



EVENTS

Planning CREATIVE & MEMORABLE EVENTS with a personal touch.

At CDC Events we offer a competitive delegate package to make conference planning easy. From finding the right venue to suit the format and content of your event, to providing full audio-visual support. Along with our renowned, sustainably sourced, freshly prepared food, we ensure your event runs smoothly, whether it is a corporate away day for 30 people or a conference for 300.

Visit our website, www.cdc.events, to explore our full range of services.

DAY DELEGATE PACKAGE

We believe in clear, simple pricing with no hidden charges, so this is what is included in the price;

- Welcome tea & coffee with pastries and fruit
- Mid-morning tea & coffee with biscuits
- A choice of finger or fork buffet lunch (please see menu on the following pages)
- Afternoon tea & coffee with cake
- Jugs of water
- A Catering Manager to run the food and drink aspects of your event
- Uniformed chefs and professional Front of House staff to serve your guests their lunch buffet
- Our contemporary cutlery and modern white china
- Tablecloths for all service tables

COSTS

| | |
|---|--|
| Day delegate package with finger buffet lunch | £42.00 +VAT per person (£50.40) |
| Day delegate package with fork buffet lunch | £49.00 +VAT per person (£58.80) |
| Venue find and hire | £8.00 +VAT per person (£9.60) ¹ |

ADDITIONAL SERVICES

| | |
|-------------------|---------------|
| Screen | Microphone |
| LCD projector | Photocopying |
| Laptop hire | Wi-fi |
| Flip chart & pens | AV Assistance |

DIETARY REQUIREMENTS

We are experienced in providing dishes for guests with dietary requirements, such as gluten or nut allergies. All of our dishes are labelled with allergens. We can also provide an alternative dish for guests with specific dietary requirements which will be served to them separately. There is no additional charge for catering for dietary requirements.

¹ Price may vary depending on chosen venue



EVENTS

LUNCH MENU

FINGER BUFFET

SANDWICHES (PLEASE SELECT 4 OPTIONS)

Ham, Tomato, Lettuce, Mustard
Roast Beef, Horseradish, Rocket
Lemon Chicken Mayonnaise, Rocket
Roast Lamb, Spiced Mayonnaise, Coriander, Tomato, Rocket
Braised Ham Hock, Parsley, Apple Chutney
Smoked Salmon, Cream Cheese & Chives
Prawn & Crayfish Cocktail
Tuna, Spring Onion & Avocado
Roasted Mediterranean Vegetable, Hummus
Tomato, Mozzarella & Pesto
Red Pepper Cream Cheese, Cucumber, Rocket
Smoked Cheddar, Red Onion Chutney
Egg Mayo, Mustard Cress

BITES (PLEASE SELECT 4 OPTIONS)

SERVED WARM

Brisket Burger Sliders, Pickles
Pork Sausage Rolls
Curry Puffs
Smoked Haddock Scotch Egg, Herb Mayo
Moroccan Spiced Lamb Kofta, Cucumber Yoghurt
Lamb Samosas
Feta, Leek & Spinach Filo parcel
Vegetable Samosas
Butternut Squash & Sage Arancini
Cheese & Bacon Scone

SERVED COLD

Pork Scotch Eggs, Piccalilli
Crayfish Cocktail, Filo Basket
Goats Cheese Crostini, Sun Blushed Tomato
Smoked Salmon Roulade, Cream Cheese & Chives
Goats Cheese & Caramelised Red Onion Tartlets
Red Pepper, Spinach & Feta Tarts
Cucumber & Avocado Sushi Roll
Asian Vegetable Rice Paper Roll, Soy Chilli Dip
Guacamole, Sun Dried Tomato & Basil Cress Tartlet
Crudities, Hummus, Guacamole, Cream Cheese & Chive

DESSERTS (PLEASE SELECT 2 OPTIONS)

