

Thomas 
THE CATERER

Bespoke Wedding Catering



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Planning a wedding is a minefield of difficult decisions. Choosing a caterer can be tough.

I am of the opinion that choosing a caterer is often overlooked. The people you choose to cook all the food for your big day have a huge responsibility.

Choosing someone you like to be around and that you feel you can talk to is crucial – as caterers, we are present for approximately 80% of your day. That's a sizeable chunk – we're kind of a big deal! Our style of service is simple.

We are there to help, we smile, we do our job to the best standard possible and we smile a little bit more.

Thomas the Caterer was voted The Best Independent Wedding Caterer in the East Midlands at The Wedding Awards 2016 and is proud to be chosen as a preferred supplier at the following venues; Bridge House Barn, Bawdon Lodge Farm, Belvoir Castle, Cattows Farm and East Bridgford Hill.

The team at Thomas the Caterer have a passion for delivering faultless events every time. However, we do things a little differently here at Thomas Towers; we don't have set menus, such as menu A, B or C, Bronze, Silver, Gold - no-one wants to be a bronze! Instead we create menu U.

It works like this: you know that little idea you thought no one could pull off? That idea that everyone else dismissed as impossible? Well at Thomas Towers...

"If you can dream it, you can do it" WALT DISNEY.

In this case if you can dream it we can do it!

Together, we create a menu designed around you, your personalities, your theme, your favourite foods and your venue.

I have put together some case studies and menus from previous clients to get your imagination going.

I would hope that in the very near future we can sit down together, have a piece of cake and a coffee and go through all the things you have in mind for your big day. Bear in mind, the following case studies are not example menus, they are simply listed to give you an idea of just a handful of the weddings I have catered for in the past.

You might want to pick a handful of bits from each of these menus and combine them to create your menu U, or start from the very beginning.

Enjoy this experience - it's only going to happen once! I'm lucky, I get to do this all the time and I love it!

Thomas, Head Chef and Director

All prices are only guide prices due to fluctuations in food prices; all events include Senior Chef, Front of House Manager, uniformed staff, crockery, cutlery and any specialist equipment your wedding may require.

MIRLAH & NIK



Mirlah and Nik are high school romancers. Together from a very early age, they share a vibrant and colourful history and indeed future which shows off in the style of their wedding - a central American fiesta, inspired by their travels.

They had a vision, they wanted food stands... kind of street food style where people could come up and have a smaller portion of many dishes. Nik is also a mad popcorn fan so we came up with a few flavours placed them all around the venue along with some spiced roasted nuts. All the canapés were served in ball shapes and transformed into brightly coloured Maracas.



The Canapés

The “Maracas” all served on sticks

Chicken & Lemon Confit Bonbons,
Smoked Paprika Mayonnaise
Chorizo & Basil Arancini, Roasted Garlic Mayonnaise
Mini Mozzarella Balls, Sweet Chilli & Mint Sauce
Salmon & Lime Mousse, Coconut Crumb
Whipped Goats Cheese, Walnut Crust Beetroot Caviar

The Food Stands

“Antojitos”

Black Bean Chilli, Guacamole, Lime Salsa & Herby Pancakes
Pulled Pork Tortillas, Banana & Coriander Salsa,
Apple Salsa & Flaming Hot Salsa
Nik’s Nacho Hut! Sour Cream, Guacamole, Cheese,
Jalepenos, Tomato Salsa
Jerk Chicken & Jambalaya Rice & Creamed Corn
& Red Pepper Relish

El Fin - The Desserts

Served family style

Churros in shot glasses with Chocolate Sauce
Margarita Granita

Passion Fruit Cheesecake
we served this on dry ice just because it’s fun!

The Evening

The Ultimate Chilli Con Carne served with crusty bread
in New York style takeaway containers

£50.50 per person plus VAT



“ We love food! It's no secret, so when it came to our wedding day it was right up there at the top of our list. Initially we struggled to find someone who could bring our ideas to life and felt as though we were going to have to settle with something that wasn't quite 'us'. But that all changed when we met Thomas the Caterer!

