

## Approved Caterers

(Regulation as from 2018)

Due to mixed experiences with a huge number of outside-caterers over the years, we ask that you select a caterer from the list below.

REMEMBER – your chosen caterer will provide the main staff presence, and all food service during the daytime. They will also be in charge of serving your drinks during the reception and wedding breakfast, as well as playing a key role in the smooth running and timings logistics of the day.

### Our chosen Caterers:

Below are our most recommended and trusted caterers, who can provide catering for the day from start to finish. All are local, very familiar with the venue, and have worked here many times over the years.

Jamie Lee Smith - [www.jamieleesmithcatering.co.uk](http://www.jamieleesmithcatering.co.uk)

The Food Station – [www.thefoodstation.co.uk](http://www.thefoodstation.co.uk)

Jam Tartz – [www.jamtartz.co.uk](http://www.jamtartz.co.uk)

Moveable Feast - [www.themovablefeast.co.uk](http://www.themovablefeast.co.uk)

Home Farm Catering – [www.homefarmcatering.co.uk](http://www.homefarmcatering.co.uk)

Elite Cakes and Buffets - [www.elitecakesandbuffets.co.uk](http://www.elitecakesandbuffets.co.uk)

Seasons Catering – [www.seasonscatering.co.uk](http://www.seasonscatering.co.uk)

### Specialist / Outdoor / Evening Food in the Courtyard:

If used to supply daytime catering, please ensure that adequate staff are arranged to cover the service of your drinks, table service (if required) and clearance.

Christopher Collins Food Tents and Vans - 07803 843209

Bay tree Pizza - [www.baytreepizza.co.uk](http://www.baytreepizza.co.uk)

Hoggies - [www.hoggies.co.uk](http://www.hoggies.co.uk)

Galley Slaves - [www.galley-slaves.com](http://www.galley-slaves.com)

All have provided us with valid insurance and health & hygiene certificates.

IMPORTANT: We do not allow 'self-catering' at weddings. Guests must not enter the kitchen or assist in the preparation of any food during the event.

OWN FOOD: If you wish to supply any aspects of food\* to be consumed on the day, e.g. a 'cake table', wedding cake, cheeses for buffet etc. this must be discussed with your caterer, whose staff must be provided to oversee the proper storage, service and clearance of these items.

*\*This does not apply to sweet bars!*