



CONFERENCE & EVENTS
MENU SELECTOR 2015/2016



Managed by

ethical
PROPERTY

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Introduction

Welcome to the Resource for London Conference & Events menu pack by Cooks & Partners. Overleaf, you will see a selection of menu options for your event.

Our service is designed to be smart and efficient while meeting all of your needs. We aim to be unobtrusive but proactive in thinking about what you and your guests may ask for prior to the moment you ask. We provide a professional, yet friendly service with an eye for detail and flair. Our staff will lay out your requirements ready for you and your guests to help themselves.

Our food philosophy:

- Everything is home made from British seasonal ingredients using independent farmers and artisans and reducing our food miles
- Organic and Fairtrade produce are widely featured
- Where symbolised our menus cover: vegetarian (v), vegan (vg) and gluten free (gf) dietary requirements
- Halal meat and other dietary requirements are available upon request
- We support the National Living Wage

Ordering

Our ordering system:

- Please fill out the attached excel form and return to: rflcatering@cooksandpartners.co.uk
- We will confirm your order with a signed confirmation via email
- Orders will be only accepted via our excel catering ordering form.

Other important information:

- All orders must be placed a minimum of 7 working days prior to the event
- Final numbers must be confirmed to us in writing a minimum of 4 working days prior to the event
- All menus are based on a minimum of 10 guests unless specified
- Only one menu is permitted per event
- Please allow a 30 minute set up time for your event
- Any equipment losses or damages will be charged at a full replacement cost

Payments

Important information:

- All prices are exclusive of VAT
- Invoices must be paid with our credit terms of 14 days from invoice date
- Payment must be made prior to the event for any new accounts

Remember to let us know how many guests are attending, the times you require your refreshments and food and what room you are in

If you're not sure what tantalizes your taste buds and need help and guidance, then just give us a call on 020 7697 4196 and we will be more than happy to guide you in the right direction.....

Drinks

Hot drinks

All of our HOT DRINKS are presented in stainless steel thermos flasks with fresh milk jugs, golden sugar, white china cups & saucers and tea spoons.

Fair trade coffee, teas, infusions and chilled tap water	£1.85
Fair trade coffee, teas, infusions, biscuits and chilled tap water	£2.60
Fair trade coffee, teas, infusions, cake and chilled tap	£4.10

Cold drinks

All of our COLD DRINKS are presented in glass bottles served with 5 glass tumblers per litre

Chilled tap water	£0.60
English still & sparkling mineral water (litre)	£2.05
Orange juice (litre)	£2.15
Apple juice (litre)	£2.15
Cranberry juice (litre)	£2.15
Sparkling elderflower presse (litre)	£3.60
Freshly squeezed orange juice (min 2 litres)	£5.25
Home made lemonade (min 2 litres)	£5.25
Orange & pineapple cooler (min 2 litres)	£5.95
Watermelon, lime & ginger cooler (min 4 litres)	£6.95

Break Menus & Extras

On arrival (min of 10) £5.50

Fair trade coffee, teas and infusions, orange juice, chilled tap water
Mini Danish pasties and breakfast muffins

Mid morning break (min of 10) £5.50

Fair trade coffee, teas and infusions, chilled tap water, biscuits and fresh fruit basket

Afternoon break (min of 10) £4.10

Fair trade coffee, teas and infusions, chilled tap water and selection of homemade cakes

Extras (these can only be added on to menus)

Fresh fruit basket (min of 10)	£2.25
Fresh fruit platter (min of 10)	£2.60
Piece of fresh fruit English apples or bananas (min of 6)	£0.85
Hand cooked crisps (min of 10)	£0.55
Chocolate brownies (min of 6)	£1.80
Carrot cake (min of 6)	£1.80
Flap Jack (min of 6)	£1.80
Mug of home made soup (minimum of 10)	£2.35
Dry Snack Menu 1 (minimum of 10) <i>Cheese bakes, ready salted crisps (g), salted peanuts, tortilla and dips</i>	£1.95
Dry Snack Menu 2 (minimum of 10) <i>Chilli rice crackers, root vegetable crisps (g), cheese straws, olives</i>	£2.95

Breakfast Menus

All our breakfasts are presented in breakfast baskets and understated white china plates, served with a side plate and napkin. All menus are based on a minimum of 10 guests and include tap water.

