

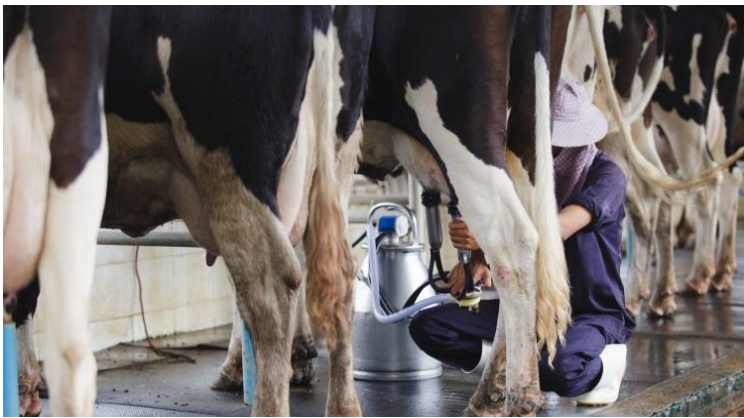


DAYTIME EVENTS  
CRAFTED  
WITH THE  
VERY BEST  
INGREDIENTS.

NEW SCIENCE, HARROW SCHOOL  
PACKAGE SELECTOR

**C&P**  
COOKS\*PARTNERS





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**WE HAVE AN UNDYING PASSION  
FOR GREAT, REAL FOOD.**

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# OBSESSED WITH ONLY USING THE VERY BEST OF BRITISH.

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Our kitchen team have a overriding and resounding passion to our food ethos: source for taste alone, purchase from the season, source ethical and sustainable suppliers and focus on British ingredients.

We believe menus should be at the very start of every event you plan. We offer complimentary menu consultations to design bespoke menus or tailor our popular favourites to make sure they are perfect to impress your guests.

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# YOUR INITIAL COSTINGS.

## FULL DAY.

## SANDWICH LUNCH.

We aim to give you an understanding here of the costs involved in your event at Harrow School. However please see these as a starting point to chat more.

This is based on your event starting at 9:00 am and finishing at 5:00 pm.  
(based on a 8 hour event)

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### DESCRIPTION

Early morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made Danish pastries (v) and fresh fruit kebabs (vg)(gf)

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Mid-morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)

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### Sandwich lunch selection

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Afternoon freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)

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Mineral water, sparkling elderflower and orange available during breaks

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Buffet table with white linen

	Light lunch	Substantial lunch
120 guests	£44.05 pp	£45.80 pp

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# YOUR INITIAL COSTINGS.

## FULL DAY.

## FINGER BUFFET LUNCH.

We aim to give you an understanding here of the costs involved in your event at Harrow School. However please see these as a starting point to chat more.

This is based on your event starting at 9:00 am and finishing at 5:00 pm.  
(based on a 8 hour event)

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DESCRIPTION
Early morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made Danish pastries (v) and fresh fruit kebabs (vg)(gf)
Mid-morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)
<b>Finger buffet lunch selection</b> based on 10 items per person (hot or cold)
Afternoon freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of biscuits (v)
Mineral water, sparkling elderflower and orange available during breaks

Buffet table with white linen

120 guests	Cold Finger buffet 1 £66.80 pp	Hot & cold Finger buffet 2 £70.60 pp
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# YOUR INITIAL COSTINGS.

## FULL DAY.

### FORK BUFFET LUNCH.

We aim to give you an understanding here of the costs involved in your event at Harrow School. However please see these as a starting point to chat more.

This is based on your event starting at 9:00 am and finishing at 5:00 pm.  
(based on a 8 hour event)

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DESCRIPTION
Early morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made Danish pastries (v) and fresh fruit kebabs (vg) (gf)
Mid-morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)
<b>Fork buffet lunch selection (available hot or cold)</b>
Afternoon freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)
Mineral water, sparkling elderflower and orange available during breaks

Buffet table with white linen

	Cold Fork buffet 1	Hot & cold Fork buffet 2
120 guests	£75.00 pp	£80.65 pp

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# YOUR INITIAL COSTINGS.

