



Bennett
& Friends



Introduction

Thank you for considering engaging Bennett & Friends as your caterer at the London Library.

We have created these sample menus and quotes to help you make some decisions about the catering for your event. However, they are just that – **sample** menus and quotes. We can work with you to tailor them to your requirements and create a bespoke quote for your event. We can also cater for any cultural or dietary requirements with prior notice so please don't hesitate to contact us to discuss the options.

All the quotes in this brochure are **fully inclusive** of everything required to make your event a success. The prices person are valid when you select a food and drinks package and there are no extra charges for staffing, equipment, or delivery on top. The only exception to this is if you require additional furniture to that already supplied by the venue, which we can hire for you if required.

If you would like to discuss any of the quotes or any aspect of your event planning, please do not hesitate to contact us.

Best wishes,

Sam Bennett

Bennett & Friends Caterers



sam@bennettandfriends.co.uk
www.bennettandfriends.co.uk



Cotswolds - 01386 575 840
London - 020 3872 7790

CONTENTS:

- 3 & 4. Canapé Menus
- 5. Hot Bowl Food Menus
- 6. Cold Bowl Food Menus
- 7. Drinks Menus
- 8. Testimonials
- 9. Sample Package Quotes
- 10- 13. Terms & Conditions



Canapé Menu One

From £14 per person

(based on 100 guests)

~Vegetarian/Vegan~

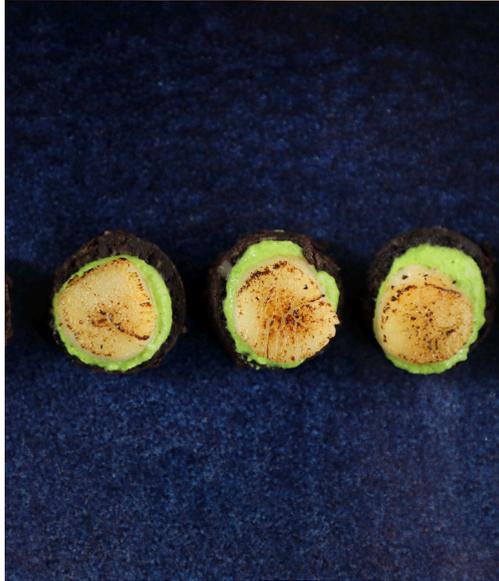
Classic Bruschetta ~ tomato, basil & olive oil (ve, df)
Black olive & caper tapenade bruschetta (ve, df)

~Meat~

Ginger & lime chicken skewers (gf, df)
Bite size sausages in honey & wholegrain mustard

~Fish~

Salmon & home pickled ginger on cucumber (gf, df)
Smoked trout, horseradish & dill crostini



Canapé Menu Two

From £17.50 per person

(based on 100 guests)

(select six canapés)

~Vegetarian/Vegan~

Parmesan shortbread with roast tomato, basil & feta
Griddled aubergine in a mint & parsley dressing on a
garlic bruschetta (ve, df)

Classic Bruschetta ~ tomato basil & olive oil (ve, df)
Mini jacket potato topped with sour cream & chives or
black olive tapenade (v or ve, gf)

Caramelised red onion & goats' cheese tarts

Pea & mint crostini (ve, df)

~Meat~

Ginger & lime chicken skewers (gf, df)
Crispy duck & cucumber with hoisin sauce in filo basket
(df)

Bite size sage & apple sausage rolls

~Fish~

Salmon & home pickled ginger on cucumber (gf, df)
Smoked trout, horseradish & dill crostini
Hot smoked salmon mousse on sourdough toasts

Canapé Menu Three

From 23.50 per person

(based on 100 guests)

(select eight canapés)

~Vegetarian/Vegan~

Parmesan shortbread with roast tomato, basil & feta

Griddled aubergine in a mint & parsley dressing on a garlic bruschetta (ve, df)

Pea & mint smash on Parmesan shortbread

Caramelised red onion & goats' cheese tart

Mini jacket potatoes topped with sour cream & chives or black olive tapenade (v or ve, gf)

~Meat~

Beef Carpaccio with creamed horseradish & cauliflower on crostini

Chicken liver parfait crostini

Crispy duck and cucumber with hoisin sauce in filo basket (df)

Bite size sage & apple sausage rolls

Yorkshire puddings with British roast beef & horseradish

~Fish~

Salmon & home pickled ginger on cucumber (gf, df)

Smoked salmon roulade (gf)

Garlic prawns in puff pastry

Smoked trout, horseradish & dill crostini

Hot smoked salmon mousse on sourdough toasts

Salmon & dill cake with crème fraîche tartare

Mini jacket potato with smoked trout (gf)



