

THE BARBECUE & BANQUETING CHEF



Established since 1994, Barbecue and Banqueting Chef provides delicious menus to suit all tastes and budgets, whether it is for 20 or 2,000 people.

From hog roasts, BBQ's and buffets through to à la carte and fine dining, we provide exceptional cuisine right across Sussex, Hampshire, Surrey and the South East.

Furthermore, with over 16 years experience, we are vastly experienced in creating excellent catering for weddings, parties, company promotions, birthdays, anniversaries or smaller dinner parties.



www.BBQChef.co.uk

01243 267985

CANAPÉS MENU

HOT

Roasted red pepper, tomato and goats cheese tartlets (v)

Whole baked brie served with crudities (v)

Blue cheese sables topped with mozzarella, pesto and sun blush tomatoes (v)

Caramelized red onion tarts with finely grated parmesan cheese (v)

Char grilled asparagus wrapped in Parma ham, topped with parmesan cheese

Champagne and truffle cocktail sausages

Drunken devils on horseback (prunes marinated in brandy,
stuffed with mango chutney and wrapped in smokey bacon)

Cornets of crispy duck pancakes with finely chopped spring onions and hoi sin sauce

Thai Style crab cakes with chopped fine beans, coriander and a sweet chilli dip

Maryland crab cakes flavoured with mustard, parsley and lemon with a tarragon mayonnaise

Spicy tiger tail prawns marinated in white wine, garlic and hot chillies

Deep fried fish and chips

Monkfish satays with a spicy peanut sauce

Mini Yorkshire puddings with rare roast beef and a horseradish sauce

Skewers of Thai style chicken with Mango

Mini gourmet burgers (available in beef or lamb)

COLD

Melon wrapped in air dried ham

Cherry tomatoes stuffed with white crab and chopped sun blushed tomatoes,
dressed with balsamic vinegar

Smoked salmon cornets filled with a smoked trout mousse

A brandy chicken liver parfait on a toasted brioche topped with pistachio nuts

Bilinis topped with smoked salmon, sour cream and chives.

The Barbecue and Banqueting Chef

Year round event catering for all occasions

Oysters topped with a frozen bloody Mary served in a shot glass

A selection of marinated olives and roasted nuts (v)

(v) = suitable for vegetarians

Prices are approximately £8.75 + VAT depending on exact selection and final numbers, which will provide at least 5 different canapés per person.

FINE DINING MENU

Starters

A range of home made soups

A parfait of brandied chicken livers with a black cherry compote and toasted brioche

Poached asparagus with roses of air dried ham on a bed of mixed leaves with a light vinaigrette dressing

Roasted pear and dolcelatte tart served with a baby salad in a honey and walnut dressing

Mussels in a creamy white wine, garlic and green pepper corn sauce

Smoked duck and orange salad

Smoked salmon and trout terrine with a dressed watercress salad

Fresh king scallops with a seafood risotto and a lime hollandaise

Roses of fine smoked salmon served with sour cream, gherkins, capers, shallots and home made blinis

Tians of avocado, pear and fresh white crab with a herb salad garnish

Fresh salmon tartar with a Japanese Wasabi dressing

Smoked fish, salmon, halibut & trout fillets on a bed of mixed leaves with mustard dressing

Baskets of crusty breads and dinner rolls

Tapas style platters, served to the tables with a range of cured Italian meats, olives, artichokes, sun-

blushed tomatoes, marinated mushrooms and mozerella

Spiced Parmesan discs topped with raclette and avocado, sun-blushed tomatoes served with mixed

leaves and crispy pancetta

31 Abbottsbury, Pagham, West Sussex, PO21 4RT

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Main courses

Fillet of Beef Wellington with a thyme scented Madeira sauce

Fillet of beef topped with a wild mushroom and wholegrain mustard sauce

A trio of lamb, confit shoulder with a red wine jus, loins wrapped in bacon on a bed of spinach and racks of lamb on a parsnip puree

Corn fed breasts of chicken in a smoky bacon, cider and mustard sauce

Corn fed breasts of chicken wrapped in Parma ham, stuffed with mozzarella and sun blushed tomatoes, served with saffron potatoes and a chorizo cream sauce

Guinea fowl wrapped in pancetta, with a fricassee of oyster mushrooms, shallots and white wine

