



Bennett & Friends
· · · CATERING & EVENTS · · ·

**Simple solutions for difficult times ~
flexible wedding packages during a
pandemic.**

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Concept

We have created these packages in the spirit of hoping for the best but preparing for the worst, and to help those who are planning or re-planning their special day during these difficult times. We want to offer maximum flexibility so you can plan, confirm, and pay for your wedding catering as near as possible to the day, and so we can respond in a way that is helpful to changes in circumstances, for example in the number of guests able to attend. The aim is to assist people who want to enjoy an informal wedding with loved ones, with the maximum of flexibility and minimum stress. We have kept the menus deliberately simple and in keeping with the theme of simplicity, the food offer is mainly served cold.

Create your own wedding

Treat the menus as the building blocks for your wedding catering: we supply the food, staff, crockery and some glassware. You can add our drinks packages or supply your own drinks, our linen or your linen (or no linen). We can supply extra glasses, bar staff for the evening or canapes and drinks to start the party. The idea is that you can design your wedding as you go with minimum commitment in uncertain times.

FAQs

Can we mix and match the menus? Yes of course, please contact us to discuss.

Why do some packages have more choice than others? More choice = more preparation costs (contact us to discuss)

What about dietary requirements? These can always be accommodated with prior notice, please give us a call.

What if guests cannot make it/numbers go up or down? We have created these packages to try and build as much flexibility in as possible and yes you can confirm exact numbers close to the day (up to 7 days).

Why is the cost per person more for 50 guests than 100 and what if numbers are somewhere in the middle? Economies of scale mean that we can offer a lower price per person for higher numbers. These are sample quotes, but if the number is somewhere between the price per person will be too. We can provide a bespoke quote so please don't hesitate to get in touch.

Is our deposit refundable? What are your payment terms? We are taking bookings for the rest 2020 and 2021 without a deposit. Payment terms are 50% one month in advance and 50% one week in advance. If things are looking precarious in the run up to the first payment being due, you are welcome to contact us to discuss options.

Why cold food? Put simply, event catering is part food, part people and part logistics. Unlike restaurants, if we are going to cook a three-course meal in a field/stately home/museum/quirky venue of your choice we need to transport a lot of equipment. This is expensive, and the arrangements with hire companies can be inflexible. The menus below are designed to minimise the cost of transporting bits of metal and maximise what we spend on ingredients, which equates to more delicious food for less money. This also allows us to accommodate last minute changes to numbers because our fixed costs are lower.

Menu 1

To start

Crudités and flatbreads with a selection of dips – humus, guacamole, cacik (cucumber & yoghurt) and olives.

Mains

(Guests pre-order)

Poached salmon, new potatoes & watercress

Classic Coronation chicken with mixed leaves

Spinach & olive tart with mixed leaves

On the table ~ heritage tomato salad, summer slaw, new potatoes & bread basket

Desert

(Guests pre-order)

Lemon syllabub with fresh berries

Rich chocolate tart with fresh cream

Fresh fruit salad

To finish

Fresh coffee, selection of teas and handmade chocolates

Menu 2

To start

(Guests pre-order)

Smoked trout mouse with thick cut granary bread & lemon wedges

Classic bruschetta with vine tomatoes, olive oil & basil

Orange & watercress salad

Charcuterie boards with preserved vegetables, olives, and breads

Mains

(Guests pre-order)

Garden summer salad of salmon, courgettes & fresh peas

Rare roast beef with beetroot salad & horseradish cream

Halloumi, lentils, chickpeas, lemon and beets

Classic Greek salad

On the table ~ heritage tomato salad, classic potato salad, mixed greens & bread basket

Desert

(Guests pre-order)

Lemon & verbena tart with fresh raspberries

Fresh fruit salad

Cheeseboard of classic British cheeses from Kent, Sussex or the Cotswolds with chutneys and artisan crackers

To finish

Fresh coffee, selection of teas and handmade chocolates

Menu 3

To start

(Guests pre-order)

Classic prawn cocktail

Smoked Salmon on thick cut granary bread with wedges of lemon

Tomato, avocado & mozzarella salad

Lentil, feta, cucumber & mint salad

Charcuterie boards with preserved vegetables, olives and breads

Mains

(Guests pre-order)

Garden summer salad of salmon, courgettes & fresh peas

Classic Cesar salad

Rare roast beef with beetroot salad & horseradish cream

Leek, goats' cheese, walnut & lemon tart

Classic Greek salad

On the table ~ heritage tomato salad, classic potato salad, mixed greens & bread basket

Desert

(Guests pre-order)

Tart Tatin with fresh cream

Rich chocolate tart with fresh cream

Fresh fruit salad

Cheeseboard of classic British cheeses from Kent, Sussex or the Cotswolds with chutneys and artisan crackers

