

SINCE 1987

FOOD · SHOW

London



TRINITY HOUSE 2024

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A Recipe for Magic

Our recipe for magic begins with our four decades reputation and long-serving team of culinary artists. We blend creativity and passion with delicious seasonal and sustainable ingredients with an abundance of charming and surprising details. The result is an unforgettable gastronomic adventure that captivates all the senses.

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OUR STORY

At Food Show, we are utterly obsessed with creating exceptional food. Ask anyone who has experienced our renowned ‘Steak Frites’ canapé – the devotion invested in its creation is palpable in every delectable bite...

For instance, did you know that our chefs will only use muddy Pierre Koffman potatoes? Which, after peeling, are painstakingly cut into matchstick-sized pieces and then rinsed to remove excess starch before being blanched for 1 minute, strained and then left to cool.

The potato chips are then fried for around 4 minutes at 155°C exactly, during which time they are carefully turned to ensure the perfect level of crispiness. Finally we remove any excess oil with absorbent paper and sprinkle the fries with fine sea salt.

And what about the Irish striploin steak or the béarnaise dip? Take it from us – the approach is just as meticulous...

STEAK & CHIPS



Fig. 1:
Peel potatoes



Fig. 2:
Cut potatoes



Fig. 3:
Cut potatoes into
straws



Fig. 4:
Wrap potatoes
into bacon



Fig. 5:
Serve

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ESTIMATED TIMINGS

This initial proposal outlines the costs in relation to food, drinks, staff and equipment. We know how important it is for you to work with someone who can deliver the most memorable event for your guests, and we are confident that Food Show will exceed your every expectation.

SEATED MENU

17.45	Ready for guest arrival
18.30	Guest arrival – drinks and canapés
20.00	Guests are seated for dinner
23.00	Guests estimated departure
00.00	Food Show off site

All quotes are exclusive of VAT, final drinks consumption and any additional equipment or staff hours required.

**Costs are based on the suggested menu, however bespoke menus and upgrades are available on request at additional cost.*

Should staff arrive back in central London after 23.30hrs we will ensure their safe journey home by providing taxis, the cost of which will be added to the quote.



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FULL COST BREAKDOWN- 3 COURSES

This initial proposal outlines the costs in relation to food, drinks, staff and equipment. We know how important it is for you to work with someone who can deliver the most memorable event for your guests, and we are confident that Food Show will exceed your every expectation. Estimated costs are based upon **25 guests** -

Canapés - 4 per person (from a selection of 8)	£16.00 pp	£400.00
3 Course Seated Dinner (based on menu 1*)	£54.00 pp	£1,350.00
Estimated drinks – on consumption (reception, house wine etc)		£542.00
Staff as listed (including staff travel)		£2,003.00
Equipment – based on canapé & three course menu		£1,627.50
Furniture and Linen		£137.50
Delivery and collection		£350.00
Total price		£6,409.50
<i>Total VAT (20%)</i>		£1,281.90
Total including VAT		£7,691.40

Staff included

- 1x Manager
- 1x Senior Waiting Staff
- 2x Waiting Staff
- 1x Drinks Staff
- 1x Porter/ Driver
- 2x Service Chefs

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FULL COST BREAKDOWN- 3 COURSES

This initial proposal outlines the costs in relation to food, drinks, staff and equipment. We know how important it is for you to work with someone who can deliver the most memorable event for your guests, and we are confident that Food Show will exceed your every expectation. Estimated costs are based upon **100 guests** -

Canapés - 4 per person (from a selection of 8)	£16.00 pp	£1,600.00
3 Course Seated Dinner (based on menu 1*)	£54.00 pp	£5,400.00
Estimated drinks – on consumption (reception, house wine etc)		£2,168.00
Staff as listed (including staff travel)		£4,259.00
Equipment – based on canapé & three course menu		£3,605.00
Furniture and Linen		£365.00
Delivery and collection		£350.00
Total price		£17,747.00
<i>Total VAT (20%)</i>		£3,549.40
Total including VAT		£21,296.40

Staff included

- 1x Manager
- 1x Senior Waiting Staff
- 8x Waiting Staff
- 2x Drinks Staff
- 1x Porter/ Driver
- 5x Service Chefs

**Costs are based on the suggested menu, however bespoke menus and upgrades are available on request at additional cost.
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CANAPÉS MENU - SAMPLE

We suggest serving 4 canapés per person. Below are some initial ideas for your event but please see our seasonal menu for further options.
Our team carefully select presentation trays to complement the canapés you have chosen and the style of your event.
Should you have any specific requirements, we would be happy to discuss this with you in more detail.

