



## WHAT DO YOUR PRICES INCLUDE?

For a detailed breakdown of what our prices include, please refer to your quote document.

We are able to provide the hire of glassware and table linen and can quote for this upon request.

## ARE YOUR PRICES THE SAME FOR PLATED DISHES AND SHARING STYLE DISHES?

Yes, our prices remain the same whether you opt for Plated or Sharing Style dishes. Please note, dishes featuring luxury ingredients will incur a supplement charge. These dishes are denoted with an (S).

## CAN I GIVE GUESTS MENU OPTIONS INSTEAD OF A SET MENU?

Unless otherwise stated, your quote is based on a set menu, meaning everyone receives the same dish.

Alternatively, if you'd prefer to offer a choice of dishes, you can opt for a "pre-order menu". Supplement charges will apply for a pre-order menu, please contact us for more information.

You are required to supply us with the full pre-order at your final planning meeting along with a detailed seating plan and table plan. This is so we can ensure each guest receives the correct menu on the day. Please note that we cannot offer sharing courses as part of a pre-order.

For any dietaries, we will adapt a dish from your pre-ordered choices to work for them.

## CAN YOU CATER FOR MY GUESTS ALLERGIES AND DIETARY REQUIREMENTS?

We will provide alternative dishes for any guests with dietary requirements or food allergies at no extra cost.

Our chefs will replace relevant ingredients with a suitable alternative so that guests with allergies or dietary requirements are served dishes as similar to your other guests as possible, for an inclusive experience.

We will need information regarding allergies along with your table plan one month prior to the Big Day.

Upon request, we can let you know what dishes will be served to your guests with dietary requirements. However, these dishes are for the guests with dietary restrictions only and should not be offered as a choice menu.

## WHAT ARE MY OPTIONS FOR CHILDREN?

For children aged 12 years and under, we charge a reduced rate Wedding Breakfast price for either a child's sized portion of the adults food or a set single choice from the children's menu.

Canapés and evening food are charged at the same rate as an adult.

All children will receive a set menu, we cannot offer a pre-order for children.

## HOW MANY TYPES OF EVENING FOOD CAN I CHOOSE?

Unless otherwise stated, evening food is based on a minimum order of 50 portions per type of evening food. Therefore, if you require 100 or more portions of evening food, you can select two types of evening food. Please note, we have 3 categories of evening food all set at different prices.

### CAN YOU FEED MY SUPPLIERS?

Yes, of course. For suppliers and venue staff, we offer a main course only option for a reduced rate. We prioritise service of the wedding party and generally serve suppliers their food after your mains have been sent out. If other arrangements are necessary, e.g. your photographer needs to be present for photos during the wedding breakfast or speeches, please let us know in advance.

### CAN WE TASTE MULBERRY FOOD BEFORE THE WEDDING?

Whilst we don't include a tasting within your quote, we do offer 2 complimentary tickets to one of our group Wedding Food Tasting Days to inspire your menu choices. These fantastic group events let you sample a set selection of the chef's choices from the Mulberry menu.

Booking is essential and couples are limited to two tickets. We will host these events as often as we can, however, no guarantee can be made as to availability and it will be your responsibility to ensure your attendance.

### WHEN SHOULD WE DO OUR SPEECHES?

Our recommendation is always to have speeches after the wedding breakfast.

If you choose to have your speeches between courses, this would need to be considered when choosing your menu and finalising timings. This is because speeches have a habit of over running, which could affect the efficiency of service and the quality of the food.

### CAN YOUR STAFF SERVE MY DRINKS?

Service of drinks will depend on your venue and their unique way of doing things. We can serve your arrival drinks free of charge alongside our canapés. This is a basic service of drinks and we do not offer cocktail service. During the wedding breakfast, we are able to present the wine and water on tables and replenish bottles as necessary, but we do not offer a pouring service. We are able to pour and serve your toast drinks as needed.

### CAN WE HAVE A PRIVATE TASTING OF OUR CHOSEN MENU?

Unfortunately, we cannot offer a private tasting.

### HOW LONG SHOULD I ALLOW FOR MY WEDDING BREAKFAST?

The length of your wedding breakfast depends on your guest numbers, venue and menu choices.

Based on a three course wedding breakfast for 100 guests we recommend allowing two hours for your wedding breakfast. This does not include speeches.

If you have any sharing style courses, we advise adding 15 minutes per sharing style course to this. For this reason we recommend a maximum of two sharing style courses.

