

**BOUQUET GARNI**



**CATERING & EVENTS**

THE ESSENTIAL INGREDIENT

**2020 Brochure**

To help your planning, the layout of this brochure follows the order of the day.

### **1) Drinks service**

Wine waiters are quoted to organize your drinks service.

### **2) Canapés**

Choose six canapés before a meal per person or fifteen canapés for a drinks party.

### **3-5) Choose a three course menu**

The cost of a three course menu is indicated by the price next to the main course. Choose one starter, one main course and one dessert as well as any vegetarian options or dietary requirements.

### **6-8) Choose a buffet menu**

All the dishes listed are included in the cold fork, hot fork and barbecue menu prices, just choose a starter and dessert.

### **9) Evening food**

After a wedding breakfast we have a number of evening menu options.

### **10) Bowls**

Perfect for a drinks party, designed to eat standing up.

### **11-12) Price calculator**

Calculate the price of your event.

### **13) Bars**

Our mobile bars can be set up in your venue or marquee.

### **Like something different...?**

All of our menus are designed as suggestions. If you have a special dish you would like us to recreate or would like to incorporate something seasonal please feel free to call to discuss your exact requirements.

We only use fresh produce therefore seasonal availability can affect the prices quoted in this brochure.

### **What to do next?**

If you like what you see in this brochure and have an idea of the food you would like please contact us through our website or telephone our office on 01206 393244, in order to arrange a meeting. At the meeting we will discuss the day in detail, we will then put together a full quotation for you.

### **Meetings**

We endeavour to meet on Sunday mornings as we find this time is most convenient for our clients. Please be aware that these dates can get booked up over a month in advance, so it is advisable to plan ahead. After this meeting we would love you to come to our pub for a tasting.

# 1 Drinks service and glasses

Waiting staff to serve the food are provided within the cost of the menu our wine waiters to serve your drinks are each charged at £15.00 + V.A.T. per hour. It is their responsibility to carry out the following.

## **Drinks reception**

After the ceremony, you and your guests will be greeted by our waiters who will serve you a choice of your alcoholic and non alcoholic drinks whilst photographs are taken.

## **During the meal**

When your guests are seated our waiters will pour wine and replenish wine bottles and water vessels.

## **Speeches and toasts**

We ensure your guests receive a glass of bubbly at the appropriate time.

The following services are included within this cost:

The following services are included within this cost:

- Chilling or otherwise preparing your drinks
- Setting up your glasses and a serving station
- Clearing and packing away your glasses
- Disposing of any empty bottles
- Refrigeration or large trays and ice to chill your drinks
- Garnishes to be served with your drinks
- Trays and glass jugs

### **Some suggestions for reception drinks...**

Pimms  
Kir Royal  
Bellinis  
Mojitos  
Orange Juice

### **A refreshing soft drink?**

Our elderflower  
cocktail makes a  
refreshing alternative to  
juice for £2.00 + VAT per  
litre.

### **Drinks before your ceremony**

Before the ceremony as your  
guests arrive at your venue or  
church, our team can serve  
tea, coffee or soft drinks.

Please ask for a  
quotation.

## **Glasses**

Our premium crystal glasses can be hired for £2.00 + V.A.T. per person. This price is based on five glasses per person and includes the transportation and washing of glasses. Reasonable breakages and replacements are covered in this cost. The glasses we keep in stock are:

- Savioe White and Red Wine Glasses
- Reserva Fine Crystal White Wine, Red Wine and Champagne Glasses
- 8oz, 10oz and 12oz Slim Jims
- Savoie Champagne Flutes
- Brandy and Port Glasses
- Nonic Pint and Half Pint Glasses

We can hire in any other glasses you require, however prices may vary.

### **Vintage H Van service...**

Serve post ceremony drinks from our vintage Citroen H Van outside the church or your venue. Please ask for a quotation.

### **Drinks Quantities**

To gauge the quantity of drinks you need to supply see our drinks quantities calculator on our website.

