



EVENT CATERING GROUP

Hospitality | Catering | Mobile Bars | Event Management

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Information & Itinerary

Edit: 01.01.2024 GDPR: Yes

Client Name/s:

Mobile & Phone Numbers:		
Email:		
Billing Address:		

Event Details:

Occasion/Theme:		Event Day Contacts:
Date:		Staff Name:
Number Of Guests:		Staff Mobile:
		Client Mobile:

Venue:

Contact Name:	Phone/Mobile No:	
Parking & Access:		
Kitchen &/or Marquee Facilities:	Power	Yes / No
	Water	Yes / No
	Hob	(Electric, Gas, Induction)
	Oven/s	(Gas, Electric, Aga - Single, Double)
Additional Information: (Tables & Chairs) (Storage) (Do's & Don'ts)		

Itinerary: Time: Further notes:

Set up of Equipment:		
Staff Arrive:		
Guests Arrive:		
Reception offering?		
Food Served:		
Speeches?		
Other items?		
Evening Food Served?		
Guests Leave:		
Food Staff Leave:		
Drinks Staff Leave:		
Item Collection:		

Key: (v) Vegetarian; (vg) Vegan & Dairy Free; (df) Dairy Free; (gf) Gluten Free; (n) Contains Nuts

Why us!

We are the Event Catering Group and we would like to offer our services to you as a catering and events company providing your occasion a solution by tailoring your requirements. Menus are created using only the freshest local ingredients using our reliable trusted sources and based on classical dishes with modern continental influences and provides value to the client through quality food, presentation and service. We specialise in the provision of mobile catering for corporate and private events of up to 500+ people across a range of formal and informal menus. These include (but are not limited to) canapés, hot & cold buffets, table dining, Spanish cuisine, South African cuisine, themed menus, BBQs and hog roasts. We bring all the necessary cooking/heating equipment, cutlery, crockery and staff leaving you nothing to do but enjoy the occasion. As a long established company based near Hampton Court we pride ourselves on being able to provide reliable and versatile catering options in various locations, businesses, venues, marquees and homes.

- 5-star food hygiene rating
 - Smartly uniformed, trained, enthusiastic staff
 - Gas safe certificated and PAT tested equipment
- 5-star reviews and accreditations on Google, Facebook and Directories
- The only UK caterer to have achieved Gold in the "green achiever" scheme
 - All our staff have a minimum of a basic food hygiene certificate
 - £10m public and employer liability insurance
 - Risk Assessments, Health and Safety Policies
 - Qualified first aider on site



Environmental Policy

The Event Catering Group is committed to reducing the impact the business has on the environment. We take into consideration when sourcing our products to work only with manufacturers who are aware of Environmental Issues and are pro-active in reducing their impact on the world.

The Event Catering Group recognises that we can have an input into reducing packaging waste by monitoring the packaging and single use plastics that are used in purchased products. Whenever possible Event Catering Group will use recycled packaging options and eliminate the use of single use plastics.

All the vehicles that are used by the company are Euro class 6 to ensure minimum fuel emissions. The routing of vehicles is always carefully considered to ensure optimum capacity of the vehicle and minimum mileage.

The re-cycling of waste materials has been extensively studied and reported on. As a result all cardboard, paper, glass, plastic, cans and oil are recycled. Where recycling is not possible all waste is disposed responsibly using registered Waste Management companies.

The Event Catering Group is aware of the responsibility as an importer/supplier to minimise the impact of its operation on the environment and will endeavour to continually review the business and implement any future initiatives that we feel will be beneficial to the cause.

The Event Catering Group is committed to working towards becoming a zero waste, carbon neutral operation. Until we have achieved that goal we will support local and international off setting strategies to help reduce our impact on the environment and help future generations enjoy it for themselves. We are currently sponsoring the planting of new trees every year and the provision of smokeless cooking stoves to developing African nations.

We closely follow our Environmental Policy, Recycling Scheme and strict regulations, our clients are aware of how important it is for us to be sustainable and continue to be as green as possible. We focus largely on conserving resources whilst maintaining complete safety and using non-harmful chemicals and cleaning products. Whilst using these practices we are determined to never compromise on quality and value. We go over and beyond standard procedures to do our part in creating a cleaner, greener environment that our clients can be proud of.

Breakfast

Start your day the right way with a breakfast menu delivered or prepared on site.

Prices include:- Set up on clothed buffet tables, crockery & cutlery, napkins & subject to VAT.

Waiting Staff charged accordingly. Minimum 40 people

Full English Buffet £8.00 p/p



Fried or Scrambled Eggs, Bacon, Sausage, Veggie Sausages, Grilled Tomato, Mushrooms, Hash Browns, Baked Beans & Black Pudding with sauces on the side.



Toast with Butter & Preserves

The full English breakfast menu can be delivered hot or cooked on your premises by professional chefs. Alternatively, we can deliver and set up a breakfast bar made up of your preferred elements from the options below. Hot and cold drinks can accompany either menu choice.

Breakfast Bar

Breakfast Items

Selection Platter of Cured Meats & Light Cheeses & Breads	£3.50 p/p
Mini Selection of Danish Pastries & Pain au Chocolat (2pieces)	£2.00 p/p
Croissant, Butter & Jam	£2.00 p/p
Banana, Orange & Apple Basket (1 piece)	£1.50 p/p
Granola Pots with Fruit & Greek Yoghurt	£2.50 p/p
Cereal Bars	£1.50 each
Bacon OR Sausage Baps OR Vegan Sausage Baps with Sauces	£3.50 each
Selection of Cereals	£1.50 each



Drinks Selection

Filter Coffee, Selection of Teas & Hot Chocolate	£2.50 p/p
Apple Juice 250ml	£1.50 each
Orange Juice 250ml	£1.50 each
Innocent Strawberry & Banana or Orange & Mango 250ml	£2.50 each
Sparkling & Still Mineral Water 500ml	£1.00 each



Canapés

Impress your guests with a selection of fantastic bite sized appetizers displayed on decorative slates and platters. We can adapt canapés to cater for most dietary requirements so please ask! Waiting Staff charged accordingly.

Below 40 guests will incur a surcharge. Prices subject to VAT.

Pre-Dinner Canapés
(1 Hour) 4 Varieties £8.00 p/p

Canapé Reception
(2 Hours) 8 Varieties £16.00 p/p

Full Canapé Reception
(3 Hours) 12 Varieties £24.00 p/p



Cold Varieties

Vine Tomato Bruschetta (vg)

Sliced Baguette topped with Vine Tomatoes, Red Onion, Garlic & Basil

Cherry Wood Smoked Duck

Sliced Crostini with Ashed Goats Cheese & Chilly Jam

Chicken Caesar Salad Baskets (h)

Chargrilled Chicken with Cos Leaves, Caesar Dressing & Parmesan served in an Edible Basket

Thai Spiced Crab & Lime (df)

Served on a Sliced Crostini with Guacamole

Piquillo & Goats Cheese (v)

Creamy Goats Cheese served on Parmesan Shortbread a Piquillo Pepper slice

Smoked Salmon Blini

Smoked Salmon with Crème Fraiche & Caviar

Tomato & Mozzarella (v)(gf)

Vine Cherry Tomatoes & Mozzarella Ball Skewers with Balsamic Glaze topped with Basil

Quail Egg (gf)(v)(df)

Soft cooked quail egg with Dijon and Chilli Rice Cracker

Warm Varieties

Mini Jacket Potato (vg)(gf)

