

WHERE THERE'S SMOKE

MASTER WEDDING PLANNING GUIDE

Logistics Meets Legendary Flavor

PHASE ONE

The Foundation (12–10 Months Out)

Congratulations on this beautiful new chapter. You've found your person, said 'yes,' and now the journey toward 'I do' truly begins. While the magic of your wedding day is found in the moments, the peace of mind comes from the plan. We've designed this strategic guide to help you navigate every logistical detail, ensuring that the most important day of your life is also the most seamless. Let's take our time and build the foundation for your greatest memories.

SECURING YOUR VISION

- ✓ **Determine the overall budget:** and allocate specific funds for catering, noting that high-demand caterers like WTS often require booking more than a year in advance.
- ✓ **Book Venues:** Secure ceremony and reception locations. Give special attention to details like insurance needs and cooperation requests that the venue may expect from your caterer.
- ✓ **Primary Vendors:** Book your officiant, florist, and caterer.
- ✓ **Guest List:** Start drafting your initial headcount.
- ✓ **Pick a Date:** Finalize your preferred wedding season.
- ✓ **The Service Challenge: Full-Service (Formal) vs. Drop-Off (Casual).** Does your vision call for a hosted experience or the independence of a self-serve feast?
- ✓ **Wedding Party:** Ask your bridal party to join the journey.
- ✓ **Attire Search:** Begin shopping for dresses and formal wear.

PHASE TWO

Fine-Tuning (9–6 Months Out)

DETAILS & FLAVOR PROFILES

- ✓ **Schedule Tasting:** Experience our signature agave sweetened sauces.
- ✓ **Mailing Addresses:** Verify all guest contact information.
- ✓ **Rentals:** Reserve chairs, linens, and BBQ service gear. If you order full service we will have you covered. Ask for tips to keep drop off food hot and control portions we have resources to help with all of this.
- ✓ **Cakes & Desserts:** Finalize flavor and style designs.
- ✓ **Finalize Menu:** Select your appetizers and main courses.
- ✓ **Honeymoon:** Begin planning travel and hotel blocks.
- ✓ **Wedding Rings:** Purchase your bands and accessories.
- ✓ **Media & Music:** Book photographer, video, and DJ.

PHASE THREE

Coordination (5–2 Months Out)

FINALIZING LOGISTICS

- ✓ **Mail Invitations:** Record RSVPs as they arrive.
- ✓ **Floral Design:** Finalize arrangements with your florist.
- ✓ **Dress Fittings:** Attend your first round of alterations.
- ✓ **Daily Schedule:** Create a minute-by-minute timeline.
- ✓ **Menu Design:** Order custom cards highlighting the BBQ. Message caterer about seating, service plans and exceptions
- ✓ **Must-Play List:** Share your music choices with the DJ.
- ✓ **Marriage License:** Apply for legal documentation early.
- ✓ **Vows & Toasts:** Begin writing your personal messages.

PHASE FOUR

The Final Countdown (1 Month Out)

DAY-OF PREPAREDNESS

- ✓ **Final Headcount:** Provide guest count to your caterer.
- ✓ **Seating Chart:** Finalize the reception layout and table Plan, including how guests will be excused to receive their food.
- ✓ **Emergency Kits:** Prepare essentials for the wedding day.
- ✓ **Site Drop-off:** Deliver accessories to the venue early.
- ✓ **Final Fitting:** Ensure your attire is perfect and ready.
- ✓ **Shot List:** Send photo requirements to the media team.
- ✓ **Rehearsal Dinner:** Attend the night-before celebration.
- ✓ **I Do:** Relax and enjoy the best meal of your life!

THE Meats & THE SAUCE

Your wedding deserves the boldest, most tender, wood-fired cuts. Our famous smoked protein selections—pork, chicken, and beef brisket—are prepared for succulent flavor. Upgrade options include prime rib, spare ribs, Salmon, or steak, available for the entire guest menu or as an add-on for the wedding party exclusive menu.



Our signature Agave Sweetened Southern Style sauce, available in original and hot, is the core of the "Where There's Smoke" brand. We also offer other flavor profiles, including Sweet Baby Ray's, South Carolina Tangy (mustard-based), and sugar-free options. We strive to meet your party's dining needs. Sauce Options are a budget-friendly way to add menu variety for every flavor preference.



AWARD-WINNING RIBS

RUSTIC SOPHISTICATION

We blend the elegance of your wedding with the casual, high-flavor soul of champion barbecue.

Your guests won't just remember the ceremony—they'll remember the incredible taste of the feast.





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We're Honored to Be Part of Your Day

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