



—
WE ARE
EPIC CATERERS.

OUR WEDDING
FOOD
AT LEIGH COURT



PERFECTION COMES AS
standard

OUR *pricing*

We are an extremely flexible caterer meaning we really can do anything you like. Tailoring a menu to suit your needs or tastes will be no problem at all. If you have a specific theme, thought or idea, we would love to hear it and turn your food dreams into reality.

NOT JUST CATERING

When you book with EPIC Caterers, it's not just the catering we do. You will also have a dedicated wedding expert to guide you through the process & an Event Manager to run your important day. We pride ourselves in our service & our team are there to help.

THESE PRICES INCLUDE:

Modern crockery, polished cutlery, 600 thread count luxury linen napkins & tablecloths, a full team of wedding specialist staff & the opportunity to attend a tasting session at one of our sites.

Chef's with Passion

Our team of highly trained chefs have worked in some of the world's best establishments. We don't do ordinary. The food we produce for weddings is of the highest standard & will certainly "WOW" your guests.

A menu designed exclusively for you. Speak to us about offering guests a choice menu.





LET US INTRODUCE *ourselves*

We are on a mission to create beautiful wedding food using locally sourced ingredients & fresh quality produce. We are extremely passionate about producing impeccable food with no restrictions, no shortcuts, and no compromise.

Epic Caterers was founded back in 2015, known widely across the catering scene as Cleverchefs, with a vision to bring a new lease of life to the wedding industry. Our passion is to provide luxury restaurant quality to each dish for any number of guests in any location.

Scroll forward to 2022, when we wanted to give our couples and anyone experiencing our food a name to remember, to continue a fresh new concept for the brand.

Voila, Epic Caterers was born.

Planning a wedding can be challenging at times. We at Epic Caterers want to ensure that the service we provide from the moment you enquire to the end of your wedding day is exciting, fun, and delicious.

Our motto: Perfection Comes as Standard is the exact reason we are where we are. Let us do everything we can to make that statement a reality.

We at Epic Caterers have won a vast amount of industry known awards to prove to you, our exceptional food & attention to detail.

“

EPIC catered our wedding in July at Kingscote Barn and presented us with the most beautiful food ever, which we are still receiving compliments about 2 months later! Picking our food with Roxanne was amazing, and she presented us with lots of different options and pictures and even amended one of their canapés to suit our wedding. Nick was brilliant in correspondence and let us use their lovely rustic sweet cart for our wedding, which everyone loved! The food was incredible to eat on the day, we had our own newlywed canapé board, which the staff put aside for us as we had no time to eat them after the ceremony as we were too busy taking photographs! Everything went so smoothly and we cannot thank you enough. Thank you for creating the most non-boring wedding food for us!

Mr & Mrs Rhodes-Smith.

”



“

"We just wanted to thank you & the team so much for everything you did on our wedding day. The food tasted absolutely incredible - our highlight was the canapés - how do you pack so much flavour into such a small thing?! We had a lot of people compliment the food & how well organised the day ran. All of your staff were so professional throughout the day & we want to thank you for helping make the evening run as smoothly as possible. It was a pleasure to have you guys cater for us on our special day! Thank you again."

Fern & George

”

YOUR
reception



CANAPÉS

CHEF'S SIGNATURE RANGE

Steak 'n' chips, chimichurri.
(£1.50 Supplement)

Truffled lobster roll, caviar crème fraîche.
(£2.50 Supplement)

Braised beef shin bon bon, mustard mayo.
(£1.00 Supplement)

SMALL BITES

huge on flavour

EARTH & SEA

Sticky honey & grain mustard sausage.

Smoked chicken cornetto.

Mini cheese & bacon burgers, tomato relish.

Persian pulled lamb, pomegranate, feta & pistachio.

Mini jacket, chive crème fraîche, pancetta

Korean chicken, sesame, baby gem & pink ginger.

Green tea tart, cured salmon mousse, dill pearls.

Mini crab & prawn fishcake.

Mini fish & chips, pea purée, salt & vinegar.

Smoked haddock & pea arancini, seaweed aioli.

VEGETARIAN

Rarebit toast stack, onion jam.

Cheese gougères, whipped goats cheese.

Asparagus & sun-dried tomato tart.

Butternut squash & blue cheese arancini.

Mini jacket potato, chive crème fraîche.

