

BENSON'S CATERING LIMITED

the new name for **Benson of Broadway**

Wedding Selection

2016

*Quality Cotswold catering using
locally sourced ingredients*



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At Benson's Catering Limited, we aim to meet our clients' needs entirely. If you can't find what you would like on the menus included here, or have menu ideas of your own, please contact us and we will be happy to discuss your requirements further.

Also, if you have special dietary requirements or allergy concerns, please let us know. We are able to provide the majority of our menu items as Gluten or Dairy Free, so please inform us of these, and any other allergies when booking. Full details of allergens or of all ingredients contained within particular dishes are available upon request. Please [contact us](#) if you would like to request such information.

If you would like to see an example of any of our menu items, you can do so wherever you see the  icon. Clicking on the  icon will take you through to the relevant section of our blog; www.thecotswoldfoodyear.com

Introduction

We understand that your Wedding is *your* special day, and that is why we like to offer a personal, *bespoke* service.

The information and menus contained within this pack are for illustrative purposes only and can be tailored to fit your requirements completely.

We are a small company, with big ideas and, as such, like to give each client our focus and create an event that is personal – much like our service.

From catering for many Cotswold weddings, we understand that it is not just the food at your wedding breakfast that is important, but the service you receive throughout the day that makes it special and memorable for you and your guests.

Unlike some other companies, we make all of our own food, using fresh, locally sourced ingredients wherever possible, allowing us to concentrate on producing the freshest tasting food, of the highest quality, for your day.

We also include our own crockery and cutlery hire free-of-charge, and now even supply our own catering gazebo – saving you the costs of hiring a catering tent! Additional equipment, such as glassware and linens can all easily be arranged on your behalf, as required.

We can send you menu ideas, based on past experience, and talk through various options – including formal breakfasts, buffets, traditional roasts, hog roasts, Thai, Pan Asian, Tapas, and Italian themed menus, and much more. Two of our specialities are Canapés and our much requested Assiette of Desserts!

For more on Themed Menus, please request a Themed Menu Supplement if this has not been supplied.

If you are interested in having a barbecue, buffet or whole roast (Hog or Lamb), please request a Barbecue and Buffet Selection pack if this has not been supplied.

Every part of the process is centred around you, and we will personalise every menu to ensure that you happy with the final choices for your special day.

We keep in touch with you up to the date of your Wedding, giving you professional service and peace of mind.

We also have our own team of waiting staff, enabling us to control every aspect of the service you will receive at your event.

Why not take a look at our blog for pictures from previous weddings we have catered; [»»](#)

You can also view our gallery of dishes on Tumblr, where you can filter through images using the handy hashtags included against each post. Click here to filter straight to wedding posts; [»»](#) or here to view the full archive; [»»](#)

To view recommendation letters from previous clients, please see here; [»»](#)

For more information, to request a quote or to make a booking, please contact us

info@bensonscateringltd.co.uk

Canapés

Search our blog for canapés [»»](#)

Dry Snacks;

Palmiers; [»»](#)

anchovy, black olive or sundried tomato & pesto

Parmesan Allumettes [»»](#)

Roasted Almonds and Cashew Nuts with Smoked Salt [»»](#)

Herb Pitta Crisps [»»](#)

Baked Cheese and Tomato Tortilla Chips [»»](#)

Cold Canapés;

Herb Rolled Goats Cheese with Green Tomato Chutney (V) [»»](#)

Crab and Avocado wrapped in Smoked Donnington Trout

Roast Beef with Horseradish and Rocket on Parmesan Shortbread [»»](#)

Chicken Passanda on Mini Poppadums (can be done with Duck)

Spinach, Smoked Trout and Herby Cream Cheese Roulade

Serrano Ham with Fig and Port Paste and Oxford Blue [»»](#)

Sweet Potato Scones with Lady Grey Smoked Chicken and Sweetcorn Chutney [»»](#)

(vegetarian version available) [»»](#)

Pastrami with Swiss Cheese, Gherkin and Mustard on Rye

Mini Caesar Chicken Salad in a Crisp Tortilla Basket

Ham Roulade with Oxford Blue [»»](#)

Rosemary Scones with Parma Ham and Oxfordshire Brie

Spoon of Bresaola with Oranges, Watercress and Fennel

Baby Mozzarella, Parma Ham, Sun Blush Tomato and Basil Skewers (vegetarian version available)

Cold Canapés (cont.);

Mini Stilton Cheesecakes with Red Onion and Port Marmalade (V) [»»](#)

Asparagus and Walnut Barquette (V) [»»](#)

Asparagus on Baked New Potatoes with Smoked Trout Mousse [»»](#)

Salami, Artichoke and Oxford Blue Foccaccine (can be served warm or cold)

Scotch Quail Eggs [»»](#)

Beetroot Rosti with Pickled Herring, Sour Cream and Dill Mustard [»»](#)

King Prawns with Horseradish Cocktail Sauce [»»](#)

Spoon of Home Cured Pink Peppercorn Salmon with Cauliflower Carpaccio

Smoked Salmon Blinis [»»](#)

Japanese Spoon of Pea Purée and Grilled Ham (can be served warm or cold)

California Sushi Rolls of Avocado or Cucumber with Soy and Wasabi (V) [»»](#)

Crab and Mango Rice Paper Wraps [»»](#)

Avocado and Vegetable Rice Paper Wraps (V) [»»](#)

Shotglass of Chilled Asparagus 'Cappuccino' (V) [»»](#)

Hot Canapés;

Canapé Beef Wellington [»»](#)

Sticky Sesame Chicken Wings

Tikka Marinated Chicken with Lemon Yogurt

Cocktail Chipolatas with Mustard Mash [»»](#)

Mini Toad in the Hole

Chicken, Duck or Tofu Satay with Satay Dip [»»](#)

Chorizo and Butternut Squash Filo Tartlet [»»](#)

Red Onion and Butternut Squash Filo Tartlet (V)

Tomato and Mozzarella Mini Pizza (V)



Hot Canapés (cont.);

Harissa Marinated Lamb Skewers with Houmous [»»](#)

Canapé Beef and Ale Pie - on a Spoon [»»](#)

Coconut and Coriander Fishcakes with Curry Mayonnaise [»»](#)

Mini Yorkshire Puddings with Grilled Fillet Steak and Horseradish [»»](#)

Homemade Mini Burgers in Carrot and Cumin Sesame Buns [»»](#)

Champ Potato with Bacon and Parsley Sauce [»»](#)

Scallops wrapped in Pancetta with Pesto Mayonnaise [»»](#)

Japanese Spoon of Scallop and Asparagus Purée

King Prawns wrapped in Filo Pastry [»»](#)

Spinach and Feta Spring Rolls (V) [»»](#)

Vegetable Samosas (V) [»»](#)

Tartlets of Glazed Smoked Haddock Florentine

Mini Fish Pies [»»](#)

Spoons of Oakfield Mushroom Risotto with Parmesan (V) [»»](#)

Fish and Chips in Paper Cones with Tartare Sauce [»»](#)

Quail Eggs Benedict [»»](#)



Dessert Canapés;

If you would like to follow with a range of dessert canapés,
please contact us to request our Assiette of Desserts Menu to make your selection

Budget Canapés

Crostini;

Tomato and Basil Concassé (V)

Garlic Mushrooms (V)

Organic Brie and Red Onion Jam (V)

Liver Pâté and Olive

Air Dried Witney Ham and Tewkesbury Mustard

Poached Pear and Blue Cheese (V)

Mini Tartlets;

Double Gloucester and Red Onion Jam (V)

Mixed Vegetables (V)

Ham and Tomato

Cheese and Gloucester Old Spot Bacon

Pastry Disks;

Mackerel Mousse and Pickled Beetroot

Gloucester Old Spot Sausage and Tewkesbury Mustard

Additional Extras;

Soup of the Day

Cotswold Burger 'Sliders'

Gloucester Old Spot Pork and Apple Sausage Rolls

Wye Valley Smoked Salmon and Chive Mayonnaise Blinis

Wye Valley Smoked Salmon and Prawn Terrine

Roast Beef and Yorkshire Pudding

Mini Scotch Eggs

Arancini - Risotto Balls

Sharing Platters

Meze Selection; »»

houmous, tzatzkiki, taramasalata, olives, spicy meatballs, grilled halloumi,
raw vegetable crudités, selection of flatbreads, focaccia and bread sticks

Smoked Fish Platter;

smoked tuna with guacamole, smoked salmon parcel, homemade smoked mackerel pate,
smoked halibut with beetroot relish, smoked trout with potato salad

Fish Platter;

poached salmon fillet, prawns in cocktail sauce, crab and mango salad,
rollmops with watercress, saffron poached sea bream with cauliflower

Baked Oxfordshire Brie with Rosemary Bread Skewers and Cranberry and Orange Relish

Olde English Meat Platter;

platter of smoked duck, roast pigeon breast with beluga lentil salad, mini game pâté en croûte, honey and mustard baked gammon, homemade salt beef with celeriac remoulade and lemon and lavender chutney

Italian Antipasti Meat Platter; »»

a classic selection of cold meats that includes parma ham,
pastrami, chorizo, an assortment of salami and hams

Mixed Antipasti Platter;

selection of cured meats, olives, sun dried tomato and baby mozzarella skewers, grilled and marinated vegetables, fresh marinated anchovies, tapenade croûtes and parmesan shavings

Tapas »»

*Please request a copy of our Themed Menu Supplement for further details

Moules Marinières

cooked in your choice of white wine, cider or Guinness for that extra twist,
and served with homemade crusty bread

Starter Selection

choose 2 or 3 of our normal starters and we can serve these on platter for everyone to share!

Starters

Search our blog for starters [»»](#)

Terrine of Organic Goats Cheese and Roasted Vegetables

with Local Plum Tomato Salad, Balsamic and Olive Oil (can also be made using mozzarella) (V)

Salad of Parma Ham, Rocket, Parmesan and Caperberries with Olive Oil and Balsamic [»»](#)

Salad of Parma Ham, Pears and Goats Cheese [»»](#)

Salad of Prawns and Pineapple with Tarragon Cocktail Sauce

Salt Beef with French Bean and Red Onion Salad and Sherry Dressing [»»](#)

Salad of Smoked Salmon, Beetroot and Beluga Lentils with Dill Mustard [»»](#)

Grilled Evesham Asparagus with Parma Ham, Oxford Blue and Walnuts [»»](#)

Home-Smoked Mackerel with Gooseberry and Elderflower Compote [»»](#)

Smoked Haddock Fishcakes with Watercress

Mojito Grilled Tiger Prawns with Mojito Dressing [»»](#)

Smoked Chicken with crisp Pancetta and Orange Dressing [»»](#)

Salmon Rillette with Pickled Cucumber and Dill Mustard Dressing [»»](#)

Herring, Potato and Apple Salad

Duo of Asparagus – A Bundle of Asparagus Spears, with Asparagus and Avocado bound with Crème Fraiche (V)

Cushion of Donnington Smoked Trout with Cucumber Salad [»»](#)

Smoked Salmon Terrine garnished with Roasted Asparagus

Peppered Goats Cheese with Cherry Tomatoes and Watermelon [»»](#)

Smoked Duck and Mango Salad with Fresh Coriander Dressing [»»](#)

Pearl Barley Risotto of Ham Hock, Broad Beans, Peas, Basil and Mint with Rocket Leaves and Lemon Oil

(vegetarian version available, using Roast Cauliflower in place of the Ham)

Grilled Scallops with Chorizo and Nettle Risotto with Nettle Pesto [»»](#)

Trio of Seafood Starters [»»](#)

Crab Salad, Salmon Rillette wrapped in Smoked Trout and King Prawns with Fennel and Apple

Homemade Pâté

served with Melba Toast and Wild Elderberry Chutney

Game Pâté en Croûte [»»](#)

Chicken Liver Parfait [»»](#)

Free-Range Chicken and Mushroom

Free-Range Duck and Cointreau

Coarse Country Style (Pork based, wrapped in Bacon)

Pork and Sage

Overbury Estate Pheasant

Duck Rillette (Duck Leg Confit based)

Goose Rillette

Donnington Smoked Trout [»»](#)

Red Lentil (V) [»»](#)

Mushroom and Walnut (V)

Homemade Soup (V)

Pea and Mint

Mushroom

Tomato and Basil

Carrot and Coriander

Leek and Potato

Celery and Stilton

Butternut Squash with Beetroot Coulis

Asparagus

Chilled Cucumber

Gazpacho

and many, many more...!

