## Do-it-yourself reception helps keep you solvent

You're getting married and you want an elegant catered reception. But on a limited budget, having the best to make you and your guests feel special isn't easy. Here are some tips,

First, decide on a budget. The money you can spend will determine several things: the amount of food, type and amount of decoration, location, rental and equipment, entertainment.

To begin your selections, consult a few caterers in your area to get ideas for the party. Look at photographs of parties they've catered and ask for a price list

During your search, you'll find that some caterers are strictly food handlers and servers. They don't provide party equipment set up for decoration. But others — usually the more expensive ones — do everything from hiring the hand to hunting for a location. This type of service can set your mind at ease but may put too much of a burden on your pocketbook.

Once you've decided the general style of your reception, sit down with your price lists and determine which caterer came the closest in price and serstay within your budget, you'll probably have to decide which services you wish to pay for and which you can do yourself or eliminate. Remember that the more you do, the less you will have to

Day.

Obviously you don't want to be washing dishes while your guests are dancing, but there are other ways to cut dancing, but there are other ways to cut costs. You may prefer to make a portion of the foxed yourself, borrow eqipment instead of renting, decorate, do the flower arrangements or provide the music yourself. For instance, if you want a luncheon reception, consider slicing meals and making salads, side dishes or reishes yourself. All of these can be made ahead and refrigerated until the party day.

Or consider having a small meal served between regular mealtimes. If Buessis are invited to a reception held beween standard dining times, they usually will eat before the reception. Less food will be needed, but what you serve



Your reception can be simple but

can be sumptuous. Buffet-style eating is also more social, less troublesome and

tess cosity,

Here is a sample menu for a 2 p.m. reception served buffet sytle;

• Ribbon sandwiches — can be

- Ribbon sandwiches can be made up to two weeks ahead and kept
- fresh fruit Cut pineapple, watermelon, cantaloupe and honeydew into the inch hunks.
- Hors d'oeuvres Have a waiter serve four or five types on a platter as people mingle.

  Potato salad — can be made one
- or two days ahead and kept refrigerated.
- Cake buying from a supermar-ket bakery or home baker is less expen-

 Punch or champagne — Mix for punch can be made ahead and kept fro-zen. Ask a friend to pour the alcoholic

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