Canapé Menu Four

From 27.50 per person

(based on 100 guests)

(select eight canapés)

~Vegetarian/Vegan~

Three cheese Arancini

Wild mushrooms frittata with tarragon pesto (gf)

Pickled beetroot with heritage carrots purée & straw chips (ve, df)

Oxford Blue with poached pear & port jelly on parmesan shortbread

Aubergine caviar, sour dough crisp & truffle oil (ve, df)

~Meat~

Duck & truffle in filo basket with straw potatoes

Chinese pork belly with chilli jelly (gf)

Southern fried chicken with smoke salt & Harissa chilli

Bubble & squeak topped with honey cured bacon and mushroom ketchup (gf)

Lamb bonbon with mint & chilli mayonnaise

Beef carpaccio with celeriac remoulade & horseradish

Pigeon breast, potato rosti & blackberry

~Fish~

Tuna carpaccio niçoise

Salmon tartar, avocado purée & caviar

Hand dived scallops with pea purée & black pudding

King prawns with garlic aioli

Lobster cakes with Thai flavour & a light curry dip

Hot Bowl Food Menu

From 32.50 per person

(based on 100 guests)

(select up to three savoury bowls)

(These dishes are served by our staff circulating amongst your guests)

British & European Classics

~ Beef Bourguignon ~

slow braised shin of beef in pinot noir with pancetta, button mushrooms, carrots & creamy mash

~ Coq au Vin ~

served with creamed potatoes

~ Beef Stew ~

served with Autumn vegetables

~ Chicken Chasseur ~

served with roast baby new potatoes

~ Mushroom Stroganoff ~

served with wild rice

Fragrant & Authentic Curries

Cumin chicken curry

Sri Lankan black pork curry

Salmon & spinach curry

Sweet potato & chickpea curry

Vegetable masala

all served with braised rice and salads

Middle Eastern Tagines

Butternut squash, chickpea & courgette tagine

Lamb* or chicken tagine ~ slow cooked in Moroccan spices with chickpeas & apricots

All served with fragrant couscous and pomegranate & mint yoghurt

Desserts

£7 pp - add one dessert

£12pp - add a trio of desserts

Triple chocolate brownie with Chantilly cream

Individual lemon tart with raspberry coulis

Fruit crumble with cream or custard

*surcharge applicable of £3pp





Cold Bowl Food Menu

From 32.50 per person

(based on 100 guests)

(select up to three savoury bowls)

(These dishes are served by our staff circulating amongst your guests)

~ Tuna Niçoise Salad ~

Line caught tuna, quails egg, vine tomatoes, baby new potatoes & mixed leaves in Dijon vinaigrette

~ Greek Salad ~

Crunchy little gem, feta cheese, vine tomatoes, cucumber & black olives (v)

~ Grilled Chicken Caesar salad ~

Avocado, crispy bacon & parmesan shavings

~ Moroccan Spiced Chicken ~

Raisin & pine nut couscous with lime & mint crème fraîche

~ Asian Inspired Duck Salad ~

Shredded crispy duck, light hoisin dressing & watercress

~ Tarragon Chicken ~

Broccoli & green bean salad, lemon vinaigrette

~ Smoked Salmon ~

Salmon mousse, crème fraîche, dill and capers with baby new potatoes & spinach

~ Roast Mediterranean Vegetables ~

Penne pasta in homemade basil & tomato pesto (v)

Desserts

£7 pp - add one dessert

£12pp - add a trio of desserts

Triple chocolate brownie with Chantilly cream

Individual lemon tart with raspberry coulis

Fresh Fruit Pavlova

SAMPLE DRINKS MENUS

Menu One

From £17.50 pp
based on pax 100

Prices are based on an average consumption of 2.5 glasses of wine per person and unlimited soft drinks

Vermentino IGP Pays d'Oc,
Les Vignes de L'Eglise,
Languedoc, France

Merlot/Grenache IGP Côtes
de Thau,
Les Vignes de L'Eglise,
Languedoc, France

Soft drinks:

Lime and mint cordial

Jugs of iced water

Add a little sparkle to your event by offering your guests a welcome drink in addition to your chosen drinks menu.

