

**CHINA  
GLASSWARE  
CUTLERY  
TABLEWARE  
TABLES & CHAIRS  
SILVERWARE**



**WHITE &  
CO-ORDINATED  
COLOURED LINEN  
CALOR GAS  
BAR & KITCHEN  
EQUIPMENT**



**PRICE  
LIST  
2008**



**Brakes Coppice Farm, Forewood Lane, Battle, East Sussex TN33 0SJ**  
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**TO HELP US PROVIDE YOU WITH A QUALITY SERVICE PLEASE READ THE INFORMATION ON THE REVERSE OF THIS FORM BEFORE PLACING YOUR ORDER OR CONTACT US IF YOU REQUIRE FURTHER HELP OR EXPLANATION.**

Quantity	Product Code	Price
<b>ROYAL DOULTON FINE WHITE CHINA</b>		
_____	001 Dinner Plate 11"	1.90 per 10
_____	002 Starter/Dessert Plate 9.5"	1.90 per 10
_____	020 Fish Plate 8"	1.90 per 10
_____	003 Soup Plate Rimmed 9.5"	1.90 per 10
_____	004 Side Plate 8.5"	1.90 per 10
_____	005 Dessert Bowl 6.5"	1.90 per 10
_____	006 Tea Cup	1.30 per 10
_____	007 Tea Saucer	1.30 per 10
_____	008 Coffee Cup Demitasse	1.30 per 10
_____	009 Coffee Saucer	1.30 per 10
_____	010 Sugar Bowl 8 oz	1.10 each
_____	011 Cream Jug 10 oz	1.30 each
_____	012 Coffee Pot 38 oz	2.50 each
_____	013 Tea Pot 33 oz	2.50 each
_____	015 Sauce Boat & Stand 17 oz	2.25 each
_____	016 2 Piece Cruet Set	1.50 each
_____	017 Bud Vase	1.30 each
_____	018 Butter Chip	0.30 each
_____	019 Ashtray	0.80 each

Quantity	Product Code	Price
<b>WHITE CHINA WITH SILVER RIM</b>		
_____	100 Rimmed Soup Plate 8.5"	1.60 per 10
_____	101 Dinner Plate 9.5"	1.80 per 10
_____	102 Fish Plate 8.5"	1.60 per 10
_____	103 Sweet Plate Flat 7.5"	1.60 per 10
_____	104 Sweet Plate Deep 6.5" (Rimmed)	1.60 per 10
_____	104A Rimless Bowl 6"	1.60 per 10
_____	105 Side Plate 6.5"	1.60 per 10
_____	119 Oval Plate 8" Long	1.60 per 10
_____	106 Coffee Cup Demitasse	1.10 per 10
_____	107 Coffee Saucer Demitasse	1.10 per 10
_____	108 Tea Cup	1.10 per 10
_____	109 Tea Saucer	1.10 per 10
_____	112 Tea Pot 2 Pints	1.85 each
_____	113 Coffee Pot 2 Pints	1.85 each
_____	115 Sugar Bowl	0.80 each
_____	116 Cream Jug 10 oz	0.90 each
_____	116B Milk Jug 20 oz	1.20 each
_____	801 Cream Jug 2 1/2 oz	0.60 each
_____	117 Covered Vegetable Dish	2.50 each
_____	118-19 Gravy/Sauce Boat and Stand	1.85 each
_____	141 Butter Pad	0.45 each
_____	142 Condiment Set 2 Piece	1.10 set
_____	143 Mustard Pot and Spoon	0.80 set
_____	144 Ashtray	0.70 each
_____	110 Ramekin Dish (Plain White)	0.35 each
_____	121 Pasta Plate	2.50 per 10
_____	111 Oven/Table Dish 14" x 8" (Plain White)	2.35 each
_____	120 Oven/Table Dish 11" x 7" (Plain White)	1.60 each

