

# WARDS EVENT CATERING

## Delivered Catering Menu Pack 2023

We create all our menus using fresh locally sourced ingredients . We can create a range of bespoke and seasonal menus to suit your event and budget.

We have a wide customer base from Corporate business lunches and events to private parties and weddings .

Offering a selection of hot and cold breakfast items, hot and cold finger and fork buffets, canapes, popup and street food style catering, afternoon teas, and a wide range of drinks refreshments.

We can also offer a fully stocked mobile bar service



Call us on : 01174226776

WhatsApp Message or voice note us on : 01174226776

Email us on : [info@wardseventcatering.co.uk](mailto:info@wardseventcatering.co.uk)

Follow us on Social: [@wardseventcatering](https://www.instagram.com/wardseventcatering)

Visit us at: [wardseventcatering.co.uk](http://wardseventcatering.co.uk)

We are a family run business with over 15 years' experience in all aspects of the catering industry. Based on the outskirts of Bristol we cover the whole of Bristol, Bath and surrounding areas within the South West of England. We will individually plan each event tailoring the menu around your specific needs and budget.

#### What we include in our price per head...

Support from our team from your initial enquiry to organising the catering and refreshments throughout the event.

We will drop off your order at a set time and if convenient we can set it up in the place of your choosing.

Serving and clearing will be the responsibility of the booker.

We will leave crates for all dirties to be left in and arrange a convenient place to collect from along with a time to collect.

All utensils, crockery, cutlery and napkins are provided

All buffets and menu offerings as standard are provided with real plates and cutlery (If this is not convenient and bio degradable is preferred please advise upon booking this may incur an additional cost).

We offer bespoke menu options and build your own packages. Our head chef and director Dan Ward has put together a range of menu examples to excite and tempt you. However, we will also happily take on board any ideas and individual requirements and Dan will create a bespoke menu and package to meet your needs.

All prices are plus VAT at 20%.

#### Delivery:

We will usually deliver free of charge within a 15-mile radius of BS1 depending on requirements.

Orders are ideally received 5 working days before delivery. However, we can accommodate orders for next day delivery (next day delivery menus may be subject to stock and supplier's availability).

## Drinks

Tea and coffee station:

Selection of Fair-Trade Tea , hot chocolate and Rainforest Alliance certified Coffee £1.80 per cup

Served with a mix of milk and dairy free options

Also served with a selection of

Freshly baked cookies or mini flapjack £1 per person (vegan and gf options available)

Mini Cake £1.65 (vegan and gf options available)

Mini Danish £1.55(vegan)

Cans of drink, bottled water and juice £1.25per refreshment

Fruit juices by the jug glasses to the jug £1.15 per person

## Drinks Service

We can offer a range of serviced alcoholic and non-alcoholic options when pre ordered with food. We can setup however service clearing is the responsibility of the booker all prices include glass hire. (this is inclusive of the price below).

Prosecco £3.90 per glass

Pimm's (summer or winter) £4.95 per glass

Cocktails (Upon request) from £5.50 per glass

Table Wine £18.00 per bottle

Bottled Lager\*\* 330ml £3.30 per bottle

Bottled cider \*\* 500ml £3.85per bottle

Bottled Ale\*\* 500ml £3.85

Bottled Lager\*\* 500ml £3.85

Bottled water £2.50per bottle (glass bottles for dinners only)

Fruit Juices by the jug 6 glasses to the jug £1.15 per person

Heartsease bottled prese and soft fizzy options (Elderflower, Apple and rhubarb, Blackcurrant, Ginger beer, Raspberry lemonade, Traditional lemonade. £2.50

## Wine list...

We work in close partnership with a local wine supplier and although we have a wine list to suit our respective menus we are happy to source any variety to suit your taste buds. Here are some of our favorites:

- Abbesse Sauvignon Blanc 2021

Your favourite lemony-fresh, super-grassy, French Sauvignon Blanc.

- The Huguenot Chenin Blanc 2022

This is a crisp lemony white with ripe tropical fruit.