A glass of Prosecco - £8pp
A glass of Sparkling Wine - £12pp
A glass of Champagne - £14 pp

Menu Two

From £18.50 pp
based on pax 100

Pinot Grigio
Ca di Alte, Italy

Merlot
Ca di Alte, Italy

Soft drinks:

Apple Juice
Elderflower cordial
Still & sparkling water

Menu Three

From £22.50 pp
based on pax 100

Prices are based on an average consumption of 2.5 glasses of wine per person (or 2 bottles of beer) and unlimited soft drinks

Mendoza Unoaked
Chardonnay, Argentina

Rosé de Syrah
IGP Côtes de Thau,
Shiraz, 16 Stops, Australia

Bottled beers

Soft drinks:

Apple Juice
Elderflower cordial
Still & sparkling water

Menu Four

From £29.50 pp
based on pax 100

Glass of Prosecco Ca di Alti

Picpoul de Pinet, Baron de
Badassière, Languedoc,
France

Vinho Regional Lisboa Tinto,
Evaristo,
Portugal

Bottled beers

Soft drinks:

Apple Juice
Elderflower cordial
Still & sparkling water

Menu Five

based on pax 100

Prices are based on an average consumption of 2.5 glasses per person and unlimited soft drinks

NV Prosecco Spumante
Brut, La Cavea
£20pp

Prosecco Rosé, Ca' di Alte
£20pp

2019 Classic Cuvée Brut,
Rathfinny Wine Estate,
Southern England
£30pp

NV Cuvée Brut,
Piper-Heidsieck,
Champagne, France
£35pp

Soft drinks:

Kir Royale (alcohol free)
Sicilian Lemonade



Testimonials

"Sam attended our Private View in the Oxo Tower where he provided an excellent service. Highly recommended"

Jane



"The best caterers in the city! Incredible service from start to end, beautifully polite staff and special shout out to Jake for being such a personable and thoughtful person and for being a perfect face and representative of this wonderfully talented and brilliant team. Also delicious food and 10/10 hygiene - would recommend!"

Laura



"Dear Sam, MANY, MANY, MANY thanks to you and the entire team for a job fabulously well done at our party. So many of our guests praised the quality of the food which was beautiful and delicious, but also remarked on how efficient and cheerful all the staff were. Melissa and I were thrilled with the whole effort! With thanks again and best regards"

Loyd Grossman CBE



I have been working with Bennett & Friends for years at various events in London & beyond. We always work hard and with a smile, and I love every shift with the team :) Choose Bennett & Friends every time!!!

Alba





Sample Quotes

Our brochure gives you a flavour of what Bennett & Friends can offer you and your guests so you have the flexibility to mix and match the different options to suit your requirements, pairing your preferred canapé or bowl food menu with your preferred drinks menu.

The prices quoted next to each food menu are based on 100 guests when you select a food and drink package, however, we would be happy to provide you with a bespoke quote for your event and numbers of guests.

Discounts are available for larger events and registered charities. Please contact us for more information.

All prices quoted are ex-VAT which will be charged at the standard rate at the time of invoicing.

Our prices include:

- Appropriate levels of kitchen and front of house staff
- All glassware, china, rice bowls, cutlery, slate or serving boards for canapés, and good quality canapé napkins
- Cloths for bar tables with furniture supplied by the venue or client
- Any cooking and food preparation equipment required on-site and delivery to venue
- Removal of all catering waste, dirty glasses etc.

Drinks & Canapé Receptions

The prices shown are for a two-hour reception, with the menus of your choice, based on 100 guests.

For example:-

- Canapé Menu One paired with Drinks Menu Two for 100 guests would be from £32.50 pp (£3,250 plus VAT)
- Add a glass of Prosecco welcome drink for £8pp would be from £40.50pp (£4,050 plus VAT)

Drinks & Bowl Food Receptions

The prices shown are for a three-hour reception, with the menus of your choice, based on 100 guests.

For example:-

- Hot Bowl Food paired with Drinks Menu Four for 100 guests would be from £32.50 plus £29.50pp (£6,200 plus VAT). If you would like to add a dessert it would be £7 pp so the total would be £6,900 plus VAT.

Drinks Only Receptions

The prices shown are for a two-hour reception based on 100 guests.

For example:-

- Drinks Menu Three with a welcome glass of Prosecco for 100 guests would be from £22.50 pp + £8pp (£3,050 plus VAT)



Bennett
& Friends

Terms & Conditions

Terms & Conditions

Please read carefully the following terms and conditions which, together with The Final Quote and the payment of a deposit, form The Agreement between Us (Bennett & Friends) and You (the Client).

The Agreement sets out in detail what we expect to do for you and the financial arrangements and, therefore, no booking will be considered confirmed until all parts of The Agreement have been received by Us.

1. Our Contract

1.1 We agree to provide the services at your event as set out in The Final Quote.

1.2 You agree to pay the total cost as set out in The Final Quote in the following instalments:

Deposit	10% of the total amount of the final quote.	This will secure the booking.
First Instalment	50% of the rest of the total amount of the final quote.	This is due no later than one month prior to the event.
Balance Payment	The outstanding balance plus any variations agreed in writing.	This is due 7 days prior to the event.

