



Event Catering for Business

- ✿ It's all about you...
- ✿ We promise to put you first
- ✿ Your Event, Your Menu
- ✿ Your Day, Your Way!

At Fresh Food Events, we're passionate about food and service...We know its personal.

Share your vision with us and we'll create just what you need!



Fresh Food Event Catering Ltd
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Graham Long

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www.freshfoodevents.co.uk

Its Personal...

No Rules, No Packages!
You Set The Menu!

Signature Style...

Our Professional Informality
Ensures Smiles All Round!

Our Commitment...

Great Food and Superb Service
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FRESH FOOD EVENTS

Your Menu just as you imagined it!



We're Lesley and Graham.

FRESH FOOD EVENTS has grown out of our Family Business and we now have a staff of 25.

Today, we're delivering bespoke menus just as our clients imagined them, at locations all over South Wales and the South West.

This portfolio shows a few examples of what we've done for customers just like you!

What makes us different?

- ✦ **We listen to you. You're in charge.**
- ✦ **No Packages. You build your own unique menu and services bundle.**
- ✦ **We're there to look after you. Our business will look after your business.**



If nothing else, there are only three things you need to know about Fresh Food Events;

- ✦ **We want to get to know you and deliver exactly what you want**
- ✦ **We will tailor your menu to exceed your expectations**
- ✦ **We care passionately about the service we deliver.**

We promise to always put you first.

- | | | |
|-------------|--------------------|-----------------|
| ✦ Planning | ✦ MC Service | ✦ Afternoon Tea |
| ✦ Furniture | ✦ Drinks and Wines | ✦ Mains |
| ✦ Linen | ✦ Welcome Drinks | ✦ Desserts |
| ✦ Crockery | ✦ Canapés | ✦ Evening Food |
| ✦ Cutlery | ✦ Starters | ✦ BBQ |
| ✦ Glassware | ✦ Sharing Platters | ✦ Paella |
| ✦ Staff | ✦ Grazing Tables | ✦ Buffets |



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The Kitchen



Lesley is the Lead Chef (refusing to be called Head Chef as it's a Team Effort, but she is The Boss!)

Lesley founded Fresh Food Events in 2013 and is known for her ability to create and deliver new dishes as requested by clients; From Beef Wellington, through Paella, Lasagne, Gumbo and Philippino Pansit, clients rave about her ability to deliver rich, balanced flavours! She'll tell you she doesn't have a Signature Dish, as she prepares food chosen by our clients, the way they want it!

Lesley is very ably assisted by Lead Event Chef Kerrie, Sous-Chefs Michelle, Lynne, Lisa, and Trainees Callum and Hannah.

Front of House



Graham leads front of house and all client liaison.

"Military precision" is the feedback he gets with enviable organisation and service skills! Attention to detail and putting you first are his keys to success.

You'll be looked after from start to finish and as your **Master of Ceremonies**, he'll make sure your guests are led through the day with professional informality and fun!

Graham is very ably assisted by Charmaine and Jamie serving up to 3 events per day.

The Team



We couldn't do it without them!! We build and maintain our teams carefully – standards are important. We're not just there to put food on the table, we're there to look after you. We run regular training sessions and look after our staff to ensure they give their best for you! In total we have a pool of some 15 front of house staff.

Fresh Food Events Key Facts

- ✚ Established 2012
- ✚ Incorporated February 2014
- ✚ **FAW Trust Caterer at Dragon Park since 2014**
- ✚ Fresh Food Events is the Trading Name of Fresh Food Event Catering Limited.
- ✚ Company No **08907518**
- ✚ **VAT Reg 225705813**
- ✚ Based in Monmouthshire with a 90 Minute Range from base
- ✚ Level 5 EHO Rating (Jan 2023)

Why choose Fresh Food Events?

- ✚ Organising and Catering an Event is time consuming.
- ✚ We'll take your brief, save you time, and exceed your expectations.
- ✚ You'll be impressed. So will your Friends, Family, Partners and Clients.
- ✚ We've an enviable reputation for delivery.
- ✚ We're waiting to serve you.....

Remember, we'll do what you ask us to. You choose your menu and your style!

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The Face Space Launch Event



I chose Fresh Food Events to cater for a launch I was organising. From start to finish Lesley and Graham were incredibly helpful and professional.

They helped advise me on the choice and amount of canapés to be served which turned out to be absolutely spot on.

They also organised the hire of champagne flutes which was another problem solved for me.

They arrived in plenty of time to prepare and take charge of everything, and began serving as soon as guests started arriving.

Finally, the food was exceptional, so much so that many people at the function asked me for the details of The Fresh Food Events company with the intention of using their services at their own events which I think is the best compliment there is!

Thanks FFE.

