



**Food  
Creations**

Creative Catering & Events

[www.foodcreations.co.uk](http://www.foodcreations.co.uk)

Delivering truly memorable culinary experiences and events

*The Almondvale Suite*



Forza  M  
wedding & events

# Welcome

**Welcome to the Almondvale Suite @ Livingston Football Club, the biggest events venue in West Lothian. Our Venue can accommodate up to 275 people thanks to our versatile styling of movable doors & walls.**

Our Stunning Venue can accommodate any type of event, whether it's a 50th Birthday Party, 250 theatre Seated Conference, Charity Fundraiser or an All Day Wedding we have the suppliers and tools to bring your ideas to life and provide you with highest standard of service.

The Almondvale Suite offers a wonderful setting for a wide range of corporate and private events and makes an excellent venue to celebrate weddings, birthdays, retirement parties, family celebrations and much more. With the help of Award Winning Food Creations we can make your dream event a reality

We look forward on making amazing event with you  
Regards

*Simon Preece*





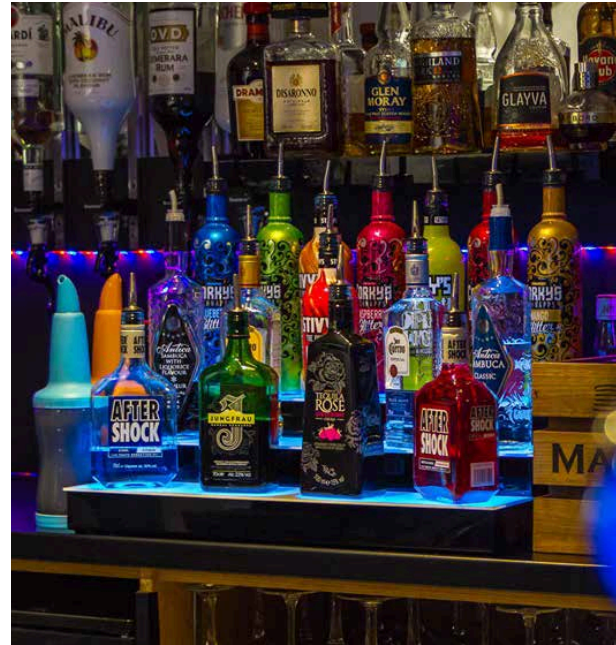
LIVE AND  
DANGEROUS CO.UK

# Excellent Facilities

The Almondvale Suite features a state-of-the-art public address speaker system with wireless mics, TV screens allowing video and presentations to be shown to guests, LED mood lighting which can be programmed to suite your events theme, as well as a full stocked bar.

## **The Almondvale Suite is Perfect for;**

- Corporate Conferences and Events
- Weddings
- Anniversaries Parties
- Christenings
- Birthday Parties
- Charity Ball Events
- Graduations
- Parties
- Funerals
- And much more





# Corporate Meetings and Events

## Conferences

We work with you to create the event that you want, from 250 theatre style conferences, training days, presentations and many more. We can accommodate various capacities up to 250 people in our high-quality conference and events space within Livingston Football Club.

We can brand the suite to your work colours and logos with mood lighting. We also can provide use of our Linked TV screens & Microphone which are placed around the suite for slideshows, videos or any media to be shown (audio is included)!

All you would need to do is create your slideshow you would like to present and then bring it on a laptop with a HDMI access port.

## Day Delegates

We can accommodate from 30-250 day delegates in our conference facility from 9am - 5pm. Our day delegates package can include:

- Freshly brewed Tea & filtered Coffee on Arrival
- Working Lunch – Chef's Soup of the day with freshly prepared sandwiches
- Mid afternoon Tea & Coffee
- Access to complimentary on-site car parking







# Events Suite

**Every celebration in life deserves a party and there's no better place to have your party than at The Almondvale Suite.**

We can host up to 250 people in our high-quality events suite, so whether it's a birthday, graduation, engagement, christenings, or anniversary let us make your night special.

With our versatile venue we can accommodate for any type of event. Besides Parties and weddings our events suite is also perfect for Charity Fundraisers, Sportsman's Dinners , Music Concerts and much more!

We have a variety of Menus to offer for your events these options include, Hot & Cold buffet, Street Food Buffet, Canapés, 3 Course Sit-Down Meals.





# Party Nights

**We have fabulous party packages available which will set you up for your event! These packages can include the following:**

- Room Hire from 100-250 guests
- Variety Of Quality Catering Options
- DJ/Disco
- Security (required for 18th & 21sts)
- Welcome Messages/Collage on Our TV System
- Chair Covers & Table Linen
- Wristbands (Required for 18th/21sts)
- Bottle of bubbly for the host
- Late Licence Available Until 1am
- LED Mood Lighting





# Weddings

**The Almondvale Suite is the perfect location for your big day, whether you're looking for a small intimate ceremony or a large celebration, we can provide all the elements to make your dream wedding come to life.**

The Suite is available to Hire 'All Day' for your Ceremony, Wedding Breakfast and Party, or alternatively you can have your ceremony at another location and then arrive to the Almondvale Suite for your breakfast and party.

We have a set wedding package for the Almondvale Suite which includes everything you would need for a memorable wedding for you and your family. Our Award Winning Service includes your very own Personal Wedding Planner who will help you with all the nitty gritty details to ensure your day is exactly how you envisioned it.

## Wedding Packages Include :

- All Day Hire from 11am-1am
- Ceremony Set up
- White Table and Chair Linen
- Provide a 'Master of Ceremonies'
- 3 Course Meal with two choices per course for 60 guests
- DJ from Roadrunner Discos
- 4 Choice Buffet for 80 people
- Mood LED Lighting
- Use of our Linked TV Screens





# Funerals

We all know that losing a loved one can be a horrific and stressful time regarding the funeral service, which is why we have in place our selected funeral packages which makes the planning that bit easier for your family. Our Events Suite can hold up to 250 people for the Funeral Tea and service if required.

Our Menus range from Selections of Sandwiches and Cakes to a Delicious Traditional Steak Pie to suit your requirements and numbers for the day. We also have linked TV Screens which you can play any special Pictures or Videos of your loved one on a slideshow.

We can also arrange a music playlist of your loved one's favourite music or genre which can make the Funeral that little bit more special and personal to your family. (Both of these services will be prearranged with a Food creations manager).







# Xmas/Hogmanay Parties

**If you want to treat your staff to the most festive and fun night of the season, why not bring them to The Almondvale suite! You'll be greeted with a Festive decor, Glass of Bubbly on arrival, then served a delicious 3 course meal (pre ordered choices), the night will then be taken over by our partners Roadrunner Discotheques to dance the night away!**

...And don't forget we have our Famous Party Games on the hour every hour after your meal to win some fabulous drink prizes for your table!

We also Offer Christmas Lunches throughout the December servicing Delicious meals, Mince Pies and Tea/Coffee.

When Hogmanay Strikes... So does Food creations!!! Why not join us in our family friendly NYE party to welcome in the new year! You'll be entertained all night with our Roadrunner Discos and you won't go hungry with our huge & delicious Hot Buffet that pleases all!... even the fussy ones! From 7pm-1am we will make sure you have the best Hogmanay with all your friends and family.

For more information on when our bookings open for Christmas & Hogmanay please get in touch with us.





TABLE

9



*Here are some of our fabulous menus ...*

# EVENTS MENU

## STARTERS

### SOUPS

- Roasted Tomato and Red Pepper Soup topped with a Goat's Cheese Crouton and Basil Oil **V** **VG** (**GF** available)
- Leek and Potato Soup topped with Welsh Rabbit Crouton **V** (**GF** available)
- Roasted Butternut Squash and Green Pesto Soup with a Watercress Oil **V** (**VG** available) (**GF** available)
- Braised Lentil and Vegetable Soup **V** **VG** with or without Ham Hough
- Sweet Potato and Red Pepper Soup with a Hint of Chilli **V** **VG**

### MEAT

- Pressed Smoked Ham and Confit Chicken Terrine with Beetroot Puree and Shallot Patels filled with Caramelised Onion Mayo (**GF** available)
- Thai Duck Breast and Red Pepper Mango Salsa served with Sweet Potato Fondant with Chilli and Coriander Oil
- Pressed Pork Belly with Cauliflower Puree and a Black Pudding Bon Bon with Thyme Jus
- Crispy Haggis topped with Chive Mash, Fondant Turnip, Smoked Bacon Crisp with Whisky and Pepper Jus and Onion Chutney
- Chicken Liver Pate topped with Clarified Butter served with Toasted Brioche and Roast Onion Chutney (**GF** available)

### FISH

- Hot Smoked Salmon Niçoise Salad with our Homemade Zingy Dressing **GF**
- Smoked Haddock and Braised Leek Tartlet served with Cheddar and Onion Sauce
- Classic Prawn Cocktail bound with Cucumber Strips topped with Dressed Leaves and served with Garlic Crouton (**GF** available)
- Highland Hot Smoked Salmon with Spring Onion Creme Fresh and Blow Torched Cucumber, Crispy Salmon Skin and Confit Lemon Mayo **GF**

## MAINS

### MEAT

- Pan Fried Chicken Breast served with a Haggis Bon Bon, Turnip Fondant and Thyme Sauce
- Chicken Roulade filled with Black Pudding and Spinach Mousse with Caramelised Onion Cream
- Chicken Supreme Stuffed with Asparagus and Mozzarella and wrapped in Parma Ham **GF**
- Posh Steak Pie with a Puff Pastry accompanied with a Rich Red Wine Jus (**GF** available)
- Braised Cannon of Beef topped with Haggis and served with a Rosemary and Thyme Jus (**GF** available)
- Fillet of Beef set on a bed of Woodland Mushroom and Concasse Tomato served with Roasted Shallot Petals and covered in a Tarragon Jus **GF** (Extra Supplement)
- Pork Belly Roulade Stuffed with Black Pudding and Spinach Mousse served with Port and Thyme Jus
- Bone in Pork Chop with Colcannon Potato Cake, Braised Savoy Cabbage and a Reduced Cider Jus **VG** (**GF** available)
- Pork Loin with Brie and Fruit Chutney wrapped in Smoked Bacon and served on a Pillow of Onion Champ and Honey Glazed Carrot with Cumin **GF**

### FISH

- Fillet of Sea Bass served on Champ Potato Cake with Tender Stem Broccoli Tossed in Sesame and accompanied with a Watercress Velouté **GF**
- Pan Fried Fillet of Sea Bream served in an All-Butter Puff Pastry Basket filled with Sweet Basil Ratatouille
- Pan Fried Fillet of Scottish Salmon served with a Tarragon Hollandaise, Sautéed Potato and Roast Asparagus **GF**

**V** Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free  
**T** Available for Trio of Desserts

## DESSERTS **T** = Available for Trio of Desserts

- Dark Chocolate Delice with Fresh Raspberries and Hazelnut Chocolate Sauce **T**
- White Chocolate Cheesecake topped with Strawberry Daquiri Compote and Butterscotch Sauce **T**
- Bailey's Cheesecake with Tablet Ice Cream **T**
- Spiced Rum and Vanilla Cheesecake topped with Caramelised Pineapple Compote with Lime Cream **T**
- Warm Chocolate Brownie with Salted Caramel Sauce and Poached Seasonal Berries and Mascarpone Cream **T**
- Dark Chocolate and Pistachio Tartlet with Espresso Cream and Hazelnut Tuille
- Citrus Tart topped with Candied Peel and Burnt Sugar **T**
- Handmade Sticky Toffee Pudding with our Signature Butterscotch Sauce and Tablet Ice Cream **T**
- Selection of Classic Cheese and Biscuits served with Celery, Grapes and Onion Chutney **T** (**GF** available)
- Warm Apple and Berries Crumble Tartlet served with Vanilla Custard **T**
- Eton Mess Tartlet topped with Fresh Berries, Crushed Meringue and Dusted Strawberry Sherbet (**GF** available)



