

Seasoned.

Your personal quotation

Created by Nicky Pratt

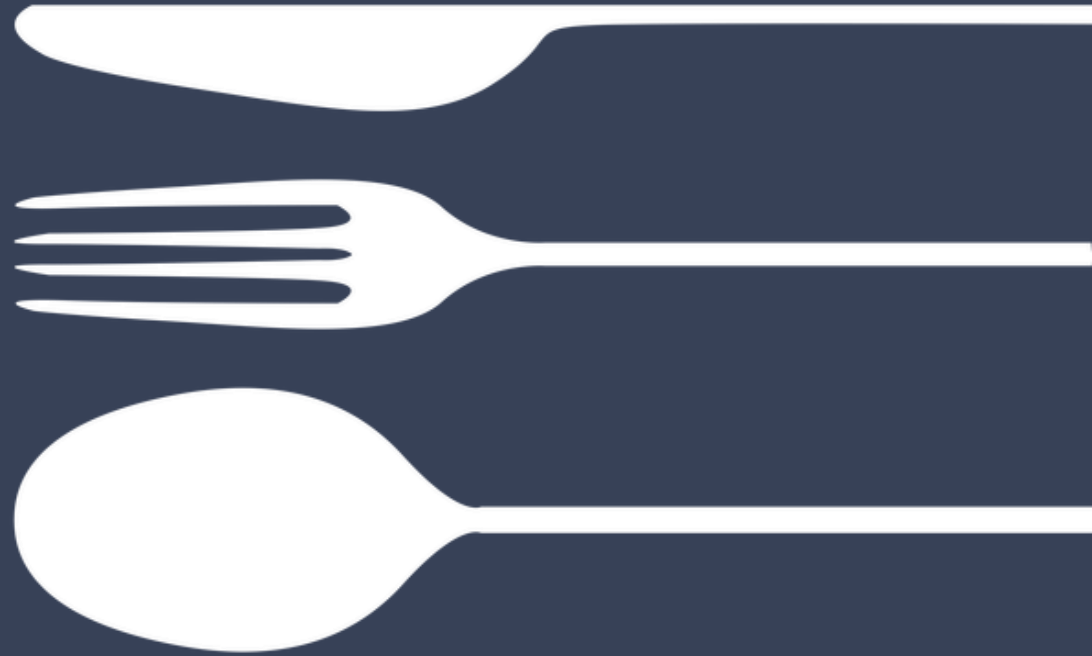
Household Cavalry Museum

1st December 2022

6.30pm – 9.00pm

Reception x 100

Issue date: 10.10.22





Our Food

We simply adore food and our approach is simple ...

Our dishes are created seasonally and we draw on our butchers, grocers and fishmongers to incorporate the best available produce in every dish, sourced as locally and sustainable as possible.

Paul, our executive chef, has a very clear philosophy when creating our fantastic menus and when coming up with bespoke and tailored dishes just for you and your exceptional event. He uses seasonal produce, doesn't then mess around with them too much, but lets the ingredients talk for itself. This means our dishes are always fresh and delicious.

He even targets himself to deliver local produce to your plate and achieves 73% of our produce coming from the South East region. His target is 80% and he is continually striving to reach that.

Even our Managing Partner, Colin Sayers, has an enviable culinary background and was three times former competition winner and represented Great Britain twice in international competitions, claiming the bronze title.



Responsible

foodies

At Seasoned we work each day to try and further reduce our impact on the environment by adapting what we do, how we do it and what we use to deliver exceptional events.

These are just a few of the practical actions we take:

We record our carbon emissions so that we can plant trees through the Woodland Trust to counter balance the emissions to zero.

We encourage clients to choose a vegan dish for all guests at their event by offering a vegan menu from the start and at our tastings. This supports the environmental effort to reduce CO2 emissions but also promotes healthy eating for guests.

We are signed up with Plan Zhero who are an organisation linking food companies with local charities that would benefit from any spare food from an event helping to reduce food wastage.

We don't use any single use plastics at events and our current challenge we are working on is to reduce the amount of cling film that we use – to date we have invested in containers to transport food in so we don't have to multi wrap the trays with cling film

We record our recycling tonnage and target to increase year on year what is being recycled which we continue to achieve.

