

# BODEANS

External Catering

Canapé

Posh Nosh for the Dainty and Delicate

Buffet

Come and get it!

DIY

Start your Ovens



Planning a dinner, cocktail party, or a backyard BBQ?

Bodean's can cater for your event. Our team of award-winning BBQ chefs will create a bespoke menu to fit your every whim.



So whether it's Baby Back Ribs for 200 rugby lads or cocktail party canapés for a Head of State, Bodean's will provide juicy, tender meat with all the trimmings!

# Menu Options

## Canapé Menu – Posh Nosh for the Dainty and Delicate

Bodean's will prepare all food onsite. Servers are optional.

## Buffet Menu – Come and Get It

Bodean's set everything up and can either serve your guests from the buffet or they can do it themselves. All food is prepared onsite and will often require a fair amount of space for our wok, grill and/or smoker. We provide all serving dishes, plates, cutlery, etc.

## DIY Menu – Start your Ovens

This menu is for those of you who like to do things themselves. All meats are fully cooked through. We leave instructions on reheating where necessary and you do the rest.

# Our Meat

All our meats are smoked over oak chips in our BBQ Smoke Pits specially imported from the States and unique in the UK. Our motto is 'Cook it Low, Smoke it Slow' which means our meats are slow-smoked to government standards at a low temperature. This process keeps all the natural juices in the meats, enhances the flavour, leaves it tender enough to eat without a knife while giving it a beautiful pink colour.

# Some Examples of Achievements

## Canapé

Wish You Were Here Launch Party for the press. Burnt ends on a stick, individual ribs and sumptuous crab cakes all adorned our serving trays, but not for long!

The American Ambassador and his friends enjoyed our mini pulled pork sandwiches and grilled fire kissed jumbo shrimps while basking in the garden on a hot August day.



## Buffet

A backyard BBQ for 200 people in Essex. Everyone tucked in and got sticky.

# Pricing

We strive hard to keep the price of our food as low as possible in order to give you the best value for money. Therefore we have to add a few extra charges to cover our costs:

## Delivery

Will be broken down based on the type of transport (car or cooler van) and mileage taken from our Central Kitchen at SW1Y.

## Service

If you require staff to serve your guests the charge is £10/ person/ hour. Please allow a minimum of 2 staff onsite and at least 1 hour set up and 1 hour tear down on top of the amount of time you require service.

## Outdoor Event Surcharge

If no rain provision is made then we will bring our own branded tent. This is a set fee of £50.00.

## Incentive

Any parties spending £700 or more on food will receive a discount of 10% on the food bill.

# Terms and Conditions

1. Payment of 25% is required within 5 working days of the event. Balance to be received 24 hours prior to the event.
2. Cash and credit cards accepted except Amex or Diners Card.
3. As the smoking process of the meat is lengthy we require 72 hours notice for cancellation and a full refund.
4. 50% refund for any cancellations within 72 hours of the event.
5. Any outdoor events must have a rain provision. We can provide our own tent at an extra cost but this will only cover our work stations, not the food to be served.
6. We require at least five working days notice to prepare for a canapé or buffet event.
7. Bodean's servers will be dressed in our black 'Best Butts In...' Bodean's T-shirts, a black waist apron and either blue or black jeans. If you require any other attire please speak to the event co-ordinator.
8. Any extras requires (tables, chairs, etc.) will be an additional cost.

**For further information or to book a party please call Helen on 0207 384 2777.**