



**PREMIERCREW**  
HOSPITALITY

That Amazing Place  
Packages 2020,2021 & 2022



01371 875892 [www.premcrew.co.uk](http://www.premcrew.co.uk)

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We have prepared some sample menus for your guidance; however, we do offer a completely bespoke experience. Our goal is to reflect your individual style and desires, encapsulating the imagination of both the bride and bridegroom. Whether your wedding is simple or extravagant, we will ensure your wedding day is remembered for all the right reasons.

**What is included in the price?**

- Complimentary tasting and consultation prior to booking
- An events manager to look after you in the run up to the wedding and on the day
- A detailed day plan
- The menu as chosen
- Uniformed chefs
- Uniformed waiter
- Contemporary cutlery and china
- Table dressing
- Liaison with other day suppliers
- Special rates with other suppliers



## Premier Crew Hospitality Ltd, catering packages at That Amazing Place

We believe the secret to good food starts with great ingredients, therefore wherever possible we use fresh, locally sourced seasonal produce from sustainable sources.

We have created a selection of specially designed menus to choose from; alternatively, our chefs are also pleased to offer a completely bespoke package and with our event coordinator, would work with you to create your perfect menu.

Our banqueting menu prices includes a choice of menu for your guests (to be pre-ordered) – Two starter, Three Main & Two Desserts, waiting staff, chefs, cooking equipment, crockery, cutlery and all service items.

### Additional courses (menus upon request)

Amuse bouche - £3.95 per head plus VAT  
Palate cleanser - £2.85 per head plus VAT  
Cheese course - £5.50 per head plus VAT  
Cheese cake wedding cake - upon request

**Decadent – three canapés, three course banquet, tea & coffee and evening fish and chip cones or bacon baps**

**Truly scrumptious – four canapés, three course banquet, tea & coffee and evening mini takeaways or wood fired pizza station**

**Devine – four canapés, three course banquet, tea & coffee and evening bowl food**

**The Med – 3 canapes, three course banquet, tea and coffee and evening wood fires pizza station**

**Afternoon tea – choice of four canapés, delightful afternoon tea, with a four option pick and mix evening barbecue**

**Traditional English Carvery – four canapés, seated starter, buffet carvery and seated dessert, tea & coffee, with an evening cheese and pate station**

**Other menus are available and would be priced depending on choices.**

*Please note the menus shown below are based on current trends and are subject to change.*

*We would recommend final menu choices are made 6 to 12 months prior to your event.*

*Prices reflect packages for 2020 based on the menus shown or of a similar nature.*



# C A N A P É S

Wow your guests with exquisite handmade modern and traditional canapés. We can create canapés to meet your exact requirements, be it theme, dietary consideration or budget.

Our canapés are served by uniformed waiting staff providing a professional yet unobtrusive service.

Any combination of canapés can be selected from our menus. If you have a favourite canapé that you do not see on our menu, please let us know.

### Canapé reception prior to a meal

Canapé reception lasting 1 hour 3 – 4 canapés  
Canapé reception lasting 1 to 2 hours 4 – 6 canapés

3 canapés - £5.55 plus VAT (£6.66)  
4 canapés - £6.85 plus VAT (£8.22)  
5 canapés - £7.95 plus VAT (£9.54)  
6 canapés - £8.95 plus VAT (£10.74)



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**Vegan**

Ruby red gazpacho shots  
Balsamic tomato and pesto bites  
Watermelon with black olive tapenade  
Onion bhaji with yoghurt dip  
Falafel tahini bites  
Courgette and houmous bites  
Sundried tomato and butterbean pate  
Roasted aubergine caviar with sweet  
lemon zest in a filo cup  
Courgette and sweet red onion pasties  
Satay tofu skewers with coriander

**Poultry**

Duck spring roll with hoisin sauce  
Seared duck with cranberry relish  
Mini chicken caesar bites  
Thai chicken bites  
Tandoori chicken with coriander chutney  
Coriander chicken bites  
Mini chicken pot pies  
Cajun chicken skewers  
Turkey and cranberry filo bites  
Mini chicken and bacon club sandwich

