



WEDDING RECEPTIONS

at

BONHAMS BARN

HAMPSHIRE

ALASTAIR CAREY CATERING

Personal Caterers and Event Consultants

Telephone 01420 541 616



Quotations - what is included.....? In short, pretty much everything!

Our Quotations, which are intended to be fully inclusive without hidden extras, will include the following: -

The Menu, obviously, but including: -

All food preparation and its presentation using a variety of dishes, props, paraphernalia and fresh flowers to help create the WOW! factor.

Staffing, including:-

An event coordinator on hand 24/7 (not literally! but you know what we mean) from the time of your first call right up to the big day itself; a 'functions' manager (likely to be the aforementioned event coordinator) on site throughout the event; chefs, bar and waiting personnel.

Linen: -

Linen tablecloths (drop to the floor if round tables) for the dining, cake, occasional, bar and buffet tables; white linen napkins

Equipment: -

China, cutlery and table setting items; service equipment; additional kitchen equipment as required by the choice of menu; bar equipment and glasses

Transportation: -

Refrigerated transportation and on site storage of the food; transportation of the equipment; transportation and travelling time of the staff.

The Menu price will generally not include the following: -

Drink *(please note that we do not charge for the service of our clients' drink)*

Kitchen Equipment It is likely that you will require a 'field' kitchen to be set up and equipped for your event. We can provide you with a quotation for this once we have an idea of your guest numbers and the format of your event.

VAT

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A Sample Canapé Reception Menu

Cold items

*Mini duck pancakes offered with a plum dip
(French crepes filled with a julienne of duck, cucumber, scallions and carrot)*

*

*Rosette of smoked salmon presented on a buckwheat blini
with dill mustard, sour cream and a sprig of chervil*

*

Fresh asparagus spear wrapped in Bresaola

Hot items

*Tiger prawn wrapped in wafer thin pancetta
brushed with a piri piri glazed*

*

Doobries

*(baked potato, farmhouse cheese, onion and a hint of garlic
wrapped and baked in a triangle of puff pastry)*

*

*Assorted Oriental dim sum
offered with a sweet chili dipping sauce*

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*A Sample
Cold Buffet Menu*

Spiced fillet of beef

(pan-fried strips of Hampshire beef fillet, marinated in soy, star of anise and other spices)

Whole honey baked gammon ham carved at the buffet

Delice of salmon offered with a herbie mayonnaise

Spinach and cream cheese roulade

Tiny new potatoes cooked with mint, tossed in melted butter (served hot)

Roasted red pepper salad marinated in a light vinaigrette

Avocado and mango salad with a balsamic dressing

Tomato and courgette salad with a sun dried tomato dressing

-00-

Chocolate Torte

Strawberry and kiwi fruit pavlova

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A Sample Dinner Menu

*Salad of asparagus spears, char grilled artichoke hearts,
red and green pimentos and caramelised shallots,
drizzled with a balsamic vinaigrette reduction, sprinkled with parmesan shavings*

-00-

*Breast of tender chicken wrapped in wafer thin pancetta
stuffed with sun blushed tomatoes, fresh basil and cream cheese
offered with a light pepper sauce*

Placed on dining tables for guest to help themselves

*Tiny new potatoes
cooked with mint, tossed in melted butter*

Seasonal vegetables

-00-

*Bowls of summer berries and baskets of baby meringues
placed on each table for guests to help themselves*

Pouring cream offered

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Another Sample

Dinner Menu

*Wild mushroom and shallot tartlet
served on a bed of salad leaves with a balsamic dressing*

-00-

*Rack of Hampshire farmed lamb roasted pink
and offered with a rich red wine and redcurrant jus*

Placed on dining tables for guest to help themselves

Dauphinoise potatoes

Seasonal vegetables

-00-

*Individual Summer Pudding
accompanied with a compote of fruit berries and offered with pouring cream*

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Yet Another Sample

Dinner Menu

Smokies

(smoked white haddock in a white wine & cheese sauce, gratinated with breadcrumbs and Gruyere)

-00-

*Fillet of Hampshire farmed beef, roasted pink
and offered with a rich Madeira jus*

-00-

Placed on dining tables for guest to help themselves

*Tiny new potatoes
cooked with mint, tossed in melted butter*

Seasonal vegetables

-00-

Tart au Citron

*presented on a lake of fresh raspberry puree
accompanied with a decoration of forest berries and mint leaves*

-00-

Freshly brewed coffee

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**WHY CHOOSE
ALASTAIR CAREY CATERING?**

Established in London in 1981

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No unexpected or hidden extras

*

Very professional, incredibly flexible, totally reliable, extremely experienced and awfully friendly

*

Menu-wise, anything goes.....

*

No corkage charges

*

Value for money – you get what you pay for.....!

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Alastair Carey Catering is the outside catering branch of AM & PM CATERING (Country) Ltd

London office 020 8789 4447 Holybourne office 01420 541 616

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HOW MUCH WILL IT COST? Depends where you cut the string.....

How thoroughly unhelpful is that! However, as a number of varying factors affect the costing of an event - the time of year, the number of guests, the duration and so on – we need to really ascertain this info before we can submit an accurate quotation for any given occasion.

Let's assume 100 people arriving at 4pm and leaving at Midnight – three course dinner followed by dancing with. Obviously the price will be determined to some extent by the content of the menu – a chicken breast costs a lot less than lamb shank which in turn costs less than fillet of beef. So, as a guide, you should expect to pay in the region of £46 + VAT per person for the catering, but remembering that this is an inclusive price with no necessary hidden extras. If you were to add pre-dinner canapés, you should allow say, £5-£7 per person, and a late night bacon 'buttie', another couple of quid per person, both subject to VAT. It's currently very 'in vogue' to have the wedding cake as the pud (assuming Granny hasn't made it), and this will usually save a bit - and we are happy to cut plate and present it with, coulis, berries or whatever.

In short, this is one of the most important days of your life (bit of a cliché, we know), so please forgive us for drawing your attention to the words of John Ruskin (1819-1900)

“When you pay too little, you sometimes lose everything, because the thing you bought was incapable of doing the things it was bought to do. The common law of business balance prohibits paying a little and getting a lot...it cannot be done”.

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