



Daytime
Catering



Conference menu

Full day rates

Full day meeting with sandwich lunch – £28.50 per person

Morning: coffee, tea and biscuits

Mid-session: coffee, tea and biscuits

Lunch: sandwiches, crisps, fruit and juice

Afternoon: coffee, tea and cakes

Still and sparkling water

Additional pastries £2.00 per person

Half day rates

Half day meeting with sandwich lunch – £22.50 per person

Morning: coffee, tea and biscuits

Mid-session: coffee, tea and biscuits

Lunch: sandwiches, crisps, fruit and juice

Still and sparkling water

Additional pastries £2.00 per person

Please note two trestle linens for catering tables only and jugs of tap water are included in the packages above.

Any extra linen and bottles of mineral water are subject to additional costs.

Please ask us about the allergens in our food



Breakfast options

Tea and coffee with a selection of the items listed below

2 items – £7.00, 3 items – £9.00

Mini pastries

Whole fruit

Granola and banana yoghurt

Granola and berry yoghurt

Refreshments

Portions are based on one per person

Selection of tea and coffee – £2.65

Selection of tea, coffee and biscuits – £3.50

Selection of tea, coffee and pastries – £3.90

Mini pastries (2 per person) – £2.35

Orange/apple juice (1L) – £5.20

Still/sparkling water (750 ml) – £4.00

Snacks

Pipers Crisps – £1.50

Popcorn – £1.50

Luxury roasted mixed nuts – £3.00

Olive pot – £4.00

Non-dairy milk available.

Please ask us about the allergens in our food



Sandwiches

Please select four sandwiches (served as one and a half per person)

Our sandwiches and wraps are freshly prepared daily

Meat

Chicken and avocado wedges

BLT wedges - Bacon, mayo, lettuce, sliced tomato

Ham and Emmental baguette

New Yorker combination

Fish

Hot smoked Salmon and rocket wedges

Vegetarian

Egg and cress wedges (V)

Cheddar and tomato wedges (V)

Hummus and grilled veg wedges (VG)

Middle Eastern Maze wrap (VG)

West Country Cheddar & Chutney baguette (V)

Salads

Plant Power (VG)

Caprese Chicken

(v) vegetarian | (vg) vegan

Please ask us about the allergens in our food



Drinks packages

The perfect opportunity to network after your meeting.

The packages below are based on a minimum of 30 guests.

1 hour drinks reception

House wine, beer and soft drinks – £14.50

Prosecco, house wine, beer and soft drinks – £17.00

2 hours drinks reception

House wine, beer and soft drinks – £23.00

Prosecco, house wine, beer and soft drinks – £26.00

Additional hours available at £7.00 per person

Bar snacks are available for £3.00 per person

Selection of crisps

Mixed nuts pot

Popcorn

Olive

Please ask us about the allergens in our food



Event drinks

Sparkling

	<i>bottle</i>	<i>175 ml</i>
Champagne de Castellane Brut NV	£50.00	–
Prosecco, house wine, beer and soft drinks	£33.00	–

White Wine

	<i>bottle</i>	<i>175 ml</i>
Vino Bianco	£20.00	£5.50
Pinot Grigio, La Maglia Rosa	£28.00	£7.50

Red Wine

	<i>bottle</i>	<i>175 ml</i>
Vino Rosso	£20.00	£5.50
Rio Rica Malbec	£26.00	£8.00

Rose Wine

	<i>bottle</i>	<i>175 ml</i>
Pinot Grigio Blush, Conto Vecchio	£20.00	£5.50
Côtes de Provence Rose Domaine Pastoure	£33.00	£7.00

Cocktails

	<i>jug</i>	<i>glass</i>
Pimm's	£25.00	£6.50
Aperol Spritz	£30.00	£8.50

Beer & Cider

Stella Artois 330 ml – £5.00
Corona extra 330 ml – £5.00
Rekorderling Cider 500 ml – £5.50

Soft Drinks

Coke 330 ml – £3.00
Diet Coke 330ml – £2.90
Life water still/sparkling 750 ml – £4.00
Fresh juice per jug – £4.50



Equipment

The following charge is based on full equipment hire for the day. If you have chosen a package, the cost of equipment is already included.

The final cost will depend upon the chosen menu, drinks and the number of guests and is calculated as 20% of final F&B costs.

The equipment cost includes:

- 1 × linen for registration
- 2 × linens for the bar
- Glassware, china and cutlery
- Bar and service equipment
- Ice
- Delivery, collection and necessary cleaning charges of glassware, linen, crockery and cutlery

Staff

We provide fully experienced, professional team of waiters. If you have chosen a package, the cost of the staff is already included.

All staff costs are based on a minimum of 4 hours. For bespoke quote, the staff charge is as per the below:

Event supervisor – £20.00 per hour

FOH staff – £13.50 per hour



Terms and Conditions

Minimum numbers: All of our menu costs are based on a minimum of 20 guests unless otherwise stated; an additional charge may apply when providing service to less than 20 guests.

Loss or damage: Any loss or damage to equipment will be charged at the full replacement rate.

Final numbers: Final numbers must be confirmed in writing three days before the date of the event. In the event that expected number of guests reduced after this time, the client will be charged for the originally confirmed number of guests. In the event of an increase in numbers, we will try to accommodate the extra guests and the client will be charged for the increased number of guests.

Deposit: 90% of payment must be cleared 3 working days prior to the event. Remaining 10% can be on invoice. All prices are excluding VAT and are valid for 2020.

Allergies or intolerance: Due to the nature of how some of our products are packaged and produced, there may be traces or various allergens in all our products. If you have any food allergies or intolerances please contact us prior to your ordering.

Halal and non-gluten food options are available on request and will require one week advance notice.

If you have any questions, please do not hesitate to contact us
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