Topped with Garlic Chestnut Mushrooms & Chives

Beef Teriyaki Skewer (df)

with Sesame Seeds

Sweet Potato Falafel (vg)(gf)

with Salsa Dip

Halloumi Vegetable Skewers (v)(gf)

with Balsamic Glaze

Peppered Roast Beef in a Yorkshire Pudding

Served with Crème Fraiche Horseradish

Chicken Satay Skewers (df)(gf)(n)(h)

Served with a Peanut Dipping Sauce

Duck Spring Rolls (df)

Served with a Hoi Sin Sauce Dip

Tempura King Prawn (df)

Served with Lemon Smoked Chilli Dip

Chilli & Garlic King Prawns (df)(gf)

Seared Tiger Prawn with Garlic & Chilli skewers

Smoky Chicken & Chorizo (gf)(df)

Served on a skewer with Aioli

Vegetable Samosas (vg)

Served with a Mango Dip

Open Beef Burger

Ground Beef Burger on a Baguette slice with Relish & Cheddar

Fish n' Chip Cones (df)

Served with Salt, Vinegar & Tartar Sauce

Mini Lamb Kofte (gf)(df)(h)

Served with Tzatziki Dip

Steak & Chip (gf)

Fillet Steak on a Chunky Chip with a Béarnaise Sauce

Rollo De Chorizo

Chorizo Sausage Rolls with Caramelised Red Onion Chutney

Sweets

Mini Lemon Tarts topped with a Blueberry (v)

Meringue Drops with Strawberries & Cream (v)(gf)

Chocolate Fudge Brownie (gf)(v)

Churros with Chocolate sauce (v)(n)

French Macarons with 6 flavour selection (v)(n)

Mini Clotted Cream Raspberry Tarts (v)

Bowl Food

Our Chefs prepare at our premises and finish on site, these small perfectly formed stylish dishes are a substantial alternative to Canapés. Perfect for eating standing up whilst mingling .

Waiting Staff charged accordingly. Below 40 guests will incur a surcharge. Prices are subject to VAT.

Light (1 hour)

4 Bowls/ Varieties £14.00 p/p

Comfortable (1½ hours)

6 Bowls/ Varieties £21.00 p/p

Substantial (2 hours)

8 Bowls/ Varieties £28.00 p/p



Meat Selections

Lamb Kofte Salad served w/ Tzatziki (gf)(h)
Rump Steak w/ Hand Cut Chips & Béarnaise Sauce (gf)(df)
Crispy Duck w/ Hoi Sin Sauce & Egg Fried Rice (gf)(df)
Chilli Con Carne w/ Rice, Tortilla Chip & Sour Cream
Lamb Tagine w/ Herby Couscous (df)(h)
Meat Paella: Chicken, Chorizo & Smoked Ham (gf)(df)
Butchers Sausages, Creamy Mash w/ Onion Gravy (gf)
Thai Green Chicken Curry w Crackers & Fragrant Rice (gf)(h)
Chargrilled Chicken Caesar Salad (gf)(h)
Lamb Madras, Pilau Rice, Poppadom & Mango Chutney(gf)(h)

Vegetarian & Vegan Selections

Veg Paella: Tofu, Asparagus, Babycorn, chickpeas (vg)(gf)
Butternut Risotto, Spinach & Stilton (v)(gf)
Veg Thai Green Curry w/ Crackers & Fragrant Rice (vg)(gf)
Tempura Baby Vegetables w/ Sweet Chilli (vg)
Vegetable Balti w/ Poppadum's & Basmati Rice (vg)(gf)
Greek Salad with Olives & Feta (v)(gf)

Fish Selections

Pan Fried Cod w/ Crushed New Potatoes & Parsley Sauce
Scampi & Chips w/ Tartare Sauce in a quirky Cone (df)
Herby King Prawn Brochettes & Panzanella Salad (df)
Seafood Paella: Prawns, Mussels, Squid & Fish (gf)(df)
Tuna Niçoise Salad (gf)(df)
Teriyaki Salmon, Noodle Cucumber Salad & Sesame (df)

Dessert Selections

Banoffee Pie (v)
New York Cheesecake (v)(gf)
Warm Apple & Rhubarb Crumble w/ Custard (v)
Mixed Summer Berries Salad w/ Vanilla Crème Fraiche (v)
Cream Profiteroles w/ Chocolate Sauce (v)
Chocolate Fudge Brownies topped Vanilla Cream (v)(gf)
Eton Mess (v)(gf)
Tart Au Citron (v)
Portuguese Custard Tarts (v)

Finger Buffets

Ideal for Funerals, Corporate and Private Occasions. Waiting Staff charged accordingly. Below 40 guests will incur a surcharge. Prices include white crockery, clothed buffet tables, napkins if required and subject to VAT.

Menu 1: £7.30 p/p

Chef Selection of Sandwiches
3 Savoury Items of the day
Tortilla Chips & Dip
~
Chef Selection of Desserts

Menu 2: £8.50 p/p

Chef Selection of Wraps
Chef Selection of Open Baguettes
3 Savoury Items of the day
~
Chef Selection Desserts

Menu 3: £9.30 p/p

Chef Selection of Sandwiches
Chef Selection of Wraps
2 Savoury Items of the day
Crisps
~
Chef Selection of Desserts
Fresh Fruit

Menu 4: £10.30 p/p

Chef Selection of Open Baguettes
Chef Selection of Wraps
3 Savoury Items of the day
Tortilla Chips and Dip
~
Chef Selection of Desserts
Fresh Fruit



Sandwiches/Open Baguettes £2.20

Egg Mayo & Cress (v)
Brie & Red Grape (v)
Cheddar, Tomato & Red Onion Chutney (v)
Avocado & Hummus (vg)
Tuna Mayo, Sweet Corn & Cucumber
Prawns in Marie Rose Sauce & Lettuce
Roast Chicken Salad
Ham, Cheddar & Wholegrain Mustard
Pastrami, Rocket & Horseradish
Coronation Chicken with Coriander Salad
Bacon, Lettuce, Tomato & Peppered Mayo

Sandwiches are 1 round
Open baguettes are 3 pieces

Savoury Items - £1.00

Honey Glazed Chipolatas w/ Sesame Seeds (gf)(df)
Salmon & Asparagus Tartlets
Spinach & Ricotta Tartlets (v)
Cheese Shortbreads w/ Black Onion Seeds (v)
Halloumi Veg Skewers w/ Balsamic Glaze (v)(gf)
Crispy Peppered Chicken Goujons (df)
Selection of Crudities & Dip (vg)(gf)
Chorizo Sausage Rolls filled w/ Red Onion Chutney
Vegetable Samosas (vg)
Onion Bhajis (vg)(gf)
Thai Chicken Skewers (gf)(df)
Spanish Tortilla (v)(gf)

1 piece per person per savoury item

Sides - £0.60

Hand Cut Crisps (vg)(gf)
Tortilla Chips with Dip (vg)
Marinated Olives (vg)(gf)

Wraps (2 small cuts p/p) - £1.80

Roast Chicken Salad with Caesar Dressing (df)
Fajita Peppers, Onion, Cheddar & Sour Cream (v)
Falafel, Salsa & Hummus (vg)
Duck, Hoi Sin, Spring Onion & Cucumber (df)
Peppered Crispy Chicken, Mayo & Salad (df)

Sweet Items - £1.50

Fruit Tart with Crème Anglaise (v)
Chocolate Brownie (gf)(v)
Chocolate Éclair (v)
Lemon Tart (v)
Banoffee Tart (v)
Open Cream Scone with Preserve (v)
Chocolate & Salted Caramel Tart (v)

Fruit - £1.20

Cut fruit Platter (vg)(gf)
Fruit skewers (vg)(gf)

(v) - Vegetarian (gf) - Gluten Free (vg) - Vegan & Dairy Free (df) - Dairy Free (n) - Contains Nuts (*) - can be gluten free

Finger / Fork Buffet

Prices include clothed buffet table, white crockery, cutlery, napkins if required and subject to VAT.

