

Private Catering



Catering & Events
delicious, ethical and bespoke



catering@squarefoodfoundation.co.uk



07587 616 092

What you can expect



A little bit about us...

We are writing to you from the professional catering division of Square Food Foundation, a charity dedicated to improving lives through hands-on food education.

We empower children, adults and communities with the skills, confidence, and knowledge to cook nutritious meals and enjoy good food every day.

Our ethos is to use seasonal and local produce wherever possible, therefore the flavours supplied in this brochure are intended to act as a guide of what to expect on your menu.

If there are any absolute essential items that you insist upon for your event, we'll of course work with you to accommodate! But we strive to be as ethical and responsible as we can as a caterer, which in turn helps to guarantee food at it's very best.

All profits from the Catering & Events division go **directly** back into the charity, every single penny can make a difference. Whether that's training our next batch of chefs, creating recipe kits for schools or simply helping an individual to find a community, be assured that by choosing Square Food Foundation you are helping people in Bristol, to prosper.



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Trusted by many



“

Working with Square Food was a delight.

They were so helpful in deciding In what I could afford for my event and what would work best with the setting.

It was great to know they were using fresh and seasonal ingredients. And when they arrived, not only did they make the salads up on site so they were perfectly fresh and delicious, but also included a couple of little extras for us.

I would highly recommend to anyone.

Di Robinson
BS13 Network, June 2026

”

“

Thank you for the delicious food you and the team prepared last night, it really made the evening, thank you

I thought the standard was exceptional and you definitely delivered perfectly.

Many thanks!

Jonathon Baker
Society of Merchant Venturers, June 2026

”



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Private Event Catering

Private events come in all shapes and sizes, and we offer a flexible approach to catering that can be tailored to suit your occasion. From elegant canapé receptions and relaxed garden parties to bespoke celebrations, our experienced team is here to bring your vision to life. Explore our sample menus to discover the styles, flavours and options available, or speak to us about creating something completely bespoke for your event.



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Canapés

5 assorted bite-sized canapés, expertly crafted snacking and elegant entertaining.
Served by the Square Food Foundation team on beautiful platters, to your guests.

Sample menu below:

Salt cod fritters & aioli

Wild mushroom & tad with fresh, flavourful ingredients and artfully presented for
sophisticaterragon tartlets (v)

Parmesan shortbread, sunflower seed pesto, over dried tomato (v)

Goats cheese, beetroot & walnut on chicory leaf (v)

Carrot puree on crispy flatbread with preserved lemon and coriander (vg)

Squash & stilton arancini (v)

Baba ganoush & pomegranate on crostini (vg)

Chew Valley hot smoked trout, dill pickle on cucumber

Herb & Mozzarella arancini (v)

Rare roast beef, parmesan, rocket & truffle

Date puree, gorgonzola & honey on crostini (v)

Mushroom & chestnut pâté on crostini (v)



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Pricing - Canapés



Event Catering Pricing

For a 2-hour reception we recommend a selection of 5 canapés, allowing for 6 per person, priced at **£14.75 + VAT per person**

Minimum order of 25 guests.

For a longer reception we recommend a selection of 7 canapés (allowing for 8 per person) at a cost of **£19.25 + VAT per person**

Minimum order of 25 guests.

Staffing charges outlined below

- 0-49 guests = **£300.00 + VAT**
- 50-99 guests = **£ 350.00 + VAT**
- 100+ guests = **£ 550.00 + VAT**

If you would like to include canapés as part of your wedding package, we can adjust your menu accordingly and reduce the overall package price to reflect this.



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BBQ Summer Party

For a relaxed and memorable summer celebration, our BBQ offering brings together the very best of seasonal, locally sourced ingredients with a generous feast designed to be enjoyed with friends, family or colleagues.

We take pride in showcasing local produce wherever possible, creating a vibrant menu full of flavour, freshness and variety. From beautifully prepared meats and seasonal salads to delicious accompaniments and homemade touches, our BBQs are designed to be a feast for the senses.