Crispy duckling marinated in sherry, orange and oriental spices, gently steamed then oven roasted with a honey and citrus sauce

Roasted fillets of monkfish wrapped in Parma ham and sun dried tomatoes with a seafood risotto and glazed with a balsamic reduction

Lemon sole fillets stuffed with prawns and accompanied by a seafood sauce

Poached fillet of sea bass filled with a salmon mousse and served with a scallop sauce

Potatoes

Mini baked potatoes in sea salt and rosemary

Dauphinoise potatoes with cream and garlic

Baked stuffed jacket potatoes

Lyonnais potatoes with sautéed onions

Crispy sautéed potatoes

Various flavours hand mashed potato
(Horseradish, mustard, celeriac, spring onion & chive, butter & cream)

Vegetables

A mélange of stir fried vegetables

Chef's selection of fresh seasoned mixed vegetables

Roasted root vegetables including carrots, parsnips and celeriac

Baby carrots cooked in butter and sugar with fresh dill

Puree of carrots, sude and parsnips

Savoy cabbage with bacon and rosemary

Spiced braised red cabbage

Stir fried broccoli glazed with an oyster sauce

Three-bean mange touts with sugar snap peas

Fresh spinach

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SPIT ROAST & BBQ MENU

From the Spit

Spit Roast Pig with an apple and calvados sauce

Wild Boar with a spiced red current sauce

Spit Roast Lamb in rosemary, honey and garlic with mint sauce and a red onion marmalade

Racks of guinea fowl, ducks or chickens with various sauces

Spit Roast Turkeys with port and cranberry sauce

Haunches of Venison with a Cumberland sauce

Ribs of beef on the bone with a horseradish sour cream and chive sauce

Vegetarian option

Roasted vegetable Brulee with a sweet pepper sauce

A ragout of wild mushrooms in a puff pastry basket

From the BBQ

Barbecued Beef

Rib eyes of Beef marinated in mustard & Madeira,
with a horseradish, sour cream & chive sauce.

Rump steaks marinated in orange, rosemary & garlic

Beef bourguignon skewers with caramelised shallots and a herby hollandaise

Large homemade beef burgers with a red pepper relish

Italian style beef burgers topped with mozzarella and sun blushed tomatoes

Barbecued Lamb

Lamb kebabs in a Greek style marinade with oregano, thyme, lemon and garlic

Studded legs of lamb in citrus oil with garlic & rosemary

Tandoried legs of Lamb

Minted lamb cutlets

Moroccan spiced lamb kebabs

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Barbecued Pork

Pork steaks in a spicy rum marinade

Meaty spare ribs in a BBQ sauce

Sweet & sour pork kebabs

Jerk spiced pork bellies with a pineapple salsa

Barbecued Chicken

Moroccan spiced chicken breasts glazed with a chilli Jam

Italian style chicken kebabs with a pesto dressing

Breasts of chicken in rosemary, orange & garlic

Chicken breasts in honey, ginger & soy sauce

Tandoried chicken breasts with a mint yoghurt

Skewers of chicken & pineapple in honey, ginger & soy sauce

Skewers of Thai style chicken with a mango & chilli salsa

Chicken Piri Piri marinated in wine, garlic, oregano and sweet chillies.

Creole style chicken in a spicy coconut marinade

Lemon & thyme chicken

Honey and mustard chicken

Chicken satays with a peanut sauce

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Sausages

Pork

Chipolatas

Pork & Honey - A great blend

Pork & Tomato - An old Northumberland recipe

Cumberland - Traditionally peppery

Lincolnshire - Seasoning dominated by sage

Oxford Pork- A mixture of herbs and Lemon flavour

Special Country Pork - A peppery traditional seasoning

Pork & Real Ale - Oats and herbs soaked in Young's Bitter

Pork, Ale & Watercress - A great herby finish

Pork & Sun Dried Tomato – Another great taste of Italy

Welsh Leek - Very popular and goes well with cheese

.Sussex Savoury - Great flavour of the herb winter savoury

Spanish Pork - Fresh chorizo with peppers, red wine & garlic

Sweet Italian - Pork with garlic and fennel

Toulouse Garlic Pork - Pork with garlic and parsley

Chicken

Chicken & Blue Cheese - A very popular blend.