Morning Pastries and Fruit

Home made finger Danish pastry selection (v) with fresh fruit kebabs (vg, gf) £4.45

Continental Breakfast

Wiltshire ham, sliced smoked breakfast cheeses (v) and bread (v) (min of 10) £6.90

Breakfast Sandwiches and Baps

Hot English back bacon in hand cut bloomer or bap £8.65
with tomato ketchup, HP sauces or mustard

Cumberland pork sausages in hand cut bloomer or bap £8.65
with tomato ketchup, HP sauces or mustard

Breakfast Finger Buffet

Ham and cheese croissants, London smoked salmon and cream cheese bagels, £8.65
Bran muffin with spinach and mushroom (v)

Fresh fruit kebabs (vg, gf)

Extras (these can only be added on to breakfast menus)

Finger croissants with jam (v) (serves 10) £14.95

Chocolate croissants (v) (finger size) (serves 10) £11.50

Chelsea buns (v) (serves 12) £14.50

Basket of breakfast muffin (v) (serves 10) £16.45

Mini pots of granola, yoghurt and fruit compote (v) (serves 10) £17.80



Sandwich Lunch Menus

Our sandwich lunches are appealingly presented and quickly delivered to avoid disruption to meetings. Sandwiches are made on different types of bread from white, brown, granary to focaccia, ciabatta or wraps – presented on understated white plates, served with a side plate and napkin. All menus are based on a minimum of 6 guests and include chilled tap water.

Sandwich Menu 1

Sandwich on white, brown and granary breads

Tuna salad with mayonnaise, tomato, lettuce and cucumber

Cheddar cheese and tomato chutney with cos lettuce (v)

Steamed chicken with sweetcorn and cucumber

Grilled red pepper with spinach and houmous (v)

Sandwich Menu 2

Sandwich on white, brown and granary breads

Poached Scottish salmon with mayonnaise and Kent cucumber

Cream goats' cheese, grilled aubergine and rocket (v)

Wiltshire ham, sweet pickle and salad

Chunky free range egg mayonnaise with sliced tomato (v)

Vegetarian Sandwich Menu 3

Sandwiches on white, brown and granary breads

Cottage cheese, lettuce and red pepper (v)

Grilled courgette with aubergine pate and rocket (v)

Smoked Applewood and celery with sun flower seeds (v)

Mozzarella, basil and tomato (v)

Hand cooked crisps (vg, gf)

Based on 1 1/2 rounds of sandwiches per person £6.05

Based on 2 rounds of sandwiches per person £7.90

Sandwich Menu 4

Sandwiches on hand cut breads and wraps

Roast beef and mustard salad on wholegrain

Thai salmon and rice noodle salad floured wraps

Sliced free range egg and tomato on focaccia (v)

Grilled aubergine, spinach, feta and rosemary on light rye bread (v)

Ham and cheese ploughman's on white bloomer

Hand cooked crisps (vg, gf)

Based on 1 1/2 rounds of sandwiches per person £6.70

Based on 2 rounds of sandwiches per person £8.75

Working Lunch Menus

Our working lunches are appealingly presented and quickly delivered to avoid disruption to meetings. The mixture of sandwiches and finger food gives plenty of choice. All menus are based on a minimum of 6 guests and include chilled tap water.

