

Lardercraft 2009

Thank you for your enquiry

For a free consultation or perhaps a tasting
please call Kevin or Nina on
01732 823405 or 07717 696592

Passionate about all food, let us create a menu to wow your
guests and if you are a fish fan, we are expert at sourcing
and preparing the very best the world has to offer.

With over 25 years of catering experience, we are a friendly,
professional, versatile service, offering a complete range of
catering options and have consistently won "Clean Food
Awards" from TMBC's Environmental Health Department.

No Hidden Charges

Our prices are fully inclusive of appropriate:
staff, vat at the current rate, white table linen, crockery, and
cutlery.

You can visit our web site at
lardercraft.com
or email us
lardercraft@yahoo.co.uk

Let us help you to make your event a memorable occasion.

Thank You

lardercraft@hotmail.co.uk
07717 696592 - 01732 823405

Vat registration no. 879 4867 40

Lardercraft 2009

Canapé Reception

Handmade using the finest ingredients, beautifully presented and served to your guests. A guide would be 4 canapés per person, for every half an hour of the reception party. As a prelude to a sit down meal we would suggest that 3 or 4 would be sufficient.

Canapé @ £1.15 each

Knots of oak smoked salmon on toasted rye bread with lime butter
Tomato tapenade bruschetta with buffalo mozzarella and fresh basil v
Green lip mussels with dill mayonnaise
Grilled Brie and redcurrants on toasted rye bread v
Quail's egg tartlet with fine anchovies and tartar sauce v
Roquefort cheese with chopped walnuts and celery sticks served on our homemade biscuits v
Classic mini prawn cocktail in a filo pastry cup
Salami and cream cheese cone
Scottish oak smoked salmon pinwheels, with cream cheese and dill
Homemade Parmesan biscuits with cream cheese, roasted pepper and toasted almonds v
Waldorf tarts v
Tiny tartlets baked with caramelised onion and Roquefort cheese v
Finely shredded smoked ham with wholegrain mustard and Boursin cheese
Bacon, onion and diced avocado pastry cup
Chicken liver pâté with Cumberland jelly and chicory

Canapé @ £1.30 each

Cornish crab with chive mayonnaise
Roast duck, fresh orange segments and chopped pistachio nuts in a savoury tart
Fresh asparagus spears wrapped with fine Parma ham
Quails egg with avocado, crispy bacon and tarragon cream
Pate de foie gras on Melba toast
Roasted mixed pepper and shallot kebabs v
Filo pastry cups with Caesar salad and anchovy strips
Salmon tartar (raw) on toasted ciabatta with fresh chopped herbs and caviar
Rosti topped with rare fillet of beef and cherry tomato
Smoked duck tartlets with mango and onion pickle
Peking duck pancake with hoi sin sauce, spring onion and cucumber
Flaked poached salmon wrapped in smoked salmon with fresh dill and lime mayonnaise
Mini Yorkshire pudding with rare roast beef, creamed horseradish and watercress
Scottish smoked salmon, sour cream and caper triangles
Filo pastry cup filled with prawns and avocado
Ciabatta pizzas with goats' cheese topped with jalapeno pepper v

Sushi selection, £1.40 per piece

Served with wasabi, pickled ginger, kikkoman's soy sauce and chopsticks

Sweet Canapés @ £1.15 each

Mini meringue fruit nest
Glazed fruit tarts
Coffee caramel choux balls
Mini muffins
Rum and raisin chocolate cup

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A La Carte

Starters @ £6.25

Scottish smoked salmon served with fresh lime, capers and buttered brown bread
Roasted tomato and basil soup with crème fraiche and croutons v
Cream of butternut squash and leek soup v
Fanned honeydew melon with raspberry and ginger syrup v
Smoked chicken and mango on a crispy salad with a light curry dressing
Homemade chicken liver pâté with tomato chutney and Melba toast
Roasted beef tomato with goat's cheese and basil oil v

Starters @ £7.35

Warm, hot and cold smoked salmon with dill sauce and country bread
Mushroom dauphinoise with a tomato coulis and lemon thyme v
King prawns tossed in a fresh coriander, watercress, coconut and papaya salad
Seared asparagus tips with Caesar salad and toasted garlic bread v
Smoked salmon parcels filled with fresh Cornish crab and lemon mayonnaise
Parma ham and melon with orange syrup and toasted pine nuts

Starters @ £8.40

Asparagus, grilled Mediterranean king prawns with lime and dill butter
Crab and lemongrass tartlet with sweet chilli sauce
Salami, Parma and Black Forest ham garnished with caramelised figs
Homemade gravadlax with a mustard and dill sauce served with poilane country bread
Pan-fried scallops, bacon, onion and avocado salad with Parmesan flakes
Plated sushi and sashimi with wasabi, soy sauce, and pickled ginger

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A La Carte

Main courses @ £17.90

Poached salmon topped with crispy mange tout and baby leeks served with new potatoes and a buttered chive sauce

Cumberland sausage, creamed potatoes served with a rich onion gravy and garden peas

Roasted corn fed chicken and fresh herb stuffing with garlic roast potatoes, broccoli, carrots and gravy

Pan fried fillet of cod served with a spicy tomato salsa, parsley potatoes and courgette ratatouille

Chicken breast with a creamed thyme and chestnut mushroom sauce, fine French beans and new potatoes

Main courses @ £19.50

Seared swordfish steak with white port and saffron sauce, sauté potatoes and pine nut spinach

Roast loin of pork with five spice apples and prunes served with roast potatoes, swede puree and red cabbage

Pan-fried tuna steak served with creamy peppercorn and brandy sauce, broccoli and mashed potatoes

Roasted guinea fowl, crispy rosemary and garlic potatoes, roast shallots, parsnips and braised tomatoes with a rich sherry gravy

Fillet of fresh Loch Duart salmon on a light Champagne and dill sauce with new potatoes and asparagus served with a fresh side salad

Fanned breast of duck, dauphinoise potatoes, mange tout with a rich plum and brandy sauce

Main courses @ £21.95

Fillet steak on a chicken liver pâté crouton with a rich red wine gravy, crispy roast potatoes and mixed vegetables

Roasted fillet of monkfish with carrot and star anise syrup, pak choi and sauté potatoes

Herb crusted rack of lamb with Cumberland jelly, served with lyonnaise potatoes, swede puree, roasted parsnips and carrots

Fillet of beef stroganoff, with mushrooms, gherkins and chopped parsley in a creamy paprika sauce served with rice and mixed salad

Grilled fillets of red mullet with a toasted sesame, chilli and honey sauce with glass noodles and stir-fried vegetables

Pan-fried fillet of halibut with lemon, chopped parsley and nut butter, fine French beans and sauté potatoes

Vegetarian main courses @ £17.90

Thai red vegetable curry with sticky rice and mushrooms

Roasted vegetable couscous with rocket salad and harissa dressing

Vegetable lasagne topped with a cheesy white sauce and a crisp leaf salad

Mushroom and courgette Wellington with carrots and dill cream sauce

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A La Carte

Sweets @ £6.00

Lemon meringue pie with raspberry coulis and crème fraiche
Delicious crème caramel
Fresh fruit meringue nest with whipped cream on a raspberry sauce
Strawberries with whipped cream and strawberry sauce
Traditional hot rhubarb crumble and custard
Rich chocolate profiteroles filled with fresh cream
Tropical fruit platter with whipped cream and passion fruit juice
Mile high strawberry cheesecake

Sweets @ £6.95

Bread and butter pudding with marmalade glaze
Caramelised apple tart with crème fraiche
Spiced whole poached pear with vanilla ice cream and Madeira syrup
Chocolate cup with Amaretto sponge and hazelnut cream
Rich chocolate mousse topped with fresh cream and Cointreau soaked oranges
Traditional summer pudding with fresh cream

Sweets @ £7.80

Bittersweet chocolate cake with vanilla ice cream and chocolate sauce
Strawberry meringue mess laced with Grand Marnier liqueur
Lemon grass parfait with warm pineapple salsa and pink peppercorns
Rum and raisin mousse with cardamom cream, grated coconut and tropical fresh fruit
Topsy trifle with almond tuilles

Individual cheese platter £6.00

Wide selection of ripe cheese with biscuits, grapes, celery, spring onion and radish flowers

Coffee and petit fours £2.10

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The Classic Collection

French onion soup with cheese croutons	£ 5.50
Prawn and avocado cocktail	£ 6.25
Lobster bisque with brandy cream	£ 7.00
Irish rock oysters on cracked ice with shallot vinegar (ea)	£ 1.80
Pâté de foie gras with Sauterns jelly and warm brioche	£13.95

