

Licks & Sips Hire Information

Thank you for your interest in Licks & Sips, our beautiful ice cream and catering tricycle based in Faversham, Kent. We serve luxury award-winning Kentish ice cream at weddings, parties, markets, festivals and celebrations across Kent and East Sussex – bringing playful, inclusive hospitality and a joyful focal point to your event.

Weddings & Private Events

The packages outlined below are for weddings, private parties, celebrations and special occasions. Handcrafted ice cream is served fresh to your guests, fully managed from set-up to pack-down. Our set-up brings a touch of playful sophistication to your day – an interactive, relaxed way to treat your favourite people, create a gorgeous design focal point and offer a brilliant backdrop for photos.

Package Options

Package	Ideal for	Flavours	Pricing
Little Scoop	Smaller weddings & celebrations (up to 80 guests)	Up to 3 flavours	From £560
Extra Scoop	Medium-sized weddings & events (80–120 guests)	Up to 4 flavours	From £695
Full Scoop	Larger weddings & events (120–160 guests)	Up to 5 flavours	From £895
Bespoke Events	Even bigger weddings & events (160–200 guests)	Up to 5 flavours	Bespoke quote

All packages are designed to comfortably cater for the suggested guest range, with generous serving allowances included. Our 'Little Scoop' package is the minimum weekend wedding and private event hire package. Final quotes may vary slightly depending on location, timings and any additional requirements.



Licks & Sips Hire Information

All wedding and private event packages include:

- Two hours' service.
- Local artisan ice cream from award-winning Kent producer Simply Ice Cream.
- Choice of flavours (see below).
- Premium waffle cones and cups.
- Sustainable wooden spoons and napkins.
- Three toppings, such as dark or white chocolate shavings, natural-coloured sprinkles, chocolate vermicelli or crushed honeycomb, subject to availability.
- Friendly uniformed server.
- A menu board displaying a list of your selected ice cream flavours.
- Fully insured, food-hygiene compliant service.
- Travel within Kent or East Sussex border (if your event is outside of this region, please contact to discuss).

If you'd like something a little different — longer service, additional flavours or bespoke options — please get in touch and we'll be happy to discuss.

Corporate & Brand Events

Add a little fun to your work event. Our unique ice cream and catering tricycle is a memorable way to treat your team or clients, whether you're planning a summer party, open day, product launch, staff reward, conference, client hospitality event or brand activation.

Corporate bookings are quoted individually depending on guest numbers, service style, timings and other requirements. Please get in touch for a bespoke quote.

Corporate packages can include:

- Hosted ice cream service
- Staff appreciation events
- Summer parties
- Product launches
- Open days
- Brand activations
- Conference catering
- Community and public events.



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Markets, Festivals & Community Events

For markets, festivals, village fêtes, arts, cultural and heritage events, our classic Pashley tricycle brings an eye-catching visual draw, premium artisan scoops and a fun, interactive vibe. We keep queues moving efficiently and can offer a “pay-per-scoop” option for public events.

You can also find us at selected local markets, including Faversham Market, serving luxury local ice cream from our quirky set-up with a smile and a range of favourite flavours.

Ice Cream and Sorbet

We offer Simply Ice Cream – natural artisan ice cream and sorbet, free from artificial colours, flavours and preservatives, produced in small batches in the heart of the Kentish countryside.

Flavours (subject to availability)

Core	Vegan	Sorbets	Nut Range
Vanilla Strawberry Chocolate Honeycomb	Strawberry Mango Vanilla	Blackcurrant Lemon Mango Mango & Passionfruit Raspberry	Maple & Walnut Pistachio Toffee Waffle Hazelnut Peanut Brittle Coffee & Kentish Cobnut Fudge
Simply Special Range			
Apple Crumble Brown Bread Cherry with Cherry Brandy Mint Choc Chip Christmas Pudding Cinnamon Coffee Coconut Gingerbread		Mince Pie Irish Coffee Lemon Curd Mango Lime & Passionfruit Raspberry Salted Caramel Stem Ginger & Marmalade Vanilla, Rum & Raisin Cookie Dough	



Licks & Sips Hire Information

Allergy Advice

- The ice creams are made using cow's milk and prepared in a kitchen that uses nuts.
- All flavours are suitable for vegetarians and egg-free (except Lemon Curd).
- All flavours are gluten-free except: Christmas Pudding, Brown Bread, Mince Pie, Gingerbread, Cookie Dough, and Apple Crumble.
- Sorbets are low-fat and egg, dairy, and gluten-free.
- Vegan ice creams are made with a coconut base.
- Please advise us of any dietary requirements at the time of booking.
- It is the event organiser's responsibility to inform guests of allergy risks.
- Information about ingredients will be provided.
- We can supply a small selection of Simply's pre-packaged 120ml tubs in flavours to suit vegan guests or those with allergies or intolerances. Please ask.