Working Lunch Menu 1

£9.85

1 round of sandwiches on white, brown and granary

Poached salmon with cucumber; Grilled pepper and kidney bean houmous (v); Ham, tomato, cucumber, lettuce with mustard mayonnaise; Free range egg with watercress (v)

Finger Food Items (3 bites per person)

Home made Cumberland pork sausage and herb rolls

Roasted red onion and goats' cheese tart (v)

Soy glazed chicken skewers with chilli sauce

Vegetarian Working Lunch Menu 2

£9.85

1 round of sandwiches on white, brown and granary

Stilton and cannellini bean pate, celery and walnut (v); Cream cheese with red onion and lettuce (v); Spiced tofu cream, beanshoots, peanuts and Chinese lettuce (v); Roast mushroom, spinach and roast tomato (v)

Finger food items: (3 bites per person)

Sushi roll with cucumber, carrot and ginger (v) (gf)

Roasted vegetables skewers (v) (gf)

Carrot and caraway seed scones with ricotta, sun dried tomatoes and pumpkin seed (v)

Working Lunch Menu 3

£16.50

1 round of sandwiches on hand cut breads and wraps

Red Leicester, onion relish and lettuce on white bloomer (v); Smoked salmon and pickled cucumber on light rye bread; Char grilled courgette with sweetcorn relish on tomato bread (v); Pulled pork and lettuce wrap

Finger Food Items (6 bites per person)

Bruschetta with cherry tomatoes, baby mozzarella and basil (v)

Wholemeal scones with smoked turkey and coleslaw

Halloumi and pepper skewers with garlic and thyme (v) (gf)

Little pots of olzo rice salad with tuna

Spiced prawn and vegetable filo

Crispy aromatic duck pancakes with plum sauce



Finger Buffet Menu

Our finger buffet menus are laid out for guests to help themselves. We use a range of contemporary white china display plates and served with a side plate and napkins. All menus are based on a minimum of 10 guests and include chilled tap water.

Finger Buffet Menu 1

£14.70

Home made Cumberland pork sausage and herb rolls
Mushroom and spinach tarts (v)
Rolled omelette with teriyaki beef salad (gf)
Smoked salmon and prawn salad rice paper roll (gf)
Sour dough crostini with ricotta cream, parma ham and rocket
Corn bread with spiced crab
Lemon drizzle cake (v)

Vegetarian Finger Buffet Menu 2

£14.70

Mini pots of spiced couscous with grilled aubergine (v)
Mixed vegetables and feta strudel (v)
Frittata with new potato, roasted shallots and chives (v) (gf)
Spiced lentil with grilled artichoke salad on spoons (v) (vg) (gf)
Rice paper rolls with Thai spiced vegetable (v) (vg)
Mini pitta bread with houmous, grilled peppers and spinach (v)
Fresh fruit kebab (vg, gf)

Finger Buffet Menu 3

£18.80

BBQ chicken salad wraps
Gallats with goats' cheese, cherry tomatoes and pesto (v)
English muffins with smoked salmon and pickled cucumber
Cucumber cup with Greek salad and pitta crisp (v)
Mini pots of spiced crab and noodles
Baked ricotta cheesecake with saute leeks and thyme (v)
Seared tuna and pepper skewers (gf)
Honeyed scone with smoked chicken, carrot and relish
White chocolate and passion fruit mousse (gf)

Food Bowl Menu

Food bowls are trendy and hugely popular; these offer guests a complete delicious mini meal. Presented in a variety of ways white rice bowls, exotic glasses and waxed oriental cartons. All menus are based on a minimum of 10 guests and based on 3 or 4 bowls per person and include chilled tap water.

Food Bowl Option 1 £15.70
Choice 2 savoury food bowls and 1 pudding

Food Bowl Option 2 £20.55
Choice 3 savoury food bowls and 1 pudding

SAVOURY

Red mullet with sweet and sour shredded salad (gf)

Ginger cured salmon with egg noodles

Bulger wheat salad with pink seared lamb with cumin and yoghurt dressing

Roast beef with lemon and lettuce salad and parmesan (gf)

Spiced chicken with fattoush

Duck and beansprout stir fry with cucumber pickle (gf)

Puy lentil goats' cheese and mint salad (v)

Griddled aubergine with feta and mint chilli (v) (gf)

Asian pear salad with toasted seaweed (v) (gf)

PUDDING

Italian trifle with blackcurrant compote, amoretti and custard

Passion fruit and coconut cheesecake

Banana and butterscotch upside down tart



Fork Buffet Menus

Our cold and hot fork buffets are presented in understated ceramics and white china, served with china plates, plain cutlery and napkins. All menus are based on a minimum of 20 guests and include chilled tap water.

