

tallulah
AND CO.

BOOKING PROCESS

OUR COMPLETE BOOKING AND DELIVERY PROCESS

ENQUIRY

Submit the enquiry form on our website with as much information as possible. We'll do a quick calendar check to make sure we can make the date, and share a our most recent menu and brochure with you.

MEETING

We'll arrange a quick call, or chat via email to discuss your catering plans and ideas, dietary considerations and any other important details.

QUOTE

Following our meeting, we'll put together a comprehensive quote and share our terms and conditions for you to review. We'll be on-hand to answer any questions, but if everything looks good - then it's time to seal the deal!

BOOKING CONFIRMATION

To confirm your booking, we require a flat-rate £500 deposit payment and a signed and dated copy of our Terms and Conditions.

FINALISE MENU

While the bulk of the menu has already been planned, there might be a few bits and pieces you would like to tweak - and now's the time.

TASTING MENU - OFF SEASON ONLY

Once the menu has been finalised, we'll arrange a tasting of your 2-3 course menu at our kitchen in Glanmule. We will also confirm details for the day such as timings and styling.

EVENT PLAN

We will create a bespoke event plan for our team, as well as a pre-order and seating and table plan form for you to complete.

FIRST PAYMENT

Eight weeks before the event date, 50% of the remaining balance is due. We'll also check in with any guest allergies from your RSVPs.

SECOND PAYMENT

Four weeks before the event date, we will confirm your final guest count, pre-order form, seating plan and settle the final balance of your invoice.

DAY BEFORE

Tallulah & Co will arrive the day before your event to prepare the space, set up our kitchen and lay up.



WHAT IS INCLUDED

- Consultations & planning food service, kitchen hire, silver cutlery, crockery for each course & white napkins
- For catering packages valued at over £5000 (exc. VAT) a complimentary tasting session of your chosen 2-3 course menu. Tasting sessions are available in the off season (January - February) only

WHAT IS NOT INCLUDED

- VAT, glassware, drinks service & table linen are all additional.
- Service + cutlery / crockery for courses we aren't catering
- Menu prices are based on a minimum of 60 guests



tallulah
AND CO.