



The
Pantry
— EVENT CATERING —

M E N U S



Welcome to The Pantry Event Catering



Firstly, thank you for taking the time to read our brochure. Whether you are hunting for a caterer for your wedding, party or corporate event, we are sure you are in the right place. We wanted to tell you a little bit about The Pantry before you go any further.

Who We Are

Established in 2019 with the vision of offering clients a truly 'bespoke' catering experience, The Pantry has grown exponentially in recent years. Thanks to our consistently delicious food and highly personalised service. Led by a team of experienced and dedicated professionals, we take immense pride in bringing exceptional food and beverage services to our clients across the Midlands.

What We Offer

As you will read in our brochure, we offer a huge variety of different service styles and menus - each event is unique and the food should reflect the personality of the event and of course - you! So whether you want an Afternoon Tea as your Wedding Breakfast, a Fish & Chip Supper for 50 people, a buffet feast, or an exquisite 5 course meal, we can do it - and everything in between. Plus, if we don't offer it already, our team loves a challenge! What you will always receive from us, no matter what you choose, is:

1. High quality, fresh ingredients from trusted local suppliers
2. Personalised service from friendly, attentive staff
3. Peace of mind in planning with a dedicated contact throughout the process. Nothing is too big or too small - we are here to help!
4. Happy guests when food and service is on point, how could they not be? We are experienced in meeting and exceeding the expectations of even the most discerning guests!
5. 'Try before you buy' If you are planning a large event, the pressure to get the food correct can be enormous - we get that! That's why we offer a complimentary taster to all of our wedding couples and to those with large events. It gives you peace of mind that the food is right before you sign on the dotted line.
6. Clear pricing so you know what paying for up front with no hidden fees.

It's Not Only Food

Whilst food is our 'bread & butter' and makes up most of this brochure, we offer other services including:

- Full bar service
- Event planning
- Entertainment including DJ and live music.

We are also more than happy to share our 'little black book' of recommended suppliers, if you need event stylists, flowers marquee hire and more.

We hope you find what you are looking for in this brochure, please always reach out if you have any questions. Please email pantry@bespokeinns.co.uk to speak to our team. We aim to respond to you as soon as possible.

Looking forward to hearing from you soon.

The Pantry Team

Chris, Emma, Rick, Carol, Pete, Steve and Jude



Canapé Selection

MIN. 20 PEOPLE • CHOOSE 3PP | 5PP | 7PP



Meat

Roast rib of beef, mini Yorkshire pudding, horseradish, chives

Slider burgers - longhorn beef burger, brioche bun, burger relish (gfo)

Artisan sausage roll, apple, onion seeds

Hoisin beef & cucumber bites, coriander, chilli (gf)

“Hog roast” & stuffing tarts, sage & onion

Coronation chicken “pies”, crispy onion

Katsu chicken skewers, katsu mayonnaise, chilli (gf)

Beef chilli tacos, sour cream, chive

Swedish meatball, lingonberry sauce

Seafood

Smoked salmon blini, cream cheese, lime

Mini battered fish & chips, homemade tartar (gf)

Prawn cocktail, shredded lettuce, Marie Rose (gf)

Curried salmon & avocado flatbread, coriander

Prawn & sesame lollipops, soy, ginger (gf)

Vegetarian/vegan

Goats' cheese & beetroot tart, walnut, celery (v)

Sun blush tomato, basil & mozzarella bruschetta (v)(gfo)

Caramelized mushroom & onion tart, crispy onion (ve)

Red pesto & tomato arancini, pesto dressing (ve)(gf)

Black bomber cheddar & pear chutney cracker, pickled grape (v)

Teriyaki mushroom sushi, soy, ginger (ve)(gf)

Spiced hummus poppadoms, toasted tikka chickpeas (ve)

Mini jacket potatoes, brie, red onion chutney (gf)(v)

(V) VEGETARIAN (VE) VEGAN (VEO) VEGAN OPTION AVAILABLE
(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION



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Set Menu Options

ONE COURSE | TWO COURSE | THREE COURSE



This is just a selection of what we can offer, we can tailor to your individual preferences. Personalised 5 course options are available on request. Please contact us more information.

To Start

Roasted plum tomato & red pepper soup,
house bread (v)(veo)

Cajun sweet potato & red pepper soup
Toasted pumpkin seeds, cream cheese croûte (v)(veo)

Smoked mackerel pâté, pickled cucumber, dill, sourdough

Chicken liver pâté, homemade marmalade,
almond, toasted brioche

Coronation chicken terrine, toasted ciabatta, coronation
dressing, pickled raisins

Prawn & avocado bruschetta, toasted ciabatta, marie rose
sauce, paprika, pickled cucumber

Mushrooms on toast, garlic butter mushrooms, toasted
sourdough, crispy onions (v)(veo)

Rosary Ash goat's cheese tart, beetroot salad, watercress

Lemon & herb marinated mozzarella,
heritage tomato salad, watercress (v)

Salmon rillettes, pickled cucumber, radish,
sourdough toast

Desserts

Raspberry & white chocolate cheesecake, raspberry

Chocolate delice, sour berries, vanilla cream

Strawberries & cream panna cotta,
clotted cream, strawberries

Sticky toffee pudding, sticky toffee sauce

Salted caramel profiteroles, Chantilly cream

Raspberry Bakewell tart, proper custard

Duo of desserts (2.⁰⁰ PP SUPP) *Choose two from above*

Trio of desserts (3.⁰⁰ PP SUPP) *Choose three from above*

DESSERT TABLE OR CHOCOLATE FOUNTAIN

Please enquire

Mains

Slow braised beef & ale pie, bone marrow gravy,
all butter pastry

Saag aloo pie, masala sauce (ve)

Beef bourguignon, pancetta, pear onions,
bourguignon wine (gf)

Slow cooked lamb shank, red wine jus, rosemary (gf)
(3.⁰⁰ PP SUPP)

Garlic butter chicken breast, pancetta, mushroom sauce (gf)

Pesto baked salmon, tomato & roasted garlic ragu (gf)

Roasted cod loin, tartare hollandaise (gf) (3.⁰⁰ PP SUPP)

Confit pork belly, mustard sauce, crackling, apple (gf)

Masala spiced squash, mango & black sesame,
coconut cream, bhaji (ve)

English garden vegetable risotto, pea pesto (ve)

SERVED WITH A CHOICE OF TWO
OF THE FOLLOWING:

Mashed potato, pickled shallot, chervil (v)(veo)(gf)

Crushed new potato, pancetta, mustard (gf)

Dauphinoise potatoes, shallots, cream sauce (gf)(v)

Roasted sweet potato & carrot, thyme, paprika (gf)(ve)

Braised red cabbage, port, marmalade (gf)(ve)

Miso glazed carrots, soy, honey (ve)

Tenderstem broccoli (gf)(ve)

Cheese Selection

CHOOSE 3 OF THE BELOW

Rosary Ash goat's cheese • Colston Bassett Stilton

Black Bomber cheddar • Brie de meaux

Brockmoor smoked cheddar

*Served with biscuits, grapes, celery,
homemade chutney & butter*

Sharing Food

Our sharing boards are a great way to cater for your event.
A more informal feel for your guests with a great range of foods to choose from.



Antipasti

Olives
Ciabatta
Artichokes
Prosciutto
Salami
Tomato & mozzarella
bruschetta
Marinated melon

Tapas

Patatas bravas
Tortilla Española
Albondigas
Padron peppers
Manchego cheese
& Serrano ham
Chorizo al vino
Breads & olive oil

Mezze

Flatbreads
Hummus
Tzatziki
Baba ganoush
Falafel
Lamb kofta
Chicken shawarma

Indian Tapas

Poppadom & pickles
Onion bhajis
Chicken pakora
Bombay potatoes
Lamb tikka masala
Mini naans

Street Food

Pork boa buns
Roasted spiced
chickpeas
Aloo tikki
Chicken gyros
Currywurst
Cheese nachos

Dessert Board

Chocolate & vanilla
profiteroles
Strawberry cheesecake
Double chocolate
brownie
Millionaire's shortbread
Chocolate fondue sauce
Chantilly cream

Roast Dinner Sharing Platters

Roast ribeye of beef
Lemon & thyme marinated chicken
Honey & mustard ham
Cider brined pork loin
SERVED WITH
Roast potatoes, Yorkshire pudding, sage
& onion stuffing, steamed greens, braised
red cabbage & roasted root vegetables

Street Food Market

CHOOSE TWO | CHOOSE THREE



Create your own street food 'market' for a relaxed dining vibe. Perfect for daytime or evening.

CHOOSE YOUR BASE

Loaded fries

House seasoned fries loaded with a choice of topping.

Flatbreads

All served with pickled red cabbage, aioli & shredded lettuce.

Nachos

Lightly salted nachos, sour cream & tomato salsa.

Dirty rice

Smoked rice, red pepper & onions, beans.

Dogs

Butcher's hot dog served in a brioche bun.

CHOOSE YOUR TOPPING

Shredded hickory smoked pork

Suya chilli & smoke beef brisket

Korean BBQ chicken thigh

Southern fried Beyond Meat (ve)
(not available on hot dogs)

Smokey onions & peppers (hot dogs only)

PLEASE CONTACT US FOR ALLERGEN INFORMATION



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Afternoon Tea

MIN. 20 PEOPLE



This is a sample menu - our Afternoon Tea menus are seasonal & may vary. Please enquire for your specific menu.

Savoury

Smoked salmon, cream cheese & cucumber sandwich on granary bread

Roast Silverside of beef & horseradish sauce sandwich on white bread

Savoury cheese sandwich - mature cheddar, spring onion, red onion & mayonnaise on granary bread

Puff pastry pesto & cheese pinwheel

Apple & pork sausage roll with black onion seeds

Sweet

Traditional plain baked scone, clotted cream & strawberry jam

Double chocolate brownie

Raspberry & vanilla cupcake

Assorted macarons

Lemon tart

Salted caramel mousse

Choice of freshly ground coffee
or a selection of teas

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Afternoon Tea

Dietary Alternatives

MIN. 20 PEOPLE



This is a sample menu - our Afternoon Tea menus are seasonal & may vary.
Please enquire for your specific menu.

Gluten free

Savoury

Smoked salmon, cream cheese & cucumber sandwich on gluten free bread

Roast Silverside of beef & horseradish sauce sandwich on gluten free bread

Savoury cheese sandwich - mature cheddar, spring onion, red onion & mayonnaise on gluten free bread

Marinated olives

Crispy halloumi sticks

Sweet

All gluten free...

Scone, jam & cream

Double chocolate brownie

Raspberry & vanilla cupcake

Assorted macarons

Lemon drizzle cake

Salted caramel mousse

Choice of freshly ground coffee or a selection of teas

Vegetarian

Savoury

Cream cheese & cucumber sandwich on granary bread

Hummus salad sandwich on granary bread

Savoury cheese sandwich on white bread

Pesto & cheddar pinwheel

Crispy halloumi sticks

Sweet

Traditional plain baked scone, clotted cream & strawberry jam

Double chocolate brownie

Raspberry & vanilla cupcake

Assorted macarons

Lemon tart

Salted caramel mousse

Choice of freshly ground coffee or a selection of teas

Vegan

Savoury

Vegan cheese & chutney sandwich

Vegan cream cheese & cucumber sandwich

Soya "chicken" & salad sandwich

Hummus & breads

Marinated olives

Sweet

Vegan scone, vegan cream, jam & strawberries

Vegan brownie

Fresh fruit kebab

Choice of freshly ground coffee or a selection of teas

Hog Roasts

MIN. 20 PEOPLE



Taking the hassle out of your catering with a delicious roast hog - we take care of everything.

