



OFFICE LUNCH BROCHURE

Delicious food, sensational service



CALL US ON: 0117 330 8189

EMAIL US AT: EVENTS@KATESKITCHENBRISTOL.CO.UK

Meet the Team



CHRIS
HEAD CHEF



ANA
SANDWICH
MAKER



TYLER
DELIVERY
DRIVER



STEPH
OFFICE POINT OF
CONTACT





**We're delighted to let you know we've been awarded
Food for Life Served Here Gold certification
from the Soil Association.**

This verifies the food on the plate, to support caterers to demonstrate our commitment to climate, nature, and health through the food purchased and served.

What the award means for your meals

- Meals contain no undesirable food additives or hydrogenated fats
- 75% of dishes are freshly prepared
- Meat is from farms which satisfy UK welfare standards
- Eggs are from cage-free hens
- Menus are seasonal
- Training is provided for all catering staff
- No GM ingredients are used
- No endangered fish are served
- Information about where the food has come from is on display
- Suppliers meet food safety standards
- Ethical and environmentally friendly food
- Championing local producers
- Making healthy eating easy
- At least 15% of our produce is organic

OFFICE LUNCH MENUS

*10% discount off full menu price if all Veggie/vegan menu is selected –
(this does not apply to our Southville Salad, St George's or Brandon menu)*

Southville Sandwich or Salad Menu

Mixed sandwich, roll, baguette platter
(selection of veggie, vegan and free-range meat fillings)

Or

3 x Homemade seasonal salads – daily specials

Windmill Hill Menu

Mixed sandwich, roll, baguette platter
Home-made cake plate
Home-made tortilla chips

Ashton Menu

Mixed sandwich, roll, baguette platter
Home-made cake plate
Organic fruit platter
Home-made tortilla chips

Cabot Menu

Mixed sandwich, roll, baguette platter
2 x seasonal finger buffet options
Why not double up on your finger buffet options - £2.95 + VAT
Home-made cake plate
Organic fruit platter

St George's Finger Buffet Menu

100% vegetarian

Summer vegetable bhaji, coriander chutney - vg, gf
Seasonal quiche, herbs and seeds – v
Courgette fritter, roast aubergine and English feta - v, gf
Cheddar scone, tomato fondue, English goats' cheese - v
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Homemade bite size cake platter and organic fruit platter
(10% discount not applicable)

Brandon Menu

100% vegetarian

3 x Homemade seasonal salads – daily specials - vg
Flat breads, hummus and olives
Home-made cake plate
Organic fruit platter
*With paper biocane plates and wooden knives and forks
(10% discount not applicable)*

Wapping Wharf Sharing Menu (Min 20 people)

Mains - Hot

Free range chicken souvlaki – can do v/vg
Grilled halloumi, potatoes, spices

Served with

Abu Noor laffa bread - 1pp
Homemade paprika hummus
Tzatziki, pickles
Organic local green leaves, olives and tomatoes

*Bio cane paper plate, wooden cutlery, and 100% recycled paper napkin – dropped off in a thermos box to keep hot (up to 2 hours), no staff onsite
Hot boxes will be collected next working day*

Suspension Bridge Menu

Mixed sandwich, roll, baguette platter
2 x seasonal finger buffet options
2 x seasonal salads – daily specials
Home-made cake plate
Organic fruit platter

With paper biocane plates and wooden knives and forks

Kate's Kitchen Nut and Gluten allergen Statement

'In our nut and gluten free dishes, even though they are made without the physical nut and gluten allergen, they may contain traces of the allergen due to the kitchen not being in a nut and gluten free environment. If someone in your party is severely allergic to nuts or gluten please make them aware'.

Please contact our office if you require full allergy information on our dishes

gf - recipe does not contain gluten/wheat, however there may be traces of gluten present in our kitchen

Frequently Asked Questions

CAN YOU ACCOMMODATE ALLERGY RESTRICTIONS & SPECIAL REQUESTS?

Yes- Let us know of any allergy requirements at ordering and we can ensure suitable alternatives are provided.

We supply our dishes with our allergen cards which details further information on the dish, including if they contain nuts, gluten, eggs etc.

WHAT IS YOUR CANCELLATION POLICY?

We understand that sometimes things go awry, and meetings get cancelled- please let us know of any changes as soon as possible.

All cancellations must be made in writing and sent to events@kateskitchenbristol.co.uk.

Any cancellations made after 12noon, 2 working days prior to the event/ meeting will be charged at the full rate.

CAN I SEE PHOTOS OF YOUR CATERING?

We regularly update our social media with photographs from our kitchen team and onsite events- check out our [Instagram page](#) for more.

ARE YOU HALAL/ KOSHER REGISTERED?

We are not a halal or kosher registered kitchen. However, we usually find these guests are happy to select from our vegetarian dishes instead.

DO YOU HAVE OTHER MENUS LIKE A COLD FORK BUFFET/ FINGER BUFFET AVAILABLE?

We do! Send us an [email](#) with your lunch requirements and we can forward the relevant menus to you.

WHAT IS THE PROCESS FOR ORDERING?

To order our Business lunches, send us a quick email at events@kateskitchenbristol.co.uk detailing the menu you would like to order, guest numbers, delivery address and delivery time and we can check our availability for you.

We then forward across our confirmation form to fill in and return to secure the date in our diary.

Please note, dates are not held without a confirmation form.

HOW FAR IN ADVANCE SHOULD I ORDER?

We recommend booking as early as possible to ensure there is availability in our diary for you.

Unsure if you've left it too late? [Send us an email](#) with all the lunch details and we can check our diary for you and let you know.

HOW ARE THE LUNCHES DELIVERED?

Our lunch menus are delivered in a mix of our china platters and multiuse plastic boxes (we don't use single use boxes), which are collected the following working day.

Please see photo on previous page for example.

Any loss & breakages of sandwich platters etc will be charged for replacements – chargeable price varies depending on items.

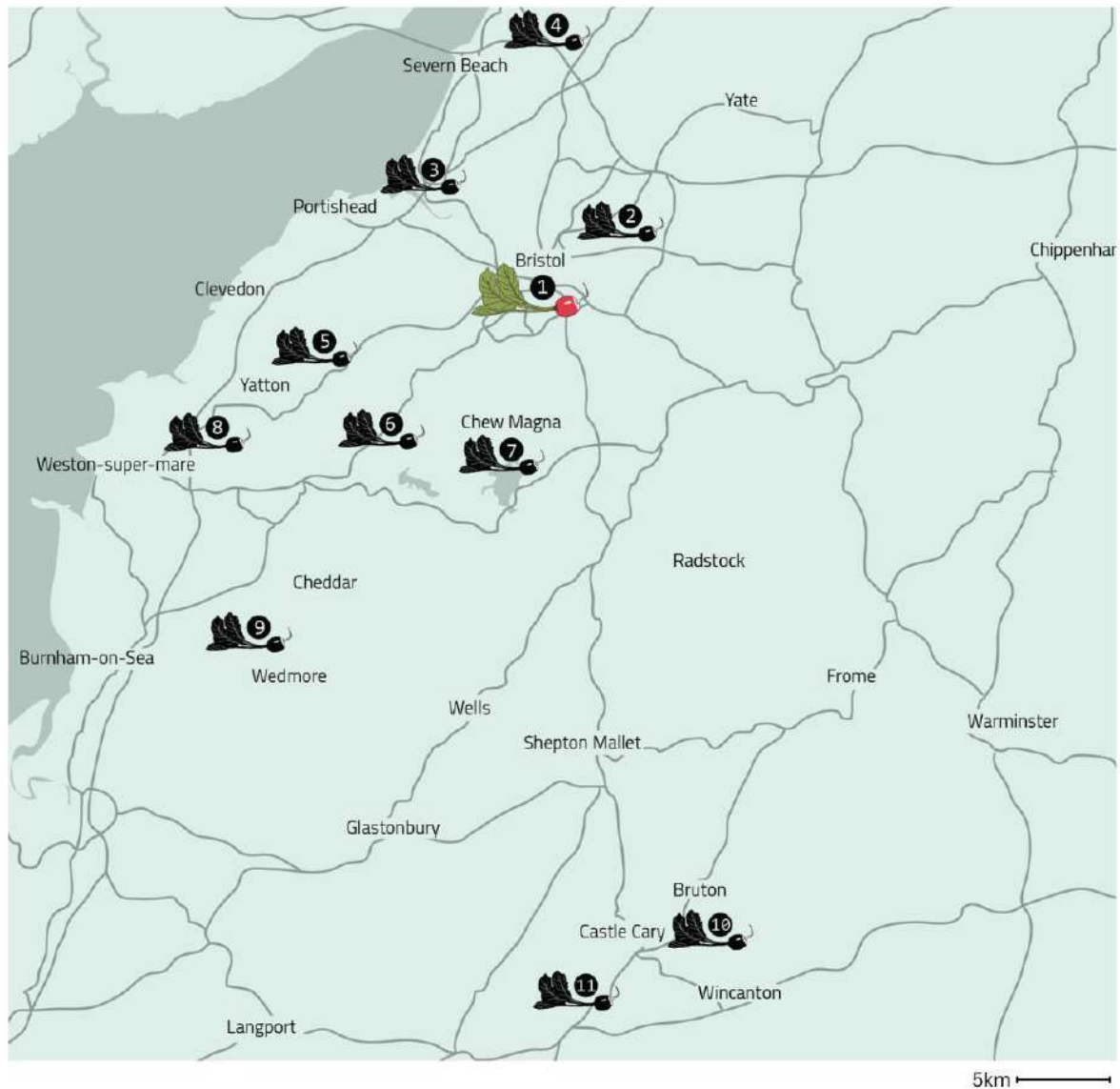
CAN YOU PROVIDE CUTLERY & CROCKERY?

We provide our complementary biocane plates & recycled napkins as standard with our lunch menus. Disposable wooden cutlery is provided for our salad-based menus.

Prefer china plates? We can hire these for your lunches. Let us know and we can advise on any further costs.

Got more questions? Send us an email at events@kateskitchenbristol.co.uk

Our Suppliers



1. Kate's Kitchen, Bedminster
Hugo's Greengrocer, Bedminster
Shoot farm, St Phillips - *Micro herbs & shoots*
Float mylk - *Organic Oat milk*
Abunoor, Lawrence Hill - *Middle eastern bakery*
Proper Bread Bakery, Montpelier
2. Essential Trading, Fishponds
3. Extract Coffee, Avonmouth
4. Origin Butchers, Olveston
5. Conscious foods, Claverham
6. Lye Cross Farm, Lye Cross - *Cheese & Dairy supplier*
7. Community Farm, Chew Magna - *Organic local fruit & veg*
8. Bradley's Juice, Hewish - *Locally produced Apple juice & Soft drinks*
9. The Valley Smokehouse, Axbridge - *Cold & Hot smoked food supplier*
10. Bruton Dairy, Bruton - *Organic milk & dairy supplier*
11. Longman's Cheese, North Barrow - *Cheese & Dairy supplier*



Environmentally Committed



Plant based diets

are encouraged with over half of the offerings on our menus begin vegan and vegetarian.

Local and organic

Sourcing as much food locally as we can. All our eggs, milk, butter, flour, sugar and teas are organic.



Reducing single-use packaging

We don't use single-use coffee cups. We encourage our clients to use our multiuse boxes for lunch. We use sustainable alternatives such as biocane plates, made from reclaimed plant fibre.



Free range

When using meat we only use produce that is free range, local and/or pasture fed.

Our electricity

is supplied by Ecotricity, Britain's greenest energy company. And we've installed a large array of solar panels onsite to generate our own electricity and power our 100% electric kitchen.



Food waste

is collected by Heart of BS13 and added to their 'closed loop composting' machine at Hartcliffe City Farm. Other waste is also recycled.



100%

electric delivery vehicles

And the majority of our workforce cycle, walk or take public transport to work.

Surplus food

is redistributed to homeless charities in Bristol.



Kate's Kitchen strives to have a positive impact on our environment.

KATESKITCHENBRISTOL.CO.UK/SUSTAINABILITY-CATERING/



"Just attended a weekend conference where Kate's Kitchen provided all food, from the dinner social on the Friday night to the full day on Saturday with breaks and lunch for over 300 attendees. The food was delicious, the portions generous and the staff friendly and helpful. Happy to recommend."

-RACHEL P

