



BSA AT 2 IMPERIAL WHARF
ALL DAY MENU SELECTOR

JANUARY - DECEMBER 2012

BREAKFAST MENUS



BREAKFASTS are made bespoke for your event only using the freshest and finest ingredients. They are displayed on white china and wicker baskets, supplied with china side plates and white napkins.

BREAKFAST MENU 1

Home-made Danish pastry selection
Fresh fruit kebabs with fruit dip

Fairtrade tea, coffee & fruit and herbal teas

£5.95 per person (Minimum of 10 guests)

BREAKFAST MENU 2

Ham and cheese croissant
Smoked salmon and cream chesses Bagels
Potato scone with gruyere and apple chutney

Home made mini Danish pastries
Fresh fruit platter

Fairtrade tea, coffee & fruit and herbal teas

£9.25 per person (Minimum of 10 guests)

Extra (can only be added to the above menus)

PASTRIES

Croissants with jam (mini)

£16.00 serves 10

Fresh fruit basket

£22.50 serves 10

Fresh fruit platter

£28.50 serves 10

Freshly squeezed orange juice

£4.70 per lit (min 4lit)



SANDWICH MENU



SANDWICHES AND WRAPS are made on white, brown and granary bread or on flavored wraps they are made with the freshest and finest ingredients. They are cut into quarters and garnished on stylish china plates, supplied with side plates and white napkins.

SANDWICHES MENU 1

Sandwiches: Tuna and sweet corn mayonnaise
Poached salmon and cucumber
Mature cheddar cheese and sweet pickle
Wraps: Grilled courgette, roasted pepper and pesto
Chicken Caesar salad

Hand cooked crisps

Butter flapjack

Fresh fruit basket

£8.75 per person (Minimum of 10 guests)

SANDWICHES MENU 2

Sandwiches: Smoked salmon and cream cheese
Prawn, celery and dill mayo
Roast ham and salad
Wraps: Greek salad with feta and mint dressing
Tuna Nicoise

Hand cooked crisps

Chocolate brownie

Fresh fruit basket

£9.75 per person (Minimum of 10 guests)



FINGER BUFFET MENU



FINGER FOOD can be novel, classic or retro. All our food is bespoke for your event only using the freshest and finest ingredients. They are displayed on white china, supplied with china side plates and white napkins.

FINGER BUFFET 1

Home-made scone with smoked salmon and horseradish cream
Cucumber cup with Moroccan spiced red mullet and tabouleh
Piri piri chicken kebabs with lime soured cream dip
Home-made sausage and herb rolls
Mixed pepper peperonata and pesto galette
Sesame seed pastry with Somerset goats' cheese and sweet onion chutney

Carrot cake
Fresh fruit skewers with fruit dip

£12.55 per person (Minimum of 10 guests)

FINGER BUFFET 2

Soy and lime baked salmon on a shitake mushroom Omelette
Spring onion and prawn filo parcels
Pumpnickel with seared tuna and salsa verde
Seeded toast with smoked chicken pate and rocket
Mini bagel with shaved smoked turkey and mustard seed slaw
Yorkshire puddings with roast beef and horseradish
Cucumber cup with quinoa, bean and broccoli salad and toasted seed
Oat cake with smoked cheese and oven-roasted cherry tomato
Cucumber and carrot sushi with soy dip
Roasted beetroot and Somerset goats' cheese tart

Chocolate éclairs
Fresh fruit skewers with fruit dip

£19.25 per person (Minimum of 10 guests)



WORKING LUNCH MENU



WORKING LUNCHEd included a section of freshly made sandwiches and wraps as well as a section of finger food, supplied with side plates and white napkins

WORKING LUNCH MENU 1

Selection of fish, meat and vegetarian sandwiches and wraps

Home-meal scone with smoked salmon and horseradish cream

Home-made sausage and herb rolls

Mixed pepper peperonata and pesto galette

Carrot cake

Fresh fruit skewers with fruit dip

£10.10 per person (Minimum of 10 guests)

WORKING LUNCH MENU 2

Selection of fish, meat and vegetarian sandwiches and wraps

Soy and lime baked salmon on a shitake mushroom Omelette

Spring onion and prawn filo parcels

Seeded toast with smoked chicken pate and rocket

Yorkshire puddings with roast beef and horseradish

Cucumber cup with quinoa, bean and broccoli salad and toasted seed

Cucumber and carrot sushi with soy dip

Chocolate éclairs

Fresh fruit platter

£15.25 per person (Minimum of 10 guests)



EXTRAS

(Can only be added to the above menus)

DRY SNACK MENU 1 £19.50 serves 10

Cheese and onion bakes
Ready salted crisps (g)
Salted peanuts
Tortilla and dips

DRY SNACK MENU 2 £24.50 serves 10

Chilli rice crackers
Hand-cooked root vegetable crisps (g)
Home-made cheese straws
Olives

British cheeses board £49.50 serves 10

Selection of cheese with celery, grapes and biscuits

DRINKS

HOT BEVERAGES (Includes china cups & saucers and tea spoon)

Tea, Coffee & hand made biscuits £3.95 per serving
Freshly brewed coffee and selection of traditional, fruit and herbal teas and a selection of hand made biscuits
(Minimum of 10 guests, includes delivery)

Tea and coffee (with a lunch order) £2.95 per person
Freshly brewed coffee and selection of traditional, fruit and herbal teas
(Minimum of 10 guests)

COLD BEVERAGES (Includes glasses and jugs for juice)

Still or sparkling water £1.95 per 1 litre glass bottle
Orange or cranberry juice £2.45 per 1 liter carton



STAFFING

STAFFING COSTS (*minimum of 4 hour period*)

Senior waiting staff	@ £17.75 per hour
Waiting Staff	@ £14.50 per hour

DELIVERY, SET UP, COLLECTION

All menus include the following:

- a single delivery (within 30 minutes each way window)
- Set up equipment and lay out food and drinks
- A single collection (with in 30 minutes each way window)

When ordering please allow 15 minutes before you require the order to allow for set up

Client to repack equipment and food trays in delivery boxes ready for collection

Please note if your event overruns and we cannot be collected at the given time or have to wait this will incur an extra cost

Extra delivery or collection £15.00
Waiting time £10.00 per 30 min slots

ROOM CLEANING

Includes the following:

All tables tops and sideboards wiped down, window seals, pictures dusted
Vacuum and reset of the room

£30.00

Extras

All above plus the following: Vacuum all chairs and wipe down frames, move all furniture and vacuum and wipe down skirting boards, door frame etc

£60.00

ALL PRICES ARE SUBJECT TO VAT @ THE CURRENT RATE



WINE LIST

HOUSE CHAMPAGNE

De Malherbe Brut Epernay NV £29.50
Attractive brioche aromas with hints of red fruits and citrus. Round and full in the mouth with hints of vanilla and biscuits.

SPARKLING WINE

Prosecco Spago Carlo Botter, Frizzante, Italy NV £15.25
This traditional wine is light with an attractive perfumed bouquet, bread and nut aromas and subtle, refreshing spritz.

HOUSE WINE

WHITE

Inzolia Chardonnay 'di Sicilia', Il Paradosso, Sicily, Italy 2009 £9.95
A dry white with scents of apricot and honey on the nose, yet surprising on the finish with strong exotic fruity overtones.

Sauvignon Blanc Los Caminos, Colchagua Valley, Chile 2010 £10.95
A vibrant aromatic Sauvignon Blanc with a floral bouquet of nettle and grapefruit balanced by gooseberry, passion fruit and pleasant acidity.

RED

Nero d'Avola Shiraz Il Paradosso, Sicily, Italy 2009 £9.95
The bouquet is slightly spicy and fruity with notes of blackberries, blueberries and mulberries. Smooth on the palate with a pleasant sensation of ripe fruit.

Merlot Los Caminos, Colchagua Valley, Chile 2009 £10.95
A distinguished and vibrantly fruity Merlot. The palate is rich with black cherry and plum flavours with a hint of mineral character and soft, rounded structure

BEERS

Becks Beer 27.5cl 5% vol £3.50

MINERALS AND JUICES

Still Water	per bottle	£1.95
Sparkling Water	per bottle	£1.95
Orange Juice / cranberry juice	per litre	£2.45
Fruit Juice – apple, tomato, grapefruit etc	per litre	£2.95
Fresh Fruit Juices (<i>minimum of 4 litres of each</i>)	from	£4.75
Orange, Grapefruit, Apple, Peach, Watermelon, Mango and Raspberry		

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE AND ARE EXCLUSIVE OF VAT

ALL DRINKS ARE CHARGED ON CONSUMPTION



ABOUT US

Cooks & Partners is an established independent event and contract catering company renowned for providing unrivalled food and service. Our demanding clients and event customers have rated Cooks & Partners' food and service extremely highly over the past seven years, a key factor in us retaining all our contracts.

We are proud of the professional service that we provide to our clients. Whether your event is small and intimate or large and prestigious, our creative and vibrant Events team are dedicated to meeting all your requirements.

We work with you to deliver the perfect event; eye catching canapés, director's lunches to rival any fine dining restaurant, food bowls and working lunches. In addition to creating the right menu and drinks for you, we can help you find the venue and organise entertainment and flowers.

OUR PHILOSOPHY

We care deeply about the quality of the food and service we deliver. Our food is sourced from excellent local independent suppliers and is often organic and always fair trade and free from GM ingredients. We bake and prepare everything ourselves. We can do this because we are independent - meaning we have no shareholders to answer to, so we can focus our efforts entirely on you. We are hands on – available, accountable, ever vigilant about standards and service.

STAFF

All our people are career caterers, well trained and enthusiastic, with the highest professional standards. In addition, they are all security cleared to work in sensitive venues such as government buildings. Our management team has accumulated over thirty years experience of providing first class hospitality at museums, galleries, government buildings, in house director's dining services and public catering outlets.

Our waiting staff wear black, however, should an event be themed or more formal or laid back we can accommodate staff to wear uniforms that match the mood of the event.

A highly qualified chef will be present at all events to ensure that our standards are met at all times and an event manager will oversee each event to ensure no hitches.



WHAT OUR CLIENTS SAY

"The food was marvellous, both in terms of taste and presentation – a big thank you to you all."

Fork buffet
Standard Life

"The feedback from my guests regarding the food has been fantastic. I look forward to attending another Cooks & Partners event where I can get the opportunity again to taste all the glorious food. Many thanks for your help; I will be sure to recommend Simon and all his staff to anyone looking for caterers."

BBQ
Managing Director GMTV

"I would like to compliment you for the excellent service at the cocktail party last Friday. One of the reasons I know for sure that our guests want to come each year, is the excellent catering services you give them – and that comes from you. Everyone enjoyed the dishes we served and there was ample."

Annual Summer Party
Royal Haskoning

"Thank you so much for a fantastic night on Tuesday, catering from the launch of our new range at our Sloane Street shop. It all went so smoothly which always makes life easier."

Canapé Reception
Escada

"Our monthly VIP dinners are going really well and I am receiving fantastic feedback regarding the quality of service and food served. All the staff you provide are extremely helpful and well informed."

VIP Monthly Dinners
Kroll Worldwide

"I would like to extend my sincere thanks on behalf of Lancaster House and our clients, for the stellar service provided by you and your team at the recent NAPF 80th Anniversary Reception. We received many compliments from the guests on both the cuisine and the standard of service. Your professionalism and attention to details are second to none."

