

SPECIAL EVENTS



EVENT MANAGEMENT | DRINKS RECEPTIONS | LUNCH BAGS | EQUIPMENT HIRE | BREAKFAST MEETINGS

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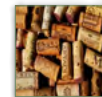
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EVENT MANAGEMENT

If you've ever had the privilege (or misfortune) of organising a company event, you'll know just how many moving parts there are and why so many things can go wrong.

Whether it's a **product launch**, **an internal party** or you've been given the task of wowing some **VIPs**, we appreciate that having one less thing to worry about can free your time to deal with more important things ... like why the ice sculpture has melted or where your 15 dancing bears have gone to.

To date we've catered for events for some incredible companies who have all put their trust in us to ensure the food and drink part of their event goes without a hitch.

We don't just supply drinks, handmade canapés and food that makes people smile. You can rely on us to arrange the hire of:

- Furniture
- Crockery and equipment, in addition to supplying
- Waiting and serving staff

Our internal team has **oodles of experience in event management** and over **600 special events** under their belt from the past 11 years. We help companies achieve a goal of **happy impressed people**, and we'll often go beyond the call of catering to do that. We've managed indoor and outdoor events that range from creating **bespoke themed canapés** through to providing **tea and coffee for 5,000 at midnight in a park**.

EVENT MANAGEMENT

Our services include:

- **End to End Management of Event Hospitality**
- **Canapés and Drinks for launches, Receptions and Corporate Parties**
- **Providing Agency Waiting Staff and Hire Equipment for Special Events**
- **Supplying Consumables, Stock and Facilitating Deliverability in Events for Large Numbers of People**
- **Onsite delivery of Lunch Bags and Lunch Boxes to Company Away Days**

Thanks to our prior experience in managing events across the north west, we do our best to **anticipate problems and prevent them from happening**. We have over 7,000 square foot of production space in Trafford Park, Manchester giving us ample capacity for even the largest events.

If you're in the process of planning an event, and need anything from a few small bites through to a full canapé reception and staff, give us a call on **0161 850 1100** or email **orders@southcatering.co.uk**



STAFF HIRE

Waiting & Serving Staff

We can supply professional agency waiting & serving staff, to help out with your event wherever they're needed.

Our all inclusive price structure means just one price to pay. Staff members need to be booked for a minimum of 4 hours per person.



Event Manager

If you require someone on-site to manage your event, agency staff and to make critical decisions, we can supply an event manager from our own internal team.

Relax and enjoy your event in the knowledge that everything will be managed well from start to finish.





CANAPÉ AND DRINKS RECEPTIONS

Custom, handmade canapés for events, launches and corporate parties

Most of our catering menu is about substance over style; Albanian Mountain Goat's Cheese served with Foie Gras in a Unicorn's Horn is out, and **good simple fresh classics** are in.

But sometimes you need style to wow guests, especially when it's complimented with something that tastes great. That's where our Canapés are ideal.

We create impressive miniature masterpieces that mix easily identifiable flavours and tastes in one mouthful and visually, give your guests something extra to talk about (..or a reason to dodge THAT guy, aggressively working the room handing out business cards).



We have popular classics which we'll be happy to suggest, or alternatively we can create a bespoke menu on request.

Call us on **0161 850 1100** or email orders@southcatering.co.uk and we'll be happy to send you more information.

CANAPÉ AND DRINKS RECEPTIONS



Canapé Selection 1

A selection of three Canapés per person including:

- Honey Roasted Gammon With Dijon Butter Blini With Cornichon Fans
- Tomato, Red Onion & Basil Crostini
- Mushroom, Chestnut & Lancashire Cheese Tartlets

3 items per person (*Minimum 12 people*)

Canapé Selection 2

A selection of four Canapés per person including:

- Fennel Marinated Feta & Olive Skewers with Mint
- Coldwater Prawn Blini With Lemon & Cracked Black Pepper
- Roasted Cherry Tomato, Goats Cheese & Rosemary Tartlets
- Mini Tiramisu Squares, Raspberry Gianduja Tartlets and Miniature Coffee, Walnut and Amaretto Slices

