



Thomas 
THE CATERER

Bespoke Wedding Catering



Thomas

THE CATERER



Choosing a caterer can be tough.

I am of the opinion that choosing a caterer is often overlooked. 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 & 2017, Highly Commended 2018 and is proud to be chosen as a preferred supplier for many of the East Midlands best outdoor and indoor wedding venues.

We 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 the Caterer...

"If you can dream it, you can do it"

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 of handful of the weddings we have done.

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!

£61 per person including 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!





From the moment I met Ellie and Tom I was so excited. They injected their cool personalities into every aspect of the day; making it so much fun for everyone, from giant lawn games and space hoppers to a bake-off and silent disco – the tipi was filled with laughter all day.

Ellie and Tom wanted each canapé to represent a destination they had visited together as a couple and a flavour that would instantly take them back to that special memory.

These included Japan, Poland, Iceland and even Glastonbury so I needed to get creative. We even added little flags to represent each destination.



ELLIE & TOM

Canapes

- Sushi – Salmon and Pickled Ginger
- Polish Beetroot Soup served in a shot glass.
- Falafel and Herb Yoghurt Dressing
- Vegetarian Gyoza with Sweet Chilli Dipping Sauce
- Smoked Lamb Rillettes Blueberry Compote on Sour Dough Toasts

For the little people we served up Milk and Cookies while the adults enjoyed their canapes

Starter

- Served to share amongst guests.
- Chorizo roasted with Potatoes and Broad Beans
- Ratatouille Arancini with Rocket
- Garlic Butter King Prawns and Focaccia Toasts

Main

- Individual Pies
- Beef, Red Wine and Mushroom and Chicken and Tarragon served with Mash, Veggies including Purple Sprouting Broccoli and Lashings of Gravy.
- Butternut Squash, Goats Cheese and Sage Pie (v)

Dessert

For dessert Ellie and Tom held the “Gray British Bake off” (They are now Mr and Mrs Gray)

£71.00 per person including VAT



“Just found a moment to actually sit and reflect. I don’t think there are any words to say how magnificent everything was on Saturday (and the scotch eggs were a huge help to keep us going as we cleared the tipi on Sunday too). I might have eaten my body weight in cheese!!

Thomas and the whole team went so far beyond any expectations! The reception drinks were epic (the rum and ginger beer was wonderfully potent), the tapas starter was a great ice breaker and...what can we say about the pie???

Best pie ever!

Stepping in to save our ice emergency was just the icing on the (pork pie and cheese) cake! Callum is an absolute diamond too...huge high fives to him for being absolutely incredible on Friday (as we hunted down table runners) and for hunting us out on Saturday to make sure we were fed and watered in all of the mayhem!!

Thank you so so so much...we can’t say it enough!!! You really did make our wedding catering AWESOME!!!”

Tom & Ellie xxx

Thomas
THE CATERER



Alex and Nick both share a passion (or should that be an obsession) with food. Both adventurous eaters who love a variety of different styles, they wanted their wedding menu to be something truly special. Food that told their story. I was literally over the moon when they asked me to cater their very own Wedfest.

I worked in an array of flavours and influences from Asian to Italian. The main was roast rump of lamb with polenta cake to combine some of their favourite dishes. The dessert was epic! Build your own panna cotta with loads of chocolatey, fruity, sweetie goodies served with dry ice – rising up from plant pots to add some theatre.

Canapes

Dolcelatte, Fig and Fine Herb Bruschetta, Balsamic Reduction
Pea and Chorizo Croquette, Lemon Mayonnaise
Salt and Pepper Squid, Aioli
Vietnamese Chicken Nem, Sweet Chilli Dipping Sauce
Assiette of Mixed fish
Ginger, Lime, Cucumber Crab Mille feuille Chive Dressing

The Main Event

Roast Rump of Lamb, Salsa Verde, Olive and Herb Polenta Cake, grilled Courgette and marinated Aubergine.

As a finale

Pimp your panna cotta,
Vanilla Panna cotta served with....
Chocolate Soil, Shortbread Crumbles, Brownie Bits, Red Fruit Compote, Meringue Kisses, served over Dry Ice. To share with loads of theatre!
Brownie Cake
Three-tiered Brownie Cake and YES it tasted as good as it look

£76.50 per person including VAT



“From the moment my wife and I met Thomas he was friendly, open and full of ideas. I couldn't imagine having used another caterer for our big day. Thomas (and team) were superb and so many of our guests commented on the food, from the canapes, to the lamb, to the kebabs in the evening. Superb!”

