



Bespoke Wedding Catering

At Liz's Country Kitchen we not only pride ourselves on providing a delicious and memorable menu for you and your guests, but we will also deliver a seamless service that will allow you to relax and enjoy your special day.





About Us

Here at Liz's Country Kitchen our aim is to help you make your wedding day extra special. We create bespoke menus filled with delicious homemade food that is sure to impress your guests.

No matter when or where we love to get involved in your special day to provide you with the most mouth watering and tasty food, specifically tailored to suit your requirements.

We have catered at a vast selection of venues from traditional barns, marquees, castles & stately homes to village halls, family homes and rugby clubs.

Our guide

We have used our experience and expertise to develop this guide, noting key pieces of information and milestones leading up to your wedding. We have found that having these elements organised ahead of the big day allows our couples to relax in the knowledge that they can enjoy their meal and take in that special time with family and friends

Please see on the next page a few key milestones and information.



Securing your date

If your date is available in our calendar, I will hold it for you and book you in for sampling. After the appointment if you are happy with the food, we can then take a deposit.

Sampling

We suggest doing this as soon as possible following securing your date

Final Numbers

Final numbers will be required by 1 month this will allow us to apply the pre-agreed per head cost and produce the final invoice

Table Plan

Please provide us with your table plan 2 weeks before the wedding, including table name/numbering and what priority you'd like the food delivered. This is to ensure we are as organized as possible and deliver a swift service to you and your guests.

Menu Confirmation

During the sampling session, most couples will decide on a rough menu. This allows me to give you an accurate quote for your wedding day. Changes can be made up until 1 month before the big day!

Meal Choices

You may have provided a choice of meal to your guests, or you may have guests with special dietary requirements, we ask that in this case you provide us with a breakdown of what meals are seated at each table two weeks before the wedding.

Invoice

We require the final invoice to be paid two weeks before the wedding date, all the relevant information will be provided on your final invoice.

Please note

We will discuss everything in detail at your Sampling. Any questions you have can be answered!

Allergies & Dietary Requirements

We pride ourselves on delivering high quality delicious food to everyone, regardless of food allergies or dietary requirements so please let us know as soon as possible if there are any needs.

If you are unsure what meals can be provided to those with special dietary requirements then we are on hand to help, we have experience in delivering delightful dishes covering Gluten Free, Dairy Free, Nut Allergies, Vegetarian & Vegan, please just ask if you'd like some ideas on what we can do.

It is important to note that our kitchen is not free from allergens products, such as fish, dairy, nuts etc., as we may use these in other event dishes.





Venue

We have delivered mouth watering food from multiple award-winning wedding venues and breathtaking locations across Cumbria, Including remote marquee's.

We have equipment to suit various locations and facilities and we will ask at the start of the process what venue (if known) has been decided. If the location is unfamiliar to us, then we will work with the venue to discuss the facilities to ensure we bring everything that we need to deliver the highest quality meal and service on your big day.



Samantha & Jamie

Just wanted to say a massive thanks on behalf of me and Jamie for the service provided by you and your staff at our wedding . The feedback was outstanding and the food really was absolute perfection.

——— Oct 14, 2023 ———

FAQ's

(Frequently Asked Questions)

How do you determine pricing?

We customise each wedding quote to the unique needs of the bride and groom. To provide you with an estimate, please email us to inquire about our rough price guide for the upcoming 25/26 season.

What is your service area?

We primarily serve the Cumbria area.

When is the deposit payment due?

We will reserve your date, but we kindly request that you pay the deposit after the sampling session to ensure that we are the right fit for you and that you are satisfied with the quote.

Do you provide cutlery and crockery?

Yes, we do supply cutlery and crockery. However, if you prefer to provide your own, you are more than welcome to do so.

How much is the deposit?

For all weddings, the deposit is £500, while for pizza box orders, it is £200.

Where and when are the sampling sessions held?

If your date is available, we will invite you to a sampling session at Liz's Kitchen in Bromfeild, where you can taste our dishes and experience our catering offerings firsthand.

Let's get Started?!

Please contact us via email to get started!

E: lizscountrykitchen@hotmail.co.uk

Bromfield, Wigton, Cumbria



Liz's
COUNTRY KITCHEN