

# What Is the Average Cost to Feed 100 People at a Wedding?

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## Make Your Dream Day Delicious—Without Breaking the Bank

### Introduction: Why Wedding Catering Costs Matter

Planning a wedding comes with lots of exciting choices—and one of the most important is the food. If you've been asking yourself *"How much does it cost to cater a wedding?"* or trying to figure out the best **catering services cost** for your event, you're not alone.

At **Brown Brothers Catering**, we help couples across Utah turn wedding dreams into reality with unforgettable meals at realistic prices. Let's walk through what impacts your **wedding food catering cost**, and how to make the most of your budget.

### Understanding Wedding Catering Costs

The total **catering cost** to feed a wedding crowd can vary widely. The number of guests, the style of service, and the food you choose all influence the final price.

Here are a few general trends:

1. **Buffets** tend to be more cost-efficient than plated dinners.
2. **Heavy hors d'oeuvres** or brunch menus may offer great value.
3. **Custom menus and chef action stations** often come at a premium—but can be worth it for the wow factor.

💡 *Tip:* For the best experience, focus on what matters most to you—whether that’s an elegant service style or fun, interactive stations.

Want ideas? Take a look at our [buffet options](#) or [light reception menus](#).



## What Impacts the Cost of Wedding Catering?

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Your total **catering services cost** depends on a few major decisions:

Explore the flexibility in our [seasonal menus](#) to match your vision and the season of your big day.



## Popular Wedding Catering Options

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Couples love the variety we offer, from casual to upscale. Here are a few popular styles we often cater:

Wedding Style	Menu Type	Ideal For
Elegant Ballroom	Plated 3-Course	Formal sit-down receptions
Rustic Backyard	BBQ Buffet	Relaxed, family-style settings
Brunch Vibes	Breakfast Spread	Mid-morning or daytime events
Cocktail Evening	Passed Appetizers	Trendy, interactive gatherings

You can customize your experience based on budget, theme, and taste. Learn more about [breakfast catering](#) or [appetizer spreads](#) that keep things light and delicious.

## Smart Ways to Stay Within Budget

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You don't have to spend a fortune to impress your guests. Here's how to keep your **wedding catering cost** in check:

- Use [food stations](#) or buffets to reduce staff needs
- Pick seasonal ingredients from our [menus](#) to maximize freshness and savings
- Stick to a limited bar menu with just wine, beer, or a signature drink
- Consider combining [dessert catering](#) with cake alternatives for variety and value

## Frequently Asked Questions About Catering Costs

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### Why Couples Trust Brown Brothers Catering

We've helped countless Utah couples create joyful, stress-free celebrations. Whether you're planning a grand ballroom affair or an intimate backyard wedding, our team will deliver with care and creativity.

♦ [See why we're Utah's trusted wedding caterer](#)

♦ [Explore our reception center partnerships](#)

### Let's Start Planning Your Perfect Menu

Ready to get started?

[Explore venues & services](#)

Call us at **(801) 607-1891**

[Request a free quote today.](#)

*“The best memories are made around the table.”*