



taste *Caterer*

**Multi Award-Winning
Wedding & Events Catering**

A little bit *about us*

Our roots lie in leading award-winning rosette kitchens and front of house teams across the UK, where we strive on pushing the boundaries of menu development and service style. We won't give you menus to pick from, each of our couples will their **own menu curated developed by our kitchen team**, using modern techniques to get the most out of seasonal produce.

Season by season, we **delve into the bounty of our incredible local ingredients**, ensuring your menu is a genuine reflection of the time and place of each celebration – a feast with flavours that resonate with the essence of the special day.

*From our first meeting, we were confident that Taste were the correct choice for our wedding. They really took the time to understand what we wanted and create a bespoke menu. Steve was an absolute pleasure to work with in the lead up to and on the day. Nothing was too much trouble - **literally EVERYTHING was taken care of**. Hiring Taste for our wedding was genuinely **one of the best decisions we've ever made** - I cannot recommend them highly enough.*

Anonymous , The Wedding Industry Awards 2025



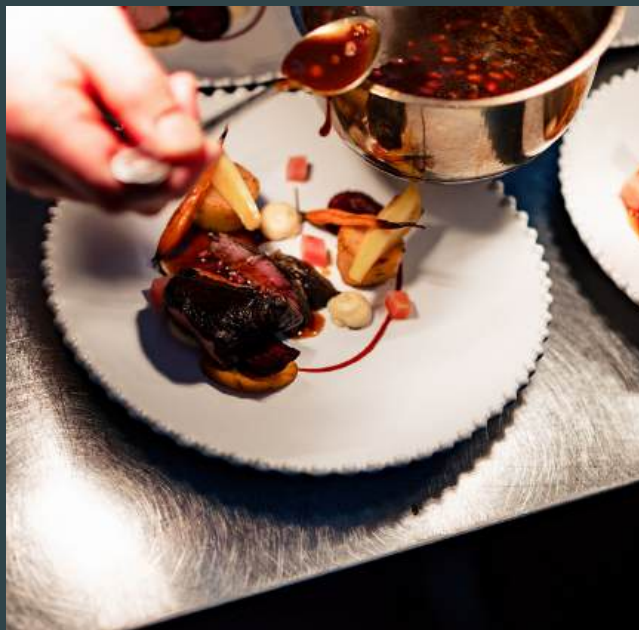
National Winner

UK's Best Wedding Caterer
The Wedding Industry Awards 2024

Our approach

At Taste Caterer, we believe every celebration should be as unique as the couple at its heart. Your wedding isn't just an event, it's a story, and every detail should feel like it was **written just for you**.

That's why we don't do cookie-cutter menus. Instead, we collaborate with you to **craft a bespoke catering experience**, designed by our award-winning chefs, rooted in seasonal, locally-sourced ingredients, and brought to life with modern techniques that let each flavour shine.



We cannot recommend Taste highly enough! From start to finish, they were absolutely outstanding. The food was incredible—many of our guests have commented on how delicious everything was, with some saying it was **the best they'd ever had** at a wedding! Beyond just the food, the **team was exceptional**. They were so friendly, professional, and attentive, making sure every detail was perfect. They did so much more than just cater the event - **they practically ran the day**. We are so grateful.

Lottie Macaskill, 2025

Our values

Local Ingredients

At Taste, we've always prided ourselves on using the best quality, in-season produce sourced from local independent suppliers to create our seasonal, local dishes from the heart of Sussex.

Fruit & Veg We've tried and tested and we have picked the best supplier from a farm shop down the road from us. Packed with delicious British produce from Sussex.

Meat is only 3 miles down the road from us! Like us, their ethos has always been to produce local and quality produce. We go in and pick our cuts of meat. We're known for buying the premium cuts, nothing less will do!

Fish Of course, being so close the coast is a big win for us! Our supplier is best known for our high quality, day caught local fish and shellfish. The vessels that land are small inshore day-boats that land their catch within hours of capture, thus ensuring the fish is of the highest quality.

Sustainability

We recognise the need to do everything we can for the environment, as a company and as individuals. We are continuously innovating ways to improve our carbon footprint even more to support our beautiful earth, one leaf at a time.



