



Corporate & Event Catering

BREAKFAST MEETINGS and WORKING LUNCHES

All served with freshly brewed tea and coffee

Selection of luxury biscuits	£2.30
Mini fruit selection	£2.30
Home-made scones, butter and jam	£2.60
Selection of home baking	£2.60
Danish pastry selection	£2.75
Selection of hot filled rolls and croissants	£3.35
Selection of sandwiches, including vegetarian option	£4.15
Mid-morning platter (pastries, mini muffins, fresh fruit, shortbread)	£4.30
Selection of luxury sandwiches (smoked salmon and cucumber, cream cheese and pineapple, prawn marie rose)	£4.70
Selection of sandwiches and fresh fruit platter	£5.35
Soup of the day, with a selection of sandwiches	£5.60
Selection of wraps, mini rolls, home-baking	£5.85
Selection of sandwiches, fruit platter and cheese board	£6.20
Fresh fruit juice and mineral water	£1.50
Mix of fair-trade orange juice, pure fruit smoothies, yogurts and prepared fruits	£2.40
Round of freshly cut sandwiches (three per portion)	£3.10

PACKED LUNCHES

Water, sandwich and fruit	£4.25
Juice, sandwich, fruit and crisps	£4.90
Juice, sandwich, fruit and chocolate bar	£5.15
Juice, sandwich, fruit and cereal bar	£4.90
Juice, sandwich, fruit, crisps and chocolate bar	£5.50

FINGER BUFFET

All served with freshly brewed tea and coffee

Choose any 3 for £6 or 5 for £8.10

- Sandwich platter
- Luxury mini rolls
- Selection of wraps
- Sausage rolls
- Chicken pakora
- Spicy chicken wings
- Chicken goujons
- Chicken satay
- Tempura prawns
- Mixed samosa
- Bruchetta
- Mini pizza
- Fruit kebab or platter

£8.20 Selection

- Baked potatoes: Choice of fillings, tuna, cheese, beans
- Selection of cold meat
- Selection of salad

FORK BUFFET

Choose from any of the below - £11 per head

Scottish

- Haggis, neeps and mashed tatties
- Smoked salmon
- Cheese platter

Italian

- Bruchetta
- Lasagne
- Penne pasta carbonara or ariabata
- Garlic bread
- Selection of salads

Indian

- Vegetable or chicken pakora
- Chicken korma and rice
- Curry (chicken, beef or lamb)
- Mini naan bread or popadoms
- Spiced onions

FORK BUFFET SELECTOR (minimum 20 covers)

Served hot - £12.50

Choose 2 of the below (minimum of 20 covers)

- Salmon fillets with Cajun herb crumb
- Marinated chicken fillets
- Rich beef lasagne and garlic bread
- Traditional steak pie
- Spinach and ricotta cannelloni
- Mediterranean chicken and rice

Includes –

- Baby boiled potatoes
- Medley of fresh garden vegetables
- Selection of soft drinks

MENUS

Our dinner menu price is inclusive of the following:

- White linen table cover
- Full table setting
- High-quality paper napkin
- VAT at the prevailing rate

Additional items can be supplied at an extra charge, such as flowers, wine, individual gifts, candelabras etc. We would be happy to discuss your individual requirements at the time of booking.

All extras will be quoted for separately.

MENU SELECTIONS

£25.00 per person

Chef's cream of lentil soup
Served with a fresh dinner roll

Supreme of chicken
Served with suedoise sauce,
Seasonal vegetables and potatoes

Old fashioned apple and cinnamon pie
Served with cream

Freshly brewed tea and coffee
Served with mints

Or

Chilled fan of Galia melon with kiwi, strawberries and orange fillets

Traditional steak pie with tender diced beef topped with puff pastry
Served with chef's selection of potatoes and vegetables

