



Summer Events

2022

Canapés and bowl food options


Option 1

Canapé reception	6 pieces
Event timings	5:30pm-8pm
Guests 20-39	£64.68 + vat
Guests 40-59	£53.13 + vat
Guests 60+	£43.04 + vat

Styling

Corporate colours or simple black and white

Canapés

Smoked salmon and tarragon pinwheels
 Chicken and chorizo lollies with paprika aioli
 Cajun chicken sliders with aioli and slaw
 Crispy tacos with pomegranate lamb and tzatziki
 Baby aubergine with sweet harissa and mint 
 Lemon meringue pie

Complimentary bar snacks

Giant olives
 Parmesan wafers

1 Manager per event
 1 Food waiting staff per 20 guests
 1 Chef per 30 guests




Option 2

Canapé reception	8 pieces
Event timings	5:30pm-8pm
Guests 20-39	£70.84 + vat
Guests 40-59	£59.29 + vat
Guests 60+	£49.17 + vat

Styling

Corporate colours or simple black and white

Canapés

Prawn and chive gyoza
 Wild mushroom parcels 
 Pea and mint wontons 
 Sweetcorn and lime leaf fritters 
 Little Beef Wellingtons with fresh horseradish
 Duck pancakes with rock chives
 Little summer fruit pavlova
 Pimms jelly with dark chocolate

Complimentary bar snacks

Giant olives
 Parmesan wafers

1 Manager per event
 1 Food waiting staff per 20 guests
 1 Chef per 30 guests



Option 3

Canapés with bowl food / 4 pieces, 2 bowls, 2 pots	
Event timings	5:30pm-8pm
Guests 20-39	£88.77 + vat
Guests 40-59	£73.65 + vat
Guests 60+	£66.77 + vat


Styling

Corporate colours or simple black and white

Canapés

Pea and mint wontons 
 Carrot pancakes topped with parsley puree and tahini 
 Beetroot cured salmon with aioli and sweet cucumber
 Little Beef Wellingtons with fresh horseradish

Bowl food

Grilled miso salmon with asian slaw and noodles
 Sticky bbq pork skewers with steamed Jasmin rice, spinach
 Courgette fritters with Asian slaw and noodles 

Pudding pots

Passion fruit mess
 Little summer pudding pots
 1 Manager per event
 1 Food waiting staff per 20 guests
 1 Chef per 30 guests



Upgrades and notes

Extra canapes | £3.20 each + vat

Upgrades of styling | Price on request

Coat check | £125 + vat

Extra event hours

Chef - £52 PH + vat
 Manager - £55 PH + vat
 Waiting Staff - £23 PH + vat

Final numbers 1 week prior to event (can only go up from contracted amount)
 All dietaries to be catered for with prior notice
 All dietaries to be confirmed 1 week prior to event
 Prices are exclusive of VAT

Drinks options

Option 1

Drinks package
Unlimited drinks

Bar	Clothed trestle table
Event timings	5:30pm-8pm
Bar timings	5:30pm-7:30pm
Guests 20-39	£33 + vat
Guests 40-59	£37.40 + vat
Guests 60+	£35.20 + vat

Drinks

Fizzy soft drink
Water
Corona beer
Red house wine
White house wine

Including

1 Waiting staff per 20 guests
1 Bar person for 40 + guests
All glassware
All chilling equipment

Only sold with food package

Option 2

Drinks package
1 Glass Laurent Perrier NV
Unlimited drinks

Bar	Clothed trestle table
Event timings	5:30pm-8pm
Bar timings	5:30pm-7:30pm
Guests 20-39	£40.15 + vat
Guests 40-59	£43.45 + vat
Guests 60+	£42.35 + vat