Premium

Roasted English hog with crackling

Soft floured baps

Homemade apple sauce

Sage & onion stuffing

Vegetarian sausage

Potato salad

Coleslaw

Green salad

Classic

Roasted English hog with crackling

Soft floured baps

Homemade apple sauce

Sage & onion stuffing



Breakfasts

MIN. 20 PEOPLE • CHOOSE 3PP | 5PP | 7PP



Buffet style breakfasts for your event or corporate days!

Tea & Coffee Station

ADD SNACKS

Biscuits, crisps, fresh fruit

Breakfast Cobs

Soft floured baps served with butchers' sausages & thick cut back bacon

ADD THE FOLLOWING

Baked beans • Tomatoes • Hash browns
• Black pudding • Mushrooms

Executive Breakfast Buffet Experience

A full breakfast hot & cold buffet to include tea & coffee station.

Hot

Sausages
Bacon
Black pudding
Tomatoes
Beans
Scrambled eggs
Hash browns
Vegetarian sausages
Toast

Cold

Pastries
Breads
both sliced & sourdoughs
Butter & preserves
Fruit platter
*Pineapple, kiwi, melon,
orange, apple, pear*
Fruit juices
Cereals
Granola, Weetabix, cornflakes
Milk

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Hot Buffets

MIN. 20 PEOPLE



PLEASE CHOOSE ONE FROM EACH
OR TWO IN TOTAL FROM EITHER:

Classic

Pulled ham
& macaroni cheese
Beef chilli con carne
Massaman chicken curry
Randang beef curry
Green pesto
& chicken pasta
Beef bourguignon
Steak stroganoff
Lemon garlic butter
chicken & red peppers
Slow braised pork, apple
& mustard
Minced beef lasagne
Butchers sausages
& onion gravy

Vegetarian & Vegan

Vegan lentil chilli
con carne (ve)
Butternut squash &
chickpea coconut curry (ve)
Penne & courgette
arrabbiata (ve)
Chestnut mushroom
stroganoff (v)
Mediterranean vegetable
lasagne (v)
Vegan bean meatballs,
smoked paprika sauce (ve)

THEN SELECT ONE COLD & TWO HOT SIDES:

Cold Sides

House salad (v)(veo)
Caesar salad (v)
Artisan breads
& hummus (ve)
Tortilla chips & dips (v)(veo)
Poppadoms & pickles (v)(veo)
Marinated olives
& bread sticks (ve)
Celeriac, red cabbage
& carrot coleslaw (v)(veo)
Potato & chive salad (v)(veo)
Pesto pasta salad (ve)

Hot Sides

Artisan garlic breads (v)
Roasted vegetables (ve)
Mixed buttered greens (v)
Steamed rice (ve)
Mashed potatoes (v)
Crushed new potatoes (ve)
Sweet potato & thyme bake (ve)
Braised red cabbage (ve)
Honey glazed carrots (v)
Dauphinoise potatoes (v)
Skin on fries (ve)
Hand cut chips (ve)
Garlic naan breads (v)

(V) VEGETARIAN (VE) VEGAN (VEO) VEGAN OPTION AVAILABLE
(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION



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Cold Buffet

MIN. 20 PEOPLE

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Classic

2x Sandwiches/wraps
2x Salads
2x Savoury
1x Dessert

Chatsworth

3x Sandwiches/wraps
3x Salads
3x Savoury
2x Desserts

Hardwick

4x Sandwiches/wraps
4x Salads
4x Savoury
3x Desserts

Foremark

Our bespoke designer buffet
- dishes & options designed
specifically for your event.
Please enquire for details.