Lemon meringue pie
Served with cream

Freshly brewed tea and coffee
Served with mints

£27.50 per person

Italian-style minestrone soup

Served with fresh dinner roll

Traditional roast beef and Yorkshire pudding with bordelaise sauce

Served with chef's selection of potatoes and vegetables

Strawberry and clotted cream gateau

Served with cream

Freshly brewed tea and coffee

Served with mints

Or

Chicken liver pate served with a sweet onion jam and Scottish oatcakes

Baked fillet of salmon with spring onion and parmesan mash

Topped with a toasted sesame seed and orange butter

Chocolate fudge cake

Served with cream

Freshly brewed tea and coffee

Served with mints

£29.95 per person

Smoked salmon parcels filled with a rustic prawn pate, resting on a bed of roquet leaves with vinaigrette dressing

Or

Cream of carrot and coriander soup

Served with a fresh dinner roll

6oz sirloin steak with Diane sauce

Served with chef's selection of potatoes and vegetables

Or

Supreme of chicken stuffed with haggis and served with a whisky sauce, chef's selection of potatoes and vegetables

Luxury milk chocolate cheesecake with a raspberry coulis

Or

Meringue nest filled with fresh fruit salad

Freshly brewed tea and coffee

Served with mints

£32.50 per person

Prawn and melon salad

Served on a bed of rocket leaves smothered in Marie Rose sauce

Or

Golden lentil soup served with a fresh dinner roll

8oz fillet steak served with peppercorn sauce

Chef's selection of potatoes and vegetables

Or

Fillet of salmon served in a lobster thermidor sauce

Chef's selection of potatoes and vegetables

Glazed lemon flan in a smooth vanilla sauce

Or

Raspberry cranachan flavoured with honey and Drambuie

Freshly brewed tea and coffee

Served with mints

BOOKING CONDITIONS

Please note that there will be a minimum £20 delivery charge for catering provided in units which do not have catering staff on site. If catering is required on a Sunday, a 25% surcharge will be added. Prices effective until 31 March 2017. All prices inclusive of VAT at 20%.

- Catering requests can only be accepted after the customer has confirmed their accommodation booking with the centre. Please ensure that the let of the accommodation allows time for the setting up and clearing down of all catering and hospitality.
- Where centres do not have an existing bar facility, then an application form must be completed and returned to the Catering Section, allowing 6 weeks notice. A license charge of £30 will be incurred which is payable on booking. If both catering and a bar facility are being provided by Catering Services, this charge may be waived.
- All dietary requirements must be discussed at the time of booking, eg allergies, diabetics and vegetarian. Responsibility for the supply of details of special dietary requirements lies with the customer. Catering staff will prepare dietary requirements based on the information received at the time of booking.
- All cheques should be made payable to Culture NL limited. All major credit and debit cards accepted, apart from American Express.
- All invoices are payable no later than 28 days from date of invoice.
- MINIMUM periods of notice are set out below. However in all cases it is advisable to give more notice. If changes are made later than indicated, then charges will be for the number originally ordered or served, whichever is the greater.
- Cancellation at short notice will incur a charge. However, we will endeavour to ensure that this is restricted to our irrecoverable costs.

Periods of notice

- Buffets and lunches - Minimum three working days
- Dinners and formal lunches - Minimum of five working days
- Licence request - Six weeks

Please note: The term 'working day' covers the period 08.30hrs to 16.30hrs Monday to Friday. Public Holiday closures: The office is closed on December 25 and 26, January 1 and 2 and Good Friday and Easter Monday.

Amendments

- Buffets and lunches - If numbers have to be increased or decreased by more than 10, then three working days notice is required. If less than 10, then one working day will suffice.
- Dinners and formal lunches - If numbers have to be increased or decreased by more than 10, then five working days notice is required. If less than 10, then one working day will suffice.
- Changes to table plan - A minimum of 24 hours notice is required.
- Special requests - A minimum of three days notice is required

Catering hotline - If you would like to discuss your catering requirements, please contact our catering hotline on 01698 274271.