



Your Sample 2 course Menu

Sharing Starters

Ham Hock Croquettes with a Grain Mustard Dip

Mini Smoked Salmon Crumpets

Queen Scallops with Heritage Tomato Tartar

Selection of Italian Salami & Cured Meats with Burrata, Balsamic & Olive Oil

Marinated Artichokes & Olives

Piquillo Peppers Stuffed with Houmous

Toasted Focaccia

Mains

Roasted Porchetta Roll with Lemon & Rosemary, Dauphinoise Potatoes, Wilted Chard with a Herb Jus

Wild Mushroom & Taleggio Risotto with grilled artichoke (Vegetarians only)

Lemon Stone Events to provide the following:

- All front of house & back of house staffing including event manager
 - All cutlery, crockery & linen relevant to the menu
- The Set up and food service on the day including setting the tables etc.
 - All kitchen equipment that the venue does not provide

Proposal



Lemon Stone Events

Here at Lemon Stone Events we provide Fantastic food with incredible service. Events are our passion and we sincerely hope you choose us to be part of your event.

We want to make this process as simple and obvious as possible. Please read through our proposal and let us know if there is anything that you would like to amend.

Please be aware a 50% deposit is required to secure booking 14 day prior to date of event.

Please take some time to read through our terms & conditions below. Please make any cheques out to Lemon Stone Events and if you are wishing to make a payment via BACS please use the details on invoice.

On behalf of everyone here at Lemon Stone I would like to thank you in advance for your custom. With us you are in safe hands.

LEMON STONE EVENTS

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Costs

Product	Quantity	Unit cost	Total cost
2 Course Menu	45	£32	£1,440
Cutlery, Crockery, Linen & Glassware	45	£5.50	247.50
Staffing (Included in Menu Cost)		N/A	N/A

Total - £1687.50

VAT 20% - Included

Grand Total - £1687.50