

# 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.

All About Catering are the exclusive caterer at The Events Centre at Cowes Yacht Haven and the only Island based Approved Supplier for outside catering at English Heritage properties on the Island, We are also the preferred caterer at Barton Manor, Haseley Manor, Northwood House, Northcourt Manor, Nunwell House, The Boathouse 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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2021 - 2022

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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. If you have paid a deposit the tasting charge will be added to your 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 31<sup>st</sup> December 2022, 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 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, 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/Tea**

We will serve coffee/tea – if required – from a buffet station – at a charge of £2.75 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.

#### **Site Meeting & Deposit**

A site meeting must be arranged before a detailed quotation can be provided. A deposit of £750 will be required to confirm our services for 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.

#### **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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