Waiting Staff charged accordingly. Ideal for Corporate and Private Occasions - below 40 guests will incur a surcharge.

Afternoon Tea

£12.00 p/p

Displayed on Tiered Stands



Finger Sandwiches in 50/50 Medium Bread:

Ham & Wholegrain Mustard (df) | Avocado & Hummus (vg) | Smoked Salmon & Cream Cheese

Savoury Bites:

Brioche Sliders: Egg Mayonnaise & Cress (v) | Duck Pate & Red Onion Confit

Scones & Cakes:

Handmade Scones with Clotted Cream & Strawberry Conserve (v)

Lemon Drizzle | Victoria Sponge | Battenberg Cake (v)



Selection of Indian, Earl Gray, Fruit & Herbal Teas with slices of Lemon and Filter Coffee

Vintage crockery incur additional £6 per guest.

Ploughman's Platter

£8.00 p/p



Honey Roast Ham, British Roast Beef,
Mature Cheddar, Melton Mowbray Pork Pie,
Hard Boiled Egg, Iceberg Lettuce, Pickled Onions,
Cornichons, Cucumber & Cherry Vine Tomatoes
Served with Fresh Tiger Bread Sticks, Butter, Sauces,
Dressings & Branston Pickle



Add: Fresh Fruit Platter £1.20 p/p

Add: Selection of Finger Desserts £1.50 p/p

Cold Fork Menu

£23.00 p/p



Fillets of Poached Salmon with Lemons (df)(gf)
King Prawns Marinated in Chilli & Garlic (df)(gf)
Pastrami, Salami, Parma Ham & Chorizo (df)(gf)
Red Pepper, Goats Cheese & Spinach Tart (v)



Caesar Salad with Croutons & Parmesan (v)(gf)
Vine Tomato, Mozzarella, Rocket Salad Balsamic (v)(gf)
New Potatoes w/ Chives & Mustard Marinade (vg)(gf)
Chunky Creamy Coleslaw (v)(gf)

Accompanied with Cornichons | Marinated Olives | Dijon | Red Onion
Chutney | Marie Rose | Caesar Dressing



Lotus Biscoff Cheesecake

Strawberries & Mixed Summer Berries (vg)(gf)

Ultimate Chocolate Fudge Cake

Double Cream on the side

Cheese Board

Light Selection £5.00 p/p Full Selection £7.50 p/p

Selection of English & Continental Cheeses
with Grapes, Celery, Crackers, Fresh Breads & Chutneys



Hot Fork Buffet

Prices include clothed buffet table, white crockery, cutlery, napkins if required and subject to VAT.

Waiting Staff charged accordingly. Ideal for Corporate and Private Occasions - below 40 guests will incur a surcharge.

Freshly Baked Bread Rolls with Butter £1.00 per person.

British Carvery £19.00 p/p

Select 3 Roasted Joints (df)(gf):

Free Range Chicken

Smoked Gammon

Surrey Farm Sirloin of Beef

Welsh Leg of Lamb

Loin of Pork

~ ~

Butternut & Beetroot Wellington (vg)

~ ~

Selection of Fresh Seasonal Vegetables, Roasted Thyme Potatoes,
Sage & Onion Stuffing Balls, Yorkshire Puddings & Gravy

~ ♦ ~

Please select up to Three buffet desserts

Curry Buffets

Main Curry Menu £11

Chicken Curry - Madras or Balti or Tikka (gf)

Vegetable Curry - Madras or Balti or Tikka (gf)

Naan Bread, Poppadums, Basmati Rice & Mango
Chutney (df)(vg)

Full Curry Menu £19

Served to the table - communal family style.

Poppadums and Dips (placed on table)

Indian Mint Yogurt Sauce & Mango Chutney

Starter:

1 Spiced Lamb Samosa, 1 Chicken Samosa
or 2 Vegetable Samosas with Onion Salad

Main:

Chicken Balti, Lamb Pasanda, Vegetable Balti
Pilau Rice, Saag Paneer and Bombay Potatoes
Naan Bread

(v) - Vegetarian

(gf) - Gluten Free

(vg) - Vegan & Dairy Free

(df) - Dairy Free

(n) - Contains Nuts

(*) - can be gluten free

Hot Fork Buffet

Create Your Own Fork Buffet £19.00 p/p



Select **Three** Mains from the choices below and then add **Two** Sides and **Three** Desserts

Meat Mains

Cottage Pie (gf)
Beef Lasagne
Chicken & Potato Casserole (gf)(df)
Boeuf Bourguignon (gf)(df)
Shepherd's Pie (gf)
Lamb Tagine (gf)(df)
Irish Stew with Crusted Dumplings (df)
Chilli Con Carne (gf)(df) with Sour Cream
Trio of Sausages with Onion Gravy (gf)(df)
Sweet & Chicken (gf)(df)
Thai Green Chicken Curry (gf)(df)

Vegetarian Mains

Vegetable Cottage Pie (v)(gf)
Vegetable Lasagne (v)
Mushroom Stroganoff (v)(gf)
Butternut Squash Risotto w/ Spinach, Stilton (v)
Three Cheese Broccoli & Pasta Bake (v)
Vegetable Tagine (vg)(gf)
Butternut & Beetroot Wellington (vg)
Thai Green Vegetable Curry (vg)(gf)

Fish Mains

Seafood Pie topped w/ Chive Mash (gf)
Salmon Fillets Poached in Teriyaki Sauce

(v) - Vegetarian

(gf) - Gluten Free

(vg) - Vegan & Dairy Free

(df) - Dairy Free

(n) - Contains Nuts

(*) - can be gluten free

Spanish Platters & Tapas

Prices include clothed buffet table, white crockery, cutlery, napkins if required and subject to VAT.

Waiting Staff charged accordingly. Ideal for Corporate and Private Occasions - below 40 guests will incur a surcharge.

Spanish Sharing Platter £9.00 p/p



Ciabatta Breads, Olive Oil & Balsamic Dip
Slices of Serrano Ham, Chorizo & Manchego Cheese
Spanish Tortilla, Slow Roasted Tomato & Garlic Tapenade
Marinated Olives, Grilled Vegetables & Semi Sundried Tomatoes

Tapas Trio

3 Options, £10.50 p/p

Total Tapas

5 Options, £17.50p/p



Tortilla (v)(gf)

Potato & Onion in Seasoned Egg

Albóndigas (df)(gf)

Spanish Meatballs served with a Siracha Tomato Stew

Champinones al ajillo y crema (v)(gf)

Fresh Button Mushrooms in Cream, White Wine & Garlic

Patatas Bravas (vg)(gf)

Deep Fried Potatoes topped with a Spicy Red Chilli & Tomato Sauce

Escalivada (v)(gf)

Catalan Roasted Red Pepper & Aubergine

Pollo y Chorizo Espanola (gf)

Sliced Chicken Breast & chorizo in a Tomato, Cream & aromatic Herb sauce

Chorizo al Pimientos (gf)(df)

Spicy Spanish Sausage in a Tomato, Pepper & Onion sauce

Croquetas de Manchego (v)

Croquettes of Spanish Goats Cheese, Paprika, Chives, Thyme & Parsley

Gambas al ajillo y tomato (gf)

King Prawns in a Tomato, Garlic, Herbs, White Wine, Red Chilli, Onion & Coriander Sauce

Big Pan Paella



Pescado

King Prawns, Mussels, Squid, White Fish, Mediterranean vegetables

Carne

Chicken, Chorizo, Smoked Ham, Mediterranean vegetables

Verduras

Tofu, Chickpeas, Asparagus, Baby Corn, Mediterranean Vegetables

All of our Paellas are Gluten & Dairy Free and our Verduras is Vegan friendly too!