Quantity	Product Code	Price
<b>KINGS PATTERN CUTLERY (Stainless Steel)</b>		
_____	150 Fish Knife	1.50 per 10
_____	151 Dinner Knife	1.50 per 10
_____	152 Side Knife	1.50 per 10
_____	153 Fish Fork	1.50 per 10
_____	154/5 Dinner Fork/Service Fork	1.50 per 10
_____	156 Dessert Fork	1.50 per 10
_____	157 Soup Spoon	1.50 per 10
_____	158 Dessert Spoon	1.50 per 10
_____	159 Tea spoon	1.30 per 10
_____	160 Coffee Spoon	1.30 per 10
_____	161 Service spoon	1.60 per 10
_____	162 Pastry Fork	1.40 per 10
_____	165 Pastry/Cake Server	0.65 each
_____	166 Cheese Server	0.65 each
_____	167 Gravy/Sauce Ladle	0.65 each
_____	168 Carving Knife	1.35 each
_____	169 Carving Fork	1.10 each
_____	170 Sharpening Steel	1.10 each

Quantity	Product Code	Price
<b>BARBECUE CUTLERY (Stainless Steel)</b>		
_____	171 Dinner Knife	1.30 per 10
_____	172 Side Knife	1.30 per 10
_____	174 Dinner Fork	1.30 per 10
_____	175 Dessert Fork	1.30 per 10
_____	176 Service Fork	1.30 per 10
_____	177 Soup Spoon	1.30 per 10
_____	178 Dessert Spoon	1.30 per 10
_____	179 Tea Spoon	1.20 per 10
_____	180 Coffee Spoon	1.20 per 10

Quantity	Product Code	Price
_____	181 Service Spoon	1.35 per 10
_____	182 Pie/Cake Slice	0.65 each

Quantity	Product Code	Price
<b>"MICHELANGELO" ITALIAN CRYSTAL GLASSES</b>		
_____	800 White Wine 6.5 oz	3.00 per 12
_____	601 Red Wine 8.5 oz	3.00 per 12
_____	602 Champagne Flute 5.5 oz	3.00 per 12
_____	603 Flutino Tumbler 9.5 oz	3.00 per 12
_____	605 Cocktail	3.25 per 12
_____	606 Grandi Vini 12 oz	2.80 per 10
_____	607 Carafe/Decanter	1.35 each

Quantity	Product Code	Price
<b>GLASSES</b>		
_____	235 Shot Glass	2.20 per 12
_____	210 Brandy Balloon	2.30 per 12
_____	211 Tulip Champagne Glass 5 oz	2.20 per 12
_____	213 Paris Goblet 6.67 oz (White Wine)	2.20 per 12
_____	214 Paris Goblet 8 oz (Red Wine)	2.30 per 12
_____	215 Slimjim 8 oz (Spirit/Mixer)	2.20 per 12
_____	220 Slimjim 10 oz	2.20 per 12
_____	216 Slimjim 12 oz (Bottled Beer)	2.30 per 12
_____	217 Sherry Glass	2.20 per 12
_____	218 Port Glass	2.20 per 12
_____	219 Liqueur Glass	2.20 per 12
_____	221 Beer Glass 1 Pint (Straight)	2.60 per 15
_____	222 Tankard Half Pint	3.30 per 18
_____	223 Tankard One Pint	2.20 per 12

Quantity	Product Code	Price
<b>GLASSWARE</b>		
_____	230 Sundae/Grapefruit Dish (Stemmed)	2.20 per 10
_____	231 Sundae Coupe	2.20 per 10
_____	233 Salad Bowl 10 1/2"	0.90 each
_____	232 Salad Bowl 9"	0.80 each
_____	185 Salad Servers (Stainless Steel)	0.85 pair
_____	234 Water Jug	0.85 each
_____	237 Ash Tray	0.45 each
_____	238 Vinegar Bottle	0.40 each
_____	239 Wine Glass Holder (Clip on side of plate)	1.40 per 10