Fresh, zingy, gorgeous wine.

- Campanula Pinot Grigio 2021

Crisp and minerally, it boasts classic ripe pear and green apple flavour.

- Lustrato Prosecco NV

Appealing ripe peach, apple and pear notes with excellent lemony freshness.

- Casa Cantalini Prosecco Frizzante NV

Pop the cork and out fizzes a fragrant ensemble of fresh orchard fruits and flinty minerality. It's a frizzante, so the bubbles are gentle, mouth-caressing and moreish.

- Sierra del Plata Malbec 2021

A silky, juicy-berry Malbec with elegance and freshness thanks to Argentina's high vineyards.

- Tierras de la Fuente Tempranillo Syrah 2020

Full of rich cherry, plum and blueberry with the spiced bramble character of the Syrah.

- Arquero Malbec 2022

Smooth and ripe fruit – a spicy, lightly oaked Malbec from Argentina's high San Juan region. This is a supple-fruit, oak-aged Malbec.

- Fire & Foal Merlot 2021

South Africa at its fruit-forward, tastiest best! Merlot from the renowned Robertson valley. A hot sunny climate, cooled by ocean breezes, result in healthy ripe grapes and fruit filled wines. Full of ripe plum, cassis and a hint of chocolate.

# Bespoke catering for every occasion

## Bar Service

We offer a fully licenced bar service for any size of event.

From our horsebox bar ideal for outdoor events and parties to a fully mobile indoor setup of any size .We have got your event covered.

We will staff each event according to numbers of anticipated guests. All our staff are fully bar and drinks service trained so we can offer both a casual setup or more formal depending upon your requirements.

All our bars are stocked per event and we offer a selection of :-

Local draft and bottled Ale, Cider and Lager.

Spirits and mixers.

Wine and prosecco.

Soft drinks.

Cocktails available with prior request.

For more formal events we can also offer Reception drinks service along with a waited table drinks service .

No setup fee is charged however we require a minimum spend over the bar depending on final numbers e.g. 100 people would be £450+vat



### **Example price list all + Vat at 20%**

#### **Draught Lager, Cider & Ale**

**Amstel Lager 4.1%, Inches Cider 4.5%, Gem 4.1%**

**Guest Lager and Cider (please ask a member of our team)**

**£4.50 Pint**

**£2.30 Half**

#### **House Spirits**

**£3.00 Single (25ml)**

**£5.50 Double (50ml)**

**Standard House Mixers £1.00**

**Tonic mini bottle**

**Soda, coke, lemonade, juice**

**Red, Rose and White Wine**

**£3.50 (125ml)**

**£4.50 (175ml)**

**£18.00 per Bottle (750ml)**

**Prosecco**

**£20.00 per Bottle Only (750ml)**

**Bottle beers, lagers, ciders, alcopops from £4.50 -£5.00**

#### **Soft Drinks**

**Coke 330ml bottle**

**Diet coke 330ml bottle**

**Sparkling prese and traditional lemonade 330ml**

**Juice burst 500ml**

**£3.50 per bottle**

**Monster energy 500ml**

**£4.00**

**Orange juice**

**Apple Juice**

**£1.50 Half**

**£2.50 Pint**

## Breakfast Options:

Full English £9.85(price per person)

- Sausage
- Back bacon
- Roasted tomato
- Buttered mushrooms
- Hash browns
- Baked beans
- Egg Toast

(Vegan plant based and dairy free options available upon request)

Continental £7.70(price per person)

Vegan plant based meats and dairy free yogurts available upon request.