Read more about what we have already done, [click here](#)



A close-up photograph of a pair of hands, likely belonging to a child, gently cupping a small, vibrant green tree. The tree is rooted in a mound of dark, rich soil. The hands are positioned on either side of the tree, with fingers slightly curled to support it. The background is dark and out of focus, emphasizing the hands and the young plant. The lighting is soft, highlighting the texture of the soil and the needles of the tree.

Our Mission

to push sustainability...

Seasoned are committed to sustainability and do all we can to minimise our impact on the environment.

We always encourage our clients to come on this journey with us and would be delighted to talk to you about how we can work together to minimise the impact of your event.

We also have some tools to support you should you want to offset those unavoidable impacts to produce a carbon neutral events. You can use the myclimate.org calculator to measure your CO2 emissions tonnage from your event.

There are then many great causes, focused on carbon reducing projects, which would be delighted to receive a donation. The one that Seasoned ourselves support is the Woodland Trust woodlandtrust.org.uk and they recommend at £15 per tonne donation to offset your emissions.

Please talk to us to find out more about how we can help support you

Your Quote

Your personalised quotation is based on the following minimum number of guests – 100

ITEM DESCRIPTION	£ PER GUEST	£ TOTAL EX VAT
Your arrival drinks reception A glass of Champagne and seasonal cocktail drinks reception with soft drinks	£13.59	£1,359.00
Two hour drinks package Unlimited bottled beer, cellar selection white and red wines, and a selection of lemonades, pressés and muddles *Upgrade to include spirits for £5.75 per person per hour	£25.30	£2,530.00
Canapé bites menu Eight bite canapé menu *Additional bites £4.75 per bite per person *Add an interactive dessert station £16.50 per person	£34.87	£3,487.00
Staffing Event managers, chefs, waiting staff, bar staff and porters	£14.24	£1,424.00
Equipment Table linen, stemware, cutlery, crockery and service equipment	Compliments of Seasoned	Compliments of Seasoned
Kitchen To include turbo ovens, hot cupboards, boiling rings and jack stacks	£3.14	£314.00
Furniture Poseur tables, high top trestle tables for bars	£0.71	£71.00
Cloakroom Cloakroom furniture and staffing	£2.78	£278.00
Delivery and collection of all equipment Delivery and collection, clearance and recycling of catering rubbish from the venue and event set-up	£4.81	£481.00
GRAND TOTAL	£99.44	£9,944.00

All prices are subject to VAT

Please note that if your event finishes after 11pm, in order to get our staff home safely there will be a taxi charge, this will be £262.50 + VAT

Drinks

Memorable welcome sips.

We have included several suggestions to wet the whistles of your guests on arrival, but we would love to chat further to find out more about their tastes.

CHAMPAGNE RECEPTION

Lallier Grande Reserve Brut, France 12.5%

Great complexity and finesse, an energising, citrusy palate delivers equal measures of ripe, toasty fruit with an elegant finish





Softs

**Choose a 'simple' soft to accompany
your drinks reception...**

Cucu gingers

cucumber slices topped with ginger beer & finished with a basil leaf

Rosemary peach lemonade

peach purée with homemade lemonade, crowned with a sprig of
rosemary

Cool Seasoned Collins

A virgin version of a classic, Sicilian lemon, blossom honey syrup topped
off with soda

Lavender lemonade

Homemade lemonade made special with a hint of lavender

Innocent strawberry Woowoo

Cranberry juice, swirled with peach & strawberry puree

WE ALSO INCLUDE SOME BAR CLASSICS

Fresh orange juice

for guests looking to play it safe

British 'Life' water

original & ethical British still & sparkling spring water

Cocktails

We will also include a complimentary cocktail to add a little 'pizzazz' to your reception...

**PLEASE CHOOSE ONE TO ACCOMPANY
YOUR CHAMPAGNE**

Raspberry Collins

Gin, lemon & sugar muddled with raspberries & crowned with soda

Seasoned mellow mule

Spiced rum & Bacardi stirred with ginger beer, pineapple & lime juice

Mojito

Mint, lime & cane sugar muddled, a generous glug of white rum finished with soda

Monaco beer

Lager & lemonade blushed with grenadine

Aperol & Rosé Spritzer

Aperol, rosé and lemonade garnished with grapefruit

Peach Bellini

The all-time favourite with white peach added to Prosecco

French 75

A cheeky blend of gin, lemon juice, gomme syrup & sparkling wine



Canapés

Tantalising bites...

