

## Wedding Quote

**Function Name** Wedding Quote for Outside Catering

**Contact Name** Sample Quote

Address Venue of your choice

01223 881628 Telephone

Email Food@Langleylarder.co.uk

PO Number

**Date of Event** 01 January 2017

**Booking Ref** 7563

Venue Marquee High street, Cambridge

Numbers 100

**Chef Notes** 

## **Special Instructions**

Instruction

SET UP: Access will be required the day before the wedding to drop off all the equipment

\*Langley requires a service area with vehicle access and a running water supply

Langley Will remove all of Langleys rubbish from Site. All other rubbish is your responsibility

Langley Larder will supply all the necessary china and cutlery for the service of the meal that is supplied by Langley Larder

Bar: All Drinks will be arranged by yourselves

 $Glasses: Langley Will \ Hire \ Glasses \ for \ the \ Arrival \ drinks, \ ^*Table \ lay \ up \ and \ Toast. \ ALL \ other \ glasses \ will \ be \ your \ responsibility$ All Glass breakages will will charged for at full price

The hire of tables and chair if the Client's responsibilities The placement of the Tables and chairs is to be carried out by the client

Straight top Table plus  $10 \times Round$  tables

Table sizes TBC

All table cloths/ linen has been quoted for.

Any damaged items will be charged at at Full Price



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Time	Qty	Menu Title	Description	Item Price	Line Price	Line VAT	Line Total
6:00 PM	100	3 Course wedding menu	Starter Seasonal vegetable soup with fresh ciabatta croutons and rustic breads v Smooth chicken liver pate with Cumberland style onion relish and granary toasts Mediterranean salad of baby mozzarella pearls, sun blush tomatoes, marinated olives, ciabatta croutons and fresh almond pesto  Served with mini individual loaves & butter  Main Slow braised local beef medallion, cooked in Granta Valley red wine with button mushrooms, shallots and potato fondant Pan seared chicken breast with wild mushroom and Madeira cream reduction Roasted Mediterranean vegetable stuffed bell pepper with purple basil and black olive dressing V  Served with seasonal vegetables & potatoes  Dessert Glazed lemon sweet pastry tart with strawberry and blueberry coulis Bitter chocolate truffle torte with Kirsch cherries and vanilla cream		£2,500.00		
			Light Vacherin meringue nest filled with raspberry mousse, seasonal fresh berries and chocolate curls  Coffee & mints				
8:00 PM	100	Evening Finger Buffet - A16	Sandwich Platter (1 round pp) Individual Vegetarian Homemade Langley Quiche (1) Seafood Vol Au Vent (1) Cocktail Pork Sausages with Honey & Sesame Seeds (2) Mini Vegetarian Spring Rolls with Sweet Chilli Dip (1) Mini Brownie Bites & Macaron Platter (2)	f9.50	£950.00	£190.00	£1,140.00

Extras & Equipment Hire							
Q	ty Item Name	Description	Notes	Item Price	Line Price	Line VAT	Line Total
20	00 Wine Glasses	Wine Glasses	For Tables 2 per Guest	£0.20	£40.00	£8.00	£48.00
4	70x144 cloth		For Drinks tables and Evening Buffet & TOP 8 are for the Church	£8.50	£34.00	£6.80	£40.80
1	90x90 cloth			£8.50	£85.00	£17.00	£102.00
10	00 Cloth Napkins			£1.50	£150.00	£30.00	£180.00
13	Glass Flute for welcome			£0.20	£26.00	£5.20	£31.20

Sta	Staffing									
	Category	Description	Unit	Start	Finish	Hours	Price/Hour	Line VAT	Line Total	Line Price
	Staff		10			8	£14.00	£224.00	£1,344.00	£1,120.00

Net	£4,905.00
VAT @ 20%	£981.00
Total Cost	£5,886.00
Total Outstanding Less Deposits	£5,886.00

## LANGLEY LARDER EVENTS LTD