Catering Report

This was our first season catering for the 1st and 2nd XV senior teams and with our limited numbers of volunteers it has been a success. The catering team consists of approximately 8 persons but unfortunately with family and work commitments this number can be considerably less to help with certain home games.

We have successfully catered for both home and away teams. Our menu range is soup and sandwiches/rolls, chilli, pasta dishes and curry, all homemade by our team. On average, we cater for approximately 30-40 players each home game.

If the 2nd XV are at home then the number can double. The response has been well received by both sides. The new electric cooker is great although getting used to it after the giant gas beast will take a few tries.

The plan for the coming 2025/2026 season will be to continue the same as this season. We are planning to have a stocked dry pantry so we have a supply of essential cooking ingredients to help with the continued home cooking. This means only fresh ingredients will be needed for game days.

Unfortunately through time most of the club's cooking equipment has been depleted. At present we have 2 large cooking pots without lids, 2 serving dishes, a small amount of serving dish covers and holders, 3 serving spoons and 2 faulty can openers.

To help with the coming season the catering team will need * 3 new large cooking pots with lids or at the very least 2 large cooking pots to augment the old ones we have. * 2 additional large serving dishes with covers. Hopefully the existing covers and holders could fit the new serving dishes. * Additional serving spoons * Quantity of liquid safe containers to freeze leftovers * New can openers and most of all we need more volunteers.

We are looking at the possibility of a Ladies Event in the near future. We have been discussing a cheese/grazing board type of event inviting ladies who are involved with the club and hopefully guests to socialise at the club. Basically trying to bring back the Ladies Lunch of old!