



STAFF & SERVICES

STAFF

*With good food comes quality service;
our staff are smart, welcoming and experienced.
Waiting staff and our Maitre D', Chefs, and kitchen staff are included in the menu prices.*

DRINKS & BAR

*At B&R Dining we don't believe in charging for corkage.
We are more than happy to serve drinks and open bottles as needed throughout the day. If you are planning on supplying a free bar with your own drinks we can provide bar staff. They cost £14.50ph per each staff member.
Please feel free to ask us for extra information on bar services and local drinks that we can help source.*

EQUIPMENT

*All equipment necessary for your day including cutlery, crockery, linen & glassware are included in your meal price. Any equipment we order which is not included in the menu price and will be shown separately in your quote. This varies depending on what you need us to provide for you over and above a normal wedding.
Please note: all Canapé boards, bread baskets, B&R Dining Feast boards (anything food is presented on) are included in the menu price.*

BOOKING & PAYMENT

*We will secure the date for you upon receipt of a 30% deposit of the overall total. The remaining balance is to be paid 1 month prior to the event. We will contact you before this to confirm final numbers and dietary requirements. We will deduct the initial 'secure the date' deposit from your final bill.
Our B&R Dining Kitchen Terms & Conditions are sent out with the contract, this covers all details in full including insurance policies.*

MARQUEES

We have a lot of experience catering in marquees and always carry out a site visit prior to the event, this gives us a chance to assess the facilities and talk to you about our catering requirements.

Ideally the following requirements would be met:

I

*The marquee would have a 63AMP power supply.
This will be enough power to run the whole event including the catering, band and lights etc.*

II

*A good water supply to the catering tent. We need this for cooking, hand washing, coffee/tea etc.
If you cannot get running water to the marquee there is always the option of hiring in water carriers.*

III

*15 trestle tables for the catering team to use.
These will be used for food preparation, clear down area, arrival drinks, coffee station, bar etc.*

IIII

*Ideally a 30x30ft catering tent is required but we can discuss smaller options depending on the size of the function.
This area is used for many reasons including preparation of food, clear down area, equipment storage and staff.
The space is a real necessity in the event of bad weather.*

IV

Parking next to the catering tent for our refrigerated vehicles is preferred.

V

Sufficient lighting in and around the service areas.