**Lamb**

Lamb belly fritters with paloise sauce  
Spiced lamb with pomegranate  
Minted spring lamb bites  
Seared lamb with crushed almonds and  
rosewater  
Mini lamb kofta lollypops  
Moroccan lamb and pinenut cigars  
Lamb curry puffs  
Lamb keema  
Lamb nugget with garlic mayonnaise  
Babaganoush lamb bites

**Fish**

Smoked haddock croquette with pea puree  
Tuna mousseline  
Mini tuna melts  
Smoked salmon and creamed cheese blinis  
Spinach and salmon frittata bites  
Baby smoked salmon potato cakes  
Mini salmon oatcakes  
Flaked trout with horseradish crème  
Smoked mackerel pate with cucumber  
Pickled herring with cucumber and dill

**Vegetarian**

Cheddar beignets with sesame dressing  
Mini jacket potatoes with cream cheese and  
chives  
Mini cheddar ploughman's  
Mini mac and cheese bites  
Sesame halloumi bites  
Caramelised red onion and goats cheese  
tartlet  
Tomato and basil arancini  
Bocconcini, tomato and pesto skewer  
Roasted pepper and red onion frittata  
Selection of tempura vegetables with honey,  
ginger and soy dip

**Beef**

Mini cheeseburger with spicy tomato relish  
Rare roast beef with horseradish in a mini  
Yorkshire pudding  
Spiced brisket with horseradish  
Thai beef salad  
Mini beef kofte with tzatziki  
Mini pan fried steak and frites  
Mini meatballs in romesco sauce  
Beef with black olive tapenade  
Salt beef on crostini with mustard sauce  
Pastrami and cornichon bites

**Pork**

Sticky belly pork bites  
Sticky pigs in blankets  
Olde English toad in the hole  
Prawn and chorizo  
Mini pulled pork burgers  
Caramelised red onion and sausage rolls  
Parma ham swizzle sticks  
Spiced pork bonbons  
Bocconicini, olive and salami  
Pork cracking with an apple sauce

**Seafood**

Fennel crackers with crab, dill and  
mayonnaise  
Oriental prawn fish cakes  
Thai shrimp cakes  
Wasabi prawn and avocado crackers  
Chilli and garlic prawns  
Potted shrimp on melba  
King prawn taramasalata and dill  
Mini prawn and avocado wrap  
Scallop pops  
Lime calamari with a saffron mayo



**For 60 guests - £3255.00 plus VAT**  
**Each additional day guest - £54.25 plus VAT**  
**Each additional evening guest - £6.05 plus VAT**

Includes choice of three canapés, three course banquet; starter, main course, dessert plus tea, coffee and mints, evening fish and chip cones, all waiting staff, chefs, crockery and cutlery. Please choose one dish from each course.

### Starters

Oven roasted tomato and red pepper soup with basil croutons *vg*  
Mozzarella and sun blushed tomato salad in a basil and pesto dressing *v*  
Roasted Mediterranean vegetable and goats cheese terrine with a balsamic salad *v*  
Trio of bruschetta with tomato, basil and pesto, goats' cheese and olive and salami and mozzarella *v*  
Salad of sweet pimento, red onion, houmous and chargrilled halloumi *v*  
Atlantic prawns served on a bed of crisp iceberg lettuce dressed in a bloody marie rose sauce in a cucumber ribbon  
Smoked trout and horseradish pate with artisan breads and crisp salad  
Medium course pork pate served with onion relishes and toasted ciabatta

### Mains

Pan fried chicken breast with a cream and white wine sauce, crushed new potatoes and seasonal vegetables  
Garlic and thyme marinate chicken breast with mixed greens and fondant potatoes  
Slow roast Great Garnetts pork belly served with spiced apple puree and cider sauce, crisp roast potatoes and braised red cabbage  
Great Garnetts traditional pork sausages with creamed potato and shallot jus  
Braised feather blade of beef in a rich red wine jus with horseradish mash and medley of greens  
Steak and ale pie with mashed potatoes and seasonal vegetable  
Salmon and spinach en crouete with buttered new potatoes and mixed greens  
Melanzane alla parmigiana, aubergine, tomato and parmesan bake with garlic bread and salad *v*