## 2 Canapés before a meal

Our team serve canapés on olive wood platters. Before a wedding breakfast or meal, we recommend serving a selection six hot or six cold canapés per guest as an appetiser over a period of 1.5 hours. These can be selected from the following menu. Canapés for this period are charged at £4.20 + VAT per person.

### Why not...

Replace your starter with a selection of 10 canapés.

### Check...

Before a wedding check with your photographer that one and a half hours is enough time for them to take the required photos.

#### Served Cold

##### Meat

Melon wrapped in Parma Ham  
Chicken Roulade with Basil Pesto  
Rare Rolled Roast Beef with Peppered Boursin  
Smoked Duck on Toasted Brioche  
Oriental Chicken Salad in a Filo Basket  
Crouton, Beef Carpaccio, Tarragon Mayonnaise  
Tartlet with Thai Green Curry  
Confit of Duck with Spring Onion, Ginger and Orange  
Game Terrine on Focaccia Crouton  
Crispy Bacon and Cream Cheese on Toasted Granary

##### Fish

Prawn Cocktail in a Spoon, Bloody Mary Sauce  
Smoked Salmon and Crème Fraiche on Toasted Granary  
Smoked Haddock and Chive Tartlet  
Crouton with Crab and Jerusalem Artichoke Salsa  
Crouton with Devilled Crab Mousse and Stuffed Olive  
Smoked Trout Rillet, Lemon Zest and Parsley  
Filo Pastry Basket, Prawns, Sweet Chilli and Lime  
Beetroot Cured Salmon with Horseradish Cream  
Miniature Tartlet with Grape, Cream Cheese and Prawn

##### Vegetarian

Tartlet, Camembert, Sun Blush Tomato and Pine Nuts  
Rosemary Shortbread with Tomato Bavarois  
Crouton with Stilton Mousse and Almond  
Asparagus Panna Cotta on Toasted Brioche  
Tartlet with Roasted Peppers and Blue Cheese  
Roasted Cherry Tomato with Feta and Basil Mousse on a Herb Brushetta

#### Served Hot

##### Meat

Miniature Yorkshire Pudding, Roast Beef and Horseradish  
Deep Fried Baby Peking Duck Pancake with Hoisin Sauce  
Bang Bang Chicken Skewer  
Crisp Pork Belly with Apple Chutney  
Pan Fried Asparagus Wrapped in Pancetta  
Lightly Spiced Baby Sausages  
Moroccan Spiced Lamb Meatball Served in a Spoon  
Smoked Ham and Cheddar Croquets

##### Fish

Scallop Wrapped in Bacon  
Tiger Prawn in Filo Pastry with Sweet Chilli Dip  
Thai Fish Cake  
Salt and Pepper Squid with a Squeeze of Lime  
Battered Smoked Haddock, Pea Puree Dip  
Tiger Prawn Pan Fried in Garlic and Chilli Butter  
Miniature Salmon en Croute  
Salmon Teriyaki with Sesame Seeds  
Spicy Prawn Beignet

##### Vegetarian

Miniature Tartlet with Goat's Cheese and Sun Dried Tomato  
Parmesan Risotto Balls, Pesto Sauce  
Gruyere Cheese Gougères  
Miniature Brie and Cranberry Tartlet  
Mushroom Beignets  
Miniature Roasted New Potato with Sour Cream and Chive  
Wild Mushroom, Tomato and Tarragon Tartlet  
Falafel with Chilli Chutney

#### Sweet Canapés

Almond and Apricot Frangipane  
Tartlet with White Chocolate Mousse and Strawberry  
Bitter Chocolate Snobinette with Chantilly Cream  
Miniature Praline and White Chocolate Éclair  
Strawberries Dipped in Chocolate  
Chocolate Truffle  
Almond and Pistachio Nut Florentine  
Tartlet with Crème Pâtissière and Fruit Compote  
White Chocolate and Pistachio Fudge  
Fruit Skewers, Honey and Yoghurt Dip

#### Soup Shots

##### Chilled

Gazpacho with Cucumber  
Pea and Mint  
Watercress  
Bloody Mary

##### Served Hot

Butternut Squash with Crispy Pancetta  
Leek and Smoked Sausage  
Tomato with Cheddar Cheese Straw  
Borsch with Sour Cream

## Canapé events

To offer sufficient food to replace a light meal we would suggest approximately fifteen canapés depending on the timings of your event. Please feel free to choose from the lists of cold, hot and sweet canapés. Alternatively we would be happy to design a menu to suit your requirements.

