



PREMIERCREW *events*

That Amazing Place
Informal Packages 2021/2022



Canapes

4 canapes £6.95 per head plus VAT
5 canapés £8.25 per head plus VAT
6 canapés £9.35 per head plus VAT

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

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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A taste of the Mediterranean

2 courses £25.00ph plus VAT

3 courses £31.50ph plus VAT

Starters

Cured Meat Platter - Selection of cured continental meats with mixed olives, feta, artichokes, sun dried tomatoes and oven roasted peppers served with a selection of crusty and dipping oil with balsamic vinegar

Cold mezze platter – houmous, taramasalata, cacik, dolma served with flat breads and vegetable sticks v

Tapas platter – Chorizo al vino, selection of olives, mini tortilla, garlic prawns, potato bravas served with breads and aioli

Buffalo mozzarella & heritage tomato bruschetta with balsamic vinegar v

Fresh fillet of mackerel with a tomato & basil salsa on herb baked bruschetta

Mains served buffet style – choose 4 BBQ items

Chicken shish kebabs

Lamb chops with lemon and oregano

Spicy sausage

Chicken marinated in lemon, herbs & black pepper

Lamb and mint kebabs

Adana kofte

King prawns in chilli, garlic & lemongrass oil

Aubergine, sweet pepper & courgette kebabs with yoghurt dip (ve)

Harissa halloumi skewers (v)

Served with – choose 3 items

Parmentier potatoes

Turkish esme salad

Greek lemon rice

Mediterranean couscous – red peppers, cherry tomatoes, black olives and feta

Greek salad – cucumber, cherry tomatoes, red onions, green peppers, feta, olives

Roasted Mediterranean vegetables with pasta, basil and Parmesan shavings

Turkish salad with red onions, tomatoes, parsley and sumac

Desserts served to the table

Vanilla cheesecake with fresh berries

Lemon and raspberry Eton mess

Tarte au citron with crème fraîche and fresh berries

Double chocolate torte with Chantilly cream

Panna cotta with blackberry compote, lemon gel and almond biscotti

Dessert Stand option – A Selection of 4 delightful mini desserts served on afternoon tea stands (upgrade for a supplement of £2.00ph)

Add tea and coffee with chocolate mints £1.95ph





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Churrasco with dessert option **£37.50 per head plus VAT**

Churrasco, pronounced 'choo-rah-sco' is a Brazilian-style barbecue laden with mouth-watering chargrilled meats and fish, served from long skewers to your table. The beauty of the churrasco experience is there is no need to choose from the menu – all you do is relax at your table and our servers will come to you.

Please choose five delicious skewers

Chicken breast marinated in lemon, herbs and black pepper
Barbecue chicken skewers
Marinated sirloin steak
Beef & vegetable kebabs
Pork & apple skewer
Spicy sausage
Lamb & mint kebabs
Harissa lamb kebabs
Cajun salmon & red capsicum kebabs
Salmon teriyaki skewers
King prawns in chilli, garlic & lemongrass oil
Halloumi and peppers marinated in a pesto dressing
Aubergine, sweet pepper & courgette kebabs with yoghurt dip (v)

Please choose four salads

New potato salad
Buttered warm new potatoes
Beetroot, red onion & carrot salad with vinaigrette dressing
Traditional coleslaw
Roasted Mediterranean vegetables with pasta, basil and Parmesan shavings
Wild rice salad
Mediterranean couscous – red peppers, cherry tomatoes, black olives and feta
Greek salad – cucumber, cherry tomatoes, red onions, green peppers, feta, olives
Caesar salad with garlic croutons and anchovies



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Dessert Stand Options – select four options

Served to the table on our afternoon tea stands with edible flowers

Cheesecakes

Strawberry and mascarpone cheesecake Passion fruit cheesecake
Raspberry cheesecake Lemon cheesecake
Lemon and lime cheesecake White chocolate cheesecake
Vanilla cheesecake

Tortes and Tarts

Lemon torte Lemon tart
Double chocolate torte Summer fruits tart
Cappuccino torte Strawberry tart
Raspberry torte Bitter chocolate tart
Raspberry and white chocolate torte Banoffee tart

Mini Desserts

Summer berry soufflé Profiterole curl
Strawberry Eton mess Chocolate brownie
Pannacotta with mango coulis Lemon and rosemary squares
Lemon posset Sticky toffee pudding