## FULL DAY ADD ON.

## EVENING RECEPTION.

We aim to give you an understanding here of the costs involved in your event at Harrow School. However please see these as a starting point to chat more. This is based on a 2 hour reception following on from your day event.

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DESCRIPTION		
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Static Nibbles (Menu 1)		
Canape Reception (based on 5 per person)		

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House wines, beer, mineral water, sparkling elderflower & mint and orange available during your reception		
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120 guests

Static nibbles  
£34.50

Canapes 5 per person  
£89.80





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**PERSONAL, DEVOTED, EVENT  
PLANNING & CREATION.**



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# YOUR INITIAL COSTINGS.

## HALF DAY.

### BREAKFAST AND REFRESHMENTS.

We aim to give you an understanding here of the costs involved in your event at Harrow School. However please see these as a starting point to chat more.

This is based on a 4 hour event.

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DESCRIPTION
Early morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made Danish pastries (v) and fresh fruit kebabs (vg)(gf)
Mid-morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)
Mineral water, sparkling elderflower and orange available during breaks

Buffet table with white linen

120 guests

Breakfast and refreshments  
£28.90 pp



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**THE ADDED EXTRAS  
TO GIVE GUESTS  
A LITTLE EXTRA LOVE.**

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# YOUR INITIAL COSTINGS.

## MEETING ROOM.

## SANDWICH LUNCH.

We aim to give you an understanding here of the costs involved in your event at Harrow School. However please see these as a starting point to chat more.

This is based on your event starting at 9:00 am and finishing at 5:00 pm.  
(based on a 8 hour event)

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### DESCRIPTION

Early morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made Danish pastries (v) and fresh fruit kebabs (vg)(gf)

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Mid-morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)

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### Sandwich lunch selection

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Afternoon freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)

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Mineral water, sparkling elderflower and orange available during breaks

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Buffet table with white linen

12 guests	Light lunch £78.10 pp	Substantial lunch £79.50 pp
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# YOUR INITIAL COSTINGS.

## MEETING ROOM.

## FINGER BUFFET LUNCH.

We aim to give you an understanding here of the costs involved in your event at Harrow School. However please see these as a starting point to chat more.

This is based on your event starting at 9:00 am and finishing at 5:00 pm.  
(based on a 8 hour event)

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DESCRIPTION
Early morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made Danish pastries (v) and fresh fruit kebabs (vg)(gf)
Mid-morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)
<b>Finger buffet lunch selection</b> based on 10 items per person (hot or cold)
Afternoon freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of biscuits (v)
Mineral water, sparkling elderflower and orange available during breaks
Buffet table with white linen

12 guests	Cold Finger buffet 1 £96.15 pp	Hot & cold Finger buffet 2 £102.55 pp
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# YOUR INITIAL COSTINGS.

## MEETING ROOM.

## FORK BUFFET LUNCH.

We aim to give you an understanding here of the costs involved in your event at Harrow School. However please see these as a starting point to chat more.

This is based on your event starting at 9:00 am and finishing at 5:00 pm.  
(based on a 8 hour event)

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Early morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made Danish pastries (v) and fresh fruit kebabs (vg) (gf)
Mid-morning freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)
<b>Fork buffet lunch selection (available hot or cold)</b>
Afternoon freshly made Fairtrade coffee, English breakfast tea and infusions with an assortment of home-made biscuits (v)
Mineral water, sparkling elderflower and orange available during breaks

Buffet table with white linen

	Cold Fork buffet 1	Hot & cold Fork buffet 2
12 guests	£114.05 pp	£123.00 pp

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# YOUR INITIAL COSTINGS.

## ADD ON MEETING ROOM.

## EVENING RECEPTION.

We aim to give you an understanding here of the costs involved in your event at Harrow School. However please see these as a starting point to chat more. This is based on a 2 hour reception following on from your day event.

