



at home

CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE



The idea of 'At Home' Catering was first born with a New York-inspired 'at home' dinner party shop in Cobham, Surrey, which is still as popular and as delicious as the day it started. Since those early days, over 40 years ago, we have grown into one of the country's leading contemporary caterers and event planners, working on events across London, Surrey and the surrounding areas, as well as abroad.

Our reputation for excellence has been built on creative food, distinctive event design and exceptional service. We believe our strength is in the personal touch: we take time to get to know our clients and learn about their guests, and we encourage them to meet as many of our team as possible, and to sample our food and wine.

The long-standing team of event planners and managers leading every project, along with a closely-knit, highly trained staff, is what makes every idea possible to the highest of standards. Their experience ensures each event is planned and executed to the slightest detail.

Whether it is an intimate dinner party, an awards event, a corporate lunch or a bespoke wedding, we can proudly attest that everyone's dedication makes our clients feel right At Home, bringing them back time and time again to celebrate.



Your Potential Wedding Day Schedule

Welcome drinks offered in the Orangery at 12.00



Ceremony in the Rustic Barn at 13.00



At home on standby at 13.15 Champagne & canapés reception in the
Orangery at 13.30 (At home staff to set up dining room for wedding
breakfast)



Guests called for the wedding breakfast at the Rustic Barn at 15.00



Wedding breakfast and speeches between at 15.15 – 17.30



Cutting of the cake and tea and coffee served in the Orangery at 17.45 (At
home staff to clear dining room for dancing)



First dance & entertainment, wedding managed by the venue from 19:15



“At Home” team to depart at 20.00





Warm Canapés

Warm Canapés Seared loin of lamb, fried dauphinoise and mint gel

Wild mushroom tarts with sea salt and truffle oil

Duck bonbon with Hoisin dipping sauce

Cool Canapés

Roasted Mediterranean vegetable crostini with pecorino cheese

Smoked salmon blini with lemon crème fraiche and dill

Wedding Breakfast

Gin cured salmon, salmon pâté, root vegetable salad and thyme crackers



Corn fed breast of chicken with roast cauliflower, crispy prosciutto,
cauliflower purée, crispy potato and red wine jus



Rhubarb and custard panna cotta



Fresh Coffee and tea





Warm Canapés

Duck bonbon with Hoisin dipping sauce
Caramelised onion tart tatin with gruyere and thyme
Three cheese and herb beignet rolled in sesame

Cool Canapés

Parmesan shortbread, truffled goat's cheese, parmesan crisp and honey drizzle
Smoked salmon blini with soured cream, beetroot, and horseradish relish

Wedding Breakfast

Roasted baby beetroot hazelnut, Oxford blue cheese and Dijon mustard dressing
■
Seared salmon, crushed new potato and seasonal vegetables with creamy dill sauce
■
Passionfruit and white chocolate cheesecake with orange sorbet
■
Fresh Coffee and tea





Warm Canapés

Truffle and raclette toastie

Korean chicken skewer with siracha dip

Spiced pea and potato samosa with coriander yoghurt sauce

Cool Canapés

Balsamic roasted cherry tomato and bocconcini, in a basil croustade

Duck liver parfait with orange puree on toasted brioche

Wedding Breakfast

Warm asparagus and chervil tartlet with hollandaise and parmesan wafer



Pan-roasted loin of lamb with gratin dauphinoise, rainbow chard and Rosemary jus



Chocolate nemesis served with crème fraiche ice cream



Fresh Coffee and tea





Welcome Drinks

Glassware for soft drinks, trays, and ice cubes

Barn Ceremony

Chairs and table for the ceremony supplied by the venue

Sit-down Dinner in the Barn

1 x long top table and 9 x 5'6" round tables supplied by venue

Dining chairs supplied by the venue,

Contemporary Ivory linen to the floor & coloured napkins

Cutlery & white china for a three-course meal

Glasses for wine & Champagne, coloured water glass

Coffee & tea service,

Delivery & collection

Waiting, Staff & Chefs

Set-up on the day, clearing on the day

2 x chefs, 1 x kitchen porter, 1 x manager, 10 x waiters

Service during reception & dinner,

Uniform (our staff wear a black apron with a white or black shirt & tie in the colour of your choice)

