# HOLLAND HOSPITALITY

Mour Vision, Our Creation



# Mour journey with us ...

### Let's begin with your vision

Upon your initial enquiry, we like to gather as much information as possible, enabling us to provide you with an initial quote. Dannielle & Calvin will work closely with you to create your perfect menu.

### Secure Your Date

To secure your date with Holland Hospitality, we require a 15% non-refundable deposit.

### Savour the experience at your private tasting

Once your bespoke menu has been selected, we invite you to Holland Hospitality HQ for a private tasting, giving you the opportunity to try all the delicious dishes from your personalised menu. This is complimentary for the couple and if you wish to make it a group experience, you are welcome to bring along friends and family for a small cost.

### Bring your dream day to life

As we get closer to your big day, we start to retrieve your final details. Six weeks prior to your Wedding, we require the following information; final numbers, order of the day, pre orders, dietary requirements, and final table plan.

Once these details have been confirmed, we will issue your final invoice. Your final payment is due four weeks before

your Wedding date.

# Canapés Meat

Select your four favourite canapés for guests to enjoy during your drinks reception. A delicious way to keep everyone satisfied with every bite.

Braised Beef, Mini Yorkshire Pudding Chicken & Chorizo Croquette Honey & Mustard Glazed Sausages Smoked Duck, Feta, Pomegranate Ham Hock Bites, Black Garlic Mayonnaise Sage & Caramelised Onion Sausage Roll Chicken Caesar Crostini Duck Spring Rolls, Hoisin Dip Chicken Liver Parfait Crostini Lamb Shoulder Bites, Sriracha Aioli Crispy Pork Belly, Burnt Apple Purée

### Fish

Thai Fishcake, Curried Mayonnaise Garlic & Chilli King Prawns Smoked Mackerel Rillette, Pickled Beetroot Cromer Crab & Crayfish Roulade Cured Seabass, Dill, Capers Fish Goujons, Homemade Tartar Chilli Crab Vol Au Vent Smoked Salmon & Dill Cream Cheese Blini

### Vegetarian

Mushroom & Truffle Arancini Polenta Bites, Parmesan Cream Vegetable Spring Rolls, Sweet Chilli Avocado, Pickled Beetroot & Crispy Onion Cone Black Olive & Feta Tartlet Crispy Falafel, Mint Yogurt Tomato & Red Onion Bruschetta Mini Hasselback Potato, Roasted Garlic Mayonnaise Onion Bhaji, Raita Dip Whipped Goats Cheese, Sun Blush Tomato & Pesto Cone Halloumi Bites, Bourbon BBQ Sauce Vegetable Samosas Roasted Red Pepper & Hummus Crostini Goats Cheese & Caramelised Onion Tartlet Truffle & Parmesan Rosti Potato

### Most Popular

Braised Beef, Mini Yorkshire Pudding Honey & Mustard Glazed Sausages Crispy Pork Belly, Burnt Apple Purée Cromer Crab & Crayfish Roulade Mushroom & Truffle Arancini Tomato & Red Onion Bruschetta

# To Start

Select your favourite meat or fish starter to offer your guests, alongside a vegetarian option to ensure all dietary requirements can be catered for. Supplement cost applicable for additional choices.

### Meat

Chicken & Leek Presse, Chorizo Jam, Dressed Leaves
Ham Hock Terrine, Piccalilli, Watercress, Focaccia
Chicken Liver Parfait, Onion Chutney, Cornichons
Hereford Beef Ragu, Herb Gnocchi, Crispy Onions
Black Pudding Scotch Egg, Bacon & Chilli Jam, Rocket
Smoked Duck, Roasted Beetroot, Orange Gel, Crumbled Feta
Shoulder of Pork Bon Bon, Apple Purée, Cider Cream Sauce

### Vegetarian

Seasonal Soup, Homemade Focaccia Grilled Asparagus, Pickled Onions, Pecorino, Herb Oil Artichoke & Blue Cheese Tart, Waldorf Salad Heritage Tomato Carpaccio, Mozzarella Pearls, Balsamic Flat Cap Mushroom, Cheddar Rarebit, Tomato & Truffle Dressing Caesar Salad, Crispy Egg, Fried Onions Roasted Red Pepper, Sun Blush Tomato Arancini, Shallot Purée Caramelised Onion & Goats Tart, Rocket, Balsamic

