

# dish

## Food by Dish

Christmas Packages  
Catering Packages 2019  
Garden Museum







# Food by Dish

Dish contributes success to any event through innovative food, creative event styling and exceptional service.

Offering a high level of personal service, the Dish team work in partnership with clients, from initial event concept through to perfecting the finishing touches that create the wow factor.

With over 25 years' experience of leading London's golden circle of event caterers, Dish has access to over 30 venues around the capital including many of the most iconic and sought after spaces.

Our repertoire of events ranges from high-profile fundraisers and gala events, Christmas parties and weddings to intimate private functions, birthday celebrations and much more.

One thing remains the same ... exceptional levels of service, innovative food design, creative styling, underpinned by a sustainable approach.



# Your Event Schedule

Timings	Details
17:00	Food by Dish on site for event set-up
18.15	Food by Dish ready for early guest arrival Cloakroom service available
18:30	Official Guest arrival, Bar open and drinks on trays
19.30	Guests seated for dinner and service begins
21.00	Coffee and petit fours served
22.30	Bar and drinks service to finish
23.00	Event to conclude and guests to depart
00.00	Food by Dish to have de-rigged and departed the venue.

*\*These are a provisional indicator of event timings*



# Costing Breakdown

This package includes a seated **three course dinner** accompanied by a prosecco and canape arrival reception and unlimited house wines, beers, mineral water and soft drinks throughout the event; as well as all the necessary staffing, management and equipment charges to deliver a seamless event within the venue.

This package includes **four bowl food** accompanied by a prosecco and canape arrival reception and unlimited house wines, beers, mineral water and soft drinks throughout the event; as well as all the necessary staffing, management and equipment charges to deliver a seamless event within the venue.

Number of Guests	Three Course Dinner Package
50-99	£163.00
100 - 149	£124.00
150 - 200	£105.00

**\*VAT is not included in the above costings**

Number of Guests	Three Course Dinner Package
100-149	£83.00
150 - 199	£73.00
200-250	£63.00

**\*VAT is not included in the above costings**

Venue hire from 5pm to 12am including set up and de rigs times.Costs includes the whole space, Garden Museum staffing and security throughout.

Venue hire fee: £3,500+ VAT

Upgrades:

- For numbers exceeding 100 pax, additional security required and hence a cost of £150+ VAT will be added to your final invoice
- Taxis charged if event finishes after 11:30pm
- DJ package : £800+ VAT with uplighters



# Sample Canape Menu

Mini toad in the hole, horseradish crème fraiche

Smoked chicken terrine, cranberry ketchup

Cured and flamed salmon, quince puree, wasabi cream cheese

Truffle arancini, black truffle mayo

Caramelised onion panacotta, red onion marmalade, parmesan shortbread, pickled onion

Mini Yorkshire pudding, whipped chicken livers, crispy chicken skin, chives

Welsh rarebit soufflé, onion jam, crispy sage

Lemongrass meringue, yuzu cream cheese, coriander

Cauliflower cheese and chilli croquettes, chilli jam (v)

Pomegranate gazpacho jelly, cucumber cream cheese

Roasted lamb, rosemary skewer

Cured and flamed trout, yellow pepper ketchup, wasabi cream cheese

Sweet potato falafel, caramel aubergine puree, black olive

24hr pork belly, bacon jam, crackling skewer, coriander

5 spiced duck breast, sweetcorn puree, salted caramel popcorn





# Sample Seated Dinner Menu

## Starters

### **Smoked trout and beetroot tartar**

horseradish cream cheese, scorched orange, dill

### **Pressing of ham hock**

gingerbread, apple compote, tarragon

### **White onion soup**

chestnut pesto, sage croutons

## Main Course

### **Poached turkey breast**

parma ham, creamed brussel sprouts, cranberry jam, honey glazed parsnips, port sauce

