



PREMIERCREW
HOSPITALITY

That Amazing Place 2018



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Premier Crew Hospitality Ltd, catering packages at That Amazing Place

We believe the secret to good food starts with great ingredients, therefore wherever possible we use fresh, locally sourced seasonal produce from sustainable sources.

We have created a selection of specially designed menus to choose from; alternatively, our chefs are also pleased to offer a completely bespoke package and with our event coordinator, would work with you to create your perfect menu.

Our banqueting menu prices include a choice of one starter, one main course, one dessert, tea or coffee and petit fours, waiting staff, chefs, cooking equipment, crockery, cutlery and all service items. Should you wish to offer your guests a choice of dishes (to be ordered in advance) from the menus there would be a supplement of £1.50 per head plus VAT per course.

- Decadent – three canapés, three course banquet, tea & coffee and evening fish and chip cones
- Truly scrumptious – four canapés, three course banquet, tea & coffee and evening mini takeaways
- Devine – four canapés, three course banquet, tea & coffee and evening bowl food
- Afternoon tea – choice of four canapés, delightful afternoon tea, with a four option pick and mix evening barbecue
- Vintage afternoon tea – choice of four canapés, delightful afternoon served on vintage crockery, with a four option pick and mix barbecue
- Traditional English Carvery – four canapés, seated starter, buffet carvery and seated dessert, tea & coffee, with an evening cheese and pate station

Additional courses

Amuse bouche - £3.65 per head plus VAT
Palate cleanser - £2.65 per head plus VAT
Cheese course - £5.20 per head plus VAT

Other menus are available and would be priced depending on choices.

Canapé receptions – from £5.25 per head plus VAT
Bespoke three course menus from £40.95 per head plus VAT
Hog Roasts and barbecues – from £12.55 per head plus VAT
The grand finale – evening options from just £5.55 per head
Vegetarian and Vegan – menus upon request

*Please note the menus shown below are based on current trends and are subject to change.
We would recommend final menu choices are made 6 to 12 months prior to your event.
Prices reflect packages for 2018 based on the menus shown or of a similar nature.*



Wow your guests with exquisite handmade modern and traditional canapés. We can create canapés to meet your exact requirements, be it theme, dietary consideration or budget.

Our canapés are served by uniformed waiting staff providing a professional yet unobtrusive service.

Any combination of canapés can be selected from our menus. If you have a favourite canapé that you do not see on our menu, please let us know.

We would recommend the following

Canapé reception prior to a meal

Canapé reception lasting 1 hour 3 – 4 canapés

Canapé reception lasting 1 to 2 hours 4 – 6 canapés

Add additional canapés to your choices from £1.60 per choice per person plus VAT



C A N A P É S



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Meat

Lemon and Italian herbs chicken skewers
Cajun chicken skewers
Mini chicken Caesar wrap
Smoked chicken and mango cornbread muffins
Seared lamb with sundried tomato on a rosemary skewer
Rocket and Parmesan wrapped in Parma ham
Pulled Essex pork mini wrap with caramelised onion
Pork belly and chorizo with saffron aioli
Cheddar cheese, bacon and tomato tartlets
Mini bangers and mash
Seared sirloin of aged beef with sea-salt and horseradish crème fraiche
Mini beef burgers with relish, cheese and gherkins
Mini Yorkshire pudding filled with roast beef and horseradish crème
Mini cottage pies
Roast duck on potato rosti with wilted spinach

Fish

Salmon brochette with honey and ginger glaze
Teriyaki salmon skewer
Chilli and garlic tiger prawns
Filo prawns with sweet chilli dip
Spiced prawns with a red pepper salsa
Smoked salmon and cream cheese mini wrap
Smoked salmon and cream cheese blinis with caviar
Smoked mackerel pate with cranberry, lime and ginger on melba toast
Mini salmon en croûte with hollandaise
Mini fish pies with potato and cheese topping
Miniature Thai fish cakes with wasabi mayonnaise
Beer battered fish and chips topped with homemade tartare sauce
Mini prawn cocktail with crispy gem lettuce
Smoked haddock croquettes with pea puree
Scallop pops wrapped in smoky bacon

