

# BREAD FLOWERS

Rosie Krzyzanowska & James Bowen

Wedding

St Giles House

06 May 2023

100 guests

*"If I had two pennies to spend I would spend a penny on bread, so that I might live and a penny of Flowers, so that I might have a reason for living."*

YEVGENY YEVTUSHENKO

PROGRESSIVE  
SOCIAL  
COOKING

BREAD & FLOWERS

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Longford Farmhouse,  
Bodenham, Salisbury,  
SP5 4EJ

## EVENT PLAN

PLEASE CHECK THE TIMETABLE, MENU, EQUIPMENT & ANY OTHER DETAILS

Please inform B&F of any amendments by the 05 February 2023

Please also send your table plan on the 5th February

5th Proposal

07 September 2022

Dear Rosie & James

It was lovely to meet you all at the tasting. I do hope you found it useful & reassuring. I have updated your proposal based on the following amendments

- Amended the timetable - adding speeches between courses, this has added cost
- Listed the canapes you chose
- Listed the starter you chose
- Added the Jewelled Persian rice to the chicken dish - this has added cost
- Listed the pudding you chose - this has added cost
- Added Figs & grapes to be on the tables during pudding - this has added cost
- Swapped the table linen to fit trestle tables & amended the colour to Medrite grey. This has added cost
- Amended the glasses to Zwiesel - this has added cost
- If you would like to arrange hire with Allen's directly this is a link to their website - [www.allenshire.co.uk](http://www.allenshire.co.uk) just let me know what to remove from our list ASAP
- The menu includes all the ingredients and allergens in each dish. We ask that you make this available to your guests prior to them making their food choices so guests with any serious food allergies can flag up any problem ingredients early on.
- Could you fill in this form please [www.breadandflowersevents.co.uk/client-booking-form](http://www.breadandflowersevents.co.uk/client-booking-form) so I have all the correct contact details on file

We are setting up a client portal webpage for every client & will share this with you in due course, this will have details of all the current information & any further information we need from you. I have also added the deadlines for information we require on this proposal. If you do engage a wedding planner please ensure they see these deadlines before you book them & also do let us know who you are working with & on what terms. Do let me know if you have any questions or if I have missed anything.

Best wishes,

Bee

## Event lead up timetable

05 February 2023	Client to submit any changes to the event plan
22 March 2023	Client to submit Final Guest Choices
22 March 2023	Client to submit Drinks Inventory
22 March 2023	Client to submit Table Layout
22 March 2023	Client to submit Equipment hire
22 March 2023	Client to submit Staff Uniform
22 March 2023	FOH to submit Staff information
06 April 2023	90% Payment due
06 April 2023	Bread & Flowers dietary information uploaded to portal - under final guest cho
26 April 2023	Client to submit Seating plan

## Order of the Day

04 May 2023	Hire in delivered
05 May 2023	Staff arrive to lay up the tables & check in the hire in
<b>06 May 2023</b>	
15:00	Wedding in Church
	Guests arrive
16:00	Serve drinks & canapes
17:30	Call guests to sit down
17:45	1 Speech (guests to toast with what they are drinking)
17:55	Serve starter
18:25	Clear starter
18:35	1 Speech (guests to toast with what they are drinking)
18:05	Serve main course
18:50	Clear main course
19:00	1 Speech (guests to toast with what they are drinking)
19:10	Serve puddings
19:20	Clear puddings
	1 Speech (guests to toast with what they are drinking)
	Cut the cake
20:05	Serve tea & coffee (station x 50%) in the Tapestry room
20:50	Clear tea & coffee
22:30	Serve evening food in the Tapestry room

## Menu

**Please share this menu including the ingredients with your guests - this will ensure guests with any food allergies can flag them up or choose an alternative dish**

### Canapes x 6 per person

Sticky sausages

*Sausages - cocktail (gluten) Hoisin sauce (soya, gluten, sesame seeds) Honey - runny, Mustard (mustard) Sesame seeds (sesame)*

Manchego con membrillo

*Manchego (milk), membrillo paste*

Chickpeas, chard & chilli crostini

*Chickpeas, chard, garlic, olive oil, lemon, chilli, crostini (gluten), salt, black pepper*

Beetroot cured salmon with beetroot dressing & horseradish cream on pumpnickel

*Salmon (fish), beetroot, fennel, tarragon, salt, sugar, vinegar (sulphur dioxide), shallots, garlic, thyme (sulphur dioxide), olive oil, horseradish, lemon, crème fraiche (milk), mustard (mustard), bread (gluten), butter (milk)*

Courgette, spring onion & cheese tartlets

*Pastry (gluten, Courgette, Olive oil, Butter (milk), Spring onions, Garlic, Thyme, Cream (milk), Egg (egg), Cheese (milk), Salt, Pepper*

Grilled chicory with thyme, sherry vinegar & jamon

*Chicory, parsley, serrano ham, vinegar (sulphur dioxide), garlic, thyme, olive oil, salt, black pepper*



## **Starter**

*Plated & pre ordered*

Goat's cheese with rhubarb & lovage

*Rhubarb, sugar, lovage, honey, olive oil, goats cheese (milk), salt, black pepper*

or

Gin & juniper cured salmon with apple & fennel cream on pumpernickel bread

*Salmon (fish), fennel, gin, salt, sugar, black pepper, dill, juniper berries, apples, cream (milk), sugar, mustard (mustard), lemon, bread (gluten), butter (milk)*

## **Main course**

*Plated & pre ordered – choose two options*

Roast chicken with saffron, honey, pinenuts and rosewater with Jewelled persian rice

*Chicken, onion, olive oil, ginger, cinnamon, saffron, lemon, salt, black pepper, pine nuts (nuts), rosewater, spring onion, Rice, salt, pepper, orange, carrots, almonds, saffron, cinnamon, cardamon, vegetable oil, butter (milk), sugar, pistachio nuts (nuts), raisins, barberries*

or

Bulgar & spinach pilaf with labneh, chilli roast tomatoes & caramelised onions

*Onion, Olive oil, Garlic, Bulgar wheat (gluten), Vegetable stock (celery) Salt, Pepper, Spinach, Mint, Yoghurt (milk), Tomato, Vinegar (sulphur dioxide), Harissa paste, Sugar, Cinnamon, Lemon*

*With sharing bowls*

Mixed peppery leaf farmers market salad with blue and white borage flowers & light French dressing

*Mixed leaf salad, olive oil, vinegar (sulphur dioxide), salt, black pepper, borage flowers*

## **Pudding**

Vanilla panacotta with pistachio brittle

*Ingredients TBC - but will contain milk & nuts*

## **Tea & Coffee**

*Served from a side table after the meal for 50% of the guests*

## **Evening Food**

Custard Bao buns with custard x 65 servings

*Ingredients TBC - but will contain milk & gluten & egg*

Chutney, crackers, biscuits, figs & grapes (to go with the clients cheese) x 65 servings

*Gluten, milk*



## **Bread & Flowers to provide**

Drinks & Canapé Reception – suggested canape menu x 6 per person  
3 Course Meal – suggested menu  
Event Manager – a senior member of staff to oversee all food and drink service  
Chefs & Waiting Staff - throughout reception and meal  
Staff to lay up the tables the day before  
Client Meetings  
All Tableware and Kitchen Equipment required  
VAT @ 20%

## **Client to provide**

Venue to supply tables, chairs  
All drinks for the reception & meal

<b>Total price based on 100 guests</b>	<b>100 Guests</b>
Sub total per head	£88.20
Vat per head	£17.64
Total per head	£105.85
<b>Total Price</b>	<b>£10,584.54</b>

## **Price valid for 30 days**

### **The next stage**

*We appreciate that choosing the right caterer for your event is a big decision.  
We can secure your date for you upon receipt of a 10% deposit of the total cost as outlined in the latest proposal. We can continue to streamline the menu together after a deposit is paid.  
A tasting is for up to four of you and costs £250.  
In the meantime, do ask any questions to help make your final decision. We are here to help.*

### **Payment terms**

*10% to confirm the date – payable ASAP  
70% payable 4 weeks before the event & 20% payable within 7 days following the event.  
20% payable within 7 days following the event.  
Bank details - Bread and Flowers, Account 56235224, Sort 54-41-19  
Company VAT number - 137412528  
Please let us know if you would like to pay a deposit so we can issue an invoice  
Please do be aware that the price is not fixed on payment of a deposit, some costs (staff & large kit) do not scale pro rata, so as numbers reduce the price per head will increase*

**Hire in included**      [www.wessexcaterhire.co.uk](http://www.wessexcaterhire.co.uk)

Linen	Tablecloth 70" x 144" oblong - white	White	6
	Tablecloth 90" x 90"	Medrite grey	17
	Napkin - 20" x 20" white	White	100
	Waiters cloths	White	28
Crockery - eating	Lubiana 8" Plate	Starter	100
	Lubiana 12" Pasta Bowl	Main - plated	100
	Lubiana Hat Plate	Pudding	100
	10" Salad Bowl	Salad	17
	10" x 6" Small platter	Figs & grapes	17
	Windsor Serving Spoon	Salad	33
	Windsor Serving Fork	Salad	33
	Lubiana salt/pepper pinch pot	Salt & oil	17
Cutlery - Ratail	Ratail starter Knife	Starter	100
	Ratail starter Fork	Starter	100
	Ratail table Knife	Main	100
	Ratail table Fork	Main	100
	Ratail dessert Spoon	Pudding	100
	Ratail dessert Fork	Pudding	100
Coffee & Tea	Cafetieres - 12 cup	Coffee	4
	8 Cup White China Tea Pot	Coffee	2
	Lubiana Demi Tasse coffee cup & saucer	Coffee	50
	Windsor teaspoon	Coffee	50
	Lubiana Tea Cup & saucer	Coffee	20
	Lubiana Milk jug 10oz	Coffee	3
	Lubiana Sugar bowl	Coffee	3
Cheese / Eve Food	Lubiana 8" Plate	Eve Food	65
	Winsor starter Knife	Eve Food	65
	Rustic Wood Board	Eve Food	5
	Wooden Bread Trug 12" x 5"	Eve Food	5
	Cheese knife	Eve Food	5
	Lubiana square bowl	Eve Food	5
	Non slip black drinks tray	Reception	6
Glassware			
40 per case	7oz (20cl) Zwiesel Champagne Flute	Reception	120
40 per case	10oz (28cl) Tumbler	Reception	40
	1.3 Litre Jug	Reception	3
24 per case	14oz (40cl) Zwiesel Red Wine Goblet	Table red	120
28 per case	10oz (28cl) Zwiesel White Wine Glass	Table white	112
28 per case	12oz (34cl) Salto Clear Tumbler	Table water	112