Main Courses

Search our blog for main courses [»»](#)

Bistro Style Menu

Coq au Vin [»»](#)

made with red wine, white wine or cider

Six Hour Slow Cooked Pork Shoulder [»»](#) or Pork Belly with Cider and Apple Sauce [»»](#)

Six Hour Slow Cooked Shoulder of Lamb with Balsamic Jus

Involtini of Chicken with Mozzarella, Roast Peppers, Caramelized Red Onion and Basil [»»](#)

Fillet of Salmon with Béarnaise Sauce

Salmon Provençal [»»](#)

Smoked Salmon, Leek and Dill Lasagne [»»](#)

Fillet of Hake with Homemade Beer Baked Cannellini Beans and Ale Sauce [»»](#)

Home Cured Gloucester Old Spot Sausages with Creamed Potato and Onion Gravy

Mid-Price

Braised Lamb Shank in Redcurrant and Juniper Gravy

Ballotine of Duck with Cumberland Sauce or Cherry Brandy Sauce and Fresh Cherries

Rib-Eye Steak with Oxford Blue Cheese Sauce

Warm Fillet of Salmon Gravadlax with Dill Mustard Dressing [»»](#)

Elderflower Poached Free-Range Chicken with Grapes [»»](#)

Tenderloin of Pork wrapped in Parma Ham [»»](#)

Rack of Cotswold Lamb with Tomato and Basil Jus

Roast Ballotine of Free-Range Chicken

with Hazelnut and Wild Nettle Stuffing and Homemade Nettle Pesto

Gourmet Menu

Fillet of Cod with Parmesan and Pine Nut Crust with Fresh Pea Purée

Fillet of Beef with Wild Mushrooms

Roast Saddle of Lamb with Tomato and Basil Jus [»»](#)

Fillet of Sea Bass with Saffron, Sherry and Pine Nuts or with Soy, Ginger and Spring Onion

Vegetarian (V)

Roasted Vegetable Paella with Artichokes

Herb Pancakes filled with Asparagus and Wild Mushroom

Baked Courgettes stuffed with Spicy Rice

Aubergine Involtini with Tomato Pesto

Spinach and Ricotta Filo Parcel

Roasted Vegetable Lasagne with Cotswold Cheese Sauce

Butternut Squash and Spinach Tortilla [»»](#)

Pearl Barley and Wild Nettle Risotto with Purple Sprouting, Artichokes and Nettle Pesto [»»](#)

Accompaniments

(Please select 2 or 3 in total)

New Potatoes with Chive Butter [»»](#)

Fondant Potatoes [»»](#)

Classic Potato Salad

Dauphinoise Potatoes [»»](#)

Rosemary Roast Potatoes

Thyme Roasted New Potatoes

Maple Roasted Sweet Potatoes

Barbecued Potato Skewers [»»](#)

Pilaf Rice

Pearl Barley and Wild Nettle Risotto

Herb Noodles

Garlic Bread [»»](#)

French Beans with Red Onion

Glazed Chantenay Carrots

Steamed Spinach with Garlic

Niçoise Vegetables

Roasted Vegetables (Root Vegetables in Winter, Mediterranean Style Vegetables during Summer) [»»](#)

Sautéed Summer Greens

Honey Roasted Parsnips

Crushed Swede and Carrot

Roast Cauliflower with Almonds or in Cheese Sauce

White Wine Braised Leeks

Accompaniments (cont.);

Mixed Salad with Honey, Mustard and Raspberry Vinaigrette

Cucumber, Yogurt and Mint Salad [»»](#)

Tomato and Basil Salad [»»](#)

Salad of Spinach, Cherry Tomato and Oxfordshire Goats Cheese [»»](#)

Red Pepper, Fresh Herb and Sultana Cous Cous [»»](#)

Potato Salad with Crème Fraîche and Chives [»»](#)

Rice Salad [»»](#)

Niçoise Salad

Mixed Bean Salad [»»](#)

Israeli Cous Cous Salad with Roasted Courgette [»»](#)

Watermelon, Feta, Olive and Mint Salad [»»](#)

Lebanese Style Salad [»»](#)

Tex-Mex Salad in Crisp Taco Bowls [»»](#)

Spanish Style Ensalada [»»](#)

Pepper and Quinoa Salad [»»](#)

Beetroot, Rocket, Fennel, Radish and Apple Salad with Cider Vinaigrette [»»](#)

Roast Butternut Squash Salad with Pomegranate, Crispy Squash Seeds, Olives,

Red Onion, Rocket and Walnuts [»»](#)

Homemade Desserts

Search our blog for desserts [»»](#)

Strawberries and Cream

Meringue Roulade [»»](#)

strawberry, lemon, chocolate and hazelnut, peach and passion fruit, passion fruit and mango, coffee and hazelnut, and many more

Crème Brûlée

traditional, espresso, raspberry, passion fruit, or wild lavender

Glazed Lemon Tart [»»](#)

Tiramisu

amaretto and espresso, or raspberry

Cheesecake [»»](#)

new york with vanilla poached berries, strawberry and mango, blueberry, baileys, and many more

Banoffee Pie [»»](#)

Profiteroles with Chocolate Sauce [»»](#)

Raspberry Shortbread

Apple Strudel

Tarte Tatin with Clotted Cream or Ice Cream

Traditional Summer Pudding with Pouring Cream [»»](#)

Bread and Butter Pudding [»»](#)

traditional, lemon curd, baileys, or chocolate and orange

Chocolate Brownies with Crème Anglaise [»»](#)

Wild Elderflower Jelly with Raspberries¹

Panna Cotta with Poached Plums [»»](#)

Passion Fruit Panna Cotta with Pistachio Tuile [»»](#)

¹ This needs to be pre-ordered before June, so we can harvest the Elderflowers

Desserts (cont.);

Chocolate Trio [»»](#)

dark chocolate tart, white chocolate and blueberry cheesecake, and shotglass of chocolate sorbet

Raspberry Trio [»»](#)

chocolate and raspberry tart, shotglass of raspberry and mascarpone trifle, and shotglass of raspberry sorbet

Trio of Desserts from our Assiette Menu [»»](#)

Serving the Wedding Cake as a Dessert

- we can garnish the wedding cake with berries and either raspberry coulis

or Crème Anglaise and serve this in place of a dessert [»»](#)

Cheese Course

Cotswold Brie [»»](#)

A soft and buttery organically ripened cheese

Single Gloucester [»»](#)

A local hard cheese with a soft texture

Oxford Isis [»»](#)

A soft rind cheese ripened with Oxfordshire Honey Mead

Oxford Blue [»»](#)

Crumbly soft blue cheese to rival Stilton

Celery, Seedless Grapes, Dried Fruit and Biscuits

Cheese Wedding Cake

Evening Buffet

New York Deli

Warm Salt Beef, Mustard Mayonnaise, Lettuce, Tomato and Pickles

Chicken Cob

roast free-range chicken, bacon, tomato, sweetcorn, lettuce and blue cheese mayonnaise

Smoked Salmon, Cream Cheese, Capers and Cucumber

Hotdogs with American Mustard

Roast Peppers, Mozzarella, Tomato, Cucumber, Egg, Onion, Lettuce and Mayonnaise (V)

“Manfood” Buffet

Traditional Cornish Pasties

meat and vegetarian

Platter of Local Cheeses

Special Buffet

Traditional Cornish Pasties

meat and vegetarian

Platter of Local Cheeses

Fish and Chips in Paper Cones

Mini Hamburgers in Homemade Sesame Buns

Profiteroles with Chocolate Sauce

Spin your own Candyfloss



Bacon Sandwiches

Chilli con Carne with Herb Rice and Garlic Bread

Curry

Served with Spiced Pilaf Rice, Naan Bread, Poppadums and Chutneys

beef, chicken or lamb

also available

gloucester old spot pork, fish and tiger prawn, or lamb rogan josh

Traditional Finger Buffet

Please request a copy of our Finger Buffet Menu for more details



Sunday Catering

Below are some of the options available for catering provisions the morning after your Wedding.

To prevent overwhelming you with information which may not be required, the options are only summarised below, and supplemental menu brochures are available upon request (if not already supplied).

Traditional Finger Buffet

Please request a copy of our Finger Buffet menu for more details

Brunch

Please request a copy of our Brunch Menu for more details

Barbecue

Please request a copy of our Barbecue Menu for more details

Sunday Lunch

Please request a copy of our Sunday Lunch Menu for more details

Our Services

What We Include/Provide

Catering Services

Tea and Coffee

Chefs and Waiting Staff

Our own crockery and cutlery hire, free-of-charge

Our own equipment hire, free-of-charge or at nominal charge

canapé plates/platters, glass water jugs, butter dishes, salt and pepper mills, milk jugs, sugar bowls, etc.

What We Can Include/Provide

Wine Waiters throughout

Glassware and table linen hire, via our local hire company

Additional equipment hire, via our local hire company

Printed Menu Cards

Table Number Stands

Clean-up Services

What We Do Not Include/Provide

Events Organising

Alcoholic Beverages

Corkage

Flowers and Table Decorations

Hand Made Menu Cards and Name Places

Contacts

Wine

Three Choirs Vineyard

Three Choirs Vineyard is situated near Newent, Gloucestershire and is England's leading and most awarded, single estate vineyard.

Cuvée [»»](#) Red Wine [»»](#)

Majestic [»»](#)

Majestic offer a wide range of beverages for all occasions, and will often deliver free-of-charge to your venue and also offer advice, tastings, free glass hire, and sale-or-return on unused bottles.

Outside Bars

Capability Events [»»](#)

A local firm, based in Tewkesbury.

Firkin Mobile Bars [»»](#)

The Bartender [»»](#)

Marquees

Good Intent [»»](#)

A local firm, based in Ledbury.

Mudway Workman [»»](#)

A local firm, offering coverage across the Cotswolds.

Event Organisers

Capability Events [»»](#)

Events Organised [»»](#)

Wedding Cakes

Jenny Hudson [»»](#)

a previous Claridge's colleague

Contemporary Cake Designs [»»](#)

Decadence Cakes [»»](#)

Louise at Cirencester Cupcakes [»»](#)

Vanilla Pod Bakery [»»](#)

Flowers

Broadway Florist [»»](#)

Wedding Favours

Miette [»»](#)

Contemporary Cake Designs [»»](#)

Hand-Made Calligraphy Name Cards and Menus

Davina at Invite In The Post [»»](#)



Other Menus Available

Autumn/Winter Menu Selection 2017

Spring Menu Selection 2017

Summer Menu Selection 2017

Barbecue & Buffet Selection 2017

Afternoon Tea Menu 2017

Themed Menu Supplement

Cook Your Own Classes

Vegetarian, Gluten & Dairy Free

If you would also like a copy of any of the above menus, please contact us



info@bensonscateringltd.co.uk

BENSON'S CATERING

LIMITED

Terms and Conditions:

Thank you for choosing Benson's Catering Limited for your upcoming event. We are committed to providing all the professional services required to make your event an absolute success. As with most successful businesses, certain guidelines and procedures will help ensure your requests and our requirements, as well as all legal obligations on both parts are understood. Please review the following terms and conditions and contact us with any questions.

1. Definitions

“Standard Menu(s)” refers to any of our menus and dishes as advertised and made available within menu packs via our company website or email.

“Seated Menu(s)” refers to those menu types advertised and made available that would traditionally be delivered to the table as individually plated and served meals. This term encompasses, but is not limited to our Dinner Party, Bistro, Traditional Roast, and, in some instances, Themed menus.

