

Brannel School

Conference & Hospitality



www.brannel.com

Welcome



Brannel School's catering team are passionate about making each and every eating experience a memorable one. Regardless of the size or type of function, we source the freshest ingredients to create exciting, contemporary menus to match your budget.

We believe in good food at good value, we never compromise on quality and we will never hike prices based on types of event. We guarantee our best prices by working out each quote on the day they are requested based on the latest ingredient prices.



Whatever your function, small or large, we can offer an extensive range of menu choices from light canapés and finger snacks to hot & cold buffets, high tea, barbeques and gourmet meals. There are many interpretations of what a buffet should be and we try to offer them all: from sandwiches to sausage rolls, seasonal salads to dressed salmon, bowls of hot winter casserole to spicy Thai curries. Suggestions can be mixed and matched so you get exactly the range of foods you desire.

We are happy to provide alternative menu choices for vegetarians, restricted diets and healthy eating.

This brochure gives you examples from our basic hospitality menu. The menus are by no means all we provide; they are intended to offer a basis from which we can discuss further options should you require.



Please ensure when organising your function that space is reserved for your catering requirements. This ensures we are able to enhance our display for your guests. We can either serve your guests from behind the buffet or they can help themselves. We can also arrange delivery in disposable containers if required.

All prices include VAT.

We look forward to hearing from you



Karen Adamson
Brannel School Chef & Catering Manager

email: catering@brannel.com

To Start the Day **£1.50 per item per person**

Breakfast wrap
Egg and bacon muffin
Bacon or sausage on a floured bap
Bacon and cheese turnover

Vegetarian options

Toasted artisan bread with assorted preserves
Toasted tea-cakes
Hot buttered crumpets
Selection of freshly baked Danish pastries
Croissants served with assorted preserves
Fresh fruit salad
Yoghurt and granola

Drinks **£1.50 per item per person**

Tea / Coffee (decaffeinated option available)
Hot chocolate
Selection of herbal fruit teas
Fresh fruit juice
Traditional lemonade
Bottled mineral water

Served with Chef's own homemade biscuits

Something Sweet **£1.75 per item per person**

Fresh fruit platter
Individual fresh fruit kebabs with dip
Chef's own homemade cake slices
Homemade scones with cream & jam
Selection of mini patisserie cakes

Something Savoury **4 items - £5.75 per person**

(additional items charged at £1.25 per item per person)

Selection of freshly prepared sandwiches
Selection of freshly prepared wraps
Selection of cooked meats
Smoked salmon blinis
Cocktail sausages and mini sausage rolls
Golden cocktail breaded mini chicken fillets
Battered mini chicken fillets with a dip
Sweet chilli chicken kebab
Mini Cornish pasties
Bacon and cheese turnover

Vegetarian options

Selection of freshly prepared sandwiches
Selection of freshly prepared wraps
Selection of pasta salad and coleslaw
Deli bread roll basket with butter
Cheesy grilled jacket potatoes
Mini Indian selection with mint yoghurt dip
Selection of Chinese dim sum and dips
Homemade vegetarian quiche
Mozarella dippers
Potato wedges
Home baked tomato and mozzarella pizza
Assorted seasonal salads with dressings

*Served with a seasonal salad garnish and
gourmet potato crisps*

In the event of certain buffet items being out of stock
we will replace this with a similar item

Terms and Conditions

By booking with Brannel School it is understood that the Organiser has read the following conditions and agrees to comply with them.

Initial Booking and Deposit

When making a booking the Organiser will be requested to provide minimum and maximum numbers expected to attend. External bookings will be asked to pay a non-refundable deposit of 25% of the total estimated revenue based on the guaranteed minimum numbers.

To secure and confirm the facilities and services provisionally reserved, the signed Booking Form and deposit must be returned by the date requested.

Brannel School accepts the obligation to provide facilities and services for the minimum reservation.

These rules have been drawn up to protect the interests of those who hire the School's facilities, and to protect the interests of the School. The School will use all reasonable endeavours to honour a booking, but reserves the right to refuse or cancel a booking without giving a reason for doing so. In such cases, any hire fee will be refunded.

Cancellation

In the event of cancellation, the Organiser will be liable to pay reduced charges for facilities and services which we cannot re-sell despite using reasonable efforts.

The reduced charges will be:

- 90% on contracted room hire revenue.
- 100% of any other costs (e.g. equipment hire and entertainment) that otherwise would not have been incurred by the School.

The Organiser must pay in full for all facilities booked and not cancelled, whether or not you use them.

Insurance

The Organisers are required to hold adequate Public Liability Insurance to indemnify them, their guests, employees, agents or subcontractors against their legal liability to Third Parties.

The Insurance held by the School does not extend to include any hirer's liability.

Damage and Cleaning

The organisers are responsible for any damage to School's property arising in connection with their use of the facilities and will pay on demand the amount required to make good or remedy such damage, including compensation for loss of business while such damage is being repaired. The Organisers are also responsible for, and will pay on demand, the costs of any exceptional additional cleaning required after the event.

Security

The School reserves the right to require an authorised Security Officer to be employed at certain functions, at the expense of the Organiser.

Fire Regulations/ Health and Safety/ Behaviour

The Organisers are responsible for ensuring that:

- all necessary precautions are taken to ensure that no injury to any person or damage to any property occurs;
- all participants are aware of and comply with the School Fire Regulations and Health & Safety Policy where applicable;
- the maximum number of persons using a room, as specified by the School, is not exceeded and Fire Exits kept clear at all times;
- all participants behave in a reasonable manner at all times and no nuisance is committed on School premises;
- no participants engage in behaviour likely to bring the School into disrepute.

Food Safety

- All food is for immediate consumption. We advise that under the food safety law that all perishable food be consumed within 4 hours, please contact us for further details if required.
- Note on Nut Allergies: current legislation permits food manufacturers to use ingredients that may contain nuts. If you do have a visitor who is allergic to nuts please contact the catering manager who will produce a specific nut free meal, rather than using products from a supplier.

General Liability

The School shall be responsible for any personal injury (including death) to any person caused by its negligence but not for injury arising from any other cause regardless of where such injury occurs.

Subject to the provisions of SS2 and SS3 the Unfair Contract Terms Act 1977, the School and its employees shall not be liable in any circumstances for:

- loss or damage to property of the Organisers, delegates or other visitors whether residential or non-residential, however caused, including damage to vehicles parked on School property;
- any breakdown of machinery, failure of supply of electricity or water, leakage of water, fire or Act of God, which may cause the premises to be temporarily closed or the hiring interrupted or cancelled;
- any loss of profit, loss of use or any financial, economic, indirect or consequential loss of any kind however caused.

General

- No food or drink may be brought onto the premises in compliance with the School Food Safety Statement, without our prior agreement.
- Any conference involving young people will require adult supervision/ a member of staff to be resident throughout the booking period.
- All electrical equipment brought on to School premises must have been safety tested within the last twelve months prior to the event.

Social Events & Cash Bars

- Opening of licensed bars is at the discretion of the School and subject to specific conditions.
- Organisers booking outside entertainment i.e: discos, bands or cabaret acts must inform the School at the time of booking. The School cannot accept responsibility for an artist's failure to perform for any reason, in the absence of negligence by the School.