

URBANKITCHEN

Event Caterers.

www.urbankitchen.co

URBANKITCHEN
Event Caterers.

URBAN KITCHEN ABOUT US

020 7193 7860

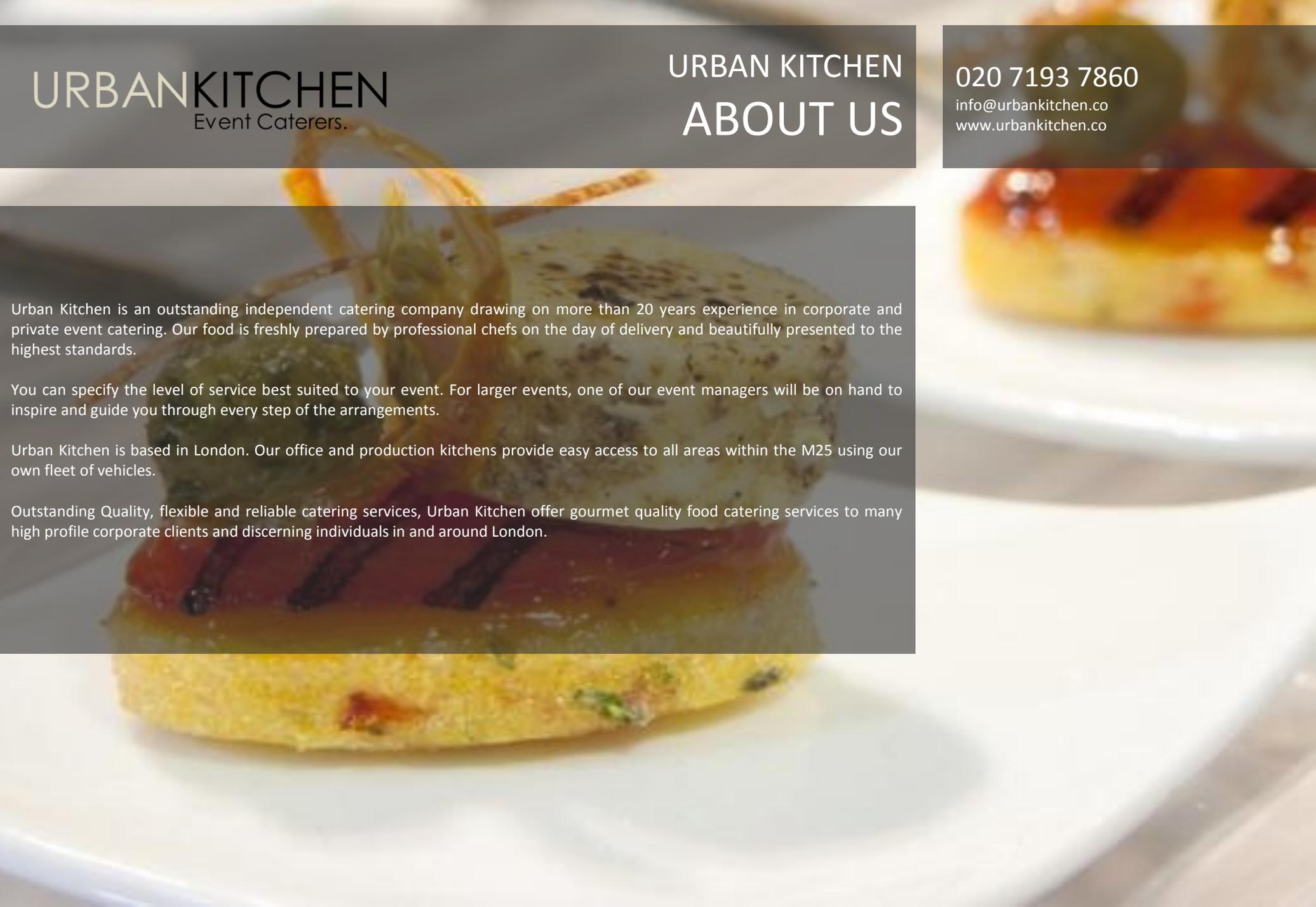
info@urbankitchen.co
www.urbankitchen.co

Urban Kitchen is an outstanding independent catering company drawing on more than 20 years experience in corporate and private event catering. Our food is freshly prepared by professional chefs on the day of delivery and beautifully presented to the highest standards.

You can specify the level of service best suited to your event. For larger events, one of our event managers will be on hand to inspire and guide you through every step of the arrangements.

Urban Kitchen is based in London. Our office and production kitchens provide easy access to all areas within the M25 using our own fleet of vehicles.

Outstanding Quality, flexible and reliable catering services, Urban Kitchen offer gourmet quality food catering services to many high profile corporate clients and discerning individuals in and around London.



Individual Breakfast Items

Croissant - mini	£0.80
Croissant - large	£1.20
Mini pain au chocolat / Mini pain aux raisins / Mini chocolate twist	£0.90
Danish pastry - mini	£0.90
Danish pastry - large	£1.70
Large pain au chocolat / Large pain aux raisins / Large chocolate twist	£1.70
Large croissant filled with sliced cheese and prosciutto (1)	£1.95
Open mini bagel with cream cheese and smoked salmon (1)	£1.85
Open mini bagel with cream cheese and crispy bacon	£1.85
Tropical fresh fruit skewers (1)	£1.20
Fresh fruit platter - prepared so it is easy to eat	£2.35
Individual yoghurt with fresh berries and topped with granola	£1.65
Selection of preserves and butter	£0.30

Breakfast Rolls

Bacon in a soft long seeded roll (warm)	£2.95
Sliced sausage in a soft long seeded roll (warm)	£2.95
Scrambled egg and tomato in a soft long seeded roll (v) (cold)	£2.95
Scrambled egg and smoked salmon in a soft long seeded roll (v) (cold)	£3.45

Cold Breakfast Menu 1

Open mini bagel with cream cheese and smoked salmon (1)	
Freshly baked mini croissants (1)	
Mini Danish pastries (1)	
Tropical fresh fruit skewers (1)	
£4.25 per person	

Hot Breakfast Menu 2

Full English breakfast cooked on your premises by a professional chef. The price excludes the chef and waiting staff. Please refer to staff section or call us for a quote. Minimum order is for 10 people

Creamy scrambled eggs, grilled bacon, breakfast sausage, grilled tomato, mushrooms tossed in butter, brown sauce, toast, butter and preserves.

