



## Function Planner

The following is a checklist of equipment you are most likely to require for a lunch or dinner, typical for a wedding, anniversary or corporate event. If you use this as a guide and you require further assurance on your decision, please do not hesitate to contact us.

### Cocktail & Bar

- 8oz Wine Glass
- Champagne Flutes
- Hi Ball
- Water/Juice Glasses
- Sherry Glasses
- Cocktail/Martini Glasses
- Gin Balloon Glasses
- Round Drink Service Tray
- Crisp & Nut Bowls
- Canape Service Trays
- Ice Bucket
- Ice Tongs
- Drinks Cooling Bin
- Serving Napkins

### Starter Course

- Soup Bowl & Liner
- Consommé Bowl & Liner
- Starter Plate Round
- Starter Plate Square
- Side Plate
- Finger Food Bowls
- China Spoon
- Soup Spoon
- Small Knives & Forks
- Fish Knives & Forks
- Sorbet Dish
- Teaspoon for Sorbet
- Butter Dishes
- Butter Knives
- Bread Baskets
- Bread Boards
- 8oz Wine Glass

### Main Course

- Charger Plate Round
- Charge Plate Square
- Main Course Plate Round
- Main Course Plate Square
- Hat Dish (Risotto)
- Pasta Bowl
- Large Knives & Forks
- Fish Knives & Forks
- 12oz Wine Glass

### Dessert Course

- Dessert Plate Round
- Dessert Plate Rectangle
- Dessert Plate Square
- Dessert Bowls
- Knickerbocker Glory Glass
- Sundae Glass
- Dessert Spoons
- Small Forks
- Teaspoons
- Cream Jugs
- Cream / Sauce Jugs
- Dessert Wine Glass

### Cheese Course

- Side Plate
- Small Knives
- Butter Knives
- Butter Dishes
- Cheese Knives
- Service Boards or Plates for Cheese
- Baskets or Plates for Biscuits

### Coffee & Liqueurs

- Coffee/Tea Cup & Saucer
- Teaspoons
- Espresso Cup & Saucer
- Latte Glass
- Mug
- Cream or Milk Jugs
- Sugar Bowls
- Coffee Pots
- Tea Pots
- Cafetieres
- Brandy Balloons
- Liqueur Glasses
- Port Glasses
- Shot Glasses

### Cutting the Cake

- 3ft Round Table
- Round / Square Table Cloth
- Silver Wedding Cake Stand & Knife
- Oval Flats for Serving
- Side Plates
- Cake or Small Fork

### After Dinner Bar

- Bar
- Back Bar
- Hi Ball
- Pint Beer Glass
- Half Pint Glass
- 8oz & 12oz Wine Glasses
- Spirit Glasses
- Brand Balloons
- Gin Balloon Glasses
- Champagne Flutes
- Port/Sherry/Shot Glasses
- Water/Juice Jugs
- Ice Bucket
- Ice Tongs
- Round Drink Service Tray
- Wine Coolers



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- Optic Stands/Spirit Measures
- Bottle Openers
- Cooling Bin / Fridge
- Portable Beer Cooler/Dispenser
- Serving Napkins
- Trestle Tables & Cloths

### Typical Table Settings

- Round Table
- Trestle Table
- Rustic Table
- Chiavari Chair
- Cheltenham Chair
- Wooden Folding Chair
- Rustic Bench
- Coloured Seat Pad
- Linen Table Cloths (White or Coloured)
- Linen Napkins (White or Coloured)
- Table Runners
- Centrepieces – Candelabra
- Table Number Stand
- Water Jugs
- Water Glass
- Salt & Pepper
- Bread Baskets / Boards

### Serving Equipment

- Oval/Wooden Serving Flats
- Meat & Vegetable Serving Dishes
- Round Serving Plates
- Service Spoon & Forks
- Sauce Boat & Liner
- Salad/Vegetable Bowl
- Salad Tongs
- Ramekin Dishes
- Jack Stack
- Clearing Trays
- Waiters Cloths
- Chafing Dishes/Fuel

### Kitchen Equipment

- Fridge
- Freezer
- Chiller/Freezer Trailer
- 6 Burner Gas Oven
- Turbo Oven
- Paella Pan & Cooker
- Heated Electric Carvery Unit
- Electric Table Top Fryer
- Double Gas Fryer
- Bain Marie
- Crepe Machine
- Gas or Electric Hot Water Boiler
- Hot Cupboard
- Hog Roast Machine
- Gas BBQ
- Gas Boiling Ring
- Electric Coffee Maker
- Free Standing Hand Wash Sink

### Other Furniture

- Dancefloor (Parquet or Black & White)
- Coat Rail & Hangers
- Poseur Table
- Poseur Table Covers (Black or White)
- Sofas
- Bar Stools
- Parasols
- 3m x 3m Black Gazebo
- Staging
- Notice Board & Easel
- Baby High Chair