### **Seared sea bream**

truffled celeriac puree, wild mushrooms, roasted celery

### **Butternut squash and cabbage wellington**

pickled red cabbage, roasted pear, mustard cream sauce

## Desserts

### **Treacle tart**

gingerbread custard ice cream, plum sorbet, compressed plum

### **Christmas pudding cheesecake**

brandy cream and pistachio sugar shard

### **Blackberry cheesecake**

apple sorbet, rosemary crumble

### **Chocolate mousse**

salted caramel, tonka bean ice cream



# Sample Bowl Food Menu

Turkey ballontine, apricot and hazelnut stuffing, mulled spiced red cabbage

London pride braised beef, caramelised onion potatoes, hips cabbage and jus

Pressed ham hock, celeriac remoulade, caper relish, sourdough crostini

All spiced beef carpaccio, rocket, horseradish cream cheese, artichoke

Seabass, creamed spinach, spiced butternut squash

Smoked haddock croquettes, sweetcorn puree

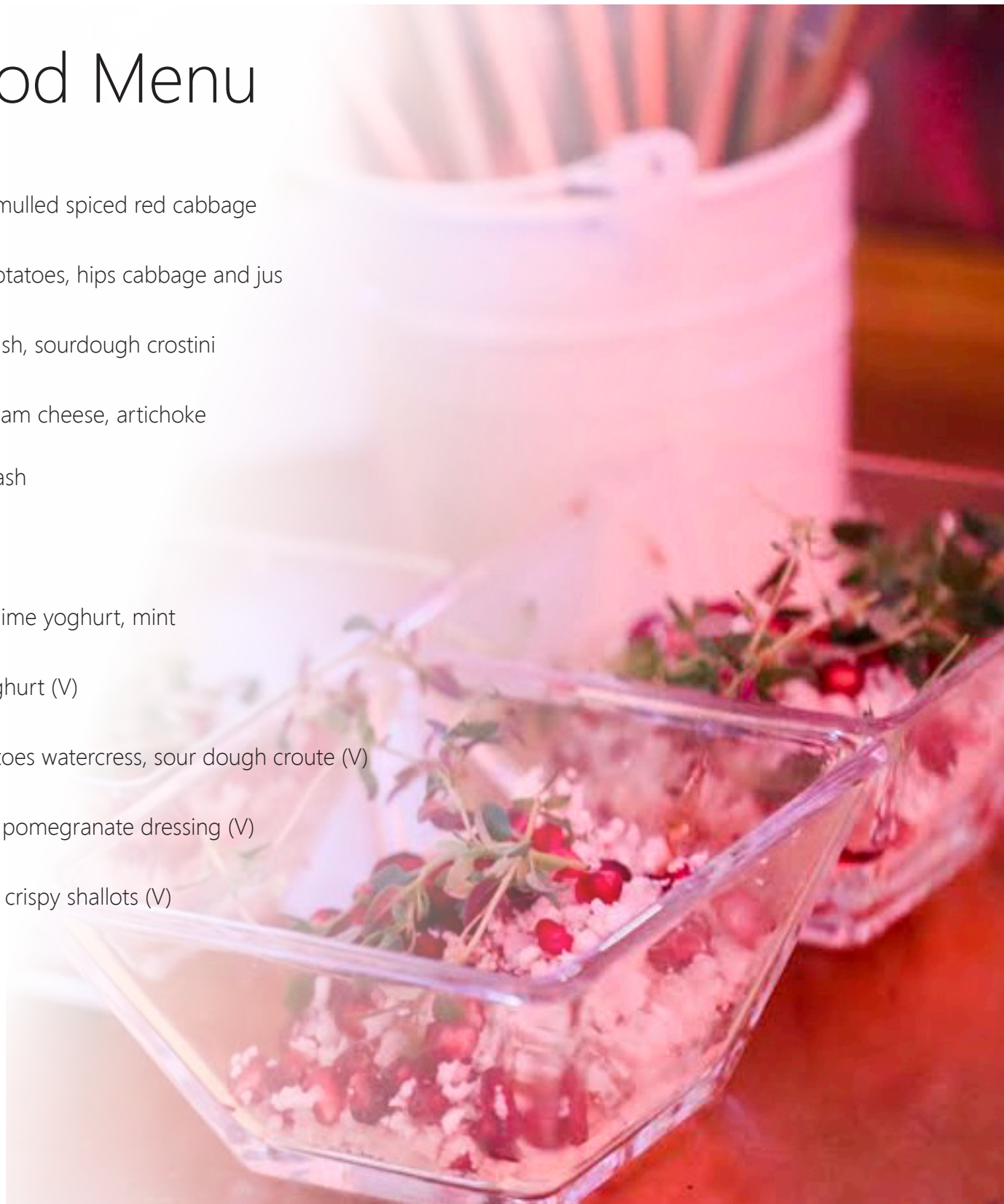
Curried stonebass, poppadum, mango chutney, lime yoghurt, mint

Brussels sprout quesadilla with chilli and lime yoghurt (V)

Beetroot cured gravadlax, horseradish new potatoes watercress, sour dough croute (V)

Honey roasted figs, goats cheese, quinoa salad, pomegranate dressing (V)

"Bubble & Squeak" potato blini, cabbage puree, crispy shallots (V)







# Drinks Menu

*One glass of arrival prosecco*

Prosecco Frizzante "Adalina", Enrico Bedin,  
Veneto, Italy NV

~

White Wine

*Maison Sabadie Réserve Blanc, Vin de France*

Red Wine

(only permitted when seated)

*Maison Sabadie Réserve Rouge, Vin de France*

Bottled Beer

Becks

Peroni

Mocktails

Passion Fruit & Mint Cooler

*Fresh passion fruit, mint, limes, sugar & soda*

Elder Flower & Ginger Fizz

*Elder flower cordial, soda, ginger ale*

Iced Tea Mojito

*Iced jasmine tea, fresh lime, mint, soda*

Strawberry & Basil Smash

*Fresh strawberry puree, lemon juice, basil leaves, soda & honey*





# Package Upgrades

Why not take a look at our below upgrade options to add that special touch to your event. For further details and bespoke quotations speak to your Food by Dish event planner.