### For The Table

Homemade Focaccia | Milk Loaf Rolls | Sourdough Mixed Olives | Padron Peppers | Cured Meats

### Fish

Pan Seared Scallops, Pea Purée, Ham Hock \*
Potted Crab, Apple, Pickled Beetroot
Crayfish Cocktail, Cucumber Pickles, Baby Gem, Marie Rose
Smoked Haddock & Potato Cake, Dill Cream Sauce
Garlic King Prawns, Toasted Focaccia, Charred Lemon
Smoked Salmon, Horseradish Cream, Ginger Cake

### Most Popular

Shoulder of Pork Bon Bon, Apple Purée, Cider Cream Sauce Chicken Liver Parfait, Onion Chutney, Cornichons Heritage Tomato Carpaccio, Mozzarella Pearls, Balsamic Caramelised Onion & Goats Tart, Rocket, Balsamic

<sup>\*</sup>supplement cost applicable

# The Main Event

Select your favourite meat or fish main course to offer your guests, alongside a vegetarian option to ensure all dietary requirements can be catered for. Supplement cost applicable for additional choices.

### Poultry

Chicken Supreme, Dauphinoise Potatoes, Carrot Purée, Tenderstem, Chicken Sauce Slow Cooked Duck Leg, Wholegrain Mash, Braised Red Cabbage, Red Wine & Port Sauce Pan Fried Chicken Breast, Rosti Potato, Sautéed Fine Beans, Wild Mushrooms, Mushroom Purée, Madeira Sauce Pan Roasted Breast of Duck, Plum Purée, Potato Terrine, Buttered Greens, Star Anise Sauce Oven Roasted Chicken, Sage & Onion Stuffing, Fondant Potato, Seasonal Vegetables, Gravy Chicken, Pancetta & Wild Mushroom Pie, Puff Pastry Lid, Creamed Greens, Buttered Herb New Potatoes

### Red Meat

Slow Cooked Beef Blade, Confit Shallot, Dauphinoise Potatoes, Sautéed Greens
Duo of Lamb - Rump & Shoulder Croquette, Pea Purée, Dauphinoise, Roasted Carrots, Lamb Jus \*
Fillet of Beef, Shallot & Truffle Purée, Beef Fat Potato, Sprouting Broccoli, Port & Red Wine Sauce \*
Beef Bourguignon, Potato Purée, Baby Onions, Roasted Roots
Slow Roast Belly Pork, Bramley Apple Purée, Savoy Cabbage & Bacon, Creamed Potato, Suffolk Cider Sauce
Roast Sirloin of Beef, Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables, Gravy
Steak & Guinness Pie, Puff Pastry Lid, Roasted Roots, Buttered Herb New Potatoes
Fillet of Beef Wellington, Confit Shallot, Creamed Potato, Baby Carrots, Red Wine Jus \*

### Game

Subject To Season

Marinated Venison Haunch, Potato Terrine, Celeriac Purée, Chantenay Carrots, Chimichurri Dressing \* Game Sausages, Creamed Potatoes, Tenderstem Broccoli, Onion Gravy Roasted Pheasant, Smoked Bacon & Lentil Cassoulet, Cavolo Nero

<sup>\*</sup>supplement cost applicable

## The Main Even

We're proud to cater for all dietary needs, from vegan and gluten free, to intolerances and severe allergies.

### Seafood

Pan Fried Seabass, Crushed New Potatoes, Samphire, Parsley & Caper Butter
Roasted Fillet of Hake, Chorizo & White Bean Stew, Spinach & Sauce Vierge
Roasted Cod Fillet, Crushed Peas, Creamed Potato, Warm Tartar Sauce, Fresh Lemon
Pan Fried Salmon, Tenderstem Broccoli, Garlic Gastrique, Steamed Mussels, Baby Potatoes, Saffron Cream
Fillet of Plaice, Confit Potato, Samphire, Buttered Lobster Tail \*
Smoked Haddock Fishcake, Pea Purée, White Wine Sauce, Samphire

### Vegetarian

Mushroom & Spinach Pithivier, Mushroom Purée, Seasonal Greens, Blue Cheese Sauce Pea, Mint & Asparagus Risotto, Crumbled Feta, Radish Artichoke Risotto, Roasted Celeriac, Crispy Kale Baked Herb Gnocchi, Tomato, Pesto & Mozzarella Nut Roast Wellington, Creamed Potato, Roasted Vegetables Butternut Squash & Goats Cheese Pithivier, Squash Purée, Roasted Pumpkin, Thyme Gravy Looking for Vegan? Many of these main courses can be adjusted to be plant based.