THE FACE SPACE MONMOUTH

Amazon Staff Reward Lunch



Thank you Lesley and Graham for feeding our staff at our site for our special celebration day.

Feedback was good, food was great, just what was required for lunch. Took all the hassle out of the day for me, thanks.

Would highly recommend.

AMAZON

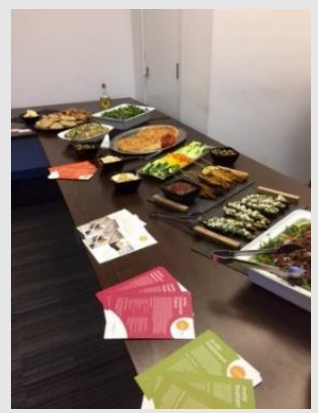
Acuity Legal Briefings



CBI Evening Meeting in Cardiff



Chamber of Commerce Dinner



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The Torfaen and Monmouthshire Business Awards

8th June 2023

Great to work with you for the awards, feedback has been great from the guests. Thanks for all your help with the military planning operation!

Liz Brookes
Director

Grapevine Event Management Ltd

G

GRAPEVINE

300 Diners

Services Provided

- ✦ Welcome Drinks
- ✦ Bar Services
- ✦ Wine Pre-Orders
- ✦ All Infrastructure
- ✦ Dining
- ✦ Staffing

Starter

- ✦ A Goats Cheese Mousse with Candied and Pickled Beetroot, dressed with rocket.

Mains

- ✦ Braised 6 oz Flatiron Steak in a red wine jus
- ✦ Crushed New Potatoes
- ✦ Promise of Mediterranean Vegetables

Dessert

- ✦ Summer Tart with Custard, local strawberries and dressed with soft fruits



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The Geraint Thomas Welsh National Velodrome

**Anniversary Dinner
While Racing!
4th November 2023**

120 Diners

All Infrastructure, Tables Chairs, Kitchen etc,
Starter

- ✿ Caramelised Leek and Onion Tart, Apricot and Ginger Chutney. Served with Bread Rolls and Butter

Mains

- ✿ Traditional Beef and Bacon Cawl, served in a bowl, with Welsh Cheddar and Crusty Bread

Dessert

- ✿ Pwdin Marmeled Cymreig – Individual Welsh Amber Pudding in a pastry case served with Vanilla Cream and Raspberry Garnish



***“It tasted as good as it looked!”
Hayley Thomas-Jones***



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The Royal Monmouthshire Royal Engineers

Mess Dinner
2nd December 2022

Starter

- ✦ Leek and Potato Soup
- ✦ Ardennes Paté with Rocket and Chutney
- ✦ Goats Cheese Tartlet dressed with Rocket and Balsamic
- ✦ Vegan Cheese Tartlet dressed with Rocket and Balsamic
- ✦ Artisan Rolls and Butter for all starters

Mains

- ✦ Roast Turkey, Stuffing, Pigs in Blankets, Cranberry Sauce
- ✦ Roast Silverside of Beef, Yorkshire Pudding, Horseradish Cream
- ✦ No Meat Meatloaf made with Oats and Lentils, Herbs and Spices in a Home Made Tomato Sauce
- ✦ Roasted Yellow Courgettes stuffed with a Minted Bean Salad in a home made Tomato Sauce
- ✦ All served with
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Sea Salt
- ✦ Roast Carrots and Parsnips
- ✦ Brussel Sprouts
- ✦ Gravy

Dessert

- ✦ Vanilla Cheesecake with Berries and cream
- ✦ Chocolate Brownie with Hot Chocolate Sauce and Berries
- ✦ Vegan Brownies and Berries



Once again may I pass on my highest regards for your service on Friday evening.

You and your staff arrived on time, very smartly dressed, and provided a respectful, faultless service. I was instantly put at ease, and happy to trust the proceedings.

The food was delicious, and exactly what was needed to make the night a pleasure.

I would happily recommend you and your team to any venue.

I hope to use you again in the future, and wish you all a Merry Christmas and a prosperous New Year.

SSGT M C APPLEBY | RRMT SNCO



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FRESH FOOD EVENTS



25th Anniversary Gala Dinner

**A Marquee at The Plough Inn
Pilning Street
7th September 2019
Guests 154**

Welcome Drinks

- ✦ Prosecco

Starter

- ✦ Tomato Soup with Artisan Bread Roll and Butter

Mains

- ✦ Roast Loin of Pork with Sage and Onion Stuffing
- ✦ Roasted Parsnips
- ✦ Roasted Carrots
- ✦ Steamed Broccoli
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Gravy, Apple Sauce, Mustard

Vegetarian Option;

- ✦ Mediterranean Vegetable Tart, Green Beans & New Potatoes

Dessert

- ✦ White Chocolate & Raspberry Cheesecake with Fruits of the Forest Ice Cream

'I