Quantity	Product Code	Price
<b>BAR EQUIPMENT</b>		
_____	250 Optic Stand 4 Bottle	9.50 each
_____	251 Champagne Bucket	2.40 each
_____	251A Insulated Wine Cooler	1.60 each
_____	255 Waiters Tray 14" dia. (Stainless Steel)	1.15 each
_____	256 Thermal Ice Bucket	1.60 each
_____	257 Ice Tongs	0.25 each
_____	258 Ice Water Jug	0.85 each
_____	260 Barman's Friend Cork Screw	0.70 each
_____	414 Laminated Service Tray 18" x 13"	0.75 each

Quantity	Product Code	Price
<b>SILVERWARE</b>		
_____	270 Punch Bowl Silver	12.50 each
_____	271 Punch Ladle Silver	2.20 each
_____	272 Wedding Cake Stand Square	14.00 each
_____	273 Wedding Cake Stand Round	13.00 each
_____	274 Silver Cake Knife	2.20 each
_____	275 Candelabra 3 Light 8" High	4.25 each
_____	276 Candles, Assorted Colours	0.75 each

Quantity	Product Code	Price
<b>STAINLESS STEEL TABLEWARE</b>		
_____	279 Wedding Cake Stand "S" Shape	12.00 each
_____	280 Oval Service Flat 16"	1.25 each
_____	281 Oval Service Flat 18"	1.35 each
_____	282 Oval Service Flat 20"	1.45 each
_____	283 Oval Service Flat 22"	1.55 each
_____	426 Oval Service flat 24"	1.65 each
_____	284 Salmon Flat 28"	2.75 each
_____	285 Round Service Flat 14"	1.10 each
_____	286 Round Service Flat 16"	1.25 each
_____	287 Banqueting Vegetable Dish 18" 3 Section	1.60 each
_____	288 Banqueting Dish 18" Single Section	1.50 each
_____	289 Banqueting Dish Cover 18"	1.40 each
_____	290 Vegetable Dish 12" x 1 Section	1.10 each
_____	291 Vegetable Dish 12" x 2 Section	1.10 each
_____	292 Chafing Dish Large 20" x 12" x 3"	12.00 each
_____	292A Gastronorm Dish	2.00 each
_____	292B 1/2 Gastronorm Dishes	2.00 per pair
_____	293 Fuel for above in Tins (2 required)	1.50 each
_____	294 Sauce Boat 10 oz	0.85 each

Quantity	Product Code	Price
<b>STAINLESS STEEL TABLEWARE continued</b>		
	295	Sauce Ladle 0.45 each
	296	Soup Tureen 10 Pint 2.75 each
	297	Soup Tureen Lid 0.85 each
	298	Soup Tureen Ladle 0.60 each
	299	Coffee Pot 3 Pint 1.15 each
	300	Milk/Water Jug 20 oz. 0.75 each
	301	Teapot 30 oz 0.90 each
	302	Teapot 8 Pint (Aluminium) 2.75 each
	303	Cream Jug 10 oz. 0.65 each
	304	Sugar Bowl 10 oz. 0.85 each
	305	Condiment Set 2 Piece 0.70 set
	306	Mustard Pot and Spoon 0.40 set
	307	Oval Roll Basket Small 9.5" 0.75 each
	317	Oval Roll Basket Large 11.75" 0.85 each
	308	Sugar Sifter 0.75 each
	310	Nut/Crisp/Banana Split/Butter Dish 0.45 each
	311	Sundae/Prawn Cocktail Coupe 0.40 each
	312	Pepper Mill 9" (Wooden) 1.40 each
	313	Pepper Mill & Salt Shaker 4" (Wooden) 1.75 pair
	313A	Salt & Pepper Mills (Acrylic) 1.75 per pair
	315	Ham Stand 4.25 each
	410	Plate Stacking Ring 8.5" 0.30 each
	411	Plate Stacking Ring 6.5" 0.25 each
	412	Plate Covers Stainless Steel 0.60 each
	309	Menu and Table Number Holder 7.5" 1.25 each
	318	Numbers for above 0.35 each

