



Spring & Summer

Canapés and Bowls

Canapé and Bowl Food Options

 Gluten free  Vegan  Vegetarian

Option 1

Canapé reception	6 pieces
Event timings	6pm-9pm
Guests 20-39	£71 + vat
Guests 40-59	£58.50 + vat
Guests 60+	£47.50 + vat


Styling. Corporate colours or simple black and white


Canapés

Salmon ceviche with dill salsa

Tuna and green olive pasties with fennel seed salsa

Air fried cubes of sticky pork with crackling crumb

Smokey vegan tacos with pomegranate and tzatziki 

Beetroot falafel with tahini and pickled red onion 

Lemon meringue pie

Complimentary bar snacks

Giant olives

Parmesan wafers

1 Manager per event

1 Food waiting staff per 30 guests

1 Chef per 30 guests

Option 2

Canapé reception	8 pieces
Event timings	6pm-9pm
Guests 20-39	£78 + vat
Guests 40-59	£65 + vat
Guests 60+	£62 + vat

Styling. Corporate colours or simple black and white

Canapés

Mushroom panna cotta with sourdough 

Pea and mint wonton parcels 

Brioche croute with potted shrimp and yuzu aioli

Crab and chervil choux

Little Beef Wellingtons with fresh horseradish

Duck, carrot and rock chive pancakes

Nori crisp with salmon and wasabi

Rhubarb and white chocolate blondies

Complimentary bar snacks

Giant olives

Parmesan wafers

1 Manager per event

1 Food waiting staff per 30 guests

1 Chef per 30 guests

Option 3

Canapé reception	10 pieces
Event timings	6pm-9pm
Guests 20-39	£83.50 + vat
Guests 40-59	£69.50 + vat
Guests 60+	£66 + vat

Styling. Corporate colours or simple black and white

Canapés

Pork and water chestnut gyoza

Little gruyere and chive soufflés 

Tomato and thyme tatin with basil dukkah 

Quail scotch eggs with mustard aioli

Crispy wonton cups with aubergine harissa 

Lamb kofta tacos with a Caesar dip

Beef Barbacoa sliders with slaw

Crispy chicken skin with chicken liver pate

Smoked ham hock with sugar snap and sweet pea

Raspberry tarts

Complimentary bar snacks

Giant olives

Parmesan wafers

1 Manager per event

1 Food waiting staff per 30 guests

1 Chef per 30 guests

Upgrades and Notes

Extra canapés | £3.50 each + vat

Upgrades of styling | Price on request

Coat check | £125 + vat

Extra event hours Chef | £55 per hour + vat

Extra event hours Manager | £60 per hour + vat

Extra event hours waiting staff | £24 per hour + vat

Final numbers 1 week prior to event

(can only go up from contracted amount).

All dietaries to be catered for with prior notice.

Dietaries to be confirmed 1 week prior to event.

Canapé and Bowl Food Options





Option 4


Canapé with bowl	4 pieces, 1 bowl, 1 dessert
Event timings	6pm-9pm
Guests 20-39	£74 + vat
Guests 40-59	£63.50 + vat
Guests 60+	£59 + vat

Styling. Corporate colours or simple black and white

Canapés

Tarragon and smoked salmon pinwheels
Ham hock mousse with sugar snaps and sweet pea
Asparagus tartlets with smokey aioli 
Heirloom tomato tatin 

Bowl food

Grilled sumac chicken with buckwheat salad and harissa
Crispy cauliflower popcorn with miso dressing and steamed rice 

Pudding canapés

Tart au citron



1 Manager per event
1 Food waiting staff per 30 guests
1 Chef per 30 guests

Option 5


Canapé with bowl	4 pieces, 2 bowls, 1 dessert
Event timings	6pm-9pm
Guests 20-39	£97.50 + vat
Guests 40-59	£81 + vat
Guests 60+	£73.50 + vat

Styling. Corporate colours or simple black and white

Canapés

Pea and mint wontons 
Carrot falafel with parsley puree and tahini 
Beetroot cured salmon with aioli and sweet cucumber
Little Beef Wellingtons with fresh horseradish