To finish

Fresh coffee, selection of teas and handmade chocolates

Quotes PAX 100

Quotes	Description	Price PP	PAX	Total
Menu 1	Price includes: <ul style="list-style-type: none"> • food and drink based on the menus selected • crockery, cutlery, and glassware for tables and good quality paper napkins • Staffing: one chef, one event manager, one assistant event manager, four waiting staff (onsite for 5 hours). 	£31.50	100	£3,150
Menu 2	Price includes: <ul style="list-style-type: none"> • food and drink based on the menus selected • crockery, cutlery, and glassware for tables and good quality paper napkins • Staffing: one chef, one event manager, one assistant event manager, four waiting staff (onsite for 5 hours). 	£33.50	100	£3,350
Menu 3	Price includes: <ul style="list-style-type: none"> • food and drink based on the menus selected • crockery, cutlery, and glassware for tables and good quality paper napkins • Staffing: one chef, one event manager, one assistant event manager, four waiting staff (onsite for 5 hours). 	£35.50	100	£3,550

Quotes PAX 50

Quotes	Description	Price PP	PAX	Total
Menu 1	Price includes: <ul style="list-style-type: none"> • food and drink based on the menus selected • crockery, cutlery, and glassware for tables and good quality paper napkins • Staffing: one chef, one event manager, one assistant event manager, four waiting staff (onsite for 5 hours). 	£35.00	50	£1,750
Menu 2	Price includes: <ul style="list-style-type: none"> • food and drink based on the menus selected • crockery, cutlery, and glassware for tables and good quality paper napkins • Staffing: one chef, one event manager, one assistant event manager, four waiting staff (onsite for 5 hours). 	£37.00	50	£1,850
Menu 3	Price includes: <ul style="list-style-type: none"> • food and drink based on the menus selected • crockery, cutlery, and glassware for tables and good quality paper napkins • Staffing: one chef, one event manager, one assistant event manager, four waiting staff (onsite for 5 hours). 	£39.00	50	£1,950

Quotes exclude: drinks (supplied by client); glasses for reception or bar; linen tablecloth/napkins, furniture, cooking appliances or refrigeration, catering tent (where required); extended staffing.

Optional extra's

Quotes	Description	Price PP	PAX	Total
Option 1	Canapes on arrival (four bites per person)	£5.50	100	£550
Option 2	Sample drinks package, based on average consumption of: one glass of Pimms or Prosecco on arrival, 2.5 glasses of wine with the meal, one glass of juice, Prosecco to toast.	£18.00	100	£1,800
Option 3	Evening snacks	£5.50	100	£550

Sample canapes

Griddled aubergine & mint bruschetta

Parmesan shortbread with roast cherry tomatoes & feta

Crispy duck & shredded vegetables & hoisin sauce in file baskets

Ginger & lime chicken skewers

Yorkshire puddings with British roast beef & creamed horseradish

Smoked trout & dill on crostini

Sample drinks packages

Prosecco Ca di Alti

Pomegranate Pimms

Villa Montes Sauvignon Blanc

Villa Montes Cabernet Merlot

Chegworth Valley farm pressed apple juice

Jugs of ice water

Evening snack

Homemade sausage rolls

Mini jacket potatoes with sour cream & chives

Rich bite size chocolate brownies

Linen & glassware

Description	Unit	PAX	Total
108" x 70" tablecloth to fit trestle tables, available in white, plain or ivy; ivory – plain or ivy leaf,	£11.00		
130" Diameter table cloth available in white, plain or Ivy leaf	£15.00		
Linen napkins, available in white, Ivory, black, gold, red, burgundy, navy blue, royal blue, pink, purple.	£1.40		

Bennett & Friends Terms & Conditions

Please read carefully the following terms and conditions.

No booking will be considered confirmed until we have received a signed copy of these Terms and Conditions as part of the Proposal.

The Proposal sets out in detail what we expect to do for you and forms part of these Terms and Conditions.

1. Our Contract

1.1 We agree to provide the Services at your Event as set out in our Proposal.

1.2 You agree to pay the Total Cost as set out in the Proposal in the following instalments:

1.2.1 The Deposit: for the duration of the pandemic we are taking bookings without a deposit.

1.2.2 50% of the Total Cost will be invoiced and payment received no later than one month before the Event.

1.2.3 The balance of the Total Cost and any Variation will be invoiced and payment must be received no later than one week before the Event.

1.2.4 Any Variations agreed between us and not covered by 1.2.3 above up to and including the day of your Event will be due immediately on receipt of invoice and payment must be received no later than ten days after your Event.

1.3 In the event of any late payment we reserve the right to cancel our Services and charge Cancellation Charges as set out below.

1.5 Interest is payable on late payment at the rate of 3% above the NatWest Bank base rate as shall be from time to time in force.

