

Corporate 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



“

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

”

“

Our event welcomed around 70 attendees & SFF's involvement felt like the perfect fit, as the event focused on exploring a project designed to support young people at risk of becoming NEET, and we were keen to work with a charity whose mission aligns so closely with that purpose.

The booking process was incredibly straightforward, the food arrived on time and was delicious, and we were also delighted to have Charlotte join us to speak with schools about the post-16 opportunities Square Food Foundation can offer.

We will definitely be using Square Food Foundation again for future catering

Julia Dixon-Barrow
Bristol WORKS Manager at Bristol City Council, March 2026

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Corporate Packages

SANDWICH LUNCHES

Menu A - £17.00 per person

4 Sandwich options, allowing for 1 round per person

A savoury item

A home baked cake or sweet treat

A selection of [Brown Bag crisps](#)

Menu B - £22.50 per person

4 Sandwich options, allowing for 1.5 round per person

2 savoury items

A home baked cake or sweet treat

A selection of [Brown Bag crisps](#)

Menu C - £27.50 per person

5 Sandwich options, allowing for 1.5 round per person

3 delicious season salads

A home baked cake or sweet treat



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Corporate Packages

SANDWICH LUNCHES

THE DETAIL

Our menus are inspired by the seasons and showcase the finest locally sourced ingredients available. As a result, our selection naturally evolves throughout the year, ensuring every menu is fresh, flavoursome and reflective of the season in which your event takes place.

Sample fillings and flavours include:

SANDWICHES

On a selection of freshly baked Parisian baguettes, sourdough, granary rolls, tortilla wraps, our fillings change daily and might include:

Herby egg mayonnaise / Carrot puree, preserved lemon dukkha /

White bean, roasted garlic and rocket /

Humous and roasted red pepper & baby spinach / Cheese & homemade slaw

SAVOURIES

SFF Sausage rolls - mushroom & lentil roll and/or traditional pork sausage meat /

Frittata / Pakoras / Fattayas / Spanakopita

CAKE

Dark chocolate brownies / Date and apple / Tunisian orange /

Apple crumble cake / Lemon & poppyseed drizzle



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Corporate Packages

COLD FORK BUFFET

Menu D - £31.50 per person

Platter of delicious local cooked or cured meats

Locally sourced fish platter, often from Chew Valley lake

OR a selection of vegan and vegetarian tarts and frittatas with additional savoury items

4 delicious seasonal salads

A home baked cake or sweet treat

The sample menu below is provided as an example of the style, variety and quality you can expect:

- - **Poached chicken, honey roasted ham, homemade piccalilli**
- - **Locally sourced trout from Chew Valley Lake, with harissa and spiced yoghurt**
- - **Vegan tart - mushroom, squash, cashew, smoked tofu tart with cranberry**
- - **Roast potato salad - with dill, mustard and Aleppo pepper**
- - **Winter feta salad - fennel, clementine, chicory, parsley and lemon**
- - **Orzo - with basil & kale pesto**
- - **Followed by a rich sticky toffee pudding**

Our cold fork buffets are individually created for each event, making the most of the finest seasonal ingredients available. As our menus change throughout the year, every buffet is unique, offering fresh flavours and beautifully presented dishes that reflect the season.



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The Square Food difference



Every order you place helps support the work of our charity, empowering people with the confidence, skills and opportunities to build brighter futures.

One of the ways we achieve this is by providing meaningful employment and training opportunities for our trainee chefs and front-of-house team within our catering and events business. The person carefully preparing or serving your next event could be taking an important step towards a new career.

Because people and quality are at the heart of everything we do, we pay our team fairly and source our ingredients locally wherever possible, choosing produce for its freshness and quality rather than simply its price.

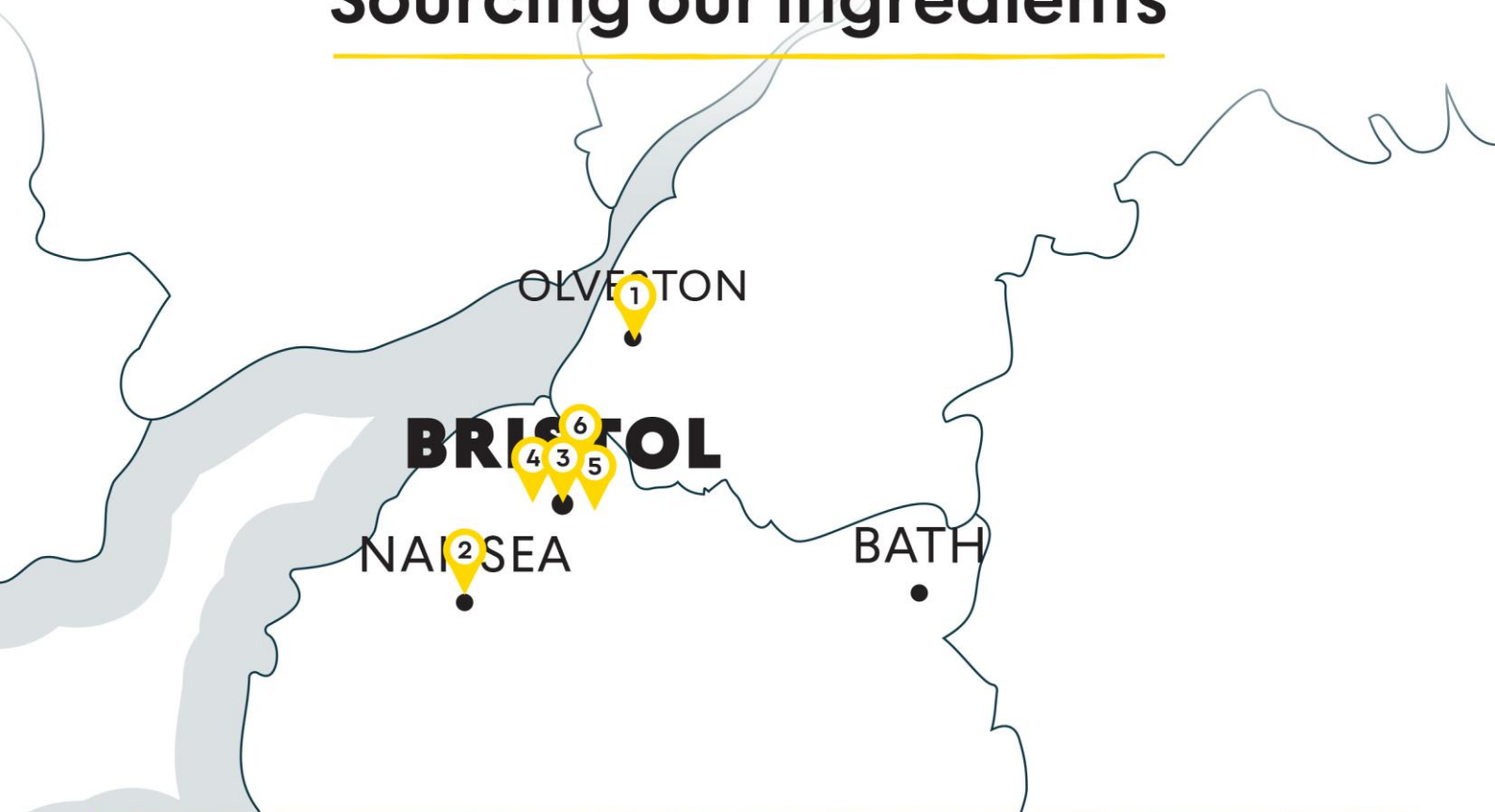
Our experienced chefs create fresh, high-quality corporate catering that is as impressive as it is delicious. From beautifully presented sandwich platters to generous cold fork buffets, every menu is thoughtfully prepared using the finest seasonal ingredients and meticulous attention to detail. Whether you're hosting a meeting, conference or business event, you can expect exceptional food, reliable service and the satisfaction of knowing your order is making a genuine difference in your local community.



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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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