### Desserts

Vanilla cheesecake with fresh berries  
Strawberry torte with Chantilly cream  
Lemon and raspberry eton mess  
Profiteroles with dark chocolate and fresh cream  
Tarte au citron with crème fraiche and fresh berries  
Warm chocolate brownie with chocolate sauce and ice cream  
Apple and blackberry crumble with vanilla custard or ice cream  
Sticky toffee pudding with toffee sauce and Chantilly cream

Upgrade to Dessert Stand option (upgrade for a supplement of £2.40 plus VAT)

Tea, coffee and chocolate mints





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**For 60 guests - £4275.00 plus VAT**  
**Each additional day guest - £71.25 plus VAT**  
**Each additional evening guest - £10.00 plus VAT**

Includes choice of four canapés, three course banquet; starter, main course, dessert plus tea, coffee and petit fours, evening mini takeaways, all waiting staff, chefs, crockery and cutlery.

Please choose one dish from each course.

### Starters

Sharing platter to include a selection of continental meats, homemade houmous, feta cheese, olives and freshly baked breads

Ham hock terrine with piccalilli and artisan toasts

Melon with Parma ham with a basil olive oil drizzle

Smoked salmon on a bed of mixed leaves with, with pickled cucumber and rocket salad with a dill crème fraiche

Warm king prawn and smoked bacon salad with sweet chilli and coriander

Smoked haddock fishcakes with horseradish and lemon mayonnaise

Fennel, tomato and feta salad with pomegranate seeds v

Apple and celery goats cheese terrine with a rustic beetroot slaw and ciabatta v

### Mains

Roast breast of chicken wrapped in Parma ham, with a sherry sage cream sauce, roasted new potatoes and seasonal vegetable

Pan fried breast of chicken stuffed with cream cheese, shallot and mushroom duxelles, fondant potatoes and cavolo nero with a prosecco thyme jus

Loin of pork stuffed with wild mushroom and spinach with parmentier potatoes

Roast sirloin of British beef and Yorkshire pudding served with a Madeira sauce

Lamb rump cooked in red wine and rosemary set on a herb mash

Barnsley lamb chop on colcannon with mint jus and seasonal vegetables

Katsu hake with kimchi slaw and light curry sauce and jasmine rice

Herb and Dijon vegan pot pie with new potatoes vg

### Desserts

Lemon meringue tart with raspberry coulis

Double chocolate torte with Chantilly cream

Panna cotta with a passionfruit coulis

Dark chocolate mousse with raspberry shortbread

Marmalade brioche bread and butter pudding with orange crème

Trio of eton mess, lemon cheesecake and chocolate brownie

Trio of white chocolate and raspberry mousse, profiterole and lemon torte

Cake stand dessert with a selection of delightful sweet bites

Tea, coffee and petit fours



For 60 guests - £5070.00 plus VAT

Each additional day guest - £84.50 plus VAT

Each additional evening guest - £14.65 plus VAT

Includes choice of five canapés, three course banquet; starter, main course, dessert plus tea, coffee and petit fours, evening bowl food, all waiting staff, chefs, crockery and cutlery.

Please choose one dish from each course

## Starters

Griddled asparagus salad with a lemon, chive and olive oil dressing *vg*

Warm camembert tart with pomegranate syrup, fig & pistachio *v*

Baked tomato galette with goat's cheese, tapenade and pumpkin seeds *v*

Avocado, king prawn and mango salad with a sweet chilli dressing

Layered crab, tomato and avocado timbale, Cajun salmon on frisee and mango salad, tiny glass of prawn cocktail

Smoked salmon terrine with fennel, poached salmon, flaky white fish, dill and capers with a lemon crème fraiche

Chicken Liver parfait jammy dodgers, cherry gel micro herb salad

Chicken paillard with caper berries and roasted plum tomatoes

## Mains

Ballotine of chicken on a potato puree with frizzled leeks and truffle jus

Roast breast of duck with charred baby gem lettuce with a pea, bacon and potato fricassee