Plated Paella Buffet

£17.00 p/p

Guests are served by our chefs at the buffet table onto plates for your guests to take away to their seats.

All Paella varieties included. Below 40 guests will incur a surcharge.

Served with freshly cooked Ciabatta rolls, Butter & Mixed Leaf Salad with Dressing.

Prices include clothed buffet table, white crockery, cutlery, napkins if required and subject to VAT.

Waiting Staff charged accordingly. Ideal for Corporate and Private Occasions.

Choose a selection of three buffet desserts for only £5.00 per person

Large Paella Boats

£12.00 p/p

Small Paella Boats

£9.00 p/p



Easy to eat from the hand whilst mingling, these bamboo boat options are ideal for informal parties or occasions with a festival or street food theme. Guests are served by the Chef directly from the pan onto biodegradable boats and given wooden forks and napkins which are easily disposed of once they've finished eating. Perfect!

Spit Roast Buffet

A spectacular conversation piece for you and your guests. Locally sourced meat from our butchers, seasoned, basted and slowly roasted over charcoal for 7-10 hours creating a rich, smoky and tender meat full of flavour.

Prices include uniformed Chef/s, clothed buffet tables, awnings, charcoal equipment, crockery, cutlery, napkins and subject to VAT. Waiting Staff charged accordingly. Number of guests below the minimum incur a Surcharge.

Freshly cooked Bread rolls with Butter additional £1 per person

BBQ Vegetarian/Vegan Option | Select up to **FOUR** Sides and Salads | Select up to **THREE** Desserts

Free Range Suckling Pigs £28.00 p/p

Served with Sage and Onion Stuffing and Apple Sauce.
Serves a minimum of 20 Guests



Free Range Hog Roast £22.00 p/p

Served with Sage and Onion Stuffing, Crackling and Apple Sauce. Serves a minimum of 80 Guests



Whole English Lamb Spit £24.00 p/p

Served with Redcurrant Jelly & mint Sauce.
Serves a minimum of 40 guests



Lighter Bites: Ideal For Informal Parties, Evening Food and Festival/ Street Food Themes

Pulled Pork Baps £6.00 p/p



Serves a minimum of 40 guests

BBQ Pulled Pork Served in a 5" Floured Bap

Cooked and braised slowly and served with Mixed Leaf Salad, Dijon Mustard & Apple Sauce on the side

Roasted Lamb Pittas £9.00 p/p



Serves a minimum of 40 guests

Roast Lamb served in a Pittas

Cooked and braised slowly and served with Lettuce, Cucumber, Tomatoes, Onions & Mint Sauce on the side

Create Your Own Barbecue

Cooked over charcoal, choose your menu from our range of options and we'll do the rest. Prices include awnings, clothed buffet table, white crockery, cutlery, napkins, subject to VAT. Waiting Staff charged accordingly. Below 40 guests will incur a surcharge.

£20.00 p/p

Freshly cooked Bread Rolls with Butter additional £1.00 per person

Select **FOUR** BBQ Mains | Select **FOUR** Sides/Salads | Select **THREE** Desserts

Barbecue Mains

Chicken

Chicken & Chorizo skewers (gf)(df)
Butterflied Cajun Chicken (gf)(df)
Marinated Chicken Drumsticks (gf)(df)
Boneless Chicken Thighs Lemon & Thyme (gf)(df)
Chicken Pesto & Pepper Kebabs (gf)(n)
Satay Skewers w/ Peanut & Chilli Sauce (gf)(df)(n)

Lamb

Lamb Shashlik w/ Cayenne & Lemon (gf)(df)(£1.50)
Lamb Chops Garlic & Rosemary (gf)(df)(£2.50)
Lamb Steaks Seared w/ Mint and Garlic Butter (gf)(df)(£3)
Lamb Burgers (gf)(df) (£1.50)
Moroccan Lamb Koftas (gf)(df)

Pork

Honey Mustard Pork Chops (gf)(df)
Bourbon Glazed Pork Belly (gf)(df)
Spare Ribs Portions in Smokey Barbeque (gf)(df)
Selection of Butchers Sausages (gf)(df)

Sauces & Accompaniments

Ketchup, BBQ, Aioli, Sweet Chilli, Mustards, Tzatziki,
Burger Relish, Burger Sauce, Raita, Mayo, Lemons.
Salad Dressings, Cheese Slices, Fried Onions.

Beef

Steak Burgers (gf)(df)
Rump Steaks encrusted w/ Pink Peppercorns (gf)(df)(£1.50)
Sirloins served w/ Tarragon & Mustard Butter (gf)(£3)
Fillets w/ Cracked Black Pepper (gf)(df) (£4.50)
Steak Skewers w/ Thyme & Cracked Pepper (gf)(df)(£2.50)

Vegetarian / Vegan

Halloumi & Vegetable Skewers w/ Balsamic (v)(gf)
Peppers Stuffed with Mushroom Risotto (v)(gf)
Portobello Mushroom, Camembert, Garlic & Basil (v)(gf)
Spicy Thai Vegetable Burger (vg)
Vegetable Sausages (vg)(gf)

Fish

Tuna Steaks w/ soy, Lemon, Dijon, garlic (gf)(df)(£3.50)
King Prawn & Cod Skewers Lemon Tarragon (gf)(df)(£1.50)
King Prawn Skewers Dill Garlic & Chilli Butter (gf)
Marinated Fillet of Salmon wrapped in a Vine leaf (gf)(df)(£3)



Sides & Salads

For BBQ & Hog Roast

Mexican Rice (gf)(df)(vg)

Creamy Crunchy Coleslaw (vg)(df)(gf)

Classic Potato Salad with Chives (vg)(df)(gf)

Continental Mixed Leaf Salad with Vinaigrette Dressing (vg)(df)(gf)

Dressed Baby Plum Tomatoes with Cucumber and Chives (vg)(df)(gf)

Roasted Vegetable Couscous Salad with Harissa-Style Dressing (vg)(df)

Pesto Pasta Salad with Sundried Tomatoes & Black Olives (n)(gf)

Greek Salad (gf)

Two-Tone Potato Salad (vg)(df)(gf)

Italian Basil Pasta Salad with Sweet Yellow Pepper, Olives, Red Onion and Mozzarella

Slices of Beef Tomato and Buffalo Mozzarella with Rocket Salad and Balsamic Glaze (gf)

Cos Leaves, Vine Tomatoes and Avocado with a Lemon and Garlic Dressing (vg)(df)(gf)

Classic Caesar Salad with fresh Croutons and Parmesan Shavings

Corn on the Cob with Chilli Butter on the side (gf)(df)(vg)



For Fork Buffets

Minted New Potatoes (vg)(df)(gf)

Warm butternut, beetroot and feta salad with lemon and coriander dressing (gf)

Roasted Mediterranean Vegetables with Sun Blushed Tomato Dressing and Basil (vg)(df)(gf)

Braised Red Cabbage (vg)(df)(gf)

Parmentier Herby Diced Potatoes (vg)(df)(gf)

