

BREAKFAST BUFFET IDEAS

Breakfast needn't be dull, we can deliver a selection of the following for your business meeting or perhaps whilst you're getting ready for your important event:

All butter croissant with butter & jam, marmite, honey

Breakfast baguette with continental meat and sliced cheese

Breakfast muffin with apple, cinnamon and honey

Croissant with smoked ham and gruyere cheese

Crispy bacon and free range egg brioche

Danish pastries, pain au chocolate, pain au raisin selection

Field mushroom and vine ripened tomato breakfast baguette

Fresh seasonal fruit pots

Greek style yoghurt with honey

Homemade granola bar with pumpkin and sunflower seeds, dates, apricots and coconut

Platter of charcuterie and light cheeses

Smoked salmon and cream cheese bagel

Smoked salmon platter, served with mixed leaves and lemon wedges

Unsalted mixed nuts, seeds and dried fruit

Paleo bars – raw bars, only natural ingredients, no added sugar, salt, preservatives. Dairy and gluten free, suitable for vegans

EVENT TERMS AND CONDITIONS

- Prices are based on a minimum of 60 guests and are guaranteed once your event is confirmed
- Written or email confirmation is required from the client to secure all functions
- A 25% non-refundable deposit secures your function and acknowledges your agreement to our terms and conditions
- A further (non-refundable) 50% of the remaining balance will be required 2 months before your event
- The remaining 25% is payable 1 month before your event
- We reserve the right to invoke a late payment charge of 2% for every week payments are late
- Final numbers are required 1 month before and our final invoice is based on this number. After this time if numbers fall no refund can be given. Should numbers increase they will be charged at the agreed rate per head
- The hire of china plates, appropriate cutlery and linen can be included in our quote
- Please note that, all hired equipment remains the responsibility of the client, during their function. Broken, lost or damaged equipment or linen will be charged to the client at full replacement cost
- Insurance – we strongly advise that you take out event insurance
- Price quoted assumes fully equipped kitchen facilities on site. Additional charges will apply for equipment hire if this is not the case.
- The water and electricity supply at your chosen venue must be of a standard suitable to meet health and safety regulations, any costs incurred to achieve this will be passed onto the client
- We do not remove rubbish unless by prior arrangement, for which there is a charge
- Buffets where we are not remaining to serve and clear (or where we have agreed to leave 'high risk' food leftovers) must be refrigerated or consumed within 3 hours of set up (shorter periods may apply in certain conditions)
- Ingredients are subject to availability and change

CANCELLATION POLICY:

- Deposit non-refundable
- A further 50% of total invoice will be payable if event cancelled and less than 2 months' notice provided
- Invoice payable in full when cancelled with less than 1 months' notice given

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