

<u>CATERING – WEDDING / VENUE HIRE</u>

Date of Function:
PAX: (approximate):
Ceremony Only 🗖 Reception Only 🗖 Both 🗖
Time of Ceremony:
Time of Reception:
VENUE:
Ceremony Location on Property:
Reception Location on Property:
Cutlery, Crockery and Glasses: Little Eeden Farm Supply $lacksquare$ Own Hire $lacksquare$
Tables and Chairs: Little Eeden Farm Supply 🗖 Own Hire 🗖
Table Linen and Chair Cover: Little Eeden Farm Supply 🗖 Own Hire 🗖
Decoration: Little Eeden Farm Supply 🗖 Own Hire/Supply 🗖
If Little Eeden to supply and set-up decoration, please give specific details of what you require:
Quotes for the following: DJ/Music Equipment D Sound System
Other:

CATERING

Buffet Catering Service

Buffet catering service is where all the food is located in one area of the venue. Tables of guests take turns walking along the buffet line and serve themselves. Although, additional wait staff may be hired to serve in line at the buffet. Depending on the number of attendees, there may be more than one buffet station located apart from one another in the venue.

Plated Catering Service

As the second of the main service styles, plated catering is more formal compared to the buffet. Events that are most suitable for this style are generally semi-formal to formal. Attendees decide on their meal choices ahead of time—an appetizer, an entrée, and a dessert.

Family-Style Catering Service

Family-style catering is a compromise between the buffet and plated catering styles! Instead of having complete meals on individual plates, each plate is loaded with just one dish. Waiters bring out large plates of food from the kitchen to the center of each table. Guests around the table can then help themselves.

Cocktail Reception Catering Service

Finger foods and small, snack-sized meals are served buffet-style on a table. Guests are invited to socialize as they serve themselves from the table. Hors d'oeuvres are attractive but aren't designed to completely fill stomachs.

Butlered Hors D'oeuvres Service

A formal way of serving food. The food options are often bite-sized canapés, similar to what you would find at a cocktail reception. The difference lies in the service style. Servers walk around the mingling guests with trays of food. Guests then choose the finger foods they want from the trays and serve themselves

Description of food required:

Self Cater

Hire of kitchen and equipment for the duration of venue hire. This does not include any wait staff, but can be added if required. Camping required for guests (Own tents, Campers, Caravans)

Please note any other services you would like Little Eeden Farm to include in quote: