# HOSPITALITY



FOR CONFERENCES, MEETINGS AND EVENTS

# Welcome











**Bite2Eat** aim to provide you with a selection of outstanding bespoke menus produced by our Head Chef and skilled team.

We are committed to ensuring that fresh ingredients and local produce are used, wherever possible, in all food prepared for hospitality.

All coffee and tea served is guaranteed to be; Fairtrade, Rainforest Alliance or Soil Association Organic.

To book catering for your event or to discuss your requirements (5 days in advance for food or 48 hours for drinks) please email: Bite2Eat@king-james.n-yorks.sch.uk

# Tea and coffee breaks

£1.50

£1.80

### **Tea and Coffee**

Premium blend roasted coffee Fairtrade tea

### The traditional

Fresh roasted filter coffee
Selection of tea and infusions
A selection of luxury biscuits

### The American

Fresh bean to cup coffee, latte or cappuccino Selection of tea and infusions Fresh cookies or shortbread





### £1.00 The afternoon treat

Fresh bean to cup coffee, latte or cappuccino Selection of tea and infusions Brownies, caramel slices, muffins and flapjacks

### Additional drinks

Bottled still mineral water 500ml	£1.00
Bottled sparkling mineral water 500ml	£1.00
Bottled still mineral water 330ml	£0.35
Bottled fruit juice 330ml	£0.45
Bottled fruit juice 1litre	£2.00

£2.50

# Breakfast

Freshly baked Danish pastries	£1.00
Freshly baked pain au chocolate	£1.00
Seasonal fruit bowl	£1.00
Fruit smoothie shot	£0.80
Locally sourced bacon sandwich	£1.50
Premium sausage sandwich	£1.50
Cheese and ham panini	£1.70











## Lunch

### **Classic finger buffets**

Selection of freshly made buffet sandwiches on a variety of breads with vegetarian options Assorted hand cooked crisps

Fresh seasonal fruit

Selection of sliced cakes

### Hot finger buffets minimum 8 persons

Selection of freshly made buffet sandwiches on a variety of breads with vegetarian options

Freshly prepared quiche

Selection of Indian style snacks

Seasoned wedges

Cheese board

Selection of sliced cakes

Fresh seasonal fruit basket

## £3.75









£3.00





## Lunch

### Hot fork buffets minimum 10 persons

Please choose 3 from the following options

Scottish salmon

Fresh roast chicken breasts

Texas style chilli

**Pulled Pork** 

Beef lasagne

Honey roast gammon with pineapple





### £4.50

### Please choose 3 from the following options

Potato salad and lemon mayonnaise

Mixed green leaf salad

Greek salad with feta cheese

Noodles with soya dressing

Pasta with tomato and basil sauce

Indian spiced rice

Garlic bread

Freshly baked bread

Warm butter new potatoes

## Please choose 2 from the following options

Individual fruit salads

Cheese and biscuits

Individual cheesecakes

Chocolate fudge cake



# Conference package

Day delegate Package per person

£6.50

Bottle of still or sparkling mineral water - refreshed

### On arrival

Filter coffee
Selection of tea and infusions
Pain au chocolat or Danish pastries

## Mid morning

Filter coffee
Selection of tea and infusions
Fresh cookies or shortbread





### **Classic Finger Buffets**

£1.00 Supplement for hot finger buffet £2.00 supplement for hot fork buffet

## The afternoon treat (£1.00 Supplement)

Filter coffee
Selection of tea and infusions
Shortbread biscuit



## Receptions

### **Canapés and Drinks Receptions**

Minimum 8 persons

5 canapés per person Cheeseboard and biscuits Luxury mini desserts

## Drinks selection per glass

£7.00

£4.95

£3.00

House champagne	£4.00
Quality blended white wine	£2.50
Cava	£3.00
Quality blended red wine	£2.50
Pimms and lemonade	£3.00
Sherry	£2.50
Mulled wine	£2.00
Bottled beer	£2.50





## Terms and conditions

### Special diets and/or allergies

Please advise of any special requirements, particularly allergies, at the time of booking and every effort will be made to provide suitable dishes.

Gluten/wheat free products are available on request.

Halal meat and poultry are available on request.

Please note: traces of nuts may be found in some of the dishes so please ensure you check on ordering if there is a risk to anyone present. Should you have any allergy concerns at all please discuss them with the Head Chef.

### **Special Requests**

If you are unable to find what you need, please email our Head Chef who will be happy to help.

### **Bookings**

Catering requests should be booked at least 5 days in advance for food and 48 hours for drinks.

To book catering for your event or to discuss your requirements, please email:

Bite2Eat@king-james.n-yorks.sch.uk

### **Food safety**

To ensure Bite2Eat at King James's School is able to manage food safety and Health & Safety proactively, cooking equipment, foods or drinks should not be brought onto site for internal or external catering functions.

### **Cancellations**

48 hour notice is needed for cancellation or changes or the full costs will be incurred.

### **Prices**

All prices quoted are subject to VAT at 20% for external functions. All prices are valid until 31st December 2015.