“Tiered Price Menu(s)” refers to those menu types advertised and made available that would traditionally be served in larger numbers and/or in a buffet manner. This term encompasses, but is not limited to our Barbecue and Buffet menus.

“Family Style” refers to those menu types advertised and made available that would traditionally be comprised of a selection of dishes served on platters to individual tables. This term encompasses, but is not limited to Sharing Platters, Corporate Lunches, Afternoon Teas and, in some instances, Themed menus.

“Special Request(s)” refers to any menu or dish that is not readily advertised and made available within menu packs via our company website or email. This term encompasses, but is not limited to dishes presented solely at the request of the client, and may also extend to items previously served and represented in images on our blog, galleries or otherwise, and may be or have been provided subject to additional charges in some instances.

“Standard Minimum Work Period” refers to the minimum amount of time for which Benson's Catering Limited will agree to provide staff for any and all events¹. The minimum work period is defined as ‘up to and including 5 hours’ from the time of arrival, and takes into account on site preparation and clearing up times. Extended timescales may apply, dependent on the style of event and individual requirements. Larger functions and Wedding Menus would typically be subject to extended timescales, and details of these, or any other extended timescales will be included in any provisional quotes provided. Please note that as event details change, so may any timescales.

“Extended Timescales” refers to any amount of time staff are provided for above and beyond the minimum work period.

2. Reservations

Your reservation is considered as confirmed only upon receipt of a completed booking form and confirmed deposit. When you return the booking form we forward an invoice for the deposit as detailed in section 4 below. Submission of a booking form represents an obligation to pay on the client’s part. Due to demand, availability of your booking date is on a “first come, first served basis” and unconfirmed reservations cannot be guaranteed.

No booking is considered binding unless it has been officially acknowledged by a Benson's Catering Limited Director or authorised representative.

¹ A reduced work period of 4 hours will be applied to the majority of 2 course standard seated menus. Excludes Tiered Price menus. Further exceptions may apply.

3. Cancellation

Upon receipt of a completed booking form the client has 14 days within which to cancel without reason. If a deposit has been paid and the date of cancellation is more than 14 days from the date of the event, the deposit will be returned, in full, providing goods and services have not already been procured for the event. If goods and services have already been procured, we may make reasonable charge for any such goods and/or services. If the date of cancellation is less than 14 days from the date of the event, we may offer a partial refund, less reasonable charge for any goods and/or services that have been procured.

When a date is booked we reserve kitchen time and resources for that function and will refuse other events which come in later. Therefore, once the mandatory cancellation period (as detailed above) has expired, cancellation charges are payable against any confirmed date. The minimum cancellation charge is 10%. This will increase to 50% within 2 weeks of the event and up to 100% within the week.

All cancellations must be confirmed in writing, either by letter or by email. A cancellation form is available upon request, should you require one.

Note: for reductions to guest numbers and associated charges, please see section 11.

4. Payment Terms

A 25% deposit is required upon confirmation to secure our services for your event, with the balance due two weeks prior to the event. Payments can be made by cheque, bank transfer or credit/debit card. Credit card payments carry a service charge of 3%, all other payment methods incur no additional charge. Please see your invoice for full payment details. Any further costs incurred as laid out in sections 5 - 13 below will be billed after your event and payment will be due within 14 days of the invoice date.

In the event that invoices issued are not settled in an appropriate and timely manner, without given reason or by prior arrangement, this may render the contract null and void and Benson's Catering Limited will not be obliged to provide any or all agreed goods and/or services.

In the event that goods and/or services have already been provided and final payment, or payment for additional and/or last minute goods and/or services remain unsettled beyond any invoice due date and any subsequent reminder issued, without given reason or by prior arrangement, Benson's Catering Limited reserve the right to pursue legal actions to recover any such outstanding payment. In the event that such legal actions are undertaken, the client will be financially liable for any associated costs, fees and accrued interest in the recovering of any outstanding payment.

5. Prices & Services

All prices are subject to VAT, unless otherwise stated. VAT will be charged at the current rate applicable as at the time goods and/or services are provided. Prices quoted include VAT unless otherwise specified.

No reduction in price will be given for any food provided at the client's request that is subsequently not consumed.

If a quote is provided for your event, food costs and equipment rental costs (if applicable) listed in this quote are estimates only and may vary as the details of the event change. Changes to the above information are possible and will be agreed upon by the client and Benson's Catering Limited no later than 10 business days prior to your event.

Benson's Catering Limited reserves the right to revise the price for its goods and services should costs change beyond its control. Any revisions will be notified and agreed between both parties prior to the function.

Standard seated and Tiered Price menu prices include food costs and chef services only. Waiting staff requirements will be added to your invoice based on the group size and menu choices made, on a minimum work period basis (see also section 1 above). Additional chefs may also be required in the event of extensive menus, parties in excess of 25, and/or large/intensive functions. If additional staff requirements are refused, the client must accept that service may be slower than is standard. If extra courses and/or dishes are requested, we reserve the right to revise staffing levels and timescales and charge accordingly.

Chef services extend to preparing, cooking and plating the food only, as well as any immediate associated cleaning required in respect of preparing and cooking such food (i.e. pots & pans, kitchen surfaces). If waiting staff are not required, the chef will not be liable for any laying, serving or clearing to, from or at the table and this will be the responsibility of the client. The chef may assist with such duties at their own discretion but is in no way obliged to.

If pre-dinner canapés are selected, the client accepts that this will incur an additional hour charged per chef and waiting staff team member supplied. If canapés are selected as a substitute to a starter course then no additional time will be charged for. Additional time charges do also not apply to the supply and serving of Assiette of Local Cheeses and/or Tea/Coffee, unless we have informed you otherwise.

If additional services or activities are required, or are introduced as detailed in section 12, then the client accepts financial responsibility for all additional staff costs. These will be billed at hourly rates, without concession, and will be included in any quotes or invoices upon request of such additional services if made prior to the event. If such services or activities are requested upon arrival at, or during the course of the event, or are introduced without notice, and cause staff to stay on significantly in excess of the agreed time period (be it the standard minimum 5 hours, or those hours otherwise previously agreed) the client thereby accepts any associated financial responsibilities in asking our staff to complete, partake in or entertain such services or activities.

