

HOSPITALITY BROCHURE



INTRODUCTION

WELCOME TO THE CATERLINK HOSPITALITY BROCHURE. THIS IS A GUIDE PROVIDING AN INDICATION OF THE SERVICES WE CAN PROVIDE. WE WOULD BE DELIGHTED TO DISCUSS ANY ASPECT OF YOUR CATERING REQUIREMENTS WITH YOU AND IF YOU HAVE ANY SPECIAL REQUIREMENTS, WE WILL DO OUR UTMOST TO ACCOMMODATE THEM. OUR GOAL IS TO ENSURE THAT WE EXCEED YOUR EXPECTATIONS AT ALL TIMES.

A MINIMUM OF 3 DAYS IS REQUIRED FOR BUFFETS, 2 DAYS FOR WORKING LUNCHESES AND 24H FOR BEVERAGES.

AN ADDITIONAL LABOUR CHARGE MAY BE LEVIED DEPENDING ON THE NATURE OF THE BOOKING IF APPLICABLE, RATES WILL BE AGREED, IN ADVANCE, AT THE TIME OF BOOKING.

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BEVERAGES

HOT DRINKS PER PERSON

STANDARD TEA & COFFEE SERVICE

| 30P

STANDARD TEA, COFFEE & BISCUIT SERVICE

| 60P

PREMIUM TEA & COFFEE SERVICE

| 60P

PREMIUM TEA, COFFEE & BISCUIT SERVICE

| 90P

PERFECT ADDITIONAL ITEMS!

HOMEMADE BROWNIE & FLAPJACK | 80P

ALL BUTTER SCONES, CREAM & JAM | £1.20

BEVERAGES

COLD DRINKS PER ITEM

750ML GLASS BOTTLED WATER -

STILL OR SPARKLING | 60P

500ML BOTTLED WATER -

STILL OR SPARKLING | 30P

1 LITRE OF JUICE

APPLE OR ORANGE | £1.60

CANNED REFRESHMENTS

COCA COLA, PEPSI, FANTA ETC | 50P

SUGAR-FREE CANNED REFRESHMENTS

COCA COLA, PEPSI, FANTA ETC | 60P

BREAKFAST

PÂTISSERIE PER PERSON



CROISSANT WITH JAM & BUTTER

- VEGAN AVAILABLE

| 55P

PAIN AU CHOCOLAT

| 55P

CHOCOLATE TWIST

| 60P

CINNAMON BUN

| 60P

FINE BUTTER PAIN AUX RAISINS

| 65P

BREAKFAST

COLD OPTIONS PER PERSON - MINIMUM 5



CEREAL SELECTION

CORNFLAKES - RICE KRISPIES - WEETABIX - MUSELI
| 50P

CEREAL VARIETY BOXES

| 70P



YOGHURT & MUSELI POTS

| 90P

YOGHURT BAR

2 TYPES OF YOGHURT, MUSELI, HONEY, DRIED FRUITS &
COCONUT
| £1.50

BREAKFAST

FRUIT OPTIONS PER PERSON



WHOLE FRUIT
| 30P PER ITEM



FRUIT BOWL - MIN 5
GREAT WITH YOGHURT BAR! | £1.10

FRUIT PLATTER - MIN 5
| £1.20

BREAKFAST

HOT PER PERSON



BREAKFAST ROLLS

BACON - SAUSAGE - VEGAN SAUSAGE -
HASH BROWN & EGG | £1.15



BREAKFAST MUFFINS

BACON & EGG - SAUSAGE & EGG - VEGAN SAUSAGE &
HASH BROWN - HASH BROWN & EGG | £1.30



THE FULL MONTY - MIN 5

PRICED PP - BACON, SAUSAGE, HASH BROWN, BAKED BEANS, MUSH-
ROOMS, GRILLED TOMATO, TOAST, SCRAMBLED EGG OR FRIED EGG
| £2.10

BREAKFAST

SPECIALITY PER PERSON



COCONUT PORRIDGE - MIN 5

WITH FRUITS OF THE FOREST & HONEY | 95P



BREAKFAST FRITATA - MIN 5

CHORIZO & RED PEPPER | MUSHROOM & SPINACH
| 70P



LOADED PANCAKES

WITH BANANA & TOFFEE SAUCE | £1.30



SMOKED SALMON & CREME FRAICHE - MIN 5

ON TOASTED BAGEL | £1.40

LUNCH

WORKING LUNCHES



WORKING LUNCH A

FRESHLY MADE SANDWICH PLATTER SERVED
WITH CRISPS AND FRESH PLATTER | £2.90



WORKING LUNCH B

FRESHLY MADE SANDWICHES, BAGUETTES AND
WRAPS SERVED WITH CRISPS AND FRESH FRUIT
PLATTER
| £3.40

LUNCH

GRAZING PLATTERS PER PERSON



THE BRITISH PLOUGHMAN'S - VEGETARIAN - MIN 5

SELECTION OF CHEDDAR, BRIE, CHEESE AND SPRING ONION, BREAD, CRACKERS, GRAPES, CHERRY TOMATOES, PICKLE, BOILED EGG, GHERKINS, TOMATO CHUTNEY AND

OLIVES ON A BED OF ROCKET | £2.40



THE BRITISH PLOUGHMAN'S - MEAT- MIN 5

SELECTION OF CHEDDAR, BRIE, CHEESE AND SPRING ONION, BREAD, CRACKERS, GRAPES, CHERRY TOMATOES, PICKLE, BOILED EGG, GHERKINS, TOMATO CHUTNEY AND OLIVES ON A BED OF ROCKET - WITH WILSHIRE HAM AND LINCOLNSHIRE

COCKTAIL SAUSAGES | £2.90

LUNCH

GRAZING PLATTERS PER PERSON

MEDITERRANEAN MEZZE - MIN 5

SELECTION OF FALAFELS, HOUMOUS, FETA, GRAPES, CHICKEN BROCHETTES, KOFTA, YOGHURT AND MINT SAUCE, CRUDITE SELECTION SUCH AS CARROT, CELERY, CHERRY TOMATOES, RADISH ON A

BED OF ROCKET | £3.90



LUNCH

HOT LUNCH PER PERSON



SHAWARMAS & SALADS - MIN 5

SELECTION OF SWEET MEDITERANEAN CHICKEN, HALLOUMI OR FALAFELS IN KOBEZ BREAD SERVED WITH CABBAGE SALAD AND SAUCE SELECTION - SIDES OF TABBOULEH, HOUMOUS, & FATTOUSH SALAD | £2.20

THE ROAST MIN 5

CHOICE OF ROAST BEEF OR PORK, ROAST POTATO, ROAST CARROTS AND PARSNIP, BROCCOLI, STUFFING, YORKSHIRE PUDDING, GRAVY, MUSTARD AND APPLE SAUCE | £2.20

SWEET TREATS

PER PERSON



HOMEMADE FLAPJACK OR BROWNIE | 80P

**SLICE OF VICTORIA SPONGE OR CARROT
CAKE | £1.20**



SCONES, JAM & CREAM | £1.20

**JUDES ICE CREAM TUB SELECTION |
95P**



**PATISSERIE SELECTION
SUCH AS ECLAIRS/CREAM CAKE/MILLEFUILLES
| POA**

EVENTS

SEASONAL BBQ'S



THE CLASSIC

BURGERS, SAUSAGES, CHICKEN, FRESHLY BAKED BREAD,
SELECTION OF SALAD & SAUCES | POA

MEDITERRANEAN GRILL

KEBABS, KOFTES, GRILLED CHICKEN
FLATBREADS, SALADS & SAUCES | POA

EVENTS

DINING EXPERIENCES

2 OR 3 COURSE MENU, SPECIFICALLY DESIGNED BY LOCATION CHEF
MANAGER & COMPANY DEVELOPMENT CHEF. POA

EXAMPLE MENU BELOW

FIRST COURSE

SAGE & BUTTER FILLED PASTA OR LEEK AND POTATO SOUP WITH CROSTINI

MAIN COURSE

- BUTTERNUT RISOTTO WITH GARLIC CIABATTA**
- STUFFED CHICKEN BREAST WRAPPED IN BACON WITH DAUPHINOISE POTATOES & SEASONAL VEGETABLES**
- SALMON EN CROÛTE WITH BUTTERY NEW POTATOES & HARICOT VERT**

DESSERT

STICKY TOFFEE PUDDING & CUSTARD OR CLASSIC TIRAMISU