

All About Catering

weddings and special events

Thank you for your enquiry regarding your special event

We have pleasure in enclosing a selection of our menus ~ if they are not quite what you are looking for, **please remember they are only suggestions** as each menu is individually tailored to suit your own event, and we will want to discuss your own ideas with you.

We offer a wide range of catering services for all types of parties. As Event Caterers, we are able to bring top quality dining to many venues – barns, village halls, marquees, or your own home. We also cater at the Royal Corinthian Yacht Club in Cowes, Northwood House in Cowes and these venues have rooms available for private hire, subject to events.

All About Catering are the only Approved Supplier for outside catering at English Heritage properties on the Island, and we are also the preferred caterer at Aretton Manor, Barton Manor, Haseley Manor, Northcourt Manor, Nunwell House, Weston Manor and The Sir Max Aitken Museum in Cowes, a wonderful venue for private dinners.

It is our aim to offer a quality service to our clients, and we achieve this with personal supervision of each event, and by using the best ingredients prepared by professional Chefs attending to careful presentation.

What our clients say about us:

"We wanted to thank you so much for the wonderful food at our wedding. We had the most amazing day, and so many people have told us it was the best food they'd eaten at any wedding"

"I can't thank you enough for all you did for our wedding, to make it such a success. The food was outstanding – so many of our friends have said how wonderful the food was. We were impressed when we first contacted you – we had total confidence in you, and this was more than justified"

"Thank you for providing such fantastic food and service at our wedding. We really appreciate everything you did for us to make it a very special occasion"

I hope this information is useful, and if you'd like to arrange a meeting to chat through ideas, we'd be happy to do this. In the meantime, if you have any queries, please don't hesitate to call or email.

With kind regards
Yours sincerely

David Rogers
All About Catering

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NOTES AND TERMS

Menu Tastings

A charge will be made for menu tastings. The charge will be determined by the items chosen to taste and will be invoiced for payment 7 days prior to your tasting meeting.

Minimum and final numbers

Our menu prices are based on a minimum of 50 guests, and we would be happy to provide a quotation for smaller parties.

Final numbers

Final minimum numbers should be confirmed no later than 2 weeks before the event. Please note that the final minimum numbers will be charged for on the invoice. Any additional numbers should be confirmed no later than 48 hours before the event.

MENUS and details relating to the menus

Our current menus are valid until 31st December 2014, and we reserve the right to amend the prices in the case of price fluctuation or budget reviews.

Prices

All prices quotes are exclusive of VAT, which will be added to the final invoice. The menus are priced on a 'per head' basis, based on the minimum numbers as agreed 2 weeks before the event. The price includes staff for service (except for finger buffets).

Children's' Meals (for Weddings or functions with a hot menu only)

Children under 10 years, eating from the adult menu, charged at 50%. Alternatively, we can offer a separate menu for children under 10 years if required, at £12.50. The number of child meals needs to be confirmed with the final numbers. Please discuss your requirements.

Evening catering

Where we are catering for the main reception, we can offer a selection of items from our Finger Buffet menu, or 'Ploughman's type supper' on a 'per head' basis, or at a fixed price.

Special dietary requirements

We are able to offer alternative menus to cater for any special dietary requirements, or vegetarian options, and these should be pre-ordered and confirmed with the guest's name, along with the final menu selection for all your guests.

Food items provided by third parties

Please note for health and safety reasons we are unable to handle or allow to be served, any food items provided by third parties not prepared in professional, certified food preparation premises – this excludes the wedding cake, or proprietary items such as confectionery/biscuits/crackers.

Coffee

We will serve coffee – if required – from a buffet station during the evening – at a charge of £2 per head

If you wish coffee to be served to individual guests at the tables this is charged at £4 per head to reflect the staff costs involved in setting up, serving and clearing away.

Drinks and details relating to the supply/service of drinks

Choices from our wine list are sold on a 'sale or return basis' and you will only be charged for the bottles opened. When selecting from our wine list, the prices include glassware and staff for service, and removal of empty bottles.

If you are providing your own drinks, then a service/handling charge will be made based on the number of guests attending – at £4.50 per head. The charge covers the provision of staff for serving your reception drinks, wines with the meal, and the toast – ice for chilling – chilling bins. You will need to arrange to deliver the goods direct to the venue and arrange disposal of empty bottles. A charge of £125 will be made to clear empty bottles.

Ice

Additional Ice for chilling can be delivered direct to site and charged separately at £2.50 per bag.

Equipment Hire

An equipment hire charge is applicable for every event. The actual charge will depend on the venue and facilities available, the final menu selection. The equipment is supplied by a local company and is payable direct to them. We will help provide a detailed specification of what is required.

Marquee Weddings and Events

We will require a catering and equipment tent and preparation tables for every event, whether a hot or cold menu. You should advise your marquee supplier, and these items will be included on their invoice to you. The Catering Tent must be erected with 10 metres of your Main Structure with a covered walkway.

Site Meeting & Deposit

A site meeting must be arranged before a detailed quotation can be provided. For staffed events, a deposit of £500 will be required to confirm our services for the date.

Billing

A month before the date of the event, a request for payment on account will be made, based on 50% of the main menu price. The final invoice will be issued 7 days prior to the event for payment. All prices exclude VAT which will be added to the invoice.

All About Catering Ltd

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