Wedding Menu prices are quoted exclusive of all staff costs. These will be added on based on the group size and menu requirements, and will be made available in any quotes provided. Chef services for these types of menus/events are typically charged at flat rates for day service, exclusive of the minimum work period. Waiting staff will be supplied on the minimum work period basis, and may be subject to extended timescales dependent on the menus and services required.

Benson's Catering Limited reserves the right to change prices for any special requests if guest numbers or menu requirements change, as detailed in section 11 below.

For any menus or dishes that require specialist ingredients, such as, but not limited to gluten or lactose free substitutions, game, meats or fish not listed within our menus, or similar, Benson's Catering Limited reserves the right to charge in accordance with any higher associated procurement costs for such items.

Additional dishes/courses can be added for a small surcharge. Additional dish charges will be applied per additional choice per portion above and beyond the group choice and first vegetarian alternative. Additional dish charges do not apply against the first item chosen for vegetarians or vegans, or child's meal taken from our Children's Menu.

6. Travel and Delivery Charges

Travel/Delivery charges apply to all bookings, unless otherwise agreed. These are charged at a standard base rate within 20 miles travel each way, or expanded rate within 40 miles travel each way. Out of area charges will be calculated for all bookings beyond 40 miles travel on an individual basis. Exceptions may apply.

Travel distance is calculated via actual route and not as a radius or as the crow flies. In some instances, where more than one vehicle is required to transport a greater number of staff required for a function, additional travel charges will be applied. Additional vehicle charges do not apply to delivery charges.

In the event that travel time is likely to be greatly in excess of an hour's travel each way, Benson's Catering Limited reserves the right to make additional charge to account for extended commuting time and increased staff costs.

7. Provision and Service of Drinks

As we do not supply wine, nor charge corkage, bottles are left on the table for guests to serve themselves. If you wish for us to serve drinks during your meal we are able to provide extra waiting staff to do this for you, at an additional cost. Please contact us for details

If you are having pre-dinner canapés or a canapé reception, and providing that waiting staff numbers arranged are sufficient, we can serve pre-dinner drinks only, without additional charge.

If you would like for pre-dinner drinks to be served, but are not having pre-dinner canapés or a canapé reception, we can arrange for waiting staff to serve pre-dinner drinks only, at a charge of an additional hour per member of staff provided. Additional hour charges may also extend to any chef(s) provided, dependent upon transport arrangements made and charged for.

If you would like for post dinner drinks to be served, we can arrange for waiting staff to serve these at a charge of an additional hour per member of staff provided. Additional hour charges may also extend to any chef(s) provided, dependent upon transport arrangements made and charged for.

8. Menu Selection

Menu choices must be submitted to Benson's Catering Limited a minimum of two weeks prior to the event to guarantee your selection. Menu choices submitted after this time will be accommodated wherever possible, and may incur additional procurement fees in some instances, as also detailed in section 11.

Menu selection constitutes one dish per course per group*, unless otherwise agreed or indicated. Additional dishes/courses can be added for a small surcharge upon approval. Additional dish charges do not apply against the first item chosen for vegetarians or vegans, or child's meal taken from our Children's Menu.

[*Starter, Main & Dessert. This does not apply to Canapés, items served as part of a Sharing Platter, nor to Desserts taken as a Trio or Assiette, or to Tiered Price or Family Style menus with multiple dish entitlement.]

Additional dish charges may apply against barbecue, buffet and wedding options, dependent on the final number of items selected and previously agreed upon. In the event of any uncertainty over individual menu entitlements, please contact us for details.

Whilst every effort will be made to produce and provide the exact menu and services agreed, Benson's Catering Limited reserves the right to alter a particular ingredient or item on the menu if it is not available, and replace it with a suitable alternative. If you feel that in providing any goods and/or services, and/or in making any such substitution we have failed to meet our legal obligations, then please contact us.

9. Vegetarian Alternatives, Alternatives or Alterations for Allergies, Intolerances and Specialised Diets

Additional dish charges do not apply against the first item chosen for vegetarians or vegans, or child's meal taken from our Children's Menu.

In the case of menus with multiple dish entitlement (such as Benson's Buffet or Benson's Barbecue menus), any vegetarians or vegans within the group are entitled to an allowance of up to 2 alternative dishes without additional charge; i.e. should you select a menu serving a choice of 3 main courses, any vegetarians or vegans within the group would be entitled to their own choice of up to 2 vegetarian main course dishes independent of the 3 group choices. These would be catered only to the number of vegetarians or vegans within the group, and should you wish to include a vegetarian or vegan dish as an option for the entire group, this would constitute one of the group choices and furthermore would also reduce the vegetarian or vegan equivalent allowance accordingly.

For any menus or dishes that require specialist ingredients, such as, but not limited to gluten or lactose free substitutions, game, meats or fish not listed within our menus, or similar, Benson's Catering Limited reserves the right to charge in accordance with any higher associated procurement costs for such items.

10. Dietary and Allergen Information

Many of our dishes contain gluten, dairy and nut products, or are prepared in kitchens that use such products. On request Benson's Catering Limited will inform the client of any allergens or of all ingredients within particular dishes; however as gluten, dairy and nut products are used in our kitchen we cannot guarantee that dishes will not contain traces of these products. Please [contact us](#) if you would like to request such information.

For deliveries; our delivery meals come with individually printed instructions on how to heat and serve. Details of any of the fourteen common allergen groups, as set out by the Food Standards Agency, contained within each dish are also included on these instructions. If you have any concerns, specialist dietary requirements or allergies other than those set out within Food Standards Agency guidelines, please [contact us](#).

11. Numbers

Final guest count is due 14 days prior to your event and will not be decreased after this date for billing purposes by Benson's Catering Limited. After this time if the number of guests exceeds the numbers booked (and we are able to cater for them) we will charge for the greater number. If the number of guests attending is less than the number booked we will still charge the total number previously ordered.

