

SINCE 1987

FOOD · SHOW

London



TRINITY HOUSE 2024

FOOD · SHOW

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.

FOOD · SHOW

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

FOOD · SHOW

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.

DDR/CONFERENCE

- 08.30 Guests arrive for breakfast
- 09.30 Breakfast is cleared away
- 12.30 Lunch is served
- 13.30 Lunch is cleared
- 15.00 Afternoon tea and coffee
- 17.00 Food Show begin clearing down whilst conference finishes

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.



FOOD · SHOW

FULL COST BREAKDOWN- DDR

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 **50 guests** -

Breakfast per person	£15.95 pp	£797.50
Lunch per person	£38.95 pp	£1,947.50
Afternoon snack with teas & coffee (*1 per person)	£4.25 pp	£212.50
Staff as listed below		£1,882.40
Equipment – based on breakfast, lunch & afternoon snack		£1,591.45
Linen hire		£90.00
Delivery and collection		£350.00
Total price		£6,871.35
<i>Total VAT (20%)</i>		£1,374.27
Total including VAT		£8,245.65

Staff included

- 1x Manager
- 1x Senior Waiting Staff
- 1x Waiting Staff
- 1x Porter/ Driver
- 1x Chef

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.



FOOD · SHOW

FULL COST BREAKDOWN- DDR

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** -

Breakfast per person	£15.95 pp	£1595.00
Lunch per person	£38.95 pp	£3,895.00
Afternoon snack with teas & coffee (*1 per person)	£4.25 pp	£425.00
Staff as listed below		£2,102.40
Equipment – based on breakfast, lunch & afternoon snack		£2,005.40
Linen hire		£159.00
Delivery and collection		£350.00
Total price		£10,531.85
<i>Total VAT (20%)</i>		£2,106.37
Total including VAT		£12,638.22

Staff included

- 1x Manager
- 1x Senior Waiting Staff
- 2x Waiting Staff
- 1x Porter/ Driver
- 1x Chef

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.

FOOD · SHOW

BREAKFAST MENUS

Breakfast 1

Selection of mini pastries

~

Brioche Berkshire bacon rolls, ketchup and brown sauce

~

Mandarin compote, Greek yoghurt panna cotta granola pots

~

Seasonal Fresh fruit platter

~

Selection of teas and artisan coffee

Breakfast 2

Selection of mini pastries

~

Mini smoked salmon and cream cheese bagels

~

Banana, sour cream, soaked chia oats

~

Seasonal Fresh fruit platter

~

Selection of teas and artisan coffee

Breakfast 3

Selection of mini pastries

~

Egg and Cress Fingers Sandwiches

~

Rhubarb and organic yogurt crunchy granola pot

~

Seasonal Fresh fruit platter

~

Selection of teas and artisan coffee

Breakfast 4

Selection of mini pastries

~

Madeline -Savoury Olive & Herb Madeleine

~

Overnight oats, raspberry and goji berry

~

Fresh fruit skewers with lime crème fraiche

~

Selection of teas and artisan coffee

Breakfast 5

Selection of mini pastries

~

Mini Blueberry poppy seed muffin

~

Mini croissant with Parma ham

~

Seasonal fresh fruit platters

~

Selection of teas and artisan coffee



FOOD · SHOW

LUNCH MENUS

Lunch 1

Cornish Sea bass, lemon and champagne sauce

Grilled corn-fed Suffolk Chicken with Sun Dried Tomato Pesto

Mushroom Bangers, onion gravy

SALADS

Superfood Quinoa salad, stem broccoli, mixed sprouts, pomegranate and grilled Halloumi

Roasted hispi cabbage and new potatoes with gochujang dressing

Green beans and butterbeans with charred spring onion pesto

DESSERT

Mini classic fresh ricotta and Sicilian pistachio cannoli

Lunch 2

Rhug estate Cannon of lamb with organic spelt Tabbouleh, tzatziki

Lemon thyme marinated charred Salmon with yuzu emulsion.

Ricotta and Spinach filo parcels, wild mushroom sauce

SALADS

Roasted butternut squash with kale, orange-honey and pecorino

Yoghurt butter beans with peas, herbs and pistachio dukkah

Artichoke, sugar snap and sun blushed salad with toasted hazelnut

Dessert

Mini profiterole filled with salted toffee caramel mousse and hot chocolate sauce

Lunch 3

Suffolk chicken supreme stuffed with spinach, light jus

Pan fried Trout, lemon cheese, dill butter sauce

Butternut squash filled with meat-free Ragu made with naturally fermented mushrooms, onion, beetroot, tomatoes

SALADS

Courgettes with lemon ricotta, sultana agrodolce and crispy capers

Roasted aubergine with pickled dates, spinach and za'atar pita

Grilled BBQ sweet potato wedges, baby sweet corn ,red chilli and lime dressing

DESSERT

Mini sea-salted chocolate & pecan tart

FOOD · SHOW

LUNCH MENUS

Lunch 4

Honey and thyme glazed confit duck leg

Grilled Suffolk chicken chipotle with white miso sauce

English Pea, feta and za`atar Fritters with Roasted butternut squash, kale,
orange-honey and mint crème fraiche

SALADS

Roasted Cauliflower and Quinoa with avocado and mung bean

Baby new potato and celery, spring onion and mustard salad

Wild Rocket salad with parmesan and vintage aged balsamic

DESSERT

Mini Banoffee pies tarts with toffee bananas and cocoa coated popping
candy

Lunch 5

Pan Fried Cornish Hake, new potatoes with gochujang dressing.

Amaya style Grilled Lamb chop, roasting jus mint sauce

Pumpkin, sage and goat cheese Filo roulade with tomato and basil sauce (v)

SALADS

French beans and mangetout with hazelnut and orange

Heritage tomatoes with sumac onions and pine nuts

Kohlrabi, apple and Cheltenham beetroot salad

DESSERT

Mini 70% Valrhona chocolate and pear almond frangipane with lemon
mascarpone



FOOD · SHOW

AFTERNOON SNACK

Gooey Chocolate Brownie

~

Lemon And Blueberry Muffin

~

All Butter Shortbread

~

Fruit Flapjack

~

Chocolate Chip Cookies

~

Carrot Cake

~

Selection Of Macarons

~

Gingerbread

Please select one, all served with teas and coffee



FOOD · SHOW

SET UP CONFERENCE - SAMPLE



FOOD · SHOW

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



FOOD · SHOW

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



FOOD · SHOW

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.

SINCE 1987

FOOD SHOW

London

GET IN TOUCH

To discuss your event, please contact

Grace Rutherford
on 0207 793 1877 or at grace@foodshowltd.com

foodshowltd.com