4 items per person (*Minimum 12 people*)

CANAPÉ AND DRINKS RECEPTIONS



Canapé Selection 3

A selection of four Canapés plus additions per person including

- Marinated Tiger Prawn Skewers With Sugarsnap Peas
- Asparagus Spears Wrapped In Parma Ham With Truffle Oil
- Brie, Caramelised Red Onion & Cranberry Tartlets
- Mini Tiramisu Squares, Raspberry Gianduja Tartlets and Miniature Coffee, Walnut and Amaretto Slices
- An additional selection of Nuts/Trail Mix, Olives, Feta Cheese And Vegetable Crisps

4 items per person (*Minimum 24 people*)

Bespoke Menu

We have popular classics which we'll be happy to suggest, or alternatively we can create a bespoke menu on request.

Call us on **0161 850 1100** or email your requirements to **orders@southcatering.co.uk** and we'll be happy to send you more information.



DRINKS & REFRESHMENTS

We can supply a bespoke selection of wines from several regions including New Zealand, Argentina, France, Italy, Chile & Spain



We have all bases covered including Whites, Reds, Champagnes and Prosecco



We also supply Premium Beers, Cocktails & Mocktails on request.



BREAKFAST MEETINGS

Organising a conference, presentation or large meeting comes with its own set of hassles. We give you one less thing to worry about by supplying Coffee, Tea and Breakfasts from 6am.

We bake fresh Danish Pastries, Muffins, Cookies and Brownies on the premises to ensure your guests have an unforgettable breakfast

We use farm-assured lean bacon to make a great bacon roll



For larger events, we can supply electric urns and boilers to self-serve up to 6,000 people

All of your essentials such as Milk, Sugar and Cups are provided free of charge

BREAKFASTS, TEA & COFFEE



BREAKFAST MENU 1

Danish Pastries,
Croissants and Pain au Chocolat,
Fresh Whole Fruit and Mixed Granola Bars.
(Min 12 People)

حلال 4pp V Breakfast



BREAKFAST MENU 2

Hot Sausage or Bacon Rolls
(Vegetarian option also available)
Mini Muffins, Granola Bars
(Min 12 People)

3pp Breakfast



TEA COFFEE AND BISCUITS

Vacuum Airpots with Tea and Coffee, disposable cups,
sugar, stirrers, milk and a selection of biscuits. Stays hot
for upto 10 hours.
(Min 12 People)

حلال V Breakfast



HOT SAUSAGE OR BACON ROLLS

Hot Sausage or Bacon Roll, wrapped in Foil served
with Red and Brown Sauce.

Vegetarian sausages also available.
(Min 12 People)

1pp Breakfast



HOT CHEESE AND TOMATO ROLLS

Hot Cheese & Tomato Roll, wrapped in Foil with
separate sachets of Red and Brown Sauce

(Min 12 People)

حلال 1pp V Breakfast



BREAKFAST DANISH SELECTION

A selection of miniature Danish Pastries,
Croissants and Pain au Chocolat

حلال 3pp V Breakfast

LUNCH BAGS

Lunch Bag Option 1

Includes 1 item from each of the following groups...

GROUP A

Sandwich on Sliced Bread. Typical options in this range include:

- Ham / Beef / Turkey Salad
- Egg Mayo
- Cheese Savoury
- Tuna Mayo

GROUP B

Whole Fruit. Selection includes:

- Apples
- Satsumas
- Pears
- Peaches

GROUP C

Seabrooks Crisps



LUNCH BAGS

Lunch Bag Option 2

Includes 1 item from each of the following groups...