In the event that a client has guests who are unsure if they can attend until a few days before the event, Benson's Catering Limited will charge for the smaller number of guests, then charge for any additions at a later date and as occasion arises. In this instance, it is the client's responsibility to keep us informed of any likely changes to numbers if they deviate from those presented at the time of booking and as stated on the completed booking form.

In the event of a necessary increase within five business days of your event, our staff will make all possible arrangements to accommodate additional guests, however additional service fees may apply in the form of vendor delivery fees and food procurement and preparation fees. The client will be financially responsible for any increased cost for rush orders required to acquire products or services necessary to accommodate increases in the final count made less than 5 business days prior to your event.

12. Time Schedule (Catered Events)

We will arrive approximately 1 hour before your agreed event start time for most seated menus, unless we have otherwise agreed or informed you. This allows us time to prepare the kitchen and dining areas. Our waiting staff (where applicable) will set the table prior to your party. Please ensure sufficient clean crockery, cutlery and glasses are available for our use (unless we are providing these). If they have been used at breakfast and/or lunch, please ensure they have been placed in the dishwasher and that the dishwasher has completed its cleaning cycle prior to our arrival. Please also ensure that the kitchen is clean and clear, and ready for us to use.

Benson's Catering Limited reserves the right to charge additional fees for any time taken in cleaning and clearing the kitchen, crockery, cutlery and other equipment *prior to* providing the goods and/or services already agreed.

For Tiered Price and Wedding Menus, the chef team, and in some instances waiting staff, will arrive approximately 3 to 4 hours before the agreed event start time, to order to accommodate the appropriate preparations. Benson's Catering Limited will advise clients of staff arrival times in such instances no less than three days prior to the event.

Clients agree to begin the event promptly at the scheduled start time as agreed on the booking form. This start time can be changed up to 48 hours prior to the event.

If guests start late, or if extra courses or activities provided by the client are introduced without prior notice, and our staff are required to stay on longer than previously agreed, the client further agrees to pay any overtime charges or other expenses incurred, as also detailed in section 5.

After the meal we normally serve tea and coffee (if applicable) and then leave you to enjoy the rest of your evening. However:

- If you and your guests would like to take tea and coffee in the drawing room we can fully clear the table after you.
- If you and your guests would like to remain seated at the dining table to take tea and coffee, and would like us to stay on and fully clear the table after you, this can be arranged, at an additional cost.
- All staff are provided on a prearranged basis. If, in completing these, or any other previously unarranged duties, staff are required to stay on in excess of the previously agreed hours, overtime charges will apply without concession.

13. Weddings & Large Functions

For marquee weddings/large events, the client accepts responsibility for hire of suitable catering tent facilities, to include, but not limited to, preparation tables, suitable floor covering and sufficient and safe power supply. Benson's Catering Limited may, at the company's own discretion, provide a catering gazebo for company use only. Benson's Catering Limited, unless otherwise agreed, can and will arrange for the necessary catering equipment, such as portable ovens, hot plates, etc. Upon request, Benson's Catering Limited may also arrange for preparation tables if the client is unable or unwilling to arrange such hire.

For all seated and served weddings/large events, (i.e. individually plated and served meals, and not buffet, sharing platter or self-service menus) the client agrees to submit adequate table plans, special dietary information and any other relevant details that may impact upon Benson's Catering Limited and its staff's ability to perform their duties, no later than 10 days prior to the event.

Should venue facilities and/or layout, or service time schedules be changed by the client or venue at short notice, Benson's Catering Limited reserve the right to request that additional staff be provided and will charge for such staff accordingly, including, where applicable, any additional transport fees associated with additional staff travelling to and from the venue.

Should service time schedules change, inadvertently due to delay or by request of the client or venue manager, or representative, Benson's Catering Limited can and will continue to provide staff to perform any such affected or extended duties at standard overtime rates, as also detailed in section 5. The client also therefore accepts any associated financial responsibilities in asking our staff to complete, partake in or entertain such altered or extended services or activities.

14. Deliveries & Delivery Times

Our meals are freshly made in our kitchens, within 48 hours of your delivery. They come prepared and packaged in recyclable containers, complete with printed instructions on how to reheat and serve. On rare occasion, or for specific menu choices, we may use ceramic dishes, which should be left cleaned and ready for us to collect from the venue, usually the following Monday or Saturday (as applicable).

Details of any of the fourteen common allergen groups, as set out by the Food Standards Agency, contained within each dish are included on printed instructions. If you have any concerns, specialist dietary requirements or allergies other than those set out within Food Standards Agency guidelines, please [contact us](#).

Delivery meals are provided packaged and refrigerated, and the client may be required to sign a confirmation note to this effect in line with standard food safety practices.

Delivery times will be advised in advance, no less than 3 days prior to your event. We will accommodate timing requests made to the best of our abilities, but due to volumes of business and/or locations of bookings may not be able to meet your initial preference.

Benson's Catering Limited will make every endeavour to make deliveries at the time agreed with the client, where applicable. However due to circumstances beyond the control of the company this may not always be possible in which case Benson's Catering Limited will endeavour to keep the client fully informed of any delays.

Cooking times for meals that require reheating are, on average;

- 10 minutes for starters
- 45 - 60 minutes for main courses (dependent on numbers/size)

Benson's Catering Limited are unable to provide hot 'takeaway' style deliveries, and do not advertise such a service. We can therefore not accept any liability for any deliveries ordered, prepared and delivered under any misconception, and no reimbursement will be offered should such instance arise.

For all delivery meals; No table settings, crockery, cutlery, linens, serviettes or beverages will be provided.

15. Discounts and Promotions

Any promotional, package or other form of discount is offered solely at the discretion of Benson's Catering Limited.

The amount of any discount offered or applied will reflect the nature and structure of the final booking. Should the nature of the booking change between such an offer being extended via email, quote or deposit invoice, to final confirmation of event details, then Benson's Catering Limited reserve the right to review or withdraw the discount offer should the booking no longer meet the criteria under which the offer was first made.

