



# LETTICE EVENTS

CREATING LUXURY SUSTAINABLE EVENTS EST. 1995

## X TRINITY HOUSE



“Lettice Events is the leader in luxury seasonal catering”

The Telegraph

“Singular in their focus on sustainability and exceptional service”

TATLER



# ABOUT US

At Lettice Events we curate beautiful, unforgettable experiences, designed to your special day. We specialise in bespoke weddings, personally tailored to give both you and your guests incredible memories.

We can look after as much or as little of the planning as you like, and we have a wealth of experience we can bring to your wedding. Whilst you focus on this extraordinary day, we take care of everything else, down to the finest detail.

Lettice is also the UK's leading sustainable catering company and B Corp certified for our environmental practises. Our mission is to pioneer a new wave of conscious catering, sharing our passion for the environment with our clients whilst never compromising on luxurious, beautiful events and food.

*The Lettice Team*









# WE'RE B CORP

Sustainability is in our DNA, it forms the backbone of every decision we make. When setting out our company mission to be the most sustainable, luxury events company in the UK we knew we needed to measure our efforts to achieve this goal.

We want our passion for sustainability to start with our commitment to our team and the community we serve. Being a force for good within our industry. These aims match the efforts of B-Lab and the community of B-Corporations around the world. Becoming a certified B Corporation formalises our commitment to the future, our people & the planet.

B-Corp simply means 'Benefit for All'. That's exactly how we want our events to be. Providing exceptional hospitality that exceeds our guests expectations.

**Certified**



**Corporation**







# FOOD WASTE

Our menus are created around seasonal, local produce and we work closely our clients to ensure that we cater for the right number of guests. To limit waste, our menus are designed around circular dining, using all elements of the ingredient and we also always create a wasteful canape from any surplus ingredients.

We are already a 'Zero to Landfill' business. We have reduced our general waste by nearly 40% in the last 18 months by innovative recycling practices. Food waste is always a challenge for any catering company, we have implemented strategy to limit this at source – with changing menus, wasteful canapes, and our trusted supply chain. Since 2022 we have taken this challenge further. We have installed an enzymatic & microbial food waste digestion system. Our Orca is an amazing system. It mimics our own digestion, breaking down all food waste into water. We are proud to be a zero food waste business.

Chef's Farms supply us with seasonal vegetables grown specifically for each event we cater for. This reduces the waste before we start. Any food waste that cannot be fed to our Orca is collected in compost bins and sent back to the farms to be used to help grow our next harvest. Working with businesses that mirror our mission is of utmost importance to us.







# FOOD MILES

We have revolutionised our supply chain to use local, British and artisanal suppliers. We want our clients to be able to make informed decisions for their events and we know knowledge is power. Eating responsibly and seasonally is so important. A large part of this is being transparent about the carbon impact of our food, particularly as this currently makes up a quarter of carbon emissions globally. We work with Foodsteps the leading provider of environmental impact assessments for food businesses in the UK. They analyse our menus, supply chain and cooking practices to generate carbon scores for each menu item. We find our corporate clients really enjoy being able to share with their guests the story behind their dishes. We are proud to be a certified Carbon Neutral business and work tirelessly to ensure we reduce and mitigate our impact on the world and its resources.

Carbon  
Neutral  
Britain™



CARBON NEUTRAL  
BUSINESS 2024







# OUR TEAM

We believe sustainability begins with our social & environmental responsibility to our team, creating a positive working environment. Placing the welfare of our team at the forefront of the business. Hospitality can be a challenging working environment – we understand this.

When envisioning our future, we made the conscious decision that being kind and empathetic must form the foundation of our core values. We relish the chance to do great things because of these values.

We are proud to be a London Living Wage employer. Understanding our responsibilities as a business is more important than ever. We also work with Equality and Diversity to longitudinally update our team's understanding of current DEI issues. As a result of this targeted training, we are proud to be an Anti-Racism operation. As an equal opportunities' employer, we are committed to protecting the human rights of our employees.







# OUR MENU

We pride ourselves on working differently. Our food is focussed on hyper-seasonal ingredients with our menus changing month to month. This is for two reasons: primarily anything that is in its peak season tastes fabulous, but secondly from a sustainability standpoint, doing this has vastly reduced our food miles and therefore our carbon output, all the while championing great British produce and local, British suppliers who specialise in fantastic products.

We want our clients to feel that they are making a climate positive decision by working with Lettice. Events are ultimately about celebration and so we take the steps on behalf of our clients to ensure the event is climate positive without compromising on luxury and service. We offer our clients carbon readings on their menus, we off set our environmental impact and are proud to be a Carbon Neutral business. We create bespoke food menus that showcase local, seasonal and plant-based offerings







# TRINITY HOUSE

At Lettice we pride ourselves on ensuring all our events are unique, so when you get in touch we will create a bespoke proposal for you.

Below are some example starting from prices:



## Two Course Wedding Breakfast

A standing canapé reception followed by a delicious and elegant two course dinner ending in a standing dessert canapé reception. Choose from our monthly changing menus, and fantastic range of delicious wines that we can pair perfectly to your chosen menu.

Based on 50x guests  
Price per head start from £254+VAT

Based on 130x guests  
Price per head start from £209+VAT



## Three Course Wedding Breakfast

A traditionally elegant wedding breakfast with a canapé reception followed by a three course plated wedding breakfast. You choose your favourite dishes and let us do the rest for your guests with dietary requirements.

Based on 50x guests  
Price per head start from £262 + VAT

Based on 130x guests  
Price per head start from £228+VAT







# CANAPÉS & DRINKS

## RECEPTION

### Sample Menu

#### Canapés

##### Served Cold

Mushroom Parfait, Purple Shiso & Cep Cracker (Vg)  
Herb Mayonnaise, Neal's Yard Crème Fraiche & Seeded Cracker  
Goat's Cheese Profiterole, Wildflower Honey & Bee Pollen  
Chalk Stream Trout Tacos, Hass Avocado & Espelette Pepper  
Chicken Liver Parfait, Brioche & Pickled Walnut Ketchup  
Beef Tartare, Pickled Mustard Seeds & Truffle Emulsion

##### Served Warm

Miso Aubergine Bao (Vg)  
Onion Bhaji, Coconut & Mint (Vg)  
Lincolnshire Poacher Cheese Toastie, Beer Onion Ketchup & Chives  
Lettice Fish Finger, Tartar Sauce & Dill  
Chicken Thigh Nugget & Szechuan Hot Honey  
Lamb Neck Croquette, Lava Bread & Dill Mayonnaise

#### Dessert Canapés

Coconut, English Blackberry & 70% Chocolate Macaroon (Vg)  
Passion Fruit Pastille (Vg)  
Double Chocolate Brownie, Dulce De Leche & Cocoa Nibs (V)  
Rhubarb & Custard Sandwich (V)  
Lemon & Hibiscus Meringue Pie (V)  
Champagne & Raspberry Jelly







# THREE COURSE DINNER

## Sample Menu

### Canapés

Corn Tostada, Hass Avocado & Charred Corn Salsa (Vg)  
Samphire Pakora, Tamarind, Coriander & Coconut Yoghurt (Vg)  
Smoked Garlic Cracker, Burnt Leek & Hazelnut  
Lincolnshire Poacher Cheese Toastie, Beer Onion Ketchup & Chives  
Smoked Tuna, Kombu Mayonnaise, Katsuobushi & Sesame  
Char Siu Pork Belly & Crackling Bao

### Starters

#### Hen of the Woods

Mushroom XO sauce, silken tofu soubise & sugar dulse (Vg)

### Main Course

#### Hereford Beef Fillet

Konro grilled fillet, tallow potato terrine, horseradish purée, charred Tropea onions, spring greens & truffled beef sauce

#### Gochujang Glazed Savoy Cabbage

Glazed Savoy cabbage, sushi rice cake, puffed black rice, crispy seaweed, Tokyo turnip purée, Shio Koji butter sauce & green allium oil (Vg)

### Desserts

#### Chocolate & Hazelnut 'Rocher'

55% chocolate crèmeux, hazelnut ice cream & toasted hazelnut feuillitine crunch (V)







# WEDDING BREAKFAST

## Sample Menu

### Canapés

Shitake Tartare, Potato Crisp & Kombu Mayonnaise (Vg)  
Smoked & Cured Beetroot Carpaccio, Horseradish & Caraway Cracker (Vg)  
Soft Quail's Egg, Toasted Brioche, Truffle Emulsion & Chives  
Hand Picked XO Car Y Mor Crab, Granny Smith Apple & Lovage Tart  
Salt Cod Croquette, Lemon Aioli & Espelette  
Duck Leg Fritter, Compressed Cucumber, Hoi Sin & Sesame

### Starters

#### Mushroom Parfait

Mushroom parfait, truffle ketchup, wild mushrooms & cep cracker

### Main Course

#### Cotswold White Chicken

Cotswold white chicken breast, confit chicken leg scrumpet, caramelised whey & cauliflower purée, rainbow chard, truffled gnocchi & tarragon cream sauce

#### Caramelised Onion, Potato & Tunworth Cheese Pithivier

Baked caramelised onion, Tunworth cheese & potato pithivier, broad leaf spinach, leek purée & British truffle jus (V)

### Dessert Canapés

70% Virunga Chocolate & Salted Caramel Truffles (Vg)  
Spiced Plum Pastille (Vg)  
Lettice Salted Caramel Chocolate Bourbon (V)  
Calamansi & White Chocolate Truffle (V)  
Stem Ginger & Torched Meringue Key Lime Pie (V)  
Whiskey Sour Jelly







# EXTRA TOUCHES

Lettice will always go above and beyond to deliver each and every element of your day so that it is bespoke to you.

Below are some ideas to personalise your big day but if you have something in mind, let us know we're always excited to do something new!



Teeny Weeny Cocktails



Champagne Tower



Late Night Bites



Caviar Trolley

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Dessert Trolley



Food Stations



Affogato Station



Oysters





## Get in Touch

All our quotes are bespoke, we would love to work with you  
to create your perfect wedding day

Call 0207 820 1161 or email [events@letticeevents.com](mailto:events@letticeevents.com)  
[letticeevents.com](http://letticeevents.com) | [@letticeevents](https://www.instagram.com/letticeevents)