Lobster Thermidor (market price) starter from	£ 19.00
John Dory fillet Veronique sauce	£ 38.90
Fillet of turbot with hollandaise sauce	£ 36.90
Natural smoked haddock with poached egg	£ 17.90
Cod in parsley sauce	£ 17.90
Fillets of Dover sole meunière	£ 32.00

Traditional Irish stew	£17.90
Canard a l' orange	£17.90
Tournedos Rossini	£21.95
Fillet of beef Wellington	£21.95
Osso Buco	£19.50
Steak Diane	£21.95
Escalope de veau cordon bleu	£19.50

Banoffee pie	£ 6.50
Treacle pudding	£ 6.00
Creamy rice pudding	£ 6.00
Spotty dick and custard	£ 6.00
Sticky toffee pudding with butterscotch sauce	£ 6.50

All dishes served with the appropriate accompaniments, potatoes, vegetables, etc.

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Finger Buffet Set Menus

Or you can construct your own from the selection on the next page

Unlimited tea and coffee (up to 2 hours, min 30 guests) £2.95
As above with orange juice and mineral water (up to 2 hours, min 30 guests) £3.50

Menu 1 @ £3.90 per person

Mixed olives, kettle crisps, roasted almonds and cashew nuts, feta cheese sticks

Menu 2 @ £6.20 per person

Selection of deluxe sandwiches on a variety of bread and wraps, including rare roast beef and smoked salmon. Fresh fruit basket with grapes, physalis and seasonal berries

Menu 3 @ £8.30 per person

Ham, egg and cress, prawn cocktail and cheese, bridge rolls and sandwiches
Cocktail sausages with course grain mustard dip. Crudités and tortilla chips with guacamole, humus and salsa dips. Sausage rolls, mini pork pie and Scotch egg selection with crunchy pickle

Menu 4 @ £9.30 per person

Selection of deluxe sandwiches on a variety of bread and wraps, including rare roast beef and smoked salmon. Cocktail sausages with honey and sesame seeds. Mini vegetable samosas and bhajis with mango chutney and ratia dips. Cheese and mixed fruit selection on skewers. French onion tarts

Menu 5 @ £11.25 per person

Thai chicken skewers marinated in mild spices and lemon grass. Ciabatta pizza with Italian sauce, buffalo mozzarella and peppers. Peeled king prawn with lime and dill yoghurt. Dim Sum selection with a Chinese dipping sauce.

Vol-au-vents with poppy seeds and a selection of fillings. Smoked salmon triangles on rye bread.

Menu 6 @ £13.25 per person

Selection of deluxe sandwiches on a variety of bread and wraps.

Mini Yorkshire puddings with rare roast beef, creamy horseradish and watercress. Peeled king prawn with thousand island dressing. Crispy duck pancakes with cucumber, spring onions and hoi sin sauce. Roquefort and caramelised onions tarts. Marinated mozzarella with Parma ham on skewers

Menu 7 @ £14.50 per person

Mini bagels, cream cheese and smoked salmon. Chicken satay on skewers with peanut dip. Danish meatballs with a whole grain mustard dip. Crostini with buffalo mozzarella and tomato tapenade.

Peeled king prawn with lime and dill yoghurt. Chicken liver pâté with Cumberland jelly and chicory Filo pastry cup filled with prawns and avocado, garnished with caviar

Sweet endings @ £3.50 per person

Mini meringue fruit nest. Glazed fruit tarts. Coffee caramel choux balls. Mini muffins. Rum and raisin chocolate cup. Mini mille-feuilles.

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Finger Buffet Selector

You can choose your finger buffet from the selection below. If you cannot see what you would like we will always make it for you.

Unlimited tea and coffee (up to 2 hours, min 30 guests) £2.95
As above with orange juice and mineral water (up to 2 hours, min 30 guests) £3.50

Selection of deluxe sandwiches on a variety of bread and wraps, including rare roast beef and open smoked salmon triangles (1 ¼ rounds per person) £4.25

Basket of fresh fruit with grapes, physalis and seasonal berries v £2.10
Bruschetta with feta cheese, roasted pine nuts, chopped basil and cherry tomatoes (1) v £2.10
Bridge rolls with assorted fillings including prawn cocktail, egg and cress (2) £3.00