Fresh Fruit Pots with Crème Fraiche
Dark Chocolate Mousse with Cherry, Passion Fruit Curd
& White Chocolate Crumb
Elderflower & Lime Posset with Lemon Meringue,
Elderflower Gel, Lemon Balm & Shortbread Crumb
Blackcurrant & Raspberry Roulade with Strawberries,
Pimms Gel & Vanilla Mascarpone
Vanilla Crème Brûlée with Shortbread Biscuit
White Chocolate Cheese Cake with
White Chocolate Crumb & Orange Gel
Eton Mess with Summer Berries, Meringue,
Chantilly Cream & Fruit Coullis
Glazed Lemon Tart with Raspberries & Lemon Curd
Raspberry & White Chocolate Mousse and Pistachio Tuile
Selection of artisan British cheeses including:
Goat's, Hard, Blue and Soft Cheese served with Apples,
Celery & Grapes, Biscuits & Homemade Chutney
(minimum of 20 guests)



EVENTS

FORK BUFFET

MEAT (PLEASE SELECT 2 OPTIONS)

Honey Roast Gammon, Gherkin Mayonnaise
Roast Sirloin, Horseradish Cream
Braised Beef, Garlic & Rosemary
Roast Chicken, Garlic, Lemon & Thyme
Braised Shoulder of Lamb
Moroccan Lamb Tagine

Barbeque Pulled Pork
Red Thai Chicken Curry, Naan Bread
Chicken, Mushroom & Leek Pie
Salt Baked Salmon, Lemon & Thyme
Fish Pie, Saffron Mash

VEGETARIAN (PLEASE SELECT 1 OPTION)

Chickpea Chana Masala
Vegetable Moussaka
Red Thai Vegetable Curry, Naan Bread
Leek & Mushroom Gratin

Parmesan & Herb Crusted Ratatouille
Squash, Basil, Pine Nut & Pecorino Frittata
Spinach Roulade, Tomato, Feta & Black Olive

SALADS & SIDES (PLEASE SELECT 4 OPTIONS)

Honey Roast Heritage Carrots & Green Beans
Quinoa, Mint, Lemon, Tomatoes, Feta
Pasta, Tomatoes, Basil, Olives
Cajun Spiced Potatoes, Truffle Garlic Dip
Roasted Squash, Courgette, Cranberries & Sage Crisps
Broccoli, Feta, Sultana, Lambs Leaf, Lemon Mayonnaise
Dressed Mixed Leaves, Honey & Mustard Dressing
Roast Root Vegetables & Mixed Seasonal Cabbage

Spiced Cauliflower, Carrot, Pomegranate, Lemon
Thai Slaw, Apple, Mouli, Chilli & Ginger Dressing
Cherry Tomato, Roasted Pepper, Rocket & Pine Nut
Red Cabbage Coleslaw
Roasted New Potatoes, Garlic & Rosemary
New Potato & Chive Salad
Pilau Rice, Coriander
Spiced Couscous, Chickpea Salad

PLATTERS (PLEASE SELECT 1 OPTION)

Cured Meat Platter – Parma Ham, Chorizo & Pastrami, Celeriac Remoulade
Fish Platter – Poached & Smoked Salmon, Crevettes & Smoked Mackerel & Tartare Sauce
Cheese Platter - Mozzarella - Smoked Cheddar - Brie - Goat's Cheese - Gorgonzola

DESSERTS (PLEASE SELECT 2 OPTIONS)

Dark Chocolate Mousse, Cherry, Passion Fruit Curd & White Chocolate Crumb
Elderflower & Lime Posset, Lemon Meringue, Elderflower Gel, Lemon Balm & Shortbread Crumb
Eton Mess, Seasonal Berries, Fruit Coulis
Raspberry & White Chocolate Mousse, Pistachio Tuile
Vanilla Crème Brûlée, Shortbread Biscuit
White Chocolate Cheese Cake, White Chocolate Crumb & Orange Gel