

FREQUENTLY ASKED QUESTIONS.

FOOD

Q: Can we use our own caterer?

A: No. Our selected caterer has worked with us over several years so know all our site emergency contacts and assembly points, we have checked all their certificates and credentials and they are familiar with the catering equipment at Ufton. They are also responsible for checking in and out all the tablecloths, crockery, cutlery, glassware and providing friendly, reliable staff.

Q: When is the final catering payment due

Final payment is due 28 days before your wedding date, once all the final details have been confirmed.

Q: Can we offer our guests a choice menu?

Yes, there is a supplementary charge of £3.50 for 2 choices and £7 for 3 choices.

Can we have an option of 2 evening foods

We do not recommend this, but it is possible. If choosing 2 evening food choices, you will need to cater for a minimum of 75% for each option.

Can we have a trio of mini desserts, is there an extra charge for this.

Yes, the supplementary charge for this is £3.50.

Q: Can we swap one of our side dishes?

Yes, you can swap your side dishes for any other side dish from any of the menus. There is no additional charge for this.

Q: Can we add an extra side dish to your menu?

Yes, there is an additional charge of £1.50 to add an extra side dish.

Q: Can Fosters Catering provide coloured napkins?

A: White napkins are included in our packages, coloured napkins (limited colours available) can be provided at an additional cost

Q: Can Fosters Catering cater for all dietary requirements?

A: Yes, there is no additional charge for this.

Q: Are meals for our suppliers included?

A: We're happy to provide complimentary meals for suppliers who are on-site for a significant portion of the day. They will have the same as the wedding breakfast or the evening food depending on the times they are on site. If you choose to seat them at a guest table, their meal will be charged at full rate

Q: How long should we allow for the wedding breakfast?

A: Your wedding breakfast will take around 2 hours, but this will depend on your guest numbers.

Q: Do you offer menu tastings?

A: We offer a complimentary menu tasting session for 2 people. We carry out menu tasting sessions four times per year at the venue. These dates will be provided to you on booking. We suggest booking your menu tasting around 12 months before the big day.

Q: How many guests can be seated around a table for the wedding breakfast?

A: A 6 ft round table can seat between 8-12 guests. We do not recommend seating fewer than 8 guests, and the optimum number on these tables is 10.

PLEASE NOTE: Tablecloths for your wedding breakfast are included, and we calculate the number needed based on our recommended table sizes. If you prefer to seat fewer guests at each table, resulting in additional tablecloths being required, a small linen charge may apply

Any damage to table linen on the day of the event, caused by crayons, pencils, pens, playdough, candle wax or burning etc. will be charged to clients and invoiced after the event

DRINK

Q: Do you charge corkage?

A: No, we don't. You can bring your own alcohol for the reception drinks after your ceremony, wedding breakfast and toast. Once the meal is ended the caterers will stock and run a bar for you. Only alcohol purchased from the bar can then be consumed on the premises. We operate the challenge 25 policy and reserve the right to refuse service of alcohol to intoxicated guests and will offer them a soft drink instead.

Q: Can our guests pay by cash and card on the evening bar?

Yes, we have a card machine so can accept card and cash payments.

Q: What is the bar stocking fee?

A: This is our charge to stock, set up and run your evening bar. It covers glassware and staff. There is no minimum spend for the bar

Q: Our favourite drink is not on your bar menu, are you able to provide this?

We will do our best to source any specific drinks that you would like to request for your evening bar.

Q: What alcohol can I provide?

A: We advise you provide plenty of soft drinks, especially if it is a summer wedding. Allow 2 or 3 drinks per guest for the drink's reception, ½ bottle of wine per guest and 1 glass of bubbly per guest for the toasts. You can usually get 6 glasses of bubbly per bottle. Spirits are only allowed if they are part of a cocktail, or with a tonic, such as a G&T and will always be served by a member of the catering team. Homemade or decanted alcohol is not permitted to be served as a drink or in the form of a favour as we are unable to confirm the ABV levels.

Q: How long should we allow for the speeches

A: We usually suggest allowing ½ hour for your speeches (if you have 3 speeches, so 10 minutes each. If you have more speeches, you may need to allow extra time)