Add tea and coffee with chocolate mints £1.95ph



Fork buffet main with dessert option

Three items from the fork buffet - £26.00 per head plus VAT

Four items from the fork buffet - £30.00 per head plus VAT

Mains - Hot

Coq au vin with roasted baby new potatoes
Mediterranean chicken

Thai green chicken curry with jasmine rice

Spiced harissa chicken with sweet potatoes and white beans
Beef stroganoff

Beef bourguignon with creamy mashed potatoes

Lasagne, crusty bread and mixed salad

Chilli con carne with rice and mixed salad

Shepherds pie with mixed salad

Lamb tagine with cous cous

Blackened Cajun supreme of salmon, roasted pepper, sweetcorn, mango and heritage
tomato salsa

Fisherman's bake

Salmon fillets with lemon and dill

Spinach, ricotta & nutmeg tortellini with roast tomato sauce, olives & basil (v)

Sweet potato chilli (v)

Green vegetable curry (v)

Penne with wild mushrooms (v)

3 bean casserole with tomato, garlic & thyme (v)

Hot buffets served with sides to compliment.



Mains - Cold

Freshly poached salmon dressed with lemon and caviar
Salmon steak poached in white wine served with hollandaise sauce
Cold meats platter served with a selection of mustards, relishes and pickles
Antipasto platter with a selection of cold meats, olives, artichokes, roasted peppers and sundried tomatoes
Rib of beef carved from the bone – suppliment applies
Honey roast ham with wholegrain mustard
Roast turkey crown
Marinated chicken skewer
Chicken and choriza terrine
Home made asparagus and gruyere quiche (v)
Spinach and filo pastry baked with feta cheese (v)
Home made vine ripened tomato tart with crumbled goat's cheese (v)
Vegan tomato & caramelized onion puff pastry tart (ve)

Sides please choose 4 items

New potato salad
Baby new potatoes with fresh mint
Chunky coleslaw
Beetroot & carrot salad with vinaigrette dressing
Roasted Mediterranean vegetables with pasta, basil and parmesan shavings
Mediterranean couscous – red peppers, cherry tomatoes, black olives and feta
Caesar salad with garlic croutons and anchovies
Greek salad with feta cheese and black olives

Dessert options

Double chocolate torte with Chantilly cream
Vanilla cheesecake with fresh berries
Lemon and raspberry Eton mess
Warm chocolate brownie with chocolate sauce and ice cream
Sticky toffee pudding with toffee sauce and Chantilly cream
Tarte au citron with crème fraîche and fresh berries
Marmalade brioche bread and butter pudding with orange crème
Trio of eton mess, lemon cheesecake and chocolate brownie
Trio of white chocolate and raspberry mousse, profiterole and lemon torte
Selection of cheese & biscuits

Add tea and coffee with chocolate mints £1.95ph



Keep the celebrators partying with a selection of foods for your evening reception

Wood fired pizza - £8.50 per plus VAT

Delicious thin crust pizza with a selection of 4 toppings to set your guests taste buds alight served from our stunning horsebox

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

The English – Mini cheeseburgers, fish and chip cones with tartar sauce, vegetarian pizza slices and chunky chips

Mixed Paella - £7.50 per head plus VAT

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.

Vegetarian/Vegan Paella on request

Hog roast - £8.50 per head plus VAT min 80 guests

Slow roast Essex pork with stuffing, crackling and apple sauce with freshly baked rolls

Fish and chip cones - £6.05 per head plus VAT

Cones of freshly battered fish with chips and homemade tartar sauce

Bacon or sausage baps - £6.05 per head plus VAT

Large freshly baked soft floured rolls filled with local prime back bacon or local pork and herb sausages

Grazing boards - £10.50 per head plus VAT min 60 guests

Mediterranean board – cured meats, olives, mozzarella pearls, sundried tomatoes, falafel, pittas, flat breads with a selection of dips

English board - cheddar, stilton, crumbed ham, cold cutting pies, jars of pickles and relishes, apples, tomatoes, and celery with thickly sliced artisan breads

Cheese and pate board - £6.95 per head plus VAT

Coarse or smooth pork pate with a selection of relishes and crusty bread
National cheeseboard to include brie, mature cheddar, stilton with celery, grapes, radishes and crackers

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





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More reviews can be found on our Facebook page

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 Events, 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@premcrew.co.uk to discuss further.

www.premiercrew.events

