



Services

Here at Bradleys Kitchen we pride ourselves on our great customer service. Your wedding day is the most special and memorable day & it is very important that everything runs smoothly during the day so that you, the Bride & Groom, and all your guests can relax and enjoy yourselves. This is of key importance to us, and we like to work closely with the Bride & Groom beforehand to ensure an amazing and memorable day is had by all.

Planning the Catering

- * Meeting with the Bride & Groom on numerous occasions before the wedding ~ to tweak menus, ensuring that they are perfect & unique for every wedding.
- * Meetings at the venue to advise on table sizes, layout, crockery requirements, electric & water supplies, etc.
- * Meetings with marquee companies to discuss sizes, add-ons for buffet or hog roast areas, electricity supplies and all the little things that make an event run smoothly.
- * Advising on all glassware & crockery.
- * Planning the schedule, including the timings of everything throughout the day, with the Bride & Groom.
- * Bradleys Kitchen work with the ushers on the day to ensure everything runs perfectly.
- * Bradleys Kitchen will serve drinks (provided by the Client) on the guests arrival and serve wine & Champagne during the meal and speeches.
- * Bradleys Kitchen will work with and alongside other companies throughout the process.

Crockery

- * The cost of crockery & glassware is in addition to cost of the Clients chosen menu.
- * Bradleys Kitchen will help to co-ordinate the ordering, handling, delivery & return of all crockery, glassware & table cloths that are needed for the event. We enjoy a good working relationship with The Hire Company in Pentraeth and have worked closely with them on events for the past few years.
- * Bradleys Kitchen will decide with Clients exactly what they would like and advise as to what may be needed throughout the day. It is impossible to put a price on the cost of crockery until closer to the event day, due to inevitable changes to guest numbers and menu selections ~ for example, perhaps the addition of tea & coffee after the meal, etc.
- * A rough 'ball park' cost for crockery & glassware for an event of 100 people would be approximately:
£400.00 for basic requirements
£600.00 to £800.00 for everything required for a 3 course sit-down dinner.
- * Plus 10% of the final bill charge for handling and co-ordination.
- * Invoices for the final amount will be provided before the event, assuming there are no changes the day before.

Fridge Trailer Hire

- * For big events it is essential that Bradleys Kitchen hire a fridge trailer ~ for food hygiene purposes, for storage of all food and obviously to chill all wine & Champagne!!
- * Bradleys Kitchen have been hiring fridges from Hugh of Cwl Hire in Caernarfon for many years. The price is approximately £300.00 for hire of fridge trailer, delivery to venue the day before the event & pick up the day after. (This cost is in addition to the cost of your chosen menu.)

Kitchen Tent & Extras

- * Clients will need to provide a kitchen tent ~ for the preparation of all the food, to clear away all crockery, etc. Clients can hire one of these through their marquee company, sizes and costs vary.
- * Bradleys Kitchen will also need trestle tables for buffet food, drinks tables, etc. This will be discussed in detail when you book Bradleys Kitchen for your special day.

BRADLEYS

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