Booking Information & Terms

Bookings & Availability

- All bookings are subject to availability and confirmed only once a deposit has been received.
- We will agree a time slot and service will commence at the agreed time.

If we are unable to reach your venue by the agreed time, we will contact the venue and/or a named contact en route, and your service will commence once we have arrived and set up.

- Two hours of serving time applies for all private events unless otherwise agreed.
- We operate across Kent and East Sussex Borders. Additional travel fees may apply for locations outside this area. Please contact to discuss.

Payment Terms

- A **£100 non-refundable deposit** is required to secure your date.
- The remaining balance is due **28 days before the event**.
- For late bookings made within 28 days of the event, payment terms will be confirmed at the time of booking.



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- Payment can be made via bank transfer (details provided on invoice).

Cancellation Policy

- Deposits are non-refundable.
- Bookings cancelled more than 28 days before the hire date will forfeit the deposit only.
- Bookings cancelled 14–28 days before the hire date incur 50% of the full hire charge.
- Bookings cancelled within 7–14 days of the hire date incur 75% of the full hire charge.
- Bookings cancelled within 7 days of the event are non-refundable in full.
- We will endeavour to accommodate date changes, but this cannot always be guaranteed.

If Licks & Sips must cancel due to unforeseen circumstances, a full refund will be issued.

- We shall not be liable for failure to perform services due to events beyond our reasonable control, including severe weather, road closures, accidents, or government restrictions.
- In the event of very bad weather or unforeseen circumstances, we will assess the situation on the day of hire and communicate with you or your nominated contact on whether we will be able to attend. If we are unable to fulfil our agreement, we can liaise regarding an alternative date or negotiate a refund for any unfulfilled service.

Venue and Setup Requirements

- We can operate **indoors** on the ground floor and **outdoors**. All locations (in or out) must have safe, level access and space which meets a **minimum 1.2m width and 2.2m length** (plus a bit extra for a small table).
- Hirer must check the venue can accommodate the tricycle and van (see below).
- Our freezer is battery-powered and **does not require a power supply**.
- **Water supply** is required for scoop and handwashing (for remote events we can bring washing equipment and water).
- We require a **parking space** for a medium wheelbase van (c. 5.33m in length and 2.2m (with mirrors) in width).



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- We will arrive around 30 minutes prior to the service time to set up and leave within 30 minutes of finishing serving.
- It is your responsibility to ensure venues are aware that you've booked us. We are happy to liaise with them if they have any questions.

Equipment, Damage, Health & Safety

We hold £5 million Public Liability Insurance and £10 million Employers' Liability Insurance.

We have a five-star food hygiene rating.

- We hold a Food Hygiene Level 2 Certificate.
- Standard hygiene protocols always apply, with gloves used for serving and frequent handwashing + sanitising.
- Our tricycle and equipment must not be moved or ridden by the client or guests.

We ask the person booking to help ensure guests treat the tricycle and equipment with care during service.

- Any damage caused may be chargeable.

Staffing

All services include a trained Licks & Sips server (usually owner Laura) to handle setup, serving, and pack-down.

- An assistant server may come to support.

Photography & Social Media

Licks & Sips may take photographs at events for marketing purposes.

- If you prefer that you and your guests are not featured in any of our images, please notify us in writing before the event.

We would hugely appreciate it if you could share photos of our set-up from your event for us to use on our website and socials. Please also tag us in your own social media posts. We are on Instagram @licksnsips.

Data Protection

- Personal information provided will be used solely for booking and service purposes and will not be shared with third parties.



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Additional Information

Drinks and Desserts

- We're working with local producers to be able to offer a range of handcrafted drinks and desserts. Please get in touch to discuss.
- For hot drinks or heated items, two 240v 13-amp sockets must be available.

Other Things

- A small number of tables and chairs can be available on request and for an additional fee. Please ask.

The "pay-per-scoop" option for markets, festivals and public events has the same access requirements as above.

- After your event we will send you a request for feedback. We would be super grateful if you could provide this. Feedback allows us to ensure we always deliver to a high standard and adapt where we need to. We may use your positive feedback as testimonials on our website.

Contact Details

Licks & Sips is run by Laura Bailey and offers an ice cream and catering tricycle for weddings, parties, festivals, markets and private events across Kent.

- Website: <https://licksandsips.co.uk/>
- Email: hello@licksandsips.co.uk
- Mobile: 07843060017
- Instagram @licksnsips.

