

Approved Caterers

WAKES & MEMORIAL

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 to ensure a good quality of both food and service. All are local, very familiar with the venue and have worked here many times over the years.

REMEMBER – your chosen caterer will provide the main staff presence and all food service during the event. They will also need to serve any drinks you provide as well as playing a key role in the smooth running of your event. Linen, crockery, cutlery must be sourced through the caterer. Glass hire is provided by our tied bar service.

Crossway Farm Caterers

www.crosswaysfarmcaterers.co.uk

Jamie Lee Smith

www.jamieleesmithcatering.co.uk

Stour Valley Catering

www.stourvalleycatering.com

Season's Catering

www.seasonscatering.co.uk

The Food Station

www.thefoodstation.co.uk

Elite Cakes & Buffets

www.elitecakesandbuffets.co.uk

All of our recommended caterers have provided us with valid insurance and health & hygiene certificates.

IMPORTANT: We do not allow 'self-catering' at the Barn. 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 food to be consumed at your event, this must be discussed with your caterer, whose staff must be provided to oversee the proper storage, service and clearance of these items.