### Most Popular

Chicken Supreme, Dauphinoise Potatoes, Carrot Purée, Tenderstem, Chicken Sauce Slow Cooked Beef Blade, Confit Shallot, Dauphinoise Potatoes, Sautéed Greens Fillet of Beef, Shallot & Truffle Purée, Beef Fat Potato, Sprouting Broccoli, Port & Red Wine Sauce \* Butternut Squash & Goats Cheese Pithivier, Squash Purée, Roasted Pumpkin, Thyme Gravy

<sup>\*</sup>supplement cost applicable

# Sharing Menus

### **Sunday Sharer**

Roast Topside of Beef & Chicken Supreme Nut Roast Wellington(V) Garlic Roasted Potatoes Honey Roasted Carrots & Parsnips Seasonal Greens Yorkshire Puddings & Homemade Gravy

### Hog Roast Feast

Roasted Pork Shoulder & Pork Scratchings BBQ Pulled Jackfruit (V) Fresh Bread Rolls & Apple Sauce Sage & Onion Stuffing Roasted New Potatoes Sriracha Coleslaw Mixed Leaf Salad, House Dressing A great way to execute a relaxed but tasty menu, the perfect feast!

### Greek Feast

Minted Lamb Koftas & Grilled Lemon & Garlic Chicken Thighs
Grilled Halloumi (V)
Hummus & Mixed Olives
Tabbouleh & Tzatziki | Chargrilled Flatbread
Traditional Greek Salad
Roasted Mediterranean Vegetables

### Summer Sharer

Honey & Mustard Glazed Ham & Sweet Chilli Chicken Thighs Wild Mushroom, Red Onion & Goats Cheese Pithivier (V) Soft Herb New Potato Salad Red Cabbage & Apple Slaw Buttered Tenderstem & Asparagus Beetroot, Goats Cheese & Walnut Salad Israeli Cous Cous, Spring Onion, Tomato, Mozzarella

### The Ultimate Steak Sharer\*

Sirloin & Rump Steak (Served Medium Rare)
Rosemary Salted Skin On Fries
Tenderstem Broccoli, Garlic Gastrique
Truffle Mac & Cheese
Roasted Red Pepper, Red Onion & Feta Salad
Portobello Mushrooms

#### The Ultimate Steak Sauces (select two)

Peppercorn Sauce
Blue Cheese Sauce
Chimichurri
Red Wine Gravy
Creamy Mushroom Sauce

<sup>\*</sup>supplement cost applicable

# BBQ Sharer

### The Main Event

Please Select Three Beef & Red Onion Burger
Suffolk Pork Sausages
Sweet Chilli Chicken Thigh Skewers
Minted Lamb Koftas
BBQ Pulled Pork
Garlic & Chilli King Prawn Skewers
Moroccan Lamb Burgers
Marinated Pork Belly
Grilled Halloumi (V)
Mediterranean Vegetable Skewers (V)
BBQ Pulled Jackfruit (V)
Teriyaki Salmon \*
Minute Steak \*

#### All Served With A Bread Of Choice

Garlic & Rosemary Focaccia
Freshly Bakery Roll
Brioche Burger Buns
Charred Pitta Bread

Create the perfect BBQ menu for you!

### Sides & Salads

Please Select Three Slaws
Red Cabbage & Apple Slaw
Sriracha Coleslaw
Asian Style Slaw
Carrot, Celeriac & Truffle Slaw

#### Salads

Beetroot, Goats Cheese & Walnut Salad Roasted Red Pepper, Red Onion & Feta Salad Tomato & Basil Pasta Salad Caesar Salad Butternut Squash, Goats Cheese, Pomegranate Rocket & Parmesan Salad, Balsamic Dressing

#### Sides

Soft Herb New Potato Salad
Buttered Tenderstem & Asparagus, Parmesan
Roasted New Potatoes
Israeli Cous Cous, Spring Onion, Tomato, Mozzarella
Buttered Corn
Mac 'n' Cheese, Crispy Onions
Tabbouleh