# BUFFET MENU

## SANDWICHES, ROLLS, WRAPS

- Selection of Deluxe filled Sandwiches on Thick Cut White and Wholemeal Bread, mini cold filled Rolls and a selection of cold filled Wraps (GF available)

## COLD FILLED WRAPS

- Chicken and Bacon with Garlic Mayo and Sweet Corn Kernels
- Chicken Caesar Salad and Streaky Bacon
- Tandoori Chicken and Coronation Sauce
- Smoked Salmon and Cream Cheese with Cucumber
- Cajun Dusted Vegetable Fajita and Chilli Jam V
- Balsamic Tuna and Cheese with Crunchy Cucumber
- Roasted Mixed Pepper with Sweet Chilli and Pickled Onions V
- Spicy BBQ Pulled Pork (GF available)

## HOT FILLED ROLLS (GF available)

- Crispy Bacon
- Sausage Pork Link
- Scottish Lorne
- Black Pudding
- Haggis
- Tattie Scone V
- Hash Brown V
- Plant Based Sausage VG
- Plant Based Bacon VG



## MINI TARTLET SELECTION

- Sun-Blush Tomato and Mozzarella V
- Smoked Bacon and Haggis
- Smoked Salmon and Mascarpone
- Smoked Bacon and Cheddar
- Braised Leek, Brie and Chilli Jam V
- Black Pudding and Chilli Jam

## FINGER BUFFET SELECTION

- Selection of Homemade Sausage Rolls with Classic Sausage Meat, Haggis and Cheddar and Black Pudding with Onion Chutney
- Mini Steak and Gravy Pies, Mini Scotch Pies and Cheese topped Macaroni Pies
- Haggis Bon Bon with a Wholegrain Mustard Mayo Dip
- Black Pudding and Brie Crostini with Chilli Jam
- Mini Yorkie filled with a Choice of Stovies or Chive Mash topped with Braised Beef in Thyme
- Mini Beef Slider topped with Cheese and Red Onion Jam
- Crispy Chicken Fillets with Sweet Chilli Mayo
- Selection of Baked Pizza Slices (GF available)
- Chicken Tandoori Skewers with Mint Dressing GF

## FISH

- Breaded Goujons of Haddock and Homemade Tartare Sauce
- Japanese Tempura Bubble Prawns with Sweet Chilli and Lime Mayo
- Smoked Haddock and Spring Onion Fishcakes with Garlic Mayo

## VEGETARIAN / VEGAN

- Tempura of Roasted Vegetables with a Cold Tomato Salsa VG
- Mini Plant Based BLT Burgers VG
- Handmade Red Pepper Risotto Cakes deep fried with a Sweet Tomato Coulis
- Mini Mac and Cheese in Garlic Bread Cup
- Roasted Vegetable and Chilli Jam Bellini VG
- Cajun Dusted Halloumi Fries and Garlic Mayo
- Fruit Kebabs drizzled with a Mint and Lime Syrup VG
- Chocolate Dipped Strawberries

