

EST. 2007

GOOD
FOOD
STORY

YORKSHIRE



Outbarn

The most luxurious, perfect, and exclusively beautiful location for your wedding or celebration.



Weddings

Thank you for your enquiry and Congratulations!

We would love to talk to you about food and how we can help make your Wedding Day, incredible!!

We provide an extensive range of mouth-watering food at wedding venues across Yorkshire and Lancashire.

Enclosed is just a selection of menu ideas and possibilities – almost anything is possible though. Our pristine catering prep kitchen is 5* rated and all our food is freshly prepared and beautifully presented. We source the most wonderfully fresh local ingredients and use some of Yorkshire and Lancashire's finest producers.

We personally train all our staff to go above and beyond, always on the lookout for any guest in need, or any situation we can help with. We recruit and train all our own staff ensuring a consistent level of outstanding, friendly service.

Multi-award winning

Previously we've won Best Wedding Caterer at the Wedding Industry Awards in 2017, 2015 and 2013, for Yorkshire and the whole of the Northeast. We strive to ensure every detail of every wedding is completely perfect.

Contact us for a quote

The Good Food Story - Wedding Caterer - Addingham - Ilkley - www.goodfoodstory.co.uk - 01756 529 549



Canapés





Mackerel ceviche with radish & aji
 Spiced crab cakes with a tomato salsa
 Chilli marinated king prawn and coriander skewers
 Smoked salmon on blini with chive & crème fraiche
 Prawn, lime and chilli wontons with chilli dipping sauce
 Plaice goujon cone with a chunky chip and tartare sauce
 Smoked mackerel and horseradish cream bruschetta
 Crab with pink grapefruit mayo crostini
 Tempura king prawns with chilli jam



Grissini with Parma ham & basil pesto
 Chorizo, cherry tomato & olive tapenade
 Shepherd's pie with butter mash topping
 Mini beef slider brioche with tomato relish
 Chicken parfait and homemade chutney crostini
 Bubble & squeak, pancetta and sour cream with a chive dip
 Champion chipolatas, sticky honey glaze & sweet mustard mayo
 Mini Yorkshire puds, rare roast beef & horseradish crème fraiche
 Parma Ham wrapped asparagus & wholegrain mustard mayo
 Moroccan spiced lamb kofta with mint and natural yoghurt
 Teriyaki chicken skewers with mango salsa
 Satay chicken skewers *(contains peanuts)*
 Hoi sin infused duck with spring onion
 Parma ham and quail egg crostini
 Pork rilette with apple chutney



Italian Arancini (v)
 Spanish mini patatas bravas (v)
 Lancashire cheddar scone with sage butter (v)
 Yorkshire blue cheese and crunchy leek tart (v)
 Rosemary salt & sweet onion chutney cheese sables (v)
 Parmesan, tomatoes, onion and green oil bruschetta (v)
 Goat's cheese & pistachio truffles with onion marmalade (v)
 Tomato, mozzarella, basil & cracked pepper caprese salad (v)
 Balsamic roasted cherry tomatoes on pesto pastry, cheese crisp (v)
 Goat's cheese & balsamic caramelised red onion filo tartlet (v)
 Asparagus crostini with pea purée and pomegranate (v)
 Herb crostini with hummus and sun blushed tomato (v)
 Roasted pepper & goat's cheese balls with chilli jam (v)
 Halloumi with honey, sesame and oregano (v)
 Pumpkin seeds, feta & herb micro muffin (v)
 Yorkshire pudding with mushroom ragu (v)



Mini tostada with pico de gallo (ve)
 Spinach & onion bhaji with chutney (ve)
 Beetroot burger with hummus and salad (ve)
 Mini potato skins with leek, wild mushroom & chives (ve)
 Pea & asparagus crostini with pomegranate (ve)
 Curried pea fritter with harissa dip (ve)
 Falafel with mint soya Raita (ve)

Canapé Serving Style

We serve these canapé treats to guests, beautifully garnished on a range of platters. Alternatively, how about a stunning canapé grazing table?