Seasonal Vegetables (vg)(df)(gf)

Garlic Mash Potato (v)(gf)

Green Beans & Chantenay Carrots (vg)(df)(gf)

Long Grain Rice (vg)(df)(gf)

Jacket Potatoes (vg)(df)(gf)



(v) - Vegetarian

(gf) - Gluten Free

(vg) - Vegan & Dairy Free

(df) - Dairy Free

(n) - Contains Nuts

(*) - can be gluten free

Dessert

Compliment your menu by adding THREE buffet desserts, £5 per person + VAT

Served Cold with Double Cream on the Side (v)

- | | |
|--|---------------------------------|
| Red Velvet Cheesecake | Tiramisu |
| Lotus Biscoff Cheesecake | Eton Mess (gf) |
| New York Cheesecake (gf) | Lemon Meringue Pie |
| Red Cherry Cheesecake (vg)(gf)(df) | Chocolate Profiteroles |
| Strawberries and Cream Cheesecake | Trillionaires Tart (gf)(vg)(df) |
| Crunchy Chocolate Honeycomb Cheesecake | Warm Chocolate Brownies (gf) |
| Salted Caramel & White Chocolate Cheesecake | Ultimate Chocolate Fudge Cake |
| Fresh Fruit Salad (vg)(df)(gf) | |
| Strawberries & Mixed Summer Berries Salad (vg)(df)(gf) | |



Served Hot with Custard on the side (v)

- Treacle Tart
- Rice Pudding
- Traditional Apple Pie
- Sticky Toffee Puddings
- Apple and Rhubarb Crumble
- Golden Syrup Sponge Puddings
- Chocolate Chip Brioche Bread and Butter Pudding



(v) - Vegetarian

(gf) - Gluten Free

(vg) - Vegan & Dairy Free

(df) - Dairy Free

(n) - Contains Nuts

(*) - can be gluten free

Cheese Board (v)

Light Selection £5 p/p Full Selection £7.50 p/p

Selection of English & Continental Cheeses
with Grapes, Celery, Crackers, Fresh Breads & Chutneys



Dining

The following dining choices offer exquisite and elegant menus for between 40 — 800 guests and are ideal for any special occasion, corporate event or private function. Please select one from each course to create your menu, alternatively our Chef can create a bespoke menu to suit the character of your event. Some venue and home kitchen facilities may require additional equipment due to logistics and speed of service – this will be an additional cost and will be quoted accordingly. Special dietary requirements are catered for individually.

We offer comprehensive drink packages to either serve your drinks (no corkage charge) or drinks sold on consumption by ourselves. We offer an extensive drinks menu and our knowledgeable staff can advise you on the perfect wine pairing and package.

Compliment your menu with additional courses:

Arrival Canapés:	A choice of four from our canapé menu, served for 1 hour	£8.00 p/p
Amuse Bouche:	Gazpacho shot with pimento & caraway seed twist	£3.50 p/p
Interim:	Lemon sorbet set in a whole lemon	£4.00 p/p
Afters:	Light Selection of English & Continental Cheeses served with Celery, Grapes, Chutneys, Fresh Bread & Crackers	£5.00 p/p

Prices include uniformed Chef/s, white crockery, stainless steel cutlery, white linen napkins and subject to VAT. Below 40 guest incur a surcharge

Additional costs: Waiting staff, room set up, serve and clear down, travelling expenses and main kitchen equipment.



Dining

Autumn/Winter
£33.00 p/p



Freshly cooked bread rolls with butter (*)

Starters

Scottish Salmon cured in Gin, Beetroot, flavored with mixed spices accompanied with a Celeriac & Horseradish Remoulade, Sourdough (*) (£3)

Home Oak Smoked Gressingham Duck Breast served on a Waldorf & Watercress Salad dressed with a Raspberry Vinaigrette (gf)

Chicken Liver Pâté Laced with Scotch Whisky & Caramelised Red Onion Jam with Toasted Wheat Crostini (*)

Asparagus with a Balsamic Shallot Virgin Olive Oil dressing & Grana Padano Parmesan shavings (v)(gf)

King Prawn Cocktail with a Spicy Calypso Sauce Garnished with a Micro Salad (gf)

Roasted Butternut Squash Soup, blend of Thai Spices Topped with Baked Coconut Flakes & Coconut swirls (vg)(df)(gf)

Mains

Trio of Butchers Sausages - Lincolnshire; Honey Roast; Three Chilli served with Wholegrain Mustard Truffle Mash, Fine Green Beans & Honey Glazed Carrots, Caramelised Red Onion Jus (gf)

Herb Crusted Cannon of Lamb, Baby Carrots, minted Garden Peas & Crispy Pancetta Lardons with Lightly Spiced Paprika Parmentier Potatoes, Madeira & Redcurrant Sauce (*) (£5)

French Trimmed Pork Lion Steak, Marinated in Honey, Garlic, Soy Sauce accompanied with a Truffle Oil Mash, Babycorn & Green Beans

Surrey Farms Braised Feather Blade Steak with Roasted Beetroot, Banana Shallots, Stem Broccoli, Potato & Cheese Gratin (gf) (£4)

Oven Baked Guinea Fowl Supreme with roasted Cherry Vine Tomatoes, Romanesco, Potato Gratin, wild Mushroom Reduction (gf)

Butternut & Beetroot Wellington with Seasonal Vegetables, Herb Diced Potatoes & Redcurrant Sauce (df)(vg)

Desserts

Crunchy Golden Honeycomb and Chocolate Cheesecake with a Quenelle of Crème Chantilly

Hot Sticky Toffee & Date Sponge Pudding Served with Custard

Warm Chocolate Brownie with Crème Fraiche (gf)

Apple & Rhubarb Crumble with Custard (*)

Trillionaires Tart (vg)(gf)(df)

Filter Coffee & Selection of Teas served with Belgium Chocolates

Dining

Spring/Summer
£33.00 p/p



Freshly cooked bread rolls with butter (*)

Starters

Scottish Smoked Salmon on Sourdough Crostini with Cream Cheese, Crème Fraiche Horseradish, Rocket, lemon and Cucumber Salad (*) (£3)

Bloody Mary Prawn and Mackerel Cocktail Salad with Cherry Tomatoes, Celery, Baby Gem Lettuce and Crusty Garlic Ciabatta (*) (df) (£3)

Duck Liver and Pork Pâté with Orange & Cognac Liqueur accompanied with a Baby Leaf Salad and Melba Toast (*)

Apple and Prosciutto Bruschetta with Feta Cheese, drizzled with a Balsamic Glaze (*)

Smoked Chicken, Mango and Fig Salad with a Caesar Dressing (gf)

Chargrilled Asparagus Spears with a Chervil Dijon Mustard Mayonnaise garnished with Pea Shoots and Broad Beans (vg)(gf)(df)

Mains

Chicken Breast stuffed with Mozzarella & wrapped in Parma Ham, Italian Roasted Vegetables, Herb Diced Potatoes & Mushroom Cream Sauce (gf)

Marinated Salmon in Garlic Tamari & Ginger Teriyaki Sauce served with Roasted Mediterranean Vegetables & a timbale of Saffron infused Rice

Matured Fillet Steak accompanied with Seasonal Vegetable Parcel wrapped in a Courgette Ribbon, Potato Gratin, Sauce au Poivre (gf) (£4)

Lamb Cutlets roasted in Rosemary & Garlic, Crushed New Potatoes, Minted Peas, Cherry Vine Tomatoes & Redcurrant Jus (df) (£5)

