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A SERIOUSLY PERSONAL  
SERVICE. DELICIOUS &  
STYLISHLY PRESENTED.



ALICE PEARSON  
HCM

THURSDAY 1<sup>ST</sup> DECEMBER 2022  
HOUSEHOLD CAVALRY MUSEUM  
CHRISTMAS PARTY RECEPTION

  
COOKS+PARTNERS



“  
WE PRIDE  
OURSELVES IN  
TAKING EVERY  
INGREDIENT  
CHOICE  
SERIOUSLY.

We look carefully at how ingredients are grown, how they are harvested and how they make their journey to us. We have a firm focus on the legacy our company leaves in the food industry and our environment. We believe that it's our duty to source sustainably.

A large part of our kitchen team's philosophy pivots on their pride in British ingredients. We would love to offer you a more informed understanding of our ingredients choice if you are interested. Please ask our team for more information.

Thank you for considering working with us.

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# YOUR PROPOSED TIME FRAME

Below are suggested timings on the basis of our initial conversation. We can certainly be flexible with these, however, you will find your estimated costings are based on them as a starting point. We view timings as a moveable feast and we are happy to re work these to your event plans as they form.

4:30 PM	Cooks & Partners arrive and deliver
5:00 PM	Management and waiting staff arrive and set up your event
6:30 PM	Guest arrival
	Drinks reception begins
	Canapés circulated to your guests
	Speeches (TBC)
	Entertainment (TBC)
	Top up of drinks throughout the reception
8:45 PM	Service stops and bar closes
9:00 PM	Estimated guest departure
	Cooks & Partners clear
10:00 PM	Cooks & Partners depart

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# ESTIMATED COSTINGS SHEET

Here we aim to give you an understanding of the costs involved in your event. As we move through the planning process there might be menu or style choices that have an impact on this overall budget, however we will always make you aware of any increases.

Once we have had further planning conversations, tasting or meeting, we will send you an updated proposed costing, this may take into account any additional kitchen equipment, alternative delivery schedules etc. Please note that we are happy to supply additional linen for your event or create a cloakroom facility should this be required.

QUANTITY	DESCRIPTION	COST PER PERSON	TOTAL
100	Canapés (based on 8 per person)	£20.00	£2,000.00
100	Drinks package - champagne and cocktail reception followed by service of house wine and beers. Soft drinks available throughout.	£40.00	£4,000.00
100	Staffing costs	£11.70	£1,169.64
100	Savoie glassware and bar hire	£2.20	£220.00
6	Poseur tables with colour linen (based on standard cotton linen)	£30.50	£183.00
100	Standard kitchen equipment - subject to menu selection and venue	£1.90	£190.00
1	Equipment delivery and collection - before 12:00 AM	£215.00	£215.00
		Sub total	£7,977.64
		VAT @ 20%	£1,595.53
		<b>Estimated total</b>	<b>£9,573.16</b>

Total number of guests: 100  
**Cost per person excl. VAT:** £79.78



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WE ARE KNOWN  
FOR ELEGANT  
STYLING.  
WE ARE REAL  
STICKLERS FOR  
DETAIL.

#### TABLE LINEN

We have included classic colour cloths at this stage.

#### STEMWARE

We have included our Savoie glassware at this stage.

#### PLATTERS AND TRAYS

We have a plethora of stylish trays and platters; ranging from perspex, copper and woods to cool slates and shiny marble. We often make style choices depending on the venue or dish itself. Do let us know if you have a particular style or concept in mind.

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# STAFFING BROKEN DOWN.

It might seem excessive to offer so much detail at this point. However, we operate a transparent costing policy with our clients. It's important for you to understand where your budget is going.

## Staff uniform

Staff will be immaculately dressed in crisp black shirts, pressed aprons, polished shoes and neat hair. Should an event be themed we can request staff to wear uniforms that match the design or dress code of the event.

## Staff shifts

The minimal shift time is 4 hours and travel expenses will be charged for staff working before 6.30am and after 11.30pm at the hourly rate.

## Staff travel

We wish to offer staff safe transportation home any time after 11.30pm.

We are aware this is not a policy with most caterers but we truly believe in looking after our staff.

The allowance for this is £42.35 per staff member. Travel outside the M25 is charged separately. Please be aware of this should your event timings change.

