Timeline

It is important to know what to expect when planning a party. The timeline below offers an idea of how we work, but we pride ourselves on open communication at any time during the day or evening, to fit in with your lifestyle. Private tastings are normally held on Sundays during the spring/autumn seasons. They usually take about 2 and half hours to ensure all the logistics are discussed.

Final guest numbers, Phone call **Tastings during** table plan and Initial Response within Final meeting day within two the winter and confirmed menu 48 hours before event enquiry week period seven days prior autumn seasons to event All communication is done with Emma to ensure that the correct specifications are met during the event.

Most of our team have been working with us since we started 'The Food Station' and are very experienced in every type of event, in houses, venues and marquees.

We are very proud to work with such a friendly, helpful team always willing to go the extra mile.