Nidderdale



Starters



- (v) Yorkshire Goat's Cheese & Red Onion, Puff Pastry Tartlet
- (v) Onion & Gruyère Tart, thyme
- (v) Baked Goat's Cheese Salad, beetroot & walnut
- (v) Chargrilled Halloumi, courgette, mint & lemon
- (ve) Roast Tomato & Garlic Bruschetta, basil oil
- (v) Roast Butternut Squash Soup, mascarpone & marjoram beurre noisette
- (v) Smashed Broad Bean & Garlic Bruschetta, topped with feta cheese
- (v) Creamy Mushroom Ragout, ciabatta
- (ve) Portobello Mushroom, spinach, garlic & pine nut crumb
- (ve) Celeriac Fritter, chervil & orange salad
- (v) Beetroot Carpaccio, Goat's Cheese & Mint, olive oil & lemon
- (v) Crispy Baked Camembert Wedge, fig relish, toasted ciabatta
- (v) Yorkshire Ale Rarebit, crispy apple salad & spiced plum chutney

 Many of our vegetarian dishes can also be prepared as a Vegan dish



- Ham Hock Terrine, piccalilli, crostini
- Roasted Chicken Thigh, fennel & clementine salad, root slaw
- Caesar Salad, parmesan, croutons & chargrilled chicken
- Chicken Liver Parfait, pickled red onion & toasted bread
- Roast Peach & Parma Ham Salad, Amalfi lemon vinaigrette



- Mackerel Pâté, rhubarb chutney & crostini
- Yorkshire Poached Salmon, rocket & sauce vierge
- Prawn & Crayfish Salad, compressed cucumber, lemon, wholemeal bloomer
- Smoked Haddock & Salmon Fishcake, mango & chilli salsa

Mains



- (ve) Spiced Cauliflower, Tabbouleh, Feta & Pomegranate
- (v) Truffled Mac n Cheese, garlic bread, crispy leeks, green salad
- (v) Asparagus & Creamy Pea Risotto, Parmesan cracker
- (v) Wild Mushroom Stroganoff, braised wild rice
- (v) Med Veg & Brie Wellington, tomato & pepper purée, beans
- (v) Aubergine Parmigiana, Parmesan tuille, salad
- (v) Mushroom Pithivier, Madeira, tenderstem broccoli



- Lemon & Thyme Chicken, chateau potatoes, veg medley, garlic & thyme foam
- Sliced Glazed Lamb Rump, Lyonnaise potatoes, salsa verde, balsamic & fig jus
- Pork Two Ways – Belly / Fillet in Pancetta
fondant potato, baked apple, crackling spike, pork & apple gravy

- Roast Chicken, sautéed new potatoes, fine beans, creamy tarragon velouté
- Pan-seared Chicken Supreme, parmesan roasted potatoes, braised fennel
- Pork Loin, celeriac gratin, spring greens, calvados jus
- Steak & Dark Horse Ale, puff pastry lid, creamy mash, glazed carrots
- Roast Beef Sirloin, roast potatoes, seasonal veg, Yorkshire pudding, rich gravy
- Roast Chicken Supreme, Parma ham, carrot & suede mash, leek & bacon jus
- Slow Roast Beef Brisket, baby onions, carrots, creamed potato, thyme jus



- Trout, triple cooked chips, pea purée, salt n pepper scraps
- Salmon Fillet, crushed new potatoes, cream & chive velouté, seasonal greens
- Trout, cherry tomatoes, spinach, garlic sautéed potatoes, saffron beurre blanc
- Wild Gilthead Bream, nori butter, champ mash, garden peas
- Hake, cavolo nero, artichoke & tomato
- Cod Loin on a Chorizo Cassoulet, crusty loaf

Desserts

Select desserts from the Desserts page: choose a single dessert or consider upgrading to a duo or assiette

Swaledale



Starters



- (v) Confit Tomato Mille-feuille, fennel, basil foam
- (v) Gazpacho Blanco, frozen grapes, toasted almonds
- (v) Courgette Flowers, ricotta, pressed courgette, salsa verde, pine nut
- LIMITED SEASONAL AVAILABILITY
- (v) Pea Tart, shallot petals, saffron, mint sauce
- (v) Red Onion & Ricotta Tarte Tatin, black olive tuille
- (v) Asparagus in Clarified Butter, sauce maitaise, toasted pine nuts
- (v) Peas, Sorrel & Asparagus, confit egg yolk, marigold