	QUANTITY	FROM	TO	HOURS	COST
Event Manager	1	4:30 PM	10:00 PM	05:30	£143.99
Head Waiter	1	4:30 PM	10:00 PM	05:30	£143.39
Waiting Staff	3	5:30 PM	9:30 PM	04:00	£234.96
Cloakroom	1	5:30 PM	9:30 PM	04:00	£78.32
Head Barman	1	4:30 PM	10:00 PM	05:30	£143.99
Head Chef	1	4:00 PM	10:00 PM	06:00	£159.42
Chef de Partie	1	4:00 PM	10:00 PM	06:00	£140.94
Event porter	1	4:30 PM	10:00 PM	05:30	£124.63

Number of guests: 100 £11.70 per person excl. VAT



STYLISH BITES AND BOWLS. WE TAILOR OUR PRESENTATION TO YOUR MENU CHOICES.

#### OUR MENUS

We have included a suggestion of menus for you. However our team of chefs are happy to tailor or create new menus to suit your event.

#### OUR DRINKS MENU

Unlike many other caterers; we usually work with clients on a consumption basis when it comes to choosing their drinks menu. This is by popular demand with many of our regular clients. However do let us know if you would like to see an approximate spend or discuss a drinks package.

#### OUR TASTINGS

You may decide that you would like to come in for a tasting in order to check the design, presentation and flavour of our dishes. If you would like a tasting, we would be delighted to discuss this further with you. All tastings are carried out at our head office in Chelsea, London.

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# CANAPE MENUS AUTUMN WINTER

## MEAT SERVED COLD

Quinoa sushi rolls with peppered Welsh black beef and pink ginger soy dip  
Oak smoked ham, truckle cheddar, red onion and maple glazed lollipops  
Spiced crispy Gresham duck salad with a chilli wonton shard on a spoon  
Crispy cumin flatbread with sweet herb cured lamb, fresh mint and cucumber verde  
Parmesan twill cone with quail Caesar salad, micro cress and toasted seeds  
Toasted brioche stack with pulled middle back pork, roasted garlic and rosemary terrine with rhubarb chutney  
Cauliflower pannacotta with smoked lamb loin and toasted rosemary crumb  
Sage infused Yorkshire puddings with orange glazed guinea fowl and cranberry and shallot confit  
Acorn fed ham with a fresh fig and rocket salad and lemon mascarpone cream  
Walnut sour dough with chicken liver parfait and quince and port jelly

## MEAT SERVED HOT

Spicy chorizo and pork roll with red aioli  
Spiced lamb and bulger kibbeh with a fresh mint and sumac yoghurt dip  
Confit of duck lollipops with cornmeal and bitter orange sauce  
Teriyaki corn feed chicken skewers with sesame crust and sweet green chilli sauce  
Braised pulled beef croquet with fresh horseradish jus

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## FISH SERVED COLD

Tiger prawns with a pistachio, grapefruit and cracked wheat citrus infused salad  
Seeded blini with beetroot cured salmon, sour cream and capers  
Cornish crab and mango wraps with sweet chilli and basil dipping sauce  
Tuna tartare with watercress paste and crisp lemon salad  
Pan fried miso seabass with a fresh papaya and coriander salad  
Crispy rice cake with seared tuna and kimchi vegetable salad  
Parsnip rosti with smoked halibut in a citrus marinade topped with caviar  
English herb pikelet with avocado cream and London smoked salmon  
Poached Scottish lobster maki rolls with mirin pickled cucumber with black sesame seeds

## FISH SERVED HOT

Classic lobster bisque with a roasted onion shard served in porcelain shots  
Devonshire crab and smoked salmon fishcakes with home-made coriander and lemon mayonnaise  
Homemade scallop, prawn and water chestnut dumpling with sweet vinegar and green chili sauce  
Mini smoked haddock scotch egg with a chunky heritage tomato dip  
Squid ink risotto with Thai fishcake and Thai basil  
Tikka spice salted cod and monkfish koftas with cucumber raita



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# MORE CANAPE MENUS

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## VEGETARIAN SERVED COLD

Lancashire curd cheese pastry with truffle honey infused beetroot jelly

Cantaloupe melon, buffalo mozzarella and cherry tomato pipette

Chicory with Artichoke, roasted fennel and chilli salad and 5 seed twill shard

Hampshire watercress and preserved tomato cream lollipop

White winter melon with crumbled feta, Spanish black olives and cherry tomato salsa

Tomato jelly with leek custard and a stilton and poppy seed biscuit

Quail eggs with an assortment of infused dipping salts

Black sesame cone with kimchi cabbage, micro cress, green mango and crispy rice (contains fish sauce)

Ashed goats cheese bon bon with a chive and walnut crust and sour damson relish

Sourdough crisp with crumbled gorgonzola, roasted artichoke and spiced grilled pears