Goats cheese cornetto, beetroot.

VEGAN

Harissa hummus cornetto.

Fennel bhaji, pomegranate, turmeric.

Tapioca crisp, carrot & pumpkin, caraway.

Sticky Korean glazed "not" chicken.

Tomato & olive arancini.

ALL THE *graze*

SOMETHING TO SHARE

A great way to enhance your drinks reception, graze through the evening or top your wedding breakfast off by upgrading your dessert.

ITALIAN STYLE

Cured meats, olives, cheeses, nuts, grissini, chocolate, fruit & breads

THE BRITISH WAY

Pork pies, scotch eggs, pates, breads, cheeses, meats, fruit & chocolate

CHEESE PLANK

A range of British cheeses, grapes & celery garnish, chutneys, pork pie, crackers

DESSERT TABLE

Salted caramel doughnuts, cake pops, nougat, biscotti, waffles, pretzels, choux buns, tarts, brownie, macaroons

PRICED PER METRE

1 METRE - (serves 50)

1.5 METRES - (serves 75)

2 METRES - (serves 100)

STARTERS

Want to offer guests a choice?

Choose 3 different starters

£2.00 per person per course

3 COURSES

SOIL & SEA

Chicken liver parfait, seeded puffed cracker, chutney, dressed leaves.

Ham terrine, pickles, piccalilli, croutons, herbs.

Crispy duck, cucumber, baby gem, crispy filo & plum vinaigrette.

BBQ brisket of beef & pancetta potato cakes, béarnaise.

Lamb scotch egg, pea & mint purée.

Malaysian chicken satay, Asian slaw, satay dip.

Beetroot cured salmon, salmon pâté, ribbon vegetables & thyme crackers.

Fish in a tin: Treacle cured salmon, seared tuna, beetroot, horseradish, cucumber & sea vegetables.

Smoked mackerel, dill, apple, focaccia melba toasts.

Smoked haddock kedgeriee cakes, wilted spinach, burnt almond & harissa hollandaise.

VEGETARIAN & VEGAN

Caramelised shallot & goats cheese tarte Tatin, roquette & balsamic glaze.

Beetroot, goats curd, raspberry dressing & tarragon.

Fennel & pea bhajis, pomegranate, sweet turmeric dip.

Beetroot terrine, torched clementine, hazelnuts & wild flowers.

Cauliflower & cumin soup, curry oil & pumpkin seeds.

Heritage tomato, burrata, basil, balsamic, sourdough shards.

CHEF'S SIGNATURE RANGE

Butter poached lobster, charred
sweetcorn, squid ink crisps, fennel,
lobster bisque, pickles
(£5.50 Supplement)

Scallops, parsnip, vanilla, chorizo crumb
(£3.50 Supplement)

SHARING RANGE

CHEF'S DELI BOX:

Goats cheese & shallot tart, chunky sausage & caramelised onion roll, potted parfait, chorizo & spinach scotch egg, potato & pancetta salad, carrot & baby spinach Caesar salad, marinated olives, smoked paprika hummus, rustic sourdough.

£3.50 Supplement

MEDITERRANEAN PLANK:

A selection of cured meats, sun-dried tomato & oregano arancini, olive & rosemary focaccia, baked camembert, roasted pepper & potato tortilla, chicken empanadas.

£3.00 Supplement

BAKED CAMEMBERT PLANK:

Rosemary & garlic baked whole camembert, selection of crusty breads, onion chutney, crudities.

£2.50 Supplement

MAIN COURSE

Want to offer guests a choice?

Choose 3 different starters

£2.00 per person per course

3 COURSES

SOIL & SEA

Pork loin, pigs' cheek & black pudding croquette, crackling, celeriac & apple jam, pomme purée, baby spinach, black garlic paint & sticky apple jus.

12hr slow roasted brisket of beef, duo of potato, roasted squash purée, tenderstem, pancetta, sticky marrowbone jus.

Butter roasted organic chicken breast, rosemary & parmesan polenta chip, garlic mash, smashed pea, ham shards, herb cream sauce.

Lamb rump, crispy Pommes Anna potato chip, carrot purée, charred leeks, baby carrots, rich lamb jus. **(£1.50 Supplement)**

Stone bass, sea herbs, black linguine & seaweed.