Cold Fork Buffet Option One £18.20

Choice of 1 main course (includes vegetarian), bread, 1 salad, 1 pudding

Cold Fork Buffet Option Two £23.10

Choice of 3 main courses, bread, leaf salad, 1 salad, 1 pudding

MAIN

Marinated salmon with fennel salad (gf)

Crunch Thai salad with flaked tuna (gf)

Chicken with saffron couscous crust and vinaigrette tomato salad

Grilled swordfish with green beans and spicy pepper salsa (gf)

Char grilled corn fed chicken with mozzarella and chilli salad (gf)

Roasted fennel nicoise (gf)

Polenta cake with ratatouille (v)

French breads and butter (v)

SALAD

Mixed leaf salad with tomato, cucumber, spring onion and French dressing (vg, gf)

New potatoes, avocado and cress salad (v) (vg)

Rice salad with carrot, green beans, capers and lemon olive oil dressing (v) (vg) (gf)

Tomato, cucumber and mint (v) (vg) (gf)

Celery, celeriac, parsley and pomegranate salad (v) (vg) (gf)

PUDDINGS

Gooseberry pie with elderflower cream (v)

Almond and orange cake with orange rum (v)

Chocolate trifle (v)

Warm baked apple crumble (v)

Mango rice pudding (gf)

Fresh fruit platter (v) (vg) (gf)

Hot Fork Buffet Option One £21.90

Choice of 1 main course (includes vegetarian), 1 accompaniment, bread, 1 salad, 1 pudding

Hot Fork Buffet Option Two £26.75

Choice of 3 main courses, 1 accompaniment, bread, leaf salad, 1 salad, 1 pudding

HOT MAIN

Braised beef with anchovies and red wine

Baked Thai red curry

Cottage pie with leek and potato topping

Chicken with sherry vinegar and tarragon sauce

Slow cooked lamb with flageolet beans (gf)

Baked hake with butterbeans (gf)

Prawn and ginger stir fry with noodles

Vegetable hot pot (v) (vg) (gf)

Penne with mixed mushroom and spinach (v)

ACCOMPANIMENT

Warm potato salad with lemon and chive vinaigrette (v) (vg) (gf)

Pasta with olive oil and black pepper (v) (vg)

Buttered long grain rice or Basmati rice (v)

Crispy potatoes with rosemary and garlic (v) (vg) (gf)

SALADS

Mixed leaf salad with French dressing (v) (vg) (gf)

Celeriac, carrot and courgette with toasted seeds (v) (vg) (gf)

French beans with sugar snaps, garlic and parsley (v) (vg) (gf)

Watermelon, endive and feta salad with lime olive oil dressing (gf)

Pesto rice salad (v)

PUDDINGS

Toffee fudge and banana cheesecake (v)

Chocolate torte with pistachios, soured cherries and pouring cream (v)

Pear and rosemary tart with mascarpone cream (v)

Apple and almond crumble with custard (v)

Crème brulee with poached fruit compote (v) (gf)

Fresh fruit platter (v) (vg) (gf)

Special Diet Menus

These menus have been designed to accommodate any special diets that you or your guests may have. They are priced and labelled individually for the guests.

Drinks

All of our hot drinks are presented in stainless steel thermos flasks with fresh individual soya milk jugs, golden sugar, white china cups & saucers and tea spoons.