Sandwiches & wraps

Honey & mustard roast ham sandwich, pickle, tomato
Mature cheddar cheese sandwich, mayonnaise, onion (v)
Tuna mayonnaise wrap, sweetcorn, lettuce
Coronation chicken ciabatta, gem lettuce, cucumber
Chicken tikka wrap, pickled cucumber, mint
Caprese sandwich, tomato, mozzarella, rocket & pesto
Vegan club (ve)
- Beyond Meat, tomato, lettuce, mustard mayonnaise
Free range egg mayonnaise sandwich (v)
Cajun chick pea ciabatta, vegan cajun dressing,
lettuce, tomato (ve)
Beetroot & hummus wrap, rocket, dressing (ve)

Salads

Green pesto pasta salad, sun-blushed tomato, red pepper
House slaw - traditional homemade coleslaw
Coronation coleslaw
Potato & spring onion salad, mustard dressing
Super grain salad, shredded vegetables, edamame beans
Caesar salad - gem, croutons, Caesar dressing,
cherry tomatoes, pancetta
House green salad - gem, rocket, cucumber,
green pepper, spring onion, house dressing

Savoury

Artisan breads, hummus, butter (v)
Homemade sausage rolls, pork & apple filling, onion seeds
Butchers' pork pie, pickle
Mature cheddar pastry twists, onion seeds (v)
Cheese & onion roll - mature cheddar & red onion (v)
Chestnut mushroom pastries
- puff pastry, chestnut mushroom & cream cheese
Beetroot & goat's cheese quiches
- shortcrust pastry, crispy onions
Charred flatbreads, olive oil, balsamic, sea salt (ve)
Chicken tikka drumsticks
Hoi sin & sesame sausages
Satay chicken skewers
Lamb kofta meatballs, mint dressing

Desserts

Millionaire's shortbread (v)
Peanut butter caramel slice (v)
Double chocolate brownie (v)
Lemon drizzle cake (v)
Vegan blueberry & coconut flapjacks (ve)
Vegan brownie (ve)
Raspberry blondie

Barbecue

MIN. 20 PEOPLE



Premium

CHOOSE 3 FROM MAINS
+ 3 FROM SALADS & SIDES

Mains

Spiced lamb keema

Chicken shawarma

Masala mushrooms & chickpea

House beef burger, Monterey Jack cheese, brioche bun

Lemon & herb charred chicken burger, brioche bun, salsa

Halloumi & charred red pepper, brioche bun,
spiced tomato salsa

Butcher's dog, fried onions, soft floured hot dog bun

Lebanese chilli beef

Korean BBQ marinated wings

Lemon & herb marinated wings

Smoked BBQ pork ribs

Salt & pepper pork ribs

Salads & Sides

Greek salad

Artisan breads & olives

Homemade hummus

Niçoise salad

Cajun roasted sweet potato

Potato & chive salad

Caesar salad

Pesto, tomato & mozzarella
pasta salad

Feta & pomegranate
super grains

Classic

House beef burger, Monterey Jack cheese, brioche bun

Butcher's dog, fried onions, soft floured hot dog bun

Spiced bean burger, tomato salsa, brioche bun



Children



Buffet Menu

Sausage rolls	Cheese & BBQ pizza bread
Sandwiches	Slider cheeseburgers
Tortilla wraps	Fresh fruit jellies
Vegetable sticks & dips	Chocolate brownie
Crisps	

Set Menu

To Start

- Tomato soup, bread & butter
- Garlic ciabatta
- Halloumi fries, garlic mayonnaise
- Vegetable sticks & dips

Mains

- Sausage & mash potato, garden peas, gravy
- Roasted chicken breast, mashed potato, vegetables, gravy
- Cheeseburger, skinny fries
- Cheese pasta, garlic bread
- Battered fish & chips, chunky chips, mushy peas
- Chicken goujons, skinny fries, baked beans

Desserts

- Chocolate brownie, chocolate sauce vanilla ice cream
- Waffles, fresh banana, toffee sauce
- Ice cream selection, shortbread biscuit



THE PANTRY

Box of
treats

M E N U S

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Stone-baked Pizza Buffet



Delicious homemade sourdough base
& San Marzano tomato sauce.

