

ENGINE SHED

Station Approach, Temple Meads, Bristol BS1 6QH

www.engine-shed.co.uk/board-room-suite/

@EngineShed_BB

Catering and refreshments menu

Working with our contracted caterer, we have developed a flexible menu to deliver a mouth-watering selection of food for you and your guests on your visit to Brunel's Boardroom Suite. Vegetarian options are included with every menu and special dietary requirements can be accommodated when booking your catering in the week prior to your event.

All prices are exclusive of VAT

Packages

Full day package £17.35 per person

Morning tea/coffee, water and juice

Full Lunch (details overleaf) served with juice, water and tea/coffee

Afternoon tea/coffee with water and a selection of cakes and biscuits

Half day package £13.15 per person

Morning or afternoon tea/coffee, water, juice and a selection of cakes and biscuits

Full Lunch (details overleaf) served with juice, water and tea/coffee

Drinks

Tea/coffee £2.05 per person

Bottled water (still or sparkling) £0.68 per person

Juice (served in jugs) £0.68 per person

Cans (Coke/Diet Coke/Sprite) £1.05 per can

Breakfasts & snacks

Hot bacon or sausage in crusty rolls £4.15 per person

Vegetarian sausage in crusty rolls £4.15 per person

Selection of croissants and pastries £0.55 per person

Fresh fruit skewers £2.10 per person

Biscuits £0.55 per person

Selection of homemade cakes £1.05 per person

Selection of nibbles (crisps, peanuts & popcorn) £1.60 per person

Lunch and evening buffets

Full lunch £6.85 per person

Includes a selection of sandwiches, baguettes and wraps from the list below

Also includes crisps, fresh fruit and homemade cakes

Meat- New York pastrami; grilled chicken; Wiltshire ham; roast beef and horseradish; turkey, brie and cranberry; BBQ chicken; southern fried chicken; piri-piri chicken and coleslaw
Fish- Dolphin-friendly tuna; Scottish smoked salmon; roasted salmon
Vegetarian- Free range egg and cress; mediterranean vegetables and hummus; falafel hummus and gherkins; mozzarella and tomato; cheddar and chutney; feta and roasted vegetables; halloumi, salsa and roasted peppers

Hot and cold finger food £7.35 per person

Includes a selection of finger food from the list below. Minimum order of 5 people.

Mini Indian & Oriental selection - Deep fried vegetable samosas; spring rolls; onion bhaji; chicken satay skewers; green falafel balls; along with dipping sauces
Selection of mini brochettes - Feta cheese and smoked peppers; mozzarella and sundried tomato; cranberry and bacon; goat cheese and chutney; pastrami and gherkins
Salads - Grilled salmon; red pesto and sundried tomato pasta salad, caesar salad or mediterranean feta salad
Quiches & tortillas - Homemade Spanish potato tortilla or roasted peppers and goat cheese quiche

Hot and cold buffet £9.45 per person

Includes a selection of hot and cold finger food, salad and cured meats, cheeses and breads and fresh fruit.

Meat platter - Parma ham; salami; prosciutto; roasted ham; roast beef; pastrami
Cheese platter - Stilton; cheddar; brie; mozzarella; manchego; goat cheese
Mini Indian & Oriental selection - Deep fried vegetable samosas; spring rolls; onion bhaji; chicken satay skewers; green falafel balls; along with dipping sauces
Selection of mini brochettes - Feta cheese and smoked peppers; mozzarella sundried tomato; cranberry and bacon; goat cheese and chutney; pastrami gherkins
Salads - Grilled salmon; red pesto and sundried tomato pasta salad, caesar salad or mediterranean feta salad
Quiches & tortillas - Homemade Spanish potato tortilla or roasted peppers and goat cheese quiche

Evening only

Flat breads and pizzas £4.75 per person

Mixed selection vegetarian and meat toppings

Beef burgers (vegetarian also available) £4.75 per person

Including cheddar, tomato and lettuce

Hotdog in fresh rolls (vegetarian also available) £4.75 per person

Potato wedges £3.70 per person

Chickpea dahl curry £4.75 per person

Served with rice in bowls

Chorizo meatball chilli £4.75 per person

Served with rice in bowls

Canapés

A delicate selection of canapés including a mix of meat, fish, vegetarian or sweet from the list below.

5 per person at £11.05 per head

Extras can be ordered at 55p per item

Mini Vegetables Tartlets – spinach and ricotta; feta and aubergines; stilton and apricot; mozzarella and sundried tomato; goat cheese and onion chutney; smoked paprika, cream cheese and dill

Mini Fish Blinis – smoked salmon; spiced prawns; mediterranean tuna

Mini Shortcrust Meat Tartlet – bacon and brie; chorizo and roasted peppers; sausage and cranberry; smoked BBQ chicken; pastrami gherkin salsa; Asian turkey

Mini Sweet Brioche and Mixed Tartlets - strawberry dark chocolate; tiramisu; fruit of the forest; honey yogurt and dried fruit; lemon cheesecake

Beer and cider

Beer £3.85 per bottle
(Peroni and Corona)

Cider £3.85 per bottle
(Thatchers)

Wine

White

Chardonnay, S.E Australia £13.15 per bottle
Home Farm Semillon – Crisp, fresh wine with generous citrus and passion fruit flavours that linger, creating a satisfying finish.

Rioja Blanc, Spain £13.65 per bottle
Puerta Vieja – Aromas of limes and lemons with overtones of pineapple and some floral hints.

Sauvignon Blanc, Marlborough, New Zealand £16.50 per bottle
Cooper's Barrel - This wine is a pure expression of Marlborough Sauvignon Blanc with a combination of tropical and herbal flavours and a fresh dry finish.

Red

Vin De Pays, France £13.15 per bottle
Claude Val Rouge - This Grenache-based blend of six grape varieties offers aromas and flavours of raspberry, plum, liquorice and spices.

Montepulciano D'Abruzzo, Italy £13.65 per bottle
Decanel - Full bodied, with rich, warm, plum and blackberry flavours.

Merlot, Chile £16.50 per bottle
El Otro - A swirl of ripe plums, raspberries and strawberry jam. An elegant and supple wine with a perfect balance of soft tannins and ripe fruit flavours.

Sparkling wine

£27.50 per bottle
Ville D'Arfanta, Prosecco DOC Cuvee Spumante
Apple and citrus fruit tinges. It has a fresh flavour, and to the palate the wine is pleasant and harmonious.