## VEGETARIAN SERVED HOT

Butternut squash and kale tortellini with roasted pine nut and sun blushed tomato paste

Wild mushroom arancini with roasted garlic, thyme and lemon butter sauce

Roasted pumpkin and cracked wheat falafel with sumac babaganoush

Sweet potato and mung bean chat samosas with green mango chutney

Purple sprouting broccoli, blue cheese and sweet shallot quiche

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# SWEET CANAPES

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Chocolate brownies  
Chocolate espresso shots  
Lemon meringue pies  
Pomegranate and mint pavlovas  
Rose water and pistachio cheesecakes  
Passion fruit possets  
Rhubarb and vanilla crème brulee  
Champagne and peach jellies  
Amaretto panna cottas on almond biscotti  
Chocolate pecan tarts  
Coconut drizzle sponge  
Coconut shortbread with glazed pineapple  
Coffee and almond choux buns  
Coffee éclairs  
Dark and white chocolate truffles  
Mascarpone and raspberry crème brulee on spoons  
Summer berry tartlets  
Lemon zested bread and butter pudding with Apricot sauce on china spoons  
Dark chocolate stack with saffron cream  
Scones with strawberries and clotted cream

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## DRINKS OPTIONS

Whether your planning to offer guests a taste of the English vineyard or you wish to visit the old world cellar for inspiration.

This is usually a great conversation to have with your event manager; they will be able to guide you into the right choice to pair with your chosen menu.

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### CONSUMPTION BASIS

We have worked hard to have an honest relationship with our clients. Our transparent approach to drinks has always been at the beginning of this.

We will only charge you for what your guests drink, nothing more.

Please see our full wine list for details; we have lots of choice from house varieties to fine wines from old and new worlds.

We have been using our South London vintner for 20 years; they source from established, sustainably farmed vineyards.

To give you an idea:

Champagne from £42.50 per bottle + VAT

Prosecco from £21.50 per bottle + VAT

House wine from £14.25 per bottle + VAT

### SERVICE OF YOUR OWN DRINKS

There are lots of reasons you might want to supply your own drinks; from owning shares in a craft brewery to having a contact in the industry. If this is your choice we are happy to help.

We charge £8.70 per person as service charge; this covers the logistics of storing and chilling.

# TERMS & CONDITIONS

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## Definitions

“The company” means Cooks & Partners Limited.

“The hirer” means the person named on the quotation for an event and the

“Agent” means any sub-contractor or supplier hired by the hirer.

“The event” means the event detailed on the quotation.

An order placed with Cooks & Partners implies acceptance of these terms and conditions.

**Quotations.** Quotations are valid for 30 days from the date of the quote and after this period we have the right to re-quote.

**Charges.** Quote prices are prepared on the basis of specific numbers. The price is subject to alteration depending on the final numbers of guests.

**Confirmation.** No booking will be considered confirmed until the hirer has signed the confirmation schedule and it is received by the company.

**Cancellation.** The following cancellation charges will apply:

28–14 days 25% of the estimated final invoice  
14–7 days 80% of the estimated final invoice  
7-0 days 100% of the estimated final invoice

**Deposit/Invoice.** A deposit of 90% of the estimated total cost of the event is required to confirm your booking and secure our services. This is made up of a 10% non refundable deposit to be paid within 14 days of the deposit invoice date and the remaining 80% deposit to be paid on receipt of the 80% deposit invoice and no less than one month prior to the event. All invoices will be emailed and hard copies are available upon request only.

**Payments.** All charges are subject to VAT at the current rate. All payments are required in sterling by cheque or bacs. Non – commercial card payments are only accepted up to the invoice value of £500.00 or less. Commercial card payments carry a 2% surcharge for merchant services and transaction fees.

**Non Payment.** All invoices are due for payment within the time given on the invoice. Invoices not paid within these times will attract a surcharge of 5% for every calendar month (calculated on a daily basis) until payment is made, and for this calculation the calendar month in which the account should have been paid will be included. The cost of all legal action or debt recovery that involves outstanding accounts will be charged to the hirer.

**Final Numbers.** Must be confirmed to us in writing 7 working days prior to each event.

**Food Delivery and Collection.** Food delivery and collection is free within central London when the food price exceeds £750.00

A £75.00 delivery charge will be charged on orders less than £750.00 or for extra runs (e.g. early deliveries or to collect items not available at the agreed time). Delivers outside Central London will be detailed on your quotation.

**Equipment Hire / Delivery and Collection.** The Company if engaged will be responsible for all clearing and packing of equipment. If no staff have been engaged, The hirer should be scraped clean and left packed all equipment back into the appropriate boxes ready for collection. The hirer will be charged for additional labour if the equipment is not ready for collection at the time agreed. Equipment delivery charges will be detailed on your quotation.

