

Mark Country Catering Ltd

Comprehensive Catering Services

Terms & Condition's in Brief (Full T&C available with booking confirmation)

All Prices are per person VAT free, no *Corkage Fee (if applicable) and include chosen menu, food, prep, cooking by one of our Professional Cooks. This is a sample menu and alternative personal preferences can be discussed, prices are also negotiable, dependent on guest numbers and availability of cooking facilities. **For self catering accommodation please inform the owner or holiday letting agency that you are hiring a Chef, they may require copies of our Insurance Certificates**

Dinner Menu, please choose 2 from each course, plus a vegetarian/vegan option if required, I will need to know how many of each option chosen by each guest as the meal will be cooked specifically for each individual person's preference. Where not included, waiting staff are available @ £40 per waitress

Food Hygiene regulations require that food be consumed within four hours of delivery, unless refrigerated. Mark Country Catering will not be held responsible for food consumption after this timescale.

Allergens (v) vegetarian (GF) Gluten Free

Please advise any dietary requirements including any allergic reactions to the following:

Celery, Cereals containing Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soya, Sulphur Dioxide. Full allergen list provided on final menu options.

Due to high volume of catering enquiries our quotation dates cannot be held without a deposit, although a date can be provisionally booked on a 'first refusal' basis. Mileage is free for the first 25-mile round trip, 45p per mile thereafter.

Should you wish to book Mark Country Catering Ltd, we will forward a booking confirmation requesting a non-refundable deposit of 50% (1/3rd for wedding catering) of the total invoice, payable within 14 days, the remainder due when final menu options and guest numbers are confirmed 14 days prior to the date of the Booking. Should the booking be within 14 days, full payment and menu options are required. Payments preferred via BACS, Cheques accepted, Cards via Paypal (surcharge applies)

Prices and menus may vary depending on season and availability. *Kitchen Facilities may be required for some buffet menu option plus a freezer for ice cream if required. the use of kitchen equipment, cutlery, crockery & glassware to be provided by the venue and will be cleared away and washed unless otherwise agreed. Alternatively, Cutlery, crockery & glassware can be hired for 25p per item per person.

*Mark Country Catering Ltd does not hold a License to provide alcohol, but are happy to provide staff to serve alcohol provided by the client to their guests @ £10 per hour per staff member, min 4 hours.

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Catering for all Celebratory Occasions & Pop Up Vintage Tea's
Croydon Hall, Wellesley Park, Cossington Park, The Old Stone Barn,
Horsington Grange, Compton House, Webbington Farm, Mulberry Cottages,

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— Comprehensive Catering Services —

Windmill Retreat, Acacia Cottages, A Weekend In The Country, Tor Farm, No 36 & The Roxy,
Film Location Catering for: Channel 5, Lost Eye Films, Gothic Manor Films, Nutty Squirrel Films,
Impossible Pictures, Raid Productions, Parallel Madness