When we met up to discuss our ideas Tom just got it! It's such a great feeling when you 'click' with a wedding supplier, they don't look at you gone out when you share your non-traditional ideas, in fact they chuck in some more for good measure!

Right from the beginning Tom couldn't do enough, he visited our venue to check out how we were going to set it all up, we had a taster session with him at Thomas Towers and the guy even handmade 3 more food stalls! Seriously? Amazing!

The day itself was just magical! Everything came together just like we had imagined and the food... oh the food! From the canapés to the nibbles to the ultimate chilli in the evening it did not disappoint.

The laid back Mexican food stall idea was an absolute hit, the pulled pork wraps sold out, people were heading back for seconds and thirds and literally everyone commented on how tasty it was, even weeks after the wedding! Could you ask for anything more?

Tom, we were so lucky to find you, you're one in a million! Your passion, talent and just general awesomeness are second to none. Your staff are an absolute credit to you and we can't thank you enough for bringing our ideas to life and for leaving us with not only full bellies but with memories to last a life time!”

Mr & Mrs Richardson!

Thomas
THE CATERER



This lovely couple had an inspired idea for what they wanted for their wedding and I was totally game!

Afternoon Tea as their Wedding Breakfast served on cute vintage china, with some majorly tasty treats and a Caribbean BBQ to rock the socks off their guests in the evening and show a completely different side to their personalities!



Wedding Breakfast
Afternoon Tea
 Cut Sandwiches
 Jubilee Chicken
 Ham & Apple Chutney
 Roast Beef & Horseradish Sauce
 Red Leicester & Homemade Fruit Chutney

Light bites
 Red Onion & Goats Cheese Tarts
 Lincolnshire Sausage Roll
 Quails Egg Scotch Eggs

Dessert
Cakes
 Lemon Drizzle Cake
 Thomas's Famous Chocolate Brownies
 Honey & Lavender Madelines
 Mini Fruit "vacherin" Meringue Nests
 Mini Sultana Scones Jam & Chantilly Cream

Tea and coffee served in vintage china

Evening Food
 Caribbean BBQ
 Jerk Chicken, Creamed Corn,
 Spicy Aubergine & Okra Curry, Rice & Peas,
 Sweet Potato Crisps, Sweet Potato Mash, Mango & Papaya Salad
 Flat Breads, Chilli Sauce Bottles
 Served in NYC style takeaway boxes

£48.00 per person plus VAT



"Right from the start we knew Thomas was the caterer for us. His friendly cool attitude along with his passion and enthusiasm for cooking won us over. Nothing was ever too much for Thomas, he made sure he captured our vision and even collected vintage china to suit our theme.

The food on the day was incredible, all the guests raved about it! Especially his famous chocolate brownies. They are to die for!! The guests even commented on what a lovely friendly guy Thomas was as he served up their Caribbean BBQ.

Great guy, Great food and Great service! We would like to thank Thomas to Mary Poppins; practically perfect in every way!!!

Thank you again for such amazing food!!"
Love Mr & Mrs Stone xx

Thomas
THE CATERER



Matt and Heather live in Abu Dhabi, they are both teachers with passion for the finer things in life, good wine, travel and good food! They had based their wedding on a French theme as Heather is a French teacher so all our menus were translated.

I took inspiration for this wedding from my days in France cruising around the canals with a glass of Beaujolais....

Canapes

French theme

Beetroot & Goats Cheese Crostini

Chicken Liver Parfait served with Homemade Chutney on

Toasted Brioche

Smoked Salmon Mousse Puff Pastry Tart

Mixed breads on the tables (sliced) brown loaf, white focaccia & thyme, bacon brioche

With reduced balsamic & olive oil, French butter

Starter

Tomato & Roast Pepper Soup with a hint of Chilli

Main Course

Topside of Beef, Dauphinoise Potatoes, Seasonal Fresh Veggies, Red Wine Sauce (jus)

Dessert

Trio of desserts

Chocolate Mousse, Raspberry Pavlova & Chantilly Cream, Lemon Tart Brulee!