- Selection of pastries
- Yogurt
- Sliced fruit
- Continental meats
- Selection of bread

## Individual Breakfast Items (price per person)

Bacon baps £5.00

Sausage baps £5.00

Pork patty muffins with hash browns £5.80

Vegan Plant based sausage baps £5.10

Breakfast Burritos (spiced Fried potato scrambled egg salsa and guacamole wrapped in a corn tortilla) £6.80

Vegan Breakfast Burritos (spiced fried potato scrambled tofu salsa guacamole wrapped in a corn tortilla ) £6.80

Breakfast hash fried potatoes topped fresh herbs onions egg and spiced Cumberland sausage pieces g/f £6.80

Large Danish, pain au chocolate, and croissant platter - 1 per person £3.35

Vegan mini Danish £1.55

Fresh fruit platter £2.50

## Bespoke catering for every occasion



### Extras (price per person)

Freshly baked selection of cake slices £3.40

Jelly pot £3.00

Sweet pot £3.00

Scones with jam and clotted cream £4.60

### Afternoon Tea £11.70

Selection of freshly made sandwiches

Sultana scone with clotted cream, strawberries and jam

Chefs mini cake selection

Selection of teas and freshly brewed filter coffee

(Dairy free and vegan options available upon request)

Additional Extras £1.45per person per item

Asparagus and blue cheese tart (v)

Brie and red onion tartlet (v)

Ham and stilton tart

Bacon and red onion mini scone

Cream cheese and chive mini scone (v)

Smoked salmon and caviar blini

All served on chrome stands with white crockery vintage crockery can be ordered at an additional cost.

## Canapés and Nibbles:

These are a selection of canapes we can offer please ask regarding our weekly specials and seasonal offerings if your happy for us to choose we can create a selection to suit your Occasion.

### Cold Canapés £1.35 per canapé

Falafel and olive skewers with a spicy mango dipping sauce (ve) (gf) (df)

Roasted cherry tomato and smashed avocado crostini (ve) (gf) (df)

Cantaloupe Melon skewers with prosciutto and bocconcini (gf)

Crab lime and chili toasts (gf) (df)

Chicken tomato and chorizo bruschetta (gf) (df)

### Warm Canapés £1.75 per canapé

Hoisin and sesame tofu with cucumber and roasted pepper (ve) (gf) (df)

Spiced plant goujon wrap with salsa and avocado (ve) (Df)

Mini fish and chip cones with mushy peas

Mac and cheese bites served with spiced tomato chutney (v)

Homemade pork scratching with fresh gooseberry chutney (gf) (d/f)

Mini steak sandwich with tarragon hollandaise

### Sweet Canapés and mini desserts £1.35 per canapé

Dark chocolate dipped strawberry skewer (ve) (gf) (df)

Coconut panna Cota shot with pineapple and chili salsa (ve) (gf) (df)

Vegan lemon posset with berries (ve) (gf) (df)

Mini dark chocolate brownie garnished with raspberry coulis and fresh raspberry (ve) (df)

Honey ,mascarpone topped shortbread with fresh vanilla poached pear (v)



## Grazing boards and nibbles:

(minimum numbers may apply, or a staffing cost)

Greek grazing board £8.00

Spinach and fetta parcels, hummus, pitta bread, Olives, stuffed vine leaves

Italian grazing board £8.00

Wooden boards of cured meats, bocconcini, olives, sun blushed tomato, tomato basil crostini focaccia with oil and balsamic

French grazing board £8.00

Pate with onion chutney, crusty baguette and butter, baked camembert .

Spanish grazing board £8.00

Chorizo ragu with chickpea and red wine, Spanish cured meats, stuffed mini peppers, Manchego , olives, breads

Nibbles

Homemade cheese pastry twists, mixed nuts popcorn and hand cut crisps £3.30 per person

Bespoke catering for every occasion



## Buffet Menus

All Dietary requests catered for upon request along with vegan and vegetarian menus

All our buffets are made fresh daily. Our chefs will create a menu to suit all requested dietary, a daily selection will be offered.

