



## **Strawberry Fields at Kingscote Barn**

**A**t Strawberry Fields we know the importance of your Wedding Day. Big or small we will go that extra mile to ensure you have a day that is truly remembered by you and your guests.

Being one of 3 companies able to cater at Kingscote Barn, we know you have a choice. This information sheet is designed to help you make an informed decision on why Strawberry Fields can make your day extra special.

Over many years we have learnt that many Bridal Parties are looking for genuine help and advice on planning their day. Lee Bishop our Front of House Manager is here to help.

Lee joined Strawberry Fields in 1999 and has been an Event Manager since leaving college in 1991. We feel having a main point of contact is important to our Kingscote clients, so Lee looks after them all. From your initial enquiry to the day of your Wedding, Lee is on hand to help with your planning. Lee will meet with you for your planning meeting and food tasting and he is always just a phone call or e-mail away for those last-minute questions you might have. If you would like to know more about how Lee can help, please feel free to contact him directly by e-mail.

**[Lee@strawberryfieldcatering.co.uk](mailto:Lee@strawberryfieldcatering.co.uk)**

**Strawberry Fields offer a COMPLIMENTARY Food tasting before you book or pay a deposit for our services. All we ask is that your date is secured for your event at Kingscote Barn then we make no charge for a tasting to help you choose the perfect menu for your day.**

Another area that clients want to know about is just what is included in our prices. The easiest way to tell you is to show you. Our menu pack pricing includes the following as standard:

- White table linen as required for your event including white linen napkins. Our linen is supplied to fit Kingscotes tables. i.e. as Kingscote have round tables, we only use round cloths on these tables, a small detail but one that gives a finished look.
- All crockery, cutlery and equipment required to service your menu.
- A team of experienced Uniformed Waiting Staff and Chefs to serve your guests.
- A Front of House Manager throughout your day. Lee will be there to greet you when you arrive and to say goodbye when you depart. He will manage your day leaving you to enjoy this special day.
- If required, our Front of House Manager can act as your Toastmaster or assist a member of your party with the making of any announcements.
- Table number/names Stands available to use.
- Table dressing service, so you and your guests enjoy the day.
- Up to 4 complimentary Highchairs available for use if required.
- Complimentary Cake Stands and Knife.

**Drinks are also an area where there are many different options of service for you to choose from:**

- Any drinks supplied by us are on a consumption basis. We only charge for what you and your guests actually consume.
- You may choose to supply your own drinks for your daytime reception (this is our recommendation). We do make a charge of £8.50 per adult for servicing your drinks. This charge is purely to cover our costs. i.e. Pre-chilling, Glassware, Staff, Removal of Rubbish. All your drinks would be delivered to our offices and we transport them to Kingscote Barn. Pre-chilling is not available at Kingscote Barn, so we do this prior to your event and transport to Kingscote in Refrigerated Vehicles.
- Evening bar service is another area we cover. If you require us to supply a Card Bar Facility, we can arrange this at no cost to yourselves, or you may wish to supply the drinks for your guests to consume, for this as with our daytime drinks service we do make a fixed charge dependant on numbers to cover our costs.
- All main Merchants & Supermarkets will deliver directly to us; if you are arranging drinks yourselves, we can take delivery up to 10 days before your event so its one less thing for you to worry about.

### **One of our Testimonial: -**

**Dear Lee and all the team,**

**“We have nothing but positive things to say about strawberry fields. From the very first moment we spoke to Lee via teams during the peak of the pandemic, he blew us away. His passion and knowledge in the industry just took us by surprise and there really was no doubt in our mind when we booked them. The food tasting was another level. The standard of food was second to none and we were so happy with our decision. Lee is honestly the most perfect supplier to work with. So helpful, so understanding and always providing solutions not problems. The food for us was probably the main thing we wanted our guests to remember. It’s such a big part of the day that it really did mean a lot to us that it was perfect.**

**We chose to have a BBQ with all the sides/salads etc. The guests LOVED it and still now we have people saying how good the food was. Not only do they provide outstanding food, the level of service they provide is honestly like no other. We felt so at ease letting Lee take charge of our day and he really did step up to the plate and did a fantastic job. We are forever grateful for Lee and the team at strawberry fields and would highly recommend them to ANYONE. Don’t miss out on these guys!”**

**Thanks again,  
Jessica & Sam**