See our sample BBQ menu on the next page:



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Upon Arrival

A traditional English Pimms,
or Mint & lime spritz

The BBQ

Herefordshire rump of beef

Pinchos Morunos (skewered marinated Welsh lamb, vegetables)

Spicy chicken thighs

Char-grilled asparagus

Salads & Accompaniments

Jersey Royals potato salad

Stroud organic leaf, herbs & flower salad

Grilled Mediterranean vegetables with chermoula

Italian Panzanella salad

Homemade focaccia

A selection of sauces including Romesco, Salsa Verde, Aioli

Dessert

Eton Mess - Wye valley strawberries, meringue, cream



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Pricing – BBQ Package Pricing



Event Catering Pricing

BBQ with welcome drink: £48.00 + VAT per person

BBQ without welcome drink: £43.00 + VAT per person

Minimum numbers: 20 persons

Prices are based on a per-person package and can be tailored to suit the style and requirements of your event.



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Themed Sharing Feasts

A relaxed and sociable dining experience designed to bring people together around the table. Every feast is different and can be tailored to complement the style, theme or vision of your event.

Whether you have a specific cuisine, seasonal concept or creative idea in mind, our experienced team will work with you to bring it to life.

Menus are created around the best produce available at the time of your event, ensuring every feast is fresh, flavourful and unique.



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Persian Style Sharing Feast

Starter

Iraqi Laffa

Soft, warm flatbread to accompany both courses

A selection of seasonal dips

spiced carrot & rosewater, baba ghanoush etc

Main

Slow cooked lamb shawarma or Celeriac shawarma (vg)

yoghurt / plant-based yoghurt & coriander

Persian wedding rice

Saffron rice, almonds, barberries, pomegranate, soft herbs, lemon & rose petals

Cauliflower & mango salad

Fennel, radish, lime & dill

Dessert

Persian love cake & labneh

A fragrant almond & cardamom cake infused with rosewater & citrus
served with pistachios & labneh / plant-based yoghurt

Italian Style Sharing Feast

Starter

Antipasti

Selection of west country charcuterie,
marinated olives, anchovies, mozzarella, escalivada
& focaccia

Main

Porchetta

Stuffed & rolled Italian style pork belly,
braised borlotti beans, cavolo nero & salsa verde

Spinach, pine nut & ricotta rotolo

Rolled pasta with spinach, ricotta and herbs
In a rich tomato sauce (v)

Dessert

Tiramisu

Espresso-infused sponge, velvety mascarpone cream

Pricing – Themed Sharing Feasts



Event Catering Pricing

If you have a particular cuisine, theme or menu idea in mind, we would love to work with you to bring your vision to life. Our experienced team can create bespoke menus tailored to your tastes, style and occasion, ensuring your dining experience is truly unique.

Minimum 20 guests, for anything below 20 we may need to add a surcharge

- 2-course menu: **£39.50 + VAT per person**
- 3-course menu: **£43.50 + VAT per person**



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One Pot Dishes

Our one pot dishes offer a relaxed, hearty and flavour-packed dining option, perfect for informal gatherings, corporate events and celebrations. Designed for sharing, each dish is carefully prepared using seasonal ingredients and packed with comforting flavours.

From warming classics to globally inspired creations, our one pot menus can be tailored to suit your event, dietary requirements and chosen theme.

These dishes are delivered hot and ready to serve, allowing your guests to relax, tuck in and enjoy a generous, sharing-style meal at their own pace.



One Pot Dishes

Aubergine Parmigiana (V)

Layered aubergine, rich tomato sauce, basil and mozzarella

Served with homemade focaccia

Massaman Curry & Coconut rice (Ve)

Marinated tofu, potato and vegetable Massaman Curry, coconut rice, served with roti

Coconut & Lentil Curry (Ve)

Creamy mung bean dahl simmered with warming spices, garlic, and ginger,

served with a flatbread

Ribollita (can be vegan or made with chicken stock)

Hearty Tuscan soup with cannellini beans and leafy greens,

served on an olive oil and garlic toast

Brazilian Feijoadá

Slow cooked Brazilian stew, black beans, pork and beef,

served with herbed rice

Tuscan Bean & Sausage Casserole

Borlotti beans, classic Italian fennel sausage in a herby tomato base,

served with focaccia

Tuscan Bean & Summer Vegetable Casserole (V)

Borlotti beans, seasonal summer vegetables in a herby tomato base,

served with focaccia

V = vegetarian | Ve = vegan



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Pricing – One Pot Dishes



Catering Event Pricing

Our pricing is based on guest numbers, allowing us to offer great value while maintaining the quality and generous portions of our catering.

- **15–24 guests:** £18.50 + VAT per person
- **25–49 guests:** £16.50 + VAT per person
- **50+ guests:** £15.50 + VAT per person



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Event Hire & Travel



All prices include full staffing, with no additional charges for dietary requirements or adjustments. We are committed to ensuring every guest enjoys a delicious and inclusive catering experience.

Minimum order: 20 guests

We work closely with the exceptional Bristol-based hire company: [Prestige Hire](#), who can provide everything you need to complete your event, from essential equipment to special finishing touches.

We can arrange hire items on your behalf for a £50 administration fee, with all quoted prices passed directly on to you with no added mark-up. Alternatively, you are welcome to browse their collection yourself, or we can help source the perfect pieces to complement your event.

Delivery & Travel

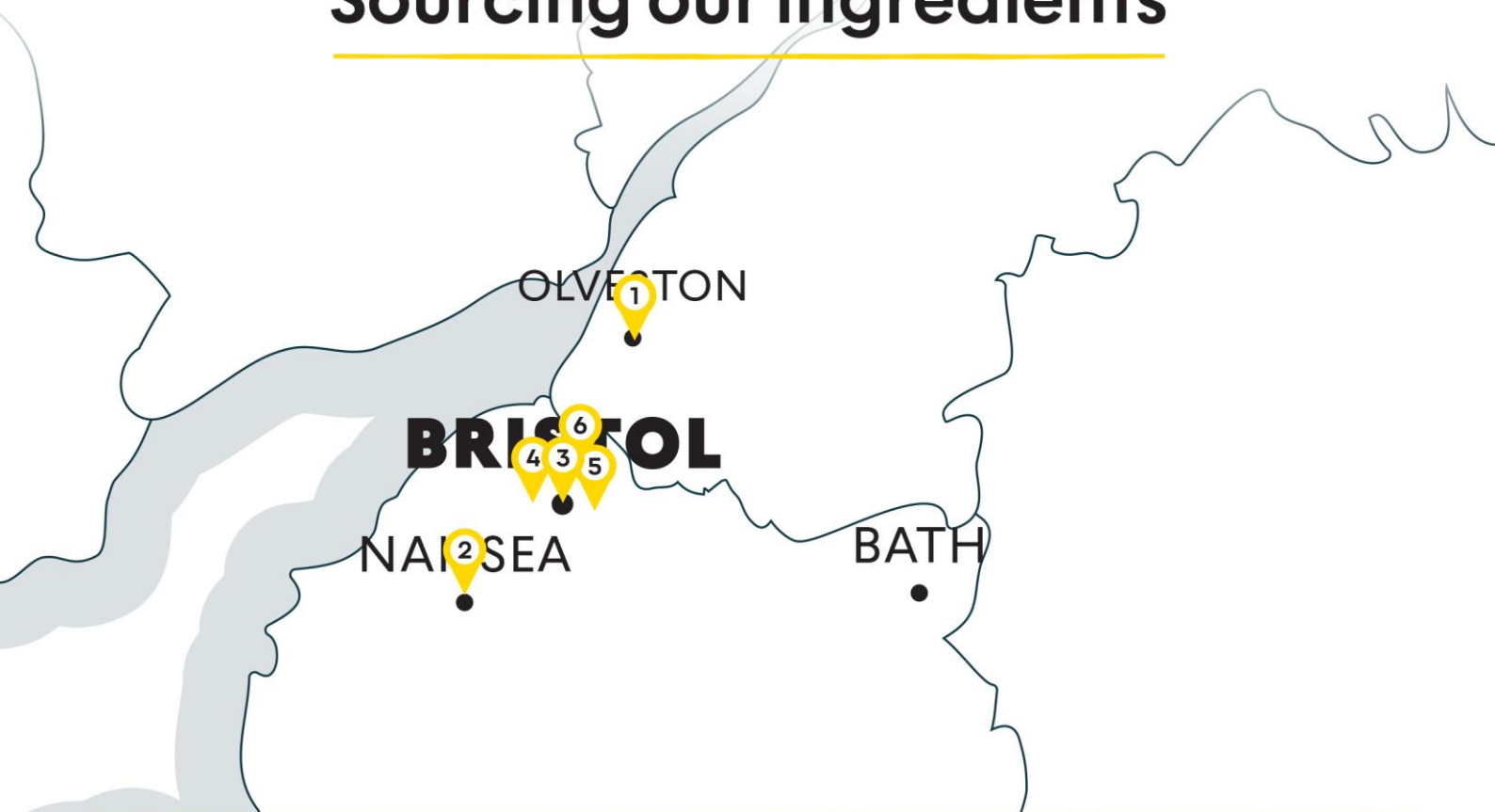
Delivery within 5 miles of our kitchen is included. For venues further afield, a travel charge applies to cover additional time, fuel and logistics. Charges are calculated based on distance and event requirements.