### Drop off only price on finger buffets.

#### Sandwich Lunch Options:

£6.90(per person)

Freshly filled sandwiches or wraps

Crisps

Fruit platter

Chefs daily selection of mini cake slices

#### Working Lunch Daily Chefs selection

£9.90(per person)

Price includes:

- A selection of freshly filled sandwiches, rolls and wraps

- 2 finger buffet items

- Crisps

- Fruit platter

- Chefs daily selection of mini cake slice

#### Executive buffet options Chefs Daily selection

£15.30 per person

Price includes:

- Selection of chefs freshly filled meat, fish and vegetarian open sandwiches, baguettes and wraps

- 5 finger buffet items

- Salad option

- Fruit platter

- Mini Dessert

A split of juice and water can be added for £1.15 per person

All includes China plates and napkins. Please let us know of any dietary requirements/allergens upon booking also the split of vegetarian/vegan/meat.

***(Plant based and dairy free substitutions can be made upon request)***

## Cold Fork Buffet Menus:

Cold Fork Buffet Example Menu this can change subject to seasonality and availability : £12.90

Cold cuts of meats (d/f) (g/f)

Smoked salmon gravadlax (d/f) (g/f)

Lime and garlic marinated chicken (d/f) (g/f)

Brie and red onion tart (v)

Bacon and stilton quiche (g/f)

Chefs selection of 5 seasonal salads (please advise if any preference)

Fresh selection of cut breads and rustic rolls with butter.

Vegan cold fork buffet : £12.90

Vegan meats

Falafel and olive skewers

Plant based meat free balls

Hummus and red pepper crostini

Selection of seasonal salads

Breas with sunflower spread

Ploughman's buffet. £11.30

Cold cuts of meats

Pate with chutney and breads

Cheese board of local cheeses with biscuits and crackers with pickles

Pork pies

Leaf salad and dressing

Slaw

## Hot and Cold Fork Buffet Menus:

Hot fork options £12.30 (price per person) :- These Will be served as a hot fork in chafing dishes

Street food

Goat curry with rice and peas (df) (gf)

Jerk chicken with rice and peas

Sweet corn , sweet potato and red pepper cakes with rice and peas

5 spice belly of pork with soy and ginger vegetable noodles (df)

Hoisin tofu with soy and ginger vegetable noodles ((ve) (df)

Pulled beef chilli with salsa and cheddar cheese sour cream served with rice and tortilla chips (gf)

5 bean chilli served with rice and guacamole (ve) (gf) (df)

Chicken madras Served with chutney rice (gf) (df)

Sweet potato chickpea and mixed vegetable curry with rice and chutney (ve) (gf) (df)

Moroccan spiced lamb flatbread with pomegranate and mint yoghurt Rasel hanut spiced slaw and cous cous

Falafel flatbread served with vegan mint and mango slaw and spiced cous cous

Slow roast pork bap served with apple sauce stuffing slaw and roasted new potatoes

Pulled pork Bap served with bbq sauce jhalapeno chillis sour cream slaw and sweet potato fries

Plant burger served with vegan slaw and potato side

Peri peri chicken flatbread with corn on the cob and slaw

Sausage and mash served in a large Yorkshire pudding with rich gravy

Quorn sausages

Paella either chicken and chorizo, seafood or vegetable

Seafood friti misto deepfried calamari and prawns served with chips and garlic mayo

Bespoke catering for every occasion

WARDS   
EVENT CATERING

**Cold Bowl Food Options served on large platters**

Coronation chicken with almonds, raisins, giant cous -cous and pickled carrots

Honey roast salmon fillet on a bed of potato salad with a parsley and caper emulsion (g/f)

Minatare mezze including falafel, hummus, tabbouleh salad, black olive tapenade and flat breads (vegan) (v)

Sushi bowl

Peanut noodle salad (vegan)

Summer corn tomato and white bean salad (d/f) (g/f)

**Dessert: £6.15(price per person)**

Seasonal or chefs selection please ask upon booking

Bespoke catering for every occasion



BBQ Theme we an oven cook the hot items and deliver them to site in chafing dishes

Basic BBQ package £10.50

Cumberland sausage (vegan option quorn sausages)

Chicken (vegan option plant based skewers)

Beef burger (vegan option plant burger)

With breads sauces slaw and mixed leaves

## A little bit more information about how we prepare and deliver your food...

### Preparation

All food is prepared our unit (4 miles, 15 mins from central Bristol); the unit space and accessibility means that any food that needs transportation either cold or hot can be packaged, put in appropriate chilling/insulated equipment and transported immediately. All accompaniments, including crockery, glasses, cutlery and sauces are allocated and labelled per event ahead of time.