Transport to & from the venue





Quotation based on 100 guests
All prices subject to VAT

Menu 1 for 100 guests @ £57.00	£ 5,700.00	(£ 6,840.00)
Menu 2 for 100 guests @ £59.00	£ 5,900.00	(£ 7,080.00)
Menu 3 for 100 guests @ £72.00	£ 7,200.00	(£ 8,640.00)
Equipment <i>As per the equipment page 6</i>	£ 2,650.00	(£ 3,180.00)
Staffing <i>As per the staffing page 6, based on 1 waiter per table for service.</i>	£ 3,900.00	(£ 4,680.00)
Total		
Total Menu 1	ex. VAT £ 12,250.00	(£ 14,700.00)
Total Menu 2	ex. VAT £ 12,450.00	(£ 14,940.00)
Total Menu 3	ex. VAT £ 13,750.00	(£ 16,500.00)

**We can of course offer elements of your wedding day outside and can offer different menu options and differing menu styles – all subject to further discussions. All drinks supplied by venue (not tea and coffee).*



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Wedding Planner

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Environment & Customer Service Policy

OUR CUSTOMER SERVICE, SUPPLY CHAIN AND WASTE MANAGEMENT PHILOSOPHY

At Home is committed to playing a full part in preserving the environment. The introduction of this Environmental Policy has identified areas of review and assessment; as such At Home intends to implement an environmental management system which meets the objectives of this policy. In drawing up this policy At Home, have given consideration to ISO 14001. Many environmental practices will be out of At Home's control specifically for venue catering. Arrangements for waste disposal will be determined between At Home and the venue company to ensure that legislation is complied with. At Home's current practices have been highlighted at the end of each section. This policy is a working document and as such will be regularly reviewed to ensure it is suitable and current in relation to our operating procedures and our aims.

Our concern for our service standards is without qualification, as such we will: Ensure that at all times we remain at the forefront of event management, and hospitality catering in terms of quality, service, presentation and value. We will ensure we act on and learn from both informal and formal complaints. We will train our staff to be conversant with the venue where they work, specific event requirements, menu content and at all times provide a superior standard of service. We will establish procedures that allow our customers right of redress and if appropriate, recompense. When appropriate we will enter into service level agreements that enable our management and our customers to quantify the fair and equitable delivery of our service, products and prices. We will not compromise our price to the detriment of our standards. We will endeavour to meet customers' price expectations by using our expertise to create fair and value for money packages, menus and service standards. We will take regular competitive sampling of our competitors, our event packages, our menus and all aspects of customer pricing and will endeavour to provide the customer with similar or better standards of product and levels of pricing to ensure our customers' loyalty is retained.

We will ensure for our supply chain that: We source our products from reputable suppliers. Where possible we will buy locally whilst ensuring that the overall cost of our products does not place us at a commercial disadvantage. We will buy at prices that give our suppliers a fair return whilst allowing us to give our customers fair value for money. We will purchase products and use utilities in a way that is cognisant of the environmental impact our decision taking may have. We will establish a corporate citizen identity that enables our purchasing to benefit local communities. We will not compromise on the quality of products to the detriment of the overall standards expected by our customers and demanded by ourselves. In terms of packaging we will encourage our suppliers to minimise waste and to use product that is from renewable sources with the proviso that in all cases there can be no compromising of product safety. Under no circumstances will we enter into any purchasing arrangements that create any form of price fixing or cartel and will at all times subject our suppliers to market testing. We will source our staff from within a contained radius of their principal place of employment in order to reduce travel impact on them and on our overall price strategy. We will regularly subject our suppliers and ourselves to market testing to ensure competitiveness across the spectrum of the supply chain.

First Principle for Waste Management: We will maintain policies that constantly review the levels of waste and the management thereof so as to minimise excessive use of materials. We will endeavour to establish and maintain a system of waste segregation to ensure that as much as possible of our waste is recyclable - and where required we will conform with the Local Authority guidelines. We will use the best available energy for our production and will enforce a use-containment strategy wherever possible to ensure that energy is conserved. We will establish a colour coded waste disposal system to allow segregating of waste at source. In our supply chain we will consider the waste implications of our decisions and manage accordingly. We will strive to achieve a waste neutral programme where practicable by: (a)- Reducing waste (b)- Reusing items wherever practicable (c)- Source items that can and will be recycled (d)- Encourage our suppliers to package using materials that have been recycled. Where it is not possible to achieve a waste neutral supply chain then we will endeavour to offset the implications of this through planting and other means to achieve a degree of carbon neutrality. A full version of that policy is available on demand. Please contact our marketing department on 0207 649 9695.



