



purple chilli
events catering specialists

Catering Packages

Award Winning Caterers





Table of Contents

5	INTRODUCTION
7	PURPLE CHILLI PACKAGES
9	CANAPÉS
9a	SHARING
11	THE HERITAGE PACKAGE
13	THE YORKSHIRE PACKAGE
15	THE PREMIER PACKAGE
17	THE ULTIMATE PACKAGE
19	EVENING BITES
21	CHILDREN'S PACKAGE
23	VEGETARIAN PACKAGE
25	VEGAN PACKAGE
27	COLD FORK BUFFET
29	HOT FORK BUFFET
31	FURTHER INFORMATION
33	NEXT STEPS
35	TERMS AND CONDITIONS





purple chilli
events catering specialists

Introduction

Purple Chilli Events Catering is a multi-award-winning, family-run business in Yorkshire. With a wealth of experience in weddings and events, we have been creating unforgettable food and drink experiences for over a decade.

We specialise in classic British dishes with a gourmet twist. All our meals are prepared from scratch, allowing us to accommodate specific dietary requirements, including gluten-free, lactose-free, vegan, vegetarian, and more.

Our menu offerings are designed to tempt your taste buds, and if you have unique preferences, please don't hesitate to let us know, and we can create a bespoke menu tailored just for you.

LOCALLY SOURCED INGREDIENTS

We are committed to sourcing our ingredients locally whenever possible. All our food is freshly prepared, and combined with our chefs' passion and experience, ensures that we provide the tastiest, most visually appealing food around—a feast for your eyes before it even reaches your mouth.

CATERING FOR ALL EVENTS

Location and venue are not obstacles for us. As versatile outside caterers, we can set up our kitchens almost anywhere.

Whether it's an intimate gathering or a large corporate event for 450+ people, we have the capability and commitment to exceed your wildest expectations. Our regularly updated Testimonials Section speaks for itself.

No matter the occasion, Purple Chilli Events Catering is dedicated to making your drinking and dining experience unforgettable on your special day.



The Heritage Package

Starting From £46.50 per person + VAT

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

The Yorkshire Package

Starting From £55.00 per person + VAT

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

The Premier Package

Starting From £59.50 per person + VAT

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

A discounted tasting price for the happy couple

The Ultimate Package

Starting From £65.00 per person + VAT

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

Access to all Purple Chilli menus | Complimentary tasting price for the happy couple

Wedding Day Package

Starting From £86.00 per person + VAT

Includes Event manager | 4 Canapés | Artisan Bread & Butter | 3 course set from any of the above menus

Tea, Coffee and petit fours | Evening Food | cutlery & crockery | waiting staff

Complimentary tasting price for the happy couple



Canapés

We recommend allowing 1 to 1.5 hours for your reception drinks and canapés. This gives you the opportunity to mingle with guests and take photographs prior to sitting down for your meal. Pricing for the canapés selections includes service for one hour.

CHEF'S CHOICE

Our Chef's choice canapés menu showcases four meticulously crafted varieties tailored to complement your selected menu, incorporating trending and seasonal ingredients.

4 varieties: £10.00

**Mini Yorkies, braised beef, onion gravy, horseradish.
Sticky sausages, hoisin, honey and sesame seeds.
Thai fishcakes, hot jam.
Butternut squash arancini, sage pesto.**

LUXURY CANAPÉS

4 varieties: £12.00

**Potato rosti with chorizo and quail egg, spicy dressing
Katsu chicken skewers
Minted pea tartlets, crispy pancetta and hollandaise
Pork apple and chorizo pastries, mustard sauce
Slow cooked belly pork glazed with maple syrup & pomegranate
Sticky sausages, hoisin, honey and sesame seeds
Asparagus spears, Parma ham, blue cheese hollandaise
Cumberland sausage and mash, Dijon foam
Mini Yorkies, braised beef, onion gravy, horseradish
Lemon chicken bon bons, lemon sauce
Smoked haddock croquettes, aioli
Thai shrimp salad, lime dressing
Tuna nicoise skewers
Teriyaki salmon, tempura, tomato jam and coriander
Harissa glazed prawns with mango
Thai fishcakes, hot jam
Crab corn cakes, lime and chilli**

SPECIAL CANAPÉS

4 varieties: £15.00

**Mini fish and chips, minted mushy peas
Duck & hoisin lollipops, chilli and coriander
Blini, carpaccio of tuna, wasabi dressing
Tempura king prawns, chilli and honey sauce
Seared scallops, pickled cucumber, spiced tomato salsa
Mini sliders, vintage cheddar, chilli jam**

Main Sharing Menus

These themed menus feature a variety of dishes to cater to a wide range of tastes and preferences from across the globe.