Duck Leg Confit with Passion Fruit Sauce, Crushed New Potatoes, Pad Choi, Babycorn & Pumpkin Purée (gf)(df) (£2)

Roasted Mediterranean Tart, Herby Parmentier Potatoes, Babycorn, Green Beans & Redcurrant Sauce (df)(vg)

Desserts

Trio of Desserts - Chocolate Brownie, Fruit Meringue, Lemon Tart (*)

Strawberries and Cream Cheesecake with Pimms Fruit Garnish

Summer Berry Eton Mess with a Raspberry Coulis (gf)

Banoffee Pie Drizzled with Salted Caramel Sauce

Chocolate & Raspberry Cheesecake (gf)(vg)(df)

Filter Coffee & Selection of Teas served with Belgium Chocolates

Spanish Dining

Spanish Set Menu £30.00 p/p



Starter

Set out in the middle of all the tables and served on wooden boards and terracotta pots

Ciabatta Slices with Olive Oil & Balsamic Vinegar Dip

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Sliced Serrano Ham & Chorizo

Slices of Manchego Cheese, Spanish Tortilla

Slow Roasted Tomato & Garlic Tapenade, Marinated Olives

Roasted Red Peppers, Artichokes & Sun Blushed Tomatoes



Main

Small Paella Sharing Pans of separate Meat and Seafood and a Bowl of Continental Mixed Leaf salad accompanied with Dressing served to your tables for guests to serve themselves

Individually served Mini Paella Pans of Veggie/vegan



Desserts

Cinnamon Sugared Churros filled with Hazelnut Chocolate (n)



Afters

Filter Coffee and a selection of Teas with Chocolates

Special dietary requirements are catered for individually

Late Evening Snack Menu

Price includes uniformed Chef/s, clothed buffet tables, all equipment, napkins. White crockery and stainless steel cutlery where needed. Below 40 guests incur a surcharge and prices are subject to VAT

BBQ Pulled Pork

£6.00 p/p



Served in a Large Floured Bap
Served with Continental Mixed Leaf Salad, Dijon Mustard and Apple Sauce on the side

Roasted Lamb Pittas

£9.00 p/p



Slow Roasted Lamb Served in a Pitta
with Mint Sauce, Lettuce, Cucumber, Tomatoes and Onions

Italian Finger Buffet

£9.00 p/p



Focaccia Slices with Olive Oil & Balsamic Vinegar Dip
Sliced Parma Ham, Salami Milano & Mozzarella Cheese
Olives, Roasted Peppers, Artichokes & Sun blush Toms

Cheese Board

£7.50 p/p



Selection of English & Continental Cheeses
Fresh breads & Crackers
Grapes - Celery - Pickles - Chutneys

Basic BBQ Buffet

£9.00 p/p



Cooked over Charcoal Steak Burgers & Butcher's Sausages,
Spicy Thai Vegan Burgers & Vegan Sausages

1 Burger & 1 sausage each per person served in baps & rolls
Fried Onions and Cheddar Slices, condiments on the side.

Bacon/Sausage Baps

£3.50 p/p



Smoked Bacon **OR** Cumberland Sausages
OR Vegan Sausages served in Large Baps
with Tomato ketchup & Brown sauce

Paella Boats

£9.00 p/p



3 Paella Flavours: Seafood, Meat & Vegan
Served in a biodegradable bamboo boat

Fish & Chip Cones

£6.50 p/p



Cod Goujons with Chunky Chips served in Cones
Salt & vinegar - Tomato Ketchup - Tartar Sauce

Children Menu

Carefully selected menus freshly prepared and delivered just prior to your event.
Displayed on decorative platters, they are accompanied with appropriate relishes, sauces and dressings

Cold Finger Menus

Set up on clothed buffet tables, Polycarbonate Plates and napkins.

Sandwiches will include:

Mild Cheddar, Honey Roast Ham, Egg Mayo, Chicken Salad, Strawberry Jam, Cream Cheese

Menu 1:

£6.00 per Child

Sandwiches

Sausage Rolls

Crisps

Cocktail Sausages

Bread sticks

Cucumber & Carrots Sticks w/ Houmous

Menu 2:

£8.00 per Child

Sandwiches

Crisps

Cheese Straws

Crudités and Dips

Variety of Pizza Bites

Chicken Goujons with Ketchup

Cupcakes & Mixed Fruit Kebabs

Children's Dining Menu

£10.00 per Child



Choose **One** main, **TWO** Sides and **One** Desserts from the selection below

Mains

Penne Pasta with Tomato Sauce

Chipolata Sausages

Chicken Goujons

Macaroni Cheese

Cottage Pie

Fish Fingers

Spaghetti Bolognaise

Sides

Creamy Mash

Chips

Carrots & Sweetcorn

Baked Beans

Corn on the Cob

Salad

Potato Smiles

Desserts

Fresh Strawberries

Mini Sugared Ring Doughnuts

Chocolate Brownies

Smarty Cookies

Strawberry Jam Tarts

Mixed Fruit Kebabs

Party Cup Cakes

Drinks Packages

Offering a range of drinks to complement any dining occasion these packages offer your guests a choice of fine wines from our collections to enjoy with your food and can be tailored to suit your event perfectly.

Prices subject to VAT and include all of the following:

Ice & chilling facilities

Clothed drinks tables

Glass jugs/carafes

Table wine coolers

All glassware

Trained uniformed staff

All bar and display equipment

Rubbish and recycling removal

Package	Reception drinks (2 glasses per person)	Dining drinks (1/2 bottle per person)	Add Toast Drink (1 glass per person)
Italian £14.00 p/p	Il Papavero Prosecco Sparkling Elderflower & OJ	Il Papavero Pinot Grigio Il Papavero Primitivo Jugs of iced water	£3.50 p/p Il Papavero Prosecco Sparkling Elderflower
Spanish & Portuguese £14.00 p/p	Dominio de los Duques Cava or White Sangria Sparkling Elderflower & OJ	Casa de Vila Vinho Verde Dinastia Manzanos Rioja Carafes of iced water	£3.50 p/p Dominio de los Duques Cava Sparkling Elderflower
French £20.00 p/p	Didier Chopin Champagne Brut Sparkling Elderflower & OJ	Domaine Servin Chablis Les Pargues Châteaux le Bonalguet Bordeaux Still & Sparkling mineral water	£5.00 p/p Didier Chopin Champagne Brut Sparkling Elderflower

Feel free to request other options to these drinks and we can tailor this for you.



Drinks Services

Serve your Drinks

£6.00 per guest, up to 4 hours
Additional hours at £1 per hour per person



This is the perfect solution for clients wanting to provide their own drinks. We will bring all the necessary equipment to set up, chill your drinks and keep your guests glasses full.

We can even remove and recycle the rubbish!

Prices subject to VAT. Minimum of 40 guests for 4 hours

Typically this will include any or all of the following:

Glass jugs/carafes & table wine coolers

Clothed drinks reception tables

Ice & chilling facilities

Trained uniformed staff

All bar and display equipment

All glassware or range of polycarbonates

Optional extra: Rubbish and recycling removal @ 15p per person per service hour

Cash Bar

Please do request a tab is required for various amounts



As a standalone feature or an excellent addition to your event following an unlimited drinks package that you may have treated your guests to. Offering a fully licensed cash bar with a full range of drinks and services, this is the perfect package if you would like your guests to continue drinking but at their own expense.

Prepaid drinks tokens also allows guests initial drinks on you. Bar tabs can also be arranged.

