



PREMIERCREW
events

That Amazing Place
Packages 2021/2022



Premier Crew Events and That Amazing Place

At Premier Crew Events, we focus on achieving complete customer satisfaction by providing exceptional service, outstanding cuisine with excellent presentation.

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.

You will be offered a complimentary tasting* of your 3-course chosen menu, so you can be 100% happy with the choices you have made.

Our banqueting menu prices includes a choice of menu for your guests (to be pre-ordered) – Two starter, Three Main & Two Desserts, 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 or bacon baps

Delicious – Four canapés, three course banquet, tea & coffee and evening mini takeaways or wood fired pizzas

Devine – Five canapés, three course banquet, tea & coffee and evening bowl food

Traditional English Carvery – Four canapés, seated starter, buffet carvery and seated dessert, tea & coffee, with an evening cheese and pate station

Afternoon tea – Five canapés, delightful afternoon tea, with a four-option pick and mix evening barbecue

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

We would recommend final menu choices are made 6 to 12 months prior to your event



We have prepared 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 groom. 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 on 3 course wedding breakfast
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 waiters
Contemporary cutlery and china
Table dressing
Liaison with other day suppliers



Canapes

Duck spring roll with hoisin sauce
Mini chicken Caesar bites in a parmesan cup
Cajun chicken skewers
Mini cheeseburger with spicy tomato relish
Rare roast beef with horseradish in a mini-Yorkshire pudding
Thai Beef Salad
Mini beef kofte with tzatziki
Honey & Mustard Cocktail Sausages
Spiced pork bonbons

Smoked Salmon Blinis
Spinach & Salmon Frittata bites
Mini Thai Fishcakes with wasabi mayonnaise
Chilli & Garlic Prawns
Fennel crackers with crab, dill & mayonnaise
Beer battered fish and chips topped with homemade tartare sauce
Fish finger mini wrap with tartar sauce

Vegan / Vegetarian

Onion bhaji with a mango dip (ve)
Falafel tahini bites (ve)
Mini jacket potatoes with cream cheese and chives
Honey & Sesame halloumi bites
Caramelised red onion and goats cheese tartlet
Tomato and basil arancini (ve)
Bocconcini, tomato and pesto skewer
Selection of tempura vegetables with honey, ginger and soy dip (ve)
Sweet potato & feta frittata



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Decadent Package

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 banquets: starter, main course, dessert plus tea, coffee and mints, evening fish and chip cones, all waiting staff, chefs, crockery and cutlery.

Starters

Oven roasted tomato and red pepper soup with basil croutons
Roasted butternut squash and celeriac soup with garlic croutons
Mozzarella and sun blushed tomato salad in a basil and pesto dressing
Caesar salad with garlic croutons and parmesan crisps
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 roasted belly of pork served with spiced apple puree and cider sauce, crisp roast potatoes and braised red cabbage
Locally sourced traditional pork sausages with creamed potato and onion gravy
Braised feather blade of beef in a rich red wine jus with horseradish mash and seasonal greens
Freshly buttered fillet of salmon with new potatoes and seasonal vegetables
Butternut squash, caramelised red onion and feta wellington (V)(Vg)

Desserts

Vanilla cheesecake with fresh berries
Lemon and raspberry Eton mess
Profiteroles with dark chocolate and fresh cream
Tarte au citron with crème fraîche and fresh berries
Warm chocolate brownie with chocolate sauce and ice cream
Sticky toffee pudding with toffee sauce and Chantilly cream
Dessert Stand option (upgrade for a supplement of £2.00)

Tea, coffee and chocolate mints

Evening food

Freshly prepared cones of beer battered fish with chips and homemade tartar sauce or bacon/sausage baps

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Delicious Package

For 60 guests - £3570.00 plus VAT
Each additional day guest - £59.50 plus VAT
Each additional evening guest - £9.00 plus VAT

Includes choice of four canapés, three course banquets; starter, main course, dessert plus tea, coffee and mints, evening mini takeaways or wood fired pizza, all waiting staff, chefs, crockery and cutlery.

Starters

Sharing platter to include a selection of continental meats, homemade houmous, feta cheese, olives and freshly baked breads

Trio of bruschetta with tomato and basil pesto, goat's cheese and olive and salami and mozzarella

Sweet chilli chicken with garlic, lemon and coriander

Smoked salmon on a bed of mixed leaves with a sweet beetroot coulis

Melon with Parma ham with a basil olive oil drizzle

Griddled asparagus salad with a lemon, chive and olive oil dressing (v)

Goats cheese terrine with beetroot relish and melba toast (v)

Mains

Pepper crusted slow-roast topside of beef with a Yorkshire puddings and caramelised onions

