

YOUR WEDDING CATERING

food4
you



INTRODUCTION



CONGRATULATIONS! AND THANK YOU FOR CONSIDERING FOOD 4 YOU

Your wedding is a series of huge decisions, starting with who you're going to marry! But that was hopefully the easy part. Then you need a date, a venue, a dress, a suit and of course some wedding food.

We want to tell you how Food 4 You works, and what you can expect from us.

We will explain how we work, what we do and why we do it, and explain clearly our commitment to you and we will explain very simply what using us will cost you.



TABLE OF CONTENTS

THE THINGS WE THINK YOU NEED TO KNOW

- Who we are and why you can trust us.
- What your wedding timeline would look like.
- What we charge and how we show this to you.
- Anything you can do to change what we charge.
- Your own wedding day plan.
- The drink options.
- What happens next.
- Frequently asked questions.
- We will also send you some recent wedding plans which we have prepared for other couples, just to show you how they work.



ABOUT FOOD 4 YOU

A BRIEF HISTORY

Dawn Griffin and Food 4 You started catering in Taunton over 25 years ago and is proud to have earned a strong reputation for quality food and faultless service.

Dawn and the team are now firmly established as one of the leading event caterers in the South West with 100's of very happy wedding, event and corporate clients. We hope that you will decide that Dawn and Food 4 You are perfectly placed to service your very special day.

So before you make your catering decision give us a call and lets talk!

AND WHY WOULD FOOD 4 YOU BE YOUR BEST FOOD PARTNER?

ITS ALL ABOUT OUR EXPERIENCE!

Food 4 You have been working with couples for over 25 years and this experience is your guarantee of a perfect day. Its not just about the price. Its not just about the food or the service. Its about trusting the most important meal of your life so far with a group of people who are capable of making sure your day is perfect. We have seen it all - freak weather, power cuts, late guests, marquee problems and a million other issues. And this is why we are your best option!



THE WEDDING TIMELINE

AND WHAT HAPPENS NEXT



1

Look through this brochure and make sure you are clear about what we say. Ensure you understand how we do things and contact us if not. Look at the sample plans we have sent you.

2

Get back to us with the details of your special day. The date, the venue, how many people are coming, your food ideas and the style of day you are looking for.

3

We can meet up if you prefer and then we will send you our quote based on your plans. This will include your wedding day plan with times and what we would charge you.

4

Check the wedding plan and the price and get back to us if there are any issues you are unclear about. We can revise details if you wish. Tell us if you wish to proceed or if you want to talk again.

5

When you are happy we will issue you with a deposit invoice and when we receive payment the date is confirmed in our diary and the magic begins!

YOU NEED TO BE CLEAR WHAT YOUR WEDDING WILL COST. SO WE MAKE IT SIMPLE.



Once you have given us the details of your day we will work out what your day will cost us. We add in the many expenses that we will incur, many will be obvious and some not so. We add in a contribution we want to make to our business and that gives us a figure that we will charge you for every person coming.

We keep it simple so you are clear. For example we will say "We will charge you £45.00 plus vat per person for your event, which is £54.00 per person for you to pay."

That price includes everything that we need to do and supply to make your day run smoothly and wonderfully.

This figure will be fixed unless you change anything within your plan. And there is nothing to add on unless you change anything within your plan.

THINGS YOU CAN DO TO CHANGE THE PRICE WE HAVE GIVEN YOU.

The price we will give you is the price we need to charge, and isn't really the start of any negotiation. If you are looking at other caterers it may not be the lowest price, and it may not be the highest. But we think it is a fair price and it will guarantee you plenty of amazing food served by a great team of experienced staff.

There are things that can increase or decrease the price per head we have given you. If you want to change your plan and the price changes we will tell you what the new price is, and why it has changed

Some things can be changed without any financial implications, and some things that you change will effect the price.



YOUR FOOD CHOICE

Obviously changing your food choices may effect our costs and consequently the price we charge you. But this isn't always the case. Many of our costs are quite fixed so adding a course for example may not be as expensive as you think, equally losing a course may not save you as much as you think.

YOUR DAY PLAN

We will have calculated the cost of your event based on your plan and the timings of your plan. So if you decide to add speeches that weren't there initially for example this may result in our team staying on site longer which will incur costs to us which will be passed on to you.

Factors that may change your price.

YOUR GUEST NUMBERS

If we have, for example, based your price on 150 guests and the final number is 120 this will result in us losing income we have factored in, and your price per person would increase.

Your initial price will include a sliding scale so you can see in advance the effects of large number reductions.

VAT

We always show you price with and without VAT. This is because although we must charge you this we do not receive it because we pass it on to the Government. Some caterers are not registered for VAT which means they do not charge you. This means they do relatively few events.



YOUR PERSONAL WEDDING PLAN

Included with your price will be our interpretation of your Wedding Plan.

This will include times, locations, what we are doing, what we are not doing and other similar details.

Check this document at the start of the process and all along the way. This will be the basis of what we do on the day so it needs to be right. If there are any errors please tell us so that we may correct them.