Prices		
	For 30-49 guests	£14.90 per guest
	For 50-99 guests	£13.80 per guest
	For 100 or more guests	£12.70 per guest

### Note

Prices are reduced if canapés are sold in conjunction with other food.  
All prices are subject to VAT.

## 3 Starters

**Note:**

Please choose one starter and a vegetarian alternative.

Basket of Fresh Breads with Butter

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**Pan Fried Citrus and Pepper Prawns**

Baby Leaves, Aioli and Crispy Music Paper

**V Cherry Tomatoes**

Bruschetta, Feta Cheese and Basil Mousse

**Sesame Chicken**

Spring Onion, Chilli and Lime Dressing

**Chicken Liver Parfait**

Baby Leaves, Melba Toast and Cumberland Jelly

**Beetroot Cured Salmon**

Baby Watercress and Horseradish Mousse

**Prosciutto with Shavings of Charentais Melon**

Poppy Seeds and Mango Dressing

**V Roasted New Potato and Stilton Salad**

Toasted Pine Nuts and Rocket

**Pulled Pork and Fennel Terrine**

Crackling, Apple and Fig Chutney

**Hot Smoked Haddock**

Baby Leaves, Mustard Velouté and Game Chips

**Smoked Duck**

Glazed Black Cherries and Red Wine Dressing

**V Pear, Walnut and Manchego Salad**

Whole Grain Mustard Dressing

**V Wild Mushrooms**

Parmesan and Herb Crust

**V Glazed Goat's Cheese**

Tomato Chutney and Toasted Hazelnuts

**Tartare of 3 Salmons**

Crème Fraiche and Melba Toast

**A taste of what's  
to come...**

Once you have had your initial meeting we can arrange for you to taste a selection of dishes at our Pub in Little Bromley.

**Nothing  
you fancy...?**

Our menus are designed to give you ideas. We have hundreds of other suggestions or if you have a favourite dish, which our chefs feel is suitable to serve to a large number of guests, we will happily discuss options.

## 4 Main courses

### **Roasted Rib Eye of Beef - £45.90 + VAT**

Shallots, Red Wine Jus and Fondant Potato

### **Fillet of Salmon - £42.75 + VAT**

Lemon and Herb Butter, Lyonnaise Potatoes

### **Thyme Roasted Breast of Chicken, Crispy Pancetta - £42.25 + VAT**

Boulangère Potatoes, Green Peppercorn Sauce

### **Belly of Pork with Caramelized Onion - £44.05 + VAT**

Calvados Jus, Mashed Potato with Leeks

### **Confit of Duck Thigh - £42.25 + VAT**

Redcurrant Sauce, Sablée Potatoes

### **Fillet of Beef - £50.25 + VAT**

Madeira Sauce, Château Potato

### **Duck Breast - £44.25 + VAT**

Plum and Orange Sauce, Rosti Potato

### **Rump of Lamb with Lemon Zest and Parsley - £46.00 + VAT**

Redcurrant Sauce, Sablée Potatoes

### **Seared Sea Bass - £45.25 + VAT**

Lemongrass and Ginger Sauce, Crushed New Potatoes with Chives

### **Slow Roasted Shoulder of Lamb - £42.40 + VAT**

Rosemary Jus, Gratin Dauphinoise

### **Pan Fried Guinea Fowl - £42.75 + VAT**

Filled with Mushrooms and Bacon, Port Sauce, Pomme Anna

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Vegetables, served in dishes on each table

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**Don't forget to choose an alternative main course for your vegetarian guests!**

### **V Tartlet with Fresh Tomatoes, Asparagus and Garden Peas**

Herb and Cream Sauce Crushed New Potatoes

### **V Butternut Squash with Smoked Cheese and Wild Rice**

White Bean and Parsley Sauce, Château Potato

### **V Twice Cooked Cheddar Soufflé**

Lyonnaise Potatoes, Chive Sauce

### **V Spinach, Goats Cheese and Couscous Strudel**

Sablée Potatoes and Plum Tomato Sauce

#### **Tip...**

Have a look at our seasonal produce page for ideas on which local vegetables are available.

#### **Sharing platters...?**

For a less formal, more relaxed service please ask about serving sharing platters to your table.

#### **What's included?**

All food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, white linen table cloths and paper napkins.

#### **Note!**

If you would you prefer alternative potatoes with your main course we can advise you on different options. We can also discuss different vegetables which suit being plated.

## 5 Desserts

**Dark Chocolate and Walnut Brownie**  
Caramel Mousse and Chocolate Sauce

**Strawberry Centered Mango Bavaois**  
Ginger and Strawberry Crunch

**Homemade Summer Pudding**  
Clotted Cream and Honey Tuile

**Yoghurt Panna Cotta**  
Blackberry Compote and Almond Biscotti

**Lemon Tart**  
Cassis and Elderflower

**Honeycomb Cheesecake**  
Crushed Honeycomb, Red Berry Sauce

**Malted Chocolate Delice**  
White Chocolate Mousse and Caramelized Nuts

**Raspberry and Chocolate Torte**  
Vanilla Crème and Raspberries

**White Chocolate Slice**  
Poppy Seed Tuile and Candied Orange

**Sticky Toffee Pudding**  
Fudge Sauce and Butterscotch

**Strawberry Eton Mess**  
Fresh Strawberries, Crispy Meringue and Cream

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Tea, Coffee and Chocolates

### **Cheese**

Add a cheese course for a charge of £6.35 + VAT per person.

### **Time**

A three course meal will take approximately two hours.

### **Coffee**

Can be served at the table or alternatively we can serve from a coffee station in the bar area whilst we are clearing tables.

## 6 Cold carved fork buffet

### Buffet Service

Guests are served their starter and dessert at the table. Each table will then be invited up to the buffet by our manager.

### Note:

Feel free to change meats or salads, we can advise you on different options and quote accordingly.

A starter from our menus

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### Served From The Buffet:

Whole, Fresh Dressed Salmon, Sauce Verte  
Mediterranean Prawns with Citrus Mayonnaise  
Whole Honey Glazed Suffolk Ham on the Bone, Cumberland Sauce  
Rare Roast Peppered Topside of Beef with Horseradish Cream  
Roasted Loin of Pork with Baby Chipolatas  
Mushroom Roulade Filled with Fresh Herbs and Walnuts

Hot Minted Baby New Potatoes

Barbecued Vegetables with Parma Ham Julienne  
Bulgur Wheat Salad with Baby Spinach Leaves, Garden Peas and Mint  
Asparagus, Orange and Rocket Salad with Walnuts  
Tomato and Pepper Salad with Feta Cheese and Olives  
Baby Leaf Salad with a Mustard and Herb Dressing

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A dessert from our menus

### A fine feast!

You get everything listed on our buffet and barbecue menus.

### What's included?

All food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, white linen table cloths and paper napkins.

Price per person: £45.40 + V.A.T.

### Testimonial - Wedding at Ingatestone Hall -

*Thank you for all your help at Ingatestone Hall. All of our guests have said how much they enjoyed the food. The lamb appears to have gone down exceptionally well. The service of the day from the waiting staff was excellent and our compliments to the chef. We enjoyed visiting to taste our menu and the fine tuning helped everything to come together. We will thoroughly recommend you to anyone who is looking for a caterer.*

### Testimonial - Party in Suffolk -

*We were extremely happy with the job you did, the food was perfect and our guests loved every bit of it. The rack of lamb was cooked perfectly and the canapés and starters were exceptional. The staff were all brilliant. Thank you.*

## 7 Hot fork buffet

### Buffet Service

Guests will be served their starter and dessert at the table. Each table will then be invited up to the buffet by our manager.

### Note:

Feel free to change meats or vegetables, we can advise you on different options and quote accordingly.

A starter from our menus

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### Served From The Buffet:

Roasted Turkey Breast

Sirloin of Beef

Served with a Red Wine Sauce

Tagine Style Moroccan Lamb, with Apricots and Prunes

Seafood Gratin

Roasted Vegetables and Greek Orzo Pasta, Plum Tomato Sauce

Boulangère Potatoes and Minted Baby New Potatoes

Medley of Roasted Root Vegetables with Fresh Rosemary and Sea Salt

Spiced Red Cabbage

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A dessert from our menus

Price per person: £46.65 + V.A.T.

### What's included?

All food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, white linen table cloths and paper napkins.

### Testimonial - Office Party In a Tipi-

*I would like to thank you and all your staff for making the event such a success. The food and service were outstanding and the whole event was run with such professional expertise. It was very impressive and the H Van serving Pimms was a big hit. I would have no hesitation to recommend Bouquet Garni for future events.*

### Testimonial - Wedding at Layer Marney Tower-

*I just wanted to say a massive thank you to you all, Charlotte was brilliant conducted the whole day perfectly. The service was exceptional and the food was beautiful everyone said how amazed they all were. Thank you once again*

# 8 Barbecue

## Barbecue Service

Guests will be served their starter and dessert at the table. Each table will then be invited up to the barbecue by our manager.

## A thought...

For a less formal day why not choose a selection of twelve hot or cold canapés per person to replace the starter.

A starter from our menus

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## Served From The Barbecue

Chicken and Pepper Skewer in a Mediterranean Marinade

Peppered Sirloin Steak

Minced Lamb Skewer with Fresh Coriander, Mint and Cumin

Darne of Salmon with Teriyaki Marinade

Baked Portabello Mushroom with Gorgonzola Cheese and Fresh Herbs

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Selection of Mustards and Sauces

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Hot Minted New Potatoes

Fusilli Salad with Fresh Basil

Spicy Tabouleh Salad with Butternut Squash, Chilli and Soy

Plum Tomato Salad with Avocado and Mozzarella

Sweet and Sour Mediterranean Ratatouille Salad

Mixed Leaf Salad with Spring Onion

Red and Green Coleslaw with Celery, Carrot and Apple

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A dessert from our menus

Price per person: £42.30 + V.A.T.

## What's included?

All food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, white linen table cloths and paper napkins.

## Testimonial - Wedding at Hungarian Hall –

*Just a little note to say thank you for making our day so special. It was amazing from start to finish. Your service was incredible and nothing we asked was too big or too small, you did whatever was requested. The feedback from our guests was truly amazing, even the fussy eaters loved the selection and canapés choices. The service from all staff members was professional all throughout the day. It was such a pleasure to communicate with the whole team with the lead up to the wedding and the day itself.*

*We would definitely recommend you to all friends and family for future get togethers. So thanks again for all you did, what a fab bunch of people.*

## 9 Evening food

Many of our clients have an evening party after the wedding breakfast for which they require a much simpler level of food and service; listed below are a few examples of menus suitable for serving later in the evening when we have been supplying food and service during the day.

We recommend that when ordering evening food you allow full covers for "new arrivals" and half covers for those who attended the wedding breakfast.

### Evening Fork Buffet

Honey Glazed Suffolk Ham  
Slices of Parma Ham, Salami and Chorizo  
Vegetarian Frittata  
Baby Glazed Sausages  
Chicken, Bacon and Mushroom Terrine  
Hummus  
Guacamole  
Plum Tomatoes with Fresh Basil  
Baby Leaf Salad  
Chutney and Pickle  
Brie, Stilton, Mature Cheddar and Smoked Cheese  
French Bread, Biscuits and Butter  
Grapes and Celery  
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Price per person: £11.65 + V.A.T.