Our smiling staff will carry trays, platters, smoking trugs or even mini greenhouses to take your chosen canapés into your chatting crowds.

Please choose eight bites per person to be served during your event.

In an ever changing world of dietary requirements and dietary choice, we suggest that you select at least one vegan option for your event.

Additional bites - £4.75 per bite

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Hot Vegetarian

Crispy quinoa gyoza,
chilli jam (vg)

Seared tarragon polenta,
corn purée, cured tomato, crispy purple potato crisp (vg)

Savoury cones filled with curried celeriac purée,
chilli tofu

Twice-baked smoked Applewood soufflé,
blackberry chutney

Butternut squash arancini
Parmesan dressing

Welsh rarebit tart
spring onions

Mini mushroom tarte tatin,
Brie & sage pesto

Beetroot & Feta samosas,
apple chutney

Wild mushroom & goats' cheese tartlet,
with a cheese dip

Hot Fish

Fish & chips:
beer battered cod on a crispy King Edward potato cube, tartare dollop

Crispy fried sea bream spoon,
pea purée, sea herbs

Squid tentacles
with chill jam & coriander

Welsh rarebit & grilled haddock tartlet

Sesame seed crusted salmon,
wasabi mayonnaise, pickled ginger

Smoked haddock & parsley cake,
mustard mayonnaise topper

Scallops & pancetta pop,
red pepper purée

Mini crab soufflé
with sorrel dot





Hot Meat

Mini beef oxtail Wellington,
redcurrant jam

Chicken & chorizo ravioli,
topped with shaved Parmesan

Hereford beef croquettes,
grilled corn, rum purée

Soya, ginger & lemon grass braised pork belly,
caramelised baby apple & bacon dust

Duck spring roll
wasabi mayo, bonito flakes

Lemon thyme pork fillet
wrapped in cured ham, apple purée

Duck leg terrine
quince puree, pancetta powder

Cottage loaf filled with
Cumberland, Lincolnshire, minted lamb sausages, cranberry purée

Duck arancini
teriyaki mayo

Cold vegetarian

Bruschetta of smoked onion and chilli,
sundried tomato & black olive dust (vg)

Quesadilla toast, avocado purée,
toasted cashew nut crumb, pumpkin seeds (vg)

Tomato tartlet
Tomato chutney, nigella seeds, tomato salsa, nigella seed tuille (vg)

Stuffed piccolo peppers
cream cheese

Butternut purée,
tomato salsa on cumin seed shortbread

Pickled baby cucumber
black olive & feta

Cherry glazed goats' cheese bonbon lollies
in toasted nut dip-dab bowls

Stilton mousse on sourdough toast,
walnut powder





Cold Fish

Blini topped with smoked salmon & dill gateaux
dill caviar, cream cheese

Quail's egg palmier,
anchovies, paprika

Butterflied lemongrass & ginger king prawn,
red pepper gel

Celery salt cured mackerel,
candied fennel, rainbow beetroot

Tandoori cured salmon,
whipped goats' cheese mousse, rye bread

Cucumber & salmon mousse tartlet

Tea smoked mackerel,
wasabi cracker, black radish, horseradish cream

Seared sea bass spoons,
truffled pumpkin, parsnip crisp

Cold Meat

Sweet potato crisp,
roasted pork fillet, apple chutney

Camembert, pancetta & cranberry tartlet

Ham hock terrine
pistachio, apricot gel, sage, apple chutney

Rare roast beef,
Yorkshire pudding, baby watercress, horseradish crème fraîche

Chicken & bacon roulade
avocado mousse, toasted pine nuts, curly chives

Matcha tea smoked chicken,
lemon crème fraîche, pistachio dust

Harissa spiced confit chicken,
compressed watermelon, watermelon gel





Dessert

Eggnog panna cotta,
cinnamon & granola crumble

Chocolate chilli brownie,
mango gel

Candied toffee apple
Eton mess

Chocolate orange marshmallows & popping candy lollipops

Lemon tart
Italian meringue, candied lemon

Duo of mousses

Miniature pavlovas

Strawberry macaroon

Mixed fruit brochettes
with lemongrass crème fraîche

Dessert Station

Why not include one to wow your
guests ...

