



Catering Supplier Information

We have put together this information that you can share with your catering providers. It has information for you and the caterers on what you need to know about our venue.

Address: Stanford Farm, Halfway House, Shrewsbury, SY5 9DW

Venue contact: Cindy - 07729 180 630 or cindy@stanfordfarm.co.uk





Our blank canvas kitchen is easy to get to via the side entrance by the Cow house. The kitchen has basic facilities for you to bring what you need. [Here is a little information you should know:](#)

- ❑ Size approx. : 7m x 4.5m
- ❑ Includes –stainless-steel sink, hand wash sink, hot water boiler, 1 large prep table
- ❑ Double plug sockets throughout (we would prefer gas equipment where possible for high output items especially hot plates and fryers as we have had electric problems in the past with too many electric cooking items brought to site)
- ❑ There are two doors into the main Cow House function room for serving
- ❑ You are expected to bring your own cooking equipment and prep tables etc
(Tipples.co.uk have catering equipment for hire if needed)
- ❑ Our bar staff love to swap drinks for food 😊
- ❑ As a caterer using the kitchen facilities or outside areas (without charge) we do require you to clean down the areas after use. Please bag and place all food and rubbish in the large green wheelie bins provided.
- ❑ There is hot water in the sink but as the boiler is small should you need more get a bucket and fill up from the hot tap outside (Blue pipe on the outside of the house)
- ❑ Sinks and surfaces to be clean of any food. Sweep and mop floor. Leave as you would expect to find it please
- ❑ All caterers should have a hygiene certificate and be registered with local council. All electrical items brought in need to be PAT tested beforehand.
- ❑ Street catering and outside food vendors need to bring with them any long power leads they may need. We suggest they should be at least 20m.
- ❑ The wedding couple has the use of the prep room with one stainless steel 3 door fridge for table wine use etc and a freezer for ice.

**** Please note all caterers are responsible for all parts of the catering for the wedding including electric overload issues****

For your convenience, please find a direct link to our Google Virtual Tour here:

<https://tourmkr.com/F1EJVZBBMs/34035797p&337.88h&88.02t>. Use the arrows to navigate into the buildings.

Please feel free to contact us with any questions. We are here to help.

Thanks
Cindy