



PAISLEY / FLOUR

GRAZE / STYLE DINE

- DROP OFF DINING -
3 COURSE MEAL
CV -19 // 2020

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*“Amazing! The most **creative and gorgeous** catering I have seen!” - Customer Testimonial*

ABOUT US

Established in 2012, Paisley Flour has gone and continues to go from strength to strength which is a testament to the commitment and relentless effort put in by the hard working, dedicated and loyal Paisley Flour family.

Paisley Flour is a bespoke catering company based in the beautiful Georgian riverside town of Bewdley in the heart of the Wyre Forest..

A combination of the best locally sourced produce and experience gained from worldwide catering and dining are a match made in heaven and ensure a truly unique dining experience every time!

We love to cater for all occasions; from small, intimate dining experiences right up to large corporate events and parties. No event is too big or too small!

Our Head Quarters is situated just outside of Bewdley in Worcestershire, where we offer both Corporate and Private dining options for a variety of events. We pride ourselves on being a really friendly and easy to approach gang meaning that from that very first contact with us right through to the event itself, you will feel assured that your event is in safe hands!

*“So many guests said how **fabulous** they thought the food looked and how **tasty** everything was. They also said how **helpful** the staff were - everything you did made a huge contribution to a really **wonderful** evening.”*

- Customer Testimonial

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ABOUT YOU

Thank you for considering Paisley Flour as your private dining caterer! We are happy that you have come across our Sample Menu, and hope that it provides you with a great idea of our food styling.

If there is something you have in mind that may not be included on our menus, then please do let us know. We are more than happy to accommodate any ideas you may have and will work with you to make your vision a reality!

Once we have narrowed down your food choices we can work towards providing you with a more refined and then final quote.

Any questions along the way please do get in touch!

Emma & Team PFC

YOUR DETAILS

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We will require the following information regarding your booking:

Name on Booking

Event Celebration/Type

Contact Telephone

Email

Home Address

Post Code

Date

Venue

Venue Type/Notes

Number of Guests

Dietary Requirements

Event Times

Notes/Further Info

Kitchen Build Required



DROP OFF DIY BOXES

PAISLEY FLOUR
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Meals already for you to just place in the oven for 20 ins or so and have a restaurant feel meal in the comfort of your own home.

We Provide a 3 course meal for you and loved ones to enjoy together in the comfort of your own home or away in a holiday home.

We aim to provide you with Restaurant style food without the hassle of having to go out or in these uncertain times if you want the reassurance that you can celebrate, wherever that may be, but not having to worry about slaving away in kitchen and missing out on the fun!!!

We have created a few simple menus for you to be able to do just that, sit back and relax and enjoy your event for a special occasion with your family and friends.

If you don't see something on here that you would like then please just let us know and we can provide you with alternatives or a bespoke menu service.

“The quality, presentation and taste were outstanding and we can't wait for another excuse to use Paisley Flour for our next event!”
- Customer Testimonial



DROP OFF DIY BOXES

PAISLEY / FLOUR
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Sunday Roast DIY Box

Starter Graze

inc. Chicken Liver Parfait, Melba Toasts & Smoked Salmon Parcels

Chirpy Chicken & Beer Can

Caramelised Onion, Pancetta & Fresh Herb Stuffing

Cauliflower Cheese, Braised Red Cabbage

Thyme, Carrot & Swede Rustic Mash,

Garlic & Rosemary Roasted Potatoes

Seasonal Steamed Vegetables w/ Chive Butter

To Finish:

White Chocolate, Cherry & Almond Bread & Butter Pudding

Croissant, Brioche & White Chocolate w/ Almonds & Cherries w/ Crème Anglaise

w/ simple cooking instructions

£32.50 p/head

BBQ Box

Starter Graze

Italian Based Grazing Box

Main Course

Red Pepper Marinated Sirloin Steak

Bourbon & Honey Marinated Pork Ribs

Sticky & Spicy Chicken Wings

Bacon Halloumi Wraps

Stuffed Portobello Mushroom w/ Spinach, Pine Nuts & topped with Stilton

Sides & Salads

Roasted Sweet Sweetcorn w/ Chilli Flakes, Toasted Seeds, Feta & Coriander

Mixed Leaf salad w/ Light Blue Cheese Dressing w/ Heritage Tomatoes, Baby Cucumber, Pickled Red Onion, Herb Croutons

Pre Loaded Potato Skins w/ Crispy Bacon, Spring Onion, Sour Cream & Cheddar

Cauliflower Kebabs w/ Soy, Rice Wine Vinegar & Sesame Seeds

To Finish

Salted Caramel & Griddled Peach Cheesecake w/ fresh Honeycomb & Nibbed Pistachio's

£35.00 p/head

www.paisleyflourcatering.co.uk / 01299 266 059 / contact@paisleyflourcatering.co.uk



