

Reception & Events Menus

Introduction

Welcome to the Resource for London Reception and Events menu pack by Cooks & Partners. Overleaf, you will see a selection of menu options suitable 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

Other important information:

- All orders must be placed a **minimum of 5 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 25 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
- Payment must be made prior to the event for any new accounts
- Invoices must be paid within our credit terms of 14 days from invoice date for account clients

STATIC CANAPÉS



From stunning glass vases to exquisite ceramics and baskets filled with delicious bites including Hand cooked vegetable crisps and Thai prawn crackers with unusual dips. Guests help themselves from tables which are placed around the room.

DRY SNACK MENU 1

£2.25

Cheddar cheese and paprika sables (v)
Ready salted crisps (v) (gf)
Salted peanuts (vg) (gf)
Tortilla and dips (v)

DRY SNACK MENU 2

£3.25

Chili rice crackers (vg) (gf)
Root vegetable crisps (vg) (gf)
Parmesan cheese straws (v)
Marinated olives (vg) (gf)

CANAPÉ MENU



Canapés will be arranged on tables or can be passed around your guests throughout the event. They will be presented on different types of presentation plates to compliment the food from slate tiled plates to bamboo trays.

Whilst choosing your menu items consideration should be taken to ensure that your menus is well balanced. We would recommend that you have an equal choice of meat, fish and vegetarian canapés.

Canapes Cold

Option One	7 canapé items	£22.25 per person
Option Two	10 canapé items	£27.45 per person

Canapes Hot and Cold

Option One	7 canapé items	£25.50 per person
Option Two	10 canapé items	£31.50 per person

MEAT CANAPES



SERVED COLD

Black onion seed cone with barbecued pork and kimchi cabbage

Poppy seed and parmesan shortbread with Welsh black seared beef sirloin and home-made curd cheese

Rosemary and lemon polenta cake with wild mushroom quail ballotine and roasted aubergine garlic puree

Fresh brioche with chicken liver parfait, red onion jam and chicken crackling

Smoked ham and corn-fed chicken terrine with crunchy aubergine skin

Cumin and thyme shortbread with butternut squash puree, chorizo and green apple jam

SERVED HOT

Pork and caramelised onion koftas with sweet chilli lime dip

Sticky soy and plum chicken lollipop with a sesame crust

Mini focaccia beef burger with roasted vegetables and broad bean pesto

Japanese beef korokke with katsu curry dip

Pulled slow cooked lamb shoulder lollipop with sweet chilli jam

FISH CANAPES



SERVED COLD

Black rice crackers with smoked trout pâté and keta caviar
Bread and butter basket with Scottish salmon tartare, radish, cucumber and crispy apple
Spinach cone with guacamole two ways and London smoked salmon
Cornish crab nori cake with ginger mayonnaise and toasted seeds
Tuna cylinders with spinach, quail eggs and poppy seeds
Char-grilled tiger prawn with spicy gazpacho jelly and coriander

SERVED HOT

Lemon scented scallops with carrot, bacon jam and carrot crisp
Pan-fried sea bass with cauliflower and spinach dahl and turmeric glazed cauliflower crisp
Smoked cod croquette with seaweed crust and wasabi crème fraîche
Thai shrimp and water chestnut ravioli with coconut and green curry foam
Marinated tiger prawn dumplings with vinegar dip

VEGETARIAN CANAPES



SERVED COLD

- Crispy flatbread with carrot purée and pickled vegetables
- Salt baked golden beetroot and sheep's cheese salad
- Mascarpone and herb tart with pickled grapes
- Talegio biscotti with red pepper pannacota, aioli and herbs
- Tapioca crisp with smoked and candid aubergine and dried mushroom powder
- Tacos with feta cream, sun-dried tomato, cucumber and black olive crumbs

SERVED HOT

- Broccoli velouté with savoury granola drizzled with extra virgin olive oil
- Spiced carrot and halloumi pattie with burnt aubergine dip
- Cannellini bean and thyme scotch quail egg with sun-dried tomato paste
- South East Asian paneer skewers with lime and coriander dip
- Blood Mary with fried stuffed olives

PUDDING CANAPES



SERVED COLD

- Fresh mango and lime sundaes
- Salted caramel truffle lollipops
- Sweet raspberry sushi with chocolate foam
- White chocolate lamingtons and dried raspberry cake pops
- Mississippi mud pies
- Yogurt meringue cherry kisses

SERVED HOT

- Kent apple and almond galette with tonka bean cream
- Cherry muffin pancake with cream cheese
- Crepe suzette with candied orange
- Mini donuts with peach compote and vanilla cream dip
- Warm chocolate and peanut cake with white chocolate sauce

FOOD BOWL MENU



Trendy and hugely popular, these offer guests a complete delicious mini meal. We present them in a variety of ways including black rice bowls, exotic glasses and waxed oriental cartons. Food bowls will be laid out on tables covered in white crisp linen and guests can help themselves with our waiting staff to advise them.

