

L I M E K I L N

OUR CATERERS





EATING IS

We've partnered with the best caterers in the UK to bring you a diverse range of menus and dining options, so you can decide what works for you. Our shared food philosophy is simple: delicious ingredients and creative cooking that celebrates the joy of eating.

AN EVENT



KALM KITCHEN

Inspired by a vision to elevate event catering to a whole new level, Kalm Kitchen was founded by Jen and James Middlehurst in 2008. James trained at the Tante Marie Culinary Academy before honing his skills at high-profile events. He's passionate about letting quality ingredients shine, while Jen has an impeccable eye for style and provides the creative flair that's at the heart of Kalm Kitchen.

They're still a family-run business today, with a commitment to outstanding customer service. Since their very first event over 12 years ago, Kalm Kitchen have established a reputation for inventive food and meticulous attention to detail.

@kalmkitchenltd





SPOOK

Founded by Emily Few Brown, Spook is a London-based modern hospitality company that caters for the most prominent global brands and private clients.

Spook's style of food is informed by nature and the seasons, with a dedication to the cultivation of crops, farming and sustainability.

Spook build relationships directly with local farmers, sourcing only the finest ingredients. Just-picked vegetables from the farm garden, wild fruits and herbs from the surrounding areas, truffles from the Wiltshire forests, and fish caught that morning from the South Coast.

@spook_london





S O C I A L P A N T R Y

Helmed by Alex Head, Social Pantry's mission is to deliver extraordinary events and food, while creating meaningful change.

Their focus on zero-waste menus featuring nose-to-tail and root-to-flower dishes has redefined the face of catering, and they pride themselves on working with the best local, seasonal produce and regenerative suppliers.

From exquisite canapés and cocktails, to opulent long table banquets, live cooking stations and immersive fine dining experiences, Social Pantry's bespoke and innovative approach will bring the most ambitious events to life.

@social_pantry



PEARDROP

Peardrop have a passion for parties, produce and the planet. Their uniquely vibrant, elegant and creative style is down to founder Rose Lloyd-Owen, who is continually inspired by nature. Herbs, flowers and vegetables play a big part in Peardrop's fun and colourful aesthetic, and their cooking has strong influences from Europe, particularly Italy, while celebrating British ingredients.

Peardrop are particularly known for their eye-catching, creatively-presented canapés, punchy flavours and colourful, layered salads with beautiful garnishes.

@peardroplondon





HOST

Host believe that food is more than just sustenance, and aim to challenge all the senses with their stimulating, immersive menus that create unique shared experiences. A personal approach to catering is their calling card, and they pride themselves on tailoring each menu to a client's needs, with impeccable service at the heart.

Host are passionate about the enormous part that food and service plays in an event, and will ensure they go the extra mile to deliver an exceptional experience at every stage of the journey, from planning to the party itself.

@host_hospitality



CATERER

Sample cost per head for weddings

Guest Numbers	80	120	160	200
Kalm Kitchen*	£113	£113	£113	£113
Peardrop	£234	£210	£198	£182
Social Pantry	£264	£240	£216	£192
Host	£276	£240	£216	£204
Spook	£300	£258	£252	£246

These rates are inclusive of VAT. Drinks packages are quoted separately by LIMEKILN. *Kalm Kitchen's rates are based on seasonality – please enquire to get a quote for your preferred date.

RATES



GET IN TOUCH



We'll help you choose the right caterer for your event, and provide all the information you need before starting the planning process. Please get in touch with us at hello@limekilnsussex.co.uk to find out more.

LIMEKILN
Eridge, Sussex

@limekilnsussex