### KITCHEN AND SERVICE EQUIPMENT

	500	Commercial Fridge 13 Cubic Feet 65.00 each
	501	Chest Freezer 10 Cubic Feet 37.50 each
	366	Turbofan Oven (Electric), 3kW 80.00 each
	371	Heated Lamp Unit, 3 Light 32.50 each
	375	Large Hot Cupboard 1240 x 650 with Bain Marie Top (Electric 3kw) 65.00 each
	376	Hot Cupboard 900 x 500 (Electric) 37.50 each
	800	Bain Marie 4 Pot (Electric) 20.00 each
	402	Jack Stack (100 Plates) 47.50 each
	380	"Hostess" Trolley (Electric) 20.00 each
	502	Domed Carving Trolley 60.00 each
	386	Electric Water Boiler 5 Gallon 11.00 each
	385	Coffee Percolator 100 Cup (Electric) 18.50 each
	387	Coffee Maker 2 Jug 3 Pint 17.50 each
	316	Cafetiere 2.75 Pint 3.50 each
	604	Insulated Jug 2 Pint 1.40 each
	370	Soup Kettle 18 Pint 15.00 each
	510	Hog Roast Charcoal (Electric Spit) 175.00 each
	511	Mini Spitroast/Kebab Machine 25.00 each
	504	Electric Mixer (Kenwood Major) 20.00 each
	388	Deep Fat Fryer, 7.5L, 3KW 27.50 each
	505	Cheese Board, Revolving (Marble) 1.90 each
	388	Large Barbecue Charcoal 4' x 2' 40.00 each
	454	Charcoal P.O.A.
	455	Long Handed Barbecue Fork 1.00 each
	456	Barbecue Tongs 1.75 each
	391	Fish Kettle 24" 7.50 each
	770	Saucepan 24 Pint 5.00 each
	394	Saucepan 32 Pint 6.50 each
	393	Saucepan 42 Pint 7.50 each
	394A	Saucepan Lids 75p each
	406	Roasting Tin 20 1/2" x 16 1/2" x 4" 3.75 each
	408	Roasting Tin 16 1/2" x 12 1/2" x 4" 2.75 each
	407	Roasting Tin 18" x 13 1/2" x 4" 3.25 each
	416	Baking Sheet 18 1/2" x 14" 3.25 each
	415	Baking Sheet 16 1/2" x 12" 2.25 each
	261	Giant Thermal Box 8.00 each
	259	Plastic Dustbin 2.75 each
	425	Water Carrier 5 Gallon 1.60 each
	512	Candy Floss Machine (Commercial) 40.00 each

ALL OF OUR ELECTRICAL AND GAS EQUIPMENT IS TESTED BEFORE DISPATCH BUT, IT IS RECOMMENDED THAT YOU TEST ALL THE EQUIPMENT ACCORDING TO THE INSTRUCTIONS PRIOR TO USE SO THAT ANY DEFECTS CAN BE RECTIFIED SWIFTLY AND SAFELY.

### CALOR GAS EQUIPMENT

	372A	Heavy Duty Cooker with 6 Burners & Oven 100.00 each
	372	Large Cooker with 6 Burners & Oven 85.00 each
	403	"Cinders" Barbecue 67" x 26" 75.00 each
	404	"Cinders" Barbecue 35" x 26" 55.00 each
	399	Barbecue/Griddle 3'-3" x 2'-0" 55.00 each
	395	Double Burner Ring 20" x 11" 10.00 each
	401	Large Single Burner Ring 16"sq. 8.00 each
	396	Water Boiler 5 Gallon 12.00 each
	396A	Guard For Gas Boiler 2.00 each
	397	Calor Gas Cylinder P.O.A.
	405	Patio Heater 30.00 each

