pinkmoon events



Seamless event delivery for all occasions.

WHY CHOOSE US?

Pink Moon Events is a full-service events company that creates unforgettable experiences alongside seamless event delivery, whatever the occasion.

Professional, flexible and always trustworthy. We are the events partner you can count on to show up and deliver, no matter what gets thrown at us.

WE CARE

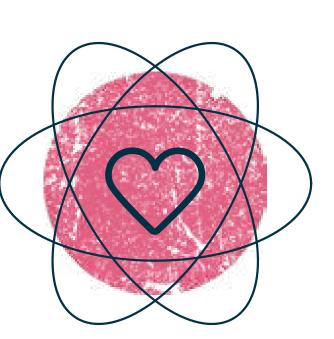
People aren't just a number to us. Whether that's the members of our team, our valued clients, or the customers using our services. It's the people who make us, and that's why we treat them with utmost respect.

WE ARE ADAPTABLE

We are chameleon-like in the way we adapt to different climates. We can survive extreme environments, whether that's early starts and late finishes, or dealing with whatever the weather may bring.

WE DELIVER

WE'RE FUN TO WORK WITH



We're committed to high-performance and absolute quality in the work we deliver. We show up, we work hard, and we won't settle for any less. Being a family business means we're a lot like a family! There's a spirit of camaraderie running through our team and our clients say they love working with us.

WE ARE TRUSTWORTHY

Our success is built on our professionalism, diligence and reliability, so we won't be giving up on any of that now. We are the supplier you can depend on and trust to get it right.

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OUR KITCHEN

Our portable kitchen is designed to provide a top-notch commercial catering setup that can be used for any event. It is specifically crafted to cater to the needs of chefs. With a length of 20ft, it can be customised with a range of utensils and equipment of your preference to ensure it perfectly suits your needs.



CHEESE * PEPPER QUESAULLAS C IOADED HASHBROWNS HASHBROWNS/CHI BREAKFAST BAP BACON/ECC/CHEESE/HASHB VECCIE BAP MUSHROOM/HASHBROWN/SPINACH/M BACON BAP

Our cutting-edge industrial kitchen is housed within a 20ft shipping container, boasting top-ofthe-range equipment including stainless steel surfaces and walls, as well as integrated fridges and three ovens. Whether you're hosting an event or looking to rent our unit, we've got you covered. Our unit comes equipped with three triple bar fridges, one double bar fridge, a Francino two-group coffee machine, a four-ring gas oven with hob, a flat top deck oven, a double basket fryer, and a gastro oven.

PERFECT FOR:

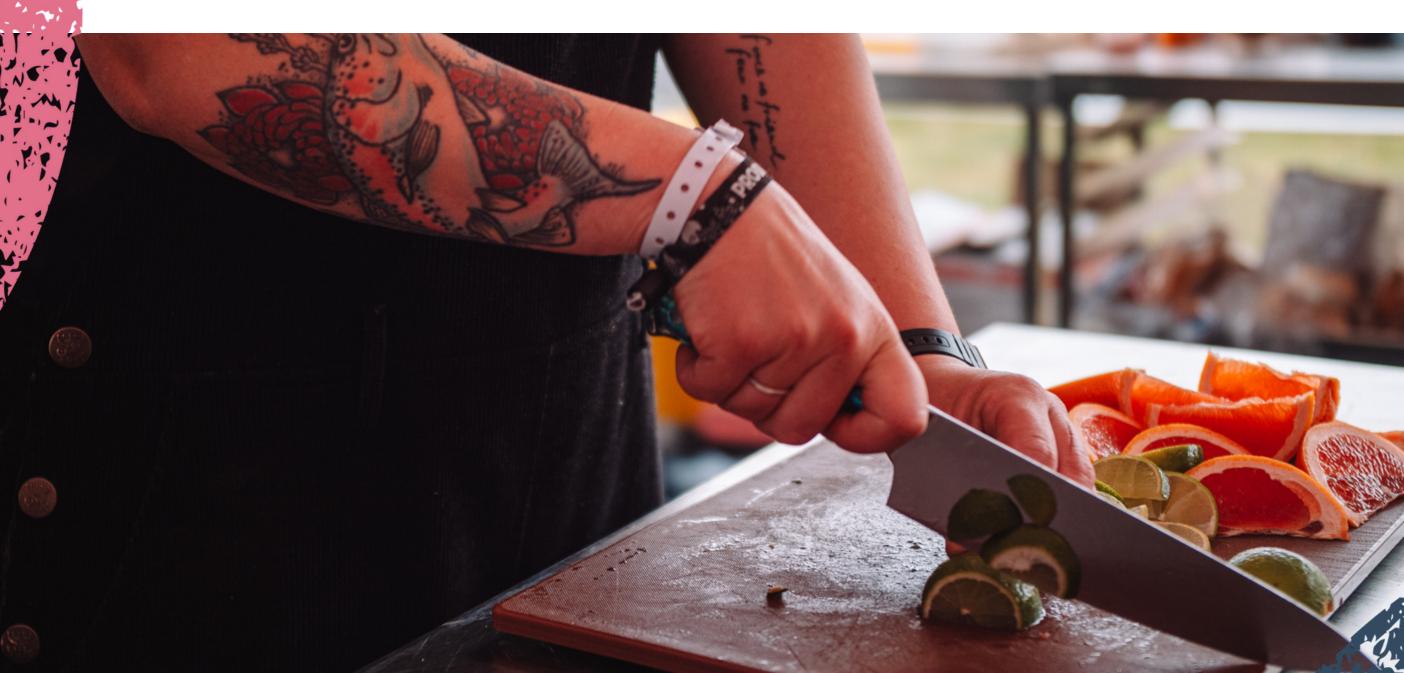






CATERING

Are you in search of a catering service that can cater to your specific needs? Whether it's an intimate dinner or a grand gathering, we provide customised menu options that fit your budget and event theme. Let us help you impress your guests with our exceptional culinary expertise.



