

SQUARE FOOD
CATERING & EVENTS

CORPORATE CATERING

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SQUARE FOOD
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LUNCH THAT WORKS AS HARD AS YOU DO



From working lunches and team days to client receptions, Square Food Catering & Events brings seasonal, locally sourced food to your office or venue.

Everything is cooked by our professional chefs in our own kitchen in south Bristol. And because all our profits go to Square Food Foundation, every order you place helps people across the city learn to cook.

Our menus follow the seasons, using produce from Bristol suppliers we know by name, so what's on the plate changes through the year. If there's something you can't do without, tell us and we'll work it in.



BUILT AROUND YOUR DAY

Choose from drop-off lunches starting at £17pp with sandwiches, crisps, baked goods and sweet treats, or cold fork buffets. We deliver everything ready to serve, whenever suits you. All dietary requirements are catered for, as standard.
Think sourdough and granary rolls from Proper Bread, filled with herby egg mayo, white bean and roast garlic, or homemade slaw. Our own sausage rolls, pork or mushroom and lentil, sit alongside spanakopita and pakoras. Cold fork buffets bring poached chicken and honey-roast ham with homemade piccalilli, Chew Valley trout with harissa yoghurt, and seasonal salads. Then there's lemon and poppyseed drizzle or dark chocolate brownies to finish.



We're trusted across the city. Bristol law firms, property consultancies and public bodies already book us for everything from regular office lunches to a 140-guest awards lunch. We're a separate business run from a professional kitchen, and all our profits go straight back into the charity's free and subsidised cookery classes.

BACK FOR SECONDS



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Everything was fresh, beautifully presented and full of flavour. We received so many compliments from our guests about the variety, freshness and taste of the food, and the buffet worked perfectly for our event.

Corporate client, September 2026

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The booking process was incredibly straightforward, the food arrived on time and was delicious. We will definitely be using Square Food Catering and Events again.

Corporate client, September 2026

★★★★★

Rated five stars on Google



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SANDWICH LUNCHES

Freshly baked baguettes, sourdough and granary rolls with properly good fillings – not a sad triangle in sight. Delivered ready to serve, so your meeting runs on time. Everything we make is seasonal, but here is an example selection:

Sandwiches: herby egg mayo · carrot purée & preserved lemon dukkah · white bean, roast garlic & rocket · hummus & roast red pepper · cheese & homemade slaw
Savouries: our own sausage rolls · frittata · pakoras · spanakopita
Something sweet: dark chocolate brownies · Tunisian orange cake · lemon & poppyseed drizzle



Menu A – £17pp
Four sandwich fillings (one round per person) · a savoury · homemade cake or sweet treat · Brown Bag crisps

Menu B – £22.50pp
Four sandwich fillings (one and a half rounds per person) · two savouries · homemade cake or sweet treat · Brown Bag crisps

Menu C – £27.50pp
Five sandwich fillings (one and a half rounds per person) · three seasonal salads · homemade cake or sweet treat

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COLD FORK BUFFET



For client meetings, training days and lunches that deserve more than a sandwich. Generous platters, seasonal salads and a proper pudding, ready for everyone to help themselves.

Platters: poached chicken, honey-roast ham & homemade piccalilli · Chew Valley Lake trout, harissa & spiced yoghurt · mushroom, squash & smoked tofu tart
Salads: roast potato, dill & mustard · fennel, clementine & feta · orzo with basil & kale pesto
Pudding: sticky toffee pudding

From £31.50pp

THE SQUARE FOOD DIFFERENCE

Square Food Foundation is a food education charity and cookery school in Knowle West, Bristol. We believe everyone should be able to cook good food from scratch, whatever their age, ability or budget.

We run free and subsidised cookery classes, a weekly recipe kit programme and regular school partnerships, working with people who often face multiple barriers to eating well.

Square Food Catering & Events is a separate business, run from a professional kitchen by professional chefs. All of our profits go straight back into the charity's work, so your team lunch helps more people across Bristol learn to cook.



WHO'S COOKING?

Professional chefs with more than 50 years in kitchens between them, from Highgrove to St John and Moro to three of Bristol's award-winning restaurants. Our patron, Josh Eggleton MBE, chef and founder of the Pony Group, helps support our catering.



JESSE

As a chef, I've worked in some of London's top restaurants, including St John and Moro. I started as a volunteer with Square Food Foundation in 2025 and have since gone on to teach as part of their flagship training programme, How to be a Chef, and now enjoy working within the Catering & Events team.



LAURA

I've spent over 10 years as a professional chef, and have been lucky enough to cook for a very varied range of clients and events in London, Bristol and Europe. Prior to joining Square Food, I was working in sustainability. I bring this experience to my approach to cooking!



STUART

I've spent over 15 years as a chef working across weddings, corporate events and private catering. Along the way, I've cooked at Highgrove for guests including Queen Elizabeth II, Madonna and the Dalai Lama, and led kitchens at Helen Browning's Royal Oak, Ocean Tapas Bar, Quartier Vert and Rocinantes.



BARNY

I bring with me over 25 years of experience in hospitality, having worked as a professional chef, pioneering food educator and restauranteur. I've run three award-winning restaurants in Bristol, building a strong reputation for sustainability and championing the highest-quality local, seasonal produce.

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LET'S FEED YOUR TEAM

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