



**PREMIERCREW**  
HOSPITALITY

That Amazing Place  
Packages 2019/2020



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We have prepared some sample menus for your guidance; however, we do offer a completely bespoke experience. Our goal is to reflect your individual style and desires, encapsulating the imagination of both the bride and bridegroom. Whether your wedding is simple or extravagant, we will ensure your wedding day is remembered for all the right reasons.

### What is included in the price?

- Complimentary tasting and consultation prior to booking
- An events manager to look after you in the run up to the wedding and on the day
- A detailed day plan
- The menu as chosen
- Uniformed chefs
- Uniformed waiter
- Contemporary cutlery and china
- Table dressing
- Liaison with other day suppliers
- Special rates with other suppliers



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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.

**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 - £3.85 per head plus VAT

Palate cleanser - £2.75 per head plus VAT

Cheese course - £5.50 per head plus VAT

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

*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 £1.70 per choice per person plus VAT**



# C A N A P É S



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**Meat**

Lemon and Italian herbs chicken skewers  
 Mini chicken Caesar wrap  
 Chicken liver parfait with cranberry chutney  
 Lamb koftas with mint raita  
 Seared lamb with rosemary crust and sundried tomato  
 Rocket and Parmesan wrapped in Parma ham  
 Pulled Essex pork mini wrap with caramelised onion  
 Chorizo with saffron aioli  
 Ham hock terrine with piccalilli on crostini  
 Crostini with red pesto, prosciutto and olive  
 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  
 Duck spring roll with hoisin sauce

**Fish**

Chilli and garlic tiger prawns  
 Filo prawns with sweet chilli dip  
 Mini prawn cocktail with crispy gem lettuce in a beetroot cup  
 Smoked salmon and cream cheese roulade  
 Smoked salmon and cream cheese blinis with caviar  
 Garlic, lime and chilli squid  
 Beetroot gravlax with crème fraiche on pumpernickel  
 Salmon and hollandaise purse  
 Mini salmon fish cake with mango chilli dip  
 Crab with chilli and coriander on croute  
 Seared tuna in wasabi sesame seed  
 Cream of smoked fish with cherry tomato and dill  
 Miniature Thai fish cakes with wasabi mayonnaise  
 Beer battered fish and chips topped with homemade tartare sauce  
 Fish finger mini wrap with tartar sauce

**Vegetarian**

Mini jacket potatoes with creamed cheese and chives  
 Halloumi sesame bites  
 Parmesan crisps with cream cheese and pomegranate  
 Cheese palmiers with olive tapenade  
 Cured watermelon with lime yogurt and olive crumb  
 Spring onion bhaji with mint and coriander chutney  
 Selection of tempura vegetables with honey, ginger and soy dip  
 Chargrilled courgettes with houmous and marinated vegetables  
 Bocconcini and cherry tomato in a basil cup  
 Goats cheese and beetroot mousse blinis  
 Goats cheese crostini with apple and walnut marmalade  
 Caramelised red onion and goats cheese tarts  
 Mini spinach tortilla wraps with creamed cheese and roasted red pepper  
 Sweet potato, rocket and feta frittata  
 Spinach feta and date samosa with chilli yoghurt



**For 60 guests - £3255.00 plus VAT**  
**Each additional day guest - £54.25 plus VAT**  
**Each additional evening guest - £6.05 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



**For 60 guests - £4275.00 plus VAT**  
**Each additional day guest - £71.25 plus VAT**  
**Each additional evening guest - £10.00 plus VAT**

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.

### 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 takeaways





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**For 60 guests - £5070.00 plus VAT**  
**Each additional day guest - £84.50 plus VAT**  
**Each additional evening guest - £14.65 plus VAT**

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.

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

**For 60 guests - £2679.00 plus VAT**

**Each additional day guest - £44.65 plus VAT**

**Each additional evening guest - £14.25 plus VAT**

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

**Add vintage china for a small supplement**

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, warm homemade sausage rolls, pasties and mini quiches to name but a few.**



**For 60 guests - £3750.00 plus VAT**  
**Each additional day guest - £62.50 plus VAT**  
**Each additional evening guest - £6.60 plus VAT**

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.

