

Avoncroft
Museum



Approved Caterers and Bar

Choose from our list of approved caterers for your wedding, party, corporate event or function

Approved Caterers

Amadeus

Amadeus are multi award winning venue caterers, recognised for high quality food, service and innovation. They fully understand that your wedding or civil partnership day will be one of the most special and important days of your life.

Part of the NEC Group and with over 600 awards, you can be confident that their chefs and catering team will deliver the most wonderful menu, created exactly to your taste. From Michelin-inspired tasting menus and traditional three course dinners, a world of international cuisines to gourmet BBQ's, Amadeus have the perfect menu just for you.

Contact:

Tel: 0121 767 3329

info@amadeusfood.co.uk

www.amadeusfood.co.uk



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BETTY'S WAFFLE CO

Betty's Waffle Co

Information coming soon!

Julian & Tracey

bettyswaffleco@outlook.com

07761 699392

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Complete Caterers

Complete Caterers is a family-run local business headed by Colin & Debbie, that prides itself on providing quality, local produce and dishes with their own personal touch. Their inspired menus are tailor-made for each and every event, not a 'one-size-fits-all' approach but rather an individual and flexible one that incorporates what you want for your special occasion and to fit your budget.

Passionate and committed, they will manage your event from start to end, ensuring that you have food and service that make your special occasion even more memorable. They can provide everything from handmade canapés to a lavish wedding breakfast with handmade desserts, a cheese wedding cake to a full spit-roast pig or mouth-watering BBQ. The Complete Caterers team, with over 25 years experience in catering and trained to exacting standards, can deliver all this and more!

Contact:

Colin and Debbie Pearson

Tel: 01527 888245 or mobile: 07766 357301

completecaterers@btinternet.com

www.completecaterers.com



Approved Caterers

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Good Food Cartel

Information coming soon!

Michael Webber

office@goodfoodcartel.co.uk

07783 7893659

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The Wild Oven

The Wild Oven offers an array of fabulous wood fired food, served in the most unique style...

They have built wood fired ovens within each of their classic vehicles and it is here that they cook all their food, adding intrigue and theatre to any event! Be it your wedding breakfast, a private party, or a corporate event, *The Wild Oven* brings professional style with a twist.

Wood fired all the way: from delectable canapés, mouth watering antipasti boards, to their spectacular sharing feasts or renowned pizzas and scrumptious desserts. It's all about bringing the joy and fun into great British food that is cooked before your very eyes within a classic vehicle!

The greatest ingredients sourced from British farms are brought to life with passion and flair by the Wild Oven chefs.

Contact:

Alice

Tel: 07730 095017

alice@thewildoven.co.uk

www.thewildoven.co.uk



Approved Caterers



The Jabberwocky

Based inside a 1986 VW van, they serve spectacular toasties! All ingredients are fresh, free range and locally sourced wherever possible.

Their speciality is the gourmet toastie: from a classic cheese and ham to the enticing lamb, feta and spring onion. They have over 40 different mouth-watering combinations, contact them for a full list of toasties and pick your favourites!

They can provide you with a tailor-made menu, and work to your schedule; in short, they promise to do their utmost to make your day great!

Contact:

Flic Luxmoore

Tel: 07581 243548

mail@thejabberwocky.co.uk

www.thejabberwocky.co.uk

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The Little Camion Crêperie

A beautiful vintage-style mobile Crêperie, serving your guests from 'Chantilly', their lovingly converted Citroen HY van.

They can serve both sweet and savoury crêpes, ice creams and coffees. They make their batters from fresh ingredients and whenever possible use locally sourced and homemade produce.

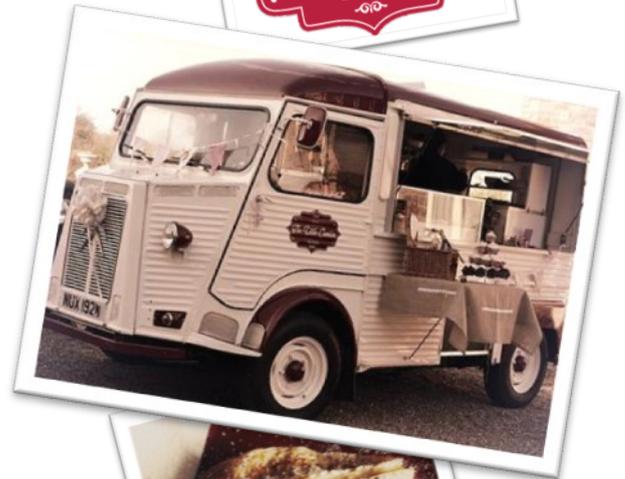
Contact:

Sarah Cox

Tel: 07443 220071

sarahcox@tlccreperie.com

www.tlccreperie.com



Approved Caterers

Emily's Best Travelling Traditional Sweet Shop

We create that 'Kid in a Candy Store' feeling for all your guests, transforming the Guesten Hall ticket kiosk into a magical, old fashioned sweet shop. Complete with 30 big sweetie jars filled with all the traditional favourites - from Rhubarb and Custard to Fudge and Flying Saucers, there's something for everyone – we stock varieties perfect for all ages and most special diets.

Serving joy wrapped up in a stripey paper bag, our vintage sweetie ladies dispense unlimited treats to your friends and family – guests can return as many times as they like! Your Sweet Shop can be personalised just for you, and the fun is enhanced by using our (optional) Golden Tickets as a wedding favour that's sure to be remembered for years to come.

Contact:
Ruth Bonney Phillips (Chief Sweetie)
Tel: 07729 451753
ruth@emilysbest.co.uk
www.emilysbest.co.uk



Approved Bar Company

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Bars on the Run

Bars on the Run will provide a bespoke bar service for your function, whether you are hosting a wedding reception, birthday party or corporate event.

Whatever you're celebrating, they will serve the needs of your guests, making them feel welcome with a familiar beer or amaze them with an elaborate cocktail display!

They take the standard and delivery of their services very seriously, making every occasion as memorable and unique as possible for every guest.

Contact:

Ros Hasbury

Tel: 01905 640227

info@barsontherun.com

www.barsontherun.com

