

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 bring top quality catering services to many venues – barns, village halls, marquees, or your own home.

All About Catering are the exclusive caterers at The Events Centre at Cowes Yacht Haven and Barton Manor in Whippingham, We are also preferred caterers at The Commodore House, Haseley Manor, Northwood House, Northcourt Manor, Nunwell House, The Royal London Yacht Club 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

All About Catering Ltd

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Welcome Letter and Terms 2024

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NOTES AND TERMS

Meeting, Save the Date Deposit, Menu Tastings and Second Deposit

An initial meeting must be arranged before a detailed quotation can be provided. A deposit of £750 will be required to confirm our services and save the date. Following acceptance of our quotation and details a further deposit based on 25% of the estimated final invoice will be raised for payment by return. This would usually happen following a menu tasting which will be charged for and added to our final invoice.

Minimum numbers

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

Final numbers

Final minimum numbers should be confirmed no later than 1 month before your event. Please note that the final minimum numbers will be charged for on the invoice. Any additional numbers should be confirmed no later than 7 days prior to your event.

MENUS and details relating to the menus

Our current menus are valid until 31st December 2024, and we reserve the right to amend our published prices in the case of price fluctuation of commodities, the increase in labour costs, the increase of utility charges or budget reviews.

Prices

All prices quoted 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 28 days before the event. The price includes staff for food service (except for finger buffets).

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

For Children under 10 years of age we have a special menu available, if we haven't sent this to you already please ask for a copy.

Evening catering

Where we are catering for the main reception, we have our Light Bites and Late Night Snack menu available.

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. In some instances these dishes may incur an additional charge to the main menu.

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/Tea

We will serve coffee/tea – if required – from a buffet station – at a charge of £2.50 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 £5.25 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 £175 will be made to clear empty bottles. A further charge of £175 will be made for receiving, handling and transporting your drinks to your venue from our production facility.

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 within 10 metres of your Main Structure with a covered walkway.

Billing

Please refer to our terms on final numbers. Our invoice will be raised 1 month prior to your event for payment in full by return. Any additions can be added 7 days prior to your event, a further invoice will be raised for payment by return. All prices exclude VAT, which will be added to the invoice.

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Notes of Guidance on Marquee Requirements

In order to provide the high standard of catering our clients expect, we require the following as a minimum requirement. We will advise the Marquee suppliers of any further services after we have finalised arrangements with the client.

Marquee

We will require a detailed plan of the marquee and table layout 2 weeks before the date of the event. Customers' tables should be placed to allow sufficient space between them to allow our staff and customers to move freely around the Marquee.

The bar and/or dance floor need to be positioned in relation to the entrance/exit to the catering tent.

The Marquee needs to be finished, including the electrics, to allow a clear working day prior to the event. A clear day after the event is needed for breakdown and clear out.

Tables/Chairs

Should be on site 48 hours before the date of the evening, ie Thursday morning for a Saturday event.

Buffet Tables

Depending on the menu selection, we will need a minimum of 6 x 6' trestle tables for the buffet display.

Cake/Present tables

The client should liaise with the marquee supplier – generally a 3' round table is used for the cake and a 6' trestle for the presents.

Catering Tent

The minimum requirement is 6m x 6m.

The position of the catering tent is extremely important to ensure smooth and efficient service. The catering tent should be set back from the main Marquee, joined with a walkway, ideally with a baffle/screen.

Power

The power requirements will depend on the menu choice, but an example of the requirements for a hot main course meal for 100 is as follows: 3kW sockets for

ovens (usually 2)

hotcupboards (minimum 1)

Refrigerated trailer – 1

heated serveries (minimum 1)

water boilers/coffee machines (minimum 2)

Refrigerated van - 1

Prep/kitchen facilities

We will need 6' trestle tables for preparation and laying up. As a rule of thumb, we need the following

For up to 150 guests – 10 trestles

For 150 – 200 guests – 12 trestles

The menu and style of service will dictate the kitchen facilities required and these will be discussed with the Marquee supplier on each occasion.

Water

We need access to mains supply of potable water.

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