



mcbaile
e x c l u s i v e

Event Catering Packages 2012

Fully Inclusive Three Course Seated Dinner with Champagne & Canapé Reception

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 packages offer a fully served & plated dining experience to include;

- Pre-event management and coordination of suppliers and client liaison
- Selection of 3 canapes & linen effect paper napkins
- Glass of champagne and contemporary flutes
- 1 x starter, 1 x main and 1 x dessert courses from the below menu (or as requested)
- A bottle of red and white wine per table with contemporary executive glassware
- Still and sparkling bottled water and executive tumblers
- Contemporary executive crockery & cutlery
- White linen tablecloths and linen napkins
- Elegant table displays
- Tea, coffee and petit fours; to include crockery
- Professional chefs & kitchen team
- Event management team
- Experienced and professional wait staff
- Full kitchen clean down
- Delivery and collection of equipment

mcbaile

exclusive catering
& event services ltd

unit 4,
st gabriel's
business park,
st gabriel's road,
bristol bs5 0rt

01179 555271

info@mcbaile.com

www.mcbaile.com

Sample Canapé Menu

Roasted pepper & aubergine with babaganoush on toasted ciabatta (V)

Mini Welsh rarebits with shredded leek (V)

Sun blush tomato & spinach tortilla with salsa verde (V)

Rice pastry & red onion tarts with mango salsa (V)

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Lime, coconut & mango marinated chicken on water chestnut

Pancetta & goat's cheese parcel

Hoi sin beef & green bean on rice cracker with toasted sesame

Moroccan lamb with tabouleh on toasted flat bread

Pan seared duck breast with creamed celeriac

Slow roast shredded pork belly rilette on crispy crackling

Mini chicken drumsticks marinated in soy & pickled plum dressing

~

Smoked trout blinis with lemon mayonnaise

Tuna sashimi with wasabi & soy on fried wonton pastry

Salmon confit on brown toast with chive & saffron aioli

Prawn & melon skewers with chilli dressing

Smoked mussels & tomato concasse on sweet potato crisp

Fresh sushi rolls with pickled ginger & soy



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Sample Three Course Dinner Menu

Starter

*Wild and exotic mushroom and fennel salad with preserved lemon dressing
(V)*

~

*Smoked Severn and Wye salmon and mascarpone filo pastry tartlet with
winter vegetable salad*

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Warm salad of tiger prawn & fennel with citrus dressing

Main

*Coriander and caraway seed confit of duck with celeriac puree and wilted
spinach and red cabbage chutney*

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*Barbecued rump of lamb with sweet potato puree, sweet potato crisp,
caramelised baby beetroot*

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*Ballotine of corn fed chicken, stuffed with pistachio & cognac mousse with
sweet potato puree*

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*Loin of wild Gloucestershire boar, Maris Piper & goat's cheese gratin &
a citrus jelly*

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*Steamed assiette of seasonal vegetables in banana leaf with kaffir lime, red
chilli and ginger with star anise basmati rice pilaf and sticky soy dressing (V)*

Dessert

*Dark and white velvet chocolate and salted caramel mousse with toffee nut
praline*

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Vodka soaked blackberry crème brulee with sable crisp dipping plank

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Pear and almond tarte tatin with caramel syrup and coconut pannacotta

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*Confit of apple, roasted apple and apple crisp with lemongrass cream and
ginger shortbread crumble*

Costs

ITEM	DESCRIPTION	Price Per Guest Group (Excluding VAT & Event Kitchen)					
		50	100	150	200	250	300
Number of Guests.....		50	100	150	200	250	300
Food & Preparation	All food to include offsite preparation, kitchen staff, cleaning etc	£ 1,534.73	£ 2,442.69	£ 3,235.02	£ 4,103.25	£ 4,888.50	£ 5,826.36
Event Staff	Front of house staff: event manager, event coordinator & waiting staff	£ 452.79	£ 706.68	£ 1,030.77	£ 1,288.17	£ 1,585.35	£ 1,842.75
Contemporary Crockery & Cutlery	Fine white china crockery and contemporary sterling silver cutlery	£ 209.76	£ 401.11	£ 575.93	£ 757.51	£ 939.08	£ 1,120.66
	SUBTOTAL	£ 2,197.28	£ 3,550.48	£ 4,841.72	£ 6,148.93	£ 7,412.93	£ 8,789.77
	Price per head (excluding VAT)	£ 43.95	£ 35.50	£ 32.28	£ 30.74	£ 29.65	£ 29.30
Discounted price (10%) for early bookings		£39.95	£32.30	£29.35	£27.95	£26.95	£26.65
Additional Items							
Table tops	White linen tablecloths, linen napkins & table decorations	£ 225.94	£ 401.11	£ 657.34	£ 869.26	£ 1,081.17	£ 1,293.08
Drink	Champagne, wine & water, including glassware	£ 336.18	£ 672.36	£ 1,012.33	£ 1,349.77	£ 1,687.22	£ 2,024.66
Tea & Coffee	A selection of teas and coffee, sugar (bowls per table) and milk to be served in insulated pourers to tables	£ 153.66	£ 272.22	£ 391.17	£ 521.56	£ 651.95	£ 782.34
Bar	Including bar staff						
Furniture	Front of house furniture (tables, chairs etc)						
	SUBTOTAL	£ 2,913.05	£ 4,896.16	£ 6,902.56	£ 8,889.52	£ 10,833.27	£ 12,889.86
	VAT RATE	20%	20%	20%	20%	20%	20%
	VAT TOTAL	£ 582.61	£ 979.23	£ 1,380.51	£ 1,777.90	£ 2,166.65	£ 2,577.97
	TOTAL	£ 3,495.66	£ 5,875.40	£ 8,283.07	£ 10,667.42	£ 12,999.93	£ 15,467.83
Total saving (10%) for early bookings		£349.56	£587.54	£8283.07	£1066.74	£1299.99	£1546.78

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These prices are a guide but are based on the menu choices and the facilities and equipment at the venue.

If a catering kitchen is not provided we can provide all the catering equipment from £300, dependant on the chosen menu.