£10.50 per person

Mini Muffin Platter

Double chocolate mini muffins (6)	
Blueberry mini muffins (6)	
Large Croissant Platter	£15.00 per platter
Croissants au beurre (3)	
Croissant au chocolat (3)	
Croissant aux amandes (2)	
Pain aux raisin (2)	

£10.00 per platter

Cold Breakfast Drinks

Freshly squeezed orange juice (8 fl oz cups)	£2.45
Orange juice (1 ltr) / Apple juice (1ltr)	£2.70
Cranberry juice (1ltr) / Pomegranate juice (1ltr)	£2.95
Freshly squeezed orange juice (1 litre jug)	£14.50
Home-made smoothie of your choice (1 litre jug)	£14.50
Still water - glass bottle (1 litre) / Sparkling water - glass bottle (1 litre)	£2.25
Still water - glass bottle (330ml) / Sparkling water - glass bottle (330ml)	£1.15

Urban Kitchen WORKING LUNCH MENU

All our sandwich fillings are cooked and prepared in our kitchen. We use granary and ciabatta breads, but white, softgrain, wraps and gluten free breads are available on request. To complement the sandwich menu we offer crisps, finger foods, and desserts.

Please note that a minimum of 5 of each style of menu must be ordered

Working Lunch Menu 1

A selection of sandwiches and speciality breads (1.5 rounds per person)

Fresh fruit skewers (1)

A selection of delicious mini cakes

£5.95 per person

Working Lunch Menu 2

A selection of sandwiches and speciality breads (1.5 rounds per person)

A selection of three chefs choice savoury finger bites & dips (3 pieces per person)

A Fresh fruit skewer (1)

A selection of delicious mini cakes

£7.95 per person

Working Lunches Menu 3

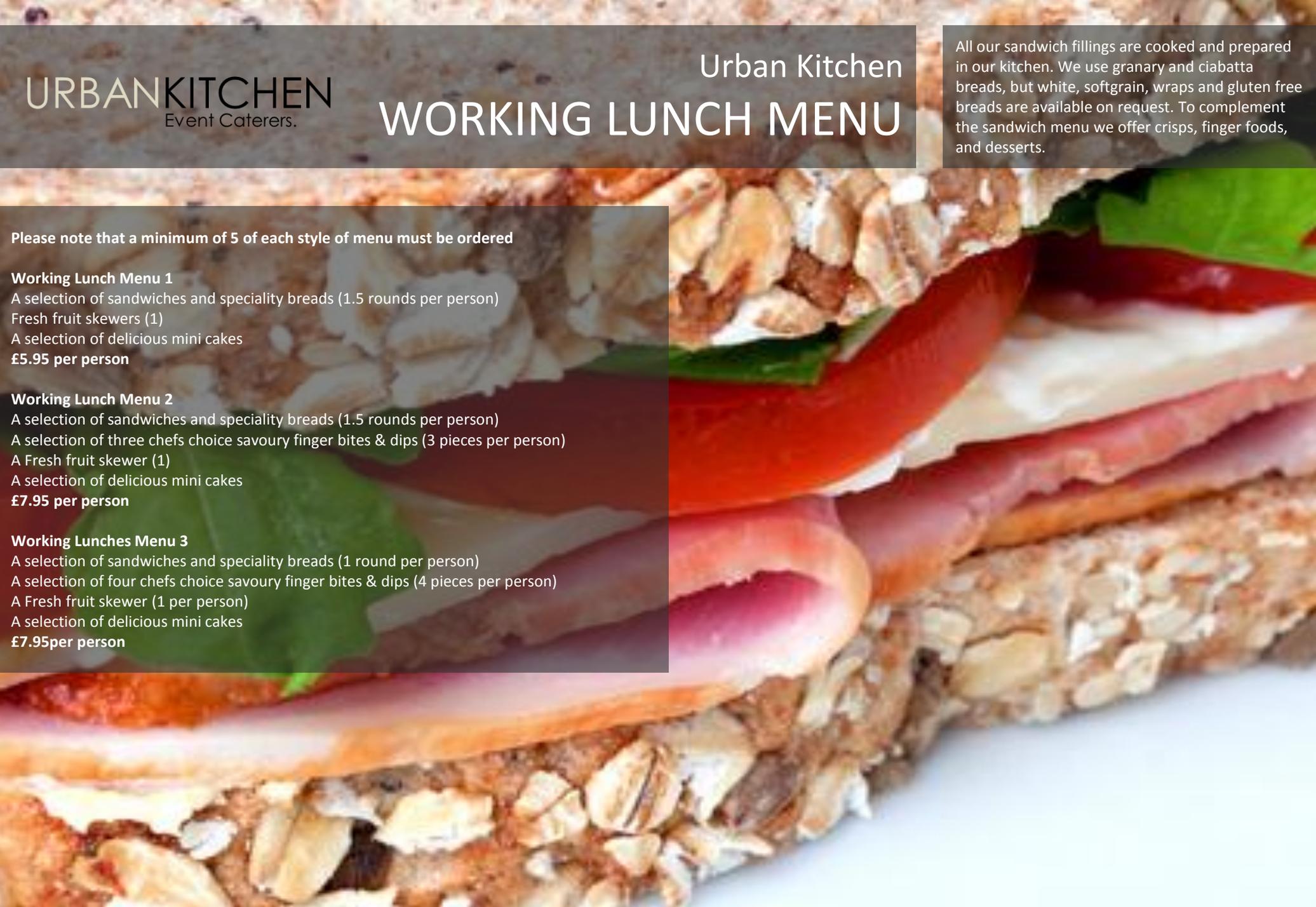
A selection of sandwiches and speciality breads (1 round per person)

A selection of four chefs choice savoury finger bites & dips (4 pieces per person)

A Fresh fruit skewer (1 per person)

A selection of delicious mini cakes

£7.95per person



Urban Kitchen SANDWICH LUNCH MENU

We try to do the hard work for you, we have planned a series of set menus which provide a good selection of different options to fit your meeting or budget. The menus have been specially created so that you can quickly and easily order a set sandwich lunch.