### Equipment and Transport

Prepared food is stored in cool boxes and labelled with exactly what is in them. Vegetarian, vegan and allergy-sensitive food is kept separately and clearly labelled. When loading for an event there is a check list to ensure that the right food and equipment is loaded for that event. The food and equipment is transported in one of our refrigerated vans.

On-site, members of staff will have arrived before the food (if set-up is a requirement) to ensure that the food can be served almost immediately after delivery. If required, we also have hot boxes available for on-site use to keep food insulated.

### Staffing

All staff live within the wider Bristol area, allowing us to deploy staff with flexibility across the area. For each day that we are delivering food or managing an event on-site, a clear briefing is given in the morning to senior members of staff that will be managing the event(s).

### Communication

There will always be an available contact, both for the overall contract and per event. For each event there will be a clear and pre-arranged drop-off and check-in schedule for all members of staff.

### Emergency Contingency and Delays

To deal with any emergencies and avoid unnecessary delays we have the following contingency measures:

- We use local suppliers, enabling us to procure supplies often at short notice
- We always have a contingency level of non-fresh stock
- Our staff are flexible, and we have the ability to bring in more staff at short notice
- We plan for delivery and staff travel, this includes checking if large events are on nearby and always allowing extra time for travel
- Our staff always early for event briefings, allowing them to react to any changes in the event program

**Environmental Priorities:**

Wards Event Catering is committed to reducing the impact the business has on the environment. We take into consideration when sourcing our products to work only with manufacturers who are aware of Environmental Issues and are pro-active in reducing their impact on the world. All menus will be planned to use where possible and affordable seasonal products or products that are from local suppliers to help minimise road miles where possible.

In sourcing food from suppliers, we meet regularly with them to ensure they are compliant with the standards that we have set, as well as local and national standards. In summary, we do the following:

- We make decisions based on a balance between economic, social and environmental factors to achieve best value for money.

- Buy only quality ingredients and products from approved suppliers, and have inspections in place to ensure food is received in good condition and in a hygienic manner

- All food sold is free from genetically modified ingredients

- Use fresh, locally sourced foods from sustainable sources wherever possible

- Use Fair Trade/ Rainforest Alliance Coffee and other ethically traded products

- Use seasonally available ingredients where possible

- Use local suppliers wherever possible

- Buy fish from well managed and sustainable stocks; excluding fish species identified as most at risk by the Marine Conservation Society, and only choose fish from sustainable sources

- Buy only Red Tractor meat and poultry ensuring that food is produced to quality standards by assured farmers in the UK

- Use free range eggs that meet the Freedom Food standard from the RSPCA ensuring the welfare of animals and the British Lion Mark which is an assurance of quality

- Instruct suppliers that we do not accept foods which are known to contain GM (genetically modified) foods, MRM (mechanically recovered meat), modified proteins, and specified flavourings and colourings



## Appendix 2: Example Multi course fine dine menu December £53.20

Bespoke fine dine theme menus or menus consisting of more than 3 courses can be created upon request taking into account budget and specific requirements.

Roasted Fig stuffed with creamy buffalo mozzarella and wrapped in crispy Parma ham.  
Amaretto and honey dressing (g/f)

Walnut bread bag with infused oil and vinegar test tubes

~

Smoked salmon and crayfish in a zesty cranberry and lemon dressing. with Roast beet-  
root, water cress and micro chard (g/f)

~

Turkey escalope stuffed with Chestnut and sage stuffing wrapped in serrano ham with a  
rich port and cranberry gravy

Root vegetable ratatouille Parisienne potatoes and tender stem broccoli

~

Dark chocolate brownie, white chocolate and stem ginger foam with fruit compote

~

Savoury baked cheesecake with honey roast grapes

~

Coffee truffles