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DESCRIPTION		
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Static Nibbles (Menu 1)		
Canape Reception (based on 5 per person)		

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House wines, beer, mineral water, sparkling elderflower & mint and orange available during your reception		
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12 guests

Static nibbles  
£74.30 pp

Canapes 5 per person  
£120.35



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# ADDITIONAL THINGS YOU MIGHT LIKE TO CONSIDER.

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DESCRIPTION	COST PP
Tea and coffee	£4.20 per serving
Freshly squeezed orange juice	£9.55 per litre
Home-made lemonade	£9.55 per litre
Danish pastries (finger size) (v)	£3 per person
Bacon and egg mayonnaise in hand-cut baguette	£6.60 per person
Tomato and egg mayonnaise in hand-cut baguette	£6.60 per person
Assortment of home-made biscuits (v)	£1.35 per serving
Assortment of finger cakes (v)	£3.30 per person
Fresh fruit basket (vg) (gf)	£3 per person
Fresh fruit platter (vg) (gf)	£3.90 per person
Cloakroom assistant – day event	£210.60
Cloakroom assistant – day and evening event	£265.80

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# ATTENTION TO DETAIL MEANS EVERYTHING.

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## KITCHEN EQUIPMENT | ALREADY INCLUDED

All kitchen equipment is all ready included.

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## FURNITURE AND LINEN HIRE | YOU MAY WISH TO ADD

We have included poseur tables to give your guests somewhere to rest their glasses or plates during the lunch service.

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## RECEPTION & TABLE GLASSWARE | ALREADY INCLUDED

We have many ranges of glassware which all help to add the finished touch to your event. Our standard range is called Savoie.

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## PRESENTATION WARE, CROCKERY & CUTLERY | ALREADY INCLUDED

We own a wide variety of presentation plates, slates and platters. We also consider display equipment such as wooden risers and Perspex staging platforms. We always want to make sure that food looks as good as it tastes!

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## STAFFING | ALREADY INCLUDED

Staff will be dressed immaculately with crisp black shirts, pressed aprons, polished shoes and neat hair. Should an event be themed we can accommodate staff to wear uniforms that match the mood or dress code of the event. We have included your team for an 8 or 12 hour shift.

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**MENUS & DRINKS  
CREATED & STYLED  
TO SUIT THE SEASON.**

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# NOW FOR OUR FAVOURITE ELEMENT, OUR MENUS & DRINKS LIST.

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## OUR MENUS

We have included a suggestion of menus for you. However our team of chefs are happy to tailor or create new menus to suit your event. We will always arm them with as much information as possible at the start of their menu writing to make sure their creations not only suit the season and your venue but most importantly the feel of your event too.

# OUR SANDWICH MENU

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## SANDWICH MENU 1

Served on a selection of hand-cut  
breads and floured wraps

Chunky free-range egg mayonnaise  
with sliced tomato on bloomer (v)

Poached Scottish salmon with  
cucumber, celery and mayonnaise on  
wholegrain

Chicken Caesar salad ciabatta  
Roasted vegetables and rocket on  
focaccia (v)

Mozzarella, onion chutney with tomato  
and ice burg lettuce floured wraps (v)

Hand-cooked crisps (vg) (gf)

## SANDWICH MENU 2

Served on a selection of hand-cut  
breads and floured wraps

Curd cheese, apple chutney, grated  
carrot and toasted seeds on white  
bloomer (v)

Atlantic prawns with celery and cos  
lettuce on wholegrain bloomer

Beef pastrami with mustard mayo and  
sliced dill gherkins on light rye bread

Roasted peppers with courgette paste  
and spinach on herb focaccia (vg)

BBQ chicken and cabbage slaw floured  
wraps

Hand-cooked crisps (vg) (gf)

# OUR FINGER BUFFET MENU

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## FINGER BUFFET MENU ONE

*Served cold*

Roasted cherry tomatoes, red onion  
and basil tarts (v)

Floured tomato wrap with peppered  
sirloin, spinach, cucumber, horseradish  
cream