### Evening Finger Buffet

Crostini Topped with Fresh Salmon and Chives  
Roasted Tomato and Mozzarella Skewer  
Seared Spicy Chicken  
Baby Cheese Scone, Leek and Cream Cheese Topping  
Rare Peppered Topside with Horseradish  
Sausage Roll with Fresh Herbs  
Selection of Sandwiches  
Glazed Baby Cocktail Sausage  
Pork Pie with Red Onion Chutney  
Cheese Sablée  
Crudities  
Roasted Pepper, Feta and Mint Dip  
Olives, Crisps and Roasted Nuts  
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Price per person: £13.30 + V.A.T.

### Evening Spit Roast Menu

Whole Spit Roasted Hog  
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Soft White Rolls  
Chips  
~~~  
Red and Green Coleslaw with Celery, Carrot and Apple  
Shredded Iceberg Lettuce  
Tomato, Cucumber and Onion Salad  
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Mustard, Tomato and Apple Sauce  
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Price per person: £15.25 + V.A.T.

**Please note: the minimum number of covers required for a whole hog to be supplied is 75.**

### Evening Paella

Cooked in front of your guests...  
Chicken, Chorizo Sausage, Mussels, Prawns, Garden Peas, Roasted Peppers and Herbs.

Price per Person: £11.60 + VAT

### Bacon Rolls

Served to your guests on platters...  
Bacon served in soft white rolls  
Tomato Sauce, Brown Sauce  
  
Roasted Mediterranean Vegetables with Goats Cheese  
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Price per person: £6.00 + V.A.T.

### Prices include...

All food preparation and serving staff, all catering and serving equipment, cutlery, crockery and paper napkins.

### Create some theatre...

Guests can watch our chefs cook and serve memorable evening food from our H Van kitchen. Please ask for a quotation.

### More evening options...

Flipped pancakes  
Luxury kebabs  
Sandwich buffets  
Cheese boards  
Indian or Thai Curries  
Barbecue

## 10 Bowls

Bowl food dishes are a perfect middle way between canapés and a full meal. Served in ceramic bowls and designed to eat standing up, they are both a substantial and stylish alternative to canapés. We recommend choosing five different dishes from the following menus for an event lasting between two and three hours.

|               |                        |                        |
|---------------|------------------------|------------------------|
| <b>Prices</b> | For 30-49 guests       | £17.70 + VAT per guest |
|               | For 50-99 guests       | £16.30 + VAT per guest |
|               | For 100 or more guests | £14.95 + VAT per guest |

### Salads

Chicken Caesar Salad with Anchovies and Ciabatta Croutons  
Greek Salad with Calamata Olives  
Hot Smoked Haddock and Baby Spinach Salad, Mustard Velouté  
Confit of Duck and Watercress Salad, Orange Compote  
Sesame Chicken Salad, Chilli and Lime Dressing  
Bacon and Avocado Salad with Duo of Pepper Dressings  
Goat's Cheese Salad with Cherry Tomatoes  
Seared Marinated Tuna Salad with a Mango Salsa  
Warm Salad of Chorizo and New Potatoes with Fragrant Oils

### Pasta and Rice

Smoked Haddock Kedgeree  
Minced Beef Lasagne  
Vegetable Lasagne (Vegetarian)  
Wild Mushroom Risotto (Vegetarian)  
Penne with Tomato and Pesto (Vegetarian)

### Served with rice

Chilli Con Carne  
Thai Green Chicken Curry  
Thai Red Chicken Curry  
Beef Stroganoff with Sour Cream  
Chickpea Stroganoff (Vegetarian)  
Oriental Duck with Cashew Nuts

### Traditional

Pork and Leek Hot Pot  
Crispy Battered Cod, Chips, Tartar Sauce  
Steak and Kidney Pie

### Served or topped with mashed potato

Shepherds Pie  
Cottage Pie  
Cumberland Sausages, Red Onion Gravy  
Fish Pie  
Navarin of Lamb

### Served with roasted new potatoes

Navarin of Lamb  
Blanquette of Lamb  
Chicken with a Wild Mushroom Sauce  
Beef Bourguignon  
Pheasant in a Red Wine Sauce (Seasonal)

### Served with Couscous

Moroccan Lamb with Apricots and Prunes  
Roasted Vegetable Ratatouille (Vegetarian)

### Desserts

Dark Chocolate Mousse with Red Berry Sauce  
Raspberry Bavaois, Cranachan with a Honey and Whisky Cream  
Milk Chocolate Pot, Honey Tuille  
Crème Brulé  
Bread and Butter Pudding  
Hot Sticky Toffee Pudding with Fudge Sauce  
Apple Crumble with Custard

# 11 Calculate the cost of your event

**1.** Choose a selection of either six hot or six cold canapés per person from our canapé menus. If required insert £4.20 to the price box.

**Canapé service**

Meat  
.....  
.....

Fish  
.....  
.....

Vegetarian  
.....  
.....