Quantity	Product Code	Price
<b>LINEN</b>		
	920	Damask White 54" x 54" Table Cloth 3.50 each
	321	Damask White 70" x 70" Table Cloth 4.00 each
	322	Damask White 90" x 90" Table Cloth 5.00 each
	323	Damask White 108" x 70" Table Cloth 5.50 each
	324	Damask White 144" x 70" Table Cloth 6.50 each
	325	Damask White Round Cloth 85" Dia. 6.50 each
	326	Damask White Round Cloth 108" Dia. 7.75 each
	345F	Plain White Round Cloth 118" Dia. 11.50 each
	327	Damask White Napkin 0.85 each
	708	Napkin, Light Pink 0.85 each
	709	Napkin, Peach 0.85 each
	702	Napkin, Blush Pink 0.85 each
	710	Napkin, Dusky Pink 0.85 each
	705	Napkin, Red 0.85 each
	711	Napkin, Burgundy 0.85 each
	712	Napkin, Dove Grey 0.85 each
	713	Napkin, Wedgewood Blue 0.85 each
	700	Napkin, Royal Blue 0.85 each
	706	Napkin, Navy Blue 0.85 each
	714	Napkin, Black 0.85 each
	707	Napkin, Seafoam Green 0.85 each
	704	Napkin, Forest Green 0.85 each
	703	Napkin, Lemon 0.85 each
	610	Napkin, Gold 0.85 each
	701	Napkin, Ivory 0.85 each
	715	Napkin, Sandalwood 0.85 each
	716	Napkin, Chocolate Brown 0.85 each
	717	Napkin, Purple 0.85 each
	718	Napkin, Lilac 0.85 each

ROUND CLOTHS LISTED BELOW TO BE USED AS COLOURED "CENTRES" ON TOP OF WHITE CLOTHS ON ROUND TABLES. COLOURS CO-ORDINATED WITH TABLE NAPKINS AND GILT/SILVER CHAIR SEAT PADS.

	760	Round Cloth 35" Dia. Light Pink 3.25 each
	761	Round Cloth 35" Dia. Peach 3.25 each
	763	Round Cloth 35" Dia. Blush Pink 3.25 each
	762	Round Cloth 35" Dia. Dusky Pink 3.25 each
	750	Round Cloth 35" Dia. Red 3.25 each
	763	Round Cloth 35" Dia. Burgundy 3.25 each
	764	Round Cloth 35" Dia. Dove Grey 3.25 each
	759	Round Cloth 35" Dia. Wedgewood Blue 3.25 each
	752	Round Cloth 35" Dia. Royal Blue 3.25 each
	751	Round Cloth 35" Dia. Navy Blue 3.25 each
	765	Round Cloth 35" Dia. Black 3.25 each
	755	Round Cloth 35" Dia. Seafoam Green 3.25 each
	754	Round Cloth 35" Dia. Forest Green 3.25 each
	758	Round Cloth 35" Dia. Lemon 3.25 each
	756	Round Cloth 35" Dia. Gold 3.25 each
	757	Round Cloth 35" Dia. Ivory 3.25 each
	766	Round Cloth 35" Dia. Sandalwood 3.25 each
	767	Round Cloth 35" Dia. Chocolate Brown 3.25 each
	768	Round Cloth 35" Dia. Purple 3.25 each
	769	Round Cloth 35" Dia. Lilac 3.25 each
	328	Heavy Duty Glass/Tea Cloth 0.80 each