Vegetarian

Feta and watermelon skewer
Spicy butternut squash, mozzarella and basil
Bocconcini, cherry tomato and basil pesto
Selection of tempura vegetables with honey, ginger and soy dip
Mozzarella, tomato and basil pesto crostini
Goats cheese crostini with apple and walnut marmalade
Mini spinach tortilla wraps with creamed cheese and roasted red pepper
Gruyere and tomato choux fritters with rosemary skewers
Caramelised red onion and goats cheese tarts
Mini frittata topped with blue veined goats cheese and red onion jam
Sweet potato, rocket and feta frittata
Spinach feta and date samosa with chilli yoghurt
Spinach and ricotta filo parcels
Parsnip and sweet potato rosti with sweet chilli chutney



For 60 guests - £3099.00 plus VAT

Each additional day guest - £51.65 plus VAT

Each additional evening guest - £5.50 plus VAT

Includes choice of three canapés, three course banquet; starter, main course, dessert plus tea, coffee and mints, evening fish and chip cones, all waiting staff, chefs, crockery and cutlery. Please choose one dish from each course.

Starters

- Oven roasted tomato and red pepper soup with basil croutons
- Creamed watercress and potato soup with crème fraiche
- Roasted butternut squash and celeriac soup with garlic croutons
- Mozzarella and sunblushed tomato salad in a basil and pesto dressing
- Atlantic prawns served on a bed of crisp iceberg lettuce dressed in a bloody marie rose sauce in a cucumber ribbon
- Goats cheese and seasonal vegetable puff pastry tart on baby leaves with a balsamic dressing
- Duo of smooth and medium course pate served with onion relishes and melba toast
- Chicken and chorizo terrine with saffron aioli and melba toast

Mains

- Pan fried chicken breast with a cream and white wine sauce, crushed new potatoes and seasonal vegetables
- Garlic and thyme marinate chicken supreme with confit creamed greens and fondant potatoes
- Slow roast Great Garnetts pork belly served with spiced apple puree and cider sauce, crisp roast potatoes and braised red cabbage
- Great Garnetts traditional pork sausages with creamed potato and shallot jus
- Braised feather blade of beef in a rich red wine jus with horseradish mash and medley of greens
- Traditional fisherman's pie topped with creamy mash and parmesan crisp and side of green beans
- Roasted vegetable and leek gratin with double Gloucester cheese

Desserts

- Vanilla cheesecake with fresh berries
- Chilled berry soufflé
- Panna cotta with a passionfruit coulis
- Lemon and raspberry Eton mess
- Profiteroles with dark chocolate and fresh cream
- Tarte au citron with crème fraiche and fresh berries
- Warm chocolate brownie with chocolate sauce and ice cream
- Sticky toffee pudding with toffee sauce and Chantilly cream

Tea, coffee and chocolate mints

Evening food



Freshly prepared cones of beer battered fish with chips and homemade tartar sauce



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Includes choice of four canapés, three course banquet; starter, main course, dessert plus tea, coffee and petit fours, evening mini takeaways, all waiting staff, chefs, crockery and cutlery. Please choose one dish from each course.

For 60 guests - £4065.00 plus VAT

Each additional day guest - £67.75 plus VAT

Each additional evening guest - £9.99 plus VAT

Starters

- Sharing platter to include a selection of continental meats, homemade houmous, feta cheese, olives and freshly baked breads
- Ham hock terrine with piccalilli and artisan toasts
- Smoked salmon on a bed of mixed leaves with a sweet beetroot coulis
- Melon with Parma ham with a basil olive oil drizzle
- Warm king prawn and smoked bacon salad with sweet chilli and coriander
- Smoked haddock fishcakes with horseradish and lemon mayonnaise
- Watercress salad with warm fresh pear, goats cheese, caramelised pecan nuts, honey and mustard dressing (v)
- Goats cheese terrine with beetroot relish and melba toast (v)

Mains

- Roast breast of chicken wrapped in Parma ham, marsala and sage sauce
- Lemon roasted chicken supreme with lemon thyme parmentier potato
- Ballotine of chicken stuffed with mushrooms and shallots with pea puree
- Loin of pork with a wild mushroom and spinach eye
- Roast sirloin of British beef and Yorkshire pudding served with a Madeira sauce
- Lamb rump cooked in red wine and rosemary, on a herb mash
- Moroccan lamb stuffed with a couscous, aubergine, roast pepper, rosemary and harissa stuffing
- Char-grilled teriyaki salmon on a bed of sweet chilli stir fried vegetables, with coriander egg noodles
- Aubergine timbales with roasted tomato and pecorino Romano cheese (v)

Desserts

- Blackberry and limoncello trifle
- Strawberry & clotted cream tart
- Panettone bread & butter budding
- Double chocolate torte with Chantilly cream
- Dark chocolate mousse with cardamom shortbread
- Trio of eton mess, lemon cheesecake and chocolate brownie
- Trio of seasonal berry soufflé, profiterole and lemon torte
- Cake stand dessert with a selection of delightful sweet bites

Tea, coffee and petit fours

Evening food

Mini hamburgers with cheese, mini fish & chips, caper mayonnaise, chicken served with mini pitta bread and salad, selection of pizza, chunky chips with a selection of dips





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Includes choice of five canapés, three course banquet; starter, main course, dessert plus tea, coffee and petit fours, evening bowl food, all waiting staff, chefs, crockery and cutlery. Please choose one dish from each course.

For 60 guests - £4825.00 plus VAT

Each additional day guest - £80.40 plus VAT

Each additional evening guest - £14.15 plus VAT

Starters

- Griddled asparagus salad with a lemon, chive and olive oil dressing (v)
- Avocado, king prawn and mango salad with a sweet chilli dressing
- Layered crab, tomato and avocado timbale, Cajun salmon on frisee and mango salad, tiny glass of prawn cocktail
- Herbed salmon ballotine with a dill crème fraîche
- Warm camembert tart with pomegranate syrup fig & pistachio (v)
- Individual cheese fondue with five flavour spoons and crusty bread (v)
- Chicken paillard with caper berries and roasted plum tomatoes

Mains

- Ballotine of chicken on a potato puree with frizzled leeks and truffle jus
- Slow roasted breast of duck served with fresh plum chutney and a ruby port jus
- Stuffed loin of pork with chorizo, sage and sun blushed tomato
- Confit pork belly with roasted apples and pears in a thyme and cider sauce, glazed root vegetables
- Loin of lamb served on an aubergine caviar, gratin dauphinoise, tomato and basil jus
- Beef wellington, served on a bed of cabbage and leeks with roast baby potatoes and red wine jus
- Venison fillet with a rich Madeira jus and parmentier potatoes (seasonal)
- Grilled fillets of seabass set on champ potato and served with a tarragon cream
- Monkfish wrapped in Parma ham with a saffron sauce
- Artichoke, wild mushroom & goats cheese wellington, steamed vegetables & tomato fondue (v)

Desserts

- Yoghurt panna cotta with blackberry compote, lemon gel and almond biscotti
- Chocolate delice with edible flowers, chocolate sauce and caramelised hazelnuts
- Honeycomb cheesecake with toffee cream
- Trio of Strawberry and mascarpone cheesecake, lemon torte and profiterole
- Trio of Raspberry cheesecake, lemon tart and double chocolate torte
- Trio of Panna cotta with mango coulis, chocolate brownie, lemon and rosemary squares and strawberry shortbreads
- Trio of Raspberry and white chocolate torte, banoffee tart and lemon posset

Tea, coffee and petit fours

Evening food

A selection of three bowl foods from the hot or cold options





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A M U S E B O U C H E

Amuse Bouche - £3.65 per head plus VAT

Leek, potato and white truffle cappuccino served with a cheese and olive straw (v)
Potato and blue cheese soup shots with garlic butter (v)
Jerusalem artichoke soup with a sage wonton (v)
Mini-frittata bites of sweet potato, red onion and rocket, served with crumbled feta and mint oil (v)
Spinach and ricotta frittata with roasted pepper (v)
Bacon-wrapped king prawns on rosemary skewer with lemon-olive oil dip
Seared scallops on jerusalem artichoke purée with crispy bacon
Seared scallops with lime and miso dressing on avocado puree
Prawn cakes on lemongrass skewers

Palate Cleanser - £2.65 per head plus VAT

Champagne and lemon sorbet
Cucumber granite
Lime sorbet
Ginger beer, fresh berry, and lime sorbet
Kiwifruit and mint lollipops *

*£1 supplement





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A F T E R N O O N T E A

Includes choice of three canapés, delightful afternoon tea, evening barbecue, all waiting staff, chefs, white crockery and cutlery.

For 60 guests - £2550.00 plus VAT

Each additional day guest - £42.50 plus VAT

Each additional evening guest - £13.50 plus VAT

Add vintage china

For 60 guests - £2645.00 plus VAT

Each additional day guests - £44.10 plus VAT

Each additional evening guest - £13.50 plus VAT

Your guests can enjoy a quintessentially English Afternoon Tea experience with a variety of teas, herbal infusions, delicious array of mouth-watering finger sandwiches, delightful pastries and warm scones with clotted cream and jam.

Selection of traditional afternoon tea sandwiches to include:

Cucumber sandwiches

Smoked salmon sandwiches

Ham sandwiches

Chicken sandwiches

Mature cheddar cheese sandwiches

Egg mayonnaise and cress bridge roll

(other fillings upon request)

Light crusty scones with rich clotted cream and jam

An assortment of delicious mini afternoon pastries

Eclairs, choux pastries, tartlets, carrot cake, lemon drizzle cake, coffee and walnut cake, farmhouse fruit cake and chocolate bites

Selection of fine teas and filter coffee

Additional items available upon request





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Traditional English Carvery, includes choice of four canapés, seated starter, buffet carvery and seated dessert, tea & coffee, with an evening cheese and pate station, all waiting staff, chefs, crockery and cutlery. Please choose one dish from each course.

For 60 guests - £3575.00 plus VAT

Each additional day guest - £59.50 plus VAT

Each additional evening guest - £6.10 plus VAT

Starters

- Oven roasted tomato and red pepper soup with basil croutons
- Creamed watercress and potato soup with crème fraiche
- Mozzarella and sunblushed tomato salad in a basil and pesto dressing
- Atlantic prawns served on a bed of crisp iceberg lettuce dressed in a bloody marie rose sauce in a cucumber ribbon
- Goats cheese and seasonal vegetable puff pastry tart on baby leaves with a balsamic dressing
- Duo of smooth and medium course pate served with onion relishes and melba toast
- Chicken and chorizo terrine with saffron aioli and melba toast

Mains

- Choice of four of the following meats
 - Roast turkey breast with stuffing
 - Roast pork with crackling
 - Roast lamb studded with rosemary and garlic
 - Roast sirloin beef served pink with some well done
- Served with
 - Goose-fat roast potatoes or minted new potatoes
 - Giant homemade Yorkshire puddings
 - Vegetables to be placed within bowls upon the seated tables
 - Carrots, broccoli, cauliflower cheese, cabbage, peas
 - Roast onion or roast meat gravy in gravy boats on tables
 - Small bowls of condiments on the tables. Horseradish, mustard, mint sauce, apple sauce, cranberry sauce

Desserts

- Vanilla cheesecake with fresh berries
- Panna cotta with a passionfruit coulis
- Lemon and raspberry Eton mess
- Apple crumble with ice cream
- Warm chocolate brownie with chocolate sauce and ice cream
- Sticky toffee pudding with toffee sauce and Chantilly cream

Tea, coffee and chocolate mints

Evening food

Medium coarse pork pate with a selection of relishes and rolls. National and International cheeseboard with celery, grapes, radishes and biscuits





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Hog Roasts

The Succulent Essex hogs are sourced from carefully selected local producers. Our professional spit roasting machines ensures that the roasts stay tender and cooked to perfection.

Minimum 80 guests

Hog roll option

A succulent Essex Hog served in freshly baked rolls with homemade apple sauce and stuffing. This includes a chef to roast and carve the hog and an assistant to serve your guests - £12.55 per head plus VAT

The Whole Hog

All of the hog roll options with our full salad bar, which includes a choice of six salads £16.75 per head plus VAT

Lamb Roasts

We only use local top quality British free range lambs which we cook slowly in our professional roasting machine ensuring delicious succulent meat every time.