Evening Food

Slow Roasted Shoulder of Pork,

Apple Chilli & Coriander Salsa served in Wraps

£52.00 per person plus VAT



“As soon as we met Thomas we wanted him to cater our special day; he shared a passion for food and fine dining and also had a lot of knowledge and experience in French food (which fitted our French-themed wedding).

My heart was beating with excitement and we were delighted when we were able to secure him. He does not know this (until now) but I actually jumped for joy and rang my fiancée to share this joy once he agreed to cater our day!

During the following months, Thomas and his team were supportive and communicated brilliantly to cater for my every question. We live in Abu Dhabi but Thomas was always willing to email (via the wonderful Lynsey) and set time aside to speak to me over the telephone.

The menu was exciting, dynamic and Thomas used his experience to make it work even better than I had originally envisaged. The canapés were fun, delicious, and brilliantly served on rustic French crates. I would have eaten all of them were we not off having photographs taken! The soup was delicious and had me mopping my bowl with the three different types of freshly-baked bread. The mains were the best part and I could hear the “yums” and see the nods of appreciation as I watched my guests delve into this fantastic topside of beef - tender, and perfectly cooked. The chocolate mousse was as light and yummy as you like (A certain Masterchef judge would have stuck his head in that, for sure!)

Almost every plate was cleaned up completely and Thomas kept his promise of blowing the guests away with a simple but classic presentation of great flavours.

My wife and I regularly eat at some of the best restaurants around the world but Thomas produced great food that did not feel mass catered or too wedding-y. He promised that at least two guests would compliment the food but he was wrong...it was more like 60 or 70!

Thomas's personality and charm are part of the package and this comes out in the whole service and the food itself. The service was absolutely spot on and his team achieved what I asked for - effortless service that blended into the day and event.

Thank you so much for helping to make our day so special”

Matthew and Heather Broderick xxx



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Natasha's father is from Abu Dhabi and Natasha is mad for the Middle Eastern cuisine.

I also share her passion for this style of food so making a menu based on her tastes was no hardship!

We kept the canapés quite approachable for their guests with a few of the classics before a Middle Eastern Extravaganza that was truly an attack on the taste buds.



NATASHA & DEAN

Canapes

Mini Yorkshire Puddings filled with braised Beef & Horseradish Sauce
Smoked Salmon & Herb Mascarpone Blini
Goats Cheese & Red Onion Crostini
Oven dried Tomatoes & Parmesan Tart Fine Balsamic Vinegar

Main Course

The Middle Eastern Extravaganza!
Chicharronse (Lemon & Cumin roasted pieces of Pork Belly)
Cumin Roasted Lamb Leg
Chicken Thighs roasted with Saffron Hazelnuts & Honey Courgette & Pine Nut Tortilla
Roasted Aubergine Herb Yoghurt, Pomegranate & Almonds
Ratte Potato, Mint & Feta Salad
Autumnal Tabbouleh, with Figs Almonds & Cinnamon
Char Grilled Cauliflower, Dill, Cherry Tomatoes & Capers
Flat Breads
Filo Cheese & Herb Berek

Dessert

Eton Mess served in jars

Evening Food

served in NYC take away boxes
BBQ Chicken Skewer Kebabs served with Pitta Pockets
Cabbage Slaw, Triple cooked Chips & Garlic Mayonnaise

£52.00 per person plus VAT



“Thomas was enthusiastic about our wedding catering. He listened to what I wanted the food to be like and he had a vision about what he wanted to create and created a Mediterranean extravaganza.