We have a range of lovely dessert stations available, this is just a
sample

From £16.50 per person

THE DOUGHNUT WALLS

Custard filled doughnuts
Classic ring doughnuts
Diddy Nutella doughnuts

Toppings to fight over....

Hot chocolate sauce
Berry coulis
Chopped nuts
Cinnamon sugar shakers
Mini mallows
Rum 'cream guns'!

Our chefs will be there to help with the final flourish from the
'cream guns'





Dessert Station

OUR GARDEN PARTY

Build your own Eton mess hampers

Classic strawberry swirl & chocolate dipped meringues

Bowls of clotted cream

Lemon verbena crème fraîche

Trugs of summer berries

Choose three options from those below:

Shots strawberry & basil fool

Pimm's jelly tea cups with chilled elderflower custard

Strawberry & lemon verbena macaroons

White chocolate & raspberry cheesecake with raspberry pipettes

Buckets of berries & cracked black pepper

MAD HATTERS

Raspberry brownie squares with sparkling chocolate

Rhubarb & custard tea fools

Lemon curd choux buns with iced tops & edible flowers

Summer consommé bottles with "Drink Me" tags

Strawberry & rose macaroons with gold dust

Plus add to your station with one of those below:

Mini strawberry & blackberry tarts

Mini punnets of berries

Drinks

Your unlimited drinks package ...

We have included two hour of unlimited drinks to accompany your event, This includes:

Cellar Selection wines

Your choice from our Cellar Selection white and red wines on the following page

Classic bottled beers
Moretti and Peroni

Soft drinks

Continuation of your soft drinks selection at your arrival drinks plus some bar classics of juice and water

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Cellar Selection

White Wines

El Pico Sauvignon Blanc, Chile, 12.5%
Light and crisp, with refreshing zesty peach and citrus fruit flavours

Savino Pinot Grigio Inzolia, Terre Siciliane, 12.0%
Shows sweet, soft pineapple and citrus fruit. A smooth wine with a sleek finish

Mcguigan Cellar Select Chardonnay, South East Australia, 11.5%
Exhibits tropical fruit flavours complemented by a crisp, fresh citrus finish

Red Wines

El Mazo, Tempranillo, Spain, 13.0%
Bright and fruity with clean red fruit flavours

Rock Hopper Shiraz, Se Australia 13.0%
Ripe Fruit aromas with a plump, round and smooth palate bursting with juicy spicy forest fruit flavours

Punto de Vista Cabernet Sauvignon, Central Valley, Chile 13.0%
Aromas of classic blackcurrant, with hints of black pepper.
The palate has flavours of concentrated dark fruits and plum with soft oak and supple tannins

Dietary Needs

How we support you as the organiser and those with dietary requirements for an amazing event.

Dietary requirements have become incredibly complex and as the organiser of the event it is a big responsibility to get the right food to each guest.

We have put together some guidelines and actions that will support you and your need to provide accurate allergens and dietary information for each of your guests.

In order that we can provide you and your guests with the best possible level of service at your event, we ask that you provide us in advance details of each individual with a special dietary requirement.

To help you manage your guest lists and requirements we strongly advise that rather than sending out the menu in full to your guests before the event, you ask them for their dietary requirements. This will ensure that it is actually dietary requirements that are being received rather than just a preference of dishes as we offer one starter, one main and one dessert, then an alternative dietary dish.

When you come to confirm your event, just let us know your guests dietary needs and we will design a dish to encompass everyone.

We want to ensure that all of your guests have the best possible experience at your event and most importantly that all allergen requirements are safely and accurately met. We are here to support you in making this happen.





Delivery

We know that great food needs to be delivered well...

