



CHEFS  
CATERING

Corporate Menus



# DIAMOND PACKAGE

## PREPARATION

Full technical support will be given before the event, allowing you the peace of mind that everything is in place for the day. Our in house team will set up the rooms, as per your requested layout, including colour-themed decor to match your company branding.

In addition, you will receive the following:

- Personalised stationery for each delegate
- A printing service throughout the day for up to 2000 pages

## ARRIVAL

Opening address followed by orientation of Park House Farm.

- Champagne reception

## BREAKFAST (see menu below)

## MORNING SESSION (Presentation or activities based)

All equipment will be supplied to help with your staff training, including:

- Projector screen and projector
- Flip chart with pens and paper
- PA system with microphone

You will receive, either: 1 full day of Photography or Videography to enhance your training package **OR** A team building experience of your choosing (Please visit our website to find out more)

## LUNCH (see menu below)

## AFTERNOON SESSION (Presentation or activities based)

Full use of any outdoor spaces including a choice of activities are available on request

## REFRESHMENTS (see menu below)

## AFTERNOON SOCIAL (Our in house team can provide team building games!)

The bar will be opened (Stocked, as per your request)

## DEPARTURE

Followed by the closing address

### Breakfast (Buffet)

- A full Cumbrian breakfast buffet including a selection of sliced meats and cheeses with Danish pastries

**Breakfast will be followed by a selection of Atkinson tea's and coffee**

### Lunch (Canapés followed by a 5-course taster menu)

- Pigs in blankets with mustard mayonnaise
- Smoked salmon and chive mousse
- Ham hock and pea terrine, pickled shallot and sourdough crouton
- Kaffir lime leaf and lemongrass mousse
- Roasted cod loin, mushroom puree, sautéed wild mushrooms, boulangère potatoes, crispy capers, tarragon beurre noisette

### Dessert

- Lemon meringue tart, raspberry jelly, gin steeped raspberries, thyme oil

**Lunch will be followed by a selection of Atkinson tea's and coffee**

### Refreshments

- Chocolate and banana sponge
- Apple and tarragon cake
- Salted caramel and vanilla cheesecake

**Refreshments will be followed by a selection of Atkinson tea's and coffee**





# PLATINUM PACKAGE

## PREPARATION

Full technical support will be given before the event, allowing you the peace of mind that everything is in place for the day. Our in house team will set up the rooms, as per your requested layout, including colour-themed decor to match your company branding.

In addition, you will receive the following:

- Personalised stationery for each delegate
- A printing service throughout the day for up to 1000 pages

## ARRIVAL

Opening address followed by orientation of Park House Farm.

## BREAKFAST (see menu below)

## MORNING SESSION (Presentation or activities based)

All equipment will be supplied to help with your staff training, including:

- Projector screen and projector
- Flip chart with pens and paper
- PA system with microphone

You will receive, either: 1 full day of Photography or Videography to enhance your training package OR A team building experience of your choosing (Please visit our website to find out more)

## LUNCH (see menu below)

## AFTERNOON SESSION (Presentation or activities based)

Full use of any outdoor spaces including a choice of activities are available on request

## REFRESHMENTS (see menu below)

## AFTERNOON SOCIAL (Our in house team can provide team building games!)

The bar will be opened (Stocked, as per your request)

## DEPARTURE

Followed by the closing address

### Breakfast (Buffet)

A selection of open sandwiches on brioche rolls

- Smoked bacon
- Pork & apple sausage
- Free range egg

Breakfast will be followed by a selection of Atkinson tea's and coffee

### Lunch (Served on each table)

- BBQ pulled pork sandwiches
- Lancashire cheese and mustard rarebit
- Chicken satay with coriander
- Beef and mushroom ragu with crusty bread

### Savoury dishes

- Chinese 5 spice chicken wings
- Sausage and black pudding roll
- Broccoli and stilton tart
- Butternut squash polenta fries with parmesan

### Salads and side dishes

- Chicken Caesar
- Sundried tomato and mozzarella
- Coleslaw

### Dessert

- Victoria sponge
- White chocolate cheesecake

Lunch will be followed by a selection of Atkinson tea's and coffee

### Refreshments

- Cinnamon palmier
- Handmade shortbread

Refreshments will be followed by a selection of Atkinson tea's and coffee





# GOLD PACKAGE

## PREPARATION

Full technical support will be given before the event, allowing you the peace of mind that everything is in place for the day. Our in house team will set up the rooms, as per your requested layout.

## ARRIVAL

Opening address followed by orientation of Park House Farm.

## BREAKFAST (see menu below)

## MORNING SESSION (Presentation or activities based)

All equipment will be supplied to help with your staff training, including:

- Projector screen and projector
- Flip chart with pens and paper
- PA system with microphone

## LUNCH (see menu below)

## AFTERNOON SESSION (Presentation or outdoor workshop)

Full use of any outdoor spaces

## REFRESHMENTS (see menu below)

## AFTERNOON SOCIAL (Our in house team can provide team building games!)

The bar will be opened (Stocked, as per your request)

## DEPARTURE

Followed by the closing address

### Breakfast (Buffet)

- Handmade shortbread
- Fresh fruit salad

Breakfast will be followed by a selection of Atkinson tea's and coffee

### Lunch (Buffet)

- A selection of freshly prepared finger sandwiches
- Cheese savoury
- Free range egg and cress
- Tuna mayonnaise and red onion
- Roast ham and mustard

### Savoury dishes

- BBQ chicken drumsticks
- Cheese and tomato quiche
- Sausage and apricot roll
- Pork pie

### Salads and side dishes

- Potato salad
- Mixed leaf salad
- Coleslaw

Lunch will be followed by a selection of Atkinson tea's and coffee

### Dessert

- Chocolate brownie

### Refreshments

- Cinnamon palmier
- Handmade shortbread

Refreshments will be followed by a selection of Atkinson tea's and coffee





# CHEFS CATERING



The profits from Chefs Catering are used to fund a local initiative called **The Before School Breakfast Club**. The project is used to feed children who do not receive breakfast and provide the entire school with cooking classes. Our classes are aimed at both parent and child to teach them how to make simple, inexpensive, nutritious breakfasts, in order to help put an end to children going to school hungry. Currently, we have already changed the lives of the children from one local school, with your help (by using our services), we can target more schools and help even more children!

Simply, contact us via phone or email  
to arrange an appointment

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visit us at [chefscatering.co.uk](http://chefscatering.co.uk)