What we will include in your wedding plan

Your Day Plan

We will agree with you what time your Ceremony is, and when you are expected back to start your wedding breakfast.

Every detail of your day plan will be agreed so that everyone knows what is happening, and when its happening also.

The canape time, where the welcome drinks are being served, what the wet weather plan is, when you want to sit down, what time food commences, what the arrangements are for speeches etc etc.

This all ensures your day flows seamlessly and all you will need to do is to love every moment of this precious day.

Your Food

We will obviously discuss your food choices and we will give you our advice regarding your food choices and service options to ensure a seamless, faultless day.

Once we have confirmed your date in our diary we will arrange a food tasting so that you can see and taste your chosen menu.

We want you to put a big, early tick in the food box so that its one less thing to worry about.

We need to know any special diets and importantly any serious food allergies and how they could effect your menu.

Rest assured that your wedding food will be perfect.

Your Drink

There are many drink options available to you. We can arrange everything if you wish, or nothing if that's your preference.

We will agree how drinks are chilled and how and when they are served. We can provide you with fine quality glasses if you wish and organise staff that will be dedicated to the service of your drinks.

We will discuss with your your views on drinks after the breakfast including bars and licensing issues if there are any.

I know its easy to say but every wedding is different and we just need to ensure yours runs your way.

The Money

As we have mentioned we will keep the money issue simple and transparent. We know its the route of all evil, but we will do our bit to keep it clear.

The food prices will be agreed, we may add glass hire if you wish and we may provide our staff to serve your drinks and / or your bar.

The only possible drawback with how we price our events is that it can initially make us look expensive - because we include everything in your price.

We have seen other wedding pricing that initially look cheaper but then cutlery, crockery, equipment and staff are added in. We choose not to do this.

Some Food Options - Canapes



SEAFOOD

- Smoked Salmon Blinis with creme fraiche & caviar.
- Pretty filo baskets with crab, lemon zest & black pepper.
- Thai crab cakes with sweet chilli dipping sauce.
- Marinated tiger prawns with mange tout & wasabi mayo.



MEAT

- Baby sausage with butter mash & crispy onion.
- Asparagus tip with prosciutto & hollandaise.
- Breast of duck with fresh plum & plum sauce.
- Bang Bang chicken tartlets with coriander.



VEGETARIAN

- Parmesan shortbreads with herb cream & olives.
- Crostini with Mediterranean veg & truffle oil.
- Griddled polenta with hummus, cherry tomato & burnt onion.
- Vegetable frittata with red pepper chermoula.

Some Food Options - Mains



SEAFOOD

- Oven baked salmon with asparagus & chive butter.
- Fillet of Seabass with braised fennel & watercress.
- Loin of cod with crispy pancetta & cauliflower puree.
- Panfried monkfish, garam masala & lentil dahl.



MEAT

- Carve your own sirloin, leg of lamb or loin of pork.
- BBQ including honey chicken thighs & Jack Daniels brisket.
- West Country fillet of steak with salsa verde & crispy onion.
- Venison saddle with blackberry & quince compote.



VEGAN

- West African Stew with tumeric cous cous.
- Gnocchi Puttanesca with heritage tomato cassoulet.
- Sweet potato satay with wild rice & braised pak choi.
- Roasted cauliflower with white bean puree & pesto.

Some Food Options - Pudding



JAM JARS & SHOT GLASSES

- Wonderful puddings in jam jars and shot glasses. Anything goes.
- Chocolate pots, fruit possets, vodka jellies, rice pudding.
- Have 2 or 3 of your favourites all on a long thin plate.
- Or a large platter on the table where you all jump in.



PROPER PLATED PUDDINGS

- Berry tart with Chantilly cream and raspberry coulis.
- Passionfruit brulee with candied hazelnuts & shortbread.
- Sticky toffee pudding with butterscotch sauce.
- Pear, apricot & honey frangipan with pouring cream.



SOMETHING TO SHARE

- Huge bowls of summer berries with meringues, chocolate brownies, pink peppercorn shortbreads & pouring cream. A wonderful summer treat when you can decide on what to have, so just have it all and make your own pudding.

THE CHOICE IS YOURS. . . .

Hopefully we've already convinced you that Food 4 You will serve the most amazing wedding feast, whatever your choice of food style. But we are also great at sourcing and supplying your choice of fizz or still table wine. We can arrange the drinks and supply them at reasonable prices. We can also sort the best quality fine glasses. Yes lots of suppliers will offer you free glass hire but its a risk. They are usually cheap glasses and they often arrive dirty and smeared. And do you really want your mum and auntie Valerie spending three hours washing and polishing glasses before your wedding, and again when the party is over?

If we arrange your drinks we will include the cost of good glassware and service staff within the price.

Or you can sort your own drinks and we will chill it and serve it for you. Your wedding price will already include the cost of table glassware, but will not include reception glasses and bar glasses. We will serve your table wine during the meal as part of our price to you. But we may charge you a staff rate if you supply your own drinks and want us to serve it for you. You will also make a staff charge to man your free bar and keep it tidy. Unattended free bars don't really work. And unattended free bars can result in the night ending with countless bottles of open wine. So even if you sort out your own drink you may want a little help. So, just like most of the things we do, the choice is yours. And whatever you decide we will include this in your plan so our duties are clear.