Mini pots of tabbouleh with houmous,  
grilled artichoke and chickpea crisp  
(vg) (gf)

Parmesan biscuit with honey scented  
goats' cheese and tomato paste (v)  
Chorizo, charred red pepper and baby  
mozzarella kebabs (gf)

Parmesan scone with London smoked  
salmon and dill crème fraîche  
Thai spiced prawn salad rice paper roll  
(gf)

Nori sushi squares with pickled baby  
vegetables and wasabi (vg) (gf)

Home-made Cumberland pork sausage  
and herb rolls

*Dessert*

Fresh fruit kebabs (vg) (gf)

Cherry muffins with orange frosting (v)

## FINGER BUFFET MENU TWO

*Served cold*

Hot smoked flaked salmon, dill and  
Gresham duck egg frittata

Herb focaccia crostini with roasted  
butternut squash, creamed ricotta,  
black olive paste (v)

Black pudding scotch quail egg with  
herb mayonnaise

Mini brown bap slider with prawns,  
celery and chilli mayonnaise

Char-grilled rosemary polenta, lemon  
ricotta cream, shaved smoked chicken  
(gf)

Cucumber cup with quinoa salad and  
roasted beetroot (vg) (gf)

*Served hot*

Coconut, ginger and lime chicken  
skewers with sweet and sour green  
chilli dip (gf)

Roasted squash and chestnut  
mushroom puff pastry roll (vg)

Salt cod, cracked wheat and broad  
bean kofta with minted yoghurt dip

Sweet corn, halloumi and potato cake  
with oregano and lemon yoghurt (v)

Dark chocolate and orange mousse  
(gf)

Fresh fruit satay with mango and  
passion fruit dip (vg) (gf)



# OUR FORK BUFFET MENU

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## FORK BUFFET MENU ONE

*Served cold*

Vietnamese caramel glazed salmon  
with chilli sambal (gf)

Char-grilled chicken salad, with baby  
gem lettuce, roasted tomatoes and  
harissa dressing (gf)

Asian spiced roasted squash with  
crushed pea dahl and crispy leeks (gf)

Artisan French bread and Somerset  
butter (v)

Leaf salad with tomato, cucumber,  
spring onion and French dressing (vg)  
(gf)

New potato with minty Dijon mustard  
(vg) (gf)

Vanilla bean cheesecake with  
blueberry compote (v)

## FORK BUFFET MENU TWO

*Served hot*

Mexican marinade beef with courgette,  
black beans, avocado salsa and yoghurt  
(gf)

Smoked haddock and spring onion  
fishcake with tartare sauce

Roasted sweet potato and lentil pie  
(vg) (gf)

Artisan French bread and Somerset  
butter (v)

Crispy potatoes with rosemary and  
garlic (vg) (gf)

Leaf salad with tomato, cucumber,  
spring onion and French dressing (vg)  
(gf)

Beetroot, red onion and radish salad  
with horseradish dressing (vg) (gf)

Kent Bramley apple and cinnamon tart  
with vanilla sauce (v)

# OUR EVENING RECEPTION MENU

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## STATIC NIBBLES

### MENU ONE

Bread sticks  
Prawn crackers with chili sauce  
Ready salted crisps  
Tortilla and dips

### MENU TWO

Rosemary sticks  
Thai prawn crackers & chili salt  
Cumin thins  
Ready salted crisps

## CANAPES

### SELECT 5 ITEMS

#### MEAT SERVED COLD

Poppy seed and parmesan shortbread with Welsh black seared beef sirloin and home-made curd cheese  
Wild garlic scented crostini with shaved coppa ham, lemon mascarpone and salted capers  
Crispy flatbread, horseradish mousse and peppered seared Gressingham duck

#### MEAT SERVED HOT

Sticky soy and ginger chicken lollipop with a sesame crust  
Pulled slow cooked lamb shoulder bon dom

#### FISH SERVED COLD

Black rice crackers with smoked trout pâté and keta caviar  
Line caught cod ceviche with corn chips and diced pickled vegetables  
Miso red mullet, white radish, carrots and micro spring onion sushi