## STREET FOOD

- Mini Mac and Cheese with a choice of toppings : BBQ Beef, Haggis, Smoked Bacon and Crispy Onions, Shredded Smoked Ham and Caramelised Onions (GF available)
- Mini Steak Pie and Mash with Roasted Rosemary Carrot
- Gaye Bang Vietnamese Chicken with Firecracker Hot Sauce and Fried Rice GF
- Yakatori Pork Belly with Egg Fried Rice and Prawn Crackers (GF available)
- Vegetable and Cashew Nut Honey Chilli Chicken and Sticky Rice GF
- Spicy Pulled Chicken Tacos with Refried Beans
- Chicken Katsu Curry with Sticky Rice topped with Pickle Ginger
- Sticky Korean BBQ Pork with Chilli, Soy and Coriander Noodles
- Haggis with Fondant Turnip, Chive Mash and Pepper Sauce
- Panko Breadcrumb Fish with Skinny Fries and Tartar Sauce
- Chicken Teriyaki Bao Buns topped with Shredded Spring Onions
- Loaded Fries with choice of Haggis, Cheese and Pepper Sauce or Spicy BBQ Beef, Melted Cheese Sauce and Crushed Nachos

## VEGETARIAN / VEGAN

- Mini Mac and Cheese with Garlic Focaccia
- Loaded Fries with Cheddar Cheese, Jalapenos, Crispy Onions topped with Siracha Sauce VG
- Vegetable Tikka with Pilaf Rice topped with Spicy Onions VG
- Vegetable and Bean Chilli with Mexican Rice and Homemade Nachos and Spicy Tomato Salsa VG

V Vegetarian VG Vegan GF Gluten-free DF Dairy-free

## MEAT

- Jack Daniels Glazed Pork Belly Crostini topped with a Sharp Apple Compote (GF available)
- Mini Haggis and Pork Sausage Roll topped with Red Onion Jam
- Chicken Liver Pate served on Brioche with Fruit Chutney (GF available)
- Mini Smoked Bacon and Haggis Tartlet
- Mini Yorkies filled with Cheese Topped Shepherds Pie
- Mini Waygu Burgers topped with Braised Onions and Cheese (GF available)
- Haggis Bon Bon topped with Whisky and Crack Pepper Mayo
- Mini Welsh Rarebit with Honey Glazed Smoked Ham
- Roasted Peach with Mozzarella and Aged Parma Ham GF
- Spring Roll filled with BBQ Chilli Beef

## FISH

- Hot Smoked Salmon Bellini with Horseradish Mayo and Pickled Cucumber
- Smoked Salmon with Spring Onion and Crème Fraiche served on top of Blow Torched Cucumber GF
- White Crab Meat and Pink Grapefruit Bellini topped with Keta Caviar

- Roasted King Prawn served in Garlic Baguette Cup topped with a Bloody Mary Shot
- Smoked Haddock and Pea Arancini with Aioli

## VEGETARIAN V

- Braised Leak and Brie Mini Tartlet topped with Chilli Jam
- Goats Cheese Mousse served in a Pastry Basket topped with Beetroot Puree
- Trio of Tomato Bruschetta served in a Garlic Bread Shell topped with Pesto Mayo VG (GF available)
- Whipped Blue Cheese and Williams Pear Crostini topped with Crushed Walnuts (GF available)
- Roasted Red Pepper and Cream Cheese wrapped in Nori Seaweed GF
- Spanish Croquette with Roasted Shallot topped with Red Pepper Sauce
- Dipped Strawberries in Dark and White Chocolate Sauce GF
- Mini Welsh Rarebit topped with Onion Chutney (GF available)

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# CANAPES

## Food Creations | Award Winning Caterer

Corporate Hospitality | Weddings | Parties and Fundraisers  
Special Occasions | Private Functions | Outside Catering

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### OPTION 1 (GF available)

- Selection of Deluxe Filled Sandwiches
- Selection of Warm Steak and Gravy Pies, Mini Scotch Pies and Cheese Topped Macaroni Pies
- Selection of Home Baked Cakes
- Warm Scones with Assorted Preserves and Whipped Cream
- Tea and Coffee