<sup>\*</sup>supplement cost applicable

# Sweet Endings

### Extra Sweet

Pecan Pie, Vanilla Pod Ice Cream
Salted Caramel & Honeycomb Cheesecake
Treacle, Pear & Walnut Tart, Vanilla Ice Cream
Lotus Biscoff Cheesecake, Caramel Curd
Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

### Boozy

Baileys Tiramisu, Baked White Chocolate Limoncello Posset, Crushed Meringue Baileys & White Chocolate Cheesecake Signature Cocktail Hour - Ask For More Details \*

### Chocoholic

Dark Chocolate Ganache, Salted Caramel Popcorn, Fruit Compote
Cookies & Cream Cheesecake
Dark Chocolate & Salted Caramel Marquise
Chocolate & Raspberry Cheesecake
Chocolate & Vanilla Roulade, Fresh Strawberries, Fruit Coulis
Chocolate Brownie, Cherry Purée, Honeycomb, Chocolate Sauce, Clotted Cream Ice Cream

select your favourite dessert to offer your guests.

Can't Decide? Pick your three favourites for a trio of sweets \*

### Fruity

Seasonal Fruit Crumble, Vanilla Custard Cherry Bakewell Tart, Vanilla Ice Cream Mango Passionfruit & Cheesecake Bramley Apple Tart, Créme Anglaise Lemon Meringue Roulade, Raspberry, Pistachio Strawberry & Honeycomb Mess, Vanilla Cream Mixed Berry Cheesecake, Fruit Compote Lemon Tart, Raspberry Sorbet

### Most Popular

Lotus Biscoff Cheesecake, Caramel Curd Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream Dark Chocolate & Salted Caramel Marquise Lemon Meringue Roulade, Raspberry, Pistachio Strawberry & Honeycomb Mess, Vanilla Cream

<sup>\*</sup>supplement cost applicable

# For Our Younger Guests

### Starters

Cheesy Garlic Bread Soup Mozzarella Dippers, Tomato Chutney Vegetable Crudites

### Mains

Cheese & Tomato Pasta
Chicken Goujons, Fries, Beans
Sausage, Mash, Peas
Beef Bolognaise, Fresh Pasta, Parmesan
Fish Goujons, Fries, Peas
Macaroni Cheese
Margherita Pizza

### Desserts

Ice Cream Chocolate Brownie Churros, Cinnamon Sugar Fresh Fruit Salad

# Evening Food

### Buns 'N' Baps

Sausage & Bacon Baps BBQ Pulled Pork Rolls Minted Lamb Rolls Pulled Beef Brisket Cheese Burgers Fish Goujons, Tartar Sauce

Hog Roast Rolls

Vegetarian Options (can be made vegan upon request)

Pan Fried Halloumi
BBQ Pulled Jackfruit
Portobello Mushroom & Cheddar
Roasted Red Pepper, Charred Courgette

### Pizza

Served on a buffet, with rocket salad & wedges

Margherita (V)

Pepperoni

Meat Feast

Ham & Mushroom

Spicy Beef

BBQ Chicken

Goats Cheese & Caramelised Onion (V)

Mushroom, Pepper & Black Olive (V)

Looking for an evening snack to keep everyone on the dancefloor? We have plenty to choose from

### Street Food

#### Loaded Fries

Cheddar & Smoked Bacon Pulled Pork & Pickled Shallots BBQ Pulled Jackfruit (V)

#### Loaded Nachos

Beef Chilli, Jalapeños, Sour Cream Cheddar Cheese, Tomato Salsa, Guacamole Pulled Pork, BBQ Bourbon Glaze

Truffled Mac 'n' Cheese, Crispy Onions Pulled Lamb Flatbread, Spicy Slaw Pulled Pork Sliders Mini Fish & Fries Popcorn Chicken & Potato Wedges Beef Sliders & Fries

### Most Popular

Hog Roast Rolls Beef Sliders & Fries Mini Fish & Fries Pizza Slices

# Buffel & Grazing Tables

### Finger Buffet Menu

Sandwiches (please select three)

Ham & Mustard

Beef & Horseradish

Smoked Chicken & Mayo

Tuna Mayonnaise

BBQ Pulled Pork

Cheese & Pickle (V)

Egg Mayonnaise (V)

#### Savoury (please select five)

Cured Meats & Fresh Bread

Homemade Sausage Rolls

Homemade Quiche

Honey & Mustard Glazed Sausages

Pizza Slices

Chicken Thigh Skewers

Mushroom Arancini (V)