#### FISH SERVED HOT

Pan-fried sea bass with cauliflower and spinach dahl and glazed cauliflower crisp  
Smoked cod croquette with seaweed crust and wasabi crème fraîche

#### VEGETARIAN SERVED COLD

Talegio biscotti with red pepper pannacotta, aioli and herbs  
Tapioca crisp with smoked and candid aubergine and dried mushroom powder  
Tacos with feta cream, sun-dried tomato, cucumber and black olive crumbs

#### VEGETARIAN SERVED HOT

Spiced carrot and halloumi patty with burnt aubergine  
South East Asian paneer skewers with lime and coriander salsa

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# TERMS & CONDITIONS



## Definitions

"The company" means Cooks & Partners Limited.

"The hirer" means the person named on the quotation for an event and the

"Agent" means any sub-contractor or supplier hired by the hirer.

"The event" means the event detailed on the quotation.

An order placed with Cooks & Partners implies acceptance of these terms and conditions.

Quotations. Quotations are valid for 30 days only from the date of the quote and after this period we have the right to re-quote.

Charges. Quote prices are prepared on the basis of specific numbers. The price is subject to alteration depending on the final numbers of guests.

Instruction of Engagement of Cooks & Partners Catering Services. No booking will be considered confirmed until the hirer has completed and signed the "Instruction of Engagement" form. On receipt of this form a confirmation schedule will be issued.

Confirmation. No booking will be considered confirmed until the hirer has signed the confirmation schedule and it is received by the company.

Cancellation. The following cancellation charges will apply: 28-14 days 25% of the estimated final invoice 14-7 days 80% of the estimated final invoice 7-0 days 100% of the estimated final invoice.

Non-Account Client Invoice. A 10% non-refundable admin fee is chargeable on booking to secure our services and is payable in line with the due date stated on the invoice. The remaining payment of 90% of the estimated total cost of the event is payable no less than 8 weeks prior to your event.

Account Client Invoice. 100% balance is due for payment after your event payable in line with the date stated on the invoice.

Payments. All charges are subject to VAT at the current rate. All payments are required in sterling by bacs or bank transfer. Non-commercial clients - credit/debit card or payment links are only accepted up to the invoice value of £500.00 or less. Commercial clients - credit/debit card payments carry a 2% surcharge for merchant services and transaction fees.

Non Payment. All invoices are due for payment within the time given on the invoice. Invoices not paid within these times will attract a surcharge on the outstanding amount at the rate of 5% per annum above Lloyds Bank Plc base rate for every calendar month (calculated on a daily basis) until payment is made. For this calculation the calendar month in which the account should have been paid will be included. The cost of all legal action or debt recovery that involves outstanding accounts will be charged to the hirer.

Final Numbers. Must be confirmed to us in writing no later than 7 working days prior to each event.

Food Delivery & Collection. Food delivery and collection costs is set out in the quotation/pack.

Equipment Hire / Delivery & Collection. The company if engaged will be responsible for all clearing and packing of equipment. If no staff have been engaged, the hirer should take responsibility to scrape clean and pack all equipment back into the appropriate boxes ready for collection. The hirer will be charged for additional labour if the equipment is not ready for collection at the time agreed. Equipment delivery charges will be detailed on your quotation. The company or its sub-contractors will endeavour to deliver with due care and attention from a hard standing area adjacent to main door/loading bay, ground level entrance, unless pre-arranged at the given times requested by the hirer. If suitable parking is not arranged and a parking notice is issued the hirer is liable for the parking notice fine. Deliveries left at premises unattended are left at the hire own risk.

Staff. All staffing costs are based on a minimum of a four-hour period and overtime will be charged at the normal hourly rate thereafter. Travel expenses will be charged to the hirer if they are required to work earlier than 6.30am and later than 11.30pm.