American Themed

Home-Smoked Sliders, Brioche Roll, Pickle, BBQ Glazed Pulled Pork, Southern Fried Chicken, Maple Glazed Corn, Onion Rings, Stuffed Pepper, Wedges With Sour Cream, Crispy Leaf Salad

With Ranch Dressing, Chipotle Sauce

Mediterranean Themed

Harissa-Marinated Bavette Steak, Beef Ragu Arancini, Garlic Mushrooms, Seabass With Aioli, Potato Bravas, Green Beans With Herbs, Feta Salad

Land and Sea

Slow-Cooked Fillet Steak, Tiger Prawns Glazed With Chorizo Thermidor, Lemon Sapphire, Glazed Asparagus, Fries with Truffle and Parmesan Mayo

Old Traditional British

Beef Wellington, Cauliflower Gratin, Truffled Duchess Potatoes, Honey-Roasted Carrots, Red Wine Jus

Ultimate Sharing Feast

Artisan Bread & Yorkshire Butter, York Ham, Chicken Supreme with Chipotle Mayo, Black Pudding Scotch Eggs, Topside of Beef, Celeriac Remoulade, Smoked Salmon, Blue Cheese & Broccoli Tart, Spiced Rice Salad, New Potato Salad With Scallions, Mixed Green Salad

Sharing Board

Marinated Blackened Sirloin Of Beef, Slow-Cooked Jerk Chicken Thighs, Roasted New Potatoes with Rosemary, Rock Salt and Chipotle Mayo, Flash Fried Peppers and Red Onion, Dressed Spinach, Baby Gem, Romaine Tossed in Oil, Lemon, Oregano, Salt and Pepper

Chicken Platter

Chicken Ballotine, Thyme & Garlic, Confit of Chicken Thigh, Chicken And Leek Bonbons, Pigs In Blankets, Rich Chicken Jus, Yorkshires, Duck Fat Roasties, Honey Roast Carrots & Parsnips, Green Veg

Beef Platter

Fillet Steak With Hollandaise Sauce, Shin Beef Croquette, Fat Chips, Onion Rings, Confit Tomatoes, Portobello Mushrooms

Pork Platter

Roast Pork Loin With Spinach And Pimento, Belly Pork Glazed With Honey & Soy, Chorizo Bonbons, Glazed Sticky Pork Sausages, Spiced Butternut Squash Puree, Rock Salt & Thyme Roasted New Potatoes, Dauphinoise Potatoes, Green Vegetables



The Heritage Package

Starting From £46.50 per person + VAT

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

STARTER

Yorkshire Sharing Starters

Mini Scotch Eggs, Ham Hock Terrine with Piccalilli, Warm Pork Pie, Crispy Belly Pork, Sticky Sausages, Sheffield Forge Custard.

Gin Cured Salmon

Pickled Cucumber, Horseradish Emulsion.

Cod Croquettes,

Garlic Aioli, Pickled Shallots, Glazed Asparagus Spears

Chicken And Wild Mushroom Terrine

Parma Ham, Pickled Girolles, Cherry Molasses

Chicken And Sherry Parfait,

Brioche, Remoulade, Squash Gel.

Squash Arancini,

Arrabbiata Sauce.

Wild Garlic Mushrooms Scented With Truffle,

Served On Toasted Brioche, Dehydrated Tomatoes, Quince Jelly.

Leek And Potato Soup

Served With Artisan Bread And Yorkshire Butter

Posh Prawn Cocktail,

With Creole Spices

MAINS

Pork Belly Nduja And Fennel Porchetta,

Champ Potatoes, Sautéed Greens, Sticky Cider Sauce

Chicken Schnitzel,

Parmentier Potatoes With Parmesan And Truffle, Red Slaw, Confit Tomato, Crispy Pancetta, Caper Butter

Fillet Of Hake

Herb Crust, Veronique Sauce, Parmesan And Saffron Mash, Saffron and Chilli Oil

Salmon Wellington,

Gratin Potatoes, Roast Red Onions, Glazed Tenderstem, Watercress Cream

MAINS

Bavette Steak, Flat Mushrooms,

Chimichurri Sauce, Sweet Potato Fries, Chilli Arancini

Roast Rack of Pork, Black Pudding

Croquettes, Chorizo Mash, Confit Of Carrot, Cider Glaze.

Pan Fried Chicken Supreme,

Gratin Potatoes, Purée Of Sweetcorn, Bacon And Cream Cheese Bon Bon, Chicken Jus.

Roast Chicken and Yorkshire pudding,

Duck Fat fondants, carrot and swede, tenderstem broccoli.

Confit Of Feather Blade Steak, Yorkshire

Pudding, Glazed Carrots, Carrot Puree, Smoked Potato Puree.

Seared Salmon Fillet, Tian Of Mediterranean

Vegetables, Sautéed Greens, Chive Sauce.

DESSERT

Raspberry Mille Feuille, Vanilla Pod

Cream, Fresh Raspberries, Raspberry Glaze

Espresso Martini Cheesecake,

Kahlua Anglaise, Chocolate Soil

Giant Choux Bun, Baby Guinness Cremeux,

Strawberry Coulis

Cinnamon Scented Waffles, Vanilla Ice

Cream, Black Cherry And Kirsch Sauce

Milk Chocolate And Marshmallow

Brownie, Hazelnut Meringue Shards, Cherry And Vanilla Milkshake.

Glazed Lemon Tart,

Raspberry Four-Ways, Tuile, Macerated Dried, Gel.

Brandy Snap Basket With Eton mess.

Sticky Toffee Pudding And Butterscotch,

Rum And Raisin Ice Cream



The Yorkshire Package

Starting From £55.00 Per Person + Vat

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

STARTER

Crispy Duck And Watermelon Salad,
fresh Mint, Pomegranate, Yorkshire Relish.

Twice baked Sheffield forge soufflé,
tomato chilli jam, dressed herbs.

Buttermilk Fried Goats Cheese,
Honey, Herbs, Beetroot Chutney And Pomegranate.

Chicken and wild mushroom Terrine,
plum chutney, wild garlic dressing.

Home Made Scotch Egg,
Hash Brown Crispy Bacon, Puree Of Baked Beans.

MAIN

Slow roasted belly pork, bubble & squeak,
caramelised apple, pigs cheek, rich red onion jus.

Saddle of Yorkshire dales lamb,
creamy potato cake, textures of carrot, baby shallots.

Trio Of Pork,
Belly, Cheek And Fillet, Fondant Potato, Smoked
Potato Mash, Parsnip Puree.

Pork Roulade With Spinach And Pimento,
Parmesan Mash, Shiitake Mushrooms, Savoy Cabbage
Puree, Redcurrant Glaze.

Baked Sea Bass,
Parmesan Mash, Garlic Prawns, Samphire, Asparagus,
Spears, Sauce Vierge.

Harissa Spiced Cod Loin,
Belly Pork, Tenderstem Broccoli, Lemon Veloute.

Roast Sirloin Of Dry Aged Beef
Yorkshires, Duck Fat Fondant, Carrot & Swede,
Sprouting Broccoli.

DESSERT

**Orange scented brioche bread and
butter pudding,**
anglaise sauce.

Lemon meringue pie,
lemon gel, chocolate soil.

**White chocolate and lemon curd
cheesecake,**
limoncello gel.

Rhubarb Duo,
Rhubarb brûlée, Rhubarb fool, served in a brandy
snap basket

Yorkshire cheeses
Blue, Brie, Forge, Wensleydale, biscuits grapes
and chutney

The Yorkshire Package



The Premier Package

Starting From £59.50 Per Person + Vat

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

STARTER

Tea smoked duck,
mango salsa, caramelised pears, smoked tomato jam.

Salmon Trio,
roulade of salmon, hot smoked, Bon Bon, lemon dressing.

Twice baked Sheffield forge soufflé,
tomato chilli jam, dressed herbs.

Glazed asparagus spears and crispy hens egg,
blue cheese and truffle oil.

MAIN

Seared beef fillet,
gratin potatoes, chanterelles, horseradish emulsion, shallot puree.

Seared chicken supreme,
Doreen's black pudding fritter, wild mushrooms, creamed leeks, baby veg.

Trio of Pork, belly, cheek and fillet,
fondant potato, smoked potato mash, parsnip puree.

Rib eye steak,
potato rösti, confit of mushrooms, vine tomatoes, onion rings, béarnaise sauce.

Loin of Lamb wellington,
dauphinoise potato, savoy cabbage parcel, baby carrots, lamb jus.

Honey roast breast of duck,
griottine cherries, fondant potatoes, wild mushrooms, garden pea dressing.

Baked Fillet of Salmon garlic and herb crust,
lemon and asparagus risotto and rock salt potatoes.

DESSERT

Strawberry shortbread dome,
champagne and strawberry glaze.

Buttermilk and sage Panna Cotta
with black pepper and honeycomb.

Blueberry frangipane tart,
kirsch custard, vanilla pod ice cream.

White chocolate and lemon curd cheesecake,
lemon gel.



The Ultimate Package

Starting From £65.00 Per Person + Vat

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

STARTER

Chicken Liver Parfait, Chorizo Wellington, Harissa Spiced Belly Pork

Confit duck bon bons,
carrot purée, asparagus spears.

Chicken Caesar croquettes,
baby gem, shaved Parmesan, dehydrated tomatoes.

Smoked salmon and prawn parcel,
marinated cucumber salad, chive crème fraîche.

Pan seared scallops,
cauliflower purée, squash purée, chorizo, black pudding crumb.

MAIN

Stuffed Ballotine of chicken with thyme and garlic,
confit of chicken thigh, chicken and leek bon bon, butternut squash purée, duck fat potatoes.

Surf and turf,
fillet steak, glazed tiger prawns, red pepper and paprika butter, skin on fries, asparagus.

Beef Wellington,
parma ham, mushrooms and pate, cauliflower textures, fondant potato, red wine jus.

Braised lamb shank,
korma spices, spiced cous cous, red potatoes, spinach pakora.

Fillet of Halibut,
tiger prawn bon bon, sea herbs, dauphinoise potatoes, lobster bisque.

Confit duck leg,
dauphinoise potatoes, fine beans and pancetta, celeriac, carrot textures, red wine glaze.

DESSERT

Chocolate salted caramel fondant,
mango and mascarpone, toasted coconut.

Saffron poached pear and sticky ginger sponge,
brandy snap tuile with stem ice cream.

Apricot and Cardamon,
Tarte tatin, vanilla pod cream.

Black forest chocolate sphere,
black cherry and Almond tuile, vanilla coulis.

The Ultimate Package



Evening Bites

From £14.00 Per Person + Vat

Hong Kong Style sweet and sour pork,
sticky fragrant rice.

Boa Buns, slow cooked pork,
smokey BBQ glaze with chilli and spring onion.

Stonebaked pizzas and cheesy chips.

Mexican chicken tacos,
salsa, guacamole and sour cream.

Chicken Katsu,
spiced wedges, savoury rice.

Spiced meatballs,
tomato sauce, savoury cous cous.

Fish Finger Sandwiches,
baby gem and pea tartare.

Chimichurri burgers,
brioche roll, smoked cheese and bacon.

Tandoori pork wraps,
dirty fries.

Warm Steak and ale pie,
mushy peas.

Bacon & Sausage sandwiches,
soft white rolls.

Harissa glazed chicken flat bread,
dirty fries.

Rump Steak Barm,
fried onions and mustard.

Hong Kong Style sweet and sour tofu,
sticky fragrant rice. (vg)

Baked Mac n Cheese,
garlic bread. (v)

Med veg and feta flat bread,
dirty fries. (v)

Jack fruit Boa buns,
smoky BBQ glaze, chilli and spring onions. (vg)

Arancini balls,
tomato sauce, roasted med veg. (vg)

Evening Bites



Children's Package

£25.00 per person + Vat

STARTER

Melon & Berries

Cheesy Garlic Bread

Baked Potato Skins
with cheese and bacon

MAIN

Cheeseburger, Chips, and Salad

Chicken Goujons, Chips, and Salad

Mini Fish and Chips
with peas

Baked Macaroni Cheese
with garlic doughballs

Pasta with Tomato Sauce and Cheese

Mini Lasagne
with salad pots and wedges

Sausage and Mash
with peas, carrots, and Yorkshire Pudding

Roast Chicken
with roast potatoes, Yorkshire Pudding, peas, and carrots

DESSERT

Chocolate Fudge Cake

Fresh Fruit Salad

Chocolate Brownie
with sprinkles

Under 12's Please Note All Children Must Have The Same Menu Unless They Have Dietary Requirements



Vegetarian Package

Starting From £56.00 Per Person + Vat

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

STARTER

Wild garlic mushrooms scented with truffle,
served on toasted brioche, dehydrated tomatoes,
quince jelly.

Roast onion, cauliflower and truffle risotto,
tomato cream.

Arancini balls
with shaved Parmesan and arrabbiata sauce.

**Goats cheese and caramelised red onion
croquettes,**
spiced cauliflower puree.

Twice baked Sheffield forge soufflé,
tomato chilli jam, dressed herbs.

Glazed asparagus spears, crispy hens egg,
blue cheese and truffle oil.

Buttermilk fried goats cheese,
honey, herbs, beetroot chutney and pomegranate.

Roquefort spinach and Fig tart,
candied walnuts and balsamic dressing.

MAIN

Risotto of squash,
barbecued asparagus, poached egg and hollandaise,
roasted vine tomatoes.

Carrot & Gruyere gateau,
Parmesan biscuits, textures of carrot, truffle cream.

**Red lentil cauliflower & spinach curry
blackened corn,**
jasmine and aubergine rice balls.

Goats cheese & med veg Wellington,
squash purée, gratin potatoes, Parmesan cream
sauce.

Filo parcels filled with satay vegetables,
sweet potato mash, pan fried tenderstem broccoli,
coconut cream sauce.

Griddled Halloumi, Med veg stack,
glazed asparagus, rich tomato and basil sauce.



Vegan Package

Starting From £56.00 Per Person + Vat

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

STARTER

Spiced cauliflower steak,
cauliflower bon bons, spiced cauliflower dressing.

Squash Arancini,
arrabbiata sauce.

Stuffed portobello mushrooms,
Lentil Dahl, curry oil.

Red onion and balsamic tart tatin,
pesto salad.

Glazed asparagus spears,
tomato chilli jam, dressed herbs.

Sweet red peppers and spiced cheddar filo,
squash purée.

MAIN

Sweet potato and Cajun roulade,
textures of carrot.

Med veg and spinach Wellington,
spiced squash purée, glazed hasselback potatoes.

Wild mushroom risotto,
glazed asparagus, vine tomatoes.

Cauliflower and courgette Dahl,
spicy corn, crispy rice balls.

Puff pastry tart with roasted veg and asparagus,
tomato sauce, dressed salad.

Portobello mushroom and spinach tian,
bubble and squeak parcel, red pepper jus.

DESSERT

Chocolate and marshmallow brownie,
vanilla pod ice cream.

Apricot and Cardamon Tarte Tatin,
chantilly cream.

Chocolate and cherry cheesecake,
raspberry sorbet.

Chocolate Orange tart,
orange glaze.

Vegan Package



Cold Fork Buffet

To include 5 dishes, Artisan bread and 4 salads
from £30 + VAT per person

Desserts: £5.00 + VAT per person (choose 2)

DISHES

Roast Sirloin Beef

cherry tomatoes, watercress, truffle mayonnaise

Rare Roast Beef Fillet

celeriac remoulade

Shredded Duck

with ginger dressing and Asian Noodles

Coronation Chicken

pineapple salsa

Chicken Roulade

with feta, sunblush tomatoes, Parma ham, and tomato pesto

Sausage, Onion, and Sage Plait

with wholegrain mayonnaise

Grilled Chicken Caesar salad

Parmesan, pancetta, sun blush

Maple Glazed Bacon Loin and Sticky Sausages

Stuffed Breast of Turkey

with sage and cranberry

Continental Meats and Manchego

Chicken and Mango Salad

romaine and croutons

Smoked Salmon and Watercress Tart

Poached Salmon Fillet

King Prawn, lemon, and dill mayonnaise

Hot and Cold Smoked Salmon

with asparagus spears

Teriyaki Roast Salmon

with spring onion chilli egg noodles

Salad Prawns with Lemon and a Selection of Dressings

King Prawns in Shells Marinated in Lemon and Garlic

Hot and Spicy Thai Squid Salad

Dressed Whitby Crab (Supplement)

Madras Prawn Skewers

with mango dressing

Broccoli and Blue Cheese Tart

Caramelised Red Onion, Goat Cheese, and Thyme Filo Tart

Butternut Squash and Toasted Cheese Tart

Wild Mushroom and Mascarpone Tart

Marinated Halloumi, Avocado, and Mediterranean Veg

with spicy dressing

SALADS

Mixed Leaf Salad

with dressing

Panzanella

with sour dough croutons, tomatoes, capers, and red wine dressing

New Potato Salad

with chives and sour cream

Potato Salad, Mustard Mayonnaise and Scallions

Spiced Rice Salad, Coriander and Raisins

Roast Red Onion, Red Pepper, Garlic, and Thyme Salad

Thai Noodle Salad

with hot chilli dressing

Caesar Salad, Shaved Parmesan and Croutons

Traditional Coleslaw

Asian Slaw

with pomegranate

Couscous and Feta Salad

Marinated Cucumber and Red Onion Salad

Mediterranean Vegetable Antipasto

basil dressing

Tomato, Red Onion, and Mozzarella Salad

with balsamic glaze

Petit Pois, Fine Beans, and Mange Tout Salad

with red onion and garlic oil

Quinoa Salad

with honey sweetcorn, pimento, sultanas, and mint

Greek Salad

with cucumber, tomato, onion, feta, and olives

DESSERTS

Crème Brûlée

Fruit Pavlovas

with cream

Glazed Lemon Tart

with raspberries

Exotic Fruit Salad

Cheese and Biscuits

Baileys Chocolate Cheesecake Dome



Hot Fork Buffet

All served with Artisan Bread and Yorkshire Butter, Roast baby Potatoes, Green Salad

Beef Bourguignon,

red wine, tarragon, shallots, pancetta, and flat mushrooms.

Beef Lasagne,

smoked tomato sauce and garlic bread.

Baked Meatballs,

mozzarella, capers, and olives.

Braised Beef,

Yorkshire ale, root vegetables, served with mustard dumplings.

Feather Blade Steak,

cavolo nero, gratin potatoes.

Beef Rump,

mushrooms and tomatoes.

Beef Keema,

raita, flatbread and rice.

Chicken Tagine,

finished with pomegranate and spiced couscous.

Southern Style Crispy Chicken,

corn, buttermilk dressing.

Chicken Katsu,

coconut curry sauce, Asian slaw.

Chipotle Spiced Chicken Thighs,

sweet potato wedges and sour cream.

Chicken Cordon Bleu,

Dijon cream sauce.

Spicy Jerk Chicken,

rice and peas.

Hunters Chicken,

BBQ sauce, dry-cured bacon, vintage cheddar.

Spanish Style Chicken,

chorizo, Piquillo peppers, and olives.

Pork Belly Madras,

Bhaji

Pork Stroganoff,

crème fraîche and gherkins, rice

Pork Saltimbocca,

sage, lemon, Parma ham, and white wine sauce.

Honey Roast Bacon Loin,

charred pineapple, and spicy totato compote.

Pork Fillet Medallions,

glazed apple, leek, and Dijon mustard sauce.

Lamb Jalfrezi,

basmati rice and naan bread.

Greek Moussaka Lamb,

aubergine, potatoes, cream sauce, tomato red onion, and olive salad.

Shepherd's Pie,

Parmesan mash, minted peas.

Baked Lamb Meatballs,

Swedish style, dill and sherry sauce

Salmon Wellington,

spinach sauce.

Roast Cod,

arabiata sauce, olive crumb.

Grilled Cajun Salmon,

pepper and red onion skewers, guacamole.

Salmon Fish Cakes,

tenderstem broccoli, dill sauce.

Herb Crusted Hake,

greens, sun-dried tomato pesto.

Salmon, Haddock, and Prawn Pie,

white wine and tarragon.

Roasted Mediterranean Vegetable Lasagne,

smoked tomato sauce, brie and garlic bread.

Spiced Vegetable Tagine,

pomegranate and spiced couscous.

Vegetable Cordon Bleu,

Dijon cream sauce.

Parmesan and Thyme Crusted Tart,

leek, red onions and blue cheese.

Wild Mushroom Stroganoff,

truffle oil, crème fraîche, and gherkins.

Aubergine Moussaka,

potatoes, cream sauce, tomato, red onion, and olive salad.

Sweet Potato, Cauliflower, and Courgette Dahl,

naan bread.

Spanakopita,

Greek feta, red onion and spinach filo pie, lemon potatoes and cheese dip.



Further Information

EXTRAS

- Artisan Bread and Yorkshire Butter
- Tea, Coffee and Mints: £2.50 per person + VAT

CHOICE MENUS

- Recommended: One choice per course for all guests (plus Vegetarian/vegan option)
- If offering choice menu (3 choices per course including Vegetarian/vegan):
 - £7.00 + VAT per person supplement
 - Require detailed seating plan with guest names and menu choices

SERVICE FEES

- Varies based on menu selection
- Some dishes require higher kitchen setup
- Average fee approx. £499 + VAT
- Includes kitchen setup and catering equipment

LINEN

- White Linen Napkins: £1.50 + VAT each
- Linen Tablecloths: £13.00 + VAT each
 - Specify sizes and quantities needed



Next Steps

CONFIRMING YOUR DATE

- Submit a 20% deposit payment
- E-sign the proposal

YOUR DATE IS BOOKED!

- Your event will be added to our calendar
- We'll work closely with you in the coming months

PLANNING MEETING & TASTING (6-9 MONTHS BEFORE)

- Sample starters, mains, and desserts to finalise menu
- Discuss dietary needs, event timings, and other details
- Tastings held January, February, November (not May-September)

FINAL DETAILS (60 DAYS BEFORE)

- Provide final guest count
- Submit dietary restrictions
- Give seating plan (if applicable)

LAST PAYMENT (30 DAYS BEFORE)

- Remaining balance is due in full
- Have guests' meal choices on name cards or table displays

Next Steps



Terms & Conditions

1) Booking Your Date with Purple Chilli Events Catering Ltd (Purple Chilli)

a) All event bookings must be confirmed in writing by the client. A non-refundable deposit of 20% or minimum of £1000 is required to secure Purple Chilli for the date of your event. For small events under 60 guests a deposit is not required but payment in full is required.

b) All large event bookings are subject to minimum guest numbers, these will be confirmed by Purple Chilli.

2) Deposit

a) A deposit figure (subject to the inclusion of standard rate VAT) will be provided to the client in writing by Purple Chilli.

b) This deposit will be deducted from the total event costs which will be issued to the Client no later than 30 working days prior to the event (please see our payment terms below).

c) Payment methods - We take bank transfer, debit card, cheque, cash (credit card transactions will incur a 2.5% admin fee in addition to the deposit / final balance figure).

3) Booking Confirmation

a) Once the clients deposit has been received a confirmation email will be sent (if not already provided) by Purple Chilli together with an application for payment form detailing the deposit and balance payment due dates.

4) Variations to the Price

a) All large bookings are subject to minimum guest numbers of 60 unless otherwise confirmed by Purple Chilli at the time of booking. Parties of less than 60 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices. Wine prices may be amended to allow for any Government Taxes and Currency fluctuations.

b) Where children are attending – if over 12 years of age they are payable at the same rate as adults, if under 12 years of ages they are chargeable at half the adult price or children's menu at £25.00 plus vat per person (subject to minimum numbers mentioned above). Any variation to menu selections for children must be discussed with Purple Chilli as soon as possible for our menus to be revised accordingly.

5) Payment of Total Event Costs Prior to Event

e) Payment in full is required for all catering services to be provided by Purple Chilli prior to the event. Final guest numbers must be confirmed to Purple Chilli no later than 60 working days prior to the event.

f) The information provided at this point will be used to produce your total event cost application for payment requirements, arrange staff and coordinate with your venue. Payment in full must be received no later than 30 working days before the event. A vat invoice will be provided if requested by the client once payment is received in full after the service/supply has been provided.

g) Should Purple Chilli be advised of any changes to event requirements (including the reduction of guest numbers) at a date less than 30 working days prior to the event, Purple Chilli Catering reserve the right not to accept these changes and reduce our invoice value, however should increases occur due to additions once full payment have been received Purple Chilli will raise an additional application for payment statement following the event for these guests or extra food needed, payment will then be due for immediate settlement by the client.

h) Non-payment prior to any event may be taken as a cancellation and the charges above will be applied accordingly.

6) Cancellation Charges

a) In the unfortunate event of a booking having to be cancelled confirmation in writing is required from the client and confirmation of receipt of such cancellation by Purple Chilli is required. Your deposit will be retained and the following charges will be incurred.

ii. Cancellation received within 60 working days of event – 50% of total event cost

iii. Cancellation received within 21 working days of event – 100% of the total event cost

iv. Cancellation of smaller events under 60 guests we require a minimum of 21 working days notice. If cancellation is received later than this we reserve the right to take payment in full.

b) The total event cost will be based on the numbers of guests scheduled, at the agreed price per head.

c) Any additional costs incurred by Purple Chilli in preparation of the event up until the time of cancellation will be charged to the client. This is to cover any losses caused to Purple Chilli for administration costs, travel, supplies etc. and will be discussed fully in event of cancellation.

7) Dietary Requirements and Allergies

a) Purple Chilli will endeavour to provide suitable adaptation to the clients menu for any guests with special dietary requirements or allergies. We cannot however take responsibility for any guests unless advised in advance (no less than 60 working days prior to the event). Although every effort will be made in the case of a severe allergen Purple Chilli can not 100% guarantee there won't be traces of the allergen in question. This is because we prepare all our food in a professional kitchen where other allergens are used.

8) Client's Own Food and Drinks

a) We accept no liability for any food supplied to the client by another caterer (or food products supplied by the client themselves) in addition to those arranged by Purple Chilli.

b) Purple Chilli will happily serve a clients arrival drinks, table wines etc. during their event subject to waitress fees and corkage fees, please ask for further details.

9) Client's use of Purple Chilli's Property and Clients Personal Property or Gifts

a) The client agrees to pay for any loss or damage to any equipment, crockery, cutlery or glassware supplied by Purple Chilli for the event, including any damages caused by the client's guest.

b) Purple Chilli will not be held responsible for the theft, loss or damage to any personal effects of the client or gifts brought onto premises by the client guests.

10) Liability of Purple Chilli

a) Purple Chilli accept no liability under any claim whatsoever arising (be it by negligence or otherwise) for any loss over the figure of the existing Purple Chilli Events Catering Limited public liability limit of Indemnity. Note that this figure which may change from time to time, is available upon request together with a copy of our certificate.

11) Exceptional Circumstances Beyond Our Control

a) Purple Chilli shall incur no liability to the client if performance of the contract is prevented or hindered by any case whatsoever beyond Purple Chilli's control and in particular but without prejudice to the generality of the foregoing, by act of fire, flood, subsidence, sabotage, accident, strike, or lock out and shall not be liable for any loss or damage resulting there from suffered by the client.

12) Event Over Runs

If a staffed event should over run and any staff are required to stay beyond the agreed time the client agrees to pay Purple Chilli additional staff costs at the rate of £22 plus vat per hour per person.

13) Clear Down of Event

Purple Chilli will clear away for the previously agreed staffed time period. The client must ensure that the venue is advised on previously agreed staff hours of Purple Chilli and that they are suitable with their closing down procedures. Purple Chilli will collect any outstanding glassware or equipment at a previously agreed time.

14) Delivery

a) We occasionally may have to add a delivery charge to your order if you fall outside our free delivery radius or outside our usual delivery hours of 8am - 4pm Monday to Friday. We will always check this is ok with the client before we proceed with your order.

b) Although every effort is made to arrive before your requested delivery time Purple Chilli can not be held responsible for a delayed delivery due to unforeseen circumstances.

c) Purple Chilli reserve the right to change our Terms and Conditions when necessary due to the continual evolving nature of our business. It is your responsibility to ensure that you are up to date with our Terms and Conditions.

15) Tastings

a) Purple Chilli strictly only offer menu tastings on 3 course wedding breakfasts, upon request and these are subject to an additional charge. Purple chilli will accommodate menu tastings during weekdays only (daytime ideally but some evenings may be possible) but it may not always be possible to accommodate requests between the months of May to September due to this being our peak wedding season.

b) All menus are priced per person, and based on a single choice menu. Should a choice menu (3/3/3) be required, there will be an additional supplement of £7.00 plus vat per person (adults only).

16) Additional Catering

Meals for entertainers, photographers, videographers, bands and musicians, child minders and any other supplier at events etc. must be pre-ordered and will be charged for. Purple chilli accepts no responsibility for any other staff/contractors booked by the client who require food when it has not been booked and paid for, in advance.

17) Drinks

a) All drinks packages are serviced as pre-ordered and paid for in advance. No refunds are offered on any drinks opened on site and not consumed.

b) Purple chilli has corkage charges in place should the client wish to provide their own drink, and that charge includes the glassware, service element, removal of waste and fridge unit hire. Corkage is charged at £10.00 per person plus vat per.

18) Bar

a) Purple Chilli offers bar services by way of a cash bar (all guests purchase their own drinks), or a prepaid client bar (clients pays for all drink and Purple Chilli sets up a bar to serve guests, free of charge to the guests).

b) The bar service covers the licence fee, all glassware, condiments and staffing (on a ratio per number of guests).

19) Access/Set Up

a) Purple Chilli will require reasonable access to the area of the event in order to deliver, set up and collect our equipment. This will include the use of lifts to upper and lower floors, the use of loading bays and vehicular access. If additional labour is required (e.g. access across lawns to marquees during wet weather), we reserve the right to make a charge for this.

b) Purple Chilli also requests full details regarding a set up schedule (for example dates/times of marquee erection, table/chair installation) and reserve the right to make an additional charge of £250 plus VAT should our team have to return to site for our set up due to other equipment not being in place at the advised time, causing us delays/return journeys/extra time on site.

c) Purple Chilli requires a catering tent to be provided for all marquee/outdoor events which should be a minimum size of 9m by 6m, with 14 trestle tables for the kitchen team.

d) Access to running water is required along with access to power, a minimum of 25kw of power with 12 x 13 amp plug sockets for the kitchen team. Additional power will be required for any mobile bar hire.

e) Clear lighting within the catering tent and outside of the catering tent for loading is also required.

f) Any access issues for events are to be advised to Purple Chilli in advance of the event.

g) Set up details will be confirmed in advance with the client and will either be on the day before the event, or in advance if agreed. A set up charge will be outlined on each quote, and this is subject to change should a set up the day prior be required/requested minimum charge £499 + vat.

20) Damage or loss, plus items left behind;

a) The client is responsible for any damage, breakages, or loss of any property belonging to both Purple Chilli, or any property hired for the clients function, however caused, and will be charged at the full replacement value. This applies to the period between delivery and collection. The client will report any damage to any equipment or structure to a representative of Purple Chilli as soon as possible.

b) A linen deposit may be required to cover any damage to linen at an event and Purple Chilli reserve the right to keep that fee if any damage occurs. Should no damage occur, this deposit will be refunded upon request and confirmation that no damage has occurred from Purple Chilli. Naked flames and felt tip pens are not permitted to be used on any linen. Purple Chilli reserves the right to charge additional costs to the clients should substantial damage occur to any linen product over and above the £100 deposit – evidence of damage will be provided, an invoice raised and payment is due within 7 days of receipt.

21) Force Majeure

Purple Chilli will accept no liability for the failure to perform any obligations due to strike, lockout, hostilities or any other circumstances beyond our control.

22) VAT

All fees/charges are subject to VAT at the standard rate.



purple chilli
events catering specialists

Award Winning Caterers