Potato Wedges (V)

Roasted New Potatoes (V)

Vegetable Spring Rolls (V)

Crisps (V)

Vegetable Samosas (V)

Onion Bhaji

### Grazing Table

Cured Meats & Fresh Bread

Selection of Cheese & Crackers

Fresh Fruit & Chutney

Parmesan Pastry Twists

Scotch Eggs

Vegetable Crudites

Mixed Olives

Hummus

### Mini Sweet Treats

Chocolate Brownie

Lemon Drizzle

Carrot Cake

Cookies

Sticky Toffee Bites

Lemon Tarts

Cherry Bakewell

Cookies & Cream Cheesecake

Chocolate Marquise

Vanilla & Raspberry Cheesecake

# Mine list

Only the best wines provided from around the world. Can't see your favourite wine or champagne on here? Let our Co-Ordinator know, so we can help source this for you!

Sparkling

Prosecco Extra Dry, Canal Grando, Veneto, Italy Cava '+ & + Seleccion' Brut, Bodegas Pinord, Catalonia, Spain Champagne Collet, Brut Champagne Collet, Brut Rosé Champagne Taittinger, Brut Réserve Champagne Pol Roger, Brut Réserve, France Champagne Laurent Perrier, 'Cuvée Rosé' Brut, France

### White

Macabeo, 'Campules La Rubia' Yecla, Mercia, Spain Chenin Blanc, Western Cape, Wild Garden Piquepoul Terret 'l'Arête de Thau', Côtes de Thau Pinot Grigio, Veneto, Il Casone, Veneto, Italy Sauvigion Blanc, Malbrough, Faultline, New Zealand Chablis, Thomas Labille, Burgundy, France Sancerre, Domaine Gérard Millet

### Rosé

Rosé, Peninsula de Setúbal, Cintila, Portugal Pinot Grigio Blush, Delle Venezie, Novita, Italy Rosé 'Cuvée Marie Christine', Château de l'Aumérade, Provence

### Red

'Campules El Moreno', Bodegas la Paurisima, Merica, Spain Merlot Cabernet, 'Terrra Vallona', Comté Tolosan, France Primitivo 'Il Pumo', Salento, San Marzano, Italy Malbec 'Raices', Uco Valley Mendoza, Andeluna Rioja Reserva, Bodegas Ondarre, Spain Pinot Noir 'El Compadre', Valle de Malleco, Chile Bourgogne Hautes Cotes de Beaune, Pinot Nior, France

### Most Popular

Champagne Taittinger, Brut Réserve Sauvigion Blanc, Malbrough, Faultline, New Zealand Malbec 'Raices', Uco Valley Mendoza, Andeluna



# Drinks Packages

Use our drinks packages as a guide, or we can create your own bespoke package to include all your favourite tipples.

### **Bubbles & Bliss**

One Arrival Drink Per Person - Prosecco, Pimm's, or Elderflower Presse One Toast Drink Per Person - Prosecco or Elderflower Presse

### Sips & Smiles

One Arrival Drink Per Person - Prosecco, Pimm's, Bottled Beer, or Elderflower Presse Half Bottle of Wine Per Person (during the Wedding breakfast only) - House Red, White One Toast Drink Per Person - Prosecco or Elderflower Presse

### Golden Hour Glow

Two Arrival Drinks Per Person - Prosecco, Pimm's, Bottled Beer, or Elderflower Presse Half Bottle of Wine Per Person (during the Wedding breakfast only) - House Red, White or Rosé One Toast Drink Per Person - Champagne Collet, Brut or Elderflower Presse

### Champagne Dreams

Two Arrival Drinks Per Person - Champagne Collet Pimm's, Bottled Beer, or Elderflower Presse Half Bottle of Wine Per Person (during the Wedding breakfast only) - Premium Red, White or Rosé One Toast Drink Per Person - Champagne Laurent Perrier, 'Cuvée Rosé' Brut, France

### The Rustic Pour

Elevate your Wedding day with our Rustic Wooden Bar! It can be used indoors and outdoors offering flexibility and convenience.

# Staff. Styling & Suppliers

### Staff

The staff costs are calculated depending on the complexity of the menu and the size of the Wedding.

Typically, staff costs can range anywhere between £1,000 - £1,600 for the whole day. This would include full set up, Catering Event Manager for the full day to ensure everything runs like clockwork. A small fee maybe applicable for staff travel costs.