Garlic Chicken - With parsley, wine, & onions.

Thai Chicken - Hot spicy & full of flavour

Lamb

Moroccan/Merguez Lamb - Hot & spicy

Lamb & Mint - What more can one say?

Lamb & Rosemary - A traditional combo

Beef and Game

Beef & Guinness - Beef, Guinness and a mild seasoning

Aberdeen Beef - A blend of beef, bacon & oats

Boerewors - South African grilling beef sausage

Exotic

Creole - From New Orleans with red wine, some chilli & herbs

Hot Mexican - A very hot cousin of the Spanish chorizo

Ostrich - Low-cholesterol meat with wine and game seasoning

Drunken Duck - The cognac makes you quack with delight

Wild Boar, Apples & Calvados

Roo Banger - Mild gamey flavour with sherry

Pork & Sun Dried Tomato - Another great taste of Italy

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Barbecued Seafood

Tandoried monkfish with a mint yoghurt

Tuna Steaks with caramelized lemons

Skewers of salmon in lime & ginger with a fresh tomato salsa

Peppered skewers of tuna & tiger tail prawns with a red chilli mayonnaise

Skewers of scallops, monkfish, & tiger tail prawns with a tarragon mayonnaise

Salmon & tiger tail prawn kebabs with a lime hollandaise

Fresh king prawns with a mango & chilli salsa

Marinated fresh king prawns in white wine & garlic

Sardines stuffed with garlic & rosemary

Vegetarian BBQ

Portobello mushrooms stuffed with roasted vegetables and topped with goats cheese

Mushrooms and bean burgers with a red pepper dressing

Mushrooms stuffed with spinach and blue cheese

Aubergine & feta rolls with sun dried tomatoes and basil

Marinated halloumi and vegetable kebabs

Corn on cobs with garlic and herb butter

A selection of vegetarian sausages

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HOT BUFFET MENU

Beef Bourguignon slow cooked in red wine with button mushrooms and baby onions – (f)

Bombay beef & potato curry served with basmati rice – (f)

Home made beef lasagne – (f)

Oxtails cooked in Guinness, chorizo sausage and cannellini beans (no bones) – (f)

Braised duck cooked in port and black cherries

Venison casserole with cranberries – (f)

Braised lamb shanks in a rich Cumberland sauce

Chicken en crouete filled with leeks and bacon accompanied by a stilton and white wine sauce

Fillets of chicken cooked in a rich tomato, garlic and white wine sauce,
topped with mozzarella cheese – (f)

Mexican style chicken stew cooked with mixed peppers, chillis,
white wine, garlic and kidney beans – (f)

Chefs paella with chicken, Spanish sausage, shellfish, peppers, peas and saffron – (f)

Wild mushroom risotto topped with truffle oil and parmesan cheese – (v)

Mediterranean vegetable cassoulet – (v)

Potatoes

Mini baked potatoes in sea salt and rosemary

Baked stuffed jacket potatoes

Crispy sautéed potatoes

Various flavours hand mashed potato
(horseradish, mustard, celeriac, spring onion & chive, butter & cream)

Vegetables

A mélange of stir fried vegetables

Chef's selection of fresh seasoned mixed vegetables

Baby carrots cooked in butter and sugar with fresh dill

Stir fried broccoli glazed with an oyster sauce

Roasted root vegetables including carrots, parsnips and celeriac

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(v) = Suitable for vegetarians

(f) = suitable for a fork buffet where there is not necessarily seating for everyone

All unmarked dishes are best suited to a sit down meal with buffet service

COLD/FINGER BUFFET MENU

Selection of fresh cut sandwiches to include, beef, ham, egg and prawn

Hand raised pies with chutney (game, turkey & cranberry or pork)

Quiches: Spanish and Swiss cheese and mushroom

Seafood platter with prawns, salmon, crab and oysters

Platters of fine cheeses and fresh fruits

Platters of spiced sirloins of beef

Platters of cured meats and continental sausages

Platters of smoked fish including: hot & cold smoked salmon, halibut,
haddock, trout fillets and mussels