Cash bar	Under 200 guests	Over 200 guests	Drink tokens
Set up fee	£200.00	Free of Charge	£3.50 each

Prices subject to VAT and include the following:-

Black Clothed or Mahogany or black or white bars

All glassware or range of polycarbonates

Trained uniformed bar staff

Ice & chilling facilities

Bar Licence

Cash till and card machine

All bar and display equipment

Disposal of rubbish and recycling

Minimum of 40 guests

Deposit of £250.00 (Ex VAT) is required and refunded once £900.00 (Inc VAT) is achieved at the bar

Bar Tariff

Bottled Beers & Cider

Becks or Budweiser	£3.50
Peroni & Moretti	£4.00
Heineken (0%)	£3.00
Selection of Ales	£4.50
Bulmer's or Kopparberg Cider	£4.50
Guinness Surger (can)	£4.50

Spirits

All Spirits on the Rocks (25ml)	£4.00
All Spirits and a Mixer (25ml)	£5.50
Double up to 50ml on any spirit for an extra	£2.50

Other

Jager Bomb	£5.00
Pimms No. 1 & Lemonade (50ml)	£5.50
Mulled Wine or Cider (175ml)	£4.50

Soft Drinks

Coke, Diet Coke, Lemonade (330ml)	£1.50
Red Bull (250ml)	£2.00
Britvic Mixers (200ml)	£1.50
Tonic, Ginger Beer, Soda	
Britvic juices (200ml)	£1.50
Apple, Orange, Cranberry & Pineapple	
BottleGreen Sparkling Elderflower (275ml)	£2.00
Sparkling and Still Mineral Water (500ml)	£1.00

Snacks

Crisps, Nuts & Chocolate Bars	£1.00
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Wines

House White, Red and Rose 175ml Glass: £4.50	Bottle : £15.50
Prosecco 135ml Glass: £4.50	Bottle: £22.00



Personalise the bar tariff

If we haven't got it quite right please tell us what you'd like added.

Add a Draught Beer or some Casks of Ale

From £5.00 per pint

(£150 charge per keg or cask to order in advance. Refunded if used)

Alternative Wine Selection

Prices on request. Put together the perfect wine package from our wine list

Please note: All Prices include VAT

Staff will be advised to ask for Proof of I.D if you look under 25 years of age.

Temporary License for cash bars can be provided free of charge

Wine List

Italian Signature Wines

Il Papavero Prosecco	£18.50
Il Papavero Pinot Grigio (White)	£13.00
Il Papavero Rosato (Rosé)	£13.00
Il Papavero Primitivo (Red)	£13.00



Please inquire for the current vintages or like us to source a particular wine.

White Wines

Domaine Servin Chablis les Pargues	France	£22.50
Domaine Michel Thomas Sancerre	France	£22.50
Vignobles Canet Picpoul de Pinet	France	£16.00
Vigne del Gavi	Italy	£16.00
Mussel Pot Sauvignon Blanc	NZ	£15.00
McPherson Family Charlie's Marsanne	Australia	£14.00
Maison Rouxvale Sauvignon Blanc	S. Africa	£14.00
Casa de Vila Vinho Verde	Portugal	£14.00

Red Wines

King in the North Syrah	France	£18.00
Châteaux le Bonalguet Bordeaux	France	£18.00
Santa Julia Malbec	Argentina	£14.00
Collezione di Paolo Chianti Riserva	Italy	£16.50
Dinastia Manzanos Rioja	Spain	£14.00
McPherson Family Andrew's Shiraz	Australia	£15.00
Stonewall Pinot Noir	NZ	£16.50
The Comeback King Cabernet Sauvignon	S. Africa	£13.50

Rose Wines

McPherson Family Lucie's Grenache	Australia	£14.00
Plume Palace	S. Africa	£14.00
Amora Rosado	Portugal	£14.00
Roche Bellemont Provence	France	£18.00

Sparkling Wines

South Ridge Cuveé Merret	England	£30.00
Domaine Bouché Crémant de Limoux	France	£18.00
Dominio de los Duques Cava	Spain	£16.50

Champagnes

Bollinger Rosé Brut NV	£67.50
Lanson Green label Organic Brut NV	£71.50
Laurent Perrier La Cuvée NV	£56.50
Didier Chopin Champagne Brut NV	£28.00

Dessert Wines & Ports

Château du Hayot Sauternes (half)	France	£17.50
Royal Tokaji Blue Label 5 Puttonyos(50cl)	Hungary	£32.50
Andresen 10 Year Old White Port (50cl)	Portugal	£19.00
Andresen LBV 2012	Portugal	£20.50
Andresen 20 Year Old Tawny	Portugal	£40.00

All prices are subject to VAT



Optional Extras

General

12"Chrome Table Number Stand with No's	£3.00
Silver 16 Inch Round Cake Stand	£20.00
Wedding Cake Knife	£2.50
Patio Heater with Gas (modern 7ft)	£90.00
Vintage Wooden Crates (various)	£8.00
Vintage Barrel Bar / Table	£40.00
Electric Oven (commercial 5 gastro shelves)	£100.00
Gazebo (commercial) Green 3m x 3m w/sides	£45.00
Gazebo (commercial) Black 3m x 4.5m w/sides	£65.00
Gazebo (commercial) Black 3m x 6m w/sides	£85.00
Candy Floss Machine & Operator - Unlimited for 2 hours	£200.00
2.5ft Counter Top Bar Fridges	£50.00
Elegant Range of Glassware	£0.30
Range of Polycarbonates	£0.20
Industrial Bins with Large Bin Bags	£10.00
Large 165ltr Thermos Chillers	£25.00
Large Cases of Ice 15kg	£12.00
Clothed Trestle Tables (counter height)	£12.00
Display Silver Punch Bowl	£5.00
Water Jugs/Carafes	£1.00
Ice Bucket and Scoop	£2.50
Poseur Cocktail (tall)	£15.00
Stretchy Poseur table cover (white or black)	£5.00
6' Coat/Dress Rail (holds up to 50 coats)	£10.00
Coat Hangers	£0.10
Wooden Easel	£15.00

Financial Summary

The below table is based on *** Guests

Food & Drink Items	Price	Quantity	Total
			£ -
			£ -
			£ -
			£ -
			£ -
			£ -
			£ -
			£ -
			£ -
Staff & Travel costs			
Waiting staff @ £22.50 per hour each,			£ -
Travel expense @ £1.50 per mile, return			£ -
			£ -
			£ -
Subtotal			£ -
VAT @ 20%			£ -
TOTAL			£ -
50% Deposit			£ -

Food Tastings

We offer a food tasting of the menu you select at full cost with travel expenses charged at full rate (no charge if held at our Club). If you proceed with your booking two people will be deducted of your deposit - more people are welcome to the food tasting but will remained charged at full price.

Placing Your Order and Payment

Prices are subject to change and travel expenses. Upon booking The Event Catering Group a deposit of 50% of the approximate total cost will be required to hold and confirm your date and final numbers of guests with any last minute requests are required 10 working days prior to the event. The final invoice will be adjusted accordingly and we request payment 5 days prior to your date. Please see our terms and conditions.

I hope I have included all of your requirements but if I have missed anything or you would like to make any alterations please do not hesitate to contact me.

I look forward to hearing from you soon.

Kind regards,

Michelle Walpole

Terms & Conditions

For outside catering events and catering services to be provided by Event Catering Group Ltd, ('company' or 'we')

To cater for your forthcoming event and accept the costings and services in your catering package in conjunction with the terms and conditions.

These terms and conditions apply to the catering package/quote and will act as a contract between the Company 'Event Catering Group Ltd' and the client (stated and hereinafter referred to as 'you', 'your').

