



EVENTS

Planning CREATIVE & MEMORABLE EVENTS with a personal touch.

At CDC Events we offer a competitive delegate package to make conference planning easy. In addition we are able to source the right venue to suit the format and content of your event and provide full audio-visual support should it be needed. 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 1000.

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 our standard Delegate pack;

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

CONFERENCE LUNCHES

Finger, fork, hot fork buffet and boxed options are available for lunch only if you don't require a full day delegate package.

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.



EVENTS

BREAKFAST

FRENCH & DANISH PASTRIES

FRUIT PLATTER

YOGHURT POTS: Natural Yoghurt, Mixed Berries, Choice of Granola Toppings
(Coconut & Chia Seed, Raisin & Cinnamon, Pecan & Maple)

HOT UPGRADES:

HOT ROLLS: Sausage & Bacon, Red Onion Chutney, Ketchup & Brown Sauce

VEGETARIAN ROLLS: Brie & Sundried Tomato ^v, Portobello Mushroom & Beetroot ^{vg}

COFFEE BREAK

SERVED WITH HOME MADE BISCUITS:

Chocolate Chip, Shortbread, Honey & Apricot, Salted Caramel, Yoghurt & Cranberry Granola

LUNCH

WE OFFER 4 DIFFERENT LUNCH OPTIONS.

PLEASE CHOOSE FROM THE FOLLOWING:

1. FINGER BUFFET: Select from Sandwiches & Artisan Rolls, Bites and Desserts
2. FORK BUFFET: Select from Sandwiches & Artisan Rolls, Bites, Salads & Sides, Platters and Desserts
3. HOT FORK BUFFET: Select from Hot Buffet, Salads & Sides and Desserts
4. BOXED MEALS: Select from Sandwiches & Artisan Rolls and Salad Boxes

SANDWICHES & ARTISAN ROLLS (PLEASE SELECT 4 OPTIONS)

HONEY ROAST HAM Lettuce, Tomato, Gherkin & Mustard Mayonnaise

CORONATION CHICKEN Sultana & Curry Mayonnaise

TUNA MAYONNAISE

SMOKED SALMON Black Pepper & Lemon Cream Cheese

SMOKED CHEDDAR Rocket, Onion Chutney ^v

GRILLED AUBERGINE & ROASTED PEPPER Hummus ^{vg}



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BITES (PLEASE SELECT 4 OPTIONS)

SERVED WARM

DUCK SPRING ROLL
CHORIZO ARANCINI
PORK, MUSTARD & HERB
SAUSAGE ROLL
LAMB APRICOT & ROSEMARY
SCRUMPET
SPICED LAMB KOFTA Cucumber Yoghurt
HONEY & CHILLI CHICKEN STRIPS
MINI CHILLI BEEF SOFT SHELL
TACOS Sour Cream & Cheese
BLUE CHEESE RAREBIT v
VEGETABLE SPRING ROLL v
TRUFFLED MACARONI
CHEESE FRITTERS v

SERVED COLD

SCOTCH EGG & PORK PIE Red Onion
Chutney & Piccalilli
HAM HOCK TERRINE Carrot Jam,
Pickled Shallot
SMOKED MACKEREL Pickled Radish,
Bruschetta
SPICED BEETROOT MUFFINS v
SMOKED CHEDDAR & PESTO
PASTRY ROLLS v
BRIE & CARAMELISED ONION
TARTLET v
AVOCADO SUSHI Nori, Pickled Ginger vg
HERITAGE TOMATO &
MOZZARELLA BRUSCHETTA v

SALADS & SIDES (PLEASE SELECT 4 OPTIONS)