The Company or its sub-contractors will endeavour to deliver with due care and attention from a hard standing area adjacent to main door/loading bay, ground level entrance, unless pre-arranged at the given times requested by the hirer. If suitable parking is not arranged and a parking notice is issued the hirer is liable for the parking notice fine.

Deliveries left at premises unattended are left at the hire own risk.

**Staff.** All staffing costs are based on a minimum of four hours and overtime will be charged at the normal hourly rate thereafter. Travel expenses will be charged to the hirer if they are required to work earlier than 6.30am and later than 11.00pm.

**Food.** All food is freshly prepared by the finest ingredients. The company reserves the right to make price changes or substitutions due to market fluctuations. The company cannot be held responsible for the safety of any food supplied directly by the client. Due to health and safety, no left over or wasted food can be left with the hirer or taken home by the hirer or staff. It remains the property of The Company to dispose of in a correct and proper manner.

**Allergic Reactions.** As we do not operate in a nut free environment, The Company cannot guarantee that any product or menu is totally nut free or nut derivatives free or contain other ingredients to which guests may have a serious allergic reaction to. We recommend that guests with a severe allergy talk to us directly to arrange alternative menus.

**Wines & spirits.** Are sold per bottle. No charge will be made for bottles returned un-chilled or the labels and stoppers intact.

**Complaints.** Any complaint must be made verbally to The Company within 24 hours of the event concerned and followed up in writing no more than 48 hours after the event.

**Advertising Material.** All drawings, descriptive matter, specifications and advertising issued by The company and any descriptions or illustrations contained in The company brochures or quotations are issued or published for the sole purpose of giving an approximate idea of the goods or services described in them. All such drawing and descriptive matter remains the property of The company.

**Client’s Responsibility.** The hirer will indemnify, defend and hold harmless The company principals, offices, directors, agents and employees from and against any and all demands, claims, damages to person or property, losses and liabilities, including reasonable legal fees, arising out of or caused by the Client’s negligence or wilful misconduct in connection with the booking.

**Data Protection/Privacy.** The company shall not use, copy, adapt, disclose or part with possession of any business, employee, customer or guests information or data of or relating to the hirer which is disclosed directly as a result of these Terms and Conditions or disclose to any third party the details and contents of these Terms and Condition except as strictly necessary to perform its obligations or exercise its rights under these Terms and Conditions or with the written consent of the hirer.

**Insurance.** The company shall maintain appropriate insurance policies in relation to the risks involved under these Terms and Conditions, including Employer’s Liability Insurance, Product and Public Liability Insurance.

**Loss or Damage.** If The company’s or a sub-contractors property is wilfully or negligently damaged, stolen, broken or lost at a function the full replacement cost is payable by the hirer. Accidental damage at an event should be covered by the hirers own insurance and no claim can be accepted by ourselves. We do not accept responsibility for the personal property of clients or guests. Cloakrooms can be provided upon request but goods are left at the owner’s risk and without any obligation on the part of The company.

**Force Majeure.** We shall be under no liability for any delay or failure to provide the service as a result of any act or circumstances beyond it’s reasonable control, including but not limited to Act of God, legislation, act of war, terrorism, fire, draught, storm, flood, failure of power supply or mechanical breakdown, lock-out or in and strike which may cause the premises to be inaccessible or closed temporarily or otherwise or the function to be interrupted.

**Limitation of Liability.** The following provisions exclude our entire liability (including any liability of acts and omissions of employees) and subcontractors to you in respect of Any breach of contractual obligations under this agreement; and Any representations or tortuous act or omission including negligence in connection with this agreement.

Any act or omission falling within this paragraph shall be known as an event of default. Our entire liability in respect of an event of default shall be limited to damages of an amount not exceeding the total price paid for you by catering services at the event or our entire liability in the event of default shall be limited to sum of the total due under this “contract”. We are not to be liable in respect of any event of default for loss and profits, goodwill or special indirect or consequential loss including loss or damages incurred by you as a result of an action brought by a third party). If a number of events of default shall give rise to substantially the same loss, then they shall be submitted to only one claim under this agreement. We shall have no liability in respect of any event of default unless you have served notice within 24 hours of the event concerned and followed in writing not more than 48 hours after the event. The laws of England and the jurisdiction of English courts will apply to any dispute.

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EVERY GREAT EVENT  
STORY ALWAYS  
INCLUDES A MENU.



*Ryan Lister*

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