These Terms and Conditions do not affect your statutory rights.

Prices and Services

1. All prices listed are exclusive of VAT, except where stated.
2. If the rate of VAT changes, Event Catering Group Ltd reserve the right to change the total cost of the event by the amount specified by the government, on events already booked.
3. Prices based on guests quoted and may vary if these change. We reserve the right to amend the quote in line with these changes.
4. If the number of guests attending exceeds the numbers originally booked, and we are able to cater for them, we will charge, at the prevailing rate, for the greater number.
5. If the number of guests in attendance on the day are fewer than expected you shall still be charged for the number of guests quoted in your final catering package.
6. Final numbers of guests must be notified to us in writing no later than 14 days prior to the event where any changes will be reflected in the balancing payment.
7. Travel charges apply.
8. Unless agreed otherwise in writing the only services that the Company agrees to provide to you are the services specified in your catering package which you have agreed to.
9. Our contract with you for the provision of services will be entered when you pay your deposit invoice and therefore agree with the catering package.
10. Event Catering Group Ltd is not responsible for the safe keeping of clients' valuables, personal belongings and gifts and we recommend that all personal items are taken home with you at the end of your event.
11. Event Catering Group Ltd cannot be held responsible for any damage caused to clients' wedding cakes.

Labour

The Company reserves the right to charge (including for any applicable increased or overtime rates) more for staffing costs should any function run on longer than initially planned or detailed in the catering package through no fault of the Company or the caterers.

Payment

1. 50% Deposit must be paid in cleared funds before your booking is confirmed.
2. The balance of the price will be due 5 days prior to the event unless a credit arrangement has been made.
3. Payment can be made by cash, cheque, payment cards and BACS Transfer.

4. Please make cheques payable to Event Catering Group Ltd and send to Event Catering Group Ltd, Army Target Shooting Club, 16 Queen's Way, Bisley Camp, Brookwood, Surrey GU24 0NY

5. The Company reserves the right to charge interest (at the higher of 8% and the rate specified from time to time in the Late Payment of Commercial Debts Act on late payments).

6. Gratuities are at your discretion.

Cancellation

Event Catering Group Ltd reserves the right to cancel any function or event for any of the following reasons:

- a) If the client or Event Catering Group Ltd becomes insolvent or enters into liquidation or receivership.
- b) If the event may prejudice the reputation or cause damage to Event Catering Group Ltd.

In any of these situations Event Catering Group Ltd will refund any payments made in advance but will have no further liability to the client.

The following cancellation charges will be applied, which reflect the costs and expenses we may incur on your behalf as the function date nears, and the reduced time available to us to obtain any alternative bookings:

1. Cancellation more than 60 days prior to the event a charge of 25% of the full charge will be applied or a full credit to the next available date convenient to both parties.
2. Cancellation of less than 60 days prior to the event a charge of 50% of the full charge will be applied or a credit of 50% of the full charge will be applied if you rebook / transfer the next available date convenient to both parties
3. Cancellation of less than 30 days prior to the event a full charge of the event will be applied or a credit of 25% of the full charge will be applied if you rebook / transfer the next available date convenient to both parties
4. Cancellation 10 days or less and the event date – you will owe us 100% of the total package price.

All cancellations must be confirmed in writing. Only once written cancellation is received will the cancellation become effective.

GDPR

Please see our privacy policy:
<https://www.eventcateringgroup.co.uk/privacy-policy>

Terms & Conditions

Menu

1. Whilst every effort will be made to ensure the accuracy of quotations, prices quoted only become binding once agreed in your catering package and once the terms and conditions come into force. It is the price quoted in your catering package which must be paid in full, however, the Company reserves the right to charge more for the food to be provided and / or for labour in the event that the cost of such items increases between the time of entering into the contract and the time of the event. In this case the price increase will only be the amount of additional cost directly incurred by the Company and any price change will be notified to you in writing as soon as possible, and in any case, prior to the event.

2. Range and availability of all goods and ingredients are offered subject to availability. If an item becomes unavailable or is of insufficient quality to be provided for your function, we reserve the right to make a substitution. Wherever possible the client will be notified of any changes.

3. Event Catering Group Ltd are passionate about serving food at high standards in line with the Food Hygiene Regulations 2006 which states that buffets are consumed within two hours and after which time will be removed from service. Any person subsequently consuming food, or taking food home for consumption, does so at their own risk. Event Catering Group Ltd cannot accept responsibility for food consumed otherwise than at the location at which the food is supplied, or after the initial two hour period.

4. Food allergies and intolerances: Our menus contain items with food allergies. Special diets for food allergies will be catered for only if they have been arranged prior to your event and confirmed in writing. If you wish to know more about our ingredients, please speak to your Event Coordinator / Chef.

Limitation of liability

1. Our liability for losses you suffer as a result of us breaking this agreement including deliberate breaches is strictly limited to the contract package price and any losses which are a foreseeable consequence of us breaking the agreement. Losses are foreseeable where they could be contemplated by you and us at the time your order is accepted by us.

This does not include or limit in any way our liability:

- (a) for death or personal injury caused by our negligence;
- (b) under section 2(3) of the Consumer Protection Act 1987;
- (c) for fraud or fraudulent misrepresentation; or
- (d) for any deliberate breaches of these terms by us that would entitle you to terminate the contract between us.
- (e) for any matter for which it would be illegal for us to exclude, or attempt to exclude, our liability.

2. We are not responsible for indirect losses which happen as a side effect of the main loss or damage and which are not foreseeable by you and us including but not limited to:

- (a) loss of income or revenue;
- (b) loss of business;
- (c) loss of profits or contracts;
- (d) waste of management or office time however arising and whether caused by tort (including negligence), breach of contract or otherwise, even if foreseeable.

Equipment

1. Any equipment lost or damaged by you or any guest will be charged at the full replacement cost.

2. Additional charges may apply for the hiring of site kitchens and specialist equipment and, if so these will be stated in your catering package.

3. Reasonable access to the area of the event is required in order to deliver and collect our equipment. This will include the use of lifts to upper and lower floors, the use of loading bays and vehicular access.

Insurance

It is strongly recommended that clients arrange adequate Event & Cancellation Insurance to protect against cancellation, costs, damage, public liability.

Bad weather

Event Catering Group Ltd cannot be held responsible in any way for any unsuitable weather conditions that may arise. The normal cancellation fee will be applicable in these situations.

Complaints

Any complaints must be received in writing within 7 days of the event

Limitation of Liability and indemnity

The Company shall not be liable for events beyond its control or for indirect or consequential loss or damage, and the Company's maximum liability (whether in Contract Tort or otherwise) shall not exceed the price paid for the services and the client shall indemnify the Company in respect of any loss or damage to the Company or its property that is caused by the client.

Miscellaneous

These terms and conditions shall be governed by the Laws of England and Wales and the parties submit to the jurisdiction of the courts of England and Wales. Any notice shall be in writing, including by email, to the recipient's email address as provided herein or otherwise as provided to the other party from time to time. Event Catering Group

Registered number: 10037832

Registered office address (Not Postal Address): The Barn, Golden Square, High Street, Henfield, West Sussex BN5 9DP

Contact

Please feel free to contact us for further information:

Office: **0800 247 1789**

Address: **Event Catering Group Ltd,
The Pavilion, Queen's Way,
Bisley Camp, Brookwood, Surrey GU24 0NY**

Email: **info@eventcateringgroup.co.uk**

Website: **www.eventcateringgroup.co.uk**