Drinks

1 Glass of Champagne
Fizzy soft drink
Water
Corona beer
Red house wine
White house wine

Including

1 Waiting staff per 20 guests
1 Bar person for 40 + guests
All glassware
All chilling equipment

Only sold with food package

Option 3

Drinks package
1 Reception cocktail
Unlimited drinks

Bar	Clothed trestle table
Event timings	5:30pm-8pm
Bar timings	5:30pm-7:30pm
Guests 20-39	£42.90 + vat
Guests 40-59	£45.10 + vat
Guests 60+	£44 + vat

Drinks

1 Pimms
Fizzy soft drink
Water
Corona beer
Red house wine
White house wine

Including

1 Waiting staff per 20 guests
1 Bar person for 40 + guests
All glassware
All chilling equipment

Only sold with food package



Upgrades and notes

Spirits with mixers | £8 + vat
 Cocktails | £10 + vat
 Cocktail barman | £300 for 5 hours to include set up and breakdown
 Styled 12ft bar and poseur tables | Price on request starting at £1200 with delivery and evening collection

Please note the bar will stop serving 30 minutes prior to guests leaving unless arranged otherwise.
 Prices are exclusive of VAT

Terms and conditions

Terms of trade for Melissa Webb Limited

1. Quotations

Quotations are valid for one month from the date of quotation and all prices are subject to VAT. Quotations will be subject to variation as per Clause 3 below.

Subject to any variations to the quotation in accordance with Clause 3 below, once these terms have been signed and the Initial Deposit (as defined below) has been paid to the Company (as defined below), the most recent quotation provided to the Client at the time of signing shall be confirmed and guaranteed (i.e. not subject to other variation).

2. Payment

(a) A non-refundable deposit will be taken to confirm the booking at the time the booking is confirmed and these terms and conditions are accepted (the Initial Deposit).

(b) 100% of the total sum stated in the contract confirmation must be received prior to the event.

(c) Unless otherwise agreed by prior arrangement, all balance invoices are due for settlement within fourteen days of the date of the invoice. Melissa Webb Ltd ("the Company") reserves right to levy interest at 2% on any late payment except in circumstances where a late payment is due to the fault of the bank or due to the failure of its payment systems.

(d) Payment may be made by bank transfer only.

(d) Subject to the Company's discretion, in the event of a client cancellation within 4 weeks of the event date, the deposit monies received up to and including the date of cancellation shall be non-refundable. If the Company cancels a full refund of all money received up to and including the date of cancellation will be paid except for the Initial Deposit, which shall remain non-refundable.

3. The Client's Obligations

It is the Client's responsibility to ensure that the Company is notified of any specific requirements of guests attending a function including (for the avoidance of doubt) requirements arising from religious or other beliefs and from medical conditions, including nut or any other allergies.

4. Variations

a. The Company's menu prices are prepared on the basis of specific numbers. The total menu price is subject to alteration depending on the agreed final number of guests. The contents of the menus, decorations or any other items supplied by the Company are subject to market availability. In all circumstances where significant alterations need to be made, these will be notified to the client within a reasonable amount of time.

b. Where there is a significant change in the menu due to a change in the law, the Client shall be notified of this change.

5. Loss and Damage

a. The Client is wholly responsible for all crockery, cutlery, glasses and other equipment from the time of delivery until it's collected. The Client should, in his own interest, make sure the equipment is insured. The Client will be liable for any reasonable repair and replacement costs incurred by the Company in relation to any breakage, loss or damage, however caused, unless caused solely or jointly by the Company's officers, employees, subcontractors or agents. If the Company's officers, employees, subcontractors or agents break, lose or in any way damage the crockery, cutlery, glasses and other equipment during the function, then the Company shall be wholly responsible for all such repair and replacement costs and will fully reimburse the Client accordingly and within a reasonable timeframe.

b. In the event that damage is caused to any property of the Client or its invited attendees, that is, in each case: (a) a direct result of any act or omission of any member of staff of the Company, or any other person for whom the Company is responsible; or (b) a direct result of any breach by the Company of any applicable law and regulations (including without limitation, any applicable health and safety laws or regulations), the Company will be liable for, and will pay the Client on demand, all reasonable costs, claims, losses, damages and other liabilities suffered, incurred or payable by the Client or its attendees (as the case may be) in that regard.