Charred salmon, samphire, crushed new potato, lobster bisqué.

Gin & tonic battered fresh cod loin, smashed pea, triple cooked chips, chunky tartar sauce.

Grilled lemon sole, caper butter, baby new potatoes.

VEGETARIAN & VEGAN

Wild mushroom & vegetable roulade, roasted new potato

Lyonnais, tenderstem, rosemary & burnt onion cream sauce.

Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas, curry sauce.

Roasted vegetables, spicy halloumi shawarma, flatbread,

Persian salad, tzatziki.

Charred cauliflower chump, skin on fries, roasted tomato jam, wild mushrooms, salsa verde.

CHEF'S SIGNATURE RANGE

HANGING KEBABS:

Choose one from:

Miso braised pork belly, Korean glaze, sesame.

Garlic oil, herb, chicken.

Chicken, chorizo, smoked paprika.

Charred halloumi, sweet chilli jam.

Lamb kofta, harissa jam.

Served with:

slaw, seasoned fries &

piadina bread.

£2.50 Supplement

SHARING RANGE

BBQ PLANK:

Garlic & rosemary marinated flat iron steak, Cajun chicken, sticky mustard glazed British pork chop, celeriac, mooli & carrot salad, charred corn, green salad, charred potato with chicken salt, dips & dressings.

£3.50 Supplement

PERSIAN PLANK:

16hr slow roast rubbed lamb, rose petal & pistachio crust, oversized Turkish cous cous, watermelon pomegranate & feta salad, falafel, halloumi sticks, Khobez bread & cucumber yoghurt.

£3.50 Supplement

CARVERY THEATRE:

Roast sirloin with rosemary & horseradish, truffle roast potatoes, Yorkshire puddings, cauliflower cheese gratin, honey roasted parsnips & carrots, sticky jus.

No Supplement

DESSERT

Want to offer guests a choice?

Choose 3 different starters

£2.00 per person per course

3 COURSES

CHOCOLATE

Dark chocolate torte, honeycomb, toffee popcorn, smoked Halen Môn sea salt, peanut butter ice cream.

The Black Forest, chocolate, cherry, kirsch.

Goosey chocolate brownie, dulce de leche, Oreo, fudge.

White chocolate, malt & miso cheesecake, maple syrup & walnut fudge, raspberry sorbet.

FRUIT

Lemon posset, blueberry, marshmallow & lemon curd.

Eton mess tart, fresh berries, meringue textures, vanilla cream, strawberry tart & raspberry powder.

Vodka & orange cheesecake, citrus shortbread base, orange sorbet.

HOT PUDDINGS

Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.

Pineapple tarte Tatin, chilli oil, coconut ice cream, shaved & torched coconut.

Poached pear, toasted panko crumble, apple purée, rosemary custard, vanilla ice cream.

Charred pineapple, pink peppercorn syrup, pumpkin seeds, coconut ice cream.

CHEF'S SIGNATURE RANGE

EPIC DESSERT BAR:

"WOW" your guests with our EPIC dessert station.

Salted caramel doughnuts, cake pops, nougat, biscotti, waffles, pretzels, choux buns, tarts,

brownies, macarons.

£4.50 Supplement

SHARING RANGE

PAVLOVA PLANK:

Goosey meringue, dressed with fresh Chantilly cream, wild seasonal berries, herbs and edible flowers dusted with strawberry sherbet.

£2.50 Supplement

CHEESECAKE PLANK

Choose up to 3 different cheesecakes to be served whole at the table. Ferrero Rocher, millionaire shortbread, chocolate & Baileys, peanut butter & salted caramel, white chocolate, malt & miso, vodka & orange, New York style, Black Forest, mandarin & black sesame, vanilla & blueberry compote, carrot cake style, cookies & cream.

£2.50 Supplement

CHEESE BOARD PLANK

Selection of local cheeses, celery, frozen grapes, chutney, truffle honey, baked crackers.

£4.00 Supplement

EXCLUSIVE MENU

TO START

Carrot and orange soup, herb oil & warm bread.
Chicken liver parfait log, homemade chutney, seeded shard, dressed leaves.
Caramelised shallot & goats cheese tart Tatin, balsamic glaze & roquette.
BBQ brisket of beef & pancetta potato cakes, bernaise.
Fennel & pea bhajis, pomegranate, sweet turmeric dip.

TO FOLLOW

Roasted breast of chicken, bubble & squeak, with crispy pancetta, chantenay carrots, garlic cream sauce.
Pressed beef brisket, fondant potato, seasonal roasted vegetables, long parsnips, red onions, beef jus.
Crispy belly pork, savoy cabbage, roasted baby new potatoes & sticky apple jus.
Charred salmon, samphire, crushed new potato, lobster bisque.
Cauliflower cumin & lentil pie, cheddar mashed potato, crushed peas.
Wild mushroom & vegetable roulade, roasted new potato
Lyonnaise, tenderstem, rosemary & burnt onion cream sauce.

TO FINISH

Dark chocolate brownie, fudge, Oreo, pretzel, dulcé de lèche.
Eton mess, fresh berries, smashed meringue & Chantilly cream.
Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.
Charred pineapple, pink peppercorn syrup, pumpkin seeds, coconut ice cream.
Biscoff cheesecake, caramel ice cream.

A menu designed exclusively for you. Choosing 1 starter, 1 main & 1 dessert for all your guest's.

Any guest with dietary requirements will be catered for separately.

Want to offer guests a choice, speak to us.

WANT TO UPGRADE YOUR MAIN COURSE TO SOMETHING FROM THE SHARING RANGE?

SHARING RANGE

BBQ PLANK:

Garlic & rosemary marinated flat iron steak, Cajun chicken, sticky mustard glazed British pork chop, celeriac, mooli & carrot salad, charred corn, green salad, charred potato with chicken salt, dips & dressings.
£6.50 Supplement

PERSIAN PLANK:

16hr slow roast rubbed lamb, rose petal & pistachio crust, oversized Turkish cous cous, watermelon pomegranate & feta salad, falafel, halloumi sticks, Khobez bread & cucumber yoghurt.
£6.50 Supplement

CARVERY THEATRE:

Roast sirloin with rosemary & horseradish, truffle roast potatoes, Yorkshire puddings, cauliflower cheese gratin, honey roasted parsnips & carrots, sticky jus.
£7.50 Supplement



WHAT ABOUT
SOMETHING A
LITTLE
different?

TRADITION MAY
NOT BE YOUR
THING.

We have a selection of
diverse menus that break
the usual traditions &
steps into a whole new
wedding experience.

START A NEW
TREND.

Make your Wedding
breakfast all about the
things you love about
food.



EPIC ON THE high street

Fancy bringing some home comforts to your wedding?
We've put our EPIC stamp on some popular High Street brands to serve at your wedding. Our High Street range is an EPIC way to offer your guests something different to the traditional 3 course menus.

THAT CHICKEN PLACE

TO START

Smoked paprika hummus & charred pitta | Spicy mixed nuts | Charred halloumi with sweet chilli jam dip.

MAIN COURSE

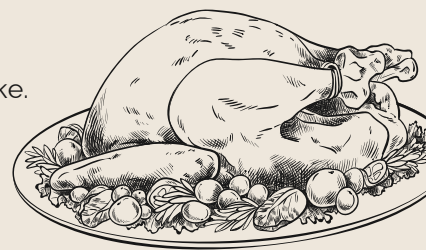
Whole roasted spatchcock chicken.

Choose your heat: Hot | Medium | Mild | Lemon & garlic | Coconut & mandarin | Plain-ish.

Choose 3 sides: Mash | Spicy rice | Slaw | Macho peas | Corn | Fries | Peri salted fries | Garlic bread | Tenderstem broccoli & garlic.

DESSERTS

Naughty nata tart | Salted caramel brownie | Raspberry cheesecake.



EPICMAMAS

TO START

Pulled duck bao buns | Chicken gyozas | Bang bang cauliflower.

MAIN COURSE

Chicken katsu curry, sticky rice, pickled ginger, side salad, sweet curry sauce.
Pumpkin korokke bites.

DESSERTS

Chocolate layer cake | White chocolate & matcha cheesecake | Banana katsu with coconut ice cream.

THAT STEAK PLACE

TO START

Baked cheddar mushrooms | Sticky chipotle chicken | Salt & pepper calamari.

MAIN COURSE

Trio of steaks, fillet, rib & sirloin.

Onion loaf, bacon & blue cheese wedge salad, triple cooked chips, mushroom & tomato garnish.