Please note that a minimum of 5 sets must be ordered

Set Sandwich Lunch Menu 1

1 round of sandwiches & 1 mini roll per person on a variety of breads
Hand fried sea salted potato crisps
£4.50 per person

Set Sandwich Lunch Menu 2

1 round of sandwiches & 1 mini roll per person on a variety of breads
Urban Kitchen mini cake & sweet bites
£4.95 per person

Set Sandwich Lunch Menu 3

1 round of sandwiches & 1 mini roll per person on a variety of breads
Cut tropical and seasonal fruits platter
£5.10 per person

Set Sandwich Lunch Menu 4

1 round of sandwiches & 1 mini roll per person on a variety of breads
Hand fried sea salted potato crisps
Cut tropical and seasonal fruits platter
£5.50 per person

Set Sandwich Lunch Menu 5

1 round of sandwiches & 1 mini roll per person on a variety of breads
Hand fried sea salted potato crisps
Urban Kitchen mini cake & sweet bites
£6.10 per person

Set Sandwich Lunch Menu 6

1 round of sandwiches & 1 mini roll per person on a variety of breads
Urban Kitchen mini cake & sweet bites
Cut tropical and seasonal fruits platter
£6.95 per person

Set Sandwich Lunch Menu 7

1 round of sandwiches & 1 mini roll per person on a variety of breads
Hand fried sea salted potato crisps
Urban Kitchen mini cake & sweet bites
Cut tropical and seasonal fruits platter
£7.00 per person

Urban Kitchen PACKED LUNCH MENU

Urban Kitchen have created the perfect light lunch in a bag for any type of event. You can order these for meetings whether they are indoor or outdoor. We will prepare each packed lunch based on your requirements.

Please note that a minimum of 5 packed lunches must be ordered

Packed Lunch Menu 1

Sandwich of your choice
Apple
Walkers crisps
Small bottle of water
£4.30

Packed Lunch Menu 2

Sandwich of your choice
Banana
Kettle crisps
Small bottle of water
£4.60

Packed Lunch Menu 3

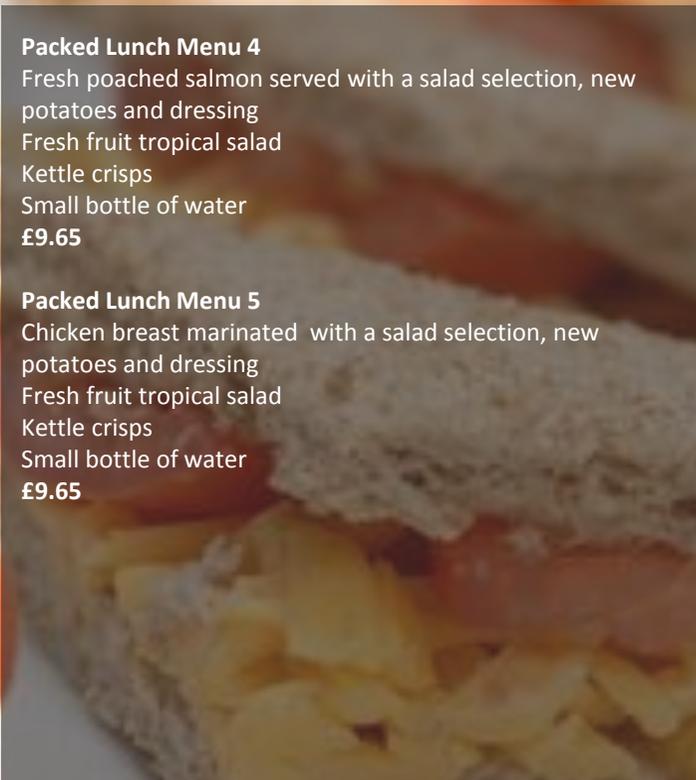
Sandwich of your choice
Fresh fruit tropical salad
Kettle crisps
Small bottle of water
£5.60

Packed Lunch Menu 4

Fresh poached salmon served with a salad selection, new potatoes and dressing
Fresh fruit tropical salad
Kettle crisps
Small bottle of water
£9.65

Packed Lunch Menu 5

Chicken breast marinated with a salad selection, new potatoes and dressing
Fresh fruit tropical salad
Kettle crisps
Small bottle of water
£9.65



All our sandwich fillings are cooked and prepared in our kitchen. We use granary and ciabatta breads, but white, softgrain, wraps and gluten free breads are available on request. To complement the sandwich menu we offer crisps, finger foods, and desserts.

Deluxe Mixed Platter Fillings

Chicken Tikka and shredded lettuce
Roast beef and horseradish with tomato
Gorgonzola with chutney (v)
Smoked salmon and cream cheese
Prawns salad with sweet chilli sauce

Classic Mixed Platters Fillings

Ham, cheese and pickle
Pesto chicken and salad
Crispy bacon and egg mayonnaise
Tuna, sweetcorn and mayonnaise
Smoked salmon and black pepper

Vegetarian Platter Fillings 1

Avocado, Lettuce, Tomato and Cucumber (v)
Char grilled vegetables marinated (v)
Cheddar Tomato lettuce Cucumber (v)
Humous and balsamic roasted vegetables (v)
Brie and red onion confit (v)
Brie Avocado Tomato (v)

Open bagel Platter Fillings

Smoked salmon and cream cheese
Roast beef, cherry tomato and horseradish
Cream cheese and roasted peppers (v)
Tuna mixed topped with chives

Vegetarian Platter Fillings 2

Brie Cranbury chutney Lettuce (v)
Brie Tomato Cucumber Lettuce (v)
Mozzarella and tomato with pesto (v)
Egg and cress (v)
Egg sliced Tomato (v)
Mature cheddar, tomato and lettuce (v)
Mozzarella and char grilled vegetables (v)

Wrap Mixed Platter Fillings

Chicken Caesar and shredded lettuce
Smoked salmon and cream cheese
Roasted vegetables and peppers with humous (v)
Brie with rocket and red onion confit (v)

Fish

Tuna, Capers and Lettuce
Smoked salmon and Black pepper
Smoked salmon and Mascarpone
Smoked salmon and cucumber
Prawns Marie ,rose sauce and Lettuce
Fresh poached Salmon, Mayo and Cucumber

Meat Fillings 1

Chicken Caesar, cheese and Garlic mayo
Chicken, Bacon, Lettuce and Tomato
Chicken, Lettuce, Tomato and Cucumber
Chicken, Avocado and Tomato
Coronation chicken and Lettuce

Meat Fillings 2

Ham, Tomato, Lettuce and Cucumber
Ham, Smoked cheese and Mango chutney
Ham, Cheddar and Mustard
Ham and Cream cheese
Pastrami, Smoked cheese and Mustard
Roast Beef, Horseradish and Lettuce

Meat Fillings 3

Bacon, Lettuce and Tomato
Bacon, Brie and Tomato
Bacon, Avocado and Tomato
Salami and Tomato
Salami and Char grilled vegetables
Ham & celeriac coleslaw

Urban Kitchen FINGER BITS MENU

Our finer food are prepared with the finest fresh ingredients, beautifully presented and generously portioned. You can choose from our popular set buffets listed below or create your own .

Finger Menu 1

Vegetable Samosas (v)
Vegetable Spring rolls (v)
Meat Samosas
Mini vegetable Samosas (v)
Torpedo prawns
Breaded chicken Goujons
Crispy butterfly prawns
Selection of crudites and salsa dip (v)
King prawns
Calamari
Vu La Vonts
Spicy Salsa Sticks (v)

Finger Menu 2

Minted Lamb Mini Pitta Pockets
Mozzarella Balls and Cherry Tomato Sticks (v)
Mini onion bhajis (v)
Spicy chicken wings
Chilli prawn skewer
Mini vegetable samosas
Marinated Thai chicken skewer (v)
Falafel (v)
Savoury Quiche (v)

Finger Menu 4

Honey mustard cocktail sausages with a selection of dips
Breaded chicken breast goujons
Mini vegetable samosas (v)
Crunchy nachos served with a cooling sour cream dip (v)
Thai fishcakes with plum sauce
Crispy butterfly prawns
Chicken piri piri skewers
Spanish Tortilla with shaved cheese (v)

Finger Menu 3

Beef with cherry tomato skewers
Piri Piri Chicken skewers
Selection of crudites and salsa dip (v)
Salmon fish cakes (v)
King prawns with fresh lemon and chilli
Crispy breaded chicken goujons with curried mayonnaise
Vegetable spring rolls served with sweet chili dip (v)
Urban Kitchens homemade sausage rolls
Spinach and Feta Cheese Bruschetta (v)
Barbeque Chicken Drumstick

Urban Kitchen CANAPES MENU

All canapés are presented on stunning Platters. Please contact us on 020 7193 7860 for more canapé options for your event. Minimum order for canapés menus or individual canapés is 10 of each item.

Meat Canapés

Honey & Sesame Glazed Cocktail Sausages (canape)	£1.85
Lemon & Saffron Chicken Brochettes (canape)	£1.95
Mini Cheese Burgers with smokey tomato relish	£2.50
Lamb Kofta Brochettes (canape) with minted yogurt dip	£1.85
Chicken tikka sprinkled with coconut on a mini naan	£1.95
Thai duck and vegetable pancake	£1.95
Carpaccio of beef with wild rocket	£1.95
Grilled Sirloin Steak on a toasted croute with Horseradish cream	£1.85
Spicy Chicken Wings (hot)	£2.00
Beef teriyaki	£2.05

Seafood Canapés

Tuna Nigiri Sushi	£2.00
Assorted Sushi Rolls with soy sauce & wasabi dip	£1.85
Smoked Salmon Blinis with cream cheese, dill & lumpfish caviar	£1.95
Salmon Nigiri Sushi with soy sauce & wasabi dip	£1.95
Thai Fish Cakes (canape) with pineapple, corriander & chili	£1.95
Filo Basket with Spicy coriander prawns	£1.95
Grilled Scallop with Sweet chilli Sauce (canape)	£1.95
Poached Salmon Croustades	£2.05
Smoked salmon rose with black pepper	£1.95
Salmon Teriyaki Skewers (canape) with ginger soy dipping sauce	£1.85
Breaded butterfly prawns	£1.85

Vegetarian Canapés

Spanish Tortilla (canape) (v) with shaved cheese	£2.05
Tostaditas with Corn & Mango Salsa	£1.95
Aubergine Caviar Crostini	£1.95
Mini Corn Cakes with Spicy Mango Salsa	£1.85
Shitake mushrooms with roasted pine kernel and tomato salsa (v)	£1.85
Tartlet of blue cheese with pear and walnuts (v)	£1.85
Cherry Tomato, Mozzarella & Olive Brochette with a pesto dip	£1.85
Parmesan & Rosemary Shortbread with Roast Cherry Tomatoes & Feta	£1.85
Vegetable Spring Rolls (2 pieces) (v)	£2.00
Vegetable Samosas (2 pieces) (v) with mango chutney	£2.00

Dessert Canapés

Tiramisu chocolate cups (v)	£1.95
Urban Kitchen cups with fresh fruit mousse (v)	£1.85
Strawberries dipped in chocolate (v)	£1.45
Fresh fruit tartlets (v)	£1.65
Mini brownie squares (v)	£1.65

1. Lasagne al forno

Meat option: Layered pasta with ground beef and Italian cheeses baked with house red sauce and topped with melted mozzarella cheese

Vegetarian Option: Layered pasta with Italian cheeses topped with sauteed bell pepper, mushrooms, broccoli and baby spinach tossed with house red sauce.

