



taste
Caterer

2026

About *A little bit* Us



Our roots lie in high-end restaurants, where pushing the limits of flavour and service is second nature. What sets us apart is bringing that same fine-dining expertise and creative precision directly into weddings.

Review

"It will probably be one of the best decisions you will make!" Jess 2025, Bride - Hitched review



Our approach

No Templates. Just Taste.

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.

Our award-winning chefs design menus rooted in **seasonal, locally-sourced** ingredients and elevated with modern techniques and global inspiration. From refined Italian to vibrant Thai, bold Mexican to elegant Japanese, classic British to playful pub themes & unexpected fusions, we've done it all.

Season by season, we delve into the bounty of our incredible 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 day.

Fused, reinvented, reimagined. Nothing's off the table.

Tell us what you love. We'll take it from there.



Review

"We had many comments from friends and family saying hands down it was the best food and service at a wedding"
Murray 2025, Groom - Hitched review

Chloe & Duncan | 12th April 2025

Enquiry

Chloe and I got together over our love
or food, we'd really like it to play a big
part in our wedding and for it to be
something unique & special to us.

We're keen for finger food over the traditional three course meal, but still something substantial enough to keep our guests full.

Our favourite cuisines are Japanese, Mexican and Tapas, so we would really love to bring these flavours to the table.

I really like how you talk about creating a unique menu on your site, and I've love to hear your ideas on this theme.

Duncan & Chloe

Website Form tastecaterer.com/contact
Fri, 15 Mar 2024 at 11:28

Menu discovery



Taste Development Kitchen
Sunday 16th June 2024

Tasting

Duncan & Chloe Menu
12th April 2025

Canapes: choice of 4

Spicy vegetable tempura maki rolls
Mexican spiced pork belly gyoza
Crispy chicken-chicken sushi rolls
Chiptoe-fried squid, chilli & lime aioli
Tempura cod cheeks, yuzu aioli

Starters: Sharing choice of 4

Beef teriyaki tacos
Chicken yakitori skewers
Mixed leaves, seaweed, salmon sashimi
Steamed Edamame, chiptoe chili, toasted sesame seeds
Spicy steam-baked chicken stuffed mini peppers

Maine: Sharing

Beef & sticky steamed Japanese pork belly, chiptoe spiced crackling
Miso & garlic glazed salmon
Blackened Mexican salmon, chiptoe and time creme fraiche

Sides: choice of 4

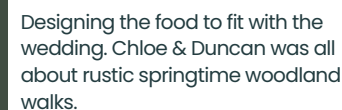
pico de gallo - salsa
Mexican bean dip
Kimchi fries / kimchi
Sticky coconut and coriander rice
Fruit and nut spiced couscous

(If our Tortillas served to table)

A full tasting of the developed menu. Experience the menu exactly and make any final tweaks so everything is just right. At this point we go through styling for the day too and colours.

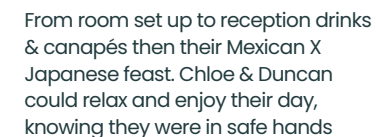
Tasting Room, Taste HQ
Saturday 17th August 2024

In the background...



Studio, Taste HQ
Monday 17th February 2025

Wedding Day



Cissbury Barns
Saturday 12th April 2025

Our Reputation

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.



ROCK MY
WEDDING

"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, 2024**

ROCK MY
WEDDING

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

LUXlife

"Taste Caterer brings all their expertise to the wedding industry!"
Luxe life mag, 2023

7 INDUSTRY AWARDS

Winner best UK wedding caterer 2024

LUXlife

ROCK MY
WEDDING

THE WEDDING
INDUSTRY
AWARDS

Hitched

♡ BRIDEBOOK

the knot



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.



One Wedding. One Team.

We're a small but mighty crew. Charlotte leads front of house and operations, while Steve heads up the kitchen and all things food. Unlike other caterers, we only take on one wedding per day, so you'll always have the Taste dream team, fully focused on you.

