

# Private Catering



Catering & Events  
Delicious, Ethical and Bespoke



[catering@squarefoodfoundation.co.uk](mailto: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 its 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 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 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

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*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

Every celebration is unique, so we offer flexible catering tailored to your occasion. From elegant canapé receptions to relaxed garden parties and bespoke celebrations, we'll bring your vision to life. Explore our sample menus or let us create something uniquely yours.



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# Canapés

We can provide 5 assorted bite-sized canapés, expertly crafted with fresh, flavourful ingredients and artfully presented for sophisticated snacking and elegant entertaining. Served by the Square Food team on beautiful platters, to your guests.

Sample menu below:

**Salt cod fritters & aioli**

**Wild mushroom & tarragon tartlets (v)**

**Parmesan shortbread, sunflower seed pesto, oven dried tomato (v)**

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

**Carrot purée on crispy flatbread with preserved lemon and coriander (Ve)**

**Squash & stilton arancini (v)**

**Baba ganoush & pomegranate on crostini (Ve)**

**Chew Valley hot smoked trout, dill pickle on cucumber**

**Herb & Mozzarella arancini (v)**

**Rare roast beef, parmesan, rocket & truffle**

**Date purée, gorgonzola & honey on crostini (v)**

**Mushroom & chestnut pâté on crostini (v)**

V = vegetarian | Ve = vegan



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# Pricing - canapés



## Event Catering Pricing

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

Minimum order of 25 guests.

For a longer reception we recommend a selection of 7 canapes (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**



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## **BBQ summer party**

Celebrate summer with a BBQ featuring the best seasonal, locally sourced ingredients. From expertly prepared meats and fresh salads to homemade sides, our generous menus are designed to bring people together



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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

## Main

### **Slow cooked lamb shawarma or celeriac shawarma (Ve)**

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

V = vegetarian | Ve = vegan



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# 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 (V)

Rolled pasta with spinach, ricotta and herbs  
in a rich tomato sauce

## Dessert

### Tiramisu

Espresso-infused sponge, velvety mascarpone cream

V = vegetarian | Ve = vegan



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# 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 & street food

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.

Our Street Food menu is an ideal grab and go type offering for when you just need good tasty food, delivered to your event for people to get stuck in to.



# 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 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 feijoada**

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

# Pricing – one pot dishes



## Event catering 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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# Street food

We can deliver to you one of our delicious grab and go street food offerings, dropped off to you warm and ready to serve, or we can supply you with some hired equipment to keep everything warm whilst until you're ready to eat. Options listed below but we're always happy to work with you on something bespoke.

## **Slow cooked bourbon glazed beef brisket**

Apple and fennel slaw, pickles, brioche

## **Banh mi, Vietnamese baguette sandwich**

Lemongrass infused pork and pickled shredded vegetables

## **Sri Lankan style chicken curry**

Coconut, potato, pol sambol (coconut relish)

## **Pulled BBQ jackfruit (Ve)**

Apple and fennel slaw, pickles

## **Sri Lankan style curry (Ve)**

Sweet potato and vegetable, coconut, pol sambol (coconut relish)

## **Banh mi, Vietnamese baguette sandwich (Ve)**

Pickled shredded veg, lemongrass tofu

All street food options are priced at £12.50 per person plus VAT

Minimum order of 30 guests

V = vegetarian | Ve = vegan



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# Event hire & travel



Staffing is dependent on the menu and the specific offering for each event; no additional charges are added for dietary requirements or adjustments unless noted otherwise. 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

Our trusted network of suppliers ensures every dish begins with the finest 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](http://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](http://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](http://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](http://www.degusta.co.uk)

**5. FareShare South West** 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](http://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](http://www.lushgreensbristol.org.uk)

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



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**Thank you for considering Square Food Catering & Events 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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