Fair trade coffee, teas, (soya milk) infusions, biscuits (gf) and chilled tap water £2.90

Break Menus & Extras

On arrival £6.30

Fair trade coffee, teas (soya milk) and infusions, orange juice, chilled tap water
Mini chocolate and cranberry muffin (vg, gf), Banana and oat muffins (vg,gf)

Mid morning break £5.70

Fair trade coffee, teas (soya milk) and infusions, orange juice, chilled tap water,
Biscuits (vg, gf) and fresh fruit basket

Afternoon break £5.10

Fair trade coffee, teas (soya milk) and infusions, chilled tap water and
home made chocolate brownie (vg,gf)

Extras (these can only be added on to menus)

Piece of fresh fruit – English apples or bananas £0.85

Hand cooked ready salted crisps (per packet) £1.10

Chocolate brownies (vg, gf) £2.50

Sandwiches

Our special diet sandwiches are appealingly presented and quickly delivered to avoid disruption to meetings. They are all made on gluten free bread which are individually sealed and presented in wooden crates labelled for the individual guest.

Sandwich Menu

£7.10

Sandwich on gluten free bread – please choose one of the following:

Roast beef, horseradish, tomato, lettuce and cucumber (gf)

Wiltshire ham, sweet pickle and lettuce (gf)

Smoked Scottish salmon with cream cheese (gf)

Tuna and sweetcorn mayonnaise with tomato, lettuce and cucumber (gf)

Grilled courgette with aubergine pate and rocket (vg, gf)

Roasted peppers with spinach, houmous and toasted sunflower seeds (vg, gf)

Ready salted crisps

Piece of fresh fruit

Salads

Our special salads are appealingly presented and quickly delivered to avoid disruption to meetings. They are individually presented in sealed salad boxes and are presented in wooden crates labelled for the individual guest.

Salad Menu

£9.40

All our salads come with mixed leaves, Kent tomatoes and cucumber – please choose one of the following:

Wiltshire ham, free range egg, new potatoes with mustard mayonnaise (gf)

Char grilled chicken, new potatoes and sun dried tomatoes (gf)

Poached Scottish salmon with new potatoes and dill dressing (gf)

Cajun spiced red mullet with herb rice salad (gf)

Roasted Mediterranean vegetables with black olive tapenade (vg, gf)

Moroccan spiced grilled aubergine with lemon scented chick peas (vg, gf)

Fresh fruit salad pot



Terms & Conditions

An order placed with Cooks & Partners at Resource for London implies acceptance of these terms and conditions.

Definitions. In these terms and conditions "Cooks & Partners" means Cooks & Partners Limited (sole caterer at Resource for London). "The Client" means the person named on the order form for an event and the "Agent" means any sub contractor or supplier hired by the Client. "The Event" means the event or function detailed on the confirmation of order.

Menu Pack. Menu packs are valid for six months from 1st July – 31st December and 1st January – 30th June and after this period we have the right to re quote due to costs.

Confirmation. Cooks and Partners account clients are required to sign the order/confirmation schedule 5 working days prior to the delivery day. Non account holders are required to sign the confirmation/order form and pay the invoice in full and it is to be received by Cooks & Partners a minimum of 5 working days prior to the event.

Final Numbers. Must be confirmed to us in writing 4 working days prior to each event.

Cancellation. Notice of cancellation is 5 working days, however, if at the time of cancellation any equipment, services or food have already been ordered from our suppliers and cannot be cancelled without cost to us, then the client will be charged the full price.

Charges. Menu pack prices are based on specific minimum numbers.

Drinks. Are sold by the bottle/litre and are charged in full.

Delivery. Is free from the menu pack to The Resource for London Centre. Any other items or special orders may incur a delivery charge.

Equipment Hire. Our waiting staff will present all your requirements for your event and they will be responsible for all clearing and packing of equipment.

Staff. Staffing costs are all covered within the menu pack price. Travel expenses will be charged to you if they are required to work later than 11.00pm.

Food. All food is freshly prepared and we aim to use only the freshest, finest and best ingredients. We reserve the right to make price changes or substitutions due to market fluctuations. Cooks & Partners cannot be held responsible for the safety of any food supplied directly by the client. Due to health and safety, no left over or wasted food can be taken home by the client or staff. It remains the property of Cooks & Partners to dispose of in a correct and proper manner. Only food and beverages supplied by RFL caterers (Cooks and Partners Ltd) may be consumed on the premises.

