



## **Corporate Hospitality Packages-Meetings / Seminars**

*All prices plus vat at time of invoice*

### **Drinks Stations / Breaks**

*Priced per serving*

Tea/Coffee Station with mixed Shortbread & Flapjack - £2.50 per person

Orange, Apple, Cranberry or Spiced Tomato Juice - £1.75 per person

Sparkling Elderflower Cordial - £1.50 per person

Innocent Fresh Fruit Smoothie - £2.95 per person

Bottled Water for Meeting Tables 750ml - £2.15 per bottle

### **Breakfast / Brunch**

Coffee/Tea/1 Juice & Mixed Danish - £4.95 per person

Tea/Coffee & Sunshine Breakfast Bar - £3.95 per person

Natural Yoghurt & Granola Pots, Fresh Fruit Skewers - £3.00 per person

Smoked Bacon Pretzel Roll or Smoked Bacon & Tomato Wraps - £3.25 per person

Portobello Mushroom & Fresh Tomato Wraps (v) - £2.95 per person

Smoked Salmon & Cream Cheese & Baby Bagels - £2.95 per person

Suffolk Farmhouse Pork Sausage Wraps with Sweet Onions - £3.25

## **Working lunch options**

### **Sandwich**

*A selection of 3 different sandwiches from the following;*

Sweet chilli chicken & spring onion

Flat bread with roasted veg, feta & onion jam (v)

Smoked salmon pretzel roll with sweet pickled cucumber, cream cheese & rocket

Brioche Slider with crayfish & guacamole

Brie, quince & baby leaf on walnut bread (v)

Suffolk Ham, Mature Cheddar & Chutney Wraps

*Served with a choice of 2 of the following sides*

Cucumber & Pea Shoot / Rocket & Parmesan / Celeriac Slaw

Cherry Tomato & Onion / Bowls of Kettle Chips & Savoury Flavoured Popcorn

Rich Chocolate Brownie (gf)

£7.95 per person

### **Deli Board Platters**

Meat Platters comprising Chorizo, Salami, Suffolk ham, Chicken Liver Pate, red onion jam, cornichon & artisan breads

£8.50 per person

Cheese platters comprising a selection of local & European cheeses, quince, grapes & biscuits

£8.00 per person

*Choice of 2 salads from above*

Fresh Fruit Skewers

## **Tapas Style Lunch**

### **Grazing Style**

*Choose 6 Items from below*

Lemon Marinated Chicken & Poppy Seed Skewers

Mini Smoked Salmon & Cream Cheese Bagels

Pesto Marinated Mozzarella & Cherry Tomato (v)

Smoked Paprika & Cheese Straws (v)

Crayfish, Spring Onion & Sesame Tartlet

Chorizo, Black Olive & Manchego

Baby Pulled Pork Tortillas

Vegetarian Sushi Rice Rolls (v)

English Goats Cheese & Quince Brushetta (v)

Teriyaki Marinated Fresh Salmon

Crostini of Duck Liver Parfait, Onion Jam

Mini Melton Mowbray Pork Pies

Shaved Sweet Chorizo Slices

Suffolk Farmhouse Pork Chipolatas, Mustard Glaze.

Sweet Chilli King Prawns

Ratatouille Vegetable Brochettes(v)

Baby BLTs

Prawn Cocktail Pots, Bloody Mary Aioli

Coronation Chicken Brushetta

6 Selections & Mini Lemon Posset Kliner Jars

£9.50 per person

## **Hot Lunch**

*Served from a food station*

Choose two Choices 50/50% split

Fusilli Pasta with Chorizo, Red Pepper, Rocket & Parmesan

Slow Cooked Suffolk Pork Belly, Crushed Apple Potato, Red Cabbage

Charred Vegetable Lasagne, Goats Cheese & Sun Blushed (gf) (v)

Salmon & Coriander Fishcakes, Sweet Chilli & Mixed leaf Salad

Stir Fried Teriyaki Chicken with Egg Noodles & Fine Vegetables

Suffolk Pork Farmhouse Sausages, Butter Mash, Soft Greens, Sage Gravy

Four Cheese Ravioli, Wild Mushroom Cream, Rocket & Red Onion Salad (v)

Lemon Chicken, Coriander & Almond Cous Cous

Blue Cheese & Baby Spinach Tart, Heritage Tomato Salad (v)

BBQ Pulled Pork Penne, Fresh Coleslaw

£12.95 per person

## **Afternoon Breakout**

Tea/Coffee & Biscuits

£2.50 per person

Mixed Selection Of Flavoured Muffins

£1.55 per person

Individual Mini Loaf Cake Lemon / Carrot

£1.95 per person

Toasted Cranberry Teacake with Butter & Jam

£1.65 per person

## **Dietary Needs & Allergens**

If someone in your party has a specific dietary need or requirement then please advise us of this in advance in order that we can ensure that there is suitable provision in place if needed and so we can be aware. We can advise as to the allergen content of any specific dish, please ask.

## **Bespoke Catering Requirements / Specialist Events**

If you have a specific requirement for catering in terms of style of service, specific needs, menu items or a theme then we can build a catering solution for you that fits requirements.

This is done through consultation with one of our planners and is done specifically to serve your event. Please allow a slightly longer lead time in this instance in order to prepare specific detailed proposals.

We have a separate event pack with menus for different styles of event.

Cocktail canapé parties/ seated formal dinners/evening suppers/private celebrations. The spaces within Quay Place offer a huge combination of possibilities and are a totally unique.

We look forward to welcoming you soon.