

Honey & Co.

Food From the Middle East

Large parties and events

From 40 to 150 guests

Changes subject to season, availability & customer requirements

Feast menu at £65pp*

Canapé reception

3 canapés per person – chosen from canapé list

Sit-down meal with centre-table service

Selection of 8 seasonal mezze dishes
followed by platters of 3 main courses

Dessert

4 canapé desserts per person

OR

buffet dessert table – selection of whole cakes,
cups & individual desserts

Feast menu at £60pp*

Canapé reception

2 canapés per person – chosen from canapé list

Sit-down meal with centre-table service

Selection of 5 seasonal mezze dishes
followed by 2 platters of main courses

Dessert

4 canapé desserts per person

OR

buffet dessert table – selection of whole cakes,
cups & individual desserts

Sharing menu at £55pp*

Starter

2 starters served to the centre of the table to
share

Main course

2 mains served to the centre of the table to
share

Dessert

Plated dessert per person

OR

whole cakes sliced to share

Individually plated menu at £50pp* up to 60 guests

Starter

Plated starter per person

Main course

Plated main course person

Dessert

Slice of cake per person

*excluding VAT, staff and equipment

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Terms & Conditions

Admin fee

Please note we charge an event admin fee of **5% of food and staff costs** when arranging staff and equipment. For events of 100 or more guests this increases to **10% of food and staff costs**.

Staff

Please note, when taking our staff, a charge of 20% VAT will be automatically added to the invoice total

We charge for a minimum of 5 hours as standard and will invoice you after the event for any staff staying on beyond the first 5 hours. Our standard rates are:

Chef (£35 per hour) £175 each

Event Manager (£35 per hour) £175 each

Server (£25 per hour) £125 each

Staff charges will be calculated according to size and demands of the function. Generally, we advise 1 Chef for every 50 guests, 1 Event Manager for every 100 guests and 1 Server for every 20 guests.

Serving equipment

Depending on your venue, additional serving equipment may be required. We can place an order for everything from tables to teaspoons, catering oven to cake stands. We would place the order with Rayners (www.rayners.co.uk) on your behalf and their invoice is to be paid by yourselves directly to Rayners at cost. We usually estimate this at £10-15 per person for full rental. We don't make any profit on the rental.

Delivery

Delivery is charged at cost, based on a taxi quote.

If you are taking staff, we charge for their travel to and from the venue by taxi.

Final numbers

Final number of guests must be settled 2 weeks prior to function, unless otherwise stated

Drinks pouring service

We are happy to recommend people we work with regularly who are able to provide a full bar service.

We do not provide a bar service but if you would like our staff to pour drinks during the canape reception or meal we can discuss this.

Payment

We require a 25% deposit to secure the date at least 2 months prior to the event.

The final numbers and menu are to be confirmed **1 month prior to the event.**

The remaining balance is due **2 week prior to the function.**

If overtime or special requirements arise, an end invoice will be issued.

Cancellation fee

If the event is cancelled less than 2 weeks prior to the event. A cancellation fee of 10% will be charged.