DROP OFF DIY BOXES

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Greek Style

Starter: Greek Grazing Box

Spinach & Feta Filo Pastry Parcels
Homemade Pitta Bread
Turkey Kofta
Watermelon, Feta, Ginger & Chive salad
Greek Olives
Grilled & Marinated Halloumi
Stuffed Vine Leaves
Mini Peppers/ Cucumbers / Radish / Tomatoes
Smoked Baba Ghanoush
Roasted Red Pepper Hummus
Tzatziki

Main Course

Lamb Moussaka
Traditional Greek Salad
Beetroot, Pear, Cucumber & Pearl Barley Salad
New Potato, Yogurt, Sweet corn & Spring Onion Salad
Half Roasted Jacket Potato

Dessert

Paisley Flour Signature Chocolate Brownies
Fresh Fruit Graze Platter

£32.50 p/head

Taste of the Med:

Italian Style Grazing Box

Main Course - A taste of the Med

Chicken & Chorizo Paella, Ali Oli , Mixed Leaf Salad
Potatas Bravas w/ Spicy Tomato Sauce
Traditional Spanish Omelette

Dessert

Lemon Meringue Tart w/ Strawberry & Mint Salad

£32.50 p/head

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ALLERGEN INFO

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All guests must be informed by yourselves that we are a company that uses all allergens in our kitchens and we cannot 100% guarantee that there may not be a trace of the product in their food.

We will ensure that all the correct safety policies are taken into consideration, however we can never be 100% sure. Some items on our menus can be adapted to suit dietary requirements.

Please make your guests aware that if they have any allergens or dietary requirements to let a member of staff know **BEFORE** eating any of our food.

We will also as part of the booking process that you disclose full names and dietary requirements of any guests with allergies.

Vegetarian (V), Plant Based/Vegan (VG), ** Recommended served warm

THE EXTRAS..

Availability of Produce Where possible, our produce is locally sourced from the best suppliers we know! Please note that there may be times during the year that certain seasonal ingredients may not be available.

Kitchen Build / Marquee Events If you are lucky enough to be having your event in a venue which has a catering kitchen onsite then you will be able to have the full use of their facility, however if you require any additional equipment this will become an additional cost to you. All of our menus are based on YOU providing a catering kitchen, if you require a complete catering tent and set up with equipment this will be an additional cost. We can inform you of this cost once we are aware and understand your catering requirements. If you are unsure of the facilities available at your venue get in touch now as we are happy to help!

Additional Staff

We are able to supply extra staff to serve both food and drinks at your event. - ask us for more information.

Mileage We charge £1.00 per mile, per vehicle to include travel and driver costs. The first 10 miles of travel are free of charge from our head quarters at DY12 2TZ.

Rubbish Paisley Flour will dispose of all rubbish on site. If it is not possible to do so, there is a rubbish disposal fee of £5.00 per black bin liner which will be charged post-event.

Linen & Furniture/Breakages & Loses

We are able to supply both furniture and linen to help style your event. Furthermore we are happy to put you in touch with some fabulous event planning services should you require! Please note that any breakages or losses incurred to any of PFC property inc. plates, cutlery, glasses or any other equipment or items will be charged at the full price of purchase. Additional Invoices will be sent out after the event and we ask that you pay in full within 7 days.

(2021 prices + 5% approx) - Subject to national minimum inflation and food prices

PLEASE NOTE some of our venues charge between 10-15% increase on our menus. In these instances this charge will be added onto your catering quote.

BOOKING PROCESS

We are very excited that you have come across one of our menus would like to remind you that if you have any questions about our food, or any other options that may not be listed, then please do let us know as we would love to help!

Should you choose Paisley Flour as your caterer here is what you can expect as part of your booking process..

♥ Initial Enquiry

We have received your initial enquiry and are working to get all of the relevant information across to you! At this stage we will try to narrow down our menus and create your perfect quote.

♥ Save The Date (non-refundable)

Once we have confirmed availability for your chosen date, we will ask you to pay a fee of £500.00 + VAT to secure your booking in our diary. Once this is received, you can sit back and relax! You are locked in our diary and your special date is all about you!

♥ 20% Deposit Payable

Once your final quote has been decided, we will ask for a 20% payment towards your final balance.

♥ The time in between!..

Rest assured, that although you may not hear from us every week, we are always busy in our office working hard to create and deliver unforgettable experiences for all of our clients. There may be weeks combined where you do not hear from us, but if at any point you have any questions about your booking, then please do call us or shoot over an email and we will get back to you as soon as possible!

♥ 12 Weeks Notice - Final Payment

Twelve weeks before your event is when we ask you to make your final payment. By now we hope to have finalised all of your menus, and it is at this time that we will request any further information regarding table plans, timings and dietary requirements etc.

♥ Touching Base

In the few weeks leading up to your wedding, we will be in touch to finalise any last bits of information. If we have not already done so, we will try and organise a site visit and may need to get in touch with any of your other suppliers that we will be working alongside on your big day.

♥ Your Event Day

When the big day arrives we want nothing more than for you to enjoy every minute of it! Rest assured by now we will have gathered all of the important information we require, and we will be looking forward to cooking and serving some fabulous food for you and your guests! We understand that last minute changes do happen, so keep us in the loop and we will accommodate wherever possible.