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.

Food Bowl Option Cold	£27.80
Choice 3 savoury food bowls and 1 pudding	
Food Bowl Option Hot and Cold	£30.95
Choice 3 savoury food bowls and 1 pudding	

MEAT BOWL FOOD



SERVED COLD

Suffolk smoked chicken Caesar salad with Dijon mustard and glazed polenta croutons

Rare roast beef, char-grilled artichokes, roasted red peppers and balsamic shallots with wild rocket, truffle oil and shaved parmesan

Seared rosemary and garlic marinated lamb with Greek salad and kalamata olives and fresh oregano

SERVED HOT

Thai lemon chicken curry with jasmine coconut rice and Thai roti

Wild boar and apple sausages with sweet potato mash, caramelised onion gravy and crispy onions

Sesame sirloin steak with Asian spiced noodles, toasted cashews and soy dressing

FISH BOWL FOOD



SERVED COLD

Spiced potted shrimps with pickled cucumber with sourdough toasted shards

Confit of salmon with soba noodles, compressed summer vegetables and baby herbs and leaves

Pan-seared sea bream with summer pea salad and braised fennel salad

SERVED HOT

Lemon baked halibut with fragrant couscous and golden raisin jam

Luxury fish pie with Cheddar cheese mash topping

Herb risotto cake with smoked salmon, horseradish cream and baby watercress

VEGETARIAN BOWL FOOD



SERVED COLD

Roasted squash and golden beetroot superfood salad with quinoa crisps, alfalfa and mixed cress

Avocado, purple carrot, white radish, mint, basil paper rice rolls with sweet and spicy sauce

Caraway scented aubergine, chickpea, baby spinach and crumbled goats' cheese salad with shaved bread crisps

SERVED HOT

Roasted squash wedge with Brighton blue cheese and toasted walnuts and seeds

Fenugreek and garlic infused spinach curry with fluffy tomato rice

Lemon herb gnocchi, broad beans and broccoli with kale mascarpone pesto

PUDDING BOWL FOOD



SERVED COLD

Chocolate pavlova with vanilla macerated strawberries and custard

Steamed mango and coconut cream with lime zested raspberries

Water melon jelly with chai seed cream

SERVED HOT

Plum and oat crumble with vanilla sauce

Yoghurt and cardamom ground rice pudding with fresh blueberry compote

Pistachio olive oil cake with roasted apricots and ricotta cream

CHAMPAGNE, WINE AND DRINKS LIST



All of our DRINKS are delivered chilled and ready to serve with 6 glasses per bottle

HOUSE CHAMPAGNE AND SPARKLING WINE

De Malherbe Brut Epernay NV, *Brioche aromas with hints of red fruits & citrus* £38.25

Prosecco Spago Carlo Botter, Italy NV, *A light with attractive perfumed bouquet* £24.25

HOUSE WINES

WHITE

Inzolia Chardonnay 'di Sicilia', Il Paradosso, Sicily, Italy 2013 £15.25

A dry white with scents of apricot and honey on the nose, with strong exotic fruity overtones.

Sauvignon Blanc Terre D'Or, IGP D'Oc 2013 £16.25

A fresh, vibrant white with aromas of lemon, gun flint and citrus fruits, with soft fruit

RED

Nero d'Avola Shiraz Il Paradosso, Sicily, Italy 2013 £15.25

Slightly spicy and fruity with berry notes. Smooth on the palate

Merlot Forteresse, IGP D'Oc, Foncaillieu 2013 £16.25

Mouthfilling ripe fruit, a peppery nose and light tannins to balance.

ROSE

Nero d'Avola Rosato Il Paradosso, Sicily, Italy 2013 £15.25

An attractive light strawberry pink rosé. An easy drinking dry rosé, soft yet crisp

BEER

Becks Beer 27.5cl 5% vol £4.25

COLD DRINKS

English still & sparkling mineral water (litre) £2.50

Orange juice and Apple juice (litre) £2.75

Cranberry juice (litre) £3.25

Sparkling Elderflower presse (litre) £3.75

Freshly squeezed orange juice (min 2 litres) £5.95

Home-made lemonade (min 2 litres) £5.95

Lemon, mint & pomegranate cooler (min 2 litres) £6.95

Watermelon, lime & ginger cooler (min 4 litres) £7.95

Full Wine, cocktail and drinks list available on request

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 occur 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 2% surcharge will be added for debit and 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.