Remember to allow for 15 minutes ahead of the wedding breakfast for your guests to be seated. If you are having a receiving line, allow a further 15 minutes.

### CAN YOUR STAFF CUT AND SERVE MY CAKE?

We sure can! Providing we are planning to be onsite when you want your cake cutting and eating, then we can cut it for you, present it on boards and serve it along with tea and coffee or the evening food with paper napkins. If you require crockery and cutlery we can add this to your quote.

Please bear in mind that if we are not providing the evening food then the team will be leaving approximately 90 minutes after the last courses have been served.

If you want it to be left on boards for your guests to eat later, you will need to provide boards for this. Crockery and cutlery can be quoted for upon request.

Cake cutting is by prior arrangement only.

### CAN YOUR STAFF SERVE CANAPÉS/DESSERTS/OTHER FOOD NOT PROVIDED BY MULBERRY?

Due to our food health and hygiene policy, we cannot handle any food products which have not been prepared within our own professional kitchens. We therefore regret that we cannot serve any items provided by yourselves or others, or handle anything which has been in direct contact with these products, including plates or cutlery related to serving and clearing away.

If you are providing and serving any items yourselves, the venue must be consulted and you must also make us aware. You may need to consider separate staffing and service arrangements.

The only exception to this is a Wedding Cake. As outlined in our Terms and Conditions, portioning of your wedding cake must be agreed with us prior to your wedding day. We have several cake portioning options available. If your wedding favours are food products, then we are happy to handle these during lay up, providing they are packaged.

### WHAT WILL YOUR STAFF BE WEARING?

All black clothing and a tabard apron with a Mulberry logo.

### DO YOU PROVIDE CATERING TENTS?

If your venue doesn't have a kitchen that is sufficient or is not in close proximity to the dining area then you will likely need a catering tent for the food to be cooked and served from.

We can provide you with our requirements for working in a catering tent upon request, however we don't supply or hire catering tents.

Depending on the location of your venue, we can let you know of some great companies who will be able to help you with your needs.

### HOW WILL YOU SERVE TEA AND COFFEE?

Tea and coffee will be served from a tea and coffee station after the conclusion of the wedding breakfast. This provides a natural transition period between the wedding breakfast and evening revelries! We include Southwest roast coffee and proper builders tea alongside a selection of decaf, herbal and fruit teas.

### CAN YOUR STAFF ASSIST WITH CHANGING-OVER THE ROOM BETWEEN OUR CEREMONY AND WEDDING BREAKFAST?

Yes, of course. Please arrange this with us ahead of your wedding day.

### CAN YOUR STAFF ASSIST WITH CHANGING-OVER THE ROOM BETWEEN WEDDING BREAKFAST AND EVENING RECEPTION?

Yes, of course. Please arrange this with us ahead of your wedding day.

### DO YOU HAVE REFRIGERATION?

We are self-contained with refrigeration for food. If you are providing your own drinks and require refrigeration you will need to arrange this.

### CAN WE STORE FOOD/BEVERAGES/OTHER ITEMS IN THE CATERING AREA?

Access to the kitchen by yourselves or external suppliers is prohibited. We therefore regret that you cannot store food/ beverages/other items in the catering area.

### HOW DO I BOOK YOU FOR OUR WEDDING DAY?

To secure the date we require a 30% deposit payment. We will send across an invoice for this when you are ready to make the booking.

## HOW CAN WE MAKE PAYMENT?

Payment can be made by a bacs transfer and account details are provided on the invoice.

If you wish, you can also make payment via a cheque, however we ask that cheques be made in amounts under £1000 to enable electronic banking.

We do not have the facilities to accept a credit card payment.

Please note, no booking has been made until the payment has been processed by the bank and a receipt from Mulberry Catering Co has been sent to you.

The final balance will be due, upon invoice, approximately 4-6 weeks ahead of your wedding day, following a final meeting and must be paid in full no later than 2 weeks prior to the wedding day.

IF ANY OTHER QUESTIONS SPRING TO MIND,  
JUST LET US KNOW!



ON BEHALF OF M AND I, CAN I SAY  
HOW IMPRESSED WE BOTH WERE  
REGARDING THE LEVEL OF SERVICE,  
FOOD AND PROFESSIONALISM  
FROM MULBERRY CATERING AT  
OUR WEDDING. YOU WERE ALL ON  
POINT, FLEXIBLE AND ATTENTIVE.  
THANK YOU SO MUCH FOR  
EVERYTHING YOU DID FOR US.  
WORTH EVERY PENNY!

R&M