T&Cs

The success of your party is important to us. In order to ensure the best communication with our clients, we ask you to review our terms. If we have left any questions unanswered, or if you have any queries whatsoever; please feel free to contact us.

Please note our prices are prepared on the basis of specific numbers. In the event of the final numbers falling below the guaranteed number, we reserve the right to increase the quoted price. Any variation to the services that is requested by the client must be notified in writing to the Company not less than seven days prior to the function. The Company will endeavour to comply with any requests for variations, subject always agreeing with the client any alteration to the quotation that may become necessary. For the avoidance of doubt the Company shall not be obliged to make any such variations.

- MENU PRICES are quoted at current market values, should these increase or decrease we reserve the right to adjust quoted costs subject to client approval
- WINE PRICES are correct at the date of printing but such items are subject to alteration without notice.
- FOOD ALLERGIES We will try to accommodate all dietary requirements. Please note, while every effort is made to prepare food in a suitable environment, we do not run a nut free kitchen and therefore traces of nuts may be found in our products.
- FOOD At Home Catering cannot be held responsible for the safety of any food supplied directly by the Client. If you wish to supply your own drinks we offer a recycling service for all of your bottles at £1.50 per guest. Alternatively adequate disposal must be provided
- APPROXIMATE NUMBER OF GUESTS must be supplied at least 5 working days prior to the function and a GUARANTEED NUMBER of guests is required at least 3 CLEAR working days before the function.
- ON BOOKING: A deposit of 50% will be required to secure your booking, a further 40% will be required 10 working days prior to the event, with the remaining 10% payable within 7 days following the event. Events booked 6 months in advance, a non-refundable holding deposit of £1000.00 is required to secure your booking. Failure to comply with our payment schedules may lead to suspension of catering services.
- CLEARED FUNDS. All payments within these schedules must be cleared funds.
- CANCELLATION OF BOOKINGS. If you cancel your function, you will be subject to cancellation fees as set out below. Cancellation fees will be based on the quoted price per guest multiplied by the approximate number of guests or, if guaranteed numbers have been given, the guaranteed number of guests ('the total price').
 - Up to 28 days before the function: Deposit only
 - 28 days and up to 3 days prior to the function: 75% of total account, including deposit
 - 3 days or less prior to the function: 100% of total account, including deposit
- PRICES ARE SUBJECT TO VALUE ADDED TAX UNLESS MARKED INCLUSIVE.
- DATA PROTECTION We reserve the right to use details of all functions, including menus and photographs in promotional material, except where expressly asked not to by the client. We reserve the right to keep records of client contact details for promotional material unless expressly asked not to. Your details will not be made available to other parties.
- ALL ACCOUNTS must be settled within 7 days of the invoice date. Any invoice not settled within such a period will attract interest at the rate of 3% per month from the date of the invoice on the sums outstanding. We reserve the right to charge interest and/or collection charges.
- COMPLAINTS. Any complaint must be received by the Company in writing not more than THREE days from the date of the function concerned.
- FORCE MAJEURE. No liability is accepted for failure of performance due to strike lock out, hostilities or any other circumstances outside the Company's control.
- LIMITATION OF LIABILITY. No Liability is accepted for loss, damage or consequential loss, except to the extent required by law caused by the Company's failure to perform its obligations (whether that failure is due to negligence on the part of the Company, its officers, employees or sub-contractors or due to other causes), but nothing here in shall exclude the Company's obligation to pay compensation for death or personal injury as required by law.
- OUR TERMS AND CONDITIONS RELATED TO COVID-19. Our terms and conditions remain unchanged, except if Government regulations related to COVID-19 cause your party to be cancelled or adjusted (including but not restricted to, the number of guests having to be dropped, for example). In the event that Government regulations do cause your party to be cancelled or amended, your options are as follows: -You can postpone the party at no additional charge, however costs already incurred will be payable -We can re-quote for the party to comply with the new regulations, however costs already incurred will be payable -You can cancel the party and all paid deposits will be refunded, however costs already incurred will be payable We will be reviewing our T&C on a regular basis depending on government guidelines.