Complaints. Any complaint or concern must be made verbally to Cooks & Partners staff at the time of the event. It must then be followed up in a written format within 48 hours after your event, which will be dealt with by Cooks & Partners head office.

Payments. All invoices are due for payment within the time given on the invoice. All charges are subject to VAT at the current rate. All payments are required in sterling by cheque (payable to Cooks & Partners Limited), bacs or card payment. A surcharge of £2.50 will be charged for debit card payments and a 3% surcharge will be added for credit card payments. New and bad credited rated clients will be required to pay their full balance prior to the event (at Cooks & Partners discretion). All invoices will be emailed and hard copies are available upon request only.

Non Payment. All invoices are due for payment within the time given on the invoice. Accounts not paid within the time will attract a surcharge of 10% for every calendar month (calculated on a daily basis) until payment is made and for this calculation the calendar month in which the account should have been paid will be included. The cost of any legal action or debt recovery that involves outstanding accounts will be charged to the client.

Client's Responsibility. The Client will indemnify, defend and hold harmless Cooks & Partners principals, offices, directors, agents and employees from and against any and all demands, claims, damages to person or property, losses and liabilities, including reasonable legal fees, arising out of or caused by the Client's negligence or wilful misconduct in connection with the booking.

Data Protection/Privacy. Cooks & Partners shall not use, copy, adapt, disclose or part with possession of any business, employee, customer or guests information or data of or relating to the Client which is disclosed directly as a result of these Terms and Conditions or disclose to any third party the details and contents of these Terms and Condition except as strictly necessary to perform its obligations or exercise its rights under these Terms and Conditions or with the written consent of the Client.

Advertising Material. All drawings, descriptive matter, specifications and advertising issued by Cooks & Partners and any descriptions or illustrations contained in Cooks & Partners brochures or quotations are issued or published for the sole purpose of giving an approximate idea of the goods or services described in them. All such drawing and descriptive matter remains the property of Cooks & Partners.

Insurance. Cooks & Partners shall maintain with a reputable insurance company appropriate insurance policies in relation to the risks involved under these Terms and Conditions, including Employer's Liability Insurance and Public Liability Insurance. Upon the Client's request Cooks & Partners shall provide the Client with copies of such policies.

Loss or Damage. If our property or sub contractors is wilfully or negligently damaged, stolen, broken or lost at a function the full replacement cost is payable by the client. Accidental damage at an event should be covered by the client's own insurance and no claim can be accepted by ourselves. We do not accept responsibility for the personal property of clients or guests. Cloakrooms can be provided upon request but goods are left at the owner's risk and without any obligation on the part of ourselves.

Force Majeure. We shall be under no liability for any delay or failure to provide the service as a result of any act or circumstances beyond it's reasonable control, including but not limited to Act of God, legislation, act of war, terrorism, fire, draught, storm, flood, failure of power supply or mechanical breakdown, lock out or in and strike which may cause the premises to be inaccessible or closed temporarily or otherwise or the function to be interrupted.

Limitation of Liability. The following provisions exclude our entire liability (including any liability of acts and omissions of employees) and subcontractors to you in respect of Any breach of contractual obligations under this agreement; and Any representations or tortuous act or omission including negligence in connection with this agreement.

Any act or omission falling within this paragraph shall be known as an event of default.

Our entire liability in respect of an event of default shall be limited to damages of an amount not exceeding the total price paid for you by catering services at the event or our entire liability in the event of default shall be limited to sum of the total due under this "contract".

We are not to be liable in respect of any event of default for loss and profits, goodwill or special indirect or consequential loss including loss or damages incurred by you as a result of an action brought by a third party)

If a number of events of default shall give rise to substantially the same loss, then they shall be submitted to only one claim under this agreement.

We shall have no liability in respect of any event of default unless you have served notice within 24 hours of the event concerned and followed in writing not more than 48 hours after the event

The laws of England and the jurisdiction of English courts will apply to any dispute.

July 2015