Alex and Nick



Philly and Josh had a phenomenal tipi wedding at home in Rothley, Leicestershire. Both love to travel and are absolute Asia fanatics.

This love of all things Asian was reflected throughout their gorgeous wedding: They honeymooned across the continent from Super Mario karting through the Toyoko streets to chillaxing in the Phillipines. And when it came to their wedding menu they wanted to weave in some of their favourite Asian inspired dishes and create something truly unique.

When they came for their consultation meeting, they were armed with a folder filled with cool and crazy ideas – I loved them all!

It certainly paid off as their menu was epic.



Canapes

Asian Beef “Bao”
Vietnamese Prawn Nem
Vegetable Gyoza, Soy dipping sauce
Hoi sin Duck Pancakes.

Main course

Roast Pork Chicaronnse
Slow roast Beef Brisket, Cumin, Chilli and Salt
Root Vegetable Slaw
Grilled Aubergine, pickled Chilli and Saffron Yoghurt,
Courgette, Crispy Onions
Wild Rice, Cinnamon, charred Cauliflower and Coriander
Crispy Caper, Chervil, Tarragon and mixed
Summer Bean Salad

Dessert canapes

Pimp your Doughnut
Small doughnuts salted caramel sauce sprinkles,
marshmallow and popping candy
Chocolate Brownies, Chocolate Ganache and burnt White
Chocolate
Banoffee Pie Tarts

£65.00 per person including VAT



“From the outset Thomas realised we didn’t want boring, pick off a list wedding food! We came to Thomas with stacks of ideas and rather than get overwhelmed he sucked them all up and came back with a killer menu. We did some tweaks together over calls and numerous emails that was super fun and by the time we tasted it we were blown away!

On the day it was even tastier. So many guests have mentioned how amazing our food was. Turns out Thomas really does make catering awesome! Thomas offered a truly bespoke service, no one else had our menu and that’s what made him stand out. He was enthused by our ideas, came back with loads of his own and we genuinely got buzzy off our mutual passions for good and most importantly cotemporary food.”

Philly and Josh





LAUREN & THOMAS

I like a blank canvas... something I can make special and unique. When Lauren and Thomas came to me and talked about a picnic themed wedding, using the finest local suppliers, my heart immediately warmed.

So, on the day of their first wedding catering consultation with me, I came armed with some great ideas including the pork pies from Melton Mowbray and the cheeses we are very lucky to have here in Leicestershire, locally reared meats and an amazing selection of breads – out of this world!

I must say it was Phenomenal!

Their menu included

Whole table to share – family style boxes served in Apple crates

Roasted and sliced Leicestershire Meats

3lb Melton Mowbray Pork Pie

Lincolnshire Sausage Scotch Egg

Pickled Vegetables

Bosworth Ash Goats Cheese

Lincolnshire Poacher

Long Clawson Stilton

Jar of mixed Fruit Chutney (My Grandma's secret recipe)

Loaves of Sour Dough, Date and Walnut Bread (amazing!)

3 of their favourite salads

Pea, Lemon and Rocket with Edible Flowers at Thomas' request

Broccoli, Soy and Ginger

New Potato Salad

For dessert

A hidden Chocolate Mousse with Chocolate Soil and Popping Candy

£60.60 per person including VAT



“Thomas was enthusiastic about the elements of food that we were looking to incorporate in our menu, namely regionalism and seasonality, and produced an excellent menu, full of local specialties. He was very attentive throughout the process, checking that his ideas were hitting the mark, and making sure that everything was ready for the wedding, including cutlery and glasses etc. He was also very personable. It was also very original in its presentation, with the idea of picnic boxes and guests serving themselves, and the clever way that the chocolate mousse suggested a field with a sprig of mint growing out of it.

On the day itself, Thomas and his team were very hard working and enthusiastic, looking to make the day go as smoothly as possible. They were very friendly and approachable, as well as being very smartly turned out. The food itself was wonderful and beautifully presented. All of our guests commented on the presentation style, the deliciousness of the food and the originality of the concept, with many commenting that it was the best wedding food that they'd ever had.