Our roast Hams in honey and cider

Coronation chicken

Sticky chicken drum sticks

Cocktail Sausages

**Any of these dishes can also be accompanied by our range of salads
and desserts if required.**

SALAD MENU

Dressed mixed herbs and baby salad leaves

A chunky mixed green salad with a light French dressing

Rocket & watercress salad with a sherry and orange vinaigrette

Chefs Caesars salad made with romaine lettuce, sliced apples and celery,
topped with parmesan and croutons

Ranch style salad with crispy bacon, croutons and a blue cheese dressing

Feta and pomegranate salad with red onion and chicory served with a red wine vinaigrette

A classic Waldorf salad coated in a lemon and mustard flavour mayonnaise

Greek style salad with tomatoes, olives, feta and cucumbers,
dressed with olive oil and pepper

A tomato, red onion and green bean salad with balsamic dressing

Tomatoes and coriander in a light French dressing

Beef tomatoes, mozzarella, avocado & fresh basil

Minted cucumbers and cherry tomatoes

Hand cut coleslaw with grated apples in a lemon mayonnaise

Warm pasta with fresh Pesto, topped with parmesan and pine nuts

Spicy pasta and roasted pepper salad

Chargrilled summer vegetables glazed with chilli jam

Minted cous-cous with grilled summer vegetables

Spicy rice noodle salad with peppers, green beans and fresh herbs

Rustic mixed bean salad with a creamy French dressing

Chorizo and crayfish risotto

Nutty wild rice with apricots and cashews

Chef's cold potato salad with spring onions and chives wrapped in sour cream

A warm potato salad with capers, gherkins, spring onions and a light French dressing

Mini baked potatoes in sea salt & rosemary

Baby roast potatoes in garlic

Hot minted new potatoes

A selection of crusty breads, soft rolls and Mediterranean herb loafs

DESSERT MENU

Fresh soft fruits salad

Fresh summer strawberries and cream

Chef's summer puddings with clotted cream

Port and strawberry Pavlovas with a strawberry sauce

Coffee and hazelnut meringues

Key lime pies – a tangy cream custard pie on a butter biscuit base

Chefs fresh lemon tarts served with summer berries and a raspberry coulis

Hot fruit crumbles (blackberry & apple, honey apple & sultana, or champagne rhubarb)

Vanilla cheesecake with blueberry compote

Raspberry and hazelnut meringues

Assiette of fresh lemon tart, chocolate mousse cake and raspberry sorbet with soft fruits

Profiteroles with a hot chocolate sauce

Chocolate mousse with raspberry compote

Belgium dark chocolate mousse cake with a white chocolate sauce and soft summer fruit

Chocolate mouse with oranges in Grand Marnier and caramel

Raspberry crème Bruleé topped with hazelnut praline

Bread and butter puddings with crème Anglaise

Treacle Tart with Cream Anglaise

Banoffee pies

Sherry trifles

Home made Christmas puddings with a rich brandy butter

Scottish raspberry & walnut shortbread

A platter of fine cheeses and fresh fruit

Baileys mousse served with a coffee sauce

Coffee and mints

Tray bakes

Chocolate fudge brownies

Home made flap jacks

Millionaires' shortbread topped with caramel and chocolate

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Suggested Menus

HOT BUFFET MENU

Spit roast pig with apple & calvados sauce

Chef's paella with chicken, Spanish sausage, shellfish, peppers, peas and saffron

Roasted vegetable lasagne (vegetarian option)

A chunky mixed green salad with a light French dressing

Greek style salad with tomatoes, olives, feta and cucumbers, dressed with olive oil and pepper

Chef's selection of fresh seasoned mixed vegetables

Baked jacket potatoes stuffed with cheese and chives

DESSERTS

Fresh summer strawberries and cream

Profiteroles with a hot chocolate sauce

A platter of fine cheeses and fresh fruit

Prices: (everything based on a min number of 100 adults)

Food at £22.95 per person for adults and £11.50 per person for children aged 11 and under.

