



mcbaile  
exclusive

# Bristol Grammar School Event Packages 2011-2012

## Three Course Bowl Food Menu

**Prepared & served by our talented professional chefs & front of house team. McBaile focus on using the best possible local ingredients to provide you with outstanding food and wine. Our experienced event management team will dress and coordinate your event to create the perfect style & theming.**

Our inclusive bowl food packages are an interesting and stylish offering for a standing party. A fully served menu to include;

- Pre-event management and coordination of suppliers and client liaison
- Glass of champagne and contemporary flutes
- Choice of three starters, mains and dessert courses from the below bowl food menu (or on request) served in authentic and interesting disposable eatingware.
- Linen effect paper napkins
- A glass and a half of wine and water per person served from table
- Additional bar service available (POA)
- Professional chefs & kitchen team
- Event management team
- Experienced and professional wait staff
- Full kitchen clean down
- Delivery and collection of equipment

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exclusive catering  
& event services ltd

unit 4,  
st gabriel's  
business park,  
st gabriel's road,  
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## Bowl Food Menu

(Waiter service of each dish)

### *Starter*

*(Choice of 3 canapé style bites)*

*Cider and apple jelly with pork crackling wafers*

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*Lime, coconut & mango marinated chicken on water chestnut*

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*Gloucestershire wild boar salami with green grape en croute*

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*Severn and Wye smoked trout blinis with dill remoulade*

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*Hoi sin green beans with radish salad on crispy wonton pastry (V)*

~

*Mini Welsh rarebits with shredded leek (V)*

~

*Moroccan lamb with tabouleh on toasted flat bread*

~

*Mini chilli hot dogs*

~

*Mini beef burgers with tomato chutney*

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## *Main Bowl Options*

*Oven baked goujons of Atlantic Cod with hand cut Maris piper chips, served with garden pea & mint puree or fresh tartar sauce  
(Served in open newspaper boxes with a squeeze of lemon  
& choice of sauce pots)*

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*Jerk chicken with rice and black eye peas  
(Served in banana leaf lined bamboo steamers)*

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*Vegetarian Pad Thai (optional peanuts) (V)  
(Served in Asian style takeaway boxes with chop sticks)*

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*Moroccan lamb tagine*

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*Moroccan aubergine & chickpea tagine (V)  
(Served in flat bread bowls)*

~

*Lamb Karahi served with coriander rice, mini poppadum & lime pickle*

~

*Thai green chicken curry with basmati rice*

~

*Red wine & thyme braised beef*

~

*Gloucestershire pork & caramelised onion sausages with creamy mash & herbed gravy*

~

*Mini local beefsteak pies with creamy mash and onion gravy*

~

*Mini pumpkin and Stichelton pies with creamy mash, onion béchamel (V)*

*(Served in recyclable boxes with wooden fork or other choices of interesting and authentic bowl options)*

~



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## *Puddings*

*Dark and white chocolate marbled mousse*

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*Honey pannacotta with orange crackling powder*

~

*Double chocolate brownie*

~

*New York raspberry cheesecake*

~

*Sticky toffee pudding*

~

*Chocolate profiteroles*

~

*Strawberry and citrus posset*

~

*Mini pavlova*



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ITEM	DESCRIPTION	PRICE PER GUEST GROUP					
The quote is based on..... Guests		50	100	150	200	250	300
<b>Food and Food Service</b>	All food to include preparation, kitchen equipment and kitchen staff	£ 1,297	£ 1,890	£ 2,562	£ 3,231	£ 4,027	£ 4,765
<b>Event Staff</b>	Front of house staff - event manager/waiting staff	£ 323.70	£ 458.64	£ 521.00	£ 645.84	£ 718	£ 843
<b>Crockery &amp; Cutlery</b>	All disposables included	£ -	£ -	£ -	£ -	£ -	£ -
	<b>SUBTOTAL</b>	£ 1,621	£ 2,349	£ 3,083	£ 3,876	£ 4,745	£ 5,608
	<b>Price per head (excluding VAT)</b>	£ 32.41	£ 23.49	£ 20.55	£ 19.38	£ 18.98	£ 18.69
<b>Additional Items</b>							
<b>Table tops</b>	White linen tablecloths & table decorations	£ 94.75	£ 94.75	£ 131.33	£ 31.33	£ 167.90	£ 167.90
<b>Drink</b>	Champagne, wine & water, including glassware	£ 463.40	£ 793.26	£ 1,209	£ 1,551	£ 1,955	£ 2,297
<b>Tea &amp; Coffee</b>	A selection of teas and coffee, sugar	£ -	£ -	£ -	£ -	£ -	£ -
<b>Bar</b>	Including bar staff	£ -	£ -	£ -	£ -	£ -	£ -
<b>Other</b>	N/A	£ -	£ -	£ -	£ -	£ -	£ -
	<b>SUBTOTAL</b>	£ 2,179	£ 3,237	£ 4,423	£ 5,559	£ 6,868	£ 8,073
	<b>VAT RATE</b>	20%	20%	20%	20%	20%	20%
	<b>VAT TOTAL</b>	£ 436	£ 647	£ 885	£ 1,112	£ 1,374	£ 1,615
	<b>TOTAL</b>	£ 2,615	£ 3,884	£ 5,308	£ 6,671	£ 8,241	£ 9,687
	<b>Price per head (excluding VAT)</b>	£ 43.58	£ 32.37	£ 29.49	£ 27.80	£ 27.47	£ 26.91

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