This dish is served with:

- Side Salad & Rustic Bread
- Urban Kitchen's mini cake & sweet bites

2. Indian Authentic Curry

Meat option: lamb cooked with a mixture of ground spices

Vegetarian option: assorted fresh garden vegetables cooked in medium spices

This dish is served with:

- Boiled rice with cumin seeds
- Vegetable and Meat Samosa
- Cut tropical and seasonal fruits platter

3. Puff Pastry Fillets

Fish option: Salmon fillets and baby spinach baked in crisp golden puff pastry

Vegetarian Option: cheese onion and potato filling baked in crisp golden puff pastry

This dish is served with:

- Selection of Potatoes & Root Vegetables
- Cut tropical and seasonal fruits platter

4. Fajita Hot Wraps

Meat option: Chicken strips with variety of fillings

Vegetarian option: Vegetarian wraps with variety of fillings

This dish is served with:

- Potatoes skins filled with cheese, kidney beans and chives
- Side Salad
- Urban Kitchen's mini cake & sweet bites

5. Thai Authentic Curry

Meat option: Thai mussaman beef curry, sweet and hot, is cooked slowly for a really tender result

Vegetarian option: Thai green Vegetables curry, sweet and hot, is cooked slowly for a really tender result

This dish is served with:

- Thai fragrant rice or noodles
- Oriental Spring rolls
- Cut tropical and seasonal fruits platter

6. Traditional Shepherd's pie

Meat option: Casserole with ground lamb mince, vegetables such as carrots, corn, and peas, topped with mashed potato

Vegetarian option: Casserole with onions, carrots, celery, green lentils and mushrooms topped with mashed potato

This dish is served with:

- Selection of Potatoes & Root Vegetables
- Cut tropical and seasonal fruits platter

7. Beef Stroganoff

Tender strips of steak cooked in a cream sauce with mushrooms parsley and cracked black pepper.

This dish is served with:

- Rice and sauteed peas.
- Urban Kitchen's mini cake & sweet bites

8. Traditional Roast Beef

Tender roasted beef served all the trimmings including:

This dish is served with:

- Roast Potatoes & Root Vegetables
- Yorkshire Puddings and Onion Gravy
- Urban Kitchen's mini cake & sweet bites

9. Stuffed Roasted Peppers

Red peppers stuffed with marinated beef mince or couscos, finely diced fresh tomato, onions, carrots and celery topped with oregano infused parmesan cheese and baked until golden.

Meat option: Marinated Mince beef filling

Vegetarian option: Couscous filling

This dish is served with:

- Served with Rice and a Side Salad
- Urban Kitchen's mini cake & sweet bites

10. Chicken Tikka Masala

Succulent chicken breast pieces cooked in an exotic sauce of tomato and butter, garnished with a dash of cream.

This dish is served with:

- Pilau Rice
- Samosas served with Mint Raita
- Urban Kitchen's mini cake & sweet bites

11. Vegetable & Paneer Curry (v)

A mixture of aubergines, peppers, peas, potato, spinach, onions, chilli and garlic with chunks of paneer cheese. Cooked with light spices and fresh tomatoes.

This dish is served with:

- Pilau Rice
- Samosas served with Mint Raita
- Urban Kitchen's mini cake & sweet bites

12. Fisherman's Pie

Salmon, Prawns, and Spinach in a Creamy Sauce Topped with Delicious Mashed Potato

This dish is served with:

- Roast Potatoes & Root Vegetables
- Urban Kitchen's mini cake & sweet bites

13. Chicken and Mushroom pie

Succulent chicken, mushrooms and a tasty cream and herb sauce in golden shortcrust pastry

This dish is served with:

- Roast Potatoes & Root Vegetables
- Urban Kitchen's mini cake & sweet bites

14. Mixed Vegetable and Mushroom pie (v)

Roasted vegetables, mushrooms and a tasty cream and herb sauce in golden shortcrust pastry

This dish is served with:

- Roast Potatoes & Root Vegetables
- Urban Kitchen's mini cake & sweet bites

15. Biryani

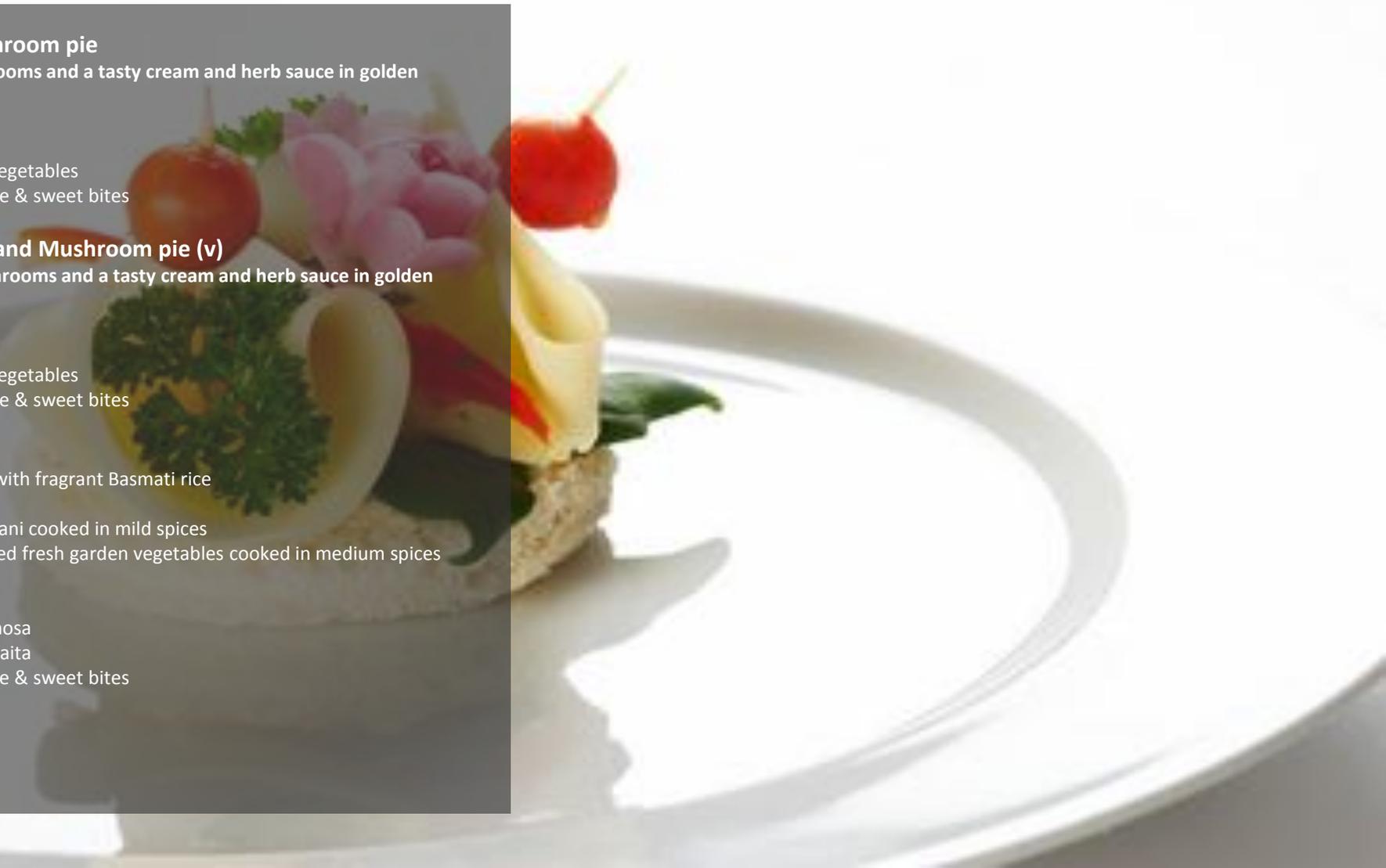
Flavourful rice dish made with fragrant Basmati rice

Meat option: Chicken Biryani cooked in mild spices

Vegetarian option: Assorted fresh garden vegetables cooked in medium spices

This dish is served with:

- Vegetable and Meat Samosa
- Salad served with Mint Raita
- Urban Kitchen's mini cake & sweet bites



Urban Kitchen DESSERT MENU

Our mini desserts are perfectly portioned to give you a few bites of something sweet without all the guilt. Every item on our dessert menu is made fresh daily.

Dessert Menu 1

Urban Kitchen Chocolates Fudge Cake
Urban Kitchen Brownies
Urban Kitchen Flapjacks
Miniature cakes and desserts
Home-made cookies
Home-made shortbread biscuits

Dessert Menu 2

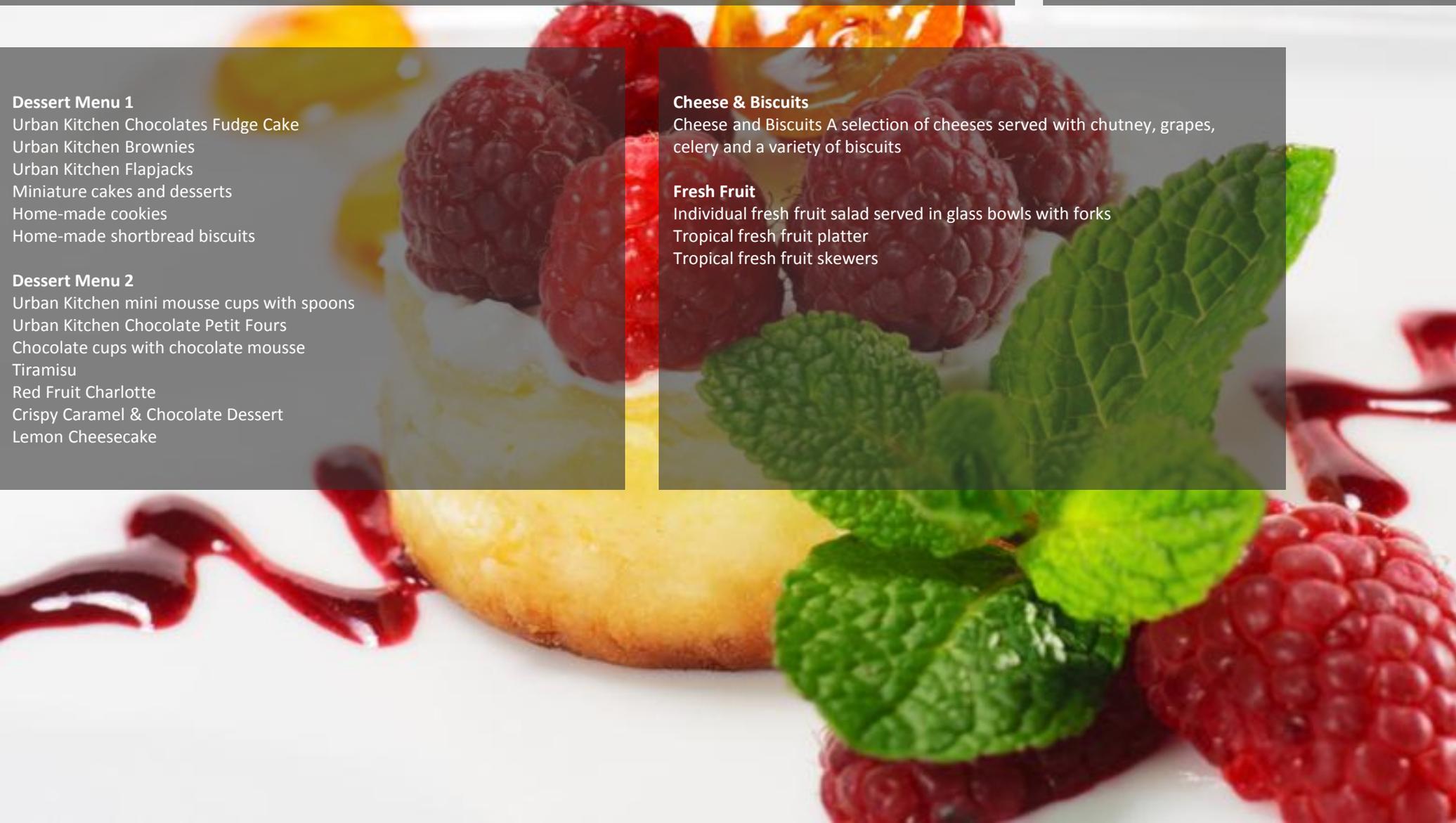
Urban Kitchen mini mousse cups with spoons
Urban Kitchen Chocolate Petit Fours
Chocolate cups with chocolate mousse
Tiramisu
Red Fruit Charlotte
Crispy Caramel & Chocolate Dessert
Lemon Cheesecake