Canapé Reception
Foreign and Commonwealth Office
Lancaster House

"Our sincere gratitude for all your hard work and wonderful food! The service was excellent and the Event Manager was – well, I don't know what I would have done without him, he had everything in hand and was a complete star!!! We had the best day and a lot of that is thanks to you all. From my first phone call you made the first impression that I needed and I knew that you were the people to cater for such an important day for me. Thank you."

Wedding Reception
Battersea Arts Club

"Thanks to you and your team for the wonderful lunch that you provided at our offices. The menu that you suggested was excellent and was cooked to perfection and your staff were absolutely fantastic as usual. They were professional, impeccable presented and courteous. Our guests were equally impressed and conveyed how 'wonderful' and 'marvellous' the lunch was as they were leaving."

VIP Lunch
Frank Russell Company

"I would like to thank you all for your effort and enthusiasm in helping to make our James Bond theme party such a success. Many attendees have commented on the excellent food and service. Thank you for helping to make the event so memorable."

Canapé Reception
Caplin Systems Ltd

"The food, as always was to the highest standards, the waiting staff very polite and overall, yet another successful luncheon."

VIP Lunch
A Bilbrough & Co

"Numerous compliments were extended on the menu choice and quality of food, which was superb, alongside the efficient unobtrusive service provided by the staff."

2 Day Seminar
Kwelm Management

"Everyone who attended commented on the delightful food, many thanks for helping to make the event go so well. It was a pleasure to deal with such an efficient and proficient company."

Finger buffet lunch
Yves Saint Laurent

TERMS AND CONDITIONS

An order placed with Cooks & Partners implies acceptance of these terms and conditions.

Definitions. In these terms and conditions “Cooks & Partners” means Cooks & Partners Limited.

“The hirer” means the person named on the quotation for an event and the “Agent” means any sub contractor or supplier hired by the hirer.

“The event” means the event or function detailed on the quotation.

Quotations. Quotations are valid for one month from the date of the quote and after this period we have the right to re-quote due to cost.

Final Numbers. Must be confirmed to us in writing 72 hours prior to each event.

Confirmation. No booking shall be considered confirmed until the hirer has signed the confirmation of hire and it is received by Cooks & Partners

Deposit. A minimum deposit of 80% of the estimated total cost of the event is required to confirm a booking and secure our services. This deposit must be paid to ourselves on receipt of the confirmation schedule and invoice and no less than one month prior to the event and will be deducted from your final invoice.

Cancellation. Normally 2 weeks notice of cancellation is sufficient. 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 customers will be charged the full price. Events cancelled with less than 2 weeks notice will be charged the following:

6 – 14 days 50% of the estimated final invoice

3 – 5 days 80% of the estimated final invoice

2 days re-invoiced and charged at 100%

Charges. Quote prices are prepared on the basis of specific numbers. The price is subject to alteration depending on the final numbers of guests.

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.

Wines and spirits. Are sold by the bottle. No charge will be made for bottles returned un-chilled or the labels and stoppers intact.

Delivery & collection. Is free for deliveries to 2 Imperial Wharf Delivery time will be made in a 30 minute window each side of the given time

Extra Delivery or collections are set out in the current menu sector pack

Equipment hire. If our waiting staff are present for the function they will be responsible for all clearing and packing of equipment. If no Cooks & Partners staff have been engaged, hired equipment should be scraped clean and left packed in the appropriate boxes ready for collection. We regret that a charge will be made if drivers' time must be spent packing boxes.

Staff. Staffing costs are based on a minimum of four hours and overtime will be charged at the normal hourly rate. 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.

Complaints. Any complaint must be made verbally to Cooks & Partners within 24 hours of the event concerned and followed in writing no more than 48 hours after the event.

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.

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 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.

Non Payment. All accounts are due for payment within the time give on the confirmation of booking or invoice. Accounts not paid within the time will attract a surcharge of 5% 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 that involves outstanding accounts will be charged to the client. All charges are subject to VAT at the current rate. All payments are required in sterling and cheques should be made payable to Cooks & Partners Limited.

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