

# the Larder at Butlers Retreat

Daytime catering packages – all pricing per person



## P2. Morning All

British - tea & coffee

Danish – tea, coffee & pastries

Continental – above plus fresh orange juice

## P3. Tea Time

Cream tea

Afternoon tea

## P4. Drinks

Beer, Wine & Soft drinks

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Minimum 10 people per package.

For exclusive upstairs hire, a minimum of 25 people.

## Morning All

**British £2.70** - Freshly ground and freshly brewed, East London roasted coffee, with a selection of black, green, herbal and fruit teas

**Danish £4.70** - tea & coffee as above, plus pastries warm from the oven - a selection of plain croissants, pain au raisin & pain au chocolate

**Continental £6.90** – tea, coffee & pastries as above, plus fresh orange juice

## Add

Cut fresh fruit platter **£2.20**

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## Tea Time

Cream tea £5.70 – your choice of hot drink with freshly baked scones, served with butter or clotted cream and strawberry jam

Afternoon tea £17.50 – tea and coffee with cake bites as above, plus a freshly baked scone, and a selection of sandwiches, rustic rough-cut style as per our sandwich menu  
**Add a glass of prosecco to your afternoon tea for an additional £5**

Ask about buffet and canapé options.

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## Drinks

### Beer:

Peroni by the bottle £4.30

Wildcard by the bottle £4.80

### Wine:

Wine by the bottle: (red/white/rose) £19.95

### Bubbles:

Prosecco by the bottle £23.95

### Soft drinks:

Glass rental for tap water £0.50

Whole Earth organic sparkling drink £2.50

750ml bottled still & sparkling water £3.50

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### Dietary requirements

In order for us to fulfil our legal and moral duty to those with allergies, intolerances or cultural dietary requirements we require unambiguous communication, at time of final payment one month before the date, of each person's name and specific requirements. Last minute requests may be particularly hard to accommodate if separate special catering is required. The following document lists the 14 major allergens, but of course some people are allergic to other things so please be specific.

<https://www.food.gov.uk/sites/default/files/media/document/top-allergy-types.pdf>

We are happy to cater for guests with allergies, guests requiring gluten-free, vegetarian or vegan options or guests requiring halal or kosher options. We price our menus based on food costs, chef time and preparation complexity, so if the menu tailoring requires more time and complexity than typically expected we reserve the right to charge a complexity supplement of £200 which in particular allows a dedicated chef on duty focused on the dietary and allergy-based requests.

### Booking

All bookings and quote requests should be made via [eat@larderlondon.co.uk](mailto:eat@larderlondon.co.uk) and only email correspondence should be relied on, with the most recent correspondence assumed to be the definitive version of requirements.

### Charges

All charges will be quoted at the time of booking but please expect:

- Your selected food & drink choices
- Furniture & linen hire
- Staffing costs including admin & planning
- 12.5% service charge

Refer to our catering agreement for full details of terms and conditions.