Cheese & Biscuits

Cheese and Biscuits A selection of cheeses served with chutney, grapes, celery and a variety of biscuits

Fresh Fruit

Individual fresh fruit salad served in glass bowls with forks
Tropical fresh fruit platter
Tropical fresh fruit skewers



We can provide a comprehensive range of modern, quality equipment for your catering requirements along with staff hire which are highly qualified, trained, reliable, discreet and very helpful.

Event Manager:

Our events manager will be on hand to inspire you through every step of arranging your event. An events manager is charged @ £18.45 per hour for a minimum of 5 hours during the week.

Uniformed professional waiting staff:

Waiting staff are charged @ £14.25 per hour for a minimum of 5 hours during the week.

Professional Chefs:

Our chefs are fully trained with professional qualifications and are imaginative, skilful and experienced. Chef are charged £16.45 per hour for a minimum of 5 hours.

Porters:

Porters are charged @ £9.95 per hour for a minimum of 5 hours.

Cocktail Flarer:

Cocktail Flarer are charged @ £50.00 per hour for a minimum of 3 hours.

Cocktail Bar Person

Cocktail Bar person are charged @ £25.00 per hour for a minimum of 3 hours.

Large dinner plate (30cm)	£0.35
Dinner plate (26.5cm)	£0.35
Buffet plate (21cm)	£0.35
Small breakfast plate (17cm)	£0.35
Cutlery (per item)	£0.35
Glasses (wine, tall, champagne) (per item)	£0.35
Cups, saucers and spoons (per set)	£0.75
Salt and pepper (per set)	£2.50
Ashtrays	£2.00
Ice buckets for individual bottles	£1.50
Large ice baths for chilling bottles	£3.50
Glass jugs	£2.50
Tea towels	£1.50
Cork screws	£2.00
Round drink trays - black non slip	£3.00
Trestle tables (6 foot) with table cloth	£18.50
Linen napkins	£1.75
Large tablecloths (size144" x 70")	£8.50
Round tables (from)	£14.50
Round tablecloths (from)	£16.50
Chafing dish with fuel	£15.00
Electric chafing dish	£15.00
Tea Urn	£15.00
Chairs (from)	£9.50

Urban Kitchen HOW TO ORDER

Ordering with Urban Kitchen is very simple just complete our order form or phone us on 020 7193 7860 and we will help you place your order.

- Urban Kitchen will send you confirmation by e-mail. Your order will not be confirmed until you receive the confirmation email.
- Occasionally orders that are placed within 24 hours cannot be guaranteed, we may need to offer chefs choice if an item is unavailable.
- We require 24 hours cancellations notice for weekday orders and 72 hours for weekend orders
- Please provide us a 1 hour window slot for your delivery.
- Payment terms by invoice (due 14 days after invoice date). A surcharge of 2.5% per calendar month on the balance outstanding will be added to all accounts not paid by the due date. Cheques should be made payable to Urban Kitchen.
- Collection of all Urban Kitchen equipment will be made the following working day unless a same day collection is requested.
- Clients are responsible for all crockery, cutlery, glassware and equipment supplied by Urban Kitchen from the time of delivery until collection. We kindly ask that all equipment must be ready for collection on the day or the following day of hire as requested, as any additional collections required to fully retrieve our equipment will be charged at £15 each time.

Delivery

Free delivery to our catchment area: W1, WC1, WC2, SE1, SE7, SW1, EC1, EC2, EC3, EC4, E1, E2, N1, NW1, IG11, IG1, IG2, IG3, IG4, IG5, IG6, IG7, IG8, IG9, IG10, RM7, RM8, RM9, RM10

Delivery to the following post codes is £20 NW3, NW5, NW8, N5, N7, N16, W2, W8, W9, W10, W11, W14, E3, E5, E8, SE11, SE17, SW3, SW7, SW8

The above is based on deliveries between the hours of 8:00 to 17:00, Monday to Friday. For delivery to outside these post codes and times please call for a quote.

How your food is presented

All food is presented on china unless otherwise requested. If you require the food to be presented on our quality disposable platters, please request this at the time of ordering. On request we supply free disposable plates and napkins to go with your order.

Our food is all hand made to order each day & delivered in refrigerated vans to maximise the advantage of our freshly prepared platters. The food is fine to be in an ambient room for up to 4 hrs before eating. We advise you to keep the coverings on until you're ready to eat to ensure maximum freshness.

Our products may contain nuts or nut traces.

ORDER FORM

Your order will be confirmed by email.
Please ensure that you receive this as your order is not confirmed until you do.
Orders should be placed by 2.00pm for next day delivery.