We say no to agency staff

When you book Taste Caterer, you book our team, people who've been with us from day one. No temps, no strangers. Our team knows our values, our standards and genuinely loves what they do. That passion makes all the difference.

Trusted by the Industry's Best

We're proud to be the recommended caterer for some of the most sought-after venues in Sussex and the first choice to cater for the people who plan weddings for a living.

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...

Our booking process

Enquiry

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

Menu discovery meeting

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.

Tasting

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.

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.

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:

Set Up

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.



Your Reception

A little bit
about

Design. Always.

From floral English gardens to woodland weddings, our canapés are styled to suit your day. We tie presentation into your overall look, because every detail matters.

A moment for you. Always!

We'll create a dedicated canapé board just for you and make sure it reaches you on the day. It's our job to ensure you eat well on your wedding day.

Options. Always

We're flexible, but most couples choose four canapé options, one per guest of each type. A perfect mix of flavour, variety, and style.



Our Canapes

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!

Some of our signature canapes

Just to give you an idea...

Veggie

Courgette & mozzarella fritters | tzatziki (V)
Beetroot | goats cheese | pine nut | crisp breads (V)
Parmesan | sun blushed tom | arancini | basil aioli (V or VE)
Rosemary | sea salt | polenta bites | cherry tom chutney (V)
Spicy buffalo cauliflower (VE)
Spiced tempura tofu | dukkah hummus (VE)
Spicy vegetable tempura | maki rolls (VE)
Crispy halloumi | sweet chilli sauce (V)
Sweet potato gratin | paprika creme fraîche (V or VE)
Oyster mushroom calamari | sweet chilli (VE)
Truffle, parmesan & potato quail scotch egg (V)

Fish

Gin & beetroot cured salmon | horseradish pannacotta
Spiced crayfish popcorn | squid ink aioli
Smoked haddock fishcakes | tartar
Salt & pepper squid | sweet chilli sauce
Chipotle fried squid | chilli & lime aioli
Tempura cod cheeks | yuzu aioli
Mini fish & chips | tartar sauce
Miso glazed scallops | wasabi | mooli
Crab fritters | saffron aioli
Gambas pil pil

Meat

Sweet & sticky pork belly bites | chilli jam
Spiced pulled beef brisket | smoked onion mayo
Rare sirloin of beef & Yorkshire pudding | horseradish
Quail scotch egg | piccalilli puree
Mexican spiced pork belly gyozas
Mini beef tostadas
Crispy chicken & tempeh sliders | pickles
Seared steak | potato rosti | chimichurri
Shredded sticky duck boa buns
Lamb kofta skewers | mint & yoghurt dip
BBQ pulled pork boa buns | spicy aioli



Review

"They did so much more than just cater the event - they practically ran the day. We are so grateful." Anonymous, The Wedding Industry Awards 2025

Review

"After having many other 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."
Emma, Bride 2024



Review

"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

Review

"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, Bride 2025



Pub themed wedding



Harry Potter themed wedding



Review

"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"
Lottie, Bride 2024

Our Drinks service

We don't charge corkage for serving your drinks. We'll serve your reception and meal drinks free of charge. We only charge for the staff needed, glass hire and garnishes.

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

Unfortunately at this time, we do not offer a paid bar service.



Review

"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. If I had to pick a caterer again - Taste would 100% be our choice. Absolute class and perfection!"

*Anonymous,
The Wedding Industry
Awards 2025*



Review

"We could not have asked for a more amazing caterer for our wedding day. 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"

Isabelle, Bride 2024





Your Menu

*A little bit
about you*

We've got two service styles.
A Taste feast or Taste plate.

A Taste Feast

The Taste Feast is a tapas-inspired experience that brings everyone together. The menu is totally bespoke and we've done anything from Italian cicchetti to Japanese izakaya, or Mexican antojitos, Mezze and unexpected fusions.

A Taste Plate

Our plated option delivers restaurant-level food with a service style that is seamless. It's ideal for couples who want a more traditional feel without compromising on choice. And unlike other caterers, we only offer multi-option menus.



Truely bespoke

Menus built around your story. From family favourites to personal memories on a plate.

