



FRESH FOOD EVENTS

Catering for Business

- ✿ It's all about you...
- ✿ We promise to put you first
- ✿ Your Event, Your Menu
- ✿ Your Day, Your Way!

At Fresh Food Events, we're passionate about food and service...we know it's personal.

Share your vision with us and we'll create just what you need!



Fresh Food Event Catering Ltd
Northgates Dinham Road Caerwent NP26 5NT

Lesley Long
Graham Long

07896 654596 lesley@freshfoodevents.co.uk
07825 214733 graham@freshfoodevents.co.uk

www.freshfoodevents.co.uk

Its Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

Your Event Menu just as you imagined it!



We're Lesley and Graham.

FRESH FOOD EVENTS has grown out of our Family Business.

Today, we're delivering bespoke menus just as our clients imagined them, at locations all over South Wales and the South West.

This portfolio shows you what we've done for customers just like you!

Take a look at our Wedding Portfolio too!



What makes us different?

- + We listen to you. You're in charge.
- + No Packages. You build your own unique menu and services bundle
- + We're there to look after you. Our family will look after your family.

If nothing else, there are only three things you need to know about Fresh Food Events;

- + We want to get to know you and deliver exactly what you want
- + We will tailor your menu to exceed your expectations
- + We are a family business and care passionately about the service we deliver.

We promise to always put you first.



- | | | |
|-------------|--------------------|-----------------|
| + Planning | + MC Service | + Afternoon Tea |
| + Furniture | + Drinks and Wines | + Mains |
| + Linen | + Welcome Drinks | + Desserts |
| + Crockery | + Canapés | + Evening Food |
| + Cutlery | + Starters | + BBQ |
| + Glassware | + Sharing Platters | + Paella |
| + Staff | + Grazing Tables | + Buffets |

Menus in this Brochure are only ideas! Pick and mix or add your own ideas!



Its Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

The Kitchen..



Lesley is the Lead Chef (refusing to be called Head Chef as it's a Team Effort, but she is The Boss!)

Lesley founded Fresh Food Events in 2013 and is known for her ability to create and deliver new dishes as requested by clients; From Beef Wellington, through Paella, Lasagne, Gumbo and Philippino Pansit, clients rave about her ability to deliver rich, balanced flavours!

She'll tell you she doesn't have a Signature Dish, as she prepares food chosen by our clients, the way they want it!

Lesley is very ably assisted by Michelle, Lynette and Hannah.

Front of House...



Graham leads front of house and all client liaison.

"Military precision" is the feedback he gets with enviable organisation and service skills! Attention to detail and putting you first are his keys to success.

You'll be looked after from start to finish and as your **Master of Ceremonies**, he'll make sure your guests are led through the day with professional informality and fun!

Graham is very ably assisted by Lucie allowing us to serve more than one event a day!

The Team...



Our Front of House Team..

We couldn't do it without them!! We're a family business and we're friends or a relation of everyone who works for us. They come to us by recommendation or word of mouth. We look after them to ensure they give their best for you! In total we have a pool of some 30 front of house staff.

Planning..



- + From our very first meeting, we'll put everything in writing
- + We want to get to know you and understand the best way to look after you
- + We'll version control your Catering Proposal, until it's exactly right
- + Just tell us what you want!
- + No need to make your final choices until one month before your Event
- + We'll be as flexible as we can
- + We'll also work with your venue to iron out all the details

Everything Else..



- + Furniture, Crockery, Cutlery Linen, Glassware - All part of the service, if you need it, all included in your proposal priced by item

The Day Before

- + Delivering what you need to set up
- + Checking Final details
- + Partnering with you to make sure the Big Day runs smoothly

Its Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS



On the Day

- + We're there to look after you!
- + Great Food
- + Warm and Friendly Professional Service
- + Smiles all round!
- + We'll provide the staff to serve at Table or man your Buffet, Serve Welcome Drinks and Canapés and of course to clear up afterwards!



MC Service

- + We'll make sure everyone knows where to go and whats happening
- + We'll introduce you as the newly married couple
- + We'll announce your speeches
- + Above all we make sure the day runs as planned with fun and laughter!



- + Your Location
- + Your Menu
- + Your Budget
- + Your Service Style



Why choose Fresh Food Events?

- + Catering an Event is time consuming.
- + We'll take your brief, save you time, and exceed your expectations.
- + You'll be impressed. So will your Friends, Family, Partners and Clients.
- + We're waiting to serve you.....



Fresh Food Events Key Facts

- + Established 2012
- + Incorporated February 2014
- + **FAW Trust Caterer at Dragon Park since 2014**
- + Fresh Food Events is the Trading Name of Fresh Food Event Catering Limited.
- + Company No 08907518
- + VAT Reg 225705813
- + Based in Monmouthshire with a 90 Minute Range from base
- + Level 5 EHO Rating (April 2019)

Remember, we'll do what you ask us to. You choose your menu and your style!

Its Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

For Business; Whatever the occasion....

- Give us your brief and your budget. We'll plan and present – you choose.
- Fresh Food Events is your one stop shop for all your catering needs.

The Face Space Launch Event



I chose Fresh Food Events to cater for a launch I was organising.

From start to finish Lesley and Graham were incredibly helpful and professional.

They helped advise me on the choice and amount of canapés to be served which turned out to be absolutely spot on.

They also organised the hire of champagne flutes which was another problem solved for me.

They arrived in plenty of time to prepare and take charge of everything, and began serving as soon as guests started arriving.

Finally, the food was exceptional, so much so that many people at the function asked me for the details of The Fresh Food Events company with the intention of using their services at their own events which I think is the best compliment there is!

Thanks FFE.

THE FACE SPACE MONMOUTH MAR 2019

Amazon Staff Reward Lunch



Thank you Lesley and Graham for feeding our staff at our site for our special celebration day.

Feedback was good, food was great, just what was required for lunch. Took all the hassle out of the day for me, thanks.

Would highly recommend.

AMAZON FEB 2019

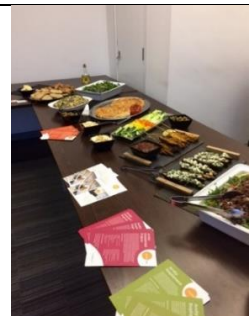
Acuity Legal Briefings



CBI Evening Meeting in Cardiff



Chamber of Commerce Dinner



Its Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS



25th Anniversary Gala Dinner

Welcome Drinks

- ✦ Prosecco

Starter

- ✦ Tomato Soup with Artisan Bread Roll and Butter

Mains

- ✦ Roast Loin of Pork with Sage and Onion Stuffing
- ✦ Roasted Parsnips
- ✦ Roasted Carrots
- ✦ Steamed Broccoli
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Gravy, Apple Sauce, Mustard

Vegetarian Option;

- ✦ Mediterranean Vegetable Tart, Green Beans & New Potatoes

Dessert

- ✦ White Chocolate & Raspberry Cheesecake with Fruits of the Forest Ice Cream

Graham as Master of Ceremonies



A Marquee at The Plough Inn Pilning Street 7th September 2019 Guests 154

'I'm unsure that words can describe just how incredible you both are as a team, your service was fantastic, the food was beautiful, we have been bombarded with compliments on the whole evening but especially the food. On a more personal note, you made our evening an enjoyable experience, you made sure everything went smoothly and took charge which was invaluable to us. You stepped in when we had already created the menu and not only honoured it but what we had pictured in our minds was exceeded beyond expectation on the night. Honestly would recommend your company to anyone, we will definitely be in touch for our next event. Thank you, Thank you, Thank you from all of us at M&M Trailers'



Guy seriously, me and mum have typed the above and are still not sure we managed to say what we wanted.