Food. All food is freshly prepared by the finest ingredients for your event. The company reserves the right to make price changes or substitutions due to market fluctuations. The company cannot be held responsible for the safety of any food supplied directly by the client. Due to health and safety, no left over or wasted food can be left with the hirer or taken home by the hirer or staff. It remains the property of the company to dispose of in a correct and proper manner.

Allergic Reactions. As we do not operate in an allergen free environment, the company cannot guarantee that any product or menu is totally allergen free or allergen derivatives free or contain other ingredients to which guests may have a serious allergic reaction to. We recommend that guests with a severe allergy talk to us directly to arrange alternative menus.

Wines, Spirits & Drinks. Are sold by the bottle or minimum amount where stated. No charge will be made for bottles returned un-chilled or the labels and stoppers intact.

Complaints. Any complaint must be made verbally to the company within 24 hours of the event concerned and followed up in writing no more than 48 hours after the event.

Advertising Material. All drawings, descriptive matter, specifications and advertising issued by the company and any descriptions or illustrations contained in the company brochures or quotations are issued or published for the sole purpose of giving an approximate idea of the goods or services described in them. All such drawing and descriptive matter remains the property of The company.

Client's Responsibility. The hirer will indemnify, defend and hold harmless the company principals, offices, directors, agents and employees from and against any and all demands, claims, damages to person or property, losses and liabilities, including reasonable legal fees, arising out of or caused by the Client's negligence or wilful misconduct in connection with the booking.

Data Protection/Privacy. The company shall not use, copy, adapt, disclose or part with possession of any business, employee, customer or guests information or data of or relating to the hirer which is disclosed directly as a result of these terms & conditions or disclose to any third party the details and contents of these Terms & Condition except as strictly necessary to perform its obligations or exercise its rights under these terms & conditions or with the written consent of the hirer.

Insurance. The company shall maintain appropriate insurance policies in relation to the risks involved under these terms & conditions, including Employer's Liability Insurance, Product and Public Liability Insurance.

Loss or Damage. If the company or its sub-contractors property is wilfully or negligently damaged, stolen, broken or lost at an event the full replacement cost is payable by the hirer. Accidental damage at an event should be covered by the hirers own insurance and no claim can be accepted by ourselves. We do not accept responsibility for the personal property of clients or guests. Cloakrooms can be provided upon request but goods are left at the owner's risk and without any obligation on the part of the company.

Force Majeure. We shall be under no liability for any delay or failure to provide the service as a result of any act or circumstances beyond it's reasonable control, including but not limited to Act of God, legislation, act of war, terrorism, fire, draught, storm, flood, failure of power supply or mechanical breakdown, lock-out or in and strike which may cause the premises to be inaccessible or closed temporarily or otherwise or the function to be interrupted.

Limitation of Liability. The following provisions exclude our entire liability (including any liability of acts and omissions of employees) and subcontractors to you in respect of Any breach of contractual obligations under this agreement; and Any representations or tortious act or omission including negligence in connection with this agreement. Any act or omission falling within this paragraph shall be known as an event of default. Our entire liability in respect of an event of default shall be limited to damages of an amount not exceeding the total price paid for you by catering services at the event or our entire liability in the event of default shall be limited to sum of the total due under this "contract". We are not to be liable in respect of any event of default for loss and profits, goodwill or special indirect or consequential loss including loss or damages incurred by you as a result of an action brought by a third party). If a number of events of default shall give rise to substantially the same loss, then they shall be submitted to only one claim under this agreement.

We shall have no liability in respect of any event of default unless you have served notice within 24 hours of the event concerned and followed in writing not more than 48 hours after the event.

The laws of England and the jurisdiction of English courts will apply to any dispute.





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POLISHED. PERFECTED. DEVoured.

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Ryan Lister

COOKS & PARTNERS

020 7731 5282 | [ryan@cooksandpartners.co.uk](mailto:ryan@cooksandpartners.co.uk)

FOLLOW US ON TWITTER | @Cooks\_Partners

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READ OUR BLOG | [www.cooksandpartners.co.uk/blog](http://www.cooksandpartners.co.uk/blog)

  
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