Caramelised French onion tarts (1) v £2.10
Cheese and biscuits with grapes, celery, spring onion and radish flowers v £6.00
Cheese and fresh fruit selection on skewers (2) v £2.10
Cherry tomatoes, mozzarella and olive kebabs (2) v £2.10
Chicken satay on skewers with peanut dip (1) £1.50
Chinese pancakes with crispy duck, cucumber, spring onions and hoi sin sauce (1) £1.80
Ciabatta pizza with Italian sauce, mozzarella and peppers (1) v £1.50
Cocktail sausage and bacon rolls (2) £2.10
Cocktail sausage rolls (2) £2.10
Crostini with cream cheese and with smoked salmon (1) £2.10

Danish meatballs with a whole grain mustard dip (2) £2.10
Dim Sum selection with a Chinese dipping sauce (2) £1.95
Home baked Parmesan biscuits with cream cheese, chives and toasted almonds (1) £1.10
Hot bacon butty £3.50
Large crudité plate and tortilla chips with guacamole, taramasalata, humus and salsa dips. £2.10
Large king prawns peeled and served with cucumber and thousand island dressing (1) £2.10
Large king prawns peeled with strips of mange tout and a dill, lime mayonnaise (1) £2.10

Marinated mozzarella and kalamata olives with Parma ham on skewers (2) £2.10
Mini bagels, cream cheese, smoked salmon and cracked black pepper (1) £2.10
Mini Mediterranean pizzas (2) v £2.10
Mini sausages on sticks with honey and sesame seeds (3) £2.10
Mini vegetable samosas and bhajis with ratia dip (2) v £2.10
Mini Yorkshire puddings with rare roast beef, creamy horseradish and watercress (1) £2.10

Selection of nuts, crisps, tortilla chips and dips (price per person) £1.95
Selection of roasted almonds, cashew nuts, olives and marinated feta cubes (per person) £2.20
Smoked salmon triangles on rye bread with lime butter and dill (2) £2.10

Thai chicken skewers marinated in yoghurt, mild spices and lemon grass (1) £1.50
Toasted ciabatta with olive oil, roasted courgette, buffalo mozzarella and tomato tapenade £2.10
Vol-au-vents with a variety of fillings topped with chopped chives and poppy seeds £2.10

Sweet endings @ £3.50 per person

Mini meringue fruit nest. Glazed fruit tarts. Coffee caramel choux balls. Mini muffins. Rum and raisin chocolate cup. Mini mille-feuilles.

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Barbecue menu A

£27.95 per person

Sirloin minute steak with caraway and parsley butter
Salmon and king prawn kebabs with lime and soured cream
Curried chicken breast with mint yoghurt and chapatti
Charred cherry tomatoes, onions and mushrooms with lemon thyme v
Lamb kebabs with sweet chilli sauce and pita bread

Hot basmati rice with roasted mustard seeds, lemon grass and coriander
Chopped green salad with Romaine lettuce, chicory, spring onions and cucumber

Barbecued banana and pineapple chunks with chocolate sauce
Hand made summer fruit Pavlova with toasted almonds and rich red berry coulis

Barbecue menu B

£24.95 per person

Swordfish steaks, spicy tomato salsa and chopped chives
Blackened rack of ribs with Cajun spices
Fillet of chicken wrapped in bacon and served with mango pickle
Sweet corn fritter v
Courgette and aubergine batons with grain mustard v

Jacket potato with soured cream
Horseradish coleslaw
Mixed chopped salad with sunflower and pumpkin seeds

French bread and butter

Mile high strawberry cheesecake with strawberry sauce
Rich chocolate profiteroles filled with fresh cream

Barbecue menu C

£15.50 per person

Jumbo meaty pork sausages with fried onions and roll
Quarter pound beef burger with cheese and sesame seed bun
Chicken drumsticks with barbecue sauce
Vegetarian sausages and bean burgers

New potato and dill pickle salad
Mixed chopped salad

Rich chocolate profiteroles filled with fresh cream

Other items for the barbecue might include:

Tuna, fillet steaks, sardines, red snapper, lamb steaks, sausages, fresh fruit, chicken wings, giant king prawns or even lobsters. Please ask for a quote.