A service charge of £200-600 depending on exact specification

All prices are plus VAT at 20%

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Summer Party Menu

From the spit

Free range spit roast pig with an apple and calvados sauce and chilli jam

Vegetarian

Roasted red pepper, tomato and goats cheese tartlets

Salad buffet

Chefs Caesars salad made with romaine lettuce, sliced apples and celery
Greek style salad with tomatoes, olives, feta and cucumbers dressed in olive oil

Minted cous cous with Grilled Summer Vegetables

Mini Baked Potatoes in Sea Salt & Rosemary

A selection of crusty breads, soft rolls and Mediterranean herb loafs

Desserts

Fresh strawberries and cream

Profiteroles with a hot chocolate sauce

Prices: (Everything based on a min number of 100 adults)

Food at £19.00 per person for adults

To include disposable plates, napkins and service equipment

Service charge of £200-400 for table and or bar service for the day

All prices are plus VAT at 20%

BBQ Menu

From the barbecue

Chicken Piri Piri marinated in wine, garlic, oregano and sweet chillies
Italian style Beef Burgers topped with mozzarella and sun blushed tomatoes
Lamb kebabs in a Greek style marinade with oregano, thyme, lemon and garlic

Vegetarian

Portobello mushrooms stuffed with roasted vegetables and topped with goats cheese
Corn on cobs with garlic and herb Butter

Salad buffet

Ranch style salad with crispy bacon, croutons and a blue cheese dressing
A Tomato, red onion and green bean salad with balsamic dressing
Hand cut coleslaw with grated apples in a lemon mayonnaise
Chef's cold potato salad with spring onions and chives wrapped in sour cream
A selection of crusty breads, soft rolls and Mediterranean herb loafs

Desserts

Chef's summer puddings with clotted cream
Fresh soft fruits salad

Prices: (Everything based on a min number of 100 adults)

Food at £24.95 per person for adults

To include disposable plates, napkins and service equipment

Service charge of £200-400 for table and or bar service for the day

All prices are plus VAT at 20%

BBQ Menu 2

Canapés

Whole Baked Brie served with crudities (v)
Thai Style crab cakes with chopped fine beans, coriander and a sweet chilli dip
Caramelized red onion tarts with finely grated parmesan cheese (v)
Parmesan shortbreads topped with fresh pesto, mozzarella and sun blushed tomatoes
Mini Yorkshire puddings with rare roast beef and a horseradish sauce

From the barbecue

Studded legs of lamb in citrus oil with garlic & rosemary
Lemon & thyme chicken
Fresh King Prawns with a mango & chilli salsa

Vegetarian

Mushrooms and bean burgers with a red pepper dressing
Marinated Halloumi and vegetable kebabs

Salad buffet

A Chunky mixed green Salad with a light French dressing
Beef tomatoes, mozzarella, avocado & fresh basil
Braised rice with wild mushrooms, shallots, garlic and fresh herbs
Hot minted new Potatoes
A selection of crusty breads, soft rolls and Mediterranean herb loafs

Desserts

Chef's summer puddings with clotted cream
Raspberry and hazelnut meringues

Prices: (Everything based on a min number of 100 adults)

Food at £34.95 per person for adults

To include disposable plates, napkins, cutlery and service equipment

Service charge of £200-400 for table and or bar service for the day

All prices are plus VAT at 20%

Fine dining wedding menu

Starters

Roasted pear and dolcelatte tart served with a salad in a honey and walnut dressing

Main course

Corn fed chicken breasts wrapped in Parma ham,
stuffed with mozzarella and sun blushed tomatoes,
served on a bed of peas and beans with saffron potatoes and a chorizo cream sauce

Vegetarian

A Ragout of Wild Mushrooms in a Puff Pastry Basket

A selection of crusty breads, soft rolls and Mediterranean herb loafs

Desserts

Chefs fresh lemon tarts served with summer berries and a raspberry coulis
Chocolate mouse with oranges in Grand Marnier and caramel

Coffee and mints

Prices: (Everything based on a min number of 100 adults)

Food at £24.95 per person for adults

China, cutlery, linen and glasses at approx £8-10 per head depending on exact specification

Service charge of £600-800 for table and or bar service for the day

All prices are plus VAT at 20%

Fine dining wedding menu 2

Canapés

Roasted red pepper, tomato and goats cheese tartlets (v)
Cornets of crispy duck pancakes with finely chopped spring onions and hoi sin sauce
Maryland crab cakes flavoured with mustard, parsley and lemon with a tarragon mayonnaise
Breaded fillets of Lemon Sole with a Tar Tar sauce & Chips
Mini Yorkshire puddings with rare roast beef and a horseradish sauce

