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**CATERING OPTIONS FOR 2 NIGHT STAY**

**FIRST NIGHT**

1. You hire a caterer and they provide everything needed for any number of guests.
2. You hire a food trailer van, and our hired staff can help with serving drinks and clearing tables etc. This is good for larger numbers when you want to serve food over a number of hours to allow for people arriving at different times, a few examples are:

* Fish & Chips
* Pizza oven
* Tacos
* BBQ
* Toasties

1. You DIY. You can bring your own prepared food or order supermarket food to be delivered here on your day of arrival and make use of our fully equipped kitchen. Please bear in mind that this is when all your friends are arriving, large numbers create large amounts of setting up/washing up, so we cannot recommend enough that you have staff to help. You will also need to arrange staff to serve drinks.

**SECOND MORNING/LUNCH**

1. Continental breakfast, 2 staff at currently £14 p/h for approx 4.5 hours. We have a local village shop who can provide wonderful pastries. Maximum 60 guests.
2. Buffet style cooked breakfast. Again, we can provide you with a recommended shopping list to be delivered on your day of arrival. We have a local butcher who can provide any meat that may be required for this choice. With this option you would need to hire a cook at currently £19 p/h, which we can organise and extra staff to help serve/clear away. Maximum 60 guests
3. A light finger lunch is a good option to have if you are having an afternoon ceremony. If you are having staff for breakfast, then they can stay on for a couple of hours and set this up for you. The easiest option is to get some sandwich platters delivered from a supermarket which our staff will then lay out and clear away. Keep this really simple to minimise mess as if you are having a wedding the caterers will need to access the kitchen from around 11am/12pm.

**SECOND AFTERNOON/EVENING FOOD**

1. Caterer provides a sit-down meal and late-night bites where appropriate.

**FINAL DAY BREAKFAST/LUNCH**

1. Continental breakfast, 2 staff at currently £14 p/h for approx 4.5 hours (there is often more clearing up on the morning after a wedding). We have a local village shop who can provide wonderful pastries. Maximum 60 guests.
2. Buffet style cooked breakfast. Again, we can provide you with a recommended shopping list to be delivered on your day of arrival. We have a local butcher who can provide any meat that may be required for this choice. With this option you would need to hire a chef at currently £19 p/h, which we can organise and extra staff to help serve/clear away.

Maximum 60 guests

1. For larger numbers you may wish to have a Brunch, early lunch or BBQ to include guests staying in the Coach House, in which case you would need to hire a local catering company who arrange everything or use a food trailer with NCC staff to help serve and clear drinks.

**The North Cadbury Court Events Team can make recommendations based on your requirements.**

STAFF NB Payrates will increase slightly from April 2025/2026

* Event staff are currently £14 per hour each until midnight, £20 thereafter. We will advise on the number and length of time needed.
* Our staff can help with setting up the tables, serving drinks and washing up afterwards.
* Based on 50 guests you would need 4 members of staff for approx 6 hours to cover food and drink service.
* Our waiting staff can lay food out onto buffet tables and serve, but not cook/reheat any food that is brought in.
* We can arrange cooks to cook breakfast from raw ingredients, current rate is @ £19 per hour

All NCC Staff are paid cash direct and rates will increase for 2025/26