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Whole Spit Roast Lamb

£23.50 per person (minimum 30 persons)

A whole roast lamb carved from the spit served with mint sauce
Jacket potatoes
Tomato, spring onion and basil salad
Chopped mixed salad
French bread and butter

Rich chocolate profiteroles filled with fresh cream
Tropical fruit platter with cream and passion fruit juice

Hog Roast

£23.50 per person (minimum 70 persons)

A whole roast pig carved from the spit served with hot applesauce
Hot new potatoes
Coleslaw
Chopped mixed salad
Crusty rolls and butter

Rich chocolate mousse topped with fresh cream and Cointreau soaked oranges
Giant fresh fruit Pavlova with raspberry sauce

Hog Roast and Carvery

£27.95 per person (minimum 80 persons)

A whole roast pig carved from the spit served with hot applesauce
Ribs of roast beef carved off the bone with horseradish and mustard
Legs of lamb carved off the bone and served with mint sauce
Braised potatoes and onions
Ratatouille
Waldorf salad and Romaine lettuce hearts
Assorted country loaves and butter

Traditional summer pudding with fresh cream
Lemon and Amaretto cheesecake with lemon sauce

Vegetarian options

With the above menus might include:

Thai red vegetable curry with sticky rice and mushrooms
Roasted vegetable couscous with rocket salad and harissa dressing
Vegetable lasagne topped with a cheesy white sauce and a crisp leaf salad

The menus above are available without desert at a reduction of £5.00 per person.

The prices quoted include appropriate: staff, crockery, cutlery,
Cooking / service equipment, good quality disposable napkins and vat.

Please ask for prices for: extra staff (to serve drinks for example), tables, chairs, tablecloths,
Glassware and any other equipment that you may require.

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Hot Buffet

Hot buffet menu A £23.50

Chicken strips with chestnut mushroom and lemon thyme cream sauce
Egg fried rice, chopped mixed salad with toasted sunflower and pumpkin seeds
Courgette and aubergine lasagne topped with a cheesy white sauce v

Tipsy trifle, fresh fruit berries poached in Grand Marnier and topped with whipped cream
Giant fresh fruit Pavlova with raspberry sauce

Hot buffet menu B £25.95

Pan-fried salmon served with a nut-brown butter, capers chopped parsley and lemon
Dauphinoise potatoes, fine French beans
Roasted vegetable couscous with rocket salad and harissa dressing v

Mile high strawberry cheesecake with strawberry sauce
Rich chocolate profiteroles filled with fresh cream

Hot buffet menu C £27.95

Hungarian beef goulash with soured cream and pickles
Spinach noodles with roasted pine nuts, Romaine lettuce hearts
Tomato and basil ratatouille with fried haloumi cheese v

Tropical fresh fruit salad with passion fruit cream
Banoffee pie

Cheese platter £6.00

Wide selection of ripe cheese with biscuits, grapes, celery, spring onion and radish flowers

Coffee and petit fours £2.10

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Cold Buffet

Cold Buffet Menu A £27.95

Mediterranean king prawns with thousand-island dressing
Smoked salmon with capers, gherkins and lemon crème fraiche
Roast turkey with chestnut and apricot stuffing and cranberry sauce
Sausage and bacon rolls with course grain mustard mayonnaise
Eggs coated in a light tarragon mayonnaise garnished with anchovy strips
Parsley potato salad. Chopped mixed salad with toasted sunflower and pumpkin seeds
Tomato fiesta with sliced mozzarella, beef, cherry, plum and sun blushed tomatoes with spring onion and basil oil v

Rich Belgian chocolate profiteroles filled with fresh cream
Mile high strawberry cheesecake

Cold buffet menu B £30.95

Rare roast sirloin of beef with mini Yorkshire puddings filled with horseradish cream
Whole dressed salmon with cucumber scales, prawns and dill mayonnaise
Sliced chicken breast with honeyed sesame seeds and chilli
French onion tart with leeks and feta cheese (v)
Tagliatelli with blood orange and grapefruit segments, toasted pine nuts and chopped chives
Waldorf salad. Cherry tomato and fine green pepper salsa with romaine lettuce hearts

Caramelised apple flan with apricot coulis and cream
Tropical fresh fruit salad with passion fruit cream

Cold buffet menu C £33.95

Oven baked red snapper with Thai herbs and a red curry cream sauce
Giant king prawns with garlic, sweet chilli and basil oil
Glazed lemon chicken with marjoram
Honey and mustard ham from the bone, with roasted pineapple and rocket leaves
Shredded Chinese duck with crispy lettuce, spring onions, cucumber and hoi sin sauce
Watercress and asparagus salad with glass noodles, papaya and coconut v
Tabbouleh with diced tomatoes and parsley v
Romaine lettuce hearts with coriander mushrooms

