

LODGE CATERING

L O N D O N

# Wedding Reception

Trinity House

2022





## Welcome

Lodge Catering is delighted you are considering engaging us to cater for your wedding reception. We have extensive experience catering at Trinity House, and are extremely proud to have been on their select catering list for over 20 years.

With your own dedicated Event Manager, we will work closely with you both, using our expertise to build on your ideas and create an amazing day for you and your guests.

The sample menus in this quote are just a starting point for discussion. We would love to hear what you have in mind for the big day and, working together, we will create a unique catering experience especially for you.









## What to expect on your special day

Your personal Event Manager is available to you from initial enquiry to delivery on the day. We liaise closely with the team at Trinity House, to become one complete team ensuring everything runs to plan.

Our dedicated waiting staff will take great pride looking after your guests' every need. From initial set-up of the venue to clearing the last glass of the evening, their desire to ensure all guests have a great day is something we are very proud of. We receive many compliments on how attentive, professional and friendly our staff are.

Finally there is the food, the main reason we are there. Our professional chefs will be working hard in the kitchen to deliver your menu exactly as requested. We are always excited to see guests' reactions when we serve your carefully selected food.

We looking forward to working closely with you to create a superlative event.



## Wedding day

Our package price is based on the following suggested timings:

15:00	Lodge Catering arrive
17:00	Guests start arriving
	Tray service of drinks ( canapés optional)
18:30	Call for dinner
	Dinner served
	Speeches and cake cutting
22:45	Bar closes
23:00	Guests depart
24:00	Lodge Catering depart









## Table design

Trinity House supply 5'6" foot round tables, and as standard we would suggest covering these with our high quality plain white, floor length linen. This compliments their crested mahogany chairs. Should you prefer a more bespoke look, we have a large variety of coloured and textured linen available that we would be delighted to talk through with you.

To dress the table, as standard we would suggest our tall, elegant glassware, fine white china and modern stainless steel cutlery, all of which suits the surroundings particularly well. This is only a starting point and we can offer you a full range of options to choose from.







## Sample menu ideas

### Starters

Chicken and ham hock terrine, piccalilli and toasted brioche

Sashimi grade salmon carpaccio with citrus ponzu cream, smoked salmon mousse, chilli ginger glaze and nori cracker

Poached asparagus with quail eggs, parmesan, pickled shallot, radishes, truffle croutons and crème fraiche

Golden and red beetroot carpaccio with a chipotle dressing, toasted almonds and micro greens

### Main courses

Rack of lamb with chargrilled radicchio, pomegranate, baby carrots, new potatoes and watercress pesto

Oven roasted cod fillet with crushed new potatoes, broad beans, caper berries, brioche croutons and fish chive velouté

Miso king oyster with garlic pomme purée, baby carrots and miso reduction jus

Slow cooked aubergine with toasted shallot, white bean purée and salsa verde

### Desserts

Raspberry and chocolate mousse with salted caramel popcorn and vanilla crème fraiche

Lemon meringue pie with raspberry sorbet and mint purée

Orange marmalade pudding with clotted cream ice cream and orange caramel sauce

Vegan coconut panna cotta with mixed summer berries and pineapple crisp







## Package prices excluding 20% VAT

**Guest numbers 80+                      £97.00**

**Guest numbers 100+                    £93.00**

### Package includes:

- Personal wedding manager
- 3 course dinner including coffee and petit fours
- Crockery, tall and elegant glassware, Kings pattern cutlery
- Staffing for all day
- White table linen, bar and cake table linen
- Drinks service for drinks you will provide – no corkage fee
- Transport and delivery

**All prices are exclusive of VAT @ 20% which will be added to the final invoice.**

Please note all prices in this document are subject to Lodge Catering's terms and conditions.





## Drinks options

Lodge Catering recommends our combined drinks package at a cost of just £28.00 per head.. This comprises the following per head:

- 3 glasses of Prosecco at reception
- 1 glass of Prosecco at dinner for speeches
- Unlimited house wine and beer through dinner until the bar closes
- Unlimited orange juice and tap water throughout

If you would prefer to be charged by consumption, we also have an extensive wine list for you to choose from.

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## Additional extras

### **4 bite canape menu at £ 7.00 per person**

Chimichurri herbed chicken skewer with coriander lime salsa

Cured trout, rye, cream cheese, cucumber and caviar

Grilled asparagus spear with crushed pine nut and parmesan mayo

Garden of whipped chickpeas with picked baby vegetables and hummus soil





### ***Environmental policy***

Lodge Catering is extremely conscious of the need to operate sustainably and we are committed to environmentally good practices.

We have done a lot to reduce our footprint on the environment, and we are committed to doing more. This includes cultivating a work ethic whereby everyone at Lodge Catering has a high level of awareness of the need for sound environmental stewardship.

We continually monitor and review our operations to implement new initiatives and improve this Environmental policy.

### **Food and ingredients**

- We use and provide:
  - local, seasonal food wherever possible
  - a wide range of vegan and vegetarian dishes
  - Rainforest Alliance and Fairtrade products as standard
  - organic food where costs allow
  - chicken and eggs that are class A and free range only
  - meat products from RSPCA accredited farms only
  - carbon neutral water from the UK only
- We continually look for new food products/suppliers that minimise the environmental impact of production and distribution

### **Energy**

- our boilers, washing and cleaning machines operate at low energy consumption
- we operate active heating control policies
- all our vehicles are ULEZ compliant



## Waste and recycling

- Unavoidable food waste:
  - we constantly strive to keep this to a minimum
  - we were at the forefront of recycling through anaerobic digestion - since 2009, we have recycled 100% of our food waste to be converted into renewable energy, supplying gas to the national grid and bio fertiliser for crops
- Food left over at events:
  - through proper planning and working closely with clients, we always try our utmost to avoid surplus food
  - surplus food is donated to charity wherever possible – so it can be re-distributed to people in need and reduce waste
- In our kitchen and premises:
  - we promote economy in the use of products and materials
  - we encourage the reuse of products and materials
  - wherever possible, we use recycled or reclaimed materials, materials from sustainable sources, materials that can be recycled
  - all glass, cardboard, paper, tin, cartridges and plastics are recycled
  - grease/fat is neutralised through the use of enzymes

## Suppliers

- we seek only to engage suppliers which share our commitment to the environment
- we favour local suppliers and ethical organisations such as those that are Fairtrade and Rainforest Alliance approved
- we seek to share environmental best practice with suppliers





## Next steps

We would love to help you create a wonderful day.

Please call or email your dedicated Event Manager to move to the next stage of planning:

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