



Thank you for your enquiry with Baked By Brew for catering your event. I have attached some sample menus for your perusal along with a copy of our current terms & conditions.

The menus included can be adapted for your specific dietary needs or budget. Some menus do have minimum numbers applicable.

We do not include any serving utensils/ crockery/ cutlery however you can add eco disposables for an additional charge.

Some of our dishes do come served in our own enamel dishes and therefore a deposit of £25 will be added and refunded on return.

Our chefs and bakers use the best local and seasonal produce in all their creations. Unlike lots of other caterers we make nearly everything ourselves, to our high standards.

I hope this information is to your satisfaction and is suitable for your event. If you have any queries, please do not hesitate to contact me.

Kind Regards
Luiza Woods

Outside Catering co-ordinator



SAY IT WITH CAKE

SAMPLE MENUS

Light lunch option 1

From £8.50 per person

- Freshly made sandwiches served on sourdough ciabattas
- Sausage rolls
(Pork / veggie)
- Homemade slaw
- Mixed leaf salad with dressing
- Crisps

Light lunch option 2

From £7.50 per person

- Freshly made sandwiches served on sourdough ciabattas
- Sausage rolls
(Pork / veggie)
- Hummus & veggie sticks
- Crisps

Add a mixed cake box for £22 (16 bite sized pieces)

Graze boards

Made up with seasonal products

From £8pp

Minimum of 10 people

- Cheese (4 types)
- Cured meats
- Pork/ Veggie pie
- Antipasti (olives, pickles, peppers)
- Crackers
- Veggies & Fruits
- Smoked fish Board (Additional +£2pp)

Finger food

From £10 per person

Minimum of 10 people

- Plated cheese & crackers
(3 cheese types)



SAY IT WITH CAKE

- Sausage rolls
(Pork / Butternut squash & red pepper)
- Chilli garlic prawn skewers
- Mini bruschetta
- Tortilla chips & Dips
- Crudité & Dips
- Antipasti skewers
(Olive, tomato, artichoke, mozzarella)
- Crisps
- Olives

Add Salad for extra £1.50pp

Buffet

From £10 per person

Minimum of 15 people

- Freshly made sandwiches served on soft bread
(up to 4 flavour options cut into halves)
- Quiche
(Bacon & cheese / Mushroom, blue cheese & spinach)
- Sausage rolls
(Pork / veggie)
- Mixed leaf salad with dressing
- Pasta salad or potato Salad
- Cous cous or Grains Salad
- Homemade Slaw
- Crudité & dips
(homemade hummus / Homemade sour cream & chive)

Add Cheese board for additional £2.50pp

Gourmet buffet

From £14 per person

Minimum of 20 people

- Freshly made sandwiches served on soft bread
(up to 4 flavour options all sliced in halves)
- Sausage rolls
(Pork / Butternut squash & red pepper)
- Antipasti Selection
- Mixed leaf salad with dressing



- Pasta salad or potato Salad
- Cous cous or Grains Salad
- Homemade Slaw
- Selection of cheeses & Chutney
- Charcuterie plate with pickles
- Salmon & prawn platter
- Sourdough sliced bread & butter
- Crudit  & dips
(homemade hummus / Homemade sour cream & chive)

Cake boxes can be added:

<https://bakedbybrew.co.uk/brew-classics/mix-box>

Enquire more about celebration cakes.

1. Terms

All reservations for catering are made upon and are subject to the following Terms & Conditions and no variation thereof will be accepted unless agreed in writing by Baked by Brew

2. Interpretation

In these Terms & Conditions 'the client' means the individual, firm or company booking the event.

3. Numbers

Prices are quoted based on the estimate provided by the client on the number of guests attending the function. The guaranteed number of guests must be communicated to Baked By Brew not less than seven working days prior to the date of the event. The client will be charged on the basis of the guaranteed number of guests which the event was originally booked for if no guaranteed number is provided beforehand.

4. Menus

All details of the food to be served shall be arranged in writing with the client at the time of signing of this document. Baked by Brew will always try to provide the client with your first choice, however



should it not be available Baked by Brew reserve the right to substitute food with suitable alternatives should an item not be available. Any changes will be discussed with the client.

5. Payment

A deposit of 25% is required if the event is booked more than 2 weeks in advance and there after full payment is required to secure the booking. Full balances to be paid 1 week before the event (excluding light lunches). Baked by Brew also requires a £25 deposit on enamel serving platters, refunded on return. (If we supply them) Free local delivery is included in all packages. Local refers to La1, La2,La3, La4, La5 postcodes. Outside of these postcodes there will be an additional charge

6. Cancellation

The advance deposit will not be refunded in the event of the cancellation of the Event. In addition, a cancellation charge will be imposed and payable in the event of the cancellation of the function. These amounts are due as liquidated damages, not as a penalty and will be calculated as follows. Within 7 days of the event 50%

7. Value

Added Tax Value Added Tax at the current rate is payable in addition to all charges.

8. Force Majeure

If for any reason beyond it's control: accident, act of god, fire, flood or any other emergency condition where Baked by Brew is unable to perform it's agreement. Baked by Brew reserve the right to terminate this contract upon return of the paid deposit.

Please sign 1 copy of this document and return to Baked by Brew along with written confirmation that you wish Baked by Brew to proceed with your event.

Please also retain a copy for your own records. Should you have any queries regarding this please do not hesitate to contact us.

SIGNED:

PRINTED NAME:

DATE: / /

DATE OF EVENT: / /

NUMBER OF PEOPLE:

OCASSION:

Baked by

SAY IT WITH CAKE



Mixed leaf salad

Crudites and Dips



Graze boards

Graze boards

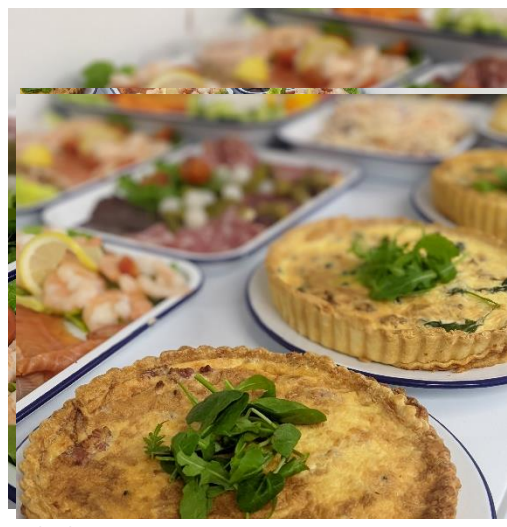
Baked by

SAY IT WITH CAKE



Pesto pasta salad

Light Lunch



*Charcutier platter
Finger Buffet*

Quiches