SPACEMADE x HUMDINGERS

AGENTS EVENT CATERING BROCHURE

ABOUT HUMDINGERS

Ifyouarelookingfor exceptionaleventcatering,lookno further thanHumdingers.

We will make your event unforgettable with exquisite catering services, professional staff, and a seamless planning process. Whether it’s an intimate gathering or a grand celebration, our event catering services are designed to impress.

From exquisite canapés to sumptuous main courses, our offerings include favourites like smoked salmon blinis, slow-cooked lamb shank, and mouth-watering chocolate fondant. Our menu is diverse and adaptable, accommodating various dietary requirements and preferences.

We work closely with you to customise the perfect culinary experience, ensuring your guests are delighted with every bite.

*Items are subject to change. Staffing and delivery charges are not included. All dietries and allergens will be catered to. Minimum quantities may apply.

YOUR EVENTS TEAM

HANNAH CHRISTIE CHARLES

SALES MANAGER
AllBookings
T:07526 509 381
E:events@spacemade.co

ELLIE BENNETT

COMMUNITY EVENTS MANAGER
Eventoperations for:

- The Chapel at Elmtree
- Event Lounge at Hale House

EMMA TATTERSAL

COMMUNITY EVENTS MANAGER
Eventoperations for:

- The Atrium at Studio Y
- The Pavillion at Ellisse
- Event Lounge at 10X
- Event Space at The Bedford

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FULL DAY PACKAGES

BASIC & EXECUTIVE PACKAGES

DAILY DELEGATE RATE PACKAGE

EVERYTHING YOU NEED FOR A PRODUCTIVE MEETING OR EVENT

Our Daily Delegate Rate package has been designed to provide everything your guests need for a seamless and successful event, all for one simple per-person rate.

INCLUDED IN YOUR DDR PACKAGE

✓ Exclusive use ofyour choseneventspace
✓ Unlimited tea, coffee and filtered water throughout the day
✓ Breakfast on arrival
✓ Mid-morning refreshment break
✓ Freshly prepared sandwich lunch
✓ Afternoon refreshment break
✓ High-speed Wi-Fi
✓ Presentation screen and AV equipment
✓ Dedicated Event Manager
✓ Full set up and cleaning

DAILY DELEGATE RATE

From£130 +VAT. perperson
Minimum numbers may apply.

SAMPLE SCHEDULE

08:30
Arrival tea, coffee & breakfast
10:30

Morningrefreshment& biscuit break

12:30

Executivesandwichlunch

15:00

Afternoonbreakwitha sweet and savoury treat

FULL DAY PACKAGE: CLASSIC

BREAKFAST
Freshly baked pastries

MORNING BREAK
Morning biscuits & refreshments

LUNCH
Sandwiches

AFTERNOON BREAK
Sweet treat Selection

INCLUDED IN DAY DELEGATE RATE

FULL DAY PACKAGE: EXECUTIVE

BREAKFAST

Executive breakfast

MORNING BREAK
Morning biscuits & refreshments

LUNCH
Executive sandwich lunch

AFTERNOON BREAK
Sweettreat&Savourybite Platters

INCLUDED IN DAY DELEGATE RATE

BREAKFAST

YOGHURTS, BAGELS, PASTRIES & MORE

BREAKFAST PACKAGES

- Freshly baked pastries
- Seasonal fruit

CLASSIC BREAKFAST -£17.19 PER PERSON

- Freshly baked pastries
- Yoghurt & granola pots
- Seasonal fruit

EXECUTIVE BREAKFAST - £21.79 PER PERSON

- Freshly baked pastries
- Yoghurt & granola pots
- Filled pastries
- Mixture of breakfast rolls & bagels
- Seasonal fruit

BREAKFAST SELECTION

YOGHURT & GRANOLA POTS

- Greek yoghurt, honey, granola & berries (V)
- Vegan yoghurt, granola & fruit compote (VG) (GF)
- Overnight oats, apricot, seasonal berries & banana chips (VG)
- Coconut & almond chia pudding, berrries & cocnut chips (VG)(GF)

BREAKFAST ROLLS & BAGELS

- Maple glazed bacon butty (served warm)
- Cumberland sausage bap (served warm)
- Vegan sausage & tomato relish bap (VG)
- Grilled halloumi, caramelised onion & avocado salsa muffin(V)
- Smoked salmon & lemon zest cream cheese bagel

FILLED PASTRIES

- Ham & cheese croissant
- Swiss cheese, spinach & tomato danish

PASTRIES

- Croissant (V)
- Cinnamon swirl (V)
- Pain au chocolate (V)
- Danish (V)

LUNCH

SANDWICHES, SALADS & HOT MEALS

SANDWICH LUNCH PACKAGES

BASIC SANDWICH LUNCH - £16.67

- One sandwich per person
- Selection of crisps
- Seasonal fruit cups

CLASSIC SANDWICH LUNCH - £23.58

- One sandwich per person
- Salad selection
- Sweet treat
- Soft drink

EXECUTIVE SANDWICH LUNCH - £29.33

- One sandwich per person
- Salad selection
- Prenium savoury bite
- Sweet treat
- Soft drink

CHOICES ARE CHEFS SELCTION UNLESS OTHERWISE REQUESTED. PLEASE SEE PAGE 10 FOR SELECTION.

SANDWICH SELECTION

MEAT

- Katsu chicken, cabbage, lettuce & mayo wrap
- Prosciutto, brie, rocket, chili jam & truffle mayo ciabatta sandwich
- Honey roast ham, dijon mustard mayo, rocket, red onion marmalade, cheddar ciabatta sandwich
- Lemongrass & coconut chicken, pickled carrot, radish, red chili, baby gem lettuce & lime-coriander mayo wrap
- Peppered pastrami, whipped horseradish, sauerkraut, dill pickles & swiss cheese bagel

FISH

- Smoked salmon, cream cheese, lemon zest & cracked black pepper bagel
- Tuna, tomato, cucumber, avocado, olives, spring onion, baby leaf & oregano-lemon mayo wrap
- Shrimp, celery, apple, baby gem lettuce, sweetcorn & sriracha mayo ciabatta sandwich

VEGETARIAN & VEGAN

- Asparagus,spinach,whipped lemon ricotta, grilled courgette & sun-dried tomato ciabatta sandwich
- Falafel, shredded carrot, tomato, roasted red pepper hummus, cucumber, baby spinach & coriander-lemon tahini flatbread wrap (VG)
- Korean BBQ tofu, roasted red peppers, tomato relish, pink ginger, crispy onion & rocket ciabatta sandwich (VG)
- Buffalo mozzarella, heirloom tomato, rocket & nut-free basil pesto focaccia sandwich
- Butter beans, chickpeas, slow-roasted tomato, red onion, vegan smoked applewood, spinach & salsa verde wrap (VG)

SALAD LUNCH PACKAGES

CLASSIC PROTEIN SALAD - £29.61

- Two variations of Protein-based salad
- Selection of bread made fresh in the Humdingers bakery
- Sweet treat
- Soft drink

EXECUTIVE PROTEIN SALAD - £34.21

- Two variations of Protein-based salad
- Selection of bread made fresh in the Humdingers bakery
- Prenium savoury bite
- Sweet treat
- Soft drink

CHOICES ARE CHEFS SELCTION UNLESS OTHERWISE REQUESTED. PLEASE SEE PAGE 12 FOR SELECTION.

PROTEIN SALAD SELECTION

PROTEIN SALADS

- Sesame & shichimi chili-coated chicken with baby gem, sun-dried tomatoes, baby carrots, red chili, spring onions & lime-coriander dressing
- Sweet potato falafel with mediterranean vegetables, raisin couscous, baby spinach, hummus & harissa dressing (VG)
- Roast salmon with new potatoes, boiled egg, green beans, rocket, cherry tomatoes, baby spinach & honey-mustard dressing (GF)
- Marinated feta cheese with cucumber, red onion, mixed olives, bell pepper & oregano-lemon dressing
- Sriracha tofu with mangetout, baby corn, spring onion, chinese leaf, edamame bean, spiced cashew nuts & soy-maple dressing

SIDE SALAD SELECTION

SIDE SALADS

- Caesar salad with cos lettuce
- Rio salad with baby gem, red peppers, avocado, sweetcorn, palm hearts, crispy corn (VG) (GF)
- Artichoke, new potatoes, white beans, black olives, baby spinach & salsa verde (VG) (GF)
- Asparagus, green beans, garden peas, broad beans, rocket, lemon, oregano & olive oil (VG) (GF)
- Kale, rocket, edamame beans, tenderstem broccoli, spring onion, omega 3 seed mix & citrus-mustard dressing (VG) (GF)

HOT MEALS SHARING STYLE

CLASSIC HOT BUFFET: £34.50 PER PERSON

- Hot main course

EXECUTIVE HOT BUFFET: £48.30 PER PERSON

- Hotmain course
- Selection of seasonal salads
- Selection of bread made fresh in the Humdingers bakery
- Selection of desserts

CHOICES ARE CHEFS SELCTION UNLESS REQUESTED.
ALL HOT BUFFETS ARE SERVED SHARING STYLE.
PLEASE SEE PAGE 15 FOR SELECTION.

HOT MEALS SELECTION

MEAT

- Smokey Cayenne Pepper Chicken Breast with chargrilled sweetcorn & cherry tomato salad, sweet potato wedges (GF)
- Spring Lamb with asparagus, artichoke, garden peas, tarragon & minted new potatoes (GF)
- Meatballs with tomato & basil sauce, parmesan mashed potatoes

FISH

- Grilled Seabass with cherry tomatoes, shallots, herbs de provence, fine beans & lemon-parsley crushed new potatoes (GF)
- Blackened Cajun Salmon with caramelised onions, roasted red peppers, tenderstem broccoli & smoked paprika potatoes (GF)
- Miso & Sesame-Crusted Cod with turmeric baby vegetables, boiled egg & fragrant rice (GF)

VEGAN AND VEGETARIAN

- Thai Green Curry with broccoli, red onion, carrot, baby corn, mangetout, sweet peppers & coconut rice (VG) (GF)
- Spinach Gnocchi with asparagus, cherry tomatoes & garlic spring greens (VG) (GF)
- Pea & Shallot Ravioli with sun-dried tomato & basil nut-free pesto, minted sautéed courgettes (VG)

SWEET TREATS

SWEET TREATS

- Eton mess (GF)
- Apricot & almond frangipane tart
- Flourless chocolate brownie (GF)
- Matcha cake, vanilla buttercream
- Mango, passionfruit & raspberry mousse (VG) (GF)
- Giant chocolate chip cookie (VG)
- Fruit salad (VG) (GF)

AFTERNOON

AFTERNOON TEA, LIGHT BITES & GRAZING

AFTERNOON TEA

+ A GLASS OF PROSECCO OR HOT DRINKS FOR £6.90 P/P

SCONES

- Classic scone served with
- Cornish clotted cream & strawberry jam

FINGER SANDWICHES

- Smoked salmon, dill,cream cheese
- Chicken, tarragon mayo, brioche roll
- Cucumber, herby vegan cream cheese (vg)
- Ham & english mustard mayo
- Cheddar & pickle - vegan option available Egg mayo, cress

PETIT FOURS

- Summer berries, vanilla cream tartlet
- Mango & passionfruit mousse in a dark chocolate cup (vg) (gf)
- Mini flourless brownie, espresso cream (gf)
- Burnt lemon tartlet
- Coconut & lime cake with coconut buttercream (vg)

INCLUDES A CLASSIC SCONE, 2 PETIT FOURS & 3 FINGER SANDWICHES PLEASE ENQUIRE FOR A TIERED SERVICE

SNACKS

+ ADD A PORTION OF MIXED ROASTED NUTS, CRISPS OR OLIVES FOR £3.45

LIGHT BITES £4.60 Min Order of 20 per bite

- Peas, asparagus, courgette & provolone cheese arancini with saffron mayonnaise
- Truffled cauliflower mac & cheese balls with spicy tomato jam
- Pork, fennel & Branston pickle sausage rolls
- Vegan Cumberland sausage roll (VG)
- Vegetable samosa with coconut raita (VG)
- Roasted aubergine, pepper, courgette, basil & goat's cheese tartlet
- Jerk grilled chicken with mango salsa (GF)
- Chilli, lime, garlic & coriander tiger prawns with tzatziki (GF)
- Maple syrup & mustard tofu skewer (VG) (GF)

GRAZING PLATTERS £89.70- 10-12 per platter

- Parma ham, salami, bresaola, olives, grilled artichoke hearts, dried apricots served with bread
- Dill-cured salmon, smoked trout, smoked mackerel fillet, caperberries, dijon mustard, tartare sauce, horseradish served with bread
- Four cheese selection: aged cheddar, Somerset brie, blue stilton, manchego, chilli jam, spiced pear chutney, dried figs, piccalilli, truffle honey + £6 surcharge served with crackers & bread
- Falafel, grilled baby mediterranean vegetables, olives, poponcini peppers filled with vegan cheese, roasted red pepper hummus, tahini yoghurt sauce (vg) served with flatbread & blue corn tortillas

EVENING

CANAPES & BOWL FOOD PACKAGES

EVENING PACKAGES

CLASSIC CANAPES - £13.80.

Selection of 4 canapes per person

EXECUTIVE EVENING - £19.55

Selection of 3 canapés & 2 light bites

BOWL FOOD - £36.80

Selection of 4 canapés & 2 bowl food

*MINIMUM 20 PEOPLE

BOWL FOOD SELECTION

MEAT

- Cajun Chicken (GF): Roasted sweetcorn, black eyed pea salad, lime sour cream
- Scottish Beef Ragu Mac & Cheese: Aged parmesan, white truffle oil

FISH

- Sweet and Sour King Prawns: Coconut rice, crispy shallots
- Thai Spiced Salmon (GF): Pickled cucumber, edamame beans, vermicelli noodles, spiced cashews

VEGETARIAN & VEGAN

- Gnocci: Creamy gorgonzola, spinach, parmesan, walnut crumb
- Wild Mushroom Risotto (VG)(GF): Wild mushrooms, white truffle oil, rock

ADD A SWEET FOR £7.76 PER PORTION:

- Tiramisu Pot
- Mango & Raspberry Mousse Pots (VG)(GF)
- Cinnamon Apple Crumble, Creme Fraiche

BOWL FOOD REQUIRES KITCHEN FASCILITIES AND CHEF HIRE

CANAPE SELECTION

MEAT

- Beef carpaccio with horseradish cream, parmesan biscuit & red chilli
- Harissa lamb with coconut yoghurt & baby courgette (GF)
- Chicken Caesar croustade with parmesan crisp
- Asparagus wrapped in prosciutto with pecorino (GF)
- Smoked duck with plum chutney, carrot, scallion salad in a wonton basket

FISH

- Smoked salmon & cream cheese roulade with cucumber & caviar (GF)
- Sesame-crusted yellowfin tuna with pink ginger, soy glaze & togarashi pepper (GF)
- Mini brioche roll with lobster & chive
- Seabass on a creme fraiche blini with pineapple salsa
- Prawn cocktail with avocado cream & baby gem in a vol-au-vent

CANAPE SELECTION

VEGETARIAN & VEGAN

- Gorgonzola,broccoli,endive tartlet, candied pears
- Asparagus on sourdough crostini with whipped garden peas (VG)
- Smoked tofu with sweet chilli glaze & toasted sesame seeds (VG) (GF)
- Goat’s cheese curd, sun-dried tomato, sweet onion jam in a spinach tartlet
- Minted crushed white beans with crispy capers on a seeded oatcake (VG)

SWEET

- Summer berries, vanilla cream tartlet
- Mango & passionfruit mousse in a dark chocolate cup (VG) (GF)
- Mini flourless brownie, espresso cream (GF)
- Burnt lemon tartlet
- Coconut & lime cake with coconut buttercream (VG)

DRINKS MENU

WINE, ALCOHOLIC & SOFT DRINKS

WINE SELECTION

WHITE

- Ancora Pinot Grigio, IGT Provincia di Pavia
- Santa Seraffa Gavi del Comune di Gavi
- Circle of Life White, Stellenbosch [sustainable]
- Clos Bagatelle, Saint-Chinian Blanc
- Domaine du Pré Semelé Sancerre

RED

- Les Pivoines, Beaujolais Villages
- Showdown 'The Bird' Malbec
- Colla Nebbiolo d'Alba 'Drago' [sustainable]
- Riondo Amarone della Valpolicella

ROSE

- LePetit Bonbon Rosé, Vin de France
- Borsao Seleccion Rosado
- Whispering Angel

BUBBLES

- Selvaggio Prosecco 'Cuveé Graffiti' Extra Dry
- Alasia Rosé Brut, Alta Langa [sustainable]
- Champagne Gremillet Sélection Brut
- BollingerSpecial CuveeChampagneNV
- Champagne Pol Roger Brut Réserve NV

*ALL PRICES WILL BE QUOTED UPON REQUEST

ALCOHOLIC DRINKS

BEER

- Estrella Galicia Lager
- TOAST Craft Lager
  *Sustainably brewed with surplus bread
- TOAST Pale Ale
  *Sustainably brewed with surplus bread

LOW OR NO ALCOHOL

- BrewDogPunk AFIPA
- TOAST Low Alc Lager 0.5%

SPIRIT & MIXER

50mlserving- minimum order of 15 per spirit

- Gin, Vodka, Rum, Whiskey, Tequila
- Mixers: Coast Tonic/Soda, Coke, Diet Coke, Lemonade, Juice

+ UPGRADE TO PREMIUM SPIRITS AVAILABLE*

COCKTAILS

Mixologist required - minimum order of 15 per cocktail

- Mojito
- Hugo or Aperol Spritz
- Margarita
- Peach Bellini
- Negroni
- Old Fashioned

MOCKTAILS

- Elderflower Spritz
- Virgin Mojito
- Fruit Punch

*ALL PRICES WILL BE QUOTED UPON REQUEST

SOFT DRINKS

JUICE

- Flawsome Juices
  - Sweet & Sour Apple
  - Orange
  - Apple & Superberries

- Fresh Juice
  - Apple
  - Orange

- Rebel Kitchen Fresh Juice
  - Apple
  - Orange
  - Green
  - Carrot

FIZZY

- SanPellegrino
  - Lemon
  - Orange
  - Blood Orange

- Coke/Diet Coke

- Something & Nothing Seltzer
  - Cucumber
  - Hibiscus & Rose
  - Yuzu

*ALL PRICES WILL BE QUOTED UPON REQUEST