WHERE WE CAN HELP:



Our chefs are highly skilled at preparing mouth-watering dishes that are sure to impress at various festivals throughout the UK and Ireland. In addition to our signature menus, our catering team can also design customised options tailored to your event's theme and attendees.

THE FOOD

Whether you're drawn to one of our delectable pre-designed menus or seeking a personalised menu created specifically for your event, we'll satisfy your cravings with a scrumptious selection. Our commitment to locally sourced, high-quality ingredients ensures each dish is crafted with care. Rest assured, we'll customise our offerings to suit your budgetary needs.



OUR GUARANTEE:



Our team strives to make your day exceptional. We offer the flexibility to cater to your preferences, whether you desire a formal sit-down meal or a casual buffet. We take pride in creating a personalised menu that your guests will thoroughly enjoy.

Our menu selection highlights fresh ingredients sourced from local British suppliers. In addition, we take into account various allergens and intolerances to ensure that all guests at your event can enjoy the food without any restrictions.

THE BAR

If you're planning a corporate event, a cosy night with loved ones, or your big day, we're here to make it unforgettable. Our tailor-made service can cater to your specific event needs, ensuring a personalised experience. Our services include dry bar hire or a fully staffed bar team, whichever fits your needs best.



Elevate your social gatherings, work events, and personal celebrations with our exceptional bar team and rental services. Our skilled front-of-house staff and mixologists will craft unique and delectable beverages to impress and delight your guests.

WHAT WE CAN PROVIDE:





FULL BAR SERVICE



OUR BAR STAFF

BESPOKE MENU

OUR TEAM

Our team of talented chefs from all over the world, including the United Kingdom, South Africa, and Australia, are essential to creating a delightful experience for our customers. With their exceptional skills, they are well-prepared to flawlessly execute your dream event.

OUR EXECUTIVE CHEF

Our talented Executive Chef, Liam, boasts more than 14 years of experience working in various kitchens. He has worked in Rosetted restaurants such as Rick Stein - the Seafood Restaurant, The Marquis at Alkham, and Rocksalt - Folkestone. Liam has also gained valuable experience working in hatted restaurants in Melbourne, Australia, and as an event chef, serving diverse crowds from the Grand Prix to the Australian Open. He has meticulously curated our food menus, sourced local ingredients, and handpicked the best teams of chefs to ensure an exceptional culinary experience for our guests.

OUR CHEFS

Our team of highly skilled chefs from all over the world, including South Africa and Australia, is an essential part of our ability to provide an exceptional experience. With experience in Michelin, Rosetted, and Hatted Restaurants, they work closely with our head chef to ensure that we offer only the finest ingredients and a delectable menu. Whether it's a late-night snack or a custom-made birthday cake, our chefs are up for any challenge.

OUR FRONT OF HOUSE TEAM

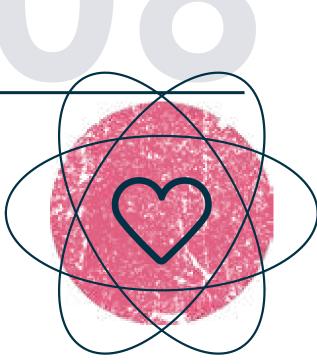
Our front-of-house (FOH) team has a diverse range of experience in both relaxed and fine dining settings. They possess a multitude of skills, including waiting, cocktail, and barista training, all of which are dedicated to providing exceptional customer service. Our FOH managers oversee the flawless execution of food services during events, ensuring that our customers receive outstanding service at all times.

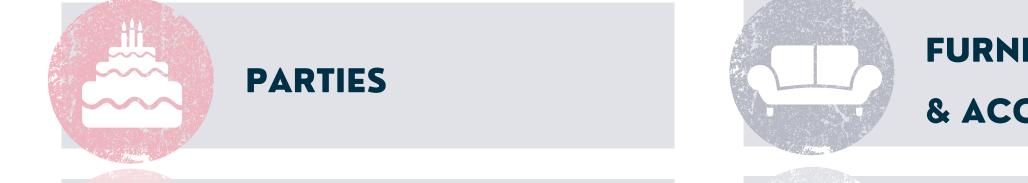
MORE FROM US

Pink Moon Events is a comprehensive event planning company specialising in crafting exceptional experiences while ensuring flawless event execution for any type of celebration.

Check out the below categories to see what else we can offer outside of **staffing** for your event.







FURNITURE, MATTING & ACCESSORIES

CATERING

PRODUCT CATALOGUE

STAFFING

GET IN TOUCH

Whether your event is large or small, we have something to offer. From hire of kit to full event delivery, with our experience, we can do it.

Our service offering is constantly expanding, just like our brand and reputation. If you don't find what you're looking for in this brochure, please feel free to contact us for more information.

So, if you like what you hear and want us to help you take your event to the next level, just get in touch!



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DINKMOON Events