

# Charcuterie Feast



**A stunning selection of premium cured meats, artisanal cheeses, and complementary accompaniments, designed to dazzle and delight.**

## **Meats:**

Enjoy prosciutto, soppressata, chorizo, salami, pepperoni, capicola, bresaola, and mortadella for a rich and varied flavour journey.

## **Cheese:**

Indulge in creamy brie, nutty Manchego, sharp blue cheese, smooth goat cheese, gouda, cheddar, Havarti, comet, and camembert.

## **Accompaniments:**

Sweet grapes, figs, apple slices, olives, roasted nuts, pickles, fig jam, honey, and berries complement the meats and cheese perfectly.

## **Breads & Crackers:**

Freshly baked baguette slices, grissini, and croccantini provide the ideal pairing for your favourite bites.

**Feeds up to 50 people**

**£550 + VAT**

## Serving Options

*You can choose one of the serving options below for how you would like your food to be served.*

### **Staff Surcharge**

For 4 hours of service plus one hour for set up:

**35 – 74 guests: £198.00 + VAT**

**75 - 99 guests: £295 + VAT**

**100+ guests: £395 + VAT**

**Chef: £120.00 + VAT (For a three or four hour cruise)** For a hot canapé event, we will send a chef to freshly prepare and heat the canapés on site.

### **Delivery Surcharge**

To have the food pre packed and delivered to the pier in platters. This includes delivery, platter packaging, food allergen labels and disposable tongs.

**£50 + VAT**

**Disposable Extra's - Plates, Cutlery & Napkins:**

**£25.00**

### **Additional Information**

**For an added touch of elegance, we can showcase your menu on food display on acrylic stands in white and gold or black, adorned with floral decorations, warm lamps for an additional £250+ VAT**

- Our menus are served on **disposable plates**, with **cutlery**, **napkins**, and **white disposable tablecloths**.
- For a more refined touch, please enquire about our **real crockery** and **cutlery** options.
- Linen tablecloths may be added for an additional **£6.50 + VAT** per cloth, should you wish to enhance the dining experience.
- We are committed to allergen safety and ensure all dishes are labeled with allergens. While we take great care in food preparation, we cannot guarantee a completely nut-free environment, as traces of nuts may be present in all our offerings. Please let us know if you have any specific dietary requirements or allergies.
- Additional hours for serving staff are charged at **£18.50 + VAT** per staff, per hour.