Thomas's food and his team went a long way to making our day so memorable. It was if a friend was preparing the food for us, rather than a catering company. My husband and I, and I'm sure anyone who tasted his food on the day, would not hesitate in recommending him for any event. Indeed, the next time that we have any sort of event he will be the first person that we call.”

Lauren and Thomas

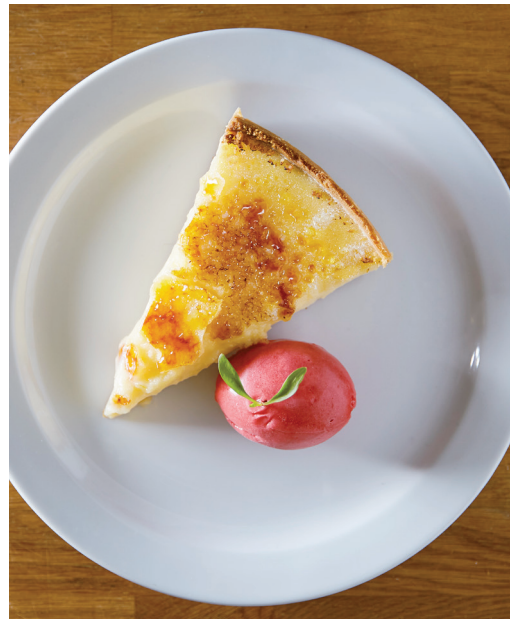
Thomas
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Lara and Max married in a gorgeous marquee at Lara's family home in Bamford. When they first came to me Lara explained that they were in the middle of a move to New Zealand and wouldn't be back in the UK until the wedding. No problem, I told them.

Together we designed an elegant menu that included all their favourite dishes and reminded them of home, then we arranged a tasting before they departed.

We spoke on the phone and Skype whenever they needed to chat to us and then welcomed them home for their wedding with a stylish and sophisticated menu.



Canapes

- Mini Yorkshire Puddings with braised Beef and Horseradish Sauce
- Spinach and Aubergine Frittata Roulade with Sun-blushed Tomato Mayonnaise
- Goats Cheese, Walnut and Sweet Onion Jam Crostinis
- Potato Cups filled with Chorizo, Olive and Tomato

Starter

- Sharing platters picnic style
- Anti Pasti boards
- Chicken Liver Parfait, Salami, Parma Ham, Serrano ham, mixed Hummus and Dips, Grissini, Roasted Red Peppers, Caper Berries, Olives, marinated Tomato Salad, Rocket and homemade Breads

Main Course

- Chicken Supreme, Truffle Potato Dauphinoise, Creamed Green Vegetables and Jus

Dessert

- Lemon Tart, Raspberry Sorbet

£68.00 per person including VAT



"What can I say, Thomas and the team were incredibly awesome both before and on the day.

There was absolutely no stress or worries about anything. I was organising my wedding from New Zealand so didn't want too much stress and needed someone reliable with great reviews. When we found Thomas the Caterer they were the perfect fit.

They have such smiley lovely staff and made our day and wedding food awesome in every way!!"

Lara and Max





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

£80.00 per person including 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



EVENING FOOD OPTIONS



Thomas
THE CATERER



We have a range of evening food available from posh hot dogs to a full on gastronomic kebab experience.

Here are some of the evening food options we have done in the past

Prices start from £6.00 per person

Jumbo sausage rolls and homemade ketchup

Fish & Chips with Mushy Peas served in newspaper cones

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

Slow Roasted Shoulder of Pork, Apple Chilli & Coriander Salsa served in Wraps

BBQ Chicken Skewer Kebabs served with wraps, cabbage slaw, triple cooked chips and garlic mayonnaise

Hot Pork Pies, mushy peas and mint sauce served in New York style takeaway containers and wooden forks



Full English in a box – Lincolnshire sausage, bacon, hash brown, poached egg, tomato, baked beans and mushrooms served with sour dough toast

Chicken Curry and rice, mango chutney and poppadoms



Crispy-coated chicken and sweet potato fries

Kim chi fried Rice

Sloppy Dawg, butcher's sausage, Macaroni cheese with chorizo crispy onions gherkins and soft brioche sub-bun



Pimp your mac and cheese.

Crispy onions, chopped pickles, crispy bacon bits chilli sauces, olives, chorizo pieces. extra cheese!

Chopped roast peppers. Spring onions

Bratwurst or Currywurst served in soft white sub rolls

Chicken and Beef fajitas, guacamole, tortillas crisp lettuce, salsa, sour cream and hot sauce

Smoked Salt beef brisket, gherkins, beef tomato, mustard mayonnaise and toasted bagel

BAR



We can serve your welcome drinks and will always serve your table drinks during the meal as part of our service. But we can also provide the drinks themselves including welcome drinks packages and a cash bar service.

Helping to keep things simple with all food and drinks from the same awesome supplier... that's us :)

Welcome drinks

All packages come with ice if required, suitable glassware and any props

Pimms station

One glass £7.00
Two glasses £12.00

Prosecco

One glass £6.00
Two glasses £10.00

Bombay Sapphire Gin and Tonics

One glass £5.00
Two glasses £8.00



Champagne

One glass £16.00
Two glasses £23.95

Bottled Peroni

One bottle £3.90
Two bottles £6.50

Bar service

We also offer a fully stocked bar service complete with rustic wooden bar, all staff and glassware.

Our bar service is very simple and will end up costing you nothing!

We take £1000 deposit; this will be refunded to you after the wedding provided your guests have spent over the deposit amount.

Bonus!

When you book us to do your bar we will provide all glassware for every moment during your wedding day (welcome drinks, table glasses as well as bar glasses)





FREQUENTLY *asked* QUESTIONS

I like the look of everything so far.

What happens next?

You come to Thomas Towers for a chat and some tasty food and we get acquainted. I find out all about your wedding and what you like to eat.



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 36 metres squared, kitchen or covered area attached to (or very close to) the main marquee/tipi. There will need to be even flooring with no dangerous obstructions (no grass, sand or mud please). We do not supply catering tents. Food is our game not tents but we do love to work in them!

Trestle tables (usually 7)

4 x 13amp sockets (typical load on each is 2800 watt) for any fryers and an urn, our ovens are all gas.

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, cutlery and table glasses.

Do you supply the glasses?

If we are supplying your bar then yes, if not we suggest talking to your bar supplier to keep things simple.

Will your staff serve our drinks?

Yes we serve all wine and water to the table plus Champagne for the toast. We can also serve and even provide your welcome drinks if required.

Is there a corkage fee for this?

Absolutely not! All part of our service

Do you provide bar staff?

I'm afraid not unless we are providing a cash or account bar. If you want a simple cash bar this is also a service we can provide based on a minimum tab of £1000 (which includes staff and glasses). However, if you want mixologists creating lots of crazy cocktails then you would need a professional bar company.

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 cannot 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 are 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. We include a price for a bespoke tasting on your quote which is optional. These are held between November and March and we'll book you in as soon as you confirm. We also hold regular tasting evenings throughout the year where you can meet other brides and grooms and sample a variety of dishes.

If you don't require a bespoke tasting that's fine, it will reduce your quote and we'll give chef 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, our Head Chef 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 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 pay another 25% six months before your wedding and the remaining 50% six weeks before the wedding.

Final numbers are due six weeks before your wedding when we will issue your final invoice. All monies MUST be received four weeks prior to your wedding or we will be unable to cater your wedding.

How can I pay for my wedding catering?

Our bank details will be detailed on the invoice. The easiest way is to pay via BACS but we take other forms of payment too so just ask.

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 18 years; that's 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.

It was whilst planning his own tipi wedding that he had the idea to start Thomas the Caterer. Frustrated when he couldn't find a bespoke wedding caterer who was happy to create his dream menu; he didn't want a set menu and knew many other couples must face the same challenge. Thomas the Caterer was born to offer a truly bespoke service.

Thomas the Caterer was voted The Best Independent Caterer in the East Midlands at The Wedding Awards 2016 and 2017 and Highly Commended 2018 and 2019. Best Caterer East Midlands in the English Wedding Awards 2017 and was winner of Theo Paphitis' Small Business Sunday in 2018.

The Thomas the Caterer Guarantee...

"If at least five 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 2017
WEDDING
INDUSTRY AWARDS
REGIONAL
WINNER



THE 2016
WEDDING
INDUSTRY AWARDS
NATIONAL
FINALIST



THE 2016
WEDDING
INDUSTRY AWARDS
REGIONAL
WINNER