GROUP A

Sandwich on Sliced Bread. (Gluten Free, Vegan and Salad Bowl Options available on request). Typical options in this range include:

- Chicken, Bacon, Sweetcorn
- Ham / Beef / Turkey Salad
- Egg Mayo
- Ham and Cream Cheese
- Sundried Tomatoes, Mature Cheddar and Pesto
- BLT

GROUP B

Whole Fruit or Individually Wrapped Muffin. Typical options in this range include:

- Apples / Oranges / Bananas
- Chocolate Muffin
- Blueberry Muffin

GROUP C

Seabrooks Crisps

Lunch Bag Option 3

Includes 1 item from each of the following groups...

GROUP A

Premium Sandwich, Bagel, Ciabatta, or Hoagie. (Gluten Free, Vegan and Salad Bowl Options available on request). Typical options in this range include:

- Chicken Tikka / BBQ Chicken / Lemon Chicken
- Smoked Salmon and Cream Cheese
- Sun Dried Tomatoes w Pesto and Mozzarella
- Ham / Beef / Turkey Salad
- Cheese Salad w/ Caramelised Onion Chutney
- Tuna / Prawn Mayo w Lime and Dill

GROUP B

Tropical Fruit, Whole Fruit or Cake Slice. Typical options in this range include :

- Rocky Road Slice
- Strawberry and Grape Pots
- Mint Creme Crisp Traybake
- Banoffee Muffin
- Chocolate Fudge Brownies

GROUP C

Seabrooks Crisps



NTA

CHILE

Santa Rita

VENTE



bodegas J. & C.

CONSEJO REGULADOR
RIOJA
DENOMINACION ORIGIN
CALIFICADA

ARTADI

1870
EMBOTELLADO POR
MIGUEL TORRES

BODEGAS

M
MARQUES DE VARGAS

CENICERO
RIOJA ALTA
SE-H-R-027

F07 CP
DENOMINACION ORIGIN



EQUIPMENT HIRE



HIBALLS & TUMBLERS

Straight Glasses for Soft Drinks



WINE GLASSES

Paris Goblet Style Wine Glass



CHAMPAGNE FLUTES

Glasses for Prosecco or Champagne



WATER JUG

Large Clear Serving Jug



MILK JUG

Ceramic White Milk Jug



CHINA CUPS & SAUCERS

White China Cups and Saucers

JUST NEED THE EQUIPMENT TO FACILITATE YOUR EVENT?

No problem. We can provide anything from corkscrews, table linens, glassware, china, trestle tables, canapé platters, drinks trays and everything in between. Rest assured South has you covered!

GETTING IN TOUCH



Email

Email orders at
orders@southcatering.co.uk
with any questions or bespoke
requests.



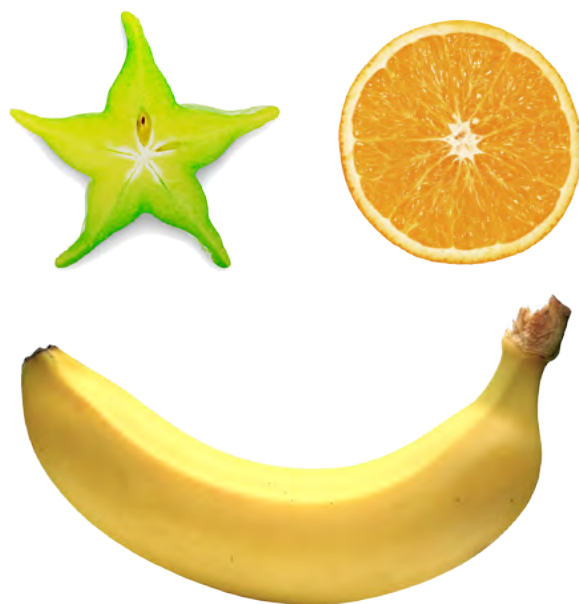
Online

Create an account in a few seconds
and you can place, edit and see live
updates for all of your orders in one
place at southcatering.co.uk.



Telephone

Speak to our customer happiness
team at anytime between 7am
and 6pm on
0161 850 1100



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