Stuffed loin of pork with chorizo, sage and sun blushed tomato with roast potatoes and vegetable

Confit pork belly with glazed pack choi, sauce épiciée, roasted butternut squash and mustard potato puree

Loin of lamb served on an aubergine caviar, gratin dauphinoise, tomato and basil jus

Individual beef wellington, served on a bed of cabbage and leeks with dauphinoise potatoes and red wine jus

Grilled fillets of seabass set on champ potato and served with a tarragon cream

Monkfish wrapped in Parma ham with a saffron potato on a Mediterranean vegetable ragout

Baked halibut with a herb cheese crust on a celeriac and potato rosti with wilted spinach and light tomato salsa

Coronation cauliflower steak with pickled turmeric raisins, apricots, seared with coriander and coconut vegan yoghurt *vg*

Artichoke, wild mushroom & goats cheese wellington, seasonal vegetable, finished with a tomato fondue *v*

## Desserts

Salted caramel chocolate tart with raspberry compote

Honeycomb cheesecake with toffee cream

Pears poached in red wine with a vanilla Chantilly crème

Mango and coconut tiramisu with charred marshmallows

Apple tartin with toffee sauce and vanilla pod ice cream

Trio of Strawberry and mascarpone cheesecake, lemon torte and profiterole

Trio of Raspberry cheesecake, lemon tart and double chocolate torte

Trio of Raspberry and white chocolate torte, banoffee tart and lemon posset



Tea, coffee and petit fours



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## A taste of the Mediterranean

For 60 guests - £3900.00 plus VAT

Each additional day guest - £65.00 plus VAT

Each additional evening guest - £8.50 plus VAT

Includes choice of three canapés, three course banquet; starter, main course, dessert plus tea, coffee and petit fours, evening wood fired pizza, all waiting staff, chefs, crockery and cutlery. Please choose one dish from each course.

### Starters

Mediterranean platter - red pepper houmous, dolmas, selection of cheese, pita and olives v

Cold mezze platter – houmous, taramasalata, babaganus, cacik, dolma with flat breads and vegetable sticks v

Hot mezze platter – halloumi, sucuk, falafel, lamb kofta, sigara boregi

Spartan salad with spinach, tomato, cucumber, garbanzo beans, artichoke and feta

Anti Pasti salad – cured ham, roasted peppers, courgettes, red onions with sun blushed tomatoes & mozzarella finished with a basil pesto dressing

Buffalo mozzarella & heritage tomato bruschetta with balsamic vinegar v

Fresh fillet of mackerel with a tomato & basil salsa on herb baked bruschetta

### Mains from the Grill

Adana kofte – chargrilled minced lamb mixed with traditional spices served with rice & salad

Combo shish – lamb shish, chicken shish cooked over coals with rice & salad

Turkish mixed grill – Adana kofte, chargrilled marinated lamb shish, chicken shish, lamb ribs, served with rice & salad

Greek mixed grill – Chicken souvlaki, pork souvlaki, grilled chicken bread, Greek sausage, lamb chop, parmentier potatoes, salad & pitta

### Mains other

Kleftiko – slow cooked lamb shank served on a bed of mashed potato and seasonal vegetables

Moussaka – layers of aubergine, courgette, potato, carrots, red & green peppers, minced lamb in a bechamel sauce and mature cheddar served with rice

Lamb shank – slow cooked shank of lamb served with mashed potato and a rich red wine sauce

Beef stifado – slow cooked beef with caramelised shallots in a tomato, cinnamon bay leaf sauce, oven roasted potatoes & vegetables

Brizolakia – pork served with lemon sauce, salad, chunky fries & pitta bread

Chicken souvlaki – chicken served with a mustard sauce, fresh salad and parmentier potatoes

### Desserts

Baklava served with seasonal fresh fruit and vanilla ice cream

Chocolate brownie with fresh berries and vanilla ice cream

Greek honey cake with pistachio

Tea and coffee with mints



# A F T E R N O O N T E A

**For 60 guests - £2679.00 plus VAT**  
**Each additional day guest - £44.65 plus VAT**  
**Each additional evening guest - £14.25 plus VAT**

Includes choice of three canapés, delightful afternoon tea, evening barbecue, all waiting staff, chefs, white crockery and cutlery.

