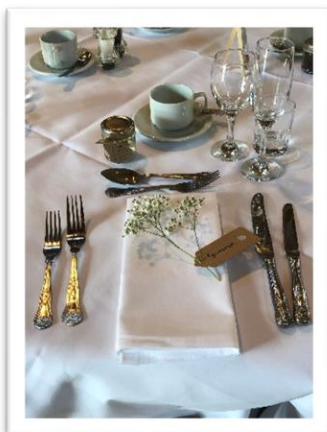




HAUGHLEY PARK BARN'S APPROVED CATERERS



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.

The Food Station	www.thefoodstation.co.uk	info@thefoodstation.co.uk
Jamie Lee Smith	www.jamieleesmithcatering.co.uk	enquiries@jamieleesmithcatering.co.uk
Reeves Events	www.arabellareeve.co.uk	info@arabellareeve.co.uk
Kairos Events Ltd	www.kairoseventsltd.co.uk	enquiries@kairoseventsltd.co.uk
Elite Cakes & Buffets	www.elitecakesandbuffets.co.uk	andrea@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.

Other self-contained food trucks may be considered providing no access to the Barn kitchen is required.

Suffolk Event Catering	suffolkeventcatering.com	info@suffolkeventcatering.com
Baytree Pizza	baytreepizza.co.uk	info@baytreepizza.co.uk
Rolfes of Walsham	www.rolfesbutchers.co.uk	paul@rolfesbutchers.co.uk
Hoggies	www.hoggies.co.uk	enquiries@hoggies.co.uk

All 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.