*After having many wedding caterer tastings- the food and the service at taste **was far superior**. On the day they were also **outstanding** kept everything together and went above and beyond my expectations. They even helped rescue my cake when my cake maker fell short (all whilst keeping me blissfully unaware - and I only found out the day after from the venue!) I didn't realise how key caterers were to the running of your wedding day and I am so thankful to Taste.*

Emma Sharp

Our reputation

At Taste Caterer, our commitment goes beyond the plate.

We're here to support you at every stage of your planning journey, offering thoughtful guidance whenever you need it.

From day one, you'll have our team to help shape your vision and bring it to life with precision and care. Our Event Managers, with experience spanning the UK's most prestigious venues, private estates, and marquee settings, offer expert insight to help you make the most of your space. Their operational expertise ensures your celebration flows seamlessly, allowing you to focus on what matters most - making memories.

With Taste Caterer, you're not just planning an event; you're crafting an experience, supported by a team who cares as much about the details as you do.

Our knowledge and experience with food and menu development, coupled with dedication to the detail gives taste the reputation for exceptional catering services across Sussex, Surrey and Hampshire.



*"Continuously striving to push the limits of creative canapés, Taste Caterer are here to prove that, just like any other aspect of your celebrations, your wedding can and should be done exactly how you want. **Rock My Wedding, 2023***

*"One day. One meal. One deliciously, memorable experience. This wedding breakfast guide has us dreaming of food!" **Rock My Wedding, 2023***

*"Taste Caterer brings all their expertise to the wedding industry!" **Luxe Life Mag, 2023***

LUXlife
MAGAZINE

**ROCK MY
WEDDING**

Don't just take our word for it:

Our 2024 clients were asked to vote on:

1. Ability to understand, interpret & realise your vision.
2. Range and flexibility of menus offered by your caterer.
3. Quality of expertise, advice & guidance received.
4. Customer service & communication received.
5. Quality and presentation of the food & drink on the day.
6. Personal presentation and efficiency of catering staff.
7. How easy/enjoyable you found working them.

Our clients voted us an outstanding score and we are thrilled to announce we scored 69.95 / 70!



Our Team

We're all complete foodies. We get excited, innovative and excited when we are all together. We love what we do and love even more the reactions and smiles we get from our guests. We only hire the best and our team are hand selected by us. All of our staff have worked in award-winning establishments from pubs and restaurants all over the UK and afar.

As a brand, we will not use agency staff, so every member of our team has worked with us from day one and been a part of solidifying our reputation in the industry.



The service we received from Taste was **beyond phenomenal**. If I could rate them 11 on the questions above, I really would. The whole process from initial chat, tasting to fulfilling all my precise demands on the day were brilliant. The food was so **delicious and beautifully presented**. Our guests kept on complimenting how lovely the catering was. If I had to pick a caterer again, I would not think twice- Taste would 100% be our choice. **Absolute class and perfection!**

Anonymous client review | THE WEDDING INDUSTRY AWARDS

Our process

We're here to help you every step of the way and here's our guide to making sure each detail of your day is seamless...

LEAD UP

#1 Enquire

We will propose a time to have either a call or meeting in person, whichever suits.

#2 Meet

This is an opportunity for us to discuss your plans, answer any questions you may have. To secure the date of your event, we will send over a contract.

#3 Taste

We invite you to our private tasting room, where we will serve up a sample of your developed dishes. Tasting sessions are £30 per head and we can serve up to 6 people.

#4 Plan

1 month prior we will send over a pack with all of the final details, menus, head counts. Your final invoice will be raised.

#5 Enjoy

At this point we take over, so you can sit back, relax and enjoy your day knowing that everything is in safe hands.

ON THE DAY

Enquire

Depending on venue we try to come the day before to set up the tables. If not we arrive in the morning and will do this for you.

Reception Drinks

We will serve your chosen reception drinks at the same time as serving your canapés.

Wedding Meal

Our dedicated drinks team will be topping up wines and drinks through the meal while the food is being served. At the agreed toasting time, our team will bring out toast drink.

Evening Service

Bar: If you have chosen taste to run the bar we will set and stock the bar ready for service and clear down at the end of the evening.

Food: Evening food will be served as arranged with us at the desired time if we are providing the evening food.



A photograph of a bride and a bridesmaid at a wedding reception. The bride, on the left, has dark hair and is wearing a white lace dress, holding a champagne glass and a large bouquet of white and pink flowers. The bridesmaid, on the right, has blonde hair and is also wearing a white lace dress, holding a champagne glass. They are both smiling and looking towards the right. The background is blurred, showing other guests and greenery.