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

**Wood fired pizza - £8.50 per head plus VAT**

Delicious thin crust pizza with a selection of toppings to set your guests taste bud alight served from our stunning horsebox

**Evening barbecue - £13.95 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 - £18.60 per head plus VAT**

As above with the addition of a hog roast

**Hog roast - £9.35 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

**Fish and chip cones - £6.05 per head plus VAT**

Cones of freshly battered fish with chips and homemade tartar sauce

**Bacon or sausage sandwiches - £6.05 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 - £6.95 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 - £9.50 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

**Crepe station - £6.60 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

**Cheese toastie's - £6.60 per head plus VAT**

Oozy woosy cheese toasties for your guests with a variety of cheeses and fillings walked around to your guests

**Mini takeaways - £9.50 per head plus VAT**

**The American** – Mini tubs of macaroni cheese, beef sliders with cheese and gherkins and loaded potato skins with cheese & bacon served with sour cream

**The Mexican** – Mini tubs of nachos with salsa & sour cream, Chicken fajita wraps & vegetable tacos

**The Indian** – Mini onion bhajis with mango chutney, vegetable samosas and tasty chicken tikka skewers with a raita dip

**Kebab night** – Miniature kebabs served in pittas with salad and sauce to include chicken shish, lamb shish, lamb kofta and halloumi.



Visit to Newham by HRH Prince Edward, The Earl of Wessex. Thank you note from Peter Fleet Director of DofE London. I had excellent feedback from those in attendance and from Palace staff. I thoroughly enjoyed the day and the lunch was superb. Please extend my sincere appreciation to your colleagues for their hard work and commitment; I recognise that the success of the event would not have been possible without them. 10<sup>th</sup> November 2016

My husband John and I had our wedding at the beginning of September 2017 at That Amazing Place and we hired Premier Crew to do the catering for our wedding and we are absolutely chuffed we did! Sarah and her team were amazing. The food was exceptional, amazing quality, good presentation and our guests couldn't stop talking about it! But also, nothing felt like it was any trouble for Sarah and her team – service amazing and just a lovely team to have around you on your special day. We would highly recommend using Premier Crew for not only your wedding but any other special event. We would definitely use you again should the opportunity arise. Thanks again Sarah & team, Antoinette & John xx **That Amazing Place 2<sup>nd</sup> Sept 2017**

To All the team. We cannot explain how happy we were with everything you have done for us, in the lead up and on the day. We had the most amazing time, so thank you for making it possible. **Very Best Wishes Fran & Joey, Colville Hall – August 2017**

Now that the dust has settled, and we've been newlyweds for a week I wanted to email you to tell you what a wonderful day you and your team provided for us last Friday. The food was phenomenal and the service was spectacular! Our friends and family are still going on about the delicious meal and how seamlessly everything ran throughout the day! You were a huge part of keeping me relaxed as I had complete confidence that you had everything in hand! Huge thanks, and please pass on our compliments to all of your staff who worked on the day! The new Mrs Spray xx **That Amazing Place June 2018**

From the very beginning when we contacted them, they were great in personalising our menu for us exactly the way we wanted it, and making recommendations on what would be a good combination etc. As my husband is English and I am Swedish, we wanted something specific from each country, a lot of the items we wanted were not on their sample menus. This was no problem at all and they tailored everything for us, even using and perfecting an old Swedish recipe for one of the starters. All of our guests were raving about the food that was served, and the service was professional and seamless. In addition to the catering services, Naomi has been a great help in organising the day, the timings, making sure everything ran smoothly, and that we had what we needed. **Hutton Hall August 2018**

We chose Premier Crew to cater for our wedding for a number of reasons but from the start the staff (Naomi, Gill, Holly and Sarah) were efficient, polite and accommodated all our needs. Throughout the journey they were in contact and happy to make changes for us and to guide us on how to time our day. Sarah and Holly (and an amazing support team) looked after us on the day - and the chef and kitchen staff produced amazing food in a tiny marquee kitchen!! The lamb is still being spoken about as the best lamb people have had and 'my' seafood vol au vent was nothing short of Devine can we place an order for an anniversary one? We would have no hesitation in recommending Premier Crew and I wish them many future years of success and happy customers as we were/are.

THANK YOU so much for everything ALL of you did to make our day the perfect day it was!!  
Angela and Martin. **Ingatstone Hall September 2018**



For more reviews please go to our Facebook page

[www.facebook.com/pg/premiercrewhospitality/review](https://www.facebook.com/pg/premiercrewhospitality/review)

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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.**

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.**

Should you wish to book Premier Crew Hospitality, we would request a booking deposit of £500 incl VAT. The remaining amount becomes due 30 days prior to the event. Payment 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](mailto:info@premcrew.co.uk) to discuss further.

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