

Many factors combine when making the decision on which company to use for your event, so we have compiled this information sheet to assist you in making that decision.

- Strawberry Field Catering has been established for over 25 years catering for a wide range of clients, from small dinner parties to large corporate events, and everything in between.
- At Strawberry Fields, our team of experienced chefs will lovingly prepare and cook your menu to the highest standard. Along with our Front of House team, we pride ourselves on offering a service where attention to detail is paramount but unobtrusive and where our whole team aims to surpass your expectations.
- We know when getting quotations for your event, you want an all-inclusive price, so we give you just that. Our quotations will show you exactly what is covered in the price, but it doesn't just stop there. We are able to source any number of additional services for your event from marquee hire to florists and toastmasters.
- Many venues and marquees we work in have no kitchen facilities. With this in mind, we have our own range of catering equipment including ovens, hot cupboards, boilers etc. Again, any catering equipment required is included in your quotation and not charged as a supplement.
- Food hygiene is a very important part of event catering. At Strawberry Fields we know the importance of this and have our own fleet of refrigerated vehicles to transport and store your menu prior to service, ensuring that food hygiene standards are maintained.
- Our experience and knowledge in event catering is just a phone call away and we will always be on hand to give help and advice.
- **We also offer a COMPLIMENTARY food tasting service for clients – come and experience the dishes we can create for you and make your choice of linen, china, cutlery and staff uniforms.**