BULGAR WHEAT, LENTILS Pomegranate, Pumpkin Seeds vg
RED CABBAGE COLESLAW v
THAI VEGETABLE SALAD Coriander, Chilli & Lime Dressing vg
CHERRY TOMATO, BABY LEAVES Herbs, Pine Nut vg
FINE BEAN, CRISPY BROAD BEAN Sundried Tomato & Pesto v
SWEET POTATO, CHICKPEA Sultanas, Coriander vg
SHAVED FENNEL, ORANGE Celeriac, Walnut vg
ORZO, OLIVE Artichoke, Rocket vg
NEW POTATOES Mustard, Herb Salad v
HONEY & CUMIN CHANTENAY CARROTS Grilled Spring Onions (served warm) vg
APRICOT & HERB COUS COUS (served warm) vg
CAJUN SPICED WEDGES Truffle Mayonnaise (served warm) v
COCONUT & LIME LEAF RICE (served warm) vg
FRIED BROWN RICE & VERMICELLI NOODLES (served warm) vg
ROASTED BABY PUMPKINS Lemon Crème Fraiche, Toasted Almonds (served warm) v
GARLIC & HERB ROASTED NEW POTATOES (served warm) vg



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PLATTERS (PLEASE SELECT 2 OPTIONS)

MEAT: Parma Ham, Chorizo & Pastrami, Pickled Cabbage Slaw

FISH: Smoked Salmon, Salmon Gravdax, Crevettes, Tartare Sauce

VEGETARIAN: Falafel, Bocconcini, Artichokes, Sun Dried Tomatoes, Hummus v

All served with Homemade Bread, Olives & Cornichons

SALAD BOXES (PLEASE SELECT 1 OPTION)

MIDDLE EASTERN CHICKEN BOX: Lemon & Herb Roasted Chicken Breast, Baby Gem Lettuce, Tomatoes, Cucumber, Pomegranate, Couscous, Sumac Dressing

THAI GRILLED BEEF BOX: Sliced Beef Rump, Thai Spiced Vegetables, Vermicelli Noodles, Coriander, Chilli & Lime Dressing

ITALIAN SMOKED SALMON BOX: Smoked Salmon, Orzo, Olives, Artichokes, Rocket, Garlic & Herb Vinaigrette

PRAWN & CRAYFISH COCKTAIL BOX: Prawns & Crayfish with Marie Rose Sauce, Iceberg Lettuce, Frisée, Cucumber, Tomatoes & Croutons

GREEK SALAD BOX: Feta Cheese, Olives, Sundried Tomatoes, Green Beans, Baby Leaves, Lemon & Olive Oil Dressing v

BRAIN FOOD BOX: Quinoa, Roasted Broccoli, Kale, Smashed Avocado with Chilli, Pumpkin Seeds, Baby Leaves, Chai Seed Dressing vg

HOT BUFFET (PLEASE SELECT 2 OPTIONS)

ZAATAR SPICED CHICKEN THIGHS

BRAISED BEEF BRISKET Bean Chilli

MOROCCAN LAMB TAGINE

MAPLE & CAJUN CHICKEN BREAST

HONEY & MUSTARD GLAZED PORK LOIN

SMOKED PULLED PORK

ROAST BEEF Horseradish Sauce

PORK SAUSAGE & CHORIZO CASSEROLE

HARISSA SPICED COD TAGINE

BAKED LEMON & GARLIC SALMON FILLET

SWEET POTATO & BABY CORN CHILLI vg

CHICKPEA, BUTTERNUT SQUASH & COCONUT CURRY vg

ROOT VEGETABLE, BUTTER BEAN & LENTIL CASSOULET Sage Crumble vg

VEGETABLE MOUSSAKA vg

THAI VEGETABLE CURRY vg



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DESSERTS (PLEASE SELECT 2 OPTIONS)

WHITE CHOCOLATE & LEMON CHEESECAKE Raspberries, Candied Orange v

CHOCOLATE & CHERRY MOUSSE Stewed Cherries v

GLAZED LEMON TART Lemon Curd, Raspberries v

STICKY TOFFEE PUDDING Butter Scotch Sauce, Caramel Chantilly (served warm) v

LEMON POSSET Strawberry Gel, White Chocolate Crumb v

PIÑA COLADA MESS: Pineapple, Rum, Coconut, Meringue & Chantilly v

AFTERNOON TEA BREAK

SERVED WITH A SELECTION OF CAKES:

Lemon Drizzle Cake, Carrot Cake, Victoria Sponge