Hand made summer fruit Pavlova with toasted almonds and rich red berry coulis
Banoffee pie

Individual cheese platter £6.00

Wide selection of ripe cheese with biscuits, grapes, celery, spring onion and radish flowers

Coffee and petit fours £2.10

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Finger buffet Menu @ £8.95 per person

Ham, egg and cress, prawn cocktail and cheese
bridge rolls and sandwiches

Honey and sesame glazed cocktail sausages

Buffalo chicken wings with hoi sin sauce

Crudités and tortilla chips with guacamole, humus and salsa dips

Sausage rolls, mini pork pie, spinach quiche and Scotch egg selection
with crunchy pickle

Finger buffet Menu @ £10.95 per person

Selection of deluxe sandwiches on a variety of bread and wraps,
including rare roast beef with horseradish and smoked salmon

Thai chicken skewers marinated in mild spices and lemon grass

Ciabatta bruschetta with Italian sauce, roasted courgettes, mixed
peppers, basil and mozzarella

Spinach and ricotta quiche

Peeled king prawn with lime and dill yoghurt

Dim Sum selection with a Chinese dipping sauce

Chinese pancakes with crispy duck,
cucumber, spring onions and hoi sin sauce

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Lardercraft Drinks Packages For 2009

Option 1

Subject to the terms and conditions of your chosen venue, you may if you wish supply your own drinks for the reception, table wines and toasts.

If you would like this option our drinks service charge is £3.95 per person

Drinks service charge includes: service, ice, fruit for Pimms (if appropriate) and glassware for reception drinks, table wines, and toasting drinks. Jugs of iced water on the tables throughout the meal. Removal of empties to bottle bank.

Option 2

We are happy to supply the following drinks packages.

Package A £12.90 per person

Reception: Up to 2 Glasses of Pimm's No 1, Orange Juice or Mineral Water per person
Table wines: Up to ½ a bottle of New World Red or White Wine per person
Jugs of Iced water on each table
Toasting: 1 glass of Sparkling White Wine per person

Package B £13.95 per person

Reception: Up to 2 Glasses of Sparkling White Wine, Orange Juice or Mineral Water per person
Table wines: Up to ½ a bottle of New World Red or White Wine per person
Jugs of Iced water on each table
Toasting: 1 glass of Sparkling White Wine per person

Package C £17.25 per person

Reception: Up to 2 Glasses of Sparkling White Wine, Orange Juice or Mineral Water per person
Table wines: Up to ½ a bottle of New World Red or White Wine per person
Jugs of Iced water on each table
Toasting: 1 glass of Champagne per person

Package D £25.50 per person

Reception: Up to 2 Glasses of Champagne, Orange Juice or Mineral Water per person
Table wines: Up to ½ a bottle of French Red or White Wine per person
Bottled still and sparkling water on each table
Toasting: 1 glass of Champagne per person

We normally recommend when catering for large numbers the following wines.

Red: Either a Merlot or a Cabernet Sauvignon
White: Either a Sauvignon Blanc or a Pinot Grigio

We are happy to quote for other variations of the packages or for specific wines. All prices are inclusive of vat.

Should your chosen venue operate a bar facility it will normally be open for any other drinks that may be required during your event. Please liaise with them to discuss your specific requirements.

If this is not the case we are able to provide a full bar service, please ask for a price list. We can also arrange for any necessary licences (drink or entertainment, minimum 3 weeks notice required).

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Children

For parties in excess of 50 adults, our policy for children is:

0 – 5's. No charge. We are happy to reheat milk or baby food as directed by the parents.

6 – 12's. Half price if having small portions of the adult meals. Children's menu may also be available.

13 years and over. Full adult price

Payment

If you should like to book Lardercraft to cater for your wedding, to secure the date, we ask for a non-refundable deposit cheque for 10% of the estimated total.

No other monies will be required until six weeks prior to the date of your event. At this stage we ask for a cheque that pays the 80% of the total estimated bill. The actual final bill will depend upon final numbers, which we will ask you to confirm 1 week before the event. It is possible to increase your final numbers after this deadline.

When we have your final numbers we will prepare your invoice and ask for the final 10%, (adjusted accordingly) This may be paid by cash or cheque either just before the event or on the day itself.

We look forward to speaking to you soon.

Thank you very much.

Yours sincerely,

Kevin and Nina Sparkes

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