He and his staff were extremely professional, the food tasted and looked amazing. Thomas and his team were on hand throughout wedding planning and answered all of my questions promptly and clearly. My wedding guests all commented that they loved the food and that it was presented beautifully.”

Mrs Natasha Azar Parker

Thomas
THE CATERER



Gill and Alex wanted a menu that suited them perfectly as a couple, a menu that their nearest and dearest would recognize instantly as 'so Gill and Alex'. So we sat with a cuppa and a piece of cake (standard procedure here at Thomas Towers) and discussed what style they had in mind - a picnic, but classy...



Having listened to all their favourite foods and tastes, I designed a menu that fused everything together including their idea for a late night snack of hot pork pies and mushy peas (Gill's a Bradford lass and this is a Bradford speciality)

Canapes

Pea Soup Shot
Steak Frites & Béarnaise Sauce Mayonnaise
Roast Pork & Apple Arrancini
Smoked Salmon, Lemon & Herb Mascarpone Roulade
Dolcelatte & Fig Bruschetta Fine Herbs, Balsamic Dressing

Main Course

"Picnic" sharing style

Ham Hock & Parsley Terrine with Homemade Piccalilli
Mediterranean Vegetable Tart
Lime baked Salmon with Salt & Sugar
Thomas' mum's Beetroot, Feta, Chorizo & Mint Salad
(yum yum)
Vine ripened Tomato & Red Onion Salad, Balsamic,
Garlic & Olive Oil Dressing
Hand Cut Coleslaw
Charred Baby Gem & Pickled Shallots in Chardonnay Vinegar
Hot Buttered New Potatoes
Date & Walnut Bread, Sour Dough from Hambleton Bakery

Dessert

served in Kilner Jars!


Mix your own Eton mess
Lemon Tart - de-constructed
Chocolate Brownie Raspberry Coulis & Fresh Raspberries

Evening Food

Hot Pork Pies, Mushy Peas & Mint Sauce served in New York style takeaway containers and wooden forks

£53.50 per person plus VAT





“We felt that we must drop you a line to say thank you to you and your wonderful staff for helping to make our wedding such a fantastic day.

Firstly, in the run up to the event I cannot praise Lynsey highly enough. She was always at the end of an email and always reassuring and helpful. All of your waiting staff were extremely helpful and efficient – there was always water and wine on the tables, which in the 30 degree heat (maybe a slight exaggeration, but it felt like that in my dress!) was vital.

We have had so many positive comments about the food. Your steak and chips canapé has been described as the ‘fittest canapé ever!’ alongside an accompanying photograph of an ecstatic bridesmaid.

Everyone who has spoken to us about the food has mentioned how the main meal suited the weather extremely well and we have to agree. Thank you for taking on our ideas and making them so special. I have to say that due to excitement/photographs/extremely constricting dress I wasn’t able to enjoy as much of the food as I normally would, however Alex has promised he will attempt to make your pea soup and pork and apple arancini for me!

I hope that you got to try the Bradford delicacy that is ‘pie and peas’ – again, we had very positive responses about it!

Lastly, we wanted to say thank you to you, Thomas, for helping to make our day so special. Every time we met, we left feeling as though we were in safe hands and knew as soon as we turned up, on that snowy February evening, that we had made the right choice in choosing Thomas the Caterer to make our wedding day so special and memorable.”

Gill and Alex Flint



Helen and Mike were married in a Tipi on their family farm. When they came to meet me, they didn't know exactly what they wanted in a menu but they knew what they didn't want – they didn't want a traditional sit down affair, it had to be fun. This made my eyes light up, I love meeting a couple who want exciting food, it's right up my street.

We decided that they didn't need to choose one specific thing for their guests to eat instead to have multiple choices so that there was something for everyone!

We started with a Pimms station at the entrance of the tipi - all the fruit was cut long and chunky or left whole so it was much easier to eat once the Pimms was finished. Bonus!



The Canapés

Yorkshire Pudding filled with Braised Beef Steak
Chorizo & Basil Arrancini, Basil Mayonnaise
Dolcelatte & Fig Bruschetta, Fine Herbs & Balsamic Dressing
Smoked Haddock & Chive Fish Cake,
Lemon Mayonnaise
Hoi Sin Duck Pancakes, Cucumber & Spring Onions



Main Course

The mixed up bowls!
Fish Taco, Guacamole & Lime Salsa
Pork Roasted with Ginger, Mango, Pineapple, Bean Sprout &
Noodle Salad
Cheese Burger with the works -
Swiss Cheese, Gherkins & Burger Sauce
Halloumi & Mediterranean Vegetable Skewer served on
Cumin Scented Cabbage Slaw
Thai Green Chicken Curry & Steamed Basmati Rice




Dessert

Build your own Sundae
Strawberry, Chocolate & Vanilla Ice Cream
served with sprinkles, chocolate sauce, nuts and raisins
covered in chocolate, meringue pieces, jelly tots, candied
pecans, brownie bits & cigarette wafers.
And a can of squirty cream on each table.

The Evening

Fish & Chips with Mushy Peas!
served in cones for the evening buffet

£51.00 per person plus VAT



“Michael and I would like to say a huge THANK YOU to Thomas and his team for the amazing food on our wedding day. The guests loved our quirky menu and it suited us perfectly.

Deciding on one dish to serve all 160 of our guests was something we found daunting. From the moment we met Thomas he was enthusiastic and full of ideas and immediately we knew the other caterers we had spoken to didn't stand a chance. It's obvious that Thomas loves food.

One of Thomas' suggestions was to have a 'small bowl menu' choosing five of our favourite dishes and serving our guests small portions of each of them. Thomas found it easy to put together a menu after we had described the foods we loved to eat. So we and our guests ate- fish tacos, burgers, noodle salads, veg/hallomi skewers and Thai green curry- which was ALL amazing.

The dessert was so fun and turned everyone into big kids- We chose DIY ice cream sundaes! The squirry cream was a big hit and we have photographic evidence to prove it!

Creative, laid back, flexible (able to amend our chosen menu to meet all the awkward dietary requirements of our guests) and reliable, without hesitation I would recommend Thomas the Caterer for your wedding.”

Helen and Mike Sedgewick xx

Thomas 
THE CATERER

JESSICA & AARON

a ROCK N ROLL WEDDING

Jessica and Aaron had their wedding in an amazing marquee on a piece of private land. When I met this couple, their energy was infectious and as keen music fans and musicians I named them the rock n rollers! We pieced their menu together to their style of ROCK N ROLL!

Jessica loves surprises so she let me decide on two of their canapés and one of their main dishes without any help from them! The main meals or “headliners” were served in a tapas style - they had lots of smaller portions and plenty to choose from !



The Support Acts

Chicken Liver Parfait on Toasted Brioche
with Apple Chutney
Goats Cheese, Walnut & Sweet Onion Jam Crostinis
Mini Yorkshire Puddings with Braised Beef
& Horseradish Sauce
Smoked Salmon Blinis & Herb Mascapone

Then, Two Surprise Canapés! & Antipasti Boards

The Headliner

Fish & Chips served in Newspaper Cones
Chicken Satay Noodle Salad, Bean Sprouts,
Coriander and Peanut.
Mini Cheeseburgers loaded with everything!
Twice Roasted Pork Belly, Grain Mustard Mash, Apple Sauce &
Cider Gravy
Thai Green Chicken Curry with Steamed Basmati Rice.

Then, The Secret Dish!

The Indie Disco

Pecan Pie
Raspberry & White Chocolate Cheesecake
Eton Mess

£53.50 per person plus VAT



“We couldn’t have dreamed of a better menu than the one Thomas created for us. The food was absolutely amazing and exactly how we had imagined it. Everything from the day we met Thomas to our wedding day was flawless, fun and funky!”

Not only was the food awesome, he is the nicest guy you will ever work with and nothing was too much trouble for him to do for our day. He went from Thomas the caterer to ‘Thomas our Friend’.

Forever Grateful
Aaron and Jess x

Thomas 
THE CATERER



FREQUENTLY *asked* QUESTIONS

*I like the look of everything so far.
What happens next?*

You come to Thomas Towers for a chat and some cake and we get acquainted. I find out all about your wedding and what you like to eat. Together we figure out what you are going to eat; you go away happy and hungry and I go away to design and create your bespoke menu and quote.



The Quote – the important bit

How does your pricing work, is it per head?

Yes, our price is always per person, this includes everything no hidden extras.

And by everything you mean?

Your price will include a Senior Chef, Front of House Manager, all serving staff, all crockery, cutlery, any additional specialist kitchen equipment you may need for your yummy menu. Full project planning, menu design and final run through meeting are all part of the service.

Do you have minimum numbers?

Yes, we run a minimum number of 60 guests per event. We have to do this to ensure staffing and overhead costs are covered.

So what do we need to supply for you onsite?

- A catering tent (6x6m), kitchen or covered area of some description – we do not supply catering tents Food is our game not tents but we do love to work in them!
- Trestle tables (usually 7)
- Access to power (this is minimal, typically 2 x 13amp sockets for any fryers or an urn, our ovens are all gas)
- Access to running drinking water
- Clear access from the catering tent to the main marquee, tipi or dining area
- Good lighting

OK, sounds good - so do you supply linen?

No we don't but we can point you in the right direction. We will still set up all your tables and can even help you liaise with the supplier to ensure delivery times, etc but it just removes us as the middle man for invoicing which is cheaper for you – bonus!

Do you set our tables?

Yes indeed we will, we'll put the table cloths on for you and fold your napkins as well as all crockery and table glasses

Do you supply the glasses?

Yes we can do but that really depends on what your plans are for your bar. You can

certainly rent them from us but we usually say if you are having a separate bar it is best to rent all glasses from them so as to avoid a mix up at the end of the evening – a game we call “whose glass is it anyway?”

Will your staff serve our drinks?

Yes we will serve your welcome drinks (usually served with canapés) and all wine and water to the table plus Champagne for the toast.

Is there a corkage fee for this?

Absolutely not! All part of our service

Do you provide bar staff?

Yes, we can do this if you are supplying your own alcohol and would like some staff to man a free bar. If you want a basic cash bar this is also a service we can provide. However, if you want mixologists creating lots of crazy cocktails then you would need a professional bar company. That's not us I'm afraid, we are foodies not drinkies but we can point you in the right direction.

Do you include tea and coffee?

Yes, if you want tea and coffee we serve this from a station all day until one hour after your meal so anyone who wants a cuppa can help themselves.



Your Menu – The yummy bit

Can we really have anything to eat?

Yes, it is your wedding so you should eat

whatever you like best. The only things we can not do are Hog Roasts (with the pig on a spit, although we do an amazing 8 hour slow roast pork shoulder) and Pizzas (we don't have the ovens) again we can point you in the right direction of specialist suppliers.

Can we offer guests a choice of menus?

You can but we don't recommend it, if you want more variety I'd say to go with sharing platters or bowls so there is loads of choice.

What about children's meals?

Children's meals are available to anyone under 10 years of age. Price can vary depending on menu choices but we can create a special menu for the children which is priced separately.

And any special diets?

We will cater for any special diets, just let us know who they are where they will be sitting (ideally on a copy of your table plan) and we'll ensure they can have an amazing meal that fits their needs. The same applies to allergies – let us know of any and we will ensure no traces are included in the meals. We never take any chances with allergies.

Pre-Wedding Planning – the bit where we don't miss a trick

How do you make sure everything runs smoothly?

