



MAPPERTON

Mapperton Weddings Mapperton Estate Beaminster Dorset DT8 3NR
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MAPPERTON WEDDINGS CATERING INFORMATION

Mapperton's catering is supplied by a choice of three providers, each of whom can provide a range of delectable and locally-sourced food worthy of Dorset's finest country house wedding venue: Oxbridge Farm, Hungry Mule and Mapperton's own catering team (for smaller weddings of up to 70 guests).

For discussion of menus and pricing information, please contact each of the suppliers using the contact details below.

Oxbridge Farm

Joanna Killin of Oxbridge Farm takes great pride in creating menus that incorporate your ideas and has inventive menus for all budgets. All the food is homemade, from medlar jelly and sorbets to hand-cut pommes-frites and beautiful desserts.

Joanna can provide hot and cold canapés, as well as three to five course meals, tailored to your tastes, with inspiration from France, Italy and the Far East. From paella to curries to tagine, she can also provide a full range of international cuisine.

Joanna prides herself on producing beautifully presented food served with care and efficiency. Through meetings and tastings she can devise a tailor-made wedding breakfast and timeline for your day so that you can be assured that every detail is taken care of.

For more details of menus and pricing please call Joanna Killin on 07919 181066 or email jojokillin@hotmail.com

Hungry Mule

Sam Hill – aka The Hungry Mule – offers original, alternative and traditional catering options, so you can either stay safe with flavours you know and love or branch out for a more exotic experience.

Sam draws on his world travels and a wealth of experience to offer highly innovative and original menus. Sam has a particular specialisation in non-traditional fayre, from hog roasts to bbqs, pho to giant pan, tapas to bowl food.

Sam and his team are delighted to devise bespoke menus tailored to any taste or budget, and will provide friendly, efficient staff to deliver your day with calm professionalism.

For more details of menus and pricing please call Sam Hill on 07769227116 or email hungrymule@hotmail.com



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Mapperton Catering

Our in-house catering is led by local chef Mark Pile, who will be delighted to provide specially developed menus for weddings of up to 70 guests. Mark has over twenty years' experience working as head chef in a variety of Dorset restaurants, where his signature dishes include game, shellfish and contemporary vegan and plant-based recipes. Mark sources his food from a range of local suppliers, ensuring that only the freshest, organic and sustainable ingredients are used.

Mark works alongside Lou Lou Brown, our Venue Manager, who will oversee the delivery of your catering. Lou Lou's warmth and enthusiasm combined with her calm and highly competent manner will make planning your day a stress-free delight!

For more details of menus and pricing please call Lou Lou Brown on 01308 863348 or email loulou@mapperton.com