- Stuffed Chicken Ballantine, peach chutney, crostini
- Chicken & Ham Terrine, wild mushroom, tarragon mayonnaise
- Pulled Pork Croquettes, fennel purée, pan-seared apple
- Pork Tenderloin, spicy Thai lemon + chilli broth
- Oxtail Consommé, bone marrow crostini
- Miso Glazed Duck Bao Buns, kimchi & cucumber salad



- Tuna Niçoise, quail egg, new potatoes
- Trio of Salmon - Smoked / beetroot cured / tartar, crostini
- Mackerel Ceviche, pickled cucumber, radish & aji
- Seared Tuna, sweet mango & cashew salad, coconut dressing
- Confit Salmon, micro red chard, raspberry caviar, micro salad
- Lime & Chilli King Prawn, mango salsa, toasted sourdough
- Seared King Scallops
 - i) Celeriac remoulade, pancetta, micro herbs
 - ii) Pea puree & saffron lemon foam
 - iii) Fennel, apple

Mains



- (ve) Layered Filo Pie, peppers, aubergine, capers, almonds, garlic, carrot purée
- (v) Almond & Kohlrabi Koftas, tomato & ginger masala, jasmine rice
- (v) Watercress Risotto, gorgonzola beignet
- (v) Wild Mushroom Ravioli, shaved parmesan *(CAN ALSO BE A STARTER)*
- (v) Filo Parcel, Goat's Cheese, toasted quinoa tabbouleh, spiced carrot purée

 Many of our vegetarian dishes can also be prepared as a Vegan dish



- Locally Reared Fillet Steak, dauphinoise potatoes, heritage veg, pink peppercorn jus
- Rack of Lamb, Dijon herb crumb, potato rosti, heritage carrots, redcurrant & port jus
- Beef Wellington, mushroom duxelles, tenderstem broccoli, red wine & tarragon jus
- Roasted Belly Pork, black pudding bonbon, wholegrain mustard creamed potato
- Venison Loin, fondant potato, braised red cabbage, roasted beetroot & juniper berry jus
- Pan Fried Duck, roasted fennel, dauphinoise potato, red wine jus
- Glazed Rabbit Loin, rabbit pithivier, purple chicory



- Pan Fried Halibut, sun blushed tomato, sautéed potato, king prawn & shellfish velouté
- Monkfish, buttered spinach, celeriac fondant, champagne sauce
- Lobster, triple cooked chips, bearnaise sauce, green salad
- Squid Ink Risotto, squid, romesco

Desserts

Our Swaledale menu includes a dessert from our Deluxe Desserts menu, or a duo of Classic Desserts.

Wharfedale



Wharfedale

Menu 2 / 3 Courses

Our Wharfedale menu is a combination of classic favourites ensuring very well fed and happy guests.

Starter

Soup, Bread Roll & Butter

Choose your favourite flavour; here are a few seasonal ideas:

- Spring – Pea & mint, bacon crumb
- Summer – Tomato & red pepper, Gruyere crouton
- Autumn – (v) Roasted Pumpkin, chilli
- Winter – Leek & potato, crème fraiche, crispy leeks

Main

Bangers & Mash

Lishmans of Ilkley Champion Sausage:

Choose from:

Award winning classic pork

Pork and cider apple

Pork, apple and black pudding

Buttery mash, rich onion gravy, braised leek

(v) Veggie Bangers & Mash

Garlic mash, rich onion gravy, crispy leek

Dessert

Sticky Toffee Pudding

Butterscotch sauce, cream

FOOD STORIES



The Barbecue

The barbecue menu is cooked fresh in front of your guests during the arrival drinks giving guests exciting hints of what is to follow. Barbecue aromas fill the air, and there is an exciting sense of what is to follow. The barbecue food is then taken to the kitchen and dressed and presented on large wooden boards for sharing to tables. This is a generous sharing style menu with at least one of each barbecue item prepared for each guest.

Barbecue Mains

GOURMET: Select 3 Mains | GRANDE: Select 4 Mains

- Peppered rump steak
- Chilli glazed king prawns
- Honey mustard sausages
- Trout fillet with herb butter
- Cajun spiced chicken with crème fraîche
- 4oz handmade steak burger in brioche (optional: cheese slice)
- Chilli & lemon tiger prawn (shell on)
- 'Sticky' Bourbon glazed short ribs
- Char-grilled glazed salmon fillet
- Garlic & lemon chicken
- Spiced lamb kofta
- BBQ pulled pork

Veggie & Vegan Mains

- Mediterranean veg & halloumi kebab (V)
- Portobello mushroom with Yorkshire blue (V)
- Spicy corn & chickpea burger in a brioche bun (Ve)
- Satay seitan (contains peanuts) (Ve)
- Chinese Salt n' pepper tofu (Ve)

Salads and Sides

GOURMET: Select 3 Sides | GRANDE: Select 4 Sides

- Moroccan spiced couscous
- Lime & chilli corn on the cob
- Simple fresh leaf & herb salad
- Gorgonzola with nectarine & honey
- Zesty tomato, cucumber, red onion, crouton
- Quinoa with avocado, lemon, and sweet pea shoots
- Tomato, mozzarella & basil
- Kohlrabi, apple & beetroot
- Artisan breads & butter
- Sweet potato wedges
- New potatoes & chive
- Carolina style 'slaw

Supplemental Mains

Replace any of the barbecue main items for the supplement listed

- King scallop each £ 3.00 each pp
- 4oz beef sirloin £ 4.50 pp
- 4oz fillet steak £ 8.50 pp
- Chateaubriand £15.00 pp

Barbecue Serving Style

Large wooden boards for the mains and elegant fluted bowls for the salads and sides.

When planning your table layout and decoration you'll need to factor in some space for the barbecue boards and bowls to land.

Desserts

Select desserts from the Desserts page: choose a single dessert or consider upgrading to a duo or assiette

FOOD STORIES



Sharing Platters / Carving Boards

Sharing food is the essence of great hospitality, instantly bringing people together and creating memorable stories. Our generous, locally sourced sharing starters bring immense joy and foodie heaven straight to tables. We serve everyone very quickly this way giving you an instant ice breaker at each table and amazing buzz in the room. Guests love the ability to choose their own selections and go back for more of their favourite. Our carving mains, and variations on these create an immense wow factor as they arrive, re-creating that lovely warm feeling of a family roast. We dress things to impress and keep everyone topped up with the sides. Our aim is that your guests will complement you for many years with stories of the amazing food and generous hospitality.

Sharing Platters

Antipasti

Premium cured meats & cheese...

Bresaola, Parma ham, Milano salami,
Parmesan, olives, sundried tomatoes,
Olive oil & balsamic vinegar, focaccia and grissini

Mezze (V)

Classic mezze platter with your choice from...

Falafel, spanakopita, Persian saffron potato, Saffron Spiced cauliflower
Feta with Toasted Pinenuts, Sea Salted Padron Peppers, Caramelised figs,
Hummus and Persian flatbreads

Seafood

Celebration of fresh seafood...

Beetroot cured smoked salmon, mackerel paté
Langoustine, potted shrimp, lemon wedges
Tartar sauce, lemon chive butter and wholemeal bloomer

Carving Boards

Roast Beef

Sirloin of Beef served with...

Yorkshire puddings, goose fat roast potatoes,
heritage carrots, green beans,
gravy and horseradish

Spiced Lamb

Slow roasted spiced Yorkshire Lamb served with...

Buttered Jersey Royals,
Jewelled cous cous
Greek salad and tzatziki

Porchetta

Porchetta served with...

Creamy dauphinoise,
Roast Mediterranean Vegetables,
with a rocket & Parmesan salad

Sharing Serving Style

We have a range of different boards, slates, trays and platters that we can serve these menus on. Carving joints will be on proper carving boards.

Desserts

Continue the theme with delicious sharing desserts to tables or select Desserts from the Desserts page

Desserts



Classic Desserts

Salted caramel chocolate torte

Chocolate & orange brownie

Apple & cinnamon crumble

Signature lemon meringue

Baked vanilla cheesecake

Duo of chocolate mousse

Strawberry cheesecake

Sticky toffee pudding

Yorkshire curd tart

Classic tiramisu

Lemon possett

Prosecco jelly

Tart au citron

Key lime pie

Treacle tart

Eton mess

Classic crème brûlée

(ve) Summer berry pavlova

with aquafaba meringue & coconut cream

(ve) Blueberry cheesecake with a cashew nut cream

(ve) Coconut rice pudding with mango & passionfruit

Deluxe Desserts

Orange marmalade bread and butter pudding

with clotted cream and cinnamon

Vanilla shortbread tower

with strawberry and basil mousse and basil caramel

Passion fruit bhapa doi

with passion fruit chutney and strawberry coulis

Guinness cake

with sweet mascarpone cream and cherry compote

Chocolate torte

with coffee mousse and chocolate crackling

Buttermilk & vanilla panacotta

with summer fruit coulis

Pecan, pistachio & raspberry tart

with vanilla foam

Honey, lemon & lavender posset

with raw comb

Cognac and white chocolate cheesecake

Pear and amaretti eton mess

Cherry & almond clafoutis

Gin and summer fruit trifle

Duos & Assiettes

Choose a single dessert or consider upgrading to a duo or assiette

Evening Supper & Party Food

Party and Supper food to excite your guests, ensure a great night is had by all, and guarantee more wonderful stories



Street / Festival Style Food

Tender pulled pork & 'slaw in brioche

Roast beef and Yorkshire pudding wraps

Chinese dumplings with ... - beef / pork / chicken / veg
-from Diddle Diddle Dumplings in Addingham

Bao buns with ...
- prawn katsu / salt 'n pepper pork / teriyaki mushroom

Tray of Loaded wedges with ...
- sour cream + salsa / crème fraiche + bacon / chilli con carne

Posh Hot Dogs with ...
- tex mex / french onion / straight up / Rueben

Mini Sliders - beef, fried chicken, crispy prawn

Sweet potato fries with sweet chilli & feta

Maryland fried chicken with 'slaw

Mozzarella arancini with tomato

Chicken tandoori in flatbread

Mini fish and chips

Mac n' cheese (v)

Classic Hot Snacks

Greek halloumi & roasted veg flatbreads

Premium bacon rashers in fresh white baps

Local pork pies and minted mushy peas

Chinese style Salt 'n pepper chips (v)

Curried vegetable & pea samosa (v)

Champion sausage butty

Warming Small Bowls

Chilli con carne with wild rice

Thai veg green curry with coconut rice (v)

Beef bourguignon with roast garlic mash

Moroccan style chickpea and butternut squash tagine (v)

Honey and sesame glazed duck breast on oriental noodles

Chicken rogan josh with mini naan

Prawn Pad Thai

Show Stoppers

How about some of these show stoppers to wow your guests?

Spanish paella (served from giant paella pans)

Yorkshire Whole hog roasts (carved in front of guests)

Mexican style Taco Station (flavour explosion)

Cheese Tower / Pork Pie Tower

Giant Cheeseboard & Ploughmans

Luxury Hot Choc & Cookies

Indulgent hot chocolate station – with whippy cream, marshmallows,
fresh baked cookies and fresh warm brownie.

Serving Style

Our evening food is served hot and fresh and taken directly to your guests wherever we find them!

We can also serve, festival style at supper stations.

A collection of glowing Edison-style light bulbs hanging from the ceiling in a dimly lit room. The bulbs are of various shapes and sizes, including round and teardrop designs, and are suspended by black cords. The background is dark, with some framed artwork visible on the wall.

Packages and Pricing

Packages

Our carefully planned packages include everything you will need.

Packages include our fine dining cutlery & crockery as well as our full team of staff including our chefs, event manager and waiting staff, and our assistance through every step of the planning process

The Celebration Package

£65 per guest

Canapés, 3 pieces per guest

Nidderdale Wedding Breakfast, 2 Courses with Duo of Desserts

Evening Supper Hot Snacks, 2 types per guest

Notes:

Price based on guest numbers of 50 or above.

For wedding ceremonies starting from midday or later and supper served no later than 9pm

Menu based on Nidderdale 2 course menu, with 1 choice selected per course *

*All dietary requirements and food allergies also catered for

Equipment and Travel costs are in addition to the above.

Please see section 'Kitchen Hire Costs – Travel Costs' for more information

Packages

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The Nidderdale Package

£77 per guest

Canapés, 3 pieces per guest

Artisan Bread Rolls, Yorkshire Butter, Sea Salt

Nidderdale Wedding Breakfast, 3 Courses with Duo of Desserts

Evening Supper Hot Snacks, 2 types per guest

Notes:

Price based on guest numbers of 50 or above.