Your Reception

*I am a chef myself, as soon as I spoke to Steve I knew he was the wedding caterer for us. Steve does **not cut any corners** (which many do!) - he makes absolutely everything from scratch. The food was spectacular and to top it off they are the most amazing, kind people to work with. From our initial chat, Taste went above and beyond to help cater and personalise our wedding. **5 star service and food.***

Abby, 2 Michelin Star restaurant chef & bride of 2024

Reception *Drinks*

We provide a team to serve your reception drinks for your day.

We'll also style the station to make the style fit with your theme or colours. Floral ice balls available on request.

*"Absolutely amazing from start to finish! We really **won the lottery** finding Steve and his team. They were so friendly and helpful from start to finish, worked with us for every custom requirement. We received **so many compliments** from guests about the food, and no small detail was forgotten: the floral ice balls were a personal favourite! We would recommend them to anyone we know."*

Imy & George 2023

*Taste catered for us for the weekend of our wedding. We were disappointed with the original supplier recommended by the venue so we took a bit of gamble changing to hiring Taste, but boy were we glad we did. The team were incredible, nothing was too much trouble. The **food was amazing** and the **service second to none**. We would absolutely recommend Taste.*

Karen Chapman, 2023



Reception

Canapés

With our bespoke canapés, we'll transform your preferences into bites of delights. Whether it's seasonal flair, vibrant colours, or nods to your theme, our bespoke serving trays will elevate the entire experience. From concept to canapé, we'll collaborate closely with you to ensure every detail is perfectly curated. Let's bring your vision to life, one delicious canapé at a time!

A selection of our clients favourites

Courgette & mozzarella fritters, tzatziki (V)
Beetroot, goats cheese & pine nut crisp breads (V)
Gin & beetroot cured salmon, horseradish pannacotta
Sweet & sticky pork belly bites, chilli jam
Spiced pulled beef brisket, smoked onion mayo
Parmesan & sun blushed tomato arancini, basil aioli (V or VE)
Spiced crayfish popcorn, squid ink aioli
Rosemary & sea salt polenta bites, cherry tomato chutney (V)
Spicy buffalo cauliflower (VE)
Smoked haddock fishcakes, tartar sauce
Rare sirloin of beef & Yorkshire pudding, horseradish
Salt & pepper squid, sweet chilli sauce
Quail scotch egg, piccalilli puree
Spiced tempura tofu, dukkah hummus (VE)

Selection of 4 - £8.50 pp

(4 canapés per person)





Your Wedding Breakfast

We work with our clients on a bespoke basis so we don't offer sample menus.

But here are some menus we have curated for recent weddings for you to understand our style.

We've got 4 different price points for the wedding meal. All of our menus are created bespoke for you and are curated using local, seasonal produce.

After booking we will invite you in to have our kick off meeting where we can start to have a chat about your menu.

Taste Caterers made our wedding day absolutely perfect. From the first meeting to the tasting and menu selection, their professionalism and attention to detail were exceptional. The food was outstanding, and the staff were flawless from start to finish. Every dish was beautifully crafted, and the service was seamless. We wouldn't change a single thing about our day, and we're so grateful to Taste Caterers for making it unforgettable.

Andrew and Rianna, 2024

Option one

Classic Taste

Indulge in a meal of hearty classics with our Classic Taste option. Work with us to create something bespoke for you based around timeless favourites and comforting flavours with a taste twist of course!

Example Dishes

Starters

Mixed vegetable tempura, carrot and mango chutney (VE)
Smoked cheddar and leek tart, crispy poached egg
Goats cheese croquettes, beetroots & shallots
Crab fritters, saffron aioli, dressed leaf
Smoked haddock scotch egg, warm tartar sauce
Potted smoked mackerel, sourdough crostinis, herb salad
Sticky pork belly wedges, rocket & roquito pepper salad
Crispy lamb belly, salsa verde, watercress
Smoked chicken and ham hock terrine, piccalilli, sourdough toast

Mains

Steak, ale & mushroom pie, spring onion mash, seasonal veg, red wine jus
Lamb tagine, harissa yogurt, spiced couscous & apricots
Confit duck leg, olive oil mash, braised red cabbage, red currant jus
Tempura halloumi, smoked tomato fondue, tartar salad
Courgette & mozzarella fritters, tzatziki, rocket & sun blush tomato salad
Avocado & cashew pesto gnocchi, chilli, spinach & rocket (VE)
Poached smoked haddock, Bombay potatoes, spinach & poached egg
Oven roasted cod fillet, fish velouté, roasted fennel & saffron potatoes
Fillet of salmon, crushed new pots, buttered greens, caper & lemon beurre blanc

Dessert

Dark chocolate & hazelnut brownie, vanilla ice cream
Apple & blackberry crumble, vanilla anglaise
Ginger & treacle steamed pudding, brandy snap, orange ice cream
Lemon tart, meringue, creme fraiche sorbet
Vanilla creme brûlée, citrus shortbread



Service style:

Plated

Courses:

1, 2 or 3 course

Options:

We always offer choices for plated dining, your guests will have 3 options for starters & mains and 2 options for desserts, inclusive.

Pricing:

2 courses: From £40 per head
3 courses: From £50 per head

(Plus VAT, staffing, hire, service gear)

Option two

Modern Taste

Dive into a world of modern dishes, designed to take your dining experience to the next level. This menu is all about adding extra layers of flavour and texture to each dish, using innovative techniques.

Example Dishes

Starters

Asian spiced salmon cakes, crispy vegetable salad, sweet chilli dip
Crispy squid, 'nduja bonbons, lime creme fraiche
Scallop ceviche, black pudding crumb, apple, ginger & lime
Crispy tofu, carrot hummus, dukkah, kohlrabi slaw (VE)
Ricotta dumplings, spinach, parmesan, basil crumb
King oyster mushroom, blue cheese, tarragon aioli, balsamic & watercress
Ginger beer glazed pig cheeks, celeriac & apple remoulade
Garam masala chicken terrine, golden raisins, onion bhaji & curried popcorn
Braised oxtail, bone marrow & pancetta dressing, peas

Mains

Butternut squash, mushroom & lentil wellington, rosti potato, squash puree, braised leeks, baby carrots (VE)
Goats cheese & potato terrine, wild garlic & spinach puree, roasted beetroot, purple sprouting broccoli
Mixed squash risotto, pine nut granola, goats curd & sage
Roast partridge crown, celeriac puree, pear, caramelised onion, greens, fondant potato
Pan fried lamb fillet, crispy lamb shoulder, dauphinoise potatoes, pea & mint puree, spring onions, radish, greens, lamb jus
Braised rib of beef, bone marrow mash, white cabbage, roasted roscoff onions
Oven roasted hake fillet, yellow split peas, chorizo, tomato and clams
Tandoori spiced sea bass fillet, haddock kedgeree, onion bhaji, coriander & coconut chutney
Pan fried whole place, brown shrimp, lemon & parsley beurre noisette, roasted new potatoes, spinach & samphire

Dessert

White chocolate & baileys cheesecake, raspberry gel, raspberry sorbet, white chocolate & cinnamon shard
Iced nougatine parfait, mint & pineapple salsa, pineapple crisp
Warm treacle tart, candied orange, ginger ice cream
Caramel pannacotta, ginger & almond cake
Hot chocolate pot, malt ice cream
Ginger & treacle steamed pudding, brandy snap, orange ice cream
Lemon tart, meringue, creme fraiche sorbet
Vanilla creme brulee, citrus sorbet



Service style:

Plated

Courses:

1, 2 or 3 course

Options:

We always offer choices for plated dining, your guests will have 3 options for starters & mains and 2 options for desserts, inclusive.

Pricing:

2 courses: From £65 per head
3 courses: From £80 per head

(Plus VAT, staffing, hire, service gear)

Option three

Fine taste

For the ultimate indulgence, our fine option sets the stage for a fine dining option. With meticulous attention to detail and opulent extras, this menu goes above and beyond to deliver an unforgettable dining experience.