6. Complaints

Any complaint must be received by the Company in writing not more than seven days from the date of the function concerned.

7. Force Majeure

No liability is accepted for failure of performance due to strike, lock out, acts of war, change in relevant legislation or laws or any other reasonable circumstances outside the Company's control.

8. Limitations of Liability

a. Other than in respect of either party's liability for any reasonable repair and replacement costs under clause 4 (Loss and Damage) of this agreement; (ii) the payment obligations of the Client under clause 1 (Payment) of this agreement; and (iii) either party's liability under sub clause 8.1 Employees), the liability of either party under or in connection with this agreement for any direct loss, liability, cost, claims, damages or expenses whether arising from negligence, breach of contract or otherwise will be limited to £16,500.

b. Neither party accepts liability for any indirect loss, damage or consequential loss caused by a failure to perform its obligations (as applicable) (whether that failure is due to negligence on the part of the Company or the Client (as applicable), its officers, employees, subcontractors or guests attending the function or due to other causes), but nothing herein shall exclude the Company's obligation to pay compensation for death or personal injury as required by law.

9. Employees

a. Where the Client or any invited guest attending the function injures an officer, employee, subcontractor or agent of the Company, the Client or the invited guest attending the function (as applicable) shall be responsible to the Company for all direct losses suffered by the Company in necessarily compensating any person so injured in respect of valid claims only.

b. Where the Company or any of its employees, subcontractors or agents injures the Client or any of its invited guests attending the function, the Company shall be responsible to the Client for all direct losses suffered by the Client in compensating any person so injured in respect of valid claims only.

c. The Company's officers, employees, subcontractors and agents shall be treated with consideration by the Client and the guests at all times during a function and similarly, the Company's officers employees, subcontractors and agents shall treat the Client and all of its invited guest attending the function with consideration at all times during the function.

d. In the event that a function finishes after 11pm in London the Client will be responsible for the payment or provision of sufficient monies to the Company's employees to cover their taxi fares home.

10. Law of the Contract

All contractual and non-contractual obligations arising out of this agreement, including the performance, the validity, construction and all aspects of the order, shall be governed by English Law and the Company and the Client agree to submit to the exclusive jurisdiction of the English Courts.



Summer Events

Canapés and BBQ's

Barbeque Menu

All the packages include a Chef, crockery/cutlery & BBQ Hire (transport charges £180.00)

Option 1

Min. 20 people £34.00pp + vat

100% Angus beef burger

Vegetable burger

Grilled Cumberland sausage

Sesame seed buns & Soft hotdog rolls

Selection of relishes and sauces, sliced cheeses and salad

Roast squash, beetroot & feta cheese salad with mixed leaves

Crunchy slaw salad

Tropical fresh fruit platter

Option 2

Min. 20 people £40.00pp + vat

100% Angus beef burger

Vegetable burger

Sesame seed buns

Indian tandoori marinated chicken skewers

Mediterranean lamb souvlaki skewers

Fresh Mexican corn on the cob with chili and lemon

Selection of relishes and sauces, sliced cheeses and salad

Pearl cous cous salad with roast sweet potato, green & yellow courgette garnished with pomegranate

Romaine hearts, croutons, parmesan & Caesar dressing

Tropical fresh fruit platter

Option 3

Min. 20 people £55.00pp + vat

Grilled piri piri whole chicken leg

Grilled steak sandwich, béarnaise sauce

Sea trout cooked with lemon, garlic & fresh herbs

Chimichurri vegetable & halloumi kebabs

Selection of relishes and sauces

Artisan Bread basket

Homemade chunky coleslaw

New season potato salad with sour cream and chives

Brown rice and herb salad with lemon pepper chickpea, broccoli and shaved carrot

Buffalo mozzarella, tomato and avocado salad with freshly torn basil leaves

Tropical fresh fruit platter

Desserts

Min. 20 people £6.00 + vat

Please select one dessert

Summer berry tarts with a white chocolate, mascarpone cream and Cointreau filling

Banoffee cheesecake served with toffee sauce and pouring cream

Burnt lemon tart with lemon posset and crème fraîche

Bitter chocolate tart with mascarpone cream and kumquat preserve Pistachio olive cake with nectarines and a raspberry caramel sauce

Prices are exclusive of VAT. If you have specific dietary requirements, please contact our team for more information. Catering must be ordered 1 week in advance. In the event you need to cancel your order, we require 5 working days' notice for a full refund.