Approx. price pp	Upgrade Options
£1.20 per napkin £16.50 per table cloth	Upgraded premium coloured and patterned dining table linen & napkins
£8.50	Three arrival canape bites per person
£11.00	One hour of after dinner premium spirits and mixers
From: £6.00	Upgrade the House wine drinks package to premium quality wines
From: £7.00	Add an additional course such as a savory cheese course, amuse bouche or refreshing pallet cleanser
From: £9.00	Upgraded premium cutlery collection
From: £10.00	Upgraded premium collection glassware and crockery
From: £27.50	Centerpieces and table decorations

# Food by Dish Event T&C's

"The Company" means DISH Catering Limited  
"The Customer" means any person, body of persons, firm or company that the Company enters into a contract with for the  
"The Price" provision of services  
"The Services" means the total price payable to the Company for the services  
"The Contract" means any service or goods supplied to the Customer or sold by the company under contract.

## Acceptance of Terms and Conditions

Receipt of these terms or written acceptance by the Company of the customers order and deposit shall be deemed to constitute unqualified acceptance of these conditions

## Deposit

The Client agrees to pay 50% of the estimated full balance on confirmation of the booking. A booking is only confirmed upon receipt of this signed/completed contract and receipt of the specified deposit amount. The deposit is calculated on the total estimated price of the event; and cleared funds must be in the Company's bank before the event. Any monies paid are non-refundable upon cancellation. The Company reserves the right to release unconfirmed bookings.

## Invoice

The remaining 50% of the contracted invoice elements is payable 4 weeks prior to the event date. If the payment has not been received by the due date, the Company reserves the right to charge interest at the rate of 3% per annum over the base rate of Lloyds TSB, current at the time payment falls due. All prices within the contract are subject to VAT at the current rate. The Company charge a 1.8% service fee on all Corporate Credit Card/Amex payments. Should you be confirming your booking within 6 weeks of the event date, 100% of the contract value will be payable upfront in line with our payment terms and conditions.

## Changes to Job Specification

Should the event change from the original quoted job specification then your job will be re-costed accordingly. This applies to change of numbers, venue or event date

## Cancellation

The minimum cancellation charge is 25% of the estimated bill. This will increase to 50% if cancelled within fourteen days of the event date and 100% if cancelled within seven days of the event date. If the Company has engaged sub-contractors on your behalf, their individual and cancellation charges will apply

## Conditions of Hire

The client shall be liable for any loss or damage to equipment or property provided by the company or by its subcontractors, or within premises rented on their behalf. We will try to mitigate any losses as far as possible, and will pass on any charges at cost.

## Wines

Are subject to market availability, and vintages and prices may be altered.

## Late Finishes

Any taxi charges to transport staff home safely after 11pm will be passed on at cost. We endeavour to keep this to a minimum, but this is for the safety of our staff, many of whom are young and female.

## Force Majeure:

The Company shall make reasonable efforts to perform their obligations under contract but shall not be liable for any delay or other failure to perform any part of the Contract as a result of factors outside of the Company's control. The Company reserves the right to pass any additional costs incurred from the Company's suppliers' or in-house expenses due to unforeseen demand, restrictions or requirements to fulfil the contract.

## Final Numbers

Invoices are based on final numbers confirmed at least 4 weeks before the function, or on the numbers catered for, should this be higher. Should final numbers decrease within 4 weeks, the higher original figure will be charged for. Should the numbers rise during this time, we reserve the right to charge a re-booking charge. The fee will be calculated on a 15% charge of all costs relating to the increase, i.e. staff, food, drinks, and equipment. This is to take into account additional ordering and kitchen time and any penalties levied by our sub-contractors.

## Claims

A claim that the services are not in accordance with the Contract will not be accepted by the Company unless written notice is given to the Company within five days of the provision of the services, stating the grounds of the claim and enclosing any supporting evidence. Property, title and ownership in all goods and materials sold subject to these terms and conditions shall not be passed to the Customer until all sums of money owing by the Customer to the Company of any nature whatsoever shall have been paid. The risk in the goods or materials shall have been paid. The risk in the goods or materials shall pass to Customers upon delivery..

## Delivery

Any time or date stated by the company for delivery or removal of goods required in the provision of the services is an estimate only and shall not be essential term of the contract. Delivery and collection will be attempted to all reasonable areas at a venue or facility. However, should the access be restricted or additional time, personnel or facilities be required, any additional costs will be passed on to the client

## Food Allergies

The Company cannot guarantee that any produce on our menu is totally free from nuts, nut derivatives or other ingredients to which guests may have a serious allergic reaction as we cannot operate in a nut free environment. We would therefore advise guests with a severe allergy to nuts or other ingredients to talk to us directly to arrange an alternative to the chosen meal.