Bowl food

Grilled miso salmon with Asian slaw and noodles
Crispy belly pork with short grain brown rice and edamame
Courgette fritters with Asian slaw and noodles 

Pudding canapés

Espresso brownies with Kahlua buttercream
Little fruit pavlova with pistachio
1 Manager per event
1 Food waiting staff per 30 guests
1 Chef per 30 guests

Upgrades and Notes

Extra canapés | £3.50 each + vat
Upgrades of styling | Price on request
Coat check | £125 + vat
Extra event hours Chef | £55 per hour + vat
Extra event hours Manager | £60 per hour + vat
Extra event hours waiting staff | £24 per hour + vat

Final numbers 1 week prior to event
(can only go up from contracted amount).
All dietaries to be catered for with prior notice.
Dietaries to be confirmed 1 week prior to event.

Drinks Packages

Option 1

Drink package	Unlimited drinks
Bar	Clothed trestle table
Event timings	6pm-9pm
Bar timings	6pm-8:30pm
Guests 20-39	£36 + vat
Guests 40-59	£41 + vat
Guests 60+	£39 + vat

Drinks

Fizzy soft drink
Water
Corona beer
Red house wine
White house wine

Including

1 Waiting staff per 20 guests
1 Bar person for 40 + guests
All glassware
All chilling equipment

Only sold with food package

Option 2

Drink package	1 Glass Laurent Perrier NV
	Unlimited drinks
Bar	Clothed trestle table
Event timings	6pm-9pm
Bar timings	6pm-8:30pm
Guests 20-39	£44 + vat
Guests 40-59	£49 + vat
Guests 60+	£47 + vat

Drinks

1 Glass of Champagne
Fizzy soft drink
Water
Corona beer
Red house wine
White house wine

Including

1 Waiting staff per 20 guests
1 Bar person for 40 + guests
All glassware
All chilling equipment

Only sold with food package

Option 3

Drink package	1 Reception cocktail
	Unlimited drinks
Bar	Clothed trestle table
Event timings	6pm-9pm
Bar timings	6pm-8:30pm
Guests 20-39	£42 + vat
Guests 40-59	£47 + vat
Guests 60+	£45 + vat

Drinks

1 Pimms
Fizzy soft drink
Water
Corona beer
Red house wine
White house wine

Including

1 Waiting staff per 20 guests
1 Bar person for 40 + guests
All glassware
All chilling equipment

Only sold with food package

Upgrades

Spirits with mixers | £9 + vat

Cocktails | £11 + vat

Cocktail barman | £330 for 5 hours to include set up and breakdown

Styled bar 12ft bar and poseur tables | Price on request starting at £1200 with delivery and evening collection

Please note the bar will stop serving 30 minutes prior to guests leaving unless arranged otherwise

In-House Caterer Packages

 Gluten free  Vegan  Vegetarian

Canapé Reception

6 pieces

Event timings 6pm-8pm

Guests | 30+ £65 + vat


Guests | 60+ £62 + vat

Event timings 6pm-9pm

Guests | 30+ £78 + vat

Guests | 60+ £75 + vat

Canapés

Cherry tomato and basil tatin 

Avocado and pepper maki rolls with wasabi soy  

San Boy chow - Asian mince and lettuce wraps

Spiced mango chicken on cucumber 

Smoked salmon pate with capers and endive 

Chicken and sweetcorn turnovers

Drinks Package

Unlimited

Fizzy soft drink
Elderflower

Red house wine
Grandoise Merlot

White house wine
Grandoise Sauvignon Blanc

Upgrades and Notes

Extra canapés | £2.75 each + vat

Extra drinks per hour per guest | £15 + vat

Add 1 glass prosecco per guest | £8 + vat

Extra waiting staff | £23 per hour

City deliveries | £75 + vat

Food to be displayed on a table provided by Argyll.

Drinks to be set up on a table with guests approaching the table.

1 head waitress, 1 bar person, 1 waiting staff included.

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All dietaries to be confirmed 1 week prior to event.