



# CATERERS

## KITCHEN SPACE

We provide a finishing kitchen for use by catering companies. We do not charge commission for outside caterers, nor do we charge for use of our kitchen and utilities.

The dimensions of the space are as follows:

Main Kitchen:	4.5m long x 3.8m wide
Vestibule:	4.5m long x 1.8m wide
Marquee Annex:	6m long x 3m wide

## KITCHEN EQUIPMENT

The following equipment is provided:

6 ring gas catering oven (gas provided)  
Hot cupboard  
8 x trestle tables  
2 x sinks (hot & cold water)  
Limited Fridge/Freezer Space

You are welcome to provide or hire in additional equipment to use in the kitchen or adjacent marquee annexe as required.

## ACCESS

You are welcome to set up the kitchen and lay up from 12pm onwards on the day before the wedding.

There is a gravel drive which leads around the side of Homme House to the marquee annexe of the catering kitchen, where equipment can be unloaded. Please do not drive on the grass. Refrigerated vans can be parked here for the duration of the wedding but all other vehicles should be parked in the paddock car park during the wedding.

## DELIVERIES

Deliveries may be arranged for the day before the wedding. Delivery drivers should be instructed to

drive up to the front of Homme House (signposted 'Homme House Weddings') and we will direct them around to the marquee annexe to unload.

## RECEPTION DRINKS

In fine weather we suggest reception drinks are served in the garden, either from a trestle table or from trays. There is direct access to the garden from the marquee annexe where the drinks fridges are located.

In poor weather, reception drinks can either be served from the bar or from trays. The drinks reception will be throughout the Library, Hall and Panelled Room. We would be grateful if you could plan for and provide any equipment required to serve reception drinks (bottle openers etc.).

## WEDDING BREAKFAST - DINING ROOM

For a wedding breakfast in the main Dining Room, service during the meal is via the Hall through the main Dining Room door.

At the end of the meal when the guests have left the Dining Room clearance is possible via the door which leads directly into the catering vestibule. This door is kept closed during dining.

Please note that we ask that all dirty tableware is cleared into the catering area by the waiting staff at the end of the meal (even if the couple in question have handled the laying up themselves). Cloths should be left on the tables for the evening celebrations; we will clear these at the end of the evening.

## WEDDING BREAKFAST - MARQUEE

For a marquee wedding breakfast the marquee supplier will provide a kitchen area adjacent to the main marquee on the lawn. We would be very grateful if you would liaise with the couple and marquee supplier on equipment and power



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requirements for the kitchen area.

We will provide mains running water adjacent to the marquee, and a surface on which to place any gas bottles (these must not be placed directly on the lawn as they will kill the grass).

## WEDDING BREAKFAST TABLES

Guests are normally seated at oval tables for the wedding breakfast, the dimensions of which are as follows:

Oval table: 195cm x 122cm

The most cost effective linen hire option is a standard 70" x 108" trestle table cloth, though a 104" round cloth will provide a more elegant drop on either side.

## EVENING FOOD

We suggest that cloths and decorations are left on the wedding breakfast tables after clearance so that they can be used by guests for evening food.

If required we can collapse and remove a couple of tables in the Dining Room to create space for buffet style service of evening food.

## EVENING BAR

A free bar staffed by a catering team will be located in either the Hall (for a non-marquee wedding) or the Panelled Room (for a marquee wedding). Please note that we have a preferred, designated supplier for a cash bar.

We ask that 3 staff members are provided to staff the bar - two to serve while one staff member collects and recycles glassware - and arranged until midnight (see below).

We ask that all spillages and breakages are cleared up immediately to prevent damage to the house or being a danger to guests. We will provide

absorbent cloth/paper along with a mop and dust pan and brush.

Last orders should be called in time for the bar to be closed at 11.30pm. Once the bar has closed, all drink must be removed from the bar area into the catering kitchen.

Please note that we have a no shots policy and ask that any guests deemed dangerously inebriated are offered soft drinks or water only.

## FEEDING OTHER SUPPLIERS

Please check with the couple whether they are expecting you to provide food and drink for the other suppliers during the day and evening. This usually includes the photographer, videographer and musicians.

## WASTE

Empty recyclable bottles and cans can be placed directly into our green recycling bins if there is space. Otherwise, empty bottles and cans should be neatly stacked in their original cardboard boxes or crates. Please ensure any remaining liquid is emptied from the bottles/cans before disposal.

All other food and packaging waste must be removed by the catering team.

Please do not dispose of oil and fat down the drains – we can provide a separate container for disposal.

Please do not dispose of any liquid or solid waste in the garden or on the gravel.

## CLEANING THE KITCHEN

We ask that the kitchen is left clean and tidy. The oven, sink and surfaces should be wiped down and the floors mopped out before the team leaves the premises.



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### **COLLECTIONS**

Collections should be arranged for the day after the wedding, or Monday if the event has taken place on a Saturday. Equipment for collection should be left just inside the entrance of the marquee annexe to ensure it is easily accessible on collection.