Name:

Company:

Telephone:

Email:

Payment Method: (e.g. Cash on delivery, Cheque on delivery or have an Account)

Company Number - (To be completed when setting up an account):

Registered Company Name | Trading Name - (To be completed when setting up an account):

Contact Name, Email & Postal Address to send Invoices/Statements - (When setting up an account):

CUSTOMER ACCOUNT CODE | Purchase Order Number :

Delivery:*

Delivery Contact Name:

Delivery Date:*

Delivery Window (Min. 1 Hour ie. 10.30am - 11.30am):*

Quantity and Order Code:*

Number of Plates, Napkins & Cups Required:*

Additional Comments / Requests :

Please email your order to info@UrbanKitchencatering.co

Urban Kitchen TERMS & CONDITIONS

The terms and conditions as stated below form a contract between Urban Kitchen Banqueting Limited and the client. All references to the Client are the person who confirms the booking. Urban Kitchen is a trading company of Urban Kitchen Banqueting Limited.

1. Definitions

In these terms and conditions Urban Kitchen means Urban Kitchen a Trading company of Urban Kitchen Banqueting Limited, the Client means the person, firm or company making the booking; and the Booking - means the function to be catered for by Urban Kitchen; and the Quotation means Urban Kitchen quotation of price based on the estimated number of persons who will attend the Booking.

2. Variations

These terms and conditions may only be varied in writing and signed by an authorised representative of Urban Kitchen Banqueting Limited.

3. Confirmation

The Client must confirm all bookings in writing. The Client's confirmation means the client has accepted these terms and conditions, and the quotation.

4. Deposit

For large orders and for functions that include staff a deposit of 50% is required to confirm the booking and secure the services of Urban Kitchen. Urban Kitchen will notify the Client of the deposit required and the date(s) of payment. If the deposit is not paid on the date(s) specified, Urban Kitchen reserve the right to cancel the booking.

5. Cancellation

Any cancellation of an event by the client must be notified to Urban Kitchen in writing. In the event of such cancellation the following percentages of the quoted price will be payable by the customer to the Company:

6. Numbers

The Company requires a final number of guests for large functions at least 2 working days before an event. Unless otherwise agreed, such final numbers will be the minimum number invoiced for but numbers may be increased up to 24 hours before the event subject to availability of food, staff and equipment.

7. Menus

Urban Kitchen reserve the right to substitute alternative food and drink if the items ordered cannot be obtained. Urban Kitchen will, where applicable, discuss any such changes in advance with the Client and prices may be subject to revision.

8. Delivery

Free delivery to our catchment area: W1, WC1, WC2, SE1, SE7, SW1, EC1, EC2, EC3, EC4, E1, E2, N1, NW1, IG11, IG1, IG2, IG3, IG4, IG5, IG6, IG7, IG8, IG9, IG10, RM7, RM8, RM9, RM10

Delivery to the following postcodes is \$20: E5, E8, E3, SE11, SE17, SW3, SW7, SW8, W14, W2, W8, W9, W10, W11, NW3, NW5, NW8, N58, N7, N16

The above is based on deliveries between the hours of 8:00 to 17:00, Monday - Friday.

For delivery to outside these post codes and times please call for a quote.

You will need to provide a 60 minute window slot for your delivery. We endeavour to meet all delivery deadlines however we cannot be held responsible for late deliveries when circumstances are beyond our control. We will communicate this in a timely and professional manner.

9. Collection

As far as possible the collection is done on the following working day after the date of delivery, unless a same day collection is requested. There is a £10.00 surcharge for same day collections. Client needs to ensure all plates etc are ready for collection in a central point. Any losses will be charged for. If a driver needs to return to collect missing items there is a £10 charge. For large functions with staff, all equipment is collected on the day of the function.

10. Staff

When staff are calculated as a separate item, they are charged at a session rate (5 hour session), any extra hours worked are charged at the hourly rate. Additional hours incurred on a 11. Taxi Fares

Taxi fares for staff will be charged for when an event ends after 11.30pm, or after the last means of scheduled public transport. For functions outside Central London staff travelling time will be charged at half the hourly rate both to and from the function.

11. Payment

For clients with credit facilities Urban Kitchen invoices is/are due for payment within 14 days of the invoice date. A surcharge of 2% per calendar month on the balance outstanding will be added to all accounts not paid by the due date until paid.

For new clients we request payment for first order by BACS, or cheque, thereafter an account would be set up if you are a corporate client and order on a regular basis. Cheques to be made payable to Urban Kitchen Banqueting. BACS to be paid at least 4 days prior to your order, cheques to be paid 30 days prior to you.

12. Third Party Arrangements

The Client agrees to accept the terms and conditions imposed by any sub contractor or venue booked on the clients behalf by Urban Kitchen.

13. Clients Obligations

The Client shall be responsible for arranging their own insurance to cover any potential loss due to theft, damage, cancellation or replacement of the event (however caused). The Client or their guests will not bring any food for consumption, on to or remove food or beverages from the venue at any time. The Client is responsible for all property used on the day. The Client will recompense Urban Kitchen for any damage to or theft of property while it is in their care.

14. Loss or Damage

Urban Kitchen will be under no liability for any loss, damage or injury to the Client's property or the property of the Client's guests or other persons for whom the Client is responsible, if such loss, damage, and injury is due to the act, neglect or default of the Client or the Client's guests, staff or agents.

The Client will be responsible for and will indemnify Urban Kitchen fully against all claims, costs, acts, damage or liability arising due to the act, neglect or default of the Client or of any person for whom the Client is responsible.

The client is wholly responsible for all equipment hired from the time of delivery until collection. The client should, in their own interest, ensure that all such equipment is insured. Any breakages, loss or damage will be charged to the client at full replacement cost.

the above terms and conditions and agree to abide by the same.

Written quotations are valid for 30 days from the date of quotation and may be subject to change following a site visit.

Please note our products may contain nuts or nut traces