Canapé Packages

Based on Minimum numbers of 20 and a 2-hour event (transport charges £160.00)

Package 1

From £43 + vat per person

6 cold canapés per person

Reception Drinks Package 1

Staffing and Equipment

Marinated sweet cherry tomato and bocconcini skewer with basil leaf and pesto

Artichoke wrapped in bresaola with balsamic pearls and chervil

Filo basket of spiced chicken suya with crisp vegetables and sesame seeds

Tuna wrapped in nori with wasabi mayonnaise, soy sauce and pickled ginger

Smoked salmon, cream cheese, quail egg and caper served in a crisp tomato shell

Cauliflower pakora with pickled lime and minted yoghurt

Package 2

From £51 + vat per person

8 cold canapes per person

Reception Drinks Package 1

Staffing and Equipment

Jerk chicken skewer with pineapple glaze, chilli, coriander and rocket

Profiterole of mushroom duxelle with pickled shimeji and porcini seasoning

Tartlet of beetroot and hummus with feta cheese

Scotch quail egg with tomato relish

Charcoal tart of hot smoked salmon with smoked salmon mousse and keta caviar

Chinese pancake of barbeque duck with fresh ginger, cucumber and plum sauce

Espresso and Tia Maria infused syrup with Chantilly cream

Crisp meringue, Chantilly cream, fresh berries and berry compote



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Drinks Packages

All the packages include glassware, bar set-up and, staffing

Package 1

1 hour	£18.50
2 hours	£24.00
3 hours	£29.00
Additional hours	£10.00

Les Lilas Blanc, Les Vignobles Foncalieu

Les Lilas Rouge, Les Vignobles Foncalieu

House beer selection

Soft drinks

Package 2

1 hour	£21.50
2 hours	£25.50
3 hours	£30.50
Additional hours	£13.50

Berkeley sparkling wine

Les Lilas Blanc, Les Vignobles Foncalieu

Les Lilas Rouge, Les Vignobles Foncalieu

House beer selection

Soft drinks

Package 3

1 hour	£27.50
2 hours	£34.00
3 hours	£44.00
Additional hours	£22.00

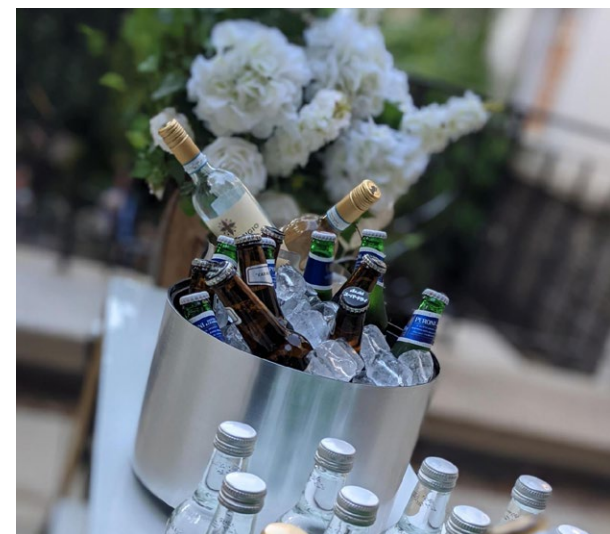
Henri Favre NV, Champagne

Les Lilas Blanc, Les Vignobles Foncalieu

Les Lilas Rouge, Les Vignobles Foncalieu

House beer selection

Soft drinks



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