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Sourcing our ingredients



1. Origin Butchers – located just outside of Bristol in South Gloucester, Origin focus on sourcing and supplying high-quality, ethically produced meat from farms close to their base, championing sustainable and traceable supply chains. Origin work with local farmers who share a passion for responsible farming and humane animal rearing, which allows them to provide excellent cuts with minimal food miles. www.originbutchers.co.uk

2. Conscious Fish - a fresh fishmongers and wholesale seafood business that champions locally sourced, seasonal and sustainably caught fish. They personally select fish each morning from major UK fishing landings — especially from Brixham Market and small day boats off the coasts of Devon and Cornwall. www.consciousfoodco.co.uk

3. Hugo's Greengrocer an independent, community-focused greengrocer located on North Street in Bedminster. The business works closely with local growers and trusted suppliers to source fresh fruit and vegetables at their peak. www.hugosgreengrocer.com

4. Degusta Food Service – a fantastic wholesale food supplier specialising in delivering high-quality fresh produce, Mediterranean imports and locally sourced ingredients. The company has built a reputation as a trusted partner to restaurants, cafés, caterers, farm shops and independent retailers by combining authentic Spanish and Mediterranean flavours with the best seasonal British produce. www.degusta.co.uk

5. FareShare is the UK's leading food redistribution charity, collecting surplus food from the food industry and supplying it to charities and community groups across the country. By partnering with FareShare, we reduce food waste, support vulnerable communities, and contribute to shared sustainability goals. www.fareshare.org.uk

6. Lush Greens are a fellow CIC and operate from a flourishing community market garden in Hengrove. They are a not-for-profit social enterprise, who collaborate with volunteers from our local community to collectively help tackle food insecurity and champion food justice in our local area. www.lushgreensbristol.org.uk

7. Proper Bread Company provides superb, hand bakes breads and patisserie to the café hotel* restaurant trade. Based in Montpelier we're big fans of their sourdough! www.properbread.co.uk



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Thank you for considering Square Food Foundation as your caterer!

We have a small core team in-house, but work regularly with a large network of loyal chefs, serving staff and venues across many of our events.

When the kitchen is especially busy this can affect our administration time, so for anything urgent don't hesitate to call us on the number below, otherwise we will aim to respond to your enquiry as quickly as possible.

Thanks for your patience! We look forward to working with you

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15-19 Filwood Broadway, Filwood Park, Bristol, BS4 1JL