Local & Seasonal

Rooted in Sussex, driven by the seasons. Always fresh, local, and sustainably sourced.

Real Choice

Every guest chooses every course. Option menus come as standard, always.



The Taste Plate

Starter examples

Together, we'll develop three distinct starters for your guests to choose from, designed around your favourite flavours and the feel of your day. Here's a little inspiration from recent weddings to spark ideas, but your menu will be completely bespoke:

Veggie

Mixed veg tempura | carrot & mango chutney
Smoked cheddar & leek tart | crispy poached egg
Goats cheese croquettes | beetroots & shallots
Ricotta dumplings | spinach | parmesan | basil
Pressed heritage tomato & basil | rocket pesto | bocconcini
Truffle arancini | consommé | rosemary goats curd
Teriyaki pulled pork bao bun | crispy shredded veg
Maple roasted fig, burrata | rocket & basil | bruschetta

Fish

Crab fritters | saffron aioli | dressed leaf
Smoked haddock scotch egg | warm tartar sauce
Potted smoked mackerel | sourdough crostinis
Asian spiced salmon cakes | sweet chilli dip
Crispy squid | 'nduja bonbons | lime creme fraiche
Miso & mirin cured mackerel | pickled mooli | wasabi mayo | citrus rice ball | bok choy
Spiced tempura cod cheek | sweetcorn purée | bacon popcorn | chicory
Pan fried scallops | pea veloute | watercress mousse | crispy pancetta | mint

Meat

Sticky pork belly wedges | rocket & roquito pepper
Crispy lamb belly | salsa verde | watercress
Smoked chicken & ham hock terrine | piccalilli | sourdough
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
Cured pork belly | crispy pig cheek | piccalilli purée | pickled quails egg & apple
Chilled smoked chicken | basil & tomato compote | tomato consommé | crispy bocconcini

•Dietary requirements are always catered for separately.
Supplement for certain higher price point ingredients*



The Taste Plate

Mains examples

We'll create three main course options for your guests to choose from, crafted around your tastes, the season, and the overall feel of your day. Here's a taste of what we've served at recent weddings to inspire you. As always, your menu will be completely bespoke:

Veggie

Tempura halloumi | smoked tomato fondue | tartar
Courgette & mozzarella fritters | tzatziki | rocket & sun blush tomato
Avocado pesto gnocchi | chilli | spinach & rocket (VE)
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
Wild mushroom open lasagne | seasonal veg | parmesan & truffle (V)
Cauliflower & summer truffle | caramelised cauliflower purée | roasted & pickled cauliflower | jersey royals | cured egg yolks & sorrel (VE*)
Pea, mint and asparagus risotto
Crispy tofu katsu curry | jasmine rice | coconut & lime salsa (VE)
Salt baked celeriac | hasselback potatoes | spinach, beetroot & carrot ribbons (VE)

Fish

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
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
Pan fried fillet of halibut | herb gnocchi | clams | samphire | fennel | spinach | mustard & tarragon veloute
Oven roasted trout | crispy cockles | spinach & parmesan purée | seasonal veg | sauté potatoes | horseradish sauce
Masala spiced monkfish | lentil dhal | lime & coriander yogurt | tiger prawn pakora

Meat

Steak & ale 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
Mixed squash risotto | pine nut granola | goats curd & sage
Roast partridge crown | celeriac puree | pear | caramelised onion | 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
Pan fried duck breast | duck bon bons | spiced rhubarb | toasted almond & coriander granola
Hay smoked venison haunch | fondant potato | Jerusalem artichoke | kale & pomegranate jus
Duo of pork | pepper crusted pork fillet | spiced carrot purée | toffee apple | apple purée | pommes anna | baby carrots & leeks



Dietary requirements are always catered for separately. Supplement for certain higher price point ingredients

The Taste Plate

Desserts examples

You can offer your guests two plated dessert options to choose from or mix things up with four bite-sized dessert canapés served outside after the meal.

Here's a little inspiration from recent weddings to get ideas flowing:

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
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
Rhubarb & vanilla brulee | rhubarb & rosewater sorbet |
rhubarb & apple jelly
Buttermilk panna cotta | pistachio sponge | mousse |
raspberry sorbet & pomegranate
Dark & white choc fondant | whisky Irish cream | cocoa
nib tuile | hazelnut ice 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



The Taste Feast

Starter examples

As part of our Taste Feast experience, each guest enjoys three small starter plates, served together, designed to excite the palate, and set the tone for the meal ahead. Served up with the accompanying sauce or dip.

We'll create a bespoke trio for you, inspired by your favourite flavours and seasonal ingredients. Here's a little inspiration from recent weddings to get ideas flowing:

- Red wine & honey chorizo
- Marinated halloumi & red pepper skewers
- Gambas pil pil
- Garlic & chilli prawns
- Ham & cheese croquettes
- Patatas bravas (VE)
- Sticky bourbon BBQ chicken wings
- Buffalo Cauliflower | beetroot pickled eggs
- Ginger Beer Crispy Pig Cheeks | celeriac | apple
- Asian herbed salmon fishcakes, asian slaw
- Sour dough | truffle butter
- Mixed tempura vegetables, mango & carrot chutney
- Teriyaki vegan pulled pork bao bun, crispy shredded veg
- Crispy halloumi fries, sweet chilli dip/spiced tomato dip
- Mixed vegetable spring rolls, japanese soy dip

•Dietary requirements are always catered for separately. Supplement for certain higher price point ingredients*



The Taste Feast

Mains examples

For the main event, you'll choose one generous sharing main served to the centre of each table alongside three seasonal sides. It's a sociable, joy-filled way to dine, and your menu will be tailored entirely to you. Whether it's bold and rustic or refined and elegant, we'll build it around your favourite flavours and the feel of your day.

Here's a little inspiration from recent weddings:

Steam pork belly | crispy pork bon bons | apple & thyme puree
Roasted shoulder of lamb | salsa verde
Salmon marinated in spices | baked
Whole Spatchcock Chicken | fennel seeds | lemon | garlic | oregano | smoked paprika | parsley

Sides examples: 3 different types

Spiced couscous
Chilli & garlic tenderstem broccoli
Truffle polenta chips
Roasted mixed beetroot | rosemary
Garlic & thyme roasted butternut squash
Spicy tomato & sweetcorn salad
Dirty fries
Chipotle spiced corn ribs
Asparagus | courgette | mangetout | peas | feta | mint | parsley
Roasted baby new potatoes | rosemary & maldon sea salt
Roasted butternut | red onion | pomegranate | pine nuts | tahini
Grilled peach | burrata | rocket | mint | serrano ham.

Dietary requirements are always catered for separately. Supplement for certain higher price point ingredients



The Taste Feast

Dessert examples

To finish, each guest is served a trio of mini desserts designed to feel indulgent, playful, and perfectly balanced. We'll help you curate three small desserts that reflect your tastes and the mood of your menu, whether that's nostalgic, seasonal, elegant, or a mix of all three.

Here's a little inspiration from recent weddings:

- Mini chocolate brownies
- Sticky toffee puddings, brandy snap
- White choc cheesecake
- Mini berry pavlovas
- Dark chocolate brownie, honeycomb
- Lemon tart, meringue, raspberry
- Iced nougatine parfait | pineapple, mint salsa | pineapple crisp
- Caramel panna cotta | ginger & almond cake
- Warm pecan pie | sherry vinegar ice cream | candied pecan
- Banoffee pie
- Tiramisu

or a show-stopping share

Opt for a single, theatrical centrepiece served to the middle of each table. Our Wild Pavlova Boards are a favourite, pillowy meringue layered with whipped cream, seasonal fruit, edible flowers, citrus curds, and crunchy toppings.

We can also create large-format versions of your favourite desserts. Big, beautiful, and guaranteed to get guests talking.





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



Review

"The food was outstanding, the staff were flawless from start to finish. Every dish was beautifully crafted, and the service was seamless."

Andrew, Groom 2024



Review

"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, bride 2024



Our 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.



Review

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. We wouldn't change a single thing about our day, and we're so grateful to Taste Caterers for making it unforgettable.

Rianna, 2024



Review

"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 chef
bride 2024





Review

"We could not have asked for a more amazing caterer for our wedding day. 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, bride 2024

Evening Celebrations

*A little bit
about*

Our Late night snacks

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 | served in fresh baker's baps | ketchup or HP

Homemade burgers

Beef (or bean) burgers in brioche buns | Cheese & bacon optional

Toasties:

From pulled ham, cheese, mustard toast to buffalo chicken toasties | Pick 3 types.

Loaded fries:

Parmesan truffle fries, pulled pork triple cooked chips, cheesy fries, you name it!

Fish & chip cones

Local fish served up in cones | homemade triple cooked chips

Homemade sourdough pizzas

Delicious homemade sourdough pizzas | Pick 3 toppings

Bowl street food

From thai chicken curries with coconut rice to braised shin of beef or ramens, we've got you covered | Pick 3 types

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.

Cheeseboard

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

Antipasti board

To include Italian meats, marinated baby mozzarella, artichokes, sun blush tomatoes and mixed olives



Our Drinks Service

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?

We've worked with many external bar teams over the years. We highly recommend Bower & Hawthorne, from cocktails to champagne, these are your guys. Check them out bowerandhawthorne.co.uk. We don't currently offer a paid bar service.

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.



Review

"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!"

Kieran, Groom 2024

Kind words

Review

"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, Event planner & Bride 2024

Review

"We just wanted to send a heartfelt thank you from both of us for the incredible catering at our wedding. The beautiful hire kit you provided was flawless, everything looked so elegant and perfectly styled, adding a special touch to the day. And those quail eggs Scotch eggs? Absolutely the best we've ever tasted, they were a real standout and got so many compliments from our guests! Plus, the smoking espresso martinis were an unforgettable highlight, stylish, delicious, and such a fun twist that really wowed everyone.

Thank you for your professionalism, creativity, and for making the food and drinks such a memorable part of our celebration. You guys really do go the extra mile with your attention to detail (those canapé trays!!) and truly helped make the day extra special.

Daisy, Wedding Venue Director & Bride 2025

Review

"The food was incredible, the service was impeccable and they were a pleasure to deal with throughout. "

Ed, Groom 2023

Review

"Steve and his team really made our wedding day . Very high standard of food ... canapés on another level in particular . Definitely a caterer that goes the extra mile.. thank you !"

Howard, Groom 2025

Review

"Several of our guests with strict dietary requirements have commented on how delicious the food was and how they felt so well catered to. Nothing was too much trouble and everything ran seamlessly on the day. They were also such a joy to be around and made the day so much fun!"

Ilona, Bride 2025

Review

"Steven and Charlotte are truly amazing at what they do. They did all catering at our recent wedding at Bury Manor Barn and honestly it was just perfect. It was everything we had imagined and more! The guests all night were saying how exceptional the food was and the best they have ever had. Nothing was too much trouble. This is why they are the best! Don't even think about it .. get them booked in!!"

Chloe, Bride 2025

Review

"Steve and Charlotte genuinely can't do enough for you and the food is outstanding. We had so many compliments on our wedding food and people couldn't stop talking about it.

They were so supportive and helpful throughout the process and nothing is too much, I can't recommend the team enough!"

Ellie, Bride 2025

Review

"Steve & Charlotte ar the ultimate dream team. Meeting Steve at our preliminary meeting was such a joy - hearing the way he spoke about food just further solidified that we'd made the right choice. Steve is an incredibly talented, passionate chef and this is clearly reflected in the amazing food he creates!"

Helen, Bride 2024

Review

"So many of our friends and family and complimented the food and raved about the canapés, mains, desserts and noodles!! Quotes such as 'the best wedding food ever' and 'it felt like a restaurant, how did they do it in that tent' are just a snapshot of what everyone has been saying to us."

Emily, Bride 2024

taste *Caterer*

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What three words: verve.surveyors.football