Main course

A trio of lamb, comfit shoulder with a red wine jus,
loins wrapped in bacon on a bed of spinach
and racks of lamb on parsnip pure

Desserts

Vanilla cheesecake with a blueberry compote
Belgium dark chocolate mousse cake with a white chocolate sauce and soft summer fruit

Coffee and mints

Prices: (Everything based on a min number of 100 adults)

Food at £33.95 per person for adults

China, cutlery, linen and glasses at approx £8-10 per head depending on exact specification

Service charge of £600-800 for table and/or bar service for the day

All prices are plus VAT at 20%

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SPIT ROAST ONLY MENU – WITH PRICES

Jan 2011

Hog roast

Option 1	DIY Hog Roast. Cooked, collected and returned clean by yourselves. Includes spit machine hire, gas, instructions and all necessary equipment. You to supply and rack your own pig (max 120lb pig will fit in the machine).	£250
Option 2	As above but includes a max. 120lb pig supplied by us, racked up and ready to cook.	£450
Option 3	Hog roast delivered, supplied, cooked and served at your venue by one of our professional chefs. Including apple sauce and a chilli jam.	£600
Option 4	As above but with everything to serve hand held, including napkins, large soft baps and a chunky mixed salad.	£700

Prices based on 1 pig which will provide for approx. 100 plated meals or 130 buns. A discount may be arranged if you require more than one pig/machine at the same time. Hire period is usually 2 days for DIY roasts.

Lamb roast

Option 1	DIY Lamb Roast. Cooked, collected and returned clean by yourselves. Includes spit machine hire, gas, instructions and all necessary equipment. You to supply and rack your own Lamb.	£250
Option 2	As above but includes a max. 35lb Lamb supplied by us, racked up and ready to cook.	£350
Option 3	Lamb roast delivered, supplied, cooked and served at your venue by one of our professional chefs. Including mint sauce and a red onion marmalade.	£525
Option 4	As above but with everything to serve hand held, including napkins, large soft baps and a chunky mixed salad.	£550

Prices are based on 1 lamb which will provide approx. 30 plated meals or 45 buns. As with the pig, a discount for having 2 or more lambs at the same time may be arranged. Additionally we can provide an extra set of legs for £75 which can be roasted alongside the lamb in the same machine and will roughly provide an additional 15 plated meals or 20 buns. Hire period is usually 2 days for DIY roasts.

For options 1 & 2 we may be able to arrange local delivery at a small extra cost.

Everything subject to availability and surcharges may apply for travel outside of our local area

All Prices are plus VAT @ 20%

Other roast options

- Wild Boar with a spiced red current sauce
- Racks of guinea fowl, ducks or chickens with various sauces
- Spit Roast Turkeys with port and cranberry sauce
- Whole Venison with a Cumberland sauce (subject to seasonal availability)
- Ribs of beef on the bone with a horseradish sour cream and chive sauce

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USEFUL INFORMATION

Below is some helpful information on our services and the way in which we operate:

Pricing

Unless it's a spit roast alone we tend to price the food on a per head basis. There are however no prices on the item listed below because the individual dishes are not yet part of a full menu. Once you have chosen the dishes that take your fancy, we can put your personal menu together and cost it accordingly. Naturally the price varies depending on which items you choose, but menus can easily be altered to include cheaper or more exotic items in order to suit individual budgets. We are VAT registered so all prices quoted will be plus 20% but this will be made clear when we quote on your specific menu.

Children

We always try our best to accommodate children and usually find that they're happy with majority of the full menu. However, if you have specific needs or wish to have an individual children's menu then we are happy to accommodate. All children aged 11 and under will also benefit from a reduced adult rate depending on the numbers and exact menu.

Special diets

We have many vegetarian dishes with in all our menus, but we can also provide for special diet requirements with prior notification.

Staff

The price of our food generally includes a chef to cook and prepare the cuisine, but in many cases additional staff are required. We can therefore provide chefs, waiters/waitresses, helpers and bar people for duration of your event. The price varies depending on how long they're required for, but this will be detailed as a service charge when we quote. Depending on your wishes, they will be there to help you set up, serve the food & drinks and clear down at the end. We will generally concentrate on the food & drinks but we can assist with most things if you notify us in advance. We usually leave the venue when all the food is packed up and cleared away, but if you require waitresses and bar people to stay later then that can be arranged.