Example Dishes

Starters

Cured pork belly, crispy pig cheek, piccalilli purée, pickled quails egg & apple
Crispy poached duck egg, pickled mushroom, candied walnuts, duck egg anglaise & brioche crostini
Miso & mirin cured mackerel fillet, pickled mooli, wasabi mayo, citrus rice ball & bok choy
Chilled smoked chicken, basil & tomato compote, tomato consommé, crispy bocconcini
Spiced tempura cod cheeks, sweetcorn purée, bacon popcorn & chicory
Pan fried scallops, pea veloute, watercress mousse, crispy pancetta & mint
Pressed heritage tomato & basil, rocket pesto & bocconcini (VE*)
Charred asparagus, crispy boiled egg, parmesan crisp & lemon oil (VE*)
Caramelised roscoff onion tart tatin, chicory & grapes (VE*)
Truffle arancini, mushroom consommé, pickled mushroom, smoked onion mayo & rosemary goats curd.

Mains

Pan fried duck breast, duck bon bons, spiced rhubarb, toasted almond & coriander granola, greens
Hay smoked venison haunch, fondant potato, Jerusalem artichoke, kale & pomegranate jus
Duo of pork, steamed pork belly, pepper crusted pork fillet, spiced carrot purée, toffee apple, apple purée, pommes anna, baby carrots & leeks
Pan fried fillet of halibut, herb gnocchi, clams, samphire, fennel, spinach, mustard & tarragon veloute
Oven roasted sea trout, crispy cockles, spinach & parmesan purée, purple sprouting broccoli, sauté potatoes, horseradish sauce
Masala spiced monkfish, lentil dhal, lime & coriander yogurt, tiger prawn pakora
Salt baked celeriac, hasselback potatoes, spinach, beetroot & carrot ribbons (VE)
Cauliflower & summer truffle, caramelised cauliflower purée, roasted & pickled cauliflower, jersey royals, cured egg yolks & sorrel (VE*)
Wild mushroom open lasagne, spinach, leeks, purple sprouting broccoli, parmesan & truffle (V)

Dessert

Rhubarb & vanilla brulee, rhubarb & rosewater sorbet & rhubarb & apple jelly
Buttermilk panna cotta, pistachio sponge, mousse, raspberry sorbet & pom
Dark & white choc fondant, whisky Irish cream, cocoa nib tuile, hazelnut i/cream
Warm pecan pie, sherry vinegar ice cream, candied maple & date purée
Thyme & ricotta cheesecake, oat biscuit, peach curd, thyme & peach sorbet, almond tuile
Chocolate & coffee pave, mocha ice cream, coffee puree & cocoa biscuit



Service style:

Plated

Courses:

1, 2 or 3 course

Options:

We always offer choices for plated dining, your guests will have 3 options for starters & mains and 2 options for desserts, inclusive.

Pricing:

2 courses: From £80 per head
3 courses: From £100 per head

(Plus VAT, staffing, hire, service gear)

Option four

Taste Feast

We love a feast and when we say feast - we mean a Taste version of a feast. Welcome to our take on sharing boards - we make it an experience. Large sharing plates, tapas style dining or family feasts, this one is for the intimate, sharing style dining style. Jaw drops, guaranteed!

Example style: (a few mixed together)

Starters choice of 4 (plus dips)

Red wine & honey chorizo

Marinated halloumi & red pepper skewers (V)

Gambas pil pil - Garlic & chilli prawns

Ham & cheese spanish croquettes

Patatas bravas (VE)

Sticky bourbon BBQ chicken wings

Buffalo Cauliflower & beetroot pickled eggs

Ginger Beer Crispy Pig Cheeks, celeriac and apple

Asian herbed salmon fishcakes, asian slaw

Sour dough, truffle candle butter

Dips & Sauces: Pitas, Hummus, Tzatziki, Lemon aioli, Spicy tomato dip

Mains: Choice of 2

Steam pork belly, crispy pork bon bons, apple & thyme puree

Butternut squash, mushroom & lentil wellington, vegetable jus (VE)

Roasted shoulder of lamb, salsa verde

Sides: choice of 4

Spiced couscous | Chilli & garlic broccoli | Truffle polenta chips | Chilli & garlic tenderstem broccoli | Dauphinoise potatoes | Roasted mixed beetroot & rosemary | Garlic & thyme roasted butternut squash | Spicy tomato & sweetcorn salad

Dessert: choice of 4

Iced nougatine parfait, pineapple & mint salsa, pineapple crisp

Caramel pannacotta, ginger & almond cake

Warm pecan pie, sherry vinegar ice cream, candied pecan

Dark chocolate & Orange brownies

Banoffee pie

Tiramisu



As featured in
**ROCK MY
WEDDING**
As trendsetters
for sharing food



Service style:
Sharing

Courses:
1, 2 or 3 course

Options:
We always offer choices for plated dining, your guests will have 3 options for starters & mains and 2 options for desserts, inclusive.