Peppercorn sauce.

Truffled mac 'n' cheese.

DESSERTS

Cookies & ice cream | Creme brûlée | Belgian chocolate brownie.



Add canapés to your high street menu from £3.00 pp

Gather

& Graze Menu

Epic Caterers

"An elevated way to gather"
A modern alternative to formal wedding dining.

A New Way to Begin

We've quietly stepped away from traditional canapés. Not because they can't be delicious — ours always were — but because they've come to represent something slightly dated: small, forgettable bites that rarely set the tone for the celebration ahead.

Instead, we introduce Bouche Boxes. Part theatre, part craft, and entirely immersive, our food stylists move through your reception assembling chef-led creations from cinema-style boxes worn at the front. It's interactive, unexpected, and instantly signals that this is a wedding where food truly matters. From the first taste, guests understand that this is not a day built around tradition, but around experience.



Ask for our Gather & Graze brochure

Make sure your wedding is an Epic one.

The Little Ones

STARTERS

Cheesy twists, Hummus dip with a little person salad

Garlic bread doughballs, garlic dip

Ham, cheese, crackers & grapes

MAIN COURSE

Gourmet sausage, mash & peas with gravy

Chicken goujons with fries & peas

Fish fingers, lemon mayo dip, peas & fries

Tomato & basil pasta with cheese

DESSERT

Warm brownie & ice cream

Sweet shop ice cream sundae

Caramelised banana with custard

Choose one dish from each course for all children, offer them a choice if you just cant choose for £2.00 per person per course or £5.00 for 3 courses.



EVENING BUFFET

LEBANESE SKEWERS

Gently spiced chicken or lamb, pidina bread, oversized cous cous, Turkish salad, rose petal yoghurt.

KOREAN CHICKEN

Spicy Korean chicken, sesame topped glazed chicken, wild rice, flatbreads.

CHIP'N' DIP BAR

Sweet potato fries, chunky chips, skinny fries. Cinema style cheese sauce, bacon bits, aioli, homemade ketchup, truffle and parsley salt.

Switch your chips to mini hash browns?

Add beef chilli, vegan brisket, pulled pork or boston beans £1.50 per person

SIZZLING SAUSAGE

Locally made sausages, rustic rolls, chutney, cheese & mustard sauce, crispy onions.

PIZZA STATION

Wood fired pizza bases, topped with artisan ingredients.

CURRY BAR

Selection of bespoke authentic curry dishes, rice, garlic naan breads and dips.

GREEK GYROS WRAPS

A Greek feast! Loaded flatbreads with souvlaki chicken, zaatar vegetable or lightly spiced falafel skewers, tzatziki, garlic aioli, Greek salad & fries

DIRTY DOGS

Foot long gourmet hot dogs, mustard cheese sauce, crispy onions & wild rocket.

HOG ROAST

Locally sourced pig roasted on our spit for 10 hours, served with rustic rolls, chunky apple sauce & chefs special stuffing. Minimum 80 people.

BBQ BRISKET ROLLS

12hr cooked brisket of beef with a BBQ cola & Jack Daniels glaze, gherkins, apple slaw & rocket served with focaccia rolls.

CREPE STATION

Live crepes sweet or savoury – Nutella & peanut, ham & cheese, chicken & bacon, strawberries & cream.

BAO BUNS

Loaded bao buns with (choose 2) asian beef, sticky pork, hoisin duck, BBQ jackfruit, served with Asian slaw, green salad, coriander pesto & pickled ginger. - (2 Buns per person)

TACO STATION

A choice of soft or hard taco shells with beef / vegan chilli, all the Mexican sides & fully loaded nachos.

CHEF'S FAVOURITE

BURGER BAR

Choose 2 burgers: The Wedding Stack, I Didn't Chicken Out, Oh My Cod, Spicy Bean
Choose 2 Sides: Skin on fries | Chunky chips | Sweet potato fries | Corn on the cob | Coleslaw | House salad | Crispy beer battered onion rings | Mac 'n ' cheese | Hash browns.

The Gnocchi Bar

MINIMUM OF 80 PEOPLE

Gnocchi pasta cooked live in a large wheel of Parmesan cheese. Let your guests choose their toppings, and make their own custom snack.