For wedding ceremonies starting from midday or later and supper served no later than 9pm

Menu based on Nidderdale 3 course menu, with 1 choice selected per course *

*All dietary requirements and food allergies also catered for

Equipment and Travel costs are in addition to the above.

Please see section 'Kitchen Hire Costs – Travel Costs' for more information

Packages

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The Summer Barbecue Package

£82 per guest

Canapés, 3 pieces per guest

Artisan Bread Rolls, Yorkshire Butter, Sea Salt

Barbecue Grande Wedding Breakfast, 2 Courses with Duo of Desserts

Evening Supper Hot Snacks, 2 types per guest

Notes:

Price based on guest numbers of 50 or above.

For wedding ceremonies starting from midday or later and supper served no later than 9pm

Menu based on Barbecue 1 course menu

*All dietary requirements and food allergies also catered for

Equipment and Travel costs are in addition to the above.

Please see section 'Kitchen Hire Costs – Travel Costs' for more information

Packages

Our carefully planned packages include everything you will need.

Packages include our fine dining cutlery and crockery as well as our full team of staff including our chefs, event manager and waiting staff, and our assistance through every step of the planning process

The Yorkshire Package

£103.00 per guest

Canapés, 4 pieces per guest

Artisan Bread Rolls, Yorkshire Butter, Sea Salt

Swaledale Wedding Breakfast, 3 Courses with Assiette of Desserts

Evening Supper Street Food, 2 types per guest

Notes:

Price based on guest numbers of 50 or above.

For wedding ceremonies starting from midday or later and supper served no later than 9pm

Menu based on Swaledale 3 course menu, with 1 choice selected per course *

*All dietary requirements and food allergies also catered for

Equipment and Travel costs are in addition to the above.

Please see section 'Kitchen Hire Costs – Travel Costs' for more information

Itemised Example Prices

Canapés

		3 pieces each per guest	£ 9	per guest
Grazing Table 3 pieces	£ 10.50 per guest	4 pieces each per guest	£11	per guest
		Additional pieces	£ 2.50	each

Artisan Bread Rolls

Freshly Baked Bread Selection, Yorkshire Butter, Sea Salt £ 4 per guest

Menu Examples*

Prices include extras for all dietary requirements

2 courses

3 courses

Wharfedale	<i>Starter + Main + Classic Dessert</i> (1 selection per course)	£38.50 per guest	£44	per guest
Nidderdale	<i>Starter + Main + Classic Dessert</i> (1 selection per course)	£49 per guest	£56	per guest
Swaledale	<i>Starter + Main + Deluxe Dessert</i> (1 selection per course)		£76	per guest
Food Stories	<i>Barbecue – Gourmet + Classic Dessert</i>	£55 per guest		
	<i>Barbecue – Grande+ Classic Dessert</i>	£59 per guest		
	<i>Sharing Platter Starter + Carving Boards + Classic Dessert</i>	<i>from</i>	£64	per guest

Desserts

	<i>Change from a Single to a Duo</i>	<i>no charge</i>
	<i>Change from a Single or Duo to an Assiette (Trio)</i>	£ 3 per guest
	<i>Change from a Classic to a Deluxe</i>	£ 3 per guest

Children's Menu

		<i>2 courses</i>	<i>3 courses</i>
Child Friendly Menu		£15 per guest	£20 per guest
Child Portion of Adult Menu		50% of Adult Menu Price	

Prices above are based on guest numbers of 50 or above. Prices include VAT

* Menu Prices include all Staff, Service

Itemised Example Prices

Evening & Party

<i>Minimum order 50</i>	1 type		2 types		3 types	
Street / Festival Style Food	£7.50	each	£13.50	each	£19	each
Classic Hot Snacks	£5.50	each	£10	each	£14	each
Warming Small Bowls	£7.50	each	£13	each	£17	each

Show Stoppers

Spanish Paella	from	£850.00	to feed up to 80 guests.
Yorkshire Whole Hog Roast	from	£1,250.00	to feed up to 120 guests.
Mexican style Taco Station	from	£950.00	to feed up to 80 guests.
Cheese Tower	from	£400.00	with 5 rounds of cheese, fully dressed.
Accompaniments for Cheese	from	£4.50	per guest.
Giant Cheeseboard & Ploughman's	from	£600.00	to feed up to 50 guests.
Luxury Hot Chocolate \ Cookie \ Brownie Station	from	£500.00	to feed up to 50 guests.

