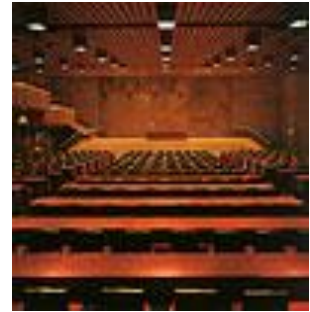
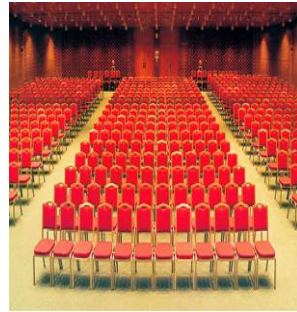


**Scott Harris**  
 “Fresh thinking food and event design”

**Kensington and Chelsea Town Halls 2010**  
**Budget conference Packages**



Looking for a venue for your next conference?

The great hall at Kensington is one of the largest venues in central London holding up to 800 guests. Smaller areas can be hired for more intimate gatherings. Chelsea Town hall located on the famous kings Road is ideal for a diverse range of events

**Conference Packages 2010**

Package 1 Sandwich & Fruit lunch from £12.75per head + vat	Package 2 Finger buffet Lunch from £15.75per head + vat	Package 3 Finger buffet Lunch from £17.25per head + vat
<u>What's Included</u>	<u>What's Included</u>	<u>What's Included</u>
<ul style="list-style-type: none"> <li>• Food(1.5 rounds of sandwiches per head to include special breads + fruit platters</li> <li>• Tea, coffee and biscuits x 3 servings</li> <li>• Management</li> <li>• Waiting Staff (0800-1600)</li> <li>• Table linen for buffet</li> <li>• Crockery and equipment hire</li> <li>• Delivery &amp; Collection</li> </ul>	<ul style="list-style-type: none"> <li>• Food(1 round of sandwiches per head to include special breads + 4Buffet items + fruit or dessert platter</li> <li>• Tea, coffee and biscuits x 3 servings</li> <li>• Management</li> <li>• Waiting Staff (0800-1600)</li> <li>• Table linen for buffet</li> <li>• Crockery and equipment hire</li> <li>• Delivery &amp; Collection</li> </ul>	<ul style="list-style-type: none"> <li>• Food(1 round of sandwiches per head to include special breads + 5Buffet items + fruit or dessert platter</li> <li>• Tea, coffee and biscuits x 3 servings</li> <li>• Management</li> <li>• Waiting Staff (0800-1600)</li> <li>• Table linen for buffet</li> <li>• Crockery and equipment hire</li> <li>• Delivery &amp; Collection</li> </ul>
<u>What's not included</u>	<u>What's not included</u>	<u>What's not included</u>
<ul style="list-style-type: none"> <li>• Venue Hire</li> <li>• Decoration</li> <li>• Drinks</li> <li>• Occasional table linen</li> </ul>	<ul style="list-style-type: none"> <li>• Venue Hire</li> <li>• Decoration</li> <li>• Drinks</li> <li>• Occasional table linen</li> </ul>	<ul style="list-style-type: none"> <li>• Venue Hire</li> <li>• Decoration</li> <li>• Drinks</li> <li>• Occasional table linen</li> </ul>
Upgrades available on all menus	Upgrades available on all packages	Upgrades available on all packages

# Scott Harris

## “Fresh thinking food and event design”

Scott Harris has been providing quality food and event management in London and the Home Counties for over 20 years. Scott Harris ethos is the taste and presentation of our food; all our efforts are dedicated to providing the perfect event, ensuring the food tastes good, is beautifully presented and served by friendly and professional staff.

### Suggested event Format

- 0900 Guests arrive reception Tea and coffee
- 1100 mid morning break
- 1245 Buffet lunch
- 1500 Afternoon tea coffee and biscuits
- 1600 catering staff clear away
- 1700 guests depart
- Extensions can be added to your package along with evening canapés

### Additional items that can be added to your day/menu

Full list of soft drinks and wines

Table linen for occasional tables

Flowers

Cheese Boards

Fruit Platters

Danish & Croissant Platters

Cookies

Afternoon Cakes

Evening canapés

These are just a few of the packages Scott Harris can offer. Should you wish to tailor make your package please call for your special quote.

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“Fresh thinking food and event design”

Conference Set Menu 1

Vegetarian platters of sandwiches, wraps or special breads

To include

Chargrilled Vegetables Houmous and Rocket  
Free Range Egg, Mayonnaise and Cress  
Cheddar Cheese, Tomato and Pickle  
Cream Cheese Cucumber and Chives

Fish platters of sandwiches wraps or special breads

To include

Tuna, Mayaonnaise, Sweetcorn and Cucumber  
Luxury Prawns in a Marie Rose Sauce with Iceberg lettuce  
Smoked Salmon Cream Cheese and Chives  
Poached Salmon with Tomato Salsa and Salad

Meat platters of sandwiches wraps or special breads

To include

Honey Roast Ham Mustard and Salad  
Coronation Chicken Chutney and Lettuce  
Roast Beef with Tomatoes Cucumber, Lettuce and Horseradish  
Pastrami with Grainy mustard, Gherkins and Salad  
Chicken Caesar  
Peking Duck with Spring Onions and Cucumber  
Egg and Sausage

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Fresh Fruit Bowls to include whole and sliced fruit

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Conference Set Menu 2 & 3

Sandwich Selection and wraps  
(Same as conference menu 1)

Assorted chicken Skewers  
Thai chilli  
BBQ  
Satay  
Yakatori

Selection of Vegetarian Tartlets  
Broccoli  
Goats Cheese and Caramelized Red Onion  
Asparagus and Cheese  
Mediterranean

Thai Vegetable Spring Rolls with a Sweet and Sour Dip

Smoked Salmon Blinis with Cream Cheese

Scott Harris Finger dessert selection

Or

Fresh Fruit Platters

Additional items for Package 3

Tiger Prawns wrapped in Fillo with a sweet Chilli Dip  
Or

Mini Yorkshire Puddings topped with Roast Beef and Horseradish/Brie and Cranberry  
Or

Lamb Kofta Kebabs with Minted Yoghurt Sauce

All prices are subject to vat  
\*minimum numbers apply