

Thank you for your enquiry with Salt of the Earth outside. I am delighted to enclose sample menus for your perusal along with a copy of our current terms & conditions.

We cater for all events at S.O.T.E outside, and have over 50 years of experience on our team.

The menus included are merely suggestions to use as a guide for your specific need or budget. Some menus do have minimum numbers applicable. As an addition to catering we also are able to offer vintage crockery hire and are more than happy to help with any staffing requirements.

Our chef's use the best local and seasonal produce in abundance. Unlike lots of other caterers we make virtually 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.

Kindest regards,

# Catherine Heming,

S.O.T.E Outside Event Co-ordinator.

SALT OF THE EARTH
9 POULTON ROAD
POULTON LE FYLDE
FY6 7NH
(01253) 899980
www.saltoftheearthdeli.co.uk

# Finger Buffets (min 20 heads)

A selection of our best selling items scaled down to give guests a taste of everything. Perfect for office/business meetings, funerals, small birthday parties, tea parties etc.

All finger buffets come with environmentally friendly plates, cutlery and serviettes.

## £8.25 per head (local delivery included)

- mixed handmade gourmet rolls (3 per person)
- mini porkpies with a cranberry or apple topping
- a slice of homemade quiche
- two small slices of our own homemade cake
- fiddlers Lancshire crisps

## £9.25 per head (local delivery included)

- same as the above, however, we swap the cake for a piece of ninny's homemade trifle or cheesecake.

We require a  $\pounds 15$  deposit on silver serving platters, refunded on return.

# Gourmet Buffets (min 20 heads)

A more filling buffet perfect for bigger parties and events that perhaps require more of an impressive spread than our handmade finger buffets.

All gourmet buffets come with plastic plates, cutlery and serviettes.

Free local delivery included, however, if you require serving staff there is an extra charge of £30 per team member, per day.

## £13.95 per head

- handmade and freshly baked breads (crusty loaf, baguette OR focaccia)
- maple glazed roast ham platter OR salmon and prawn platter\*
- £3.95 supplement for salmon and prawn platter
- a choice of two salads (green salad, carrot and orange salad, bulgar wheat salad)
- slice of homemade quiche
- mini pork pies with apple or cranberry topping
- ninny's homemade strawberry cheesecake
- ninny's homemade strawberry trifle

### £16.95 per head (local delivery included)

- a selection of the above, and...
- charcuterie platter
- chicken liver pate
- a choice of item from our deli counter (chickpea humous, olives, stuffed vine leaves, sun-dried tomatoes OR
   Mediterranean cous-cous



Porkpies with cranberry/apple topping.





Homemade quiche (cheese & tomato, cheese & broccoli, cheese & onion)



Charcuterie (chorizo, serrano ham, salchichon iberico, chorizo lomo)



Salmon and prawn platter.



Our own chickpea humous, kalamata olives, freshly baked olive bread, crusty loaves.



Ninny's berry cheesecake.





Ninny's strawberry trifle.

# SALT OF THE EARTH OUTSIDE TERMS & CONDITIONS

#### 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 Salt of the Earth

#### 2. Interpretation

In these Terms & Conditions, S.O.T.E refers to Salt of the Earth outside and '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 S.O.T.E 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. S.O.T.E will always try to provide the client with your first choice, however should it not be available S.O.T.E reserve the right to substitute food with suitable alternatives should an item not be available. Any changes will be discussed with the client.

#### 5. 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 14 days of the event 50% Within 7 days of the event 100%

#### 6. Payment

A deposit of 50% of the final payment is required at least 1 month before the event. S.O.T.E also require a £15 deposit on silver serving platters, refunded on return. Free local delivery is included in all packages; however, if you require serving staff for your event there is an additional charge of £30 per team member, per day.

### 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 S.O.T.E is unable to perform it's agreement. S.O.T.E reserve the right to terminate this contract upon return of the paid deposit.

Please sign 1 copy of this document and return to Salt of the Earth along with written confirmation that you with Salt of the Earth Outside 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:	/	/