Pricing:
2 courses: From £45 per head
3 courses: From £50 per head

(Plus VAT, staffing, hire, service gear)

Meal Drinks

We provide waiting staff who keeps on top of the the drinks during your wedding meal too and we hire in all glassware needed for the table as a part of our hire costs.

*"Taste Caterer are the **most fantastic supplier I've ever used**. They made our wedding day so special and their attention to detail is second to none. Their **vision and passion** for what they do is incredible and so is the food they produce. All of our guests loved them and we would recommend them to any couple looking for a wedding caterer."*

Anna & Adam 2023

*The whole journey felt like collaborating with friends. With generous amounts of time given to talk about options through to organising the big day perfectly and **going above and beyond** at every turn, they exuded passion and confidence throughout. Commercially they were very competitive and arranged all sorts of extras to save us the hassle of dealing with multiple suppliers. **Genuinely incredible** service. Thank you!*

Anonymous client review

THE WEDDING INDUSTRY AWARDS



A close-up photograph of two champagne bottles being poured into a glass. The liquid is sparkling and creating a large head of foam. In the background, a person in a white dress is blurred.

Your Evening celebrations

We could not have asked for a *more amazing caterer* for our wedding day. From the moment I enquired with Taste, Steven was so friendly and professional. The food tasting was incredible and the food on our wedding day was just as amazing. Our operations manager was so efficient, friendly and super organised. Everything went so smoothly, the *food was incredible* and was complemented by all of our guests. We felt in very safe hands from start to finish. We can't thank them all enough

Jas & Max, 2024

Late night munchies!

Evening food

We will serve you anything you'd like from dirty fries, gyros to the traditional! Of course with a taste twist! Here's some examples of some favourites!

Butcher's sausage or bacon baps

Our butcher's sausages or smoked bacon and served in fresh baker's baps with bottles of tomato ketchup and HP sauce - £7.00 per head

Homemade burgers

Hand-made be (or bean) burgers in buns. Cheese & bacon optional £8.00 per head

Fish & chip cones

Local fish served up in cones with homemade triple cooked chips £8.50 per head

Homemade sourdough pizzas

Delicious homemade pizzas sliced and served to your guests canapé style. £9.50 per head

Bowl street food

Ideas such as thai green chicken (or vegetable) curry with coconut rice, braised shin of beef, risotto, chinese duck salad bowl, chicken (or vegetable) ramen, spiced lentil & sweet potato. £11.50 per head

Grazing table

Create an epic grazing experience packed full of local cheeses & meats, homemade sausage rolls, scotch eggs, dips, breads & a whole host of other goodies. £15.00 per head

Cheeseboard

A selection of British local cheeses served with home-baked breads, crackers, homemade chutneys, figs, celery & grapes. £12.50 per head

Antipasti board

To include Italian meats, marinated baby mozzarella, artichokes, sun blush tomatoes and mixed olives - £12.50 per head



Bar services

Drinks

Does your venue have a bar?

No worries! We work closely with the venues bar team to make sure everything is in hand.

You would like a paid bar?

No worries! We've worked with many external bar teams over the years.

We highly recommend Bower & Hawthorne, from cocktails to crafts, these are your guys. Check them out below:

bowerandhawthorne.co.uk

Supplying your own alcohol?

We have a bar team available to work the bar and serve specialist drinks & cocktails. Supplement cost for bar services, glass hire and garnish. & ice costs.

*Awesome! Taste were **absolutely amazing!** We absolutely loved the food and all the finishing touches they were able to add to our wedding day! They kept in touch constantly leading up to the day, the **whole team are wonderful** and you can clearly see they **love what they do!***

Kieren, 2023





Our Style

We have had a *phenomenal amount of compliments* on the food for our wedding, not just taste but presentation, timings and a lot of people mentioned how they never had an empty glass. You have been absolutely fantastic to work with! You've made the whole planning process so stress free. The food was all round stunning, guests are still talking about what a beautiful day it was even 5 months later!