Served Cold

Rice paper rolls, crunchy Asian vegetables, peanut & tamarind dip (vg)
Black pepper shortbread, goat cheese, candy pecan & caramelised fig (v)
Salt baked celeriac, caramelised buttermilk, macadamia nuts and dill (v)
'Fish & chips' - golden potato terrine, smoked cod roe & malt vinegar
Wild rice cracker, Goalong gin & tonic cured organic salmon, passionfruit
Chive blinis, organic smoked salmon, horseradish & Exmoor caviar
Aged steak & chips, warm bearnaise
Hoisin duck donut, spring onion, cucumber & sesame snow

Served Warm

Risotto primavera – asparagus, broad bean, pea & mint (vg)
Cep & truffle arancini, Parmigiano Reggiano snow (v)
Quenelle of chickpea falafel, mint raita (v)
Tiger prawn burger & sriracha mayo in brioche bun
Crisp salt cod croquettes, garlic & dill dipping sauce
Pan fried scallop, cauliflower puree & pancetta wafer
Harissa marinated chicken skewers & lime crème fraiche
Herford beef burgers with 'all the works' in sesame bun
Beef ragu arancini, white truffle & parmesan snow



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DINNER MENU - SAMPLE

We have created a sample menu for your event.

Please see our seasonal menus for further options and we are very happy to create bespoke menu offerings to suit your exact preferences and taste.

Once the final menu has been chosen we would then suggest vegetarian and other dietary menus to compliment. Please select 1 of each - starter, main and dessert.

Starter

Wonton tortellini, mapo tofu rice, fermented chilli jam, sichuan peppercorn oil, coriander (vg)
Nutbourne tomatoes, compressed summer peach, stracciatella, black garlic tuile, basil (v)
Sesame coated tuna loin, compressed watermelon, lotus wafer, pickled mooli, wasabi & avocado
Dill crusted passion fruit & lime cured organic salmon, pickled cucumber, mustard emulsion
Balsamic glazed caramelised figs, Serrano ham, mozzarella, basil pesto, black garlic ketchup

Main

Wild mushroom and truffle pithivier, wilted greens, baby courgette, parmesan snow (vg)
Scottish salmon fillet, Niçoise garnish, sauce vierge, black garlic emulsion, wood sorrel
Pan fried hake, smoked aubergine caviar, marinated romano, bouillabaisse sauce, sea fennel
Organic Rhug Estate rump of lamb, potato terrine, olive caramel, seasonal baby veg, jus

Dessert

Pina colada panna cotta, lime macerated pineapple, coconut clusters, rum sorbet (vg)
Tonka bean infused chocolate tart, coconut tuile, raspberry sorbet
Summer pavlova, kirsch & white chocolate crèmeux, sour cherry compôte
Homemade lemon curd tart, lemon balm, sesame orange wafer
70% Valrhona chocolate mousse, crystallised berries, popping candy



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FOOD STATION MENU - SAMPLE

At Food Show, we love to create immersive food station experiences that truly create a wow factor. We have presented some initial ideas for your event below from which you are invited to select 5 items.

Whether you opt for this menu or ask us to create a bespoke offering our team are highly adept at selecting the perfect equipment to match the style of your event. If you have any specific requirements, we would be happy to discuss this with you in more detail.

- Feuille de brick, pistachio crémeux, artichoke tartare, pickled lemon, crispy wafers (vg)
- Caramelised daikon cake, yuba tofu skin, sweet soy ketchup glaze, toasted sesame, pak choi (vg)
- Wonton tortellini, mapo tofu rice, fermented chilli jam, Sichuan peppercorn oil, coriander (vg)
- Tortilla, piquillo peppers, peas & Spanish onion (v)
- Spinach & feta cheese tartlet, confit pomodorino tomato (v)
- Hummous, tzatziki and baba ghanoush, pitta (v)
- Mini sweet romano peppers filled with feta & oregano lentil kofta (v)
- Grilled spicy lamb kofta, tzatziki
- Parma ham tartlet, basil, roasted cherry tomato, melting boccancini
- Grilled king prawns, garlic & parsley
- Thai crab cake, lemongrass, ginger & Thai basil aioli
- Monkfish tail, blackened spices, crushed potato, sea fennel, lightly spiced mussels

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DRINKS MENU - SAMPLE

Whether you're looking for sophisticated cocktails, delicious juices or exclusive wines and Champagnes, the choice is endless.

