



BARBECUES

Our barbecues are a very welcome addition to any event. We serve these all year round.

All of the hot food that is provided is cooked on site by our chefs and for health & safety reasons is served as a buffet style using our custom made wooden crates and chafin dishes.

Included in the price of our barbecue menus are staff, equipment, crockery, cutlery, disposable napkins, serving equipment and travel charges up to 15 miles one way. Also included in the price of our barbecue menus is a buffet table dressing of your choice. We offer artificial grass, hessian or white table cloths.

On the day we will arrive, cook your barbecued items and completely set up the barbecue buffet table (we advise that a barbecue service would last between 2-4 hours depending on guest numbers and the nature of the event.

Each dish provided will be clearly labelled using our mini menu chalkboards so it is very clear what each food item is. Full allergen information is available on our website. Please refer to the details stated in our terms and conditions.

Upon completion of your event we will completely clear up the barbecue buffet table and remove all of our belongings from the venue leaving the areas that we have worked in clean & tidy.

Any excess food from the service will either be disposed of or can be decanted on to platters that we would kindly ask you to provide should you wish us to do this. We do advise that food should not be left at an ambient temperature for any longer than 4 hours.

We provide bin sacks to dispose of the food but request that you agree with your venue that disposal of any food takes place using their waste disposal units upon our departure as we are unable to transport waste of any kind in our vehicles.

