

## Event Overview

- 🛨 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 its personal.

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



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## Your Event Menu just as you imagined it!

Hí! We're Lesley and Graham. FRESTI FOOD EVENTS is our Family Business.

Today, we're delivering menus just as the 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
- $\star$  We are a family business and care passionately about the service we deliver.

We promise to always put you first.









## Fresh Food Events; Not just the Food..

By choosing Fresh Food Events, you choose a family business that promises to look after you from our very first meeting.

An event is like a jigsaw with many pieces - just show us the picture and we'll make sure all the pieces fit together!

## The Way we Work

- 🕇 We meet with you, we sit, we listen.
- 🕇 We help you build the day you want.
- 🕇 No packages.
- We send you a detailed proposal priced by line nothing hidden, everything explained.
- We work with you if needs be to tweak the proposal until its exactly what you want. You're allowed to change your mind!
- Only when you're ready will we ask for an order.

## Tell us your vision for the day; We'll deliver it.

But most importantly, we'll look after you. Your day will be busy. Everyone will want some of your time.

We'll make sure you're looked after, with drinks, help, advice and just by being there, for you. Think of us as friends. That's what we want to be!

- 🕇 Planning
- Organising
- Venue Liaison
- Room Dressing
- 🕇 Furníture
- + MC
- 🕇 Service Staff
- 🕇 Breakfast
- 🕇 Welcome Drínks
- 🕇 Canapés
- 🕇 Grazing Table
- Starters
- Wines & Bar
- Mains
- Desserts
- Hot Buffets
- Cold Buffets
- BBQ
- Paella
- Tea & Coffee
- 🕇 Evening Food











## FRESH FOOD EVENTS is our family business.



We're Lesley and Graham and that's us at our wedding in July 2017. Lesley started the business in 2013 and met Graham in 2015...the rest it would seem, is history!

We decided to serve events the way we wanted to be served. We wanted to be put first and that's what we'll do for you!

Your Event will be unique; No one else will have had your menu, beautifully prepared by Lesley's Team, and no-one will look after you Like Graham's Team.

Share your vision with us ...sit back, relax and enjoy!

#### 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 for 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 quests are led through the day with professional informality and fun!











Bespoke Menus for Every Occasion. No packages. You decide what you want.

## FRESH FOOD EVENTS KEY FACTS

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

- 🕇 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.....



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

"We chose Lesley and Graham quite simply because they listened to us.

After a short conversation Lesley understood the type of food we were looking for, dietary requirements and was able to provide us with lots of ideas.

Communication was excellent, Graham provided us with a clear plan of how food would be served and what would be served and when.

We had every confidence that Lesley and Graham could deliver, and they certainly did... what a great team."

Tiffany Holland Sept 2018



#### For Business; Whatever the occasion....

- + Staff Meeting
- 🕇 Training
- \* Networking
- + Staff Reward
- + Client Conference
- 🕇 Gala Dinner

- \* 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 whatever the occasion!

#### **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

#### **CBI Evening Meeting in Cardiff**



**Acuity Legal Briefings..** 



**Chamber of Commerce Dinner** 



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** 

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





#### 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







## 25th Anniversary Gala Dinner

## A Marquee at The Plough Inn Pilning Street 7<sup>th</sup> September 2019 Guests 154

'I'm unsure that words can describe just how incredible you both are as a team, you 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 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





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# 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 24<sup>th</sup> October 2019 Guests 42













## 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
- 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 quests













## 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 quests; 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!













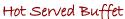


Fresh Food Events; The One Stop Shop for your Catering Needs. Don't see what you want? Just ask ....

Reception Drinks



Finger and Fork Buffets





Paella - Impress with Live Cooking!



Canapés



Informal Service



Formal Dining





Afternoon Tea



Business



Whatever you need....



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