



Moonacre Weddings

External Caterer Requirements

Please share this document with your chosen caterer well in advance of your wedding. We also recommend that couples read through these requirements so everyone is clear on what is provided by Moonacre and what must be supplied by the caterer. Moonacre is a dry-hire style venue and does not provide a commercial kitchen, catering equipment or catering staff. External caterers are expected to arrive fully equipped and appropriately staffed to deliver their agreed service.



Important - Vehicle movement on grass

To protect the grounds and ensure safety, vehicles must not drive or park on grassed areas unless this has been specifically agreed in advance or directed by the Moonacre team on the day.



Catering Setup & Equipment

- The caterer is responsible for providing everything required for the preparation, cooking and service of food.
- Moonacre does not provide kitchen facilities or catering equipment. This may include ovens, burners, BBQs, refrigeration, preparation tables, serving equipment, hot-holding equipment and hand-washing or washing-up facilities.
- Any unusual equipment or significant power requirements should be discussed with Moonacre in advance.



Crockery, Cutlery, Glassware & Linen

- The caterer is responsible for supplying, or clearly confirming who is supplying, plates, bowls, cutlery, serving equipment, table glassware, napkins and table linen.
- If any of these items are not included within the catering package, the couple must be informed in advance so they can arrange them separately.
- Please do not assume Moonacre or the venue bar will provide dining glassware unless this has been specifically agreed.



Staffing & Table Clearing

- Caterers must provide sufficient staff for food preparation, service, clearing plates and food waste, packing hired items and cleaning their catering area.
- Moonacre staff are responsible for the venue and site, including safety and venue operations. They are not part of the catering team and should not be relied upon to serve food, clear tables, wash crockery or assist with catering setup or breakdown.

IF THE CATERER LEAVES CLEAR-DOWN FOR THE VENUE TEAM

Standard clear-down	£150
Heavy clear-down	£200-£250

Heavy clear-down is charged according to the level of work required.



Power & Water

- Electricity and water are available in designated areas, but requirements must be discussed in advance.
- High-load equipment such as ovens, fryers, hot cupboards, refrigeration, coffee machines and boilers must not be connected without prior agreement.
- If catering is positioned away from designated supply points, the caterer may need to provide their own suitable power supply.

CATERING POWER SUPPLY

16A supply - flat fee	£25
32A supply - flat fee	£50

Moonacre does not charge commission on caterer food sales or turnover.

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Waste Management

- Caterers are responsible for all catering-related waste and should provide suitable bins within their working area.
- Moonacre provides large general waste bins near the site entrance for normal event waste.
- Cooking oils, fats, chemicals or specialist waste must be removed from site and must not be disposed of onto the ground, into toilets or through venue drainage.



Gas, BBQs & Fire Safety

- LPG, BBQs, pizza ovens, open-flame or high-temperature cooking equipment must be operated safely.
- Caterers should provide appropriate fire safety equipment for their operation.
- During hot or very dry weather, additional fire precautions or restrictions may apply.
- Hot charcoal, ash or cooking residue must not be disposed of into general waste bins or onto the ground.



Catering Location & Vehicles

- The location of catering vehicles, food trucks, kitchens, gazebos, generators and refrigeration trailers must be agreed with Moonacre.
- Vehicles must not obstruct roads, turning areas or emergency access.
- Locations are planned around guest movement, safety, coach access, power supplies, ground conditions and other suppliers.



Setup & Breakdown

- Caterers should arrive at the agreed time and allow enough time to unload, set up and prepare before guests arrive.
- At the end of service, caterers are responsible for clearing their area, removing food waste, clearing hired crockery and equipment, and leaving the area clean and tidy.
- Any collections after the event must be agreed with Moonacre in advance.



Insurance, Food Hygiene & Allergens

- All professional caterers must hold appropriate insurance and comply with food hygiene and food safety requirements.
- Moonacre may request evidence of Public Liability Insurance or other relevant documents.
- The caterer is responsible for food hygiene, safe food temperatures, allergen management, dietary requirements, staff training and safe operation of equipment.
- Moonacre does not supervise or take responsibility for an external caterer's food preparation or service.



Working with Moonacre

- We are happy to work with external caterers and assist with reasonable site-related questions.
- Moonacre provides the venue and site rather than the catering service. Caterers should arrive with sufficient staff, equipment and resources to operate independently.
- If you have not worked at Moonacre previously, we strongly recommend contacting us before the wedding to discuss significant logistical requirements.



Contact Us

Email: hello@moonacreweddings.co.uk

Telephone: 01202 051017

We appreciate your cooperation and look forward to welcoming you to Moonacre.