Please note supper prices are correct where a full day menu has also been booked. For events where we are serving an evening supper only, revised prices will apply.

Equipment & Travel

Please see section 'Kitchen Hire Costs – Travel Costs' for more information

Kitchen Hire Costs – Travel Costs

Kitchen Hire Costs – Please note:

This is applicable for ALL menus and packages.

Please allow for this extra fixed cost we include for all catering. This covers the hire of the kitchen equipment required for your chosen menu, or a payment to the venue for use of their kitchen equipment. Any savings we can make here, based on the actual venue re-charges, or the menu you have chosen (if it means less equipment is needed) will be passed on to you.

Hire of the venues' own kitchen equipment, OR,

Hire, delivery, installation, and safety check of external hire equipment £400 one off *

* May vary depending on menu and guest numbers – any savings will be passed on

Travel Costs – Please note:

This may be applicable depending on the venue location in relation to our base in Addingham.

Please allow for this possible extra cost. It covers all of the costs to safely transport all of our team, our equipment and our amazing food to the venue and back.

When catering within 10 miles of our Addingham base: No Charge

Additional miles: £ 3 per mile

Dietary Requirements + Food Allergies

Dietary Requirements

All of your guests will be catered for to the highest standards including those with dietary requirements such as vegetarian, vegan or gluten free. We have a full alternative menu covering these requirements or we can in some cases make the same menu in a dietary requirement appropriate version (especially in the case of Gluten Free).

Allergies and Intolerances

Food allergies or intolerances of any kind can usually be catered for. We can provide more information on ingredients, methods and our due diligence in this area, and are happy to talk to any guests directly if required.

NOTE: Each additional dish we provide will add preparation time both prior to, and on the event day itself, and can add time to service of the menu. Therefore, in the case of multiple dietary requirements, we reserve the right to offer a dish or a variation that caters for more than one dietary requirement. If multiple dishes are still preferred, this may be possible but may involve additional cost.

How soon do we need to know? What do we need to know?

All dietary requirements, allergies and intolerances must be supplied a minimum of 3 weeks prior to the day, but whenever possible by 6 weeks prior. We need to know a full and exact list of all the foods or food groups that a person is allergic or intolerant to as well as the level of intolerance or allergy. For a strong or severe allergy, we may need to consider removing an ingredient or food group from all the menus. If a requirement for a guest is identified at the last minute, we will do our very best to provide for the guest, though never at the detriment to the rest of the menu and service.

The Small Print & Disclaimer (from our contract terms and conditions)

FOOD ALLERGENS / DIETARY REQUIREMENTS: We shall endeavour to provide alternative dishes and menus when guest allergies or specific dietary requirements are identified to us with notice as specified above. If we are notified of guest allergies, we will take all appropriate measures. We follow a strict process control and have detailed due diligence in handling of all foods and ingredients and we adhere strictly to all government guidelines. HOWEVER, despite this, because we handle numerous allergens in our kitchen and due to the potential for cross contamination, we cannot guarantee that our food is 100% free from any allergen. Venues and 3rd party spaces (such as kitchen tents, venue kitchens, etc) spaces are outside of our control for most of the time, and although we always clean surfaces on arrival, we cannot take responsibility for allergens that may be present prior to our arrival. We cannot take responsibility for any guests who may bring foods and/or allergens into a venue – if any of your guests have a severe allergy, we STRONGLY recommend you advise all your guests to avoid bringing any food containing the relevant allergen(s).



Menu Tasting

Your Menu Tasting

For confirmed bookings (date confirmed with a deposit), where guest numbers are above 50, a complimentary tasting for 2, of your chosen menu is included. Additional options can be added based on the additional costs noted below. For guest numbers below 50 a £30 per person charge will apply for all menus except Swaledale where a £50 per person charge will apply.