Hire of china, cutlery, glasses and table linen

Some of our menus are suitable for use with disposable plates and cutlery and the price will often include this where appropriate. However, should you require full crockery, cutlery, table linen and/or glasses then we can supply them. We don't actually hire it ourselves, but we have a strong affiliation with 2hire. We'll organise and arrange everything for you, the only difference being that they will then deliver, collect and invoice separately. We can also organise the hire of patio furniture, tables and chairs if necessary.

Please see the china price list for full details, but generally speaking its costs about the following:

- Hire of Plates & cutlery for a two course meal, with coffee cups, etc. - £3-5 pp
- As above but with table cloths & napkins - £5-8 pp
- As above but with glasses for Champagne, Wine and other drinks - £8-10 pp
- As above but with tables and chairs - £10.00-12.00 pp

Prices are per person and everything goes back dirty.

The prices largely depend on your exact specification, but we can discuss this once you confirm.

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Drinks and bar service

We are happy for our customers to do as much or as little as they like when it comes to the bar. Depending of the formality of the occasion, you may wish to supply and serve your own drinks or we can provide bar staff to serve your drinks for you. Alternatively, we can supply champagne, wine, Pimms, spirits, bottle beers, soft drinks, etc at pub prices. This can be charged on a wholesale or cash basis. If you would like a cash bar then this would be subject to obtaining a licence and the payment of a £250 setup fee to cover this and other costs.

Ice & bar equipment

If you would like us to serve your own drinks, then we can also provide ice, barrels, fruit and bar accessories at a small cost. We will supply a 15kg box of ice for £10 and fruit, etc for a minimal fee. Barrels can be hired at £5 each. However, if we are supplying the drinks then these will come as standard.

Terms & booking

Should you wish to book then we will initially require a short written confirmation, along with a 25% or min £200 non-refundable booking deposit and the return of our "Terms of Trading" document signed by you (<http://www.bbqchef.co.uk/terms.htm>). This will secure our services on your chosen date and bind you to our terms, but details can be changed after this time should you wish. We are a small company and would like you to experience our delightful food first, so there are no further deposits and the balance is due on the day or up to a maximum of 7 days after.

Confirmation of final numbers

It is always helpful to know the final number of guests as soon as possible. Unless you let us know otherwise when booking, we will always base the amount of food on the original numbers as quoted. However, the quote is always subject to a min number of people and this can only be changed up to 14 days before the event. We can however accept reasonable additions up to 4 days prior to your function.

Transport and delivery

In most cases our quotes include transport and delivery costs. However, we are often happy to travel beyond our usual area of Sussex, Surrey and Hampshire but we may add a surcharge for additional costs associated with this. Such costs would be clearly indicated in any quote.

Further information

I hope the above information has answered most of your questions but if there is anything else you would like to know then please don't hesitate to contact us. Our website at www.bbqchef.co.uk contains further details or please call us on 01243 267985.

We are always happy to help.

31 Abbottsbury, Pagham, West Sussex, PO21 4RT

Tel: 01243 267985

www.bbqchef.co.uk

Email: enquiries@bbqchef.co.uk

TESTIMONIALS

We have the pleasure of receiving many cards and letters thanking us for all our hard work. I hope the extracts below give you an idea of our commitment to our customers and the quality of food and service we provide. If you would like to see any in full then this can be arranged.

“Bruce and I just wanted to say a huge thank you for all the amazing food you prepared for our wedding on 9th April and for the excellent service provided. So many guests commented on the quality of the food and I was told the lemon pudding was to die for. We had the most amazing day and the way you helped make it all run like clockwork made it all the more special. We wouldn't hesitate to recommend you to anyone.”

-Tammy and Bruce Collinson 2010

“I would like to thank you for making my birthday barbeque party such a huge success. Your lamb spit roast was an overriding success everyone thoroughly enjoyed the lamb, it was so tender and the flavour was fantastic. All my guests enjoyed every mouthful and all want to have one in the future. I hope you can pick up quite a bit of business from that day. Your help during the set-up time was great and I thank you once again. If any of your future customers want a reference I would be willing to give a good one.”

