

SPECIAL REQUIREMENTS

Here at *Jen's Pantry* we understand that dietary requirements and allergens are becoming more common and complicated. We will work with you to ensure that all of your guests are fully catered for.



ALLERGENS



There are 14 main allergens, full details of which can be found on our website.

We take special diets and allergens seriously.

However as we work daily with all types of ingredients and although we take extra care when producing food for allergy intolerant guests and special diets we cannot guarantee that something hasn't got a trace or come in to contact with a another ingredient.

All of our menus will be clearly labelled and our buffets are always clearly marked. If you are unsure on anything please do not hesitate to get in touch or speak to a member of our team at your event who will be fully briefed on any special requirements.

SPECIAL DIETS



We will also work with you and your guests to cater for any dietary requirements. This can include:

Vegetarian / Vegan / Pescatarian / Diabetic etc.

For more information on special diets please visit our website.

www.JensPantry.co.uk

TERMS & CONDITIONS

All our quotes are valid for 30 days.

A 10% deposit is payable upon booking. Your final numbers and full payment will need to be provided 1 month prior to your event, after which the deposit will be non-refundable unless otherwise stated.

As we try and use the very best local and seasonal ingredients the West Country has to offer, sometimes the county/area we have stipulated may vary. We will however inform you before your event, should there be any changes.

Cutlery, crockery, glasses, cups and mugs need to be provided by the venue. However we can supply these at an additional cost. Please let us know when booking.



CONTACT US

Jen's Pantry

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Jen's Pantry

Bespoke Event Catering



*NO EVENT TOO BIG OR SMALL;
WE CAN DO IT ALL!*

www.JensPantry.co.uk

WHO WE ARE!

Many of you already know our very talented head chef and owner Gavin.

Gavin has been in the catering industry since leaving school, gaining much experience and qualifications along the way. He has even catered for some of the Royal Family and the very famous chef Raymond Blanc.

After many years of working for others, he decided to bring his dream to life and launch his own event catering business.

One person had always been the driving force behind the scenes, encouraging him to go for his dream and this was his mum.

Gavin decided to name his new business in memory of his mum 'Jenny' hence the name *Jen's Pantry*.



Gavin Baynes
Head Chef & Proprietor

WHAT WE DO

We cater for any event and any size across the West Country, from a canapé reception, celebration cake or to a fully catered wedding.

We aim to provide you with great service and the best local ingredients the West Country has to offer and at a great price!

We also are able to offer a Personal Chef for hire. In this case, all your food is produced/overseen by a qualified & experienced chef.

So just drop us an e-mail or give us a call and we can help you start your planning.

ANY EVENT, ANY SIZE

Corporate Events

Birthday Parties

Christenings

Weddings

Canapés for any occasion

BBQ's

Hog Roasts

Shooting Events/Dinners

Afternoon Tea

Plated Two/Three & Four Course Menus

Bespoke Celebration & Wedding Cakes

New Year Receptions

Finger Buffets

Hot & Cold Fork Buffets

Evening Snacks

Drop off Service

Hire of Cake stands and tins



WEDDINGS

We know that your wedding is the most important day for you so we are able to tailor-make a bespoke menu to your wishes and requirements.

From canapés & champagne on arrival to the coffee being poured at the end, we do it all.

From a vintage tea wedding to the most elaborate of fine dining menus, we will work with you to make sure you and your guests are well looked after.

So even if you are unsure of what you want, don't worry, give us a call and arrange a meeting with Gavin and he will guide you through the process and show you our portfolio of options.



NEED HELP?

Unsure where to start with a celebration?

That's fine, we can help with your plans; from floor layout, guest seating, marquee hire and even mobile toilets if you need them, we can do it all!

So just give us a call and start your planning.