CHOOSE TOPPINGS FROM:

Fried sage leaves | Crispy onions | Pesto | Chorizo | Parmesan shavings | Sun-dried tomatoes | Pancetta or add your own twist

DON'T LIKE GNOCCHI?

Why not change the Gnocchi to Macaroni or Rigatoni, or maybe you have something else in mind?

Served with kraft trays and wooden cutlery.

EXTRA TOPPINGS AVAILABLE

DRINKS PACKAGES

'PIMPED UP' PROSECCO RECEPTION

Three glasses of chilled prosecco
Fresh berries, bitters, sugars, cassis, mint, elderflower

GIN BAR

Two glasses with a selection of flavoured gins, rosemary, fruits, elderflower, bitters, peppercorns, cucumber, ginger, pomegranate & a range of tonics.

COCKTAIL BAR

Two glasses per guest from our range:

Aperol Spritz
Espresso Martini
Spiced Dark n' Stormy
Garden Collins
Old Fashioned

Have you got your own idea for a cocktail? Talk to us about it.

MOCKTAILS

Dark & Stormy
Garden Collins
Passion fruit Martini
Peach cooler
Blackcurrant Mojito

NON-ALCOHOLIC

Add a refreshing Kilner of soft drink to your drinks reception.

Choose from the options below:

Raspberry lemonade
Sparkling elderflower
Strawberry & mint fizz
Traditional lemonade
Pineapple ginger spritz

*Roughly 16 glasses per kilner
Glassware required separately*

DRINKS PACKAGE A

Prosecco or bottled lager on arrival
Two glasses of red or white wine per guest
Fizz for toast
Inc. service, chilling, disposal of empties

DRINKS PACKAGE B

His & Hers Cocktail on arrival
Two glasses of red or white wine per guest
Fizz for toast
Inc. service, chilling, disposal of empties

NON ALCOHOLIC DRINKS PACKAGE

Mocktail on arrival or alcohol free beer
Two glasses of non-alcoholic wine per guests
Nosecco for toast
inc service, chilling, disposal of empties

MULLED WINE & MULLED CIDER BAR

Two glasses of winter-spiced wine or cider infused with cinnamon, cloves, orange, nutmeg and star anise.

BOOZY HOT CHOCOLATE STATION

Rich hot chocolate, Baileys, whipped cream, mini marshmallows, chocolate shards, white chocolate chunks, toasted coconut.

Upgrade your wine, ask us for a list. All prices including VAT.

WARM DRINKS RECEPTIONS



The final touches

JUST MARRIED TIRAMISU WEDDING CAKE

Just Married Tiramisu Wedding Cake. Mascarpone cream, layered with coffee & liqueur sponge fingers, cocoa, fresh cream.

Includes, cutlery and side plates

CHARCUTERIE CONES

Selection of delicious cured meats, cheeses, crackers, olives, focaccia.

PIZZA TRAILER HIRE

Upgrade your pizza station to live theatre cooking.

£

TEA AND COFFEE

SUPPLIERS MEALS

1 course

2 course

3 course

per person

EPIC PAVLOVA WEDDING CAKE

Goosey meringue, dressed with fresh Chantilly cream, wild seasonal berries, herbs and edible flowers dusted with strawberry sherbet.

Includes cutlery & side plates.

DESSERT CONES

Goosey brownie, choux bun, macaroon, fresh fruit kebab, chocolate dipped waffle finger, cake pop.

ICE CREAM TRIKE

Our EPIC ice cream trike comes with a selection of premium ice creams with a range of toppings & sauces served for 1.5 hours at your drinks reception or evening party.

We have a range of different tableware upgrades to enhance your event such as:

Coloured napkins

Coloured table linen

Coloured table runners

Charger plates, selection of colours, enquire for prices.

Glassware, stock list available

Contact us if you have other ideas in mind and see how we can assist.