-Carol and Jon Brock 2010

“Thank you so much for the fantastic food and service we received from you at the Manor Barn Buriton, 27th March 2010. We will be sending out official thank you's but just wanted to let you know how happy both we and our guests were – they have been raving about the food since! I would have no hesitation in recommending your team – or using you again for other occasions. Thank you so much and we wish you success in future ventures, you certainly deserve it!”

-Paula and Ian Whitewick 2010

“Thank you for the great food. So many of our guests said it was the best wedding food they've ever had.”

-Charlotte and Rob 2010

“I would like to emphasize that you and all your team did a fantastic job, as is reflected in all the thank you letters I have received from the guests, who have all raved about the delicious food also, your staff we're sp helpful and professional, and made everything go without a hitch.”

-Valerie and Nicholas Hall 2010

“Just to say a big thank you for the wonderful food and service you supplied yesterday for our summer party at Hollybank House. All the food was absolutely delicious, from the hog roast, through to the sweets and cheese board. Everyone has commented on the superb catering and your charming and helpful staff.”

-Roger and Libby Guess 2010

“Wow what a spread! Our wedding breakfast was out of this world, we are still getting comments from our guests all saying that it was the best food they have ever had! Please pass on our thanks to the other staff that we're equally fantastic.”

-Ollie and Michelle 2010

“Thank you ever so much for the fantastic hog roast you cooked for our ruby wedding anniversary. Also a big thank you for all the help and support you gave in the final frantic preparations on the day. It certainly made a wonderful feast and there were so many compliments from our family and guests and we have spread the word about the quality and taste.”

-Diane and Collin Wilson 2009

“Thanks again for the fantastic food you put on for our wedding. We've had a load of compliments on the pig and I think you may have converted a few vegetarians! It truly was a great feast, you're all incredibly helpful and it's such a slick operation, we will be recommending you to all and sundry”

- Patrick Brice 2009

The Barbecue and Banqueting Chef

Year round event catering for all occasions

TERMS OF TRADING 2008

1. Booking & deposits

Should you wish to book then we will initially require a short written confirmation along with a non-refundable booking deposit and the return of this document signed by you. The deposit will be outlined in your quote and will either be 25% of the approximate final balance or £100, whichever we feel necessary. This will secure our services on your chosen date and bind you by these terms. However, some details can be changed after this time including those outlined in sections 3 & 4.

2. Payment

There are no further deposits after the booking deposit. You will be invoiced on the day of the event and the balance is due immediately or up to a maximum of 7 days after. Payable by cash, cheque or BACS. Any late payments will be subject to interest at 5% per month calculated daily until the monies are received plus any expenses involved with recovering the debt. Failed payments will incur a £10 handling fee each time.

3. Final menu

The final menu will be as per your original quote unless changes have been agreed in advance.

4. Final numbers

Final numbers are due at least 7 days before the event. Prior to this time we will work on the basis of your original quote unless you have specified otherwise. When quoting we will always give details of the minimum numbers on which our prices are based. This is the foundation of our costing and the minimum number can only be changed up to 14 days before the event and it may affect the price. After this time you will be invoiced for this minimum amount notwithstanding the amount of people you actually have at your function. We can however accept reasonable additions to numbers up to 4 days prior to the event. On bookings at short notice (under 14 days before event) we will need minimum numbers immediately and these cannot be changed.

5. Cancellation

Once you have paid the deposit and accepted our terms, the following charges will apply in the event a cancellation.

Less than 7 days notice - 100% of the balance will be charged

Less than 14 days notice - 50% of the balance will be charged

Less than 28 days notice - 25% of the balance will be charged

Although the deposit may not be sufficient to cover the above charges, by accepting these terms you are contractually bound to honour the cancellation policy. In the event of a cancellation an invoice will be issued for the relevant amount and payment will be required within 7 days.

6. Prices

Prices on quotations will always remain the same up until the date of the event. Where the date of the function is unspecified within the quote, we can only guarantee prices for 6 months. Prices quoted in our brochure or on our website are subject to change without notice.

7. General

Many dishes may contain nut traces and we must be notified well in advance of any special diet requirements.

Declaration:

I have read, understood and agree to the above terms and conditions in respect of any dealings I/we have with 'The Barbecue and Banqueting Chef'.

Customer Signature: _____ **Date:** _____

Customer Print Name: _____ **Company:** _____

Date of Event: _____

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