Our extensive cocktails and wine list offers varietals from around the world that will complement any food choice made.

Drinks are served on consumption for your event.

Suggested Drinks Menu

Nyetimber Classic Cuvee

Trebbiano Chardonnay

Sangiovese Merlot Rubicone IGT

Bottled beers

Selection of soft drinks

Still and sparkling water

Cocktail options

Cardamom Paloma

Tequila, grapefruit, cardamom, agave, mezcal mist, flower wall, served long

Bees are Cool

Gin, chamomile, honey, lavender, served up

Rose Petal Martini

Vodka, rose liqueur, lychee, pink grapefruit, rose petals

Reception & dinner drinks - costs

House Champagne (based on 1.5 glasses pp) £45.00 per bottle

House white wine (based on half a bottle pp) £22.00 per bottle

Apple, ginger & elderflower spritz £3.95 per litre

Still & sparkling water £3.50 per bottle

Bag of ice (12kg each) £12.00 per bag

*Cocktail costs vary

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STAFFING

We have a dedicated and loyal team of staff trained to our exacting standards, with a extensive experience of working in exclusive venues; they are professional, charming and attentive.

We offer a wide range of staff uniforms to ensure all elements of your event work perfectly together. We envisage the following staffing requirements for your event:

Front of House

Event manager

Assistant manager

Waiting staff

Cloakroom staff

Bar staff

Back of House

Head chef

Sous chef

Chef de partie

Porter driver



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EQUIPMENT

All relevant equipment is included in your proposal and we would love to discuss your styling in more detail. Our team are happy to discuss any requirements you may have in terms of themed styling.

Service Equipment

Drinks and canapé trays, cocktail napkins
Choice of cutlery
Elegant starter, main course and dessert plates
Coffee cups, milk jugs, sugar bowls, cafetieres

Bar Equipment

Champagne flutes, wine glasses, cocktail glasses, tumblers

Linen

Luxury tablecloths for bar, cloakroom,
& poseur tables with hemstitched linen napkins

Miscellaneous

Trestle tables for bars, back of house tables
Staff uniforms
Cloakroom



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ABOUT US

Established in 1987, Food Show is a London-based, privately owned catering company devoted to crafting exceptional event experiences.

Passion is the heartbeat of our team, driving our meticulous attention to detail and innovative food concepts. Under the guidance of Chef Patron Max Uyanik, our chefs craft menus that not only emphasize seasonality, sustainability, and quality but also embody a vibrant Michelin Star-level kitchen culture.

Max, with his rich background from renowned establishments such as Bibendum Kensington, Bluebird Chelsea, Troubadour, and the iconic River Cafe in Fulham, leads a kitchen brigade where excitement and innovation blend seamlessly with classic gastronomic mastery.

For over four decades, we've created unforgettable events, from lavish film premiere parties and spectacular weddings to intimate dinners and sleek corporate receptions. Our portfolio boasts a diverse array of experiences, meticulously tailored to each client.

Join us on a journey of exquisite flavours and unforgettable moments...

Venues

With expertise in London's most prestigious venues, we ensure the perfect setting for every occasion. From historic landmarks to modern spaces, we connect clients with the ideal backdrop.

Styling

At Food Show, we are dedicated to creating the perfect ambiance for your event. Our team approaches styling with passion, listening attentively to your needs and meticulously attending to every detail.

Suppliers

With our personal approach, we work closely with trusted partners and suppliers to guarantee the seamless execution of every single aspect of your event.

In addition to creating incredible food, we can assist with – venue sourcing and liaison | event design and production | floristry | bespoke furniture | lighting and dancefloor | event stationery | entertainment (DJ, musicians, magician, artists, photobooths etc.) | photography and videography – and much more.

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GET IN TOUCH

To discuss your event, please contact

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foodshowltd.com