

Lamb Catering

WEDDING AND CIVIL PARTNERSHIP CATERING GUIDE

We've put together this guide to share some of our 30 years' experience in reception catering with you. We appreciate that you're likely to have many more questions so please don't hesitate to get in touch.

Things to consider...

What style of food are you looking for?

We can provide stand-up food such as Canapés, Bowl Food and Fork Buffets. Alternatively we can provide full table service for a 3 course menu or buffet.

Is there something you have in mind that's not in our Information Pack?

If so please get in touch, we would be more than happy to put together a specific menu for you.

Do any of your guests have special dietary requirements?

Please just let us know. We can cater for any special diet and also have a range of vegetarian options available.

What colour scheme are you planning and how would you like the tables to be dressed?

We provide white round linen tablecloths as standard, and white linen serviettes. However, we can also supply coloured linen, a range of speciality linen including organza table runners, and chair covers and bows.

Does your venue supply furniture?

If not then we can provide you with a quote for furniture. You might also like a board & easel for your table plan, a coat rail or some poseur tables.

What are your planned timings?

We would be happy to assist you in putting together an itinerary for your reception.

How would you like drinks to be dealt with?

We can either supply drinks from our extensive wine list or serve your drinks for a charge which includes all necessary glassware, ice, serving trays, jugs and serving staff. If you require an evening bar to serve your drinks we can provide a quotation. Alternatively we can provide a cash bar serving wines, beers, spirits & soft drinks. If you would like a cash bar the premises must have a premises license, or we can apply for a temporary event license on your behalf.

Do you know enough about us?

On our testimonials page you will find a list of comments. If you like we can also provide you with details of past clients who you can email or call. We would be very keen to meet with you in person to discuss the details. Once you have chosen your menu we would be more than happy to invite you to our unit for a tasting.

Have we catered at your venue before?

It doesn't really matter! Over the last 30 years we have catered at a wide variety of venues in Oxfordshire, some of which we cater at on a regular basis. But the real skill in event catering is being able to transform a space into a dining area and kitchen. This is something we are used to and so we can cater from anywhere, within reason! We would of course meet with you at the venue to discuss the logistics and details.

Call us on 01865 772446 to discuss your specific requirements