

At Elizabeth Hall Event Design (EHED), food comes first. We take pleasure in catering, styling and managing for the most special day of a couple's life. The catering is an essential part to any wedding by bringing everyone together to celebrate and leaves a memorable taste in the guest's mouth. Food at a wedding reflects the couples tastes and style just as much as the venue, decoration and flowers that are chosen.

EHED enjoys the flexibility of a marquee wedding because it gives us and the couple-to-be endless opportunities when designing a menu. Therefore, as caterers a marquee is a blank canvas so we can build our own kitchen suitable to provide a delicious 5 course menu, sizzling BBQ boards with a selection of seasonal sides or even some completely unique courses to reflect the couple. We are passionate about delivering extraordinary food and beautiful presentation with every event. While ensuring we use the highest quality ingredients and locally sourced produce.

A marquee usually gives ample space which we love! It allows us to offer various food and drink station setups including antipasti, dessert and cheese stations are a few options. We offer inspiring a pimp your prosecco stand, a gin or whiskey bar...the options are endless.



Fingers crossed the weather is perfect for a marquee wedding allowing you to make the most of the outdoors with seating areas to sip on drinks and nibble on the finest canapes such as 'Bourbon glazed pork belly bites' or 'Goats cheese and thyme tart with beetroot relish' are some delights we can provide. Our coordinated team takes pleasure in serving your catering options in an ordered fashion to serve promptly and professionally.



With every event, some challenges can arise but nothing is too much trouble at Elizabeth Hall. Some issues we resolve with marquee weddings include no running water, electricity and timings with other trades people supplying for the wedding. When setting up events, logistics are crucial as we need electricity to power the kitchen equipment to provide the food. Consequently, our team corresponds with various contacts so we arrive to find suitable setup with power for our catering area. The weather is something we cannot control unfortunately, with marquees or outdoor weddings it can be a risk that is worth taking to create your ideal venue. But rain, a field with a marquee and fancy frocks are not an ideal combination!

At EHED we think of everything start to finish where every catering detail is covered, where and how you would like canapes served at your venue? Timings of serving and clearing courses to keep to the days schedule while you enjoy your day. Food at events is our passion and we take great pride and enjoyment in serving the couple we become to know personally throughout the planning experience. Our thrill is hearing the feedback and watching the celebrations unfold while enjoying delicious food in a beautiful venue.