2. Variations and the supply of additional goods and services

2.1 Our Services and the Total Cost are based on the number of guests, food, beverages and other services set out in the Proposal.

2.2 If you wish to amend the Proposal we require that you inform us no later than two weeks before the date of the Event. We will make every effort to accommodate changes to the Services after that point but if this is not possible then we reserve the right to continue with the Services as agreed in the Proposal.

2.3 Any Variation on the Proposal will be reflected in the Total Cost, whether upwards or downwards. Therefore we request that you inform us of any variations in writing and agree the Variation in writing using the sheet contained in the Proposal.

2.4 We reserve the right to vary our prices from those given in the Proposal in the event of any increases as a result of changes in your requirements. We will advise you immediately we are aware of any such changes.

2.5 It may be the case that Variations occur up to and including the day of your Event. We will make every effort to accommodate such changes. Where these changes are likely to result in incurring additional Charges, the Event Manager assigned to your project will ask you to agree and sign a Schedule of Additional Services and Charges on the day of your Event.

2.6 Any Variation Charges that apply will form part of the post event reconciliation process that may also include additional payments due in respect of damages, breakages or refunds/costs for excess inventory. Settlement will be due immediately on receipt of invoice and payment must be received no later than ten days after receipt of our invoice.

3. Cancellation

3.1 You may cancel our Services at any time prior to the Event. However, there will be charges levied for Cancellation as follows:

3.1.1 There is no refund of the Deposit.

3.1.2 A Cancellation Charge, depending on the number of days before the event that we are notified of Cancellation: 180 Days before the Event a Cancellation Charge of 0% of the Total Cost will apply; 90 days before the Event a Cancellation Charge of 10% of the Total Cost will apply; 60 days before the Event a Cancellation Charge of 25% of the Total Cost will apply; 30 days before the Event a Cancellation Charge of 50% of the Total Cost will apply; 10 days or less before the Event a Cancellation Charge of 100% of the Total Cost will apply.

3.2 We may also apply Cancellation Charges and terminate our Services if you fail to pay us by the due dates set out in Clause 1.2.

3.3 We may also apply Cancellation Charges and terminate our Services if you become insolvent, appoint a liquidator, receiver or administrator or propose a voluntary agreement with your creditors.

3.4 We reserve the right to deduct any monies already paid to Suppliers from any refund.

4. Damage, conduct and loss of property

4.1 You are responsible for the conduct of your guests at the Event and you agree to indemnify us from any claims arising from the conduct of any of your guests at the Event.

4.2 You are responsible for all breakages and damages to our Equipment and that of our suppliers attributable to the conduct of any of your guests at the Event and you agree to pay on demand the amount required to make good or remedy any such damage.

4.3 We reserve the right to exclude or eject any person from the Event who in the reasonable opinion of our Event Manager likely to cause nuisance to other guests or to our Staff.

5. Force Majeure and Liability

5.1 If we are prevented or impeded from performing the Services under this Agreement through circumstances beyond our control then we will cancel our Services for the Event and refund you any monies paid except the Deposit and we will have no further liability to you.

5.2 We do not accept any liability for loss or damage to any object, equipment, furniture or other item brought on to the location of the Event by you or any member of your party.

5.3 We do not accept any liability for over-consumption of food and beverage in circumstances where we have provided sufficient food and beverage for the Event under the Proposal.

5.4 We will not be liable for any indirect or consequential losses incurred by you, including but not limited to the loss of revenue, business, contract, anticipated savings, profits or wasted expenditure howsoever arising out of or in connection with the performance of our obligations or any breach of the same under this agreement.

5.5 Nothing in this Clause 5 affects our liability for personal injury or death arising as a result of our negligence in the provision of our Services.

6. Complaints

6.1 If you should have any complaints about the provision of the Services then you should either inform Sam Bennett or, if the complaint arises during the event then you should inform the event manager so that the problem can be resolved immediately. If any problems cannot be resolved during your event then you should contact us within 14 days so that we can fully investigate the complaint and effect remedy, if any.

7. Jurisdiction

7.1 These terms and conditions are governed by the law of England and Wales and are in the exclusive jurisdiction of the Courts of England and Wales.

8. Whole Agreement

8.1 These Terms and Conditions, the Proposal and any Variations agreed between us embody the entire understanding of the parties in respect of the matters contained or referred to in it and there are no promises, terms, conditions or obligations oral or written express or implied other than those contained in these documents. You irrevocably and unconditionally waive any right you may have to claim damages or to rescind this agreement for any misrepresentation whether or not contained in this agreement or for any breach of any warranty not contained in the agreement unless the misrepresentation or warranty was made fraudulently.

Signed on behalf of client:

Signature:

Date:

Name:

Signed on behalf of Bennett & Friends

Signature:

Date:

Name:

Position: