

Love is Sweet



*Candy Buffet
Guide*



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Introduction

Love is sweet and so are the fun and exciting weddings that are a result a *couples love*.

These memorable celebrations *deserve sweet treats* and they don't have to be limited to a wedding cake. Offer your guests something *extra special* with a candy buffet. A candy buffet can serve as not only an additional dessert, but as a *unique and creative favor* for wedding guests.

They can choose which candy they like and eat it at the reception, bring it home for a sweet treat later or both! Setting up a large candy bar can seem intimidating, but it's *easy to do* and a cost-effective favor that *guests are sure to love*.

Follow the steps in our guide to easily set up a *beautiful and delicious candy bar*.



How much candy do I need?

To determine how much candy is necessary, take your total guest count and figure between 4-6 ounces per guest.

We recommend using no more than 7 to 10 different candies, so you don't overwhelm your guests (or yourself!).

5 pounds of each type of candy is typically enough per container, depending on the type of you choose. Keep in mind that 5 pounds of a candy like pillow mints fills much more volume than 5 pounds of jelly beans.

You can also use other types of candy for accents on the table. Try using chocolate hearts in gold or silver foil to add a fun element to the table – a handful sprinkled throughout the table should be plenty!

*200 guests x 6 oz = 1,200 ounces (75 pounds)
Using 7 to 10 candies = 5 to 10 pounds of each type*



Pick a Theme

If you have a theme to go along with your wedding like shabby chic, vintage or classic glamour, make sure that your candy buffet matches it.

You don't have to go overboard, but give your candy buffet some of the similar elements to the overall theme.

For a shabby chic wedding, wrap burlap around the jars or use it as the tablecloth. If your wedding has a vintage theme, consider using bright, fun colors and selecting retro candies to invoke childhood memories.

Many brides and grooms like to use their wedding colors to inspire their candy buffet: using only candy from their colors, using the same tablecloth as the dinner tables and more. If using wedding colors to inspire candy selections, keep in mind that they may not match exactly and candy colors can vary from batch to batch.

Overall, no matter what theme you go with, a coordinated look is more visually appealing than selecting random colors or candies.



Decorate the Table

Start decorating your candy buffet by selecting a table cloth.
Have it match the color scheme or theme of the evening.

You can add extra fun by:

- Selecting a sparkly tablecloth
- Adding a string of lights under the cloth
- Using the same table runner as your tables

More extra touches to the table can include:

- Wrapped candy sprinkled on top of the tablecloth
- Signs letting everyone know what type of candy is which
- Flower petals
- Photos
- Boxes or books underneath the tablecloth or varying height
- And much more!



When to Buy?

Plan to order your candy at least 4 weeks in advance of the big day.

This gives you time for shipping and to ensure you receive everything you want. It also gives you plenty of time to set up a test run and make sure everything looks exactly how you like.



Choose Display Containers

Have some fun with containers and choose a variety.

Make sure that they are clear, to show off the vibrant, fun colors of the candy. If you want to include some candy strictly for display, you can use tall containers, but for consumption, make sure to use containers that guests can reach into. The best containers for serving are not too deep and have a wide opening.



Set up the Table

Work closely with your reception location regarding setting up the table.

During one of your planning meetings months prior to the big day, discuss:

- What types and sizes of tables are available
- A good location to place the candy buffet (a central location that has plenty of room nearby in case a line develops or an area where guests can use both sides of the table.)

We recommend doing a “test run” at home a few weeks before the big day, even if it’s just with the containers and the table, not the candy. Play around with the containers and elements to make sure that you are happy with the way it looks.

Once you’re happy with the display, these quick steps will make your life much easier:

- Take a picture
- Write down how you set it up
- Set a piece of paper inside each container to label which type of candy goes inside

Notes along with the photo can serve as a guide for the actual set up at the reception.

Depending on when you have access to your reception location, you have a few options for the actual set up:

Set the buffet up the evening before. If you have this option, set it up but don’t pour the candy just yet. The reception hall may be able to have a staff member pour the candy when you’re ready to open the bar or a good family member or friend can have that job. Just make sure they have clear instructions on which container holds each kind of candy.

If you cannot set up any of the candy buffet until the day of, ask the reception location if they have someone who can do it, or ask a close friend or family member. Again, make sure they have clear instructions on how to set it up. Print the picture and give them a copy to keep handy.



When to open?

The bride and groom should give some careful thought to when to open up the candy buffet.

If you leave it open for the entire reception, guests may begin to take candy before dinner even starts. We recommend opening the candy buffet at the tail end of dinner, so that guests can enjoy their meal and then pick out their sweet treats.

No matter what theme you go with, candies you choose or how you set it up, there's only one rule: have fun!

For more questions and inspiration, visit us online, email us at sales@groovycandies.com or call us at 888-796-8840.



Wedding Candy Buffet Checklist

How Much Candy to Buy

___ Guests x 6 ounces = ___

Candy (select 7-10)

- Colored Sours
- Sixlets
- Pastel Dutch Mints
- Haribo Raspberries
- Jordan Almonds
- Gummi Bears
- Runtz
- Yogurt-Covered Pretzels
- Smooth 'n Melty nonpareils
- Miniature Candy Bars like Nestles Crunch, Twix and Hershey
- Whirly Pops
- Stick Candy
- Jelly Belly by Flavor
- Rock Candy Swizzle Sticks
- Foil-Wrapped Chocolate Hearts
- Tootsie Frooties
- Salt Water Taffy
- Pixy Stix
- Laffy Taffy
- Mint Hearts, Doves and Bells
- M&M Gems
- Foil wrapped stars & balls
- Champagne Bubbles
- Mints (Andes, Polar Mints, Mighty Mints)

Color

- Black
- Brown
- Green
- Pastel
- Pink
- Red
- White
- Blue
- Gold
- Orange
- Peach
- Purple
- Silver
- Yellow

Supplies

- 7-10 containers
- Candy scoops for serving: about 7 to 10
- Favor Bags: ___ bags (Each holds about 10 to 12 ounces)
- Stickers or Ties to close bags
- Tablecloth
- Additional décor and accents