Weekend Package discounts are offered against standard menu costs only, exclusive of staff and travel costs, or any surcharges made for special requests. Weekend Package discounts are available to groups of 10 adults or more.

Promotional offer of free bottle of champagne for repeat booking is open to all groups of 10 or more, on catered parties only, and subject to the reference code REPCAT being given at the time of booking.

16. Equipment Hire

Unless otherwise stated, all following items provided or procured on your behalf will be charged as detailed in your invoices;

We can provide crockery and cutlery upon request. Should you require specific designs or items that we do not carry, we may be able to obtain them from a third party supplier and will inform and agree with you on charges before procuring any such items.

We do not provide glassware hire ourselves. This can be obtained privately, or we can arrange such hire on your behalf.

We do not provide table linens ourselves. These can be obtained privately, or we can arrange such hire on your behalf.

We can provide nightlights in glass holders if required, on a hire basis. We leave other suitable table decorations to the clients' own judgement.

We can provide wine coolers and beer buckets if required, on a hire basis.

We can provide additional tables and chairs for you and your guests upon request, and will inform and agree with you on charges before procuring any such items.

All other equipment provisions and hire will be discussed and agreed upon on an individual, as needs basis.

Please Note: All external equipment hire (i.e. equipment not provided directly by Benson's Catering Limited) will be charged in accordance with the supplier's prices at the time at which the hire service is provided, and is further subject to VAT. If the supplier's prices alter during the period between a quote being provided, a deposit or balance being paid and the period of physical hire of the agreed equipment, the client will be financially responsible for any and all differences in hire price.

Furthermore, all external hire equipment (i.e. equipment not provided directly by Benson's Catering Limited) will remain the responsibility of the client from the point of delivery until the time of collection, and the client will be financially liable for any damages and/or losses incurred while in their possession and likewise not as a direct result of use by Benson's Catering Limited, as in section 19.

Where a security deposit has been taken, Benson's Catering Limited reserve the right to deduct appropriate costs for any such damages and/or losses, prior to refunding the deposit. If no deposit has been taken, any such damages and/or losses will be billed directly to the client no later than 14 days after collection of hired equipment.

Benson's Catering Limited regret that any agreed items provided or hired on the client's behalf that are subsequently unwanted or unused once received cannot be refunded unless received faulty or unfit for their intended purpose.

17. Default

Benson's Catering Limited's performance is contingent upon the absence of strikes, labour disputes, accidents, severe weather, or any other cause beyond the caterer's control. The company assumes no responsibility in the event that the event facility is unwilling or unable to have the event take place on the event date, nor if the event facility or its equipment should be in a condition unfit for its intended purpose.

Benson's Catering Limited may, at its sole discretion, make reasonable substitutions to menu, equipment, and other services listed on the invoice. If you feel that in making any such substitution we have failed to meet our legal obligations, then please contact us.

18. Liability

The client agrees to take all responsibility for the action of guests who are consuming alcoholic beverages before, during and after the event. We will exercise the right to refuse alcohol to any guest who is intoxicated or individuals not of legal drinking age.

It is understood that the client will conduct the event in an orderly manner, and in full compliance with all applicable laws, ordinances and regulations, and facility contract.

Benson's Catering Limited confirms that they have and will maintain sufficient public liability insurance for events of the nature of the booking. A copy of the certificate is available upon request.

Benson's Catering Limited follows strict food safety guidelines and procedures for all food production, handling, storage and distribution and dealings with our clients and their guests. Our policy, based on these guidelines, restricts the service of foodstuffs to a maximum of four hours after being removed from refrigeration. Unless otherwise requested by the client, any returned unconsumed foodstuffs will be disposed of in accordance with these guidelines. Furthermore, Benson's Catering Limited advises that all food is consumed after two hours of initial serving, therefore, any food consumed after two hours or more of it first being served is at the client's discretion and therefore becomes their responsibility.

For delivery meals Benson's Catering Limited provides use before dates – if food is consumed beyond this date this is consumed at the client's discretion and therefore becomes their responsibility. See also section 14.

19. Damages

Damages and/or loss by the client or guests to equipment supplied by Benson's Catering Limited or from a third party (i.e. Hire Company) will be billed at cost, as also in section 16.

20. Complaints

Complaints about any goods and/or services provided by Benson's Catering Limited should be made directly to our trading address, as detailed in section 22, in writing; either by letter or by email, or by telephone within 14 days of such goods and/or services failing to meet with clients expectations or otherwise. Complaints given verbally to staff at the point and time of the goods and/or services being provided or delivered will not be recognised as an official complaint.

Upon receipt of a complaint we will endeavour to address the matter as urgently as possible, but the client should allow up to 14 days for us to investigate and respond. If the response offered does not meet the client's satisfaction, the complaint period can then be extended for a further 14 days. If notification of dissatisfaction is not given within the extended timescale, the complaint will be considered closed and will not be re-evaluated.

Furthermore, once Benson's Catering Limited has agreed a satisfactory outcome, of any means, with the client, the complaint will be considered closed and will not be re-evaluated after either;

- i) a further 7 day period has elapsed, or
- ii) compensation has been agreed upon and/or provided, or
- iii) additional services have been agreed up and/or provided, whichever occurs soonest

21. Right of Revision

Benson's Catering Limited may, at any time, correct without liability any typographical, clerical or other error or omission in any promotional literature, quotes, price list, offer, invoice or other documents and information issued by or on behalf of the company.

22. Legal Entity

Benson's Catering Limited is a registered company in England and Wales. The registered offices are; 19 Vine Mews, Vine Street, Evesham, WR11 4RE. The trading offices and premises for Benson's Catering Limited, and those that should be used for any and all correspondence are; 5 Park Road, Gloucester, GL1 1LH. Further company details can be found on the back page of this document.

Company Details

Contact Address;

Benson's Catering Limited
5 Park Road,
Gloucester,
GL1 1LH

Telephone Number: 01452 306187

e-mail: info@bensonscateringltd.co.uk

Website: www.bensonscateringltd.co.uk

Blog: www.thecotswoldfoodyear.com

Registered Company No: 8272788

VAT Registration No: 171260140