Lamb roll option – A whole lamb and boneless legs cooked in the roasting machine, marinated in rosemary and garlic served in freshly baked rolls with mint sauce. This includes a chef to roast and carve the lamb and an assistant to serve your guests £15.25 per head plus VAT

The whole Lamb – A whole lamb and boneless legs cooked in the same roasting machine, marinated in rosemary and garlic served in freshly baked rolls with mint sauce, with our full salad bar, which includes a choice of six salads. £19.45 per head plus VAT

Salads - New potato and chive salad, chunky coleslaw, Mediterranean pasta salad, mixed leaf salad, cherry tomatoes and sliced cucumber, beetroot and red onion salad



If you are looking for a more informal way to celebrate, why not opt for a mouth-watering barbecue. The aroma's really whet the appetite whilst your guests enjoy delightful drinks and canapés.

The menus below include the cost of all chefs, buffet service crew, catering equipment and serving equipment. We average the number of waiting crew to 1 per 25 guests for barbecues. Should you require full table service additional staff will be required and will be charged accordingly.

Vegetarian options can be prepared only for the number of vegetarians attending.

All prices quoted are per head and are subject to VAT

The gourmet barbecue **£26.25**

- Selection of two items from the premium dishes
- Selection of three items from the standard dishes
- Choice of four salads
- Artisan breads
- Selection of relishes

The American **£20.50**

- Minute steak with mustard relish
- Quarter pounder burger with cheese and bacon
- Succulent in a rich barbecue sauce
- Pulled chicken in a jerk sauce
- Jacket potatoes
- Buttered corn on the cob
- Mixed salad
- Selection of breads and rolls

The pick and mix

- Five items from the meat, fish and vegetarian selections £19.80
- Four items from the meat fish and vegetarian selection £17.75
- Three items from the meat fish and vegetarian selection £15.70

Each of the above with a choice of four salads, a selection of rolls and relishes



Pick and mix options

Meat

Barbecue chicken skewers
Chicken marinated in lemon, herbs & black pepper
Beef & vegetable kebabs
Beef burgers with spicy tomato relish (cheese optional)
Cumberland and plain sausages
Pork & apple skewer
Barbecue pulled pork
Lamb & mint kebabs
Harissa lamb kebabs

Fish

Three fish kebabs marinated in garlic and lemon
Cod burgers
Cajun salmon & red capsicum kebabs
Salmon teriyaki skewers
King prawns in chilli, garlic & lemongrass oil

Vegetarian

Flat mushrooms with garlic dip (v)
Harissa halloumi skewers (v)
Bean cheese burgers with chilli aioli (v)
Aubergine, sweet pepper & courgette kebabs with yoghurt dip (v)

Premium Dishes

£2.15 per head supplement plus VAT

Peppered minute steaks with red onion marmalade
Lamb steaks with red onion & mint salsa
King scallops marinated in lemon and garlic
Grilled seabass with chives
Giant prawns in chilli, garlic & lemongrass oil (price depending on market value)

Salads

French new potato salad
Mixed green salad with vinaigrette
Traditional coleslaw
Beetroot & carrot salad with vinaigrette dressing
Pasta and mixed bean and sun blushed tomato salad
Roasted Mediterranean vegetables with pasta, basil and Parmesan shavings
Wild rice salad
Mediterranean couscous – red peppers, cherry tomatoes, black olives and feta
Gazpacho salad- cherry tomatoes, cucumber, courgettes and peppers
Greek salad – cucumber, cherry tomatoes, red onions, green peppers, feta, olives
Caesar salad with garlic croutons and anchovies



Paella cooking is exciting, flamboyant and offers a real wow factor for your guests.

We would suggest a selection of three different paellas (one of which to be vegetarian) - £15.70 per head plus VAT

For a wider choice for your guests why not offer a barbecue and paella combo. A choice of two paellas, three items from the standard pick and mix barbecue choices and three salads - £22.55 per head plus VAT.

