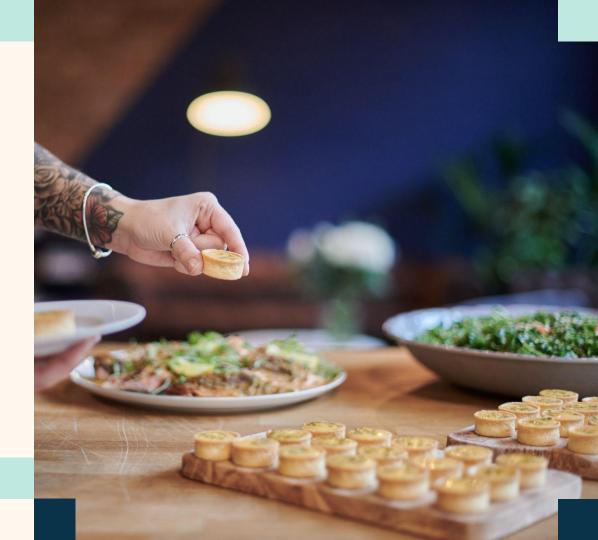


Catering

Locally sourced and sustainable, these London companies will delight your guests.



Morning Nibbles



Light Bites

- Pastries from £4 + VAT pp
- Banana Bread from £4 + VAT pp
- Granola Pots from £7 + VAT pp
- Speciality Toast from £8 + VAT pp

A Little More

- Pastries + Granola Pots from £10.20 + VAT pp
- Breakfast Roll + Granola Pots from £18.80 + VAT pp

Beverages

- Tea & Coffee from £5 + VAT pp
- Coffee Cart from £950 + VAT (minimum spend)

Lunch Bites



Something Light

Sandwiches from £9.60 + VAT pp Lunch Bowls from £12.50 + VAT pp

A Little More

Sandwich + Dessert from £14.40 + VAT pp Sandwich + Salad + Dessert from £19.80 + VAT pp Protein Salad + Dessert from £21 + VAT pp

Moment Makers (be a little extra)

Hot Food Pop Up from £30 + VAT pp Food Truck from £1,140 + VAT (minimum spend)

All prices are excluding VAT. Prices are subject to change. Delivery fee not included.

A little bite more...



Canapés & Boards

Canapés from £4 + VAT pp Small Charcuterie from £50 + VAT (serves 5) Small Cheese Board from £50 + VAT (serves 5) Grazing Platter from £78.60 + VAT (serves 10) Large Charcuterie & Cheese Board from £100 + VAT (serves 10)

Day Delegate

Includes Tea & Coffee, Pastry, Lunch Meal (sandwich, salad & dessert), Fruit Platters & Juice from £36 + VAT pp

Tipples



Per person

Soft drinks from £3 + VAT pp Beers from £4 + VAT pp Wine (red / white) from £5 + VAT per glass Wine (red / white) from £15 + VAT per bottle

Packages

3 drinks (beer, wine, soft drink) from £15 + VAT pp

Staffing

Event Staff from £24 + VAT per hour (min 2 hours) Experienced Bartender from £30 + VAT (min 2 hours)

Our Philosophy: How we select suppliers

Supporting local businesses

We believe in supporting local businesses that give back to our community. Our caterers are not only independently owned businesses, but they work with local suppliers to ensure produce is seasonal & responsibly sourced.

Sustainability practices

Our caterers are actively working to reduce waste and their carbon footprint. They are committed to reducing single waste plastic, all food is delivered on ceramic platters. Deliveries are made by carbon-neutral methods, such as electric bikes. Their employees are paid a fair-wage.

Why it works for you - Keeping costs low

We have worked hard to select caterers to ensure our customers get the best prices possible. They have advised quantities based on number of guests to ensure there is minimum food waste at the end of your event. We have worked with them to ensure you don't get charged for anything additional (like disposable plates when we have ceramic plates onsite).

Why it works for us - Sustainability

We care deeply about our fellow Techspacers, about serving our members and about our impact on the world. We are working hard to make sure we are doing all we can to care for out people & planet. We are proud to be a PlanetMark certified business. You can read more about our sustainability journey & commitments here.

T&C's and everything in between

Corkage Fees

We have worked hard with our caterers to ensure we are providing quality food for the best price while being mindful of our impact on the planet. But, we know that sometimes you'll want to bring in your own caterer to suit your individual needs. We will apply a corkage fee if you wish to bring in your own catering or drinks.

Food corkage fee from £5 + VAT pp Drink corkage fee from £10 + VAT pp

Terms & Conditions

All prices are excluding VAT. Prices are subject to change. Delivery fee not included. Catering is not considered confirmed until the invoice has been paid.

If you have any questions about this presentation, please contact our events team.

events@techspace.co