### OPTION TWO (GF available)

- Homemade Soup of your choice served with Warm Crusty Bread
- Selection of Deluxe Filled Sandwiches,
- Warm Steak and Gravy Pies, Mini Scotch Pies and Cheese Topped Macaroni Pies
- Selection of Mini Cakes
- Warm Fruit and Plain Scones served with Clotted Cream and Preserves
- Tea and Coffee

### OPTION 3 (GF available)

- Braised Lentil and Vegetable Soup with a Warm Crusty Roll
- Traditional Steak Pie topped with an All Butter Puff Pastry Lid accompanied with Market Vegetables and Roasted Baby Potato served with a Rich Homemade Gravy
- Trio of Chefs Dessert served with Honey Poached Berries
- Tea and Coffee and Handmade Shortbread

### OPTION 4 (GF available)

- Leek and Potato Soup served with a Warm Crusty Bread Roll
- Collops of Galia Melon served with Poached Berries and Raspberry Sorbet
- Traditional Steak Pie topped with an All Butter Puff Pastry Lid accompanied with Market Vegetables and Roasted Baby Potato served with a Rich Homemade Gravy
- Chicken Supreme Stuffed with Haggis and wrapped in Smoked Bacon served with the finest Seasonal Vegetables and Roasted Baby New Potato covered in a Brandy Peppercorn Sauce
- Trio of Chefs Desserts served with Honey Berries
- Tea and Coffee and Handmade Shortbread

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## FUNERAL MENU

### Food Creations | Award Winning Caterer

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## COLD SHARING PLATTER

- Scottish Smoked Salmon with Edinburgh Gin, Dill and Cucumber Relish **GF**
- Smoked Mackerel Pâté with Beetroot Relish served on Rustic Bread ( **GF** available)
- Ham Hock Terrine with Pickled Vegetables **GF**
- Homemade Black Pudding Scotch Eggs , with coarse grain Mustard Dip
- Porcini Arancini with Garlic Mayo
- Selection of Brie, Mozzarella Balls marinated in Garlic and Basil Oil, Lanark Blue with Fresh Figs
- Bruschetta layered with Pesto Mayo, Tomato and Garlic Tomatoes topped with Deep Fried Rocket ( **GF** available)
- Antipasto selection of Cured Italian Meats served with Sundried Tomatoes and selection of Marinated Olives **GF**
- Scottish Burgers topped with Haggis served with Caramelised Onion Mayo and Toasted Brioche Roll
- Grilled Mushroom in Garlic Butter, Red Pepper and Avocado Burger topped with Brie, Chilli Jam and Toasted Brioche
- Roasted Artichoke, Grilled Peppers, Aubergine, Red Onion in Garlic and Lemon Confit Oil **GF**
- Speciality Italian Artisan Bread, with Balsamic and Olive Oil

## MAIN COURSE SHARERS

### OPTION 1

- Shepherds Pie topped with Creamy Chive Mash and Mature Cheddar Cheese
- Braised Beef Yorkshire Puddings filled with Honey Glazed Root Vegetables and Mash

- Pork and Haggis Sausage topped with Onion Gravy served with bowls of Buttered Broccoli and Carrots and Minted New Potato

### OPTION 2

- Irish Stew with Soda Bread and Baby Onions
- Pressed Belly of Pork scented with Star Anise and served with a Cider Reduction **GF**
- Chicken Thighs marinated in Honey and Mustard served with bowls of Creamy Mash, and a Panache of Seasonal Vegetables **GF**

### OPTION 3

- Slow Braised Beef Brisket with a Red Wine and Bourbon Reduction **GF**
- Maple Syrup Glazed Gammon scented with Cloves and Orange Glaze **GF**
- Pork Loin with Bramley Apple and Bread Sauce
- Duck Fat Roast Potato with Rosemary, Cauliflower Gratin and Honey Glazed Root Vegetables served with Homemade Yorkies and Jugs of Beef Jus