### FURNITURE

	349	High Chair 8.00 each
	350	Folding Leg Table 6' x 2'-6" 4.50 each
	364	Prep Table 6' x 2'-6" Stainless Steel Top 10.00 each
	351	Round Table 6' Dia. Folding Leg 8.75 each
	352A	Round Table 5'-6" Dia. Folding Leg 7.25 each
	352	Round Table 5' Dia. Folding Leg 6.50 each
	353	Round Table 4' Dia. Folding Leg 5.50 each
	354	Round Table 3' Dia. Folding Leg 4.50 each
	355	Fold Flat Chair - Samsonite 1.40 each
	356	Gilt Banqueting Chair: Burgundy Seat 2.50 each
		Gilt Banqueting Chair with Seat Pads 3.25 each
		Colour Co-ordinated to Napkins and Table Cloths in 21 colours
	367	Silver Banqueting Chair: Burgundy Seat 2.50 each
		Silver Banqueting Chair with Seat Pads 3.25 each
		Colour Co-ordinated to Napkins and Table Cloths in 21 colours
	357	Garden Chair 1.90 each
	363	Bistro Chair 1.60 each
	358	Garden Table Circular 4.50 each
	359/60	Garden Parasol and Base 6.00 each
	361	Coat Rail with 50 hangers 8.00 each
	507	Portable Sectional Dance Floor 12' x 12' 95.00 each
	509	Portable Sectional Dance Floor 16' x 16' 120.00 each
	506	Portable Sectional Dance Floor 24' x 12' 140.00 each
	515	Portable Sectional Dance Floor 20' x 20' 190.00 each
	508	Assembling & Dismantling above if req'd 20.00 each

## GENERAL INFORMATION AND TERMS OF HIRE

### HIRE RATE SCHEDULE (Pre-booked)

**1 Day** - 72 hour rate (includes supply on one working day, use next day and return on the following day)

**4-5 Days** - One and a half times one day's hire (96 hour rate).

**1 Week** - Twice one day's hire.

**2 Weeks** - Four times one day's hire.

**3 Weeks** - Five times one day's hire

**4 Weeks** - Six times one day's hire.

*Friday to Monday charged at one day's hire only*

*Longer periods by negotiation.*

**PAYMENT** if you wish to pay by cheque then this should be sent at least **10 DAYS BEFORE DELIVERY**, we accept most credit cards and payment by **CREDIT CARD** is to be made **4 DAYS BEFORE DELIVERY**.

**DEPOSITS** a breakage deposit is required with your order and this will be returned by post, less any replacement charge (shown in the replacement column of your order confirmation) approximately 14 days after your function.

**FREE WASHING UP SERVICE:** We believe we are the only hire company providing an **ABSOLUTELY FREE WASH-UP SERVICE AND POLISH GLASSES & CUTLERY READY FOR THE TABLE** just scrape off the food, return to the boxes and we will do the rest! (Glasses **upright** please)

**DELIVERY AND COLLECTION SERVICE:** We will be pleased to arrange delivery and/or collection, with the transport charge depending on distance and size of load. In all cases the

minimum charge will be £10 each way unless otherwise quoted. Customers with suitable vehicles are welcome to collect orders if they wish.

**REPLACEMENT:** The customer is responsible for any loss or damage to the goods from the time of delivery until they are returned to Abbey Catering Services. Deliveries left at premises unattended by customers are left at the customer's own risk. No substitutes will be accepted in place of our own equipment and all shortages and breakages will be charged for at replacement prices as shown on the order confirmation.

**CONFIRMATION ORDERS AND CONTRACT:** Confirmation of all orders will be made by ABBEY CATERING SERVICES. Customers are advised to confirm that an order posted to us has been received. The full Conditions of contract are printed on the reverse of the invoice/confirmation.

**All prices shown are exclusive of VAT.**

**SAFETY:** No responsibility can be accepted for either injury or damage caused by the use of equipment hired and particular attention should be paid to surfaces on which water boilers, burners, rings, cookers and hot cupboards are standing. Barbecues must not be used indoors or in marquees. Use of gas cylinders not supplied by us may be dangerous. Proper ventilation must be provided for all cooking and heating regardless of fuel used.

## MARQUEE HIRE and CATERERS

We work closely with many of the best Marquee Hire companies and Caterers in the area and can recommend you to those most suited to your requirements, from small parties to marquee wedding receptions for hundreds of people.

This means you can be sure that all aspects of your function will be carried out to a high standard as we would not risk our reputation by recommending anyone unless we have had good reports of them.