When we first meet I get as much information as possible about your wedding

day, we then have a final run through meeting about a month or so before the big day where we cover everything from the timings for set –up and the day, final numbers, table plans, special diets, number of staff meals, key contacts and any special instructions (i.e. Mother of the bride likes extra gravy or no Champagne to be served until after dessert).

All this information is fed into our working document which is the onsite bible for your event. Our Operations Manager uses this to brief the onsite team and ensure nothing is missed.

You can of course get in touch at any point if you have any questions, changes or need any advise or support.

Do you offer tastings?

Yes, of course. The price quoted includes a bespoke tasting session to be held in January, February or March, we'll book this in for you as soon as you confirm with us. We also hold regular tasting evenings throughout the year where you can meet other brides and grooms and sample a variety of dishes. If however you are happy just come along to the group tasting events and don't need your own bespoke session, we will refund £200 from your invoice and give the chefs the night off.

Your Wedding Day – the best bit

Staffing, who will be there on the day?

We plan our staffing at 1 per 20 guests or 1

per 30 depending on the menu. There is always a Senior Chef and Front of House Manager at every wedding. Your Chef is either me or my Senior Chef, the Thomas The Caterer team have worked with me for a long time and are all trained to the Thomas standard, I don't work with agency staff – it is always my dream team.

When will you arrive?

We generally arrive the day before your wedding set up and deliver all crockery etc and set tables. We then return the next day normally two or three hours before the wedding party arrive back at the venue.

How will my food be prepared?

All food is prepared to the furthest point at Thomas Towers, it is then safely transported to your venue where it will be finished off, for example chicken breasts are seasoned and sealed at Thomas Towers, chilled and transported ready for the oven where they are cooked onsite.

What do we do if we have any problems on the big day?

You shouldn't have any as we should have everything covered and all staff are briefed from your working document (see no 17 for more on this) but if there is anything at all report it directly to the Front of House Manager and they will do everything in their power to rectify any problems

Bookings – The money bit

So how do we book?

Simple, just drop us an email to say you want to go ahead and we'll raise a deposit invoice. This confirms your date as unfortunately we can't hold dates until a deposit is paid.

What are your payment terms?

To book Thomas the Caterer you need to pay a 25% non-refundable deposit. Then you can either 1) pay the remaining 75% four weeks before the wedding 2) enter our monthly payment plan to spread the cost, there is a £26 admin fee for this or 3) pay in full and as a thank you we'll give you both your wedding breakfasts for free. If you cancel at any time we will of course refund the 75%. Final numbers are due four weeks before your wedding when we will issue your final invoice. All monies MUST be received no later than two weeks prior to your wedding or we will be unable to cater your wedding.

How can I pay for my wedding catering?

You can pay via BACS, cheque or via an online PayPal portal (there will have an additional transaction charge for credit cards, debit cards are free of charge)

Phew, that was a lottttt of information but at Thomas Towers clarity is king.





Thomas decided to be a chef at the tender age of 7. He ate Spaghetti Carbonara for the very first time and knew that food was his chosen path! He has been cooking professionally for over 17 years; that's officially over half his life in the kitchen!

Aged 15, Thomas got his first apprenticeship in a local restaurant before his passion for food took him across the channel to work in a food lover's paradise, France, for 5 years. He then ventured even further afield to Australia, before falling in love and returning home to base himself in Leicestershire, where he still lives with his family. In November Thomas the Caterer was voted The Best Independent Caterer in the East Midlands at The Wedding Awards 2016.

The Thomas the Caterer Guarantee...

“If at least two people don't say how Great, lovely, delicious or any other wonderful adjective the food is then I will take you out for dinner to say sorry about that!”

For a truly bespoke menu, Thomas The Caterer can make the dream a reality.



If you are planning your wedding
and need an amazing caterer who listens, then please call

01163 260 529

or email

weddings@thomasthecaterer.co.uk



THE 2016
WEDDING
INDUSTRY AWARDS

NATIONAL
FINALIST



THE 2016
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