



COLD BUFFETS

Our cold buffets are a very welcome addition to any event.

All of the food that we provide is prepared in house using fresh & sustainable produce. We serve all of the food for our cold buffets in custom made wooden crates.

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

On the day we will arrive & completely set up the buffet table ready for service. This process takes around 1 ½ hours so please bear that in mind when instructing us of the time you wish us to arrive to commence set up.

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 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.