### **Add vintage china for a small supplement**

Your guests can enjoy a quintessentially English Afternoon Tea experience with a variety of teas, herbal infusions, delicious array of mouth-watering finger sandwiches, delightful pastries and warm scones with clotted cream and jam.

#### **Selection of traditional afternoon tea sandwiches to include:**

Cucumber sandwiches  
Smoked salmon sandwiches  
Ham sandwiches  
Chicken sandwiches  
Mature cheddar cheese sandwiches  
Egg mayonnaise and cress bridge roll  
(other fillings upon request)

Light crusty scones with rich clotted cream and jam

An assortment of delicious mini afternoon pastries  
Eclairs, choux pastries, tartlets, carrot cake, lemon drizzle cake, coffee and walnut cake, farmhouse fruit cake and chocolate bites

Selection of fine teas and filter coffee

**Additional items available upon request, warm homemade sausage rolls, pasties and mini quiches to name but a few.**



**For 60 guests - £3750.00 plus VAT**  
**Each additional day guest - £62.50 plus VAT**  
**Each additional evening guest - £6.60 plus VAT**

Traditional English Carvery, includes choice of four canapés, seated starter, buffet carvery and seated dessert, tea & coffee, with an evening cheese and pate station, all waiting staff, chefs, crockery and cutlery. Please choose one dish from each course.

### Starters

Oven roasted tomato and red pepper soup with basil croutons  
Creamed watercress and potato soup with crème fraiche  
Mozzarella and sunblushed tomato salad in a basil and pesto dressing  
Atlantic prawns served on a bed of crisp iceberg lettuce dressed in a bloody marie rose sauce in a cucumber ribbon  
Goats cheese and seasonal vegetable puff pastry tart on baby leaves with a balsamic dressing  
Duo of smooth and medium course pate served with onion relishes and melba toast  
Chicken and chorizo terrine with saffron aioli and melba toast

### Mains

Choice of four of the following meats  
Roast turkey breast with stuffing  
Roast pork with crackling  
Roast lamb studded with rosemary and garlic  
Roast sirloin beef served pink with some well done  
Served with  
Goose-fat roast potatoes or minted new potatoes  
Giant homemade Yorkshire puddings  
Vegetables to be placed within bowls upon the seated tables  
Carrots, broccoli, cauliflower cheese, cabbage, peas  
Roast onion or roast meat gravy in gravy boats on tables  
Small bowls of condiments on the tables. Horseradish, mustard, mint sauce, apple sauce, cranberry sauce

### Desserts

Vanilla cheesecake with fresh berries  
Panna cotta with a passionfruit coulis  
Lemon and raspberry Eton mess  
Apple crumble with ice cream  
Warm chocolate brownie with chocolate sauce and ice cream  
Sticky toffee pudding with toffee sauce and Chantilly cream

Tea, coffee and chocolate mints

### Evening food

Medium coarse pork pate with a selection of relishes and rolls. National and International cheeseboard with celery, grapes, radishes and biscuits



## Rustic Grazing Stations

### The English Grazer

A selection of cold cut pies, pork pie, royal game pie, bacon with brie and cranberry, chicken and ham

Cold cuts of meats, ham, turkey and roast beef

Homemade red onion and sausage rolls

Broccoli, tomato and mushroom quiche, goats cheese pasties v

Selection of national cheeses with celery, grapes, radish, cucumber and cherry tomatoes v

Artisan breads and crackers, nuts and crisps

Freshly sliced fruit and dried fruits

Selection of relishes and dressings

### The Mediterranean Grazer

A selection of continental cold cut meats, salami, cured ham, mortadella, marinated chicken skewers

Bocconcini, olives, nuts, crisps and breadsticks v

Houmous, tzatziki, babaganoush, with crudities v

Selection of Mediterranean marinated vegetables vg

Selection of bruschetta, mozzarella, tomato and basil, mushroom, pesto and feta v

Freshly sliced fruits

Artisan breads and crackers

### The Green Grazer v

Sliced avocado, free range eggs with olive tapenade v

Falafel bites with tahini dip vg

Bocconcini, olives, nuts, crisps and breadsticks v

Cheese and jalapeno nacho bites v

Roasted red pepper houmous, tzatziki, babaganoush with crudities v

Selection of vegetable bruschetta v

Selection of national and International cheeses with celery, grapes, radish, cucumber and cherry tomatoes v

Freshly sliced fruits

Artisan breads and crackers

6 ft grazing table serves up to 60 - £720.00

9 ft gazing table serves up to 90 - £1060.00

12 ft grazing table serves up to 120 - £1380.00

15 ft grazing table serves up to 150 - £1690.00



Keep the celebrators partying with a selection of hunger bashing foods.

**Wood fired pizza - £8.50 per head plus VAT**

Delicious thin crust pizza with a selection of toppings to set your guests taste buds alight served from our converted horsebox or a pop up pizza station

**Evening barbecue - £13.95 per head plus VAT - (min 80 guests)**

A choice of three of the following; BBQ to include burgers, pork belly & apple skewer, harissa lamb kebabs, Chicken skewers, Cumberland sausages. Served with bread rolls, relishes and selection of two salads

**Evening barbecue with hog roast - £18.60 per head plus VAT**

As above with the addition of a hog roast

**Hog roast - £9.35 per head plus VAT - (minimum 100 guests)**

Succulent hog roast cooked on the spit served with crackling, stuffing and homemade apple sauce with freshly baked rolls and green salad

**Fish and chip cones - £6.05 per head plus VAT**

Cones of freshly battered fish with chips and homemade tartar sauce

**Bacon or sausage sandwiches - £6.05 per head plus VAT**

Large freshly baked soft floured rolls or freshly baked thick cut crusty white or brown bread filled with local prime back bacon or local pork and herb sausages

**Cheese and pate board - £6.95 per head plus VAT**

Medium coarse pork pate with a selection of relishes and rolls  
National and International cheeseboard with celery, grapes, radishes and biscuits

**Ploughman's table - £9.50 per head plus VAT**

With blocks of cheddar, stilton, brie, crumbed ham, jars of pickles and relishes, apples, tomatoes and celery with thickly sliced artisan breads

**Crepe station - £6.60 per head plus VAT**

A selection of sweet (Nutella, bananas, maple syrup, jam, sugar, butter) and savoury (ham, mushrooms, spinach, cheese) fillings to accompany the crepes

**Cheese toastie's - £6.60 per head plus VAT**

Oozy woosy cheese toasties for your guests with a variety of cheeses and fillings walked around to your guests

**Mini takeaways - £9.50 per head plus VAT**

**The American** – Mini tubs of macaroni cheese, beef sliders with cheese and gherkins and loaded potato skins with cheese & bacon served with sour cream

**The Mexican** – Mini tubs of nachos with salsa & sour cream, Chicken fajita wraps & vegetable tacos

**The Indian** – Mini onion bhajis with mango chutney, vegetable samosas and tasty chicken tikka skewers with a raita dip

**Kebab night** – Miniature kebabs served in pittas with salad and sauce to include chicken shish, lamb shish, lamb kofta and halloumi.







Should you wish to discuss your requirements in more detail we would be delighted to visit you at your convenience.

The menus noted above are package prices, but are by no means conclusive. We also offer a completely bespoke service; prices would be dependent on your menu choices. Once you have chosen your ideal menu we will prepare a full cost summary.

**We operate a no hidden costs policy, our promise to you is total transparency and no unexpected surprises.**

Once you have chosen your ideal menu we will prepare a full cost summary. **We operate a no hidden costs policy, our promise to you is total transparency and no unexpected surprises.**

Should you wish to book Premier Crew Hospitality, we would request a booking deposit of £500 incl VAT. The remaining amount becomes due 30 days prior to the event. Payments plans are available upon request.

**This proposal has been designed specifically for the addressee and should not be copied or forwarded without express permission from Premier Crew Hospitality.**

**Prices are correct at time of proposal, should market forces dictate a substantial increase this will be discussed with the client and alternatives suggested or costs passed to the client with prior notice.**

Full terms and conditions would follow.

Please do not hesitate to contact us on 01371 875892 or [info@premcrew.co.uk](mailto:info@premcrew.co.uk) to discuss further.

[www.premcrew.co.uk](http://www.premcrew.co.uk)



We had our wedding at That Amazing Place on 18.4.19 and Premier Crew provided absolutely gorgeous food for the event! The canapes, the meal, the desserts - all were delicious, and the service was excellent. Sarah was a pleasure to work with throughout the planning process and we would highly recommend the Premier Crew Hospitality team!  
Hayley and Ian 2019

To Lucy and the Premier Crew team, Thank you so much for the spectacular job you did setting up and catering for our wedding in March! You all did such an amazing job setting up the barn at Colville Hall to look exactly how we had pictured it and going that extra mile (or 2) to get extra last minute bits (extra helium for table decorations) to set up the tables - it really did look beautiful. The food was as mouthwatering as it looked with lots of guests commenting on the lovely afternoon tea. Thank you for being so flexible and working out the courses as we wanted with generous portions. Lucy did an incredible job co-ordinating and thinking of everything - even making sure we (groom and bride) had eaten some food in amongst the chatting and celebrating.  
Thanks again for a great 5\* service with wonderfully helpful, smiley staff to make our day. Jonny & Rosie Colville Hall 2019

Wow, literally don't know where to start! Sarah & her team catered for our wedding last weekend and I can't put into words how amazing Sarah & the food was.  
From our first meeting with Sarah she has been nothing but incredible, not only with the most delicious food but helping me along the way with anything I needed.  
The taste testing- is more like a 5\* restaurant meal!  
We opted for the pate to start, carvery, raspberry and lemon Eton mess and fish & chip cones for the evening. We have received nothing but positive comments about the food, it was perfect, there is nothing in the slightest I can even slightly negatively comment on!!  
I'm just gutted it's all over and I won't get to spend time with this amazing women anymore, you are honestly such a fab person who is genuinely so kind, I honestly think without you the wedding planning & wedding would of fallen apart!!  
We are so grateful for everything you have done for us & will miss you loads, now just need to think of an excuse to use you again!! Lots of love Lorna & Mike xxxxxxxx – September 2019

We chose Premier Crew over a few choices, mainly because of Sarah. She was so amazing from the first time we spoke on the phone to now being our Facebook friends!! Ha  
Nothing was too much hassle and she helped an incredible amount not only with the food/drink side of our Wedding Day but she done everything to do with the marquee/table set ups but she also contacted all of our other suppliers we had on the day to make sure, everything was as it should be for us! We can't thank Sarah and the team enough - they were so friendly, polite and helpful the whole day and the experience of PCH was perfect!! We had no worries on the actual wedding day because Sarah and the team had everything so well planned and executed, couldn't recommend them enough!  
Thank you so much Sarah and the team xx - August 2019

Absolutely incredible!!!! We opted for canapés, an afternoon tea wedding breakfast and then pizza in the evening as we wanted to steer as far away from traditional wedding food as possible.  
From the very first conversation with Holly I knew she would be amazing. She certainly didn't disappoint, she was incredible. There was nothing she didn't know on the day about the wedding. We didn't just get amazing food, we got an amazing service too.  
Our first meeting we went through our choices and this was followed by tasting our options at a later meeting. We made a few additions of savoury bits, nothing was too much trouble at all.  
I went through everything with Holly including the finer details of the day and she remembered it all. Holly kept in contact throughout the months and couldn't do enough for us. We couldn't have done it without her. Give the girl a pay rise!!  
The food was incredible, so many people commented on how much they enjoyed the food. The service was impeccable too, thank you everyone. All of the staff were so polite and so unbelievably helpful.  
I cannot recommend premier crew enough, thank you all so much. You helped make our day so amazing. You guys are an awesome team!!! – December 2019

**For more reviews please go to our Facebook page @premiercrewhospitality**