Your Wine? Our Wine?



SO WHAT HAPPENS NEXT?

LET'S MAKE THE MAGIC HAPPEN!

1

**SEND US YOUR PLAN
WITH LOTS OF DETAIL**

Send us as much detail as you can. The date, the times, the location, how many people are coming, the evening food, the drinks plan and anything else that may be useful.

2

**WE WILL SEND YOU A
PRICE AND A PLAN**

We will email back your ideas as a day plan including any comments. We will include one simple price per head so you know quickly and clearly the cost to you.

3

**OUR JOURNEY
TOGETHER BEGINS**

There may be some detail to resolve but these things are not set in stone, you can always change things later. We will answer any money queries. And the magic together begins!

A few FAQ's.....

HOW DO I KNOW YOU WILL BE ANY GOOD?

Food 4 You have been providing weddings and other event catering for over 25 years and have a great reputation locally and further afield. We are happy to provide genuine feedback from other couples and local venues that use us and trust us. Its an important question that you need to be certain of.

WHY CAN'T YOU JUST GIVE A QUOTE NOW?

We can give you an idea of price because, despite every wedding being different, the costs are often similar. Few weddings will cost less than £50.00 per person (£42.00 plus vat) and a few will cost more than £60.00 per person (£50.00 plus vat) Occasionally weddings out of season will be slightly cheaper.

WHY DON'T ALL CATERERS CHARGE VAT?

VAT is a tax that we must charge you for what we do, and then we pass this part of your price back to the Government. Smaller companies who do fewer weddings are not registered for VAT. The threshold for VAT is not that high and so any company that are in demand will probably need to charge you VAT.

WHAT IF THE PRICE IS TOO HIGH FOR ME?

We price in a generous ratio of good staff, great quality ingredients, large portions, new food safe chilled vehicles and excellent service. We have high standards of food and service and we can't reduce these in order to make what we do lots cheaper. We can discuss price but we will not compromise on quality.

A few more. . . .

HOW DO I KNOW YOU ARE FOOD SAFE?

Food 4 You have now, and have always had, the top rating for food safety standards and safe operational procedures.

You can check our rating, and the rating of any other caterer you are considering on the Food Standards Agency Website. All catering companies should be registered with the FSA.

CAN WE TRY A FOOD TASTING?

We want you to be happy and confident with us and your menu choice so yes - food tastings are a good idea. Once you have confirmed with us and paid your deposit we will provide a free tasting. The idea of this is to look at your food choices and compare a couple of dishes just to see the portion size and presentation style.

WHEN DO I PAY A DEPOSIT? WHATS IT FOR?

Once we have agreed a wedding with a couple we put this in our diary and of course we are limited to how many events we can do. Your event is not confirmed in our diary until a deposit has been paid, if we are talking to several couple about one date the payment of a deposit confirms and secures the date.

DO YOU USE LOCAL PRODUCE?

We are based in a wonderful part of the Country with some superb local produce. And we use this as much as we can, but sometimes overseas products are better, especially at certain times of the year when UK produce is not available. We love local but also buy some amazing ingredients from further afield.

The last ones. . . .

CAN I BRING MY OWN PUDDING?

This would be something we needed to talk about. It can be a good twist to an event but sometimes there are practical issues surrounding quality and food safety. One of the reasons our reviews are so positive is because we try to remove the opportunity for things to go wrong. So we could build in your own pudding having talked about it first.

DOES YOUR PRICE INCLUDE CUTLERY?

Our couples have shown us some pretty baffling quotes over the years and we try to avoid this by giving you one simple price per head. And that price includes everything it is reasonable to assume a caterer supplies. So do we include cutlery and table linen in the price?

Yes. Do we include flowers and a disco? No.

DO YOU COOK ON OUR SITE OR ELSEWHERE?

We have some great kitchens in Taunton with all the equipment we need to create amazing food. This means that most main course items, for example, will be cooked on your site immediately before serving but some puddings for instance may be cooked on the day, or the day before in our kitchens.

DO YOU USE AGENCY STAFF?

I think the only thing we get more compliments for than our food is our staff. This means we want to use people we know and who have experience of our standards. Our pool of waiting staff is large and people like working for us so we rarely use agencies. On rare occasions when we do they are paired up with one of our senior staff.

The logo for 'food4you' is displayed in a white box. The word 'food' is in a lowercase, rounded sans-serif font. The number '4' is a bold, dark grey sans-serif font. The word 'you' is in a lowercase, rounded sans-serif font, similar to 'food'. The background of the white box features faint, light grey circular patterns.

food4
you

TALK TO ME!

**DAWN GRIFFIN
MANAGING DIRECTOR**

MAIN OFFICE

FOOD 4 YOU

HEDLEY HOUSE

COOK WAY

BINDON ROAD

TAUNTON TA2 6BG

01823 336332

Mobile: 07880741201

Email: dawn@food-4-you.co.uk

Website www.food-4-you.co.uk