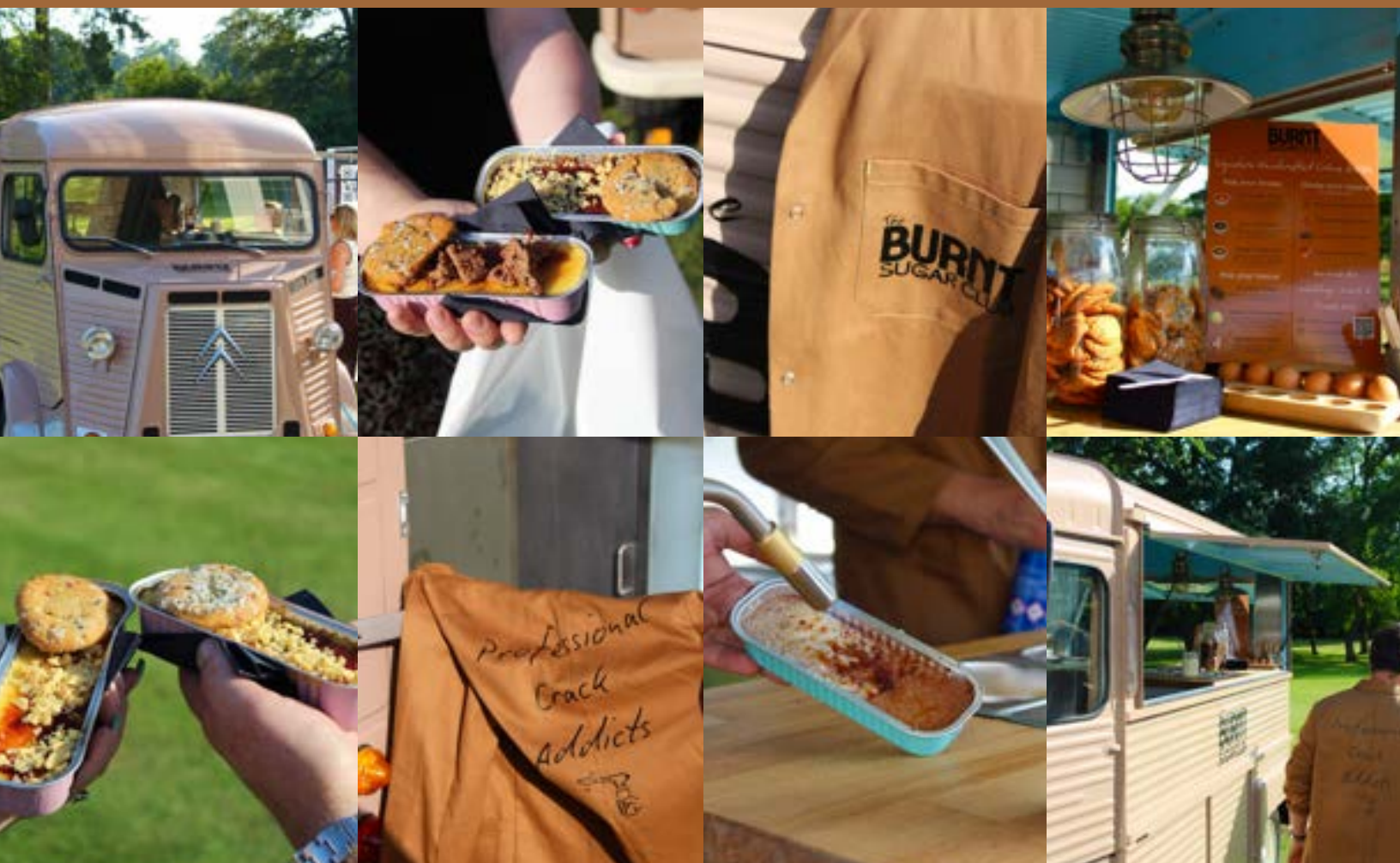
The
BURNT
SUGAR CLUB

The Burnt Sugar Club



INTRODUCING THE NEWEST EDITION TO EPIC CATERERS

we've given a new lease of life to our beautiful 1974 Citroën H van to serve handcrafted crème brûlées, homemade biscuits and a wide selection of toppings. The Burnt Sugar Club is the perfect showstopper for any Wedding or event, whether it's alongside a drinks reception, a evening food treat or just a standout addition!



MINIMUM OF 60 GUESTS
PLEASE TALK TO OUR TEAM ABOUT HAVING THE BURN'T SUGAR CLUB
AVAILABLE AT YOUR EVENT.

EPIC

ideas

Got a lot of ideas that you just
can't wait to share with us?
Scribble them down here!

This image shows a full page of white paper with horizontal black ruling lines. The lines are evenly spaced and run across the width of the page, typical of notebook or legal stationery. There are no margins, text, or other markings on the page.

LET'S *chat*

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