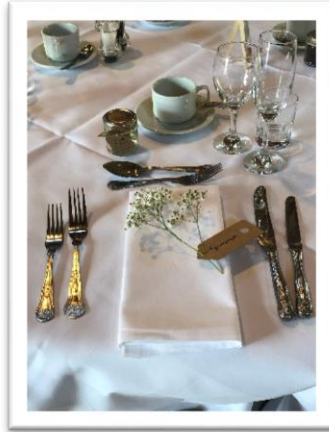




HAUGHLEY PARK BARN'S APPROVED CATERERS



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.



MAIN EVENT CATERERS

These versatile caterers will also provide the staff to serve your daytime drinks and food, along with all table linen, crockery and cutlery. Glass hire is provided by our tied bar service.

Jamie Lee Smith
The Food Station
Arabella Reeve Catering
Elite Cakes & Buffets

www.jamielesmithcatering.co.uk
www.thefoodstation.co.uk
www.arabellareeve.co.uk
www.elitecakesandbuffets.co.uk

SPECIALIST / EVENING CATERERS

If used to supply catering for the entire event, please note that you will need to ensure the provision of serving staff (as all drinks must be served by staff) along with any table linen, cutlery and crockery if required.

Suffolk Event Catering
Baytree Pizza
Rolfes of Walsham
Galley Slaves
Hoggies

www.suffolkeventcatering.com
www.baytreepizza.co.uk
www.rolfesbutchers.co.uk
www.galley-slaves.com
www.hoggies.co.uk

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

PLEASE NOTE: 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. If you wish to supply any food to be consumed at your event, this must be discussed with your caterer whose staff must oversee the proper storage, service and clearance of these items.