### Styling

We work closely with Banqueting Hire, enabling you to choose from their wide range of tableware to add your finishing touches. From coloured napkins to premium glassware, this is a great way to add your personal touch to your day. Browse the website today and we can help retrieve you personalised quote. https://www.banquetinghire.co.uk

### Venues

Cambridgeshire - Fulbourn Lodge | Longstowe Hall | Madingley Hall | Rectory Farm | Ely Cathedral | Old Chapel Farm Suffolk - Granary Estates | Henham Park | Suffolk Barn | The Wedding Barn at Old Hall | The Garden Barn | Shimpling Park Norfolk - Farmhouse at Fincham | Curds Hall Barn | Worstead Estate | The Red Barn Essex - Compasses at Pattiswick

### Suppliers

We proudly collaborate with trusted local suppliers to bring your vision to life. Please get in touch to request any of our recommended suppliers; including, florists, entertainment, photographers, bakeries & more!

# Terms & Conditions

Once you have chosen your favourite dish from each course, and your date has been secured, we will book you in for your private Wedding Tasting. The tasting is complimentary for the couple; however, you are more than welcome to invite friends and family at an additional cost.

To secure your date, we ask for a 15% non refundable deposit.

We require for your final details 6 weeks prior to your Wedding date.

These details can include the following;

Final Numbers

Order of the Day

Pre Orders

Dietary Requirements

Final Table Plan

Once final details have been received, we will issue your final invoice, which is due 4 weeks prior to your date. Any reductions in numbers at this time are still chargeable and non-refundable.

All prices quoted are subject to the current VAT rate at the time of invoicing.

If your chosen venue charges commission, this will be factored into your invoice.

#### **Cancellation Policy**

Over 12 weeks from the event - Deposit Amount (15% of invoice)

Less than 12 weeks prior to the event - 25% of total invoice

Less than 4 weeks prior to the event - 50% of total invoice

Less than 2 weeks prior to the event - 100% of estimated invoice

Please note, any extensive breakages or loss of hire equipment, will be invoiced post event, due 7 days from invoice.

# Mhatour couples had to say ...

#### A&L

#### THE FOOD WAS PHENOMENAL!

We had a big wedding party, this was no issue for them all went without a hitch and all dietary requirements were covered for! Very accommodating. We had one guest who was vegan, they told me on the night that it was the best Vegan meal they had ever had!. Danielle was brilliant at keeping us updated, and also took time to come and check with both me and my husband throughout the food at both day and evening that we was happy and all was OK! Calvin, Danielle and the team, you were amazing and we would highly recommend to anybody!

#### \*\*\*\*

#### S&M

They were absolutely incredible! The food was delicious, and managing to serve 155 guests steak, perfectly cooked, is no small feat! Several people told us it was the best food they'd ever eaten at a wedding afterwards! Not only was the food exceptional, but they were also so fantastic to work with – the serving team were super lovely and on it and Dannielle was an organisational queen! Cannot rate these guys highly enough and will 100% be using them again for any parties in the future!

#### \*\*\*\*

#### C&S

Holland Hospitality did the catering for our wedding in August 2025 and we couldn't have been happier with our experience. Dannielle and Calvin were so easy to deal with, gave us tips to help us make choices on both food, crockery & linens.

Most importantly, the food was fantastic and we've had messages from guests saying it was the best food they've had at a wedding. We had 135 people so it was no mean feat serving excellent food to that many people. I would not hesitate to recommend them to others

#### \*\*\*\*

#### A&R

Dannielle, Calvin, and the whole team went above and beyond to ensure we had the perfect day. As someone with severe anaphylaxis, they ensured regular communication in the build up to the wedding day to ensure a safe and stress free event. They were incredibly helpful and responsive through the whole process and delivered delicious food and fantastic service on the day. We would 100% recommend you for any event! Thank you so much!





Let's create something extraordinary! Get in touch today...

Email - hello@hollandhospitality.co.uk Telephone- 01638 592070 Mobile - 07889752554 Instagram - hollandhospitality\_

# Photo Credits

Frances Foster Photography | AJ Feather Photography | Alex Cossey Photography Bronte Morel Photography | Liz Greenhalgh Photography | Hello Romance Photography Rachael Friend Photography | Clemmie & Twine | Sam Rundle Photography