CHOOSE TWO OF
THE FOLLOWING

Margharita

Pepperoni

Ham & pineapple

Salami & nduja

Goat's cheese & red onion

BBQ pork & spring onion

SERVED WITH

House coleslaw

Potato & chive salad

Green pesto pasta salad

Garlic bread

Caesar salad



Spudmasters



Fluffy oven-baked jacket potatoes with toppings to dine for!

CHOOSE ONE JACKET

Traditional jacket

Sweet potato jacket (*supplement charge applies*)

Best of both

CHOOSE THREE FILLINGS

Baked beans (ve)

Tuna mayo

Smokey beef chilli

Coronation prawns

Smashed avocado (ve)

Smoked salmon, cream cheese & chives

Massama chickpea curry (ve)

Green pesto chicken

“Fish pie” filling

Hickory bbq jackfruit (ve)

Piri piri chicken or prawns

Chestnut mushroom & lentil chilli (ve)

ALL SERVED WITH

Mature cheddar • House slaw

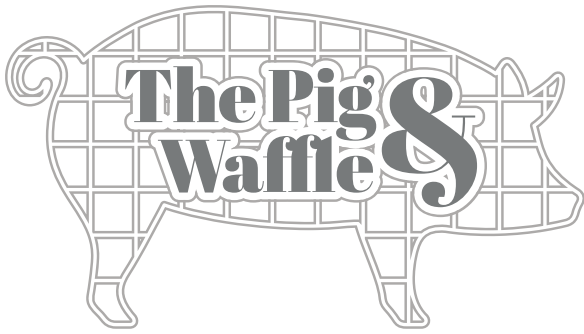
Shredded lettuce • Smashed cucumber

Tomato salsa • Butter

(V) VEGETARIAN (VE) VEGAN (VEO) VEGAN OPTION AVAILABLE
(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION



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Sweet or savoury
- no need to choose sides!



Pig

The English Hog

Pulled pork, sage & onion stuffing, apple sauce, soft cob

The All American

Smoked BBQ pulled pork, slaw, soft cob

Waffle

Chocolate Brownie

Homemade brownie, chocolate sauce, cream, waffle

Salted Caramel Fudge

Homemade fudge, salted caramel sauce, cream, waffle



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Gyros Street Food



Fresh traditional Greek gyros cooked by our chefs for your event.

CHOOSE TWO OF
THE FOLLOWING

Schwarma chicken, tzatziki

Chicken tikka, mint yoghurt

Lamb kofta, mint yoghurt

Shredded BBQ pork,
smokey apple sauce

Crispy halloumi,
spiced tomato salsa (v)

Spiced bean falafel,
spiced tomato salsa (ve)

ALL SERVED WITH

Lebanese flatbread wrap

Pickled red cabbage

Shredded lettuce

Tomato & cucumber

Red onion

Chilli sauce



Fish & Chip Shop



All cooked to order by our chefs from our bespoke built Box of Treats.

ENJOY ALL OF
THE FOLLOWING

Battered fish

Battered vegan tofu (ve)

Hand cut chips (ve)

Mushy peas (ve)

Tartar sauce

ADD EXTRAS

Fishcake

Battered sausage

Chip cobs

Curry sauce

Beef & onion pie

Cheese & potato pie



BAR PACKAGES

Bar Rental



We have a fully functioning free standing bar made from traditional wood with three fonts & a real ale hand pull. Providing bespoke bar solutions to a wide array of events including:

- Weddings
- Corporate Events
- Special Occasions
- Parties

We can accommodate the following bar packages:

Option 1: Paying Bar

Most popular option we have for outdoor parties, events & wedding receptions.

We apply for your “temporary event notice” (liquor license) & provide all equipment, all stock & cover all staffing needs.