1. Price £.....

**2. Your choice of starter**

Choose one starter and a vegetarian alternative from our starter options.

Starter .....

Alternative.....

**3. Your choice of main course**

Choose one main course and one vegetarian alternative from the main course options. Insert the main course price into the price box.

Main course .....

Vegetarian .....

2. Main course price £.....

**4. Your choice of dessert**

Choose one dessert

Dessert option.....

**5. Say cheese...**

If you would like to add a cheese course our charge is £6.35 per per-

3. Price £.....

Number of guests .....

x

Total price per person (1+2+3) £.....

A. Total food price £.....

**6. Evening menu**

Choose your evening menu. We recommend that when ordering evening food you allow full covers for "new arrivals" and half covers for those who attended the wedding breakfast.

Menu .....

Number of covers required.....

x

Evening food price per person £.....

B. Total evening food price £.....

### 7. Drinks service

Wine waiters to serve your drinks are charged at £15.00 per hour. To achieve the desired drinks service we would recommend employing one waiter for every thirty of your guests. Each waiter is charged from an hour before your guests arrive through until glasses have been cleared after the meal this is usually between 5-6 hours. Later in the evening we can reduce the number of wine waiters to serve your drinks from a simple bar.

|                        |   |                      |          |   |                                |
|------------------------|---|----------------------|----------|---|--------------------------------|
| Number in day .....    | X | Hours required ..... | X £15.00 | = | Total £.....                   |
| Number in evening..... | X | Hours required ..... | X £15.00 | = | Total £.....                   |
|                        |   |                      |          |   | C. Drinks service total £..... |

### 8. Glasses

Many wine suppliers include free glass hire within their charges. If you would like to hire our glasses we have two different types which we charge based on five glasses per person.

|                        |   |                                    |
|------------------------|---|------------------------------------|
| Number of guests ..... | X | Standard glasses—FREE OF CHARGE    |
|                        |   | Premium glasses x £2.00 per person |
|                        |   | D. Total £.....                    |

### 9. Linen

White linen table cloths and linen napkins are included in the menu price as well as linen required for other tables, such as the cake table.

### 10. Cost Calculation

|                                |                        |                             |
|--------------------------------|------------------------|-----------------------------|
| A. Food price total £.....     | Total A+B+C+D+E £..... |                             |
| B. Evening food total £.....   |                        |                             |
| C. Drinks service total £..... |                        |                             |
| D. Glasses total £.....        |                        |                             |
| E. Linen total £.....          |                        |                             |
|                                |                        | VAT @20% X 1.20             |
|                                |                        | Total price of event £..... |

#### Additional costs

We attempt to keep our pricing as simple as possible in order to give you a realistic idea of the cost of your event. Everybody has different requirements so it is likely that there will be additional costs, for instance if we supply elderflower cocktail or if you use our H Van as part of our service. We will be happy to discuss these details with you.



## 13 Bars

### Mobile Bars

Our mobile bars can be set up at your event or wedding throughout Essex and Suffolk. Bars are organised and run in a professional and efficient way, we organise licenses and set up and provide a fully stocked bar at the venue of your choice.

As well as setting up and serving, we ensure that glasses are cleared and washed throughout the evening. Drinks prices include bar staff, glasses, chilling facilities, and other sundry items required for the bar such as ice, garnishes and measures.

Our bars can be run in conjunction with our drinks service; we will happily finish serving your drinks then open a pay bar. Please contact us for further details.