1.2.1 Any variations agreed between us in writing and not covered by clause 1.2 up to and including the day of your event will be due immediately on receipt of invoice and payment must be received no later than ten days after your event.

1.3 In the event of any late payment we reserve the right to cancel our services for your event.

1.4 Interest is payable on late payment at the rate of 3% above the NatWest Bank base rate as shall be from time to time in force.

2. Variations and the supply of additional goods and services

2.1 Our services and the total cost are based on the number of guests, food, beverages and other services as set out in The Final Quote.

2.2 If you wish to amend The Final Quote we require that you inform us in writing no later than two weeks before the date of the event. Whilst we will make every effort to accommodate variations to the services after that point, we reserve the right to continue with the services as agreed to in The Final Quote.

2.3 We reserve the right to vary our prices from those given in The Final Quote in the event of any increases as a result of changes in your requirements. We will advise you immediately we are aware of any such changes.

2.4 It may be the case that variations occur up on the day of your event. We will make every effort to accommodate such variations. Where these variations are likely to incur additional charges, the Event Manager assigned to your event will ask you to agree and sign a Schedule of Additional Services and Charges.

2.5 Any variation charges that apply will form part of the post event reconciliation process that may also include additional payments due in respect of damages, breakages or refunds/costs for excess inventory. Settlement will be due immediately on receipt of invoice and payment must be received no later than seven days after receipt of our invoice.

3. Cancellation

3.1 You may cancel our services at any time prior to the event. However, there will be charges levied for cancellation.

3.1.1 The deposit is non-refundable.

3.1.2 The following cancellation charges will be payable depending on the number of days' notice we are given of the cancellation:

180 days prior to the event	0%
90 days prior to the event	10% of the total cost
60 days prior to the event	25% of the total cost
30 days prior to the event	50% of the total cost
10 days or less prior to the event	100% of the total cost

3.2 We may also apply cancellation charges and terminate our services if you fail to pay us by the due dates set out in Clause 1.2.

3.3 We may also apply cancellation charges and terminate our services if you become insolvent, appoint a liquidator, receiver or administrator, or propose a voluntary agreement with your creditors.

3.4 We reserve the right to deduct any monies already paid to suppliers from any refund.

4. Damage, conduct, and loss of property

4.1 You are responsible for the conduct of your guests at the event, and you agree to indemnify us from any claims arising from the conduct of any of your guests at the event.

4.2 You are responsible for all breakages and damages to our equipment and that of our suppliers attributable to the conduct of any of your guests at the event and you agree to pay on demand the amount required to make good or remedy any such damage.

4.3 We reserve the right to exclude or eject any person from the event who, in the reasonable opinion of our Event Manager, is likely to cause nuisance to other guests or to our staff.

5. Force Majeure and Liability

5.1 If we are prevented or impeded from performing the services under this Agreement through circumstances beyond our control then we will cancel our services for the event and refund you any monies paid except the deposit and we will have no further liability to you.

5.2 We do not accept any liability for loss or damage to any object, equipment, furniture, or other item brought on to the location of the event by you or any member of your party.

5.3 We do not accept any liability for over-consumption of food and beverage in circumstances where we have provided sufficient food and beverage for the event under the Agreement.

5.4 We will not be liable for any indirect or consequential losses incurred by you, including but not limited to the loss of revenue, business, contract, anticipated savings, profits or wasted expenditure howsoever arising out of or in connection with the performance of our obligations or any breach of the same under this agreement.

5.5 Nothing in this Clause 5 affects our liability for personal injury or death arising as a result of our negligence in the provision of our Services.

6. Complaints

6.1 If you should have any complaints about the provision of the services then you should inform Sam Bennett or, if the complaint arises during the event, the Event Manager so that the problem can be resolved immediately. If any problems cannot be resolved during your event, then you should contact us within 14 days so that we can fully investigate the complaint and effect remedy, if any.

7. Jurisdiction

7.1 These terms and conditions are governed by the law of England and Wales and are in the exclusive jurisdiction of the Courts of England and Wales.

8. Whole Agreement

8.1 These Terms and Conditions, The Final Quote, and any variations agreed between us embody the entire understanding of the parties in respect of the matters contained or referred to in it and there are no promises, terms, conditions or obligations oral or written express or implied other than those contained in these documents. You irrevocably and unconditionally waive any right you may have to claim damages or to rescind this agreement for any misrepresentation whether or not contained in this agreement or for any breach of any warranty not contained in the agreement unless the misrepresentation or warranty was made fraudulently.

Signed on behalf of client

Signature:

Date:

Name:

Signed for and on behalf of Bennett & Friends Caterers (Company number: 13749969)

Signature:

Date:

Name:

Position: