



*Payne + Gunter*



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# Payne+Gunter

Payne and Gunter is a **versatile, inspired and environmentally aware** caterer. We are **passionate** about providing our customers with a **flexible approach** to creative events.

**Experts in logistics** our longstanding team has extensive knowledge of the **Merlin venues** which enable us to cater for both small and large events.

We are **consistent, reliable and down to earth** special event caterers.

Please note all prices quoted are subject to VAT

The prices should be used as a guide and upon confirmation of your chosen venue and event specification we will provide you with an accurate quotation



## Canapé reception (until 22.00hrs)

	Madame Tussauds	London Dungeon	SEALIFE London Aquarium
50-75	£50.00	£55.00	£55.00
76-100	£45.00	£55.00	£55.00
101-150	£45.00	£50.00	£50.00
151-200	£42.00		£48.00
201-250	£38.00		£42.00
251-300	£36.00		£38.00
301-350	£34.00		£38.00
351-400	£34.00		£36.00
401-600	£34.00		£36.00
601-800	£34.00		
801-1000	£32.00		

### Inclusive of;

- 8 canapés per person
- Event manager
- Front of house service staff
- Chefs and back of house team
- All service equipment
- Drinks management



## Canapé suggestions for your event

### meat

tartlet of roast English quail with compote of balsamic vinegar and pickled ginger

mini Yorkshire pudding with rare roast beef and horseradish

lamb and apricot malay spiced skewers

Indonesian bang bang chicken with peanut sauce, beansprouts and chilli

### fish

beetroot cured salmon with coconut and lime on crostini

ginger and soy marinated tuna on papaya salsa

seared scallops with pea and mint puree

tartlet of smoked haddock with welsh rarebit

### vegetarian

boccocini and fired cherry tomatoes on crostini with basil

walnut blinis with glazed figs, pear relish and stilton cheese

filo tartlet with mushroom stroganoff

### dessert

gooey baby chocolate brownies topped with dark chocolate ganache

hazelnut mini meringues with rose petal cream



## 'Late night' party (until midnight)

	Madame Tussauds	London Dungeon	SEALIFE London Aquarium
50-75	£50.00	£55.00	£55.00
76-100	£50.00	£55.00	£55.00
101-150	£40.00	£50.00	£50.00
151-200	£38.00		£48.00
201-250	£36.00		£45.00
251-300	£32.00		£34.00
301-350	£32.00		£34.00
351-400	£32.00		£34.00
401-600	£32.00		£34.00
601-800	£32.00		
801-1000	£31.00		

### Inclusive of;

- 3 mini meals stations, 2 grab items, 1x dessert
- Event manager
- Front of house service staff
- Chefs and back of house team
- All service equipment
- Drinks management



## Menu samples for your 'late night' party

### canapés

prawn with lime salsa in filo

crostini of beef tournedos with béarnaise sauce

stilton rarebit with pear and rocket pesto

### mini meals

slices of marinated lamb fillet, with potato and mushy pea puree, mint gravy and apricot and mint conserve

strips of rare roast beef served on mixed leaves with crumbled Cropwell Bishop Stilton, walnuts and grain mustard vinaigrette

seared Queen scallop on mint and pea risotto with peppery rocket

sun blushed tomato and spinach frittata

### grab items

gourmet beef burger with cheddar cheese and pickled gherkin

little pots of smoked salmon mousseline with crispy toast soldiers

mini tartlet filled with spinach, asparagus, quail egg and hollandaise

### grab desserts

jaffa cake mousse – chocolate with orange jelly

shots of apple and blackberry crumble



## Gala dinners and Awards (until midnight)

	Madame Tussauds	London Dungeon	SEALIFE London Aquarium
50-75	£75.00	£90.00 (x65 max)	£80.00
76-100	£75.00		£80.00
101-150	£70.00		£75.00
151-200	£68.00		£73.00
201-250	£62.00		
251-300	£61.00		
301-350	£60.00		
351-400	£60.00		

### Inclusive of;

- 3 course seated dinner with coffee and chocolates
- Event manager
- Front of house service staff
- Chefs and back of house team
- All service equipment
- Drinks management



## Some sample 3 course menu options

### starters

tower of smoked English trout and new potatoes with a trio of beetroot, fennel vinaigrette and rye toasts

beef "nicoise"- carpaccio of lightly seared English sirloin, black olive vinaigrette, roasted cherry tomatoes, quails eggs and a little salad of fine beans topped with home made potato crisp

### main courses

supreme of English guinea fowl scented with sage and thyme on summer greens with a little pear and Somerset Brie "spring roll", butternut puree and Madeira jus

Old Spot pork belly confit with pork medallion, sage Lyonnaise, braised apples, baby leaf spinach with a Calvados jus and Somerset cider jelly

### desserts

"shades of Mocha": a dark chocolate rectangle filled with a ginger mousse, coffee granite served with a chocolate spoon and an espresso cream

apple trio – green apple mousse topped with apple jelly, Granny Smith sorbet with a tuille biscuit and apple crisp and a tiny slice of apple frangipane





## client testimonials

"The evening was a tremendous success and the feedback about the meal has been excellent. Please pass on our sincere appreciation and thanks to all involved in making the event so successful."

**Rolls Royce – Learning and Development Awards**

"From the initial proposal, through to the planning, the menu tasting and Monday night's event you have provided us with a very very efficient and faultless service, and always being very accommodating with our ever changing requirements, it made everything so easy for us... The food was well presented and was enjoyed by our guests during the evening... The event overall was a great success, so thank you for the part you played in this. Here's to hopefully many more events in the future together!"

**Natural History Museum - Venues Event Management**

"What can I say? Awesome – fantastic – delicious; the comments I've been receiving go on and on! You really pulled out all the stops...superb presentation, delightful food and sparkling service! Your staff without exception were polite, friendly and efficient and your chefs outstanding. The Guinea Fowl was a major hit (until the Eton Mess arrived of course!). Now all I need is another function!"

**Queens House - JP Knight**

"All I can say is THANK YOU THANK YOU THANK YOU. You are a bunch of old pros and that's what we respect and admire. You should be proud of what you and your teams do..."

**Earls Court - British Phonographic Industry, BRIT Awards**