SQUARE FOOD
CATERING & EVENTS

PRIVATE EVENT CATERING

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YOU HOST, WE'LL COOK



From canapé receptions to barbecues and sharing feasts, seasonal food for whatever you're celebrating.

Every menu is cooked by our professional chefs in our own kitchen in south Bristol, built around the season and around you. Tell us what you're celebrating, how many are coming and what everyone eats, and we'll take it from there.

And because all our profits go to Square Food Foundation, your party helps people across Bristol learn to cook.

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FIVE WAYS TO FEAST

Choose from canapé receptions from £14.75pp, themed sharing feasts from £39.50pp, summer BBQs from £43pp, hearty one-pot dishes from £15.50pp, or grab-and-go street food from £12.50pp, all plus VAT. Staffed or dropped off ready to serve, with dietary needs catered for at no extra cost.

Think squash and stilton arancini and salt cod fritters passed round with drinks, slow-cooked lamb shawarma and saffron rice down the middle of the table, Herefordshire beef on the grill, or bourbon-glazed brisket in brioche. Then Persian love cake, tiramisu or Eton mess to finish.



We've had bookings from across Bristol trusting us with their celebrations, from community gatherings to dinner parties at home.

All our profits from our catering business go straight back into the charity's free and subsidised cookery classes.

CANAPÉS

Bite-sized, seasonal and served on platters by our team – the easiest way to get a party going.

A taste of what to expect:

Salt cod fritters & aioli · wild mushroom & tarragon tartlets · squash & stilton arancini · goats' cheese, beetroot & walnut on chicory · carrot purée & preserved lemon on crispy flatbread · Chew Valley hot-smoked trout & dill pickle on cucumber · rare roast beef, parmesan, rocket & truffle · date purée, gorgonzola & honey crostini



2-hour reception – £14.75pp + VAT
Choose 6 canapés, 5 pieces per person

Longer reception – £19.25pp + VAT
Choose 7 canapés, 8 pieces per person

Minimum 25 guests

Staff
Up to 49 guests – £300 + VAT
50–99 guests – £350 + VAT
100+ guests – £550 + VAT

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SHARING FEASTS



Big platters down the middle of the table and everyone diving in. Choose a theme, or suggest an idea and our chefs will build a menu around it.

A taste of what to expect:

Persian: warm laffa flatbread & seasonal dips · slow-cooked lamb or celeriac shawarma · Persian wedding rice with saffron, barberries & rose petals · Persian love cake & labneh

Italian: West Country charcuterie & antipasti · porchetta with borlotti beans & salsa verde · spinach, pine nut & ricotta rotolo · tiramisu

Two courses – £39.50pp + VAT
Three courses – £43.50pp + VAT
Minimum 20 guests (smaller groups may carry a surcharge)

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PRACTICAL BITS

Everything you need to know before you book – and if it's not here, just ask.

Delivery

Free within 5 miles of our kitchen. Further afield, we add a travel charge based on distance.

Staffing

Canapé receptions are served by our team (staffing charges on the canapé page). For everything else, staffing depends on your menu and event – we'll include it in your quote.

Dietary needs

Vegetarian, vegan, allergies and everything in between – catered for at no extra cost, unless we tell you otherwise.



Hire

We work with Bristol's Prestige Hire for everything from glassware and linen to finishing touches. We can book it for you for a £50 admin fee, passing on their prices with no mark-up – or you can book direct.

Minimum numbers

Canapés 25 · Sharing feasts 20 (smaller groups may carry a surcharge) · BBQ 20 · One pot dishes 15 · Street food 30

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BACK FOR SECONDS



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… they made the salads up on site so they were perfectly fresh and delicious.

Di Robinson, BS13 Network

Thank you for the delicious food you and the team prepared last night, it really made the evening… I thought the standard was exceptional and you definitely delivered perfectly.

Jonathon Baker, Society of Merchant Venturers

★★★★★

Rated five stars on Google



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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 party 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 PLAN YOUR PARTY

Email
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15–19 FILWOOD BROADWAY, FILWOOD PARK, BRISTOL BS4 1JL
ALL PROFITS SUPPORT SQUARE FOOD FOUNDATION