Mixed Paella

A delicious combination of boneless chicken, calamari, peeled prawn, juicy clams, smoked paprika, saffron, garlic, onion, peppers and garden peas garnished with lemon and fresh parsley.

Meat Paella

A wonderful meat paella with saffron rice, chicken, chorizo, cured ham, beef, dressed with fresh lemon and herbs

Seafood Paella

A scrumptious seafood paella with saffron rice, squid, mussels, white fish, calamari and large prawns, smoked paprika, saffron, garlic, onion, peppers, dressed with fresh lemon and parsley.

Vegetarian

This delightful paella consists of saffron cooked rice and includes a variety of fresh seasonal vegetables.

All served with mixed salad with crisp leaves, juicy tomatoes, cucumber and sliced salad onions and freshly baked crusty bread



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Keep the celebrators partying with a selection of hunger bashing foods.

Evening buffet - £16.00 per head plus VAT

A selection of three items from the hot or cold buffet options and four salads

Evening barbecue - £13.15 per head plus VAT - (min 80 guests)

A choice of three of the following; BBQ to include burgers, pork belly & apple skewer, harissa lamb kebabs, Chicken skewers, Cumberland sausages. Served with bread rolls, relishes and selection of two salads

Evening barbecue with hog roast - £17.50 per head plus VAT

As above with the addition of a hog roast

Hog roast - £8.85 per head plus VAT - (minimum 100 guests)

Succulent hog roast cooked on the spit served with crackling, stuffing and homemade apple sauce with freshly baked rolls and green salad

Mini takeaways - £9.99 per head plus VAT

Mini hamburgers with cheese, mini fish & chips, caper mayonnaise, chicken served with mini pitta bread and salad, selection of pizza, chunky chips with a selection of dips

Fish and chip cones - £5.55 per head plus VAT

Cones of freshly battered fish with chips and homemade tartar sauce

Bacon or sausage sandwiches - £5.55 per head plus VAT

Large freshly baked soft floured rolls or freshly baked thick cut crusty white or brown bread filled with local prime back bacon or local pork and herb sausages

Cheese and pate board - £6.10 per head plus VAT

Medium coarse pork pate with a selection of relishes and rolls
National and International cheeseboard with celery, grapes, radishes and biscuits

Ploughman's table - £8.95 per head plus VAT

With blocks of cheddar, stilton, brie, crumbed ham, jars of pickles and relishes, apples, tomatoes and celery with thickly sliced artisan breads

Bowl food - £14.25 per head plus VAT

A selection of three bowl foods from the hot or cold options

Finger buffet - £11.50 per head plus VAT

Selection of finger sandwiches, savoury bites and sweet treats

DIY Slider station - £8.95 per head plus VAT

Beef patties in freshly baked soft rolls with a range of additional fillings
Crispy bacon, cheddar, stilton, brie, crisp lettuce, tomato, gherkins, onions, mushroom, jalapenos and a selection of relishes

Crepe station - £6.25 per head plus VAT

A selection of sweet (Nutella, bananas, maple syrup, jam, sugar, butter) and savoury (ham, mushrooms, spinach, cheese) fillings to accompany the crepes



Should you wish to discuss your requirements in more detail we would be delighted to visit you at your convenience.

The menus noted above are package prices, but are by no means conclusive. We also offer a completely bespoke service; prices would be dependent on your menu choices. Once you have chosen your ideal menu we will prepare a full cost summary.

We operate a no hidden costs policy, our promise to you is total transparency and no unexpected surprises.

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Should you wish to book Premier Crew Hospitality, we would request a booking deposit of £500 plus VAT. The remaining amount becomes due 30 days prior to the event. Payments plans are available upon request.

This proposal has been designed specifically for the addressee and should not be copied or forwarded without express permission from Premier Crew Hospitality.

Prices are correct at time of proposal, should market forces dictate a substantial increase this will be discussed with the client and alternatives suggested or costs passed to the client with prior notice.

Full terms and conditions would follow.

Please do not hesitate to contact us on 01371 875892 or info@premcrew.co.uk to discuss further.

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