## SWEET PLATTER ( **GF** available - contents will vary)

- Baileys Cheesecake
- Dark Chocolate Delice
- Sticky Toffee Pudding with Toffee Sauce
- Macarons
- Salted Caramel Profiteroles
- Poached Cinnamon and Honey Berries
- Jugs of Fresh Double Cream

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SHARING  
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*Our prices & packages ensure you get the best value for money from our stunning venue!*

### **Room Hire priced at £235**

Hire of the Full Suite from 7pm-1am, plus  
Black Linen Table Covers and Chair Covers • Use of our LED  
Mood Lighting • Use of our Linked Flat Screen TVs

### **All Day Room Hire priced at £450**

Hire of the Full Suite from 11am-1am

### **Supply of DJ priced at £275**

Supply of DJ from our Partners Roadrunner Discotheques

### **Supply of Security priced at £250**

Supply of x2 Security Door Staff *(Required for 18th/21st Parties)*

### **Hire of White Linen priced at £5 per item**

### **Drinks Reception priced at £4.50 pp (£2.25 non-alcohol)**

Choice of either Glass of Bubbly or Bottle of Beer for your Guests

### **Conference Half Day Room Hire priced at £185 +VAT**

### **Conference Full Day Room Hire priced at £295 +VAT**

### **All Day Hire for Wedding £495**

All Day Hire from 11am-1am, plus  
Service • Reception • White Table and Chair Linen Covers

### **All Day Wedding Package priced at £4950**

All Day Hire from 11am-1am, plus  
White Table and Chair Linen Covers • Set up for Ceremony •  
Drinks Reception for After Ceremony • 3 Course Meal with 2  
Choices per Course for x60 Guests • Glass of Wine per Guest  
for Toast • 4 Item Buffet for x80 Guests • DJ *(Roadrunner  
Discotheques)* • Use of LED Mood Lighting • *Option to add  
Guests on for Extra Charge*

### **Wedding Meal £29 pp (3 Courses, 2 Choices)**

### **Outside Wedding Meal Catering £35 pp**

### **Wedding Tastings £75 pp**

3 Choices per course - if booked, taken off overall price



*Our prices & packages ensure you get the best value for money from our stunning venue!*

### **18th and 21st Party Package priced at £765**

#### **Room Hire from 7pm-1am, plus**

Black Table Linen and Black Chair Covers • Supply of DJ and Door Staff Security • Use of our LED Mood Lighting and Linked Flat Screen TVs • x100 Hot Rolls for Buffet (*Bacon & Square Sausage*)

### **Sportsman's Dinner Package priced at £21 pp**

#### **Room Hire from 7pm-1am, plus**

Black Linen Table and Chair Covers • Use of our LED Mood Lighting • Use of our Linked Flat Screen TVs and PA Microphone System • Use of Football card • 3 Course Meal with 1 Choice per Course (*Dietary Options Available*)

*Minimum of x90 Guests to be Valid for Package.*

### **Funeral Room Hire priced at £150**

#### **Funeral Menu Prices -**

- Option 1                      £8.95 pp
- Option 2                      £10.95 pp
- Option 3                      £19.95 pp
- Option 4                      £23.95 pp

### **Buffet Menu Prices**

- 3 Items                      £6.50 pp
- 4 Items                      £7.95 pp
- 5 Items                      £9.50 pp
- 6 items                      £10.95 pp
- 7 Items                      £12.95 pp

### **BBQ Menu**

- 3 Meats + 4 Veg              £20 pp

### **Street Food**

- 3 Choices                      £8.95 pp

### **Sharing Boards**

- 4 Choices                      £11.95 pp
- 5 Choices                      £15.00 pp

### **Hot Filled Rolls**

- 1 Roll per person              £3.25 pp
- 2 Rolls per person              £5.50 pp

### **Canapes**

- 4 Choices                      £6.25 pp

### **Tea / Coffee**

- 1 Round - £1.85 / All Day - £4.75



*To book or enquire about any of our events services please contact the sales team*

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