Your guests pay for their own drinks, consequently the cost to you is minimal.

Option 2: Free Bar

Your guests drink for ‘free’ & the final bill is settled by you.

Payment - At the end of the event you will be given an itemised bill, which will include all products that have been dispensed to your guests.

Option 3: Best of Both

You pay a certain amount to allow your guests free drink(s) & when this runs out the guests pay for their own.

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Bar Menu



Ale & Cider

- Carling draught 4.0%
- Sharp's Atlantic draught 4.5%
- Aspall Cider draught 5.5%
- Guinness non-draught 4.3%
- Madri draught 4.6%
- Peroni draught 5.1%

PERSONALISED
PUMP CLIPS
AVAILABLE

Wine & Sparkling

- House White Wine 175ml
- House Red Wine 175ml
- House Rose Wine 175ml
- Prosecco 125ml

FOR THE WINE
CONNOISSEURS

You tell us and
we source your
favourite wines*

Cocktails

- Aperol Spritz
- Pimms

Spirits

- Smirnoff vodka
- Bombay Sapphire gin
- Whitley Neill Raspberry fruit gin
- Jack Daniels whiskey
- Captain Morgan dark rum
- Tequila

Soft drinks

- Coke 330ml
- Diet Coke 330ml
- Lemonade 330ml
- Fever Tree Tonic Regular/Light 200ml
- J20 Apple & Raspberry 275ml

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So What Happens Next?



If you like what you see or want to talk to us, please reach out. The best way to get in touch is via email: pantry@bespokeinns.co.uk

Jude or Emma aim to be in touch within 24 hours, though this might be a little longer on weekends as they are often working at events. In your email, please include:

- Contact details (Including an email and phone number)
- Details of your upcoming events (including the date, venue and nature of the celebration)
- Any ideas that you have or themes which you would like us to work within

We will then look to arrange a call to talk through your precise requirements as well as any ideas which you may have. From there, we will send you a personalised quote (or quotes if you would like to see a few options). These quotes are valid for 28 days.

The Booking Process

Once you are happy to go ahead, we ask for a 10% deposit to secure your chosen date with us. Please be aware that, due to high demand, we are not able to hold a date without a deposit being paid.

Your Complimentary Taster

For all weddings bookings and large party bookings, we offer our clients a complimentary taster. The purpose of this is to give you as hosts complete confidence in your choice of both wedding food and suppliers. The Taster will be hosted at one of our sister venues in Derbyshire and will give you the opportunity to sample some of the dishes which you are considering for your big day or event. You will get to meet one of our events team who will talk you through the process and answer any questions that you might have.

You can enjoy this taster either:

- Before signing up with us as your caterer - this will give you the confidence that you are making the right decision!
- 3-6 months head of your event to finalise your food choices.

If you are wanting to enjoy the taster before signing up with us, there is an upfront fee of £50* per person (for up to 2 guests) however, this will be deducted from the cost of your final invoice if you choose to go ahead with us. There is no upfront fee if you wish to enjoy your taster after signing up with us. If you wish to bring additional guests, they will be charged at £50 per head.

Our Payment Terms

We aim to make paying for your event as straight forward and transparent as possible. We take pride in providing straight forward quotes with no hidden costs so that you know from the beginning exactly what you will be paying. Our payment terms are:-

On booking: 10% non refundable deposit to be paid (minimum value fo £200). This secures your date with us!
6 months before event: 50% of the total to be paid.
1 month before event: Balance to be paid.

We would love to hear from you. Please do get in touch if you have any questions or would like to talk to us further.

Chris, Rick, Emma, Jude and the rest of the Pantry Team!

Further Details



Booking

Should you wish to book we can provisionally hold the date for 7 days. Following this a deposit will be required to secure your date.

Contact Information

Phone

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Email

pantry@bespokeinns.co.uk

Website

thepantryeventcatering.co.uk

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