COMPLIMENTARY TASTING

Up to 6 Canapé choices
2 Starter choices
2 Main choices
Up to 2 Dessert choices

COMPLIMENTARY BBQ TASTING

As per Gourmet or Grande barbecue

Up to 6 Canapé choices
5 BBQ Main Options
5 Side Options
Up to 2 Dessert choices

EXTRA ITEMS / COURSES

priced per item

£ 3 - per extra Canapé
£ 8 - per extra Starter
£ 12 - per extra Main
£ 6 - per extra Side
£ 7 - per extra Dessert

Additional Guests (we can accommodate up to 4 people in total)

Additional guests may join the tasting, either as non-eaters at no extra charge, or, if preferred, can join in for a charge which will depend on the tasting menu selected. Please ask for more details.

Tasting Format

At tastings we prepare and present dishes in the same way we would on the day – this is to give an accurate idea of how things will look and taste. Everything is very carefully prepared using the same methods and steps that we would use for the real thing. This takes a lot of time and can take 2 to 3 days of preparation; therefore, we do ask you to choose carefully what you would like to taste and give us plenty of notice to allow for planning, orders and preparation.

We allow up to 2 hours for tastings, further time to discuss your wedding and plans can be booked in at a later date.

PLEASE NOTE: Due to wedding and event commitments during our busiest months of May, June, July, August and September it can be difficult for us to offer tastings during this time.

Marquee Requirements

Things that we need to cater safely.

The following details the requirements we need to operate a temporary kitchen safely in a temporary space (such as a marquee, tipi, sperry, yurt or venue where there is not a commercial kitchen already in place). The kitchen will have some or all of the following hazards: Boiling water, gas flames, hot oil in fryer, hot surfaces, trip hazards, electrical cables and propane gas bottles. For their own safety, children and pets must not enter the temporary kitchen under any circumstances. Adult guests should enter the kitchen only when needing to communicate with the catering team.

Catering Tent

This is usually supplied by the marquee company and is critical to ensure a safe efficient environment for the team to work in. This area is usually the most hazardous in the marquee with boiling liquids, hot ovens, and high current electrical equipment in operation, so safety is critical.

- Size: We require a MINIMUM space of 6m x 6m though more is always better – for guest numbers above 100, we may need more space depending on the menu chosen.
- Floor: The floor needs to be solid and as level as possible
- Lighting: We need good lighting inside and a light outside for once it is dark – this is very important
- Tables: We usually require at least 10 trestle tables from the marquee company – the menu can affect this
- Electricity: We usually require an electricity supply of at least 20kVA with at least 6 separate 13Amp mains sockets around the kitchen space. This is usually provided via a generator
- Water: Access to a fresh water supply is a great advantage but not a requirement
- Waste: We require that waste facilities be available for us to use on site that are suitable for food waste and general waste. You'll also need this for general event waste. We recommend a mini skip for mixed general waste.

Access

We need unrestricted access to the catering tent when we arrive on setup days and the event day. We need to park our van at a maximum of 10 metres away from the kitchen tent (ideally less), greater distances can adversely affect service times. If access to the marquee kitchen tent requires driving across fields or soft ground, we need preparations to be in place to allow our vans to get safely across these areas to the catering tent. In the event of bad weather, the van is likely to be heavy when it arrives - any problems getting the vans to the catering tent may also adversely affect service times.

Event Kitchen Installation

This is needed for events in marquee or venues without commercial kitchens; we install the kitchen equipment for the duration of the event. This is a one-off charge and includes ...

- delivery, setup, install, commission, collection, insurance

Booking Info and Terms

Quotations

We use our experience & judgement to ensure costs and rates quoted are as accurate as possible.

Deposit Payment

Prices and rates quoted are secured once the catering deposit is paid. The catering deposit secures the date in our diary. The catering deposit remains refundable for any reason for 3 months following booking.

Contract

Following the catering deposit payment, signed confirmation, receipt and signed contracts are sent in the post.

Interim Payments

If your Wedding or Event is quite some time away, we may ask for a further interim payment preceding your Wedding or Event.

Final Payments

Final guest numbers attending (including details of special dietary requirements & allergies, children's meals, supplier meals and evening guests) must be confirmed eight weeks prior. Should final guest numbers fall more than 10% below that quoted for, or fall below any minimum specified, we reserve the right to increase costs, or charge an additional one-off fee.

Late Payments

All invoices must be settled within the periods specified. Late payments will incur a late payment fee of £100 including VAT, per week overdue.



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