



 The
Modern
Table

BESPOKE
CELEBRATION
CATERING

LET'S CREATE A CELEBRATION TO REMEMBER



BESPOKE MENU DESIGN

Our celebration catering service offers a personalised menu design to suit your taste and preferences. From appetisers to desserts, we can create a menu that reflects your unique style and vision for your party.



A FOCUS ON FRESH, SEASONAL INGREDIENTS

We source the freshest ingredients to create dishes that are in season and bursting with flavour. Our seasonal approach ensures that your guests enjoy a culinary experience that is both delicious and memorable.



SHARING BOWLS AND FORMAL PLATES

We offer a versatile dining experience with options for sharing bowls for a communal and interactive meal or formal plated service for a classic and elegant dining experience. You can choose the style that suits your party theme and vision.



INTIMATE DINNERS TO LARGE CELEBRATION PARTIES

Whether you're planning an intimate gathering or a grand celebration, our catering service can accommodate parties of any size. From small cosy gatherings to large extravagant affairs we have the expertise to cater to your needs.



ALL TASTES AND DIETRIES CATERED FOR

We understand that every guest has unique preferences and dietary requirements. Our catering service ensures that all tastes are catered for from vegan and vegetarian options to gluten-free and allergen-friendly dishes.



FULL PLANNING AND SERVICE

Sit back and relax as our team take care of every detail of your celebration catering. From menu planning to set up and service on the day of the event, we provide full-service catering to ensure a seamless and stress-free experience for you and your guests.



“THE FOOD WAS
OUTSTANDING, AND
THE TEAM A DELIGHT,
PLAYING A HUGE
PART IN ENSURING
WE HAD SUCH A VERY
SPECIAL AND
ENJOYABLE DAY. WE
RECEIVED MANY,
MANY COMPLIMENTS
FROM OUR GUESTS
ON BOTH THE FOOD
AND SERVICE.”
— WENDY & JAMIE



The Modern Table



The Modern Table

With extensive experience working in fine dining restaurants and on super yachts, my travel exposed me to many different cultures and cuisines worldwide and continues to inspire us in the food that we love creating today. Always with a seasonal focus, and a unique approach to every plan, meal design, and service for every client we work with.

Food is the perfect way to bring people together and celebrate, and the big day is no exception. It has to be fresh, and we love working with in-season, local produce. We always work with our couples to plan and design custom menus which could be canapés, plated starters, mains, and dessert – or sharing bowls for family-style dining.

Whatever your dream, we're ready to make it a reality, and because of the bespoke way we work, no two menus will ever be the same, meaning you and your guests will have a personal approach and tailormade taste experience to remember!

The Modern Table can provide everything from full planning and bespoke menu creation, to advice on table planning and drinks, as well as service on the day, where we also work with a wider team of wonderful, trusted professionals for larger events.





LET'S STAY IN TOUCH
HELLO@THEMODERNTABLE.CO.UK

FOLLOW THE MODERN TABLE
JOURNEY
[@THE_MODERN_TABLE](https://www.instagram.com/THE_MODERN_TABLE)



The graphic consists of three identical, hollow triangles. They are arranged in a row, overlapping horizontally. The middle triangle is shifted slightly to the right relative to the left and right triangles, creating a sense of depth and a complex geometric pattern where the lines intersect.

The Modern Table