



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 + vat
Guests 60+	£47 + vat

Styling. Corporate colours or simple black and white

Canapés

- Salmon ceviche with dill salsa 
- Chicken and chorizo lollies with paprika aioli 
- Air fried cubes of sticky pork with crackling crumb 
- Smokey vegan tacos with pomegranate and tzatziki 
- Beetroot with goats cheese and hazelnuts on crisp toast 
- 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 panacotta with sourdough 
- Pea and mint wontons parcels 
- Devilled quail eggs with shiitake mushroom (pancetta) 
- Brioche croute with potted shrimp and yuzu aioli
- Crab and chervil choux
- Little Beef Wellingtons with fresh horseradish
- Duck, carrot and rock chive pancakes
- Salted caramel eclair

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 + vat
Guests 40-59	£69 + 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 | £60 per hour + vat
- Extra event hours manager | £60 per hour + vat
- Extra event hours waiting staff | £24 per hour + vat

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

Canapé and Bowl Food Options



Option 4

Canapé with bowl 4 pieces, 1 bowl, 1 sweet

Event timings 6pm-9pm

Guests | 20-39 £74 + vat

Guests | 40-59 £63 + vat

Guests | 60+ £60 + vat

Styling. Corporate colours or simple black and white

Canapés

Tarragon and smoked salmon pinwheels

Devilled quail eggs with shiitake mushroom

Asparagus tartlets with smokey aioli

Cabbage and mushroom gyoza

Bowl food

Grilled sumac chicken with buckwheat salad and harissa

Crispy cauliflower popcorn with miso dressing and steamed rice (vegetarian option only)

Pudding canapé

Tart au citron

1 Manager

1 Food waiting staff per 30 guests

1 Chef per 30 guests

Option 5

Canapé with bowl 4 pieces, 2 bowls, 2 sweet

Event timings 6pm-9pm

Guests | 20-39 £92.50 + vat

Guests | 40-59 £76 + vat

Guests | 60+ £73 + vat

Styling. Corporate colours or simple black and white

Canapés

Aubergine and chick pea bites (Vegan)

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 (vegetarian option only)

Pudding canapé

Espresso brownies with Kahlua buttercream

Pear and almond tarts

1 Manager

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 | £60 per hour + vat

Extra event hours manager | £60 per hour + vat

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

Final numbers one week prior to event

(can only go up from contracted amount).

All dietaries to be catered for with prior notice.

All dietaries to be confirmed one 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 30 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 30 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 30 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