#### Our service includes:

- Organising a licence for your event
- Bar staff
- Chilling facilities
- Beer pumps and chilling units
- A selection of glasses
- Measures
- Disposal of bottles and rubbish

**Perfect for...**  
Weddings  
Birthdays & celebrations  
Balls and charity events  
Corporate events

**H Van Bar**  
Our Citroen H Van is fully equipped to be used as a licensed bar at your event.

#### Testimonial - Wedding in a marquee in Dedham –

*We're back from a wonderful honeymoon and wanted to thank you and all of your team for such wonderful food and service at our wedding!*

*Every single thing we ate that day was delicious and your food and service not only far exceeded our expectations but was also highly praised by all of our guests. It really was perfection!*

*If you'd ever like us to write a recommendation for your website or anything at all please just ask and we'd be more than happy to do so.*

#### Testimonial - Wedding in a Marquee in Essex -

*I wanted to send a note of thanks. Charlotte was fantastic and a credit to Bouquet Garni. She was really approachable and helpful throughout the day and helped to make the day run without fault.*

*The food was excellent and we are over the moon with our choice of caterers. I thought you might like to see a couple of photos from the day (including the van).*

*We really did have such a wonderful day.*

#### Testimonial - Wedding at Layer Marney Tower-

*The food was fabulous., great taste and fantastic service. May I also thank the waiters, in particular the young man that we had serving us throughout the day and evening. He was very professional, attentive but with a sense of humour that made for a very relaxing day.*

*I would also like to thank Charlotte for a very professional service. Throughout the meal and into the evening she kept checking to make sure that I was happy with the way things were going, if I needed anything and was always available if I wanted to ask a question or wanted to tell her anything.*

*Throughout the meal the waiters were so efficient at bringing food out and clearing it away and also at making sure everyone was served drinks when they needed them that we barely knew they were there. A fabulous service. Thank you very much.*

## 14 Vintage H Van Hire

Our 1970 Citroen H Van took over a year to restore and transform into a moving kitchen. We are delighted with the results and hope you agree that this vehicle makes the perfect addition to any event. We have listed different uses for the H Van but really the skies the limit, so please let us know if you have any ideas on how you would like to use our classic vehicle at your event.



### Weddings

Our stylish Citroen H van can be used in many ways at your wedding. Our quirky van is perfect for serving drinks and canapés outside the church whilst photographs are being taken. The vehicle can be transformed into a fully equipped bar to serve drinks to your guests throughout the day or evening reception. Or let us create some theatre and watch as our chefs cook and serve memorable evening food in front of your guests.

### Event Bars

This classic French market vehicle is fully equipped to be used as a licensed bar at your wedding or event. Our dedicated bar staff can serve a wide range of drinks from this stylish vehicle. As well as providing the vehicle bar, equipment and staff, we will arrange the appropriate licences for your event.

### Parties and Christenings

Our H Van can pull up to your home or venue, then our chefs can wow your guests by quickly serving fresh, simple and delicious food. Menus can range from fish and chips to canapés.

#### Testimonial - Wedding at Layer Marney Tower -

*The food was fantastic. Everything seemed to run like clockwork!*

*We really appreciate all the hard work you guys put in, it made everything so easy, we had so many compliments about the food.*

#### Testimonial - Birthday party served from our H Van kitchen -

I wanted to say how very pleased I was with the catering. We looked at a number of catering firms, Bouquet Garni coming recommended by a friend. She also suggested a Fish & Chip van, which I rather liked the idea of - so it was uncanny when we visited your website and found the HY van. Loved the video! I do like cars, and as soon as I saw it – regardless of feedback on your food!! – I had to have it. It was a great spectacle parked in the courtyard, and was one of the talking points of the evening.