Lesley the food was incredible and we honestly have had lots of compliments from our customers etc. I will forward a few onto you to see. Graham, you really took charge and took all the pressure away. You two are one hell of a team, we look forward to working with you in the future.

Many thanks Kayley & Jenny



Its Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

SPECTRA Group

- + Sandwiches;
 - Smoked Salmon & Cucumber,
 - Honey Ham & Mustard,
 - Egg & Watercress
 - Cheese & Pickle
- + Prosciutto Wraps
- + Cocktail Sausage Rolls
- + Mini Savoury Pastries (Ham & Cheese, Salmon & Meat)
- + Pear, Stilton and Walnut Tartlets

- + Scones with Jam & Cream
- + Lemon Drizzle Cake
- + Chocolate Brownies
- + Mini Eclairs
- + Salted Caramel Profiteroles
- + Chocolate Dipped Strawberries

- + English Tea / Green Tea / Fruit Teas
- + Coffee from Cafetière's
- + Water Jugs and Glasses
- + Matching White Cups and Saucers
- + Tea Stands
- + Bead Pattern Teaspoons and Bead Pattern Knives
- + White 8" Plates

*Celebrating the
Queens Award for Enterprise*

Afternoon Tea

Herefordshire

24th October 2019

Guests 42



Its Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

Medieval Banquets at Caldicot Castle

Menu

Sharing Platter of cold meats and local cheeses with fruit

- + An assortment of air dried / smoked salami and sausages
- + Caerphilly Cheese
- + Tintern Cheese, flavoured with fresh chives and Shallots
- + Celery
- + Artisan Bread Rolls and Olive Oil
- + Apple and Ale Chutney
- + Preserved figs, dates, hazelnuts and almonds

Home Made Cawl

- + Neck of lamb, slow cooked with a ham hock and onions, potatoes, carrots, swede, parsnips, leeks and parsley

Neck of Welsh Lamb,

- + Slow Braised Lamb with Roasted Veg
- + Shoulder of lamb, slowly braised in its own juices, flavoured with honey, rosemary and cider. Served with chunky roasted root vegetables including Heritage Carrots.

Monmouthshire Pudding with Cream and Mead

- + A fabulously old-fashioned pudding of baked breadcrumbs in cream, topped with sweet jam, tart berries and soft meringue

Caldicot Castle

Up to 85 Guests



Its Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

House of Arts and Crafts – Lion TV for BBC2

30 Days Catering for a TV Shoot

Menus included

- + Roasted Meats
- + Southern Fried Chicken Strips
- + Stir Fry Chicken
- + Sausage and Mash
- + Cottage Pie
- + Lasagne
- + Burger and Chips
- + Thai Green Chicken Curry
- + Moroccan Meatballs and Cous Cous
- + Chicken Chasseur and Mash and Peas
- + Pulled Pork
- + Chicken Curry and Rice
- + Chilli and Baked Potatoes
- + Beef in Cream and Mushroom Sauce
- + Roast Chicken and Stuffing
- + Meatloaf
- + Spanish Cod
- + Hunters Chicken
- + Stuffed Skins
- + Enchiladas

House of Arts and Crafts for Lion TV

3rd September – 3rd October 2018

Guests; 30 / Day Average

- “Well Lesley. I have had a month of your fabulous food on location at Wyndcliff Court and am sad to be facing up to my final week. I have never been a “foodie” but your lunches became the highlights of my days there. Great food and great service from you, Graham and Michelle. Highly recommended. Definitely going to miss you guys!”

- Dave (first in the tent) Jones! 😊



Its Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

Fresh Food Events; The One Stop Shop for your Catering Needs.
Don't see what you want? Just ask....

Reception Drinks



Hot Served Buffet



BBQ



Finger and Fork Buffets



Paella - Impress with Live Cooking!



Canapés



Informal Service



Formal Dining



The Choice is yours...



Afternoon Tea



Business



Whatever you need....



Its Personal...

We'll work with you to create a menu to meet your taste, budget and style

Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food