Our team becomes your eyes and ears so you can simply enjoy! We have included the following staffing allocation

Front of House managers

Chefs

Waiting staff

Drink service staff

Bar staff

Cloakroom staff

Porters

We source staff where possible from within a contained radius of their principal place of employment; to reduce travel impact and our overall price.

Uniform

Our team of dedicated and professional staff will always be well presented in black or white shirts, black trousers, polished black shoes, long black or grey French aprons and black ties.

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Styling & Design

Presentation plays a big & beautiful part too!..

We have included all the nuts and bolts for the event, so there are no hidden secrets, but we also have some ideas ...

Your event

High-top trestle tables for bars

*Upgrade to the Gold Mirrored Bar

*Upgrade to the Pallet Bar

Poseur tables for the drinks reception

*Upgrade to the Sphere Poseur Table

*Upgrade to the White & Mirror Poseur Table

Stemware

Mondial crystal glasses

*Upgrade to Italian crystal glasses

*Upgrade to the Gold/Silver Ornate Glass Range

Crisp linen

Floor-length linen tablecloths for all bar and poseur tables

*Upgrade to Ivory Satin Stripe





Michelin Mastermind

Decadent dining from a Michelin mastermind...

We have the chance to work with one of Great Britain's
best chefs; Daniel Clifford.

We are the only team able to offer Daniel's culinary brilliance in our
venues. Daniel, by day and night, runs his amazing two Michelin-starred
restaurant, Midsummer House in Cambridge. It has won him great
accolades and thrown him into celebrity status as one of our generation's
much-loved chefs. You'll recognise him from his victories on the Great
British Menu!

An event with Daniel is mind-blowingly brilliant and a real chance to add
the "V" into VIP. We start with a consultation process and then let his
imagination run wild!

EXCLUSIVELY *by Daniel*

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Social enterprise partnerships

At Seasoned we have partnered with some great social enterprise companies to offer you the opportunity to add an extra socially responsible element to your event. If you would like to highlight to your guests the story and reason for your choice of supporting these companies, we would be happy to provide messaging and signage to tell that story.

Toast Beer

Food production is the biggest contributor to climate change, but one-third of food is wasted. Toast is here to change that. Their planet-saving beer is brewed with surplus, fresh bread. All profits go to charities fixing the food system.

Sea Change Wines

They are passionate about two things: protecting our oceans and great tasting wine. Every bottle of Sea Change helps fund ocean conservation projects across the globe and their minimal packaging reduces waste and environmental impact.

San Patrignano Wines

The history of the winery stretches back to the late 1970s and since then has grown to a large grower of a variety of different grapes and produces of a wide range of wines. San Patrignano is a community for life that welcomes those suffering from drug addiction and marginalisation and helps them to once again find their way thanks to a rehabilitation programme that is above all, a programme based on love. It is free, because love is a gift.

Change Please Coffee

When is a cup of coffee, more than a cup of coffee? When it's a Change Please coffee. Because Change Please is where social enterprise and coffee expertise blend. Where every award-winning cup we brew – and every cup you buy – helps change someone's life for the better.

Where 100% of their profits, goes into giving people experiencing homelessness, a living wage job, housing, training, onwards opportunities – and a fresh shot at a life.



Testimonials

Our bunch of hurrahs, high fives & **thank yous...**

"I want to thank you and your team for making last night's reception such an enormous success. I received so many compliments about how excellent the food was. I just cannot fault your service – it made the evening. I have no doubt we will work together again in the future".

Tanfield Chambers

"Everyone from your team was extremely professional and courteous, and I was extremely grateful for all your help in the run up to the event. You must have got very fed up with my never-ending email requests, so thank you".

Sony DMC

The entire group loved the décor and food – it was very special. You always know it's been a great night when you have to push people out of the door and they are still talking about the event the next morning".

Thomson Reuters

"I just wanted to say a huge thank you for everything you've done over the last few days. It was a joy to work with you all and we received nothing but fantastic feedback from attendees".

QVC

"Thank you so much for your excellent catering, service and support. Friday night was an absolute success as a result of you and your staff".

Rona Sailing Trust



For event enquiries:
Contact our team today:
Website:

020 7236 2149
enquiries@beseasoned.co.uk
www.beseasoned.co.uk

Find us, follow us and tell us what you think!