Isabelle Elliott, 2024

Our Hiring

You may notice that our hire prices are slightly higher than some other caterers - and there's a reason for that. While others might offer basic plates with standard white linens, no chargers and plain glassware and no choices in colours, we believe your event deserves more from the start. That's why our pricing includes premium selections of crockery, cutlery, and glassware as standard.

We don't believe in hidden costs or surprise add-ons down the line. Instead, we build your quote with the assumption that you'll want the best - giving you full access to a range of high-end options from trusted suppliers. Of course, if you're happy with standard hire items, just let us know, and we'll adjust your quote accordingly.

For a closer look at the beautiful ranges we offer, please request our hire brochure. We'd love to show you what's possible.



I work in events planning so found picking a caterer for the wedding really hard because I wanted to find someone I could trust to hand the reigns over to and I know good caterers! Taste were amazing from when we first met them through to the big day and I can't sing their praises enough. On the day the front of house team looked after everyone, were personable, accommodating and professional. The food was phenomenal every bit as good as the first tasting.

Rebecca, 2023

SOME SNAPS





Some more lovely *feedback*

"The food was absolutely stunning, we enjoyed every bite! We so appreciated how bespoke we could make the menu, it felt so perfect for us. And all the special touches made it so magical. So many of our friends and family and complimented the food and raved about the canapés, mains, desserts and noodles! The whole team went above and beyond to make everything perfect for us on the day, and they were totally unflappable in the lead up and in the day. I cannot thank and recommend Taste more."

Emily 2023

"From our first call with Steve, to our tasting and on our wedding day everything was perfect! We were able to have exactly what we wanted and Steve made it even more special! Nothing was too much! All of our guests told us how much they loved the food throughout the day. Steve, Charlotte, Tom and the whole team went above and beyond to make our day perfect!"

Emma 2023

"From the very start Taste were exceptional - from helping us choose and taste our personalised menu, to working out the fine details of our service plan, Tom and Steve made the process enjoyable and stress free. On the day itself the food, service and set up was spectacular and really made the day extra special. Our guests were blown away and so were we. We couldn't recommend them enough."

" Cath 2024

From the off, Steve and Charlotte were fantastic. They're both clearly very passionate about what they do. Their communication was excellent, they accommodated exactly what we had in mind and delivered a wonderful meal and service. We had numerous people say it was the finest wedding food they'd ever had and we could not have asked for more. We have already been recommending them to friends and family and don't think there's any better test than that.

Ultan 2023

Steve, Charlotte, Tom and their team were absolutely amazing. The food was incredible, the service was impeccable and they were a pleasure to deal with throughout. Going in we were fairly bewildered by the complexity of planning a wedding but they made it so easy. From the first tasting to the setup day they made sure we had everything covered - they catered (pun fully intended) to our every request and they took care of myriad things we had not even considered. We wouldn't hesitate to recommend them to anyone - you are in safe hands!

Ed 2023

Absolutely incredible caterers we could not have asked for anything more for our wedding day. Every single tiny little detail was taken care of from the choosing of our menu, budget being stuck to, delicious food, the tasting evening and then finally the food and service itself on the day. Absolutely outstanding. The way the canapés were presented was especially beautiful and we got so many people asking for our caterers details and complimenting the outstanding food, presentation and service!

Clarissa 2023

Steven & Charlotte were absolutely wonderful to work with. From our first consultation with them, they made us feel that they were 100% invested in our wedding theme and were full of ideas on how to theme the food too. They took on board everything we had to say and gave us total freedom to personalise the dishes. They are also fantastic value for money and worth every penny. Not only was the wedding breakfast incredible but the canapés & evening buffet were fantastic too. Everyone commented on how lovely the food tasted and how well it was presented. Tom the front of house manager was exemplary; attentive, friendly, respectful and couldn't do enough for us on our wedding day. He made sure we were never without anything, all the guests were looked after and everything ran smoothly. We really can't recommend them enough, they will make sure your wedding catering is the talk of the town!

Callum, 2023

Working with Steven and Charlotte was an absolute pleasure throughout our wedding planning. They were so friendly, supportive, knowledgeable, flexible nothing was too much trouble and they really embraced our Harry Potter theme: From our first meeting with them, they were very creative with how they incorporated this into our catering. Tom as head of front of house was wonderful, he made sure the day ran smoothly, all our needs were catered for and we felt completely at ease! Simply the best!

Heather 2023



taste
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