

BRASSHOUSE EVENT CATERING MENU

**BRASSHOUSE COMMUNITY CENTRE,
BRASSHOUSE LANE, SMETHWICK B66 1BA**

Tel: 0121 555 5672
E-mail: info@nsdt.org.uk
Web: www.nsdt.org.uk



LIGHT REFRESHMENT'S FOR MEETINGS

We have a range of light options to accompany a variety of meetings

BRASSHOUSE MEETINGS

- 1 Tea / coffee (per person)
 - 2 Tea / coffee & biscuits (per person)
 - 3 Fruit Juice (1.5 litre - orange, apple and/or cranberry – 5 servings)
 - 4 Fruit Squash (1.5 litre – orange or apple and blackcurrant – 5 servings)
 - 5 Tap Water (1.5 litre– 5 servings)
 - 6 Still or sparkling mineral water (1 litre – 5 servings)
 - 7 Kettle crisps or tortilla corn chips (per person)
 - 8 Fresh fruit salad (per person)
 - 9 Sweet selection (per person – choice of chocolate, boiled sweets or mints)
-

BREAKFAST BUFFET MENU

We also have a range of tasty options to start any early morning event off to a great start...

CLASSIC BREAKFAST BUFFET

Breakfast rolls of pork sausage or vegetarian sausages, bacon rolls, egg rolls and a selection of Danish pastries served with tea & coffee.

BRASSHOUSE PLUS BREAKFAST BUFFET

Breakfast rolls of pork sausage or vegetarian sausages, bacon rolls, egg rolls and a selection of Danish pastries, fresh fruit, assorted flavoured yogurts and oat meal porridge served with tea and coffee.

Add any of the following to your breakfast options

- 3 Fruit Juice (1.5 litre - orange, apple and/or cranberry – 5 servings)
- 4 Fruit Squash (1.5 litre – orange or apple and blackcurrant – 5 servings)
- 5 Tap Water (1.5 litre– 5 servings)
- 6 Still or sparkling mineral water (1 litre – 5 servings)
- 8 Fresh fruit salad

Got participants with allergens or specific dietary requirements? Just let us know.

BUFFET LUNCH MENU'S

Our **assorted sandwich range** comprises a selection of:

The following menus are supplied with sandwiches (one per person).

You can specify baguettes, seeded rolls or speciality breads for an additional extra 45p per head.

Meat Options

- Ham
- Ham salad
- Ham & tomato
- Bacon lettuce & tomato
- Chicken
- Chicken & stuffing
- Chicken salad
- Chicken tikka
- BBQ chicken & bacon

Vegetarian options

- Cheese
- Cheese & onion
- Cheese & pickle
- Cheese & tomato chutney
- Egg mayonnaise & watercress
- Tuna mayonnaise
- Tuna & cucumber
- Tuna & sweetcorn
- Cajun style vegetable wraps

Our **assorted savoury range** comprises a selection of the following to accompany your menu options, or you can add any option at an additional charge:

- Vegetarian pizza
- Vegetable samosas
- Vegetable spring rolls
- Cheese and Onion/Tomato/Bacon Quiche
- Coleslaw
- Savoury eggs
- Bruschetta
- Potato salad
- Sticky chicken skewers

MENU A

BRASSHOUSE CLASSIC BUFFET

- Selection of assorted sandwiches (choose 3 of the following options – ham, cheese & chutney, egg or tuna mayonnaise)
- classic garden salad
- 1 savoury item
- lightly salted crisps
- freshly prepared fruit salad or selection of assorted cakes

MENU B

BRASSHOUSE PLUS BUFFET

- Selection of assorted sandwiches & wraps (choose 2 vegetarian options & 2 meat options)
- classic garden salad
- 2 savoury items
- lightly salted crisps
- freshly prepared fruit salad
- selection of assorted cakes

MENU C

BRASSHOUSE RETRO BUFFET

- Selection of assorted sandwiches & rolls (choose 2 vegetarian options & 2 meat options)
 - Choose 3 savoury items from
 - pork pie
 - scotch egg
 - sausage rolls
 - cheese rolls
 - cheese & pineapple on cocktail sticks
 - selection of pickles
 - lightly salted crisps
 - freshly prepared fruit salad or selection of assorted cakes
-

MENU D

BRASSHOUSE SPICE BUFFET

- selection of assorted spice* and classic sandwiches (choose 4 varieties)
- choose 4 savoury items
 - spiced chicken on skewers
 - spring rolls
 - onion bhaji's
 - samosa's
 - falafels
- classic garden salad
- freshly prepared fruit salad

* choose from the following spices: Jamaican Jerk, Lemon & Herb, Tikka, Chinese, BBQ, Cajun

BRASSHOUSE SALAD MENU

Classic Brasshouse salad

Greek style salad with feta and olive

Falafel salad

Lime and chilli chicken salad

ADDITIONAL SIDE ORDERS

Vegetable samosas (minimum order of 20)

Vegetable spring rolls (minimum order of 20)

Quiche Cheese & Onion or Quiche Lorraine (minimum order of 20)

Bruschetta (minimum order of 20)

Savoury rice (minimum order of 20)

Coleslaw (minimum order of 20)

Potato salad (minimum order of 20)

Hot tomato, mozzarella with basil panini (per person)

Hot mature cheddar and red onion chutney panini (per person)

Hot jacket potato served with Cheese / Cheese & Beans/ Tuna Mayo / Chilli

Hot soup, served with fresh bread roll (per person)

Did you know, we also hire out our venue



With prices from just £15 per hour and free wi-fi, we are an ideal venue for training, seminars and conferences, private functions, parties, weddings, baby showers, funerals, birthday parties, corporate and community events and other activities. **Contact us on 0121 555 5672 or email info@nsdt.org.uk to make an enquiry about using our venue.** Our friendly team of staff will then be in touch to discuss your booking further and provide costs.

- **Easy to reach**, just half a mile from M5 Junction 1. **Ample FREE parking** and **convenient** for public transport (Number 89 bus stops right outside of the centre, we less than a 10 minute walk from Rolfe Street & Hawthorns Train Station and Metro line.
- **Bright, contemporary, flexible rooms** which can accommodate **up to 200 people**.
- **Full in-house catering service** available, using **locally sourced** ingredients and putting profits back into the **local community**. So, use **Brasshouse Community Centre for your next event** and you know you are **part of something special**.
- **A range of training equipment** to hire to ensure your events goes professionally.



ADDITIONAL INFORMATION:

PRESENTATION

All our food is prepared and professionally presented on disposable platters - no further preparation is required - all you have to do is enjoy

your lunch. All delivery options are provided with disposable plates, dishes, cutlery, napkins and table clothes and seasoning/dressings, including hand wipes.

ORDERING

All orders must be made by calling us on 0121 555 5672 to discuss any special requirements which you may have. A minimum of 72 hours is generally required but we will always do our best to accommodate your requirements with less notice.

CANCELLATIONS

We will accept cancellations in writing via email to (info@nsdt.org.uk) of at least 48 hours notice on the day prior to scheduled delivery. Any cancellation past this point or for greater numbers will incur a charge up to 100% at our sole discretion.

DELIVERY

Delivery will be arranged directly to your venue at an agreed time. NB This must be to a ground floor reception area. Minimum order is required for 10 people for delivery service or an additional £10.00 charge will be applied to all orders. **(10% discount applies for collection)**

AVAILABILITY

If we are out of stock of a particular menu item, we will replace it with an item of equal or greater value.

ALLERGENS, VEGETARIAN AND SPECIAL DIETS

We will be pleased to tailor any of our menus to suit your guests with special dietary requirements. Please note that we use a variety of ingredients in our kitchen and that there may be products in our counter which contain nuts or other allergens. We therefore cannot guarantee that any products which we sell are totally allergen free. Allergens listings are available on request.

PAYMENTS

Payments are in advance of receipt of goods. Payments can be made via cash, card, cheque or BACS. We are not registered for VAT so no additional charges will apply

FEEDBACK

We welcome your opinions, suggestions or comments with regard to these menus and their suitability for your own catering requirements. If you think that we can improve on any aspect of the service we provide, we will be pleased to hear from you. Telephone: 0121 555 5672, or email: info@nsdt.org.uk

ABOUT NORTH SMETHWICK DEVELOPMENT TRUST, THE CHARITY THAT MANAGES THE BRASSHOUSE CAFÉ

“Our mission is to be widely recognised as a leading community anchor organisation providing services for our community. Locally owned with active involvement from the community, the Trust will continue to make a real and positive contribution to the lives of people in North Smethwick. We want to be seen as an essential partner for agencies operating in North Smethwick and the wider area. The Trust will be financially independent with income streams derived from its own assets and social enterprises which will be reinvested to improve community services, strengthen the local economy and local enterprise.”

At the Brasshouse Cafe we are all about good food that doesn't cost the earth. Come down on a Monday to Friday and you will find us serving up tasty, affordable food made from locally sourced ingredients. Our experienced chef will be supporting trainees and volunteers to develop the skills and confidence needed to get jobs.

Our locally sourced food helps to support the local economy. Any profits made from the Brasshouse Cafe are put back into the work we do in the local community as we are committed to supporting positive community change.

All of this means that, while you're enjoying our great food, you know you are part of something special.