

CAPESTHØRNE HALL

· EST. 1719 ·

CATERING

Catering Reinvented



Capesthorne Hall is set in 100 acres of rolling Cheshire countryside, with a range of magical spaces, it is one of the most stunning backdrops imaginable for a wedding, celebration, charity ball or corporate event. With a myriad of photo opportunities, this magnificent venue is the perfect option for a truly unforgettable celebration.



ABOUT

CATERING REINVENTED

At Cheeky Chilli we understand how important your wedding day is, that's why our experienced, professional and knowledgeable team plan to perfection!

Over the past twelve years our reputation has helped established us as the recommended caterers at Capesthorne Hall. Our detail-oriented approach has also earned us the title of North West Caterers of the Year at The English Wedding Awards, and we regularly cater for some of the regions most exclusive weddings.

All of our menus have been curated by our talented and experienced team of chefs, and we regularly change our dishes to reflect the very finest seasonal ingredients. All of our events are served by our friendly, professional and experienced team, led by a dedicated event manager who oversees all of our celebrations.

So whether you're planning an indulgent Wedding Breakfast or you're looking to ring the changes and add some real 'wow', we will create a bespoke experience, that suits your vibe, your tastes and your personality, leaving a lasting impression on you and your guests and create a lifetime of memories...

Thank you for choosing Cheeky Chilli, we're proud to be a part of your day. Bon Appetit!



MENU SELECTIONS

From mouthwatering classics, to beautifully designed bespoke options, our wedding breakfast, lunch & dinner options combine all the finest seasonal ingredients with all the flair you can expect from our team of super-talented chefs....









MENU SELECTIONS

Whatever your vision & vibe is and whatever your favourite global cuisine is, we have your informal catering options covered. From funky street food and hearty tray service options, to gorgeous grazing tables, interactive food stations & traditional buffet options...









ADDED EXTRAS

We have a wide range of added options that you can add onto your menus, whether you would like to add a cheese course, a fish course, or an antipasti course, just ask us for more information and we can pair the additional courses perfectly with what you have already selected. You can also offer your guests a choice menu for an additional supplement, we would require a pre-order for any choice menu events.

ADDITIONAL COSTS

Please note - Cheeky Chilli add an additional cost of staffing on to an event/wedding booking of numbers of 60 adults or below. Events/weddings with minimum orders i.e. canapes service or evening food service only, we do add an additional costing of staffing.

Table Linen Cloths Linen Napkins £20.00 + vat per cloth (White or Ivory) £4.50 + vat per napkin (White or Ivory)

DEPOSIT & PAYMENT

To secure your date and confirm our services, a deposit from £500.00 is payable, which will be taken off your overall final invoice. Your deposit is non refundable. Final payment is required a minimum of fourteen days prior to your date, which will be calculated upon the current guest numbers. A post-event invoice will be drawn up and any amendments made accordingly.

ALLERGY & DIETARY

All of our dishes are handmade by experienced chefs, meaning they can be easily adapted to suit specific dietary requirements such as veganism, dairy and gluten intolerance, nut allergies, diabetes and pregnancy restrictions. Although we do not operate from a free-from kitchen, we can adapt our dishes to create a free-from menu by controlling the ingredients we use. Cheeky Chilli preparation kitchen operates at a 5 Star Food Hygiene Rating.

BOOKING & TASTERS

Upon confirmation and a deposit to secure a date with Capesthorne Hall & Cheeky Chilli, we will invite you for a complementary taster session, where you and your partner can come along and sample our dishes, see our presentation and meet our team, we will be there to answer any questions that you may have. Tasting sessions are held at Cheeky Chilli in January/February of the year of your wedding.

Tasting sessions are exclusively for 2 guests only. Tasting Session includes - 2 starters, 2 main courses and 2 desserts.

CHEEKY CHILLI PROMISE

At Cheeky Chilli we strive to provide the highest levels of service and hospitality by using fresh locally sourced sustainable produce wherever possible. We offer high levels of training to all members of staff so we can provide the best levels of service whilst still being friendly and personable. There's no hidden costs - We understand the difficulties of planning a wedding, so we always ensure that all pricing scales are broken down clearly in a detailed quote for all clients

CLICK HERE TO VIEW MENUS

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A D D R E S S

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