Roast breast of chicken wrapped in Parma ham, marsala and sage sauce

Ballotine of chicken stuffed with mushrooms and shallots with pea puree

Loin of pork with a wild mushroom and spinach eye

Garlic & herb shoulder of lamb with a minted pea puree and baby shallots

Pan roasted Seabass with sauce vierge and crushed new potatoes

Artichoke, wild mushroom & goats cheese wellington (V)(Vg)

Desserts

Strawberry & clotted cream tart

Brioche & marmalade bread & butter pudding

Double chocolate torte with Chantilly cream

Lemon cheesecake with a seasonal berry compote

Couples choice duo of desserts

Selection of cheese & biscuits

Tea, coffee and petit fours

Evening food

Mini takeaways or wood fired pizzas

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Divine Package

For 60 guests - £4770.00 plus VAT
Each additional day guest - £79.50 plus VAT
Each additional evening guest - £14.65 plus VAT

Includes choice of five canapés, three course banquets: starter, main course, dessert plus tea, coffee and petit fours, evening bowl food, all waiting staff, chefs, crockery and cutlery.

Includes choice of three course banquet: starter, main course, dessert plus tea, coffee and mints, all waiting staff, crockery and cutlery.

Starters

Watercress salad with warm fresh pear, goats' cheese, caramelised pecan nuts, honey and mustard 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
Warm king prawn and smoked bacon salad with sweet chilli and coriander
Smoked haddock fishcakes with horseradish and lemon mayonnaise
Herbed salmon ballotine with a dill crème fraîche
Warm camembert tart with pomegranate syrup, fig & pistachio (v)

Mains

Roast sirloin of British beef and Yorkshire pudding served with a Madeira sauce
Lamb rump cooked in red wine and rosemary, on a bed of herb mash
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
Confit pork belly with roasted apples and pears in a thyme and cider sauce, glazed root vegetables
Monkfish stuffed with sundried tomatoes wrapped in Parma ham with a balsamic reduction
Pecorino & parsley crusted lemon sole fillet on celeriac and apple potato cakes with seasonal greens
Beef wellington, served on a bed of cabbage and leeks with roast baby potatoes and red wine jus (£5.00 Supplement Applies)

Desserts

Panna cotta with blackberry compote, lemon gel and almond biscotti
Chocolate delice with edible flowers, chocolate sauce and caramelised hazelnuts
Trio of Strawberry and mascarpone cheesecake, lemon posset and chocolate brownie
Trio of strawberry Eton mess, lemon tart and chocolate cheesecake
Cake stand dessert with a selection of four delightful miniatures
Sharing board of national and international cheese with chutneys and accompaniments

Tea, coffee and petit fours

Evening food

A choice of 3 bowl foods

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Carvery Package

For 60 guests - £3390.00 plus VAT
Each additional day guest - £56.50 plus VAT
Each additional evening guest - £6.95 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
Roasted butternut squash and celeriac soup with garlic croutons
Mozzarella and sun blushed tomato salad in a basil and pesto dressing
Caesar salad with garlic croutons and parmesan crisps
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 three 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
Carrots, broccoli, cauliflower cheese, cabbage, peas
Roast onion or roast meat gravy in gravy boats on tables
Small bowls of condiments, horseradish, mustard, mint sauce, apple sauce, cranberry sauce

Desserts

Vanilla cheesecake with fresh berries
Lemon and raspberry Eton mess
Profiteroles with dark chocolate and fresh cream
Tarte au citron with crème fraîche 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

Cheese and Pate board - medium coarse pork pate, a selection of relishes and rolls,
national and international cheeseboard with celery, grapes, radishes and biscuits

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Afternoon Tea Package

For 60 guests - £2700.00 plus VAT
Each additional day guest - £45.00 plus VAT
Each additional evening guest - £13.95 plus VAT

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

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 and pickle 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 savoury items on request

Homemade sausage rolls
Mini quiche
Red onion and goats cheese tarts
Cheese straws
Mini pork pies

Evening food

3 choice BBQ with two salads



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 converted horsebox or a pop-up pizza station

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

Hog roast - £9.35 per head plus VAT - (minimum 80 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

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.



Rustic Grazing Stations

The English Grazer

A selection of cold cut pies, pork pie, royal game pie, bacon with brie and cranberry, chicken and ham
Cold cuts of meats, ham, turkey and roast beef
Homemade red onion and sausage rolls
Broccoli, tomato and mushroom quiche, goats cheese pasties v
Selection of national cheeses with celery, grapes, radish, cucumber and cherry tomatoes v
Artisan breads and crackers, nuts and crisps
Freshly sliced fruit and dried fruits
Selection of relishes and dressings

The Mediterranean Grazer

A selection of continental cold cut meats, salami, cured ham, mortadella, marinated chicken skewers
Bocconcini, olives, nuts, crisps and breadsticks v
Houmous, tzatziki, babaganoush, with crudities v
Selection of Mediterranean marinated vegetables vg
Selection of bruschetta, mozzarella, tomato and basil, mushroom, pesto and feta v
Freshly sliced fruits
Artisan breads and crackers

The Green Grazer v

Sliced avocado, free range eggs with olive tapenade v
Falafel bites with tahini dip vg
Bocconcini, olives, nuts, crisps and breadsticks v
Cheese and jalapeno nacho bites v
Roasted red pepper houmous, tzatziki, babaganoush with crudities v
Selection of vegetable bruschetta v
Selection of national and International cheeses with celery, grapes, radish, cucumber and cherry tomatoes v
Freshly sliced fruits
Artisan breads and crackers

6 ft grazing table serves up to 60 - £720.00
9 ft grazing table serves up to 90 - £1060.00
12 ft grazing table serves up to 120 - £1380.00
15 ft grazing table serves up to 150 - £1690.00





More reviews can be found on our Facebook page

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 divine (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 2018 – Ingatestone Hall

To Lucy and the Premier Crew team, thank you so much for the spectacular job you did setting up and catering for our wedding in March! You all did such an amazing job setting up the barn at Colville Hall to look exactly how we had pictured it and going that extra mile (or 2) to get extra last-minute bits (extra helium for table decorations) to set up the tables - it really did look beautiful. The food was as mouth-watering as it looked with lots of guests commenting on the lovely afternoon tea. Thank you for being so flexible and working out the courses as we wanted with generous portions. Lucy did an incredible job co-ordinating and thinking of everything - even making sure we (groom and bride) had eaten some food in amongst the chatting and celebrating.

Thanks again for a great 5* service with wonderfully helpful, smiley staff to make our day.

Jonny & Rosie 2019 – Colville Hall

We chose Premier Crew over a few choices, mainly because of Sarah. She was so amazing from the first time we spoke on the phone to now being our Facebook friends!! Ha

Nothing was too much hassle and she helped an incredible amount not only with the food/drink side of our Wedding Day but she done everything to do with the marquee/table set ups, but she also contacted all of our other suppliers we had on the day to make sure, everything was as it should be for us! We cannot thank Sarah and the team enough - they were so friendly, polite and helpful the whole day and the experience of PCH was perfect!! We had no worries on the actual wedding day because Sarah and the team had everything so well planned and executed, could not recommend them enough!

Katie and Jack 2019 – Hutton Hall

I would just like to start by saying Thank you to Sarah and her team.

We met Sarah around 2 years ago when we booked our wedding at That amazing place. She has worked alongside them many many times and this does really show as the day was just perfect from start to finish. We went backwards and forwards with different food ideas in the end Sarah and my husband come up with something very unique and personal to us, all my guest still say to me how amazing the food was, very good portion sizes. A lot of my guest have said it was the best food they have ever had at a wedding.

In the evening we went with the pizza and what a great idea this is. Everybody loved it. And even when Sarah and her team had finished, they cooked up the rest of the pizza and left them so when the guests had all had one to many at the end of the night the pizza was a god send.

Sarah's team was very professional in many ways very attentive to all our needs. They all looked smart.

All in all, just WOW from start to finish. I would highly recommend to anybody that has a wedding / event it made our experience so easy and enjoyable. Thank you so much.

Beth and George 2019 – That Amazing Place

Wow literally don't know where to start!

Sarah & her team catered for our wedding last weekend and I can't put into words how amazing Sarah & the food was. From our first meeting with Sarah, she has been nothing but incredible, not only with the most delicious food but helping me along the way with anything I needed. The taste testing- is more like a 5* restaurant meal! We opted for the pate to start, carvery, raspberry and lemon Eton mess and fish & chip cones for the evening. We have received nothing but positive comments about the food, it was perfect, there is nothing in the slightest I can even slightly negatively comment on!! I'm just gutted it's all over and I won't get to spend time with this amazing woman anymore, you are honestly such a fab person who is genuinely so kind, I honestly think without you the wedding planning & wedding would have fallen apart!!

We are so grateful for everything you have done for us & will miss you loads, now just need to think of an excuse to use you again!!

Lorna & Mike 2019 – That Amazing Place



The Finer Details

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

The menus noted above are by no means conclusive. We would be happy to revisit the proposal again following a more detailed conversation regarding your requirements and budget.

Some venues have restrictions for cooking equipment. If you are unsure on what is available, please contact us for more details.

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.**

We will invite you to our premises for a complimentary tasting of your chosen menu. We ask you pick two dishes from each course to sample. Should you wish to sample more, there would be a supplement applicable, some menus aren't available on a tasting, please ask for more details.

Should you wish to book Premier Crew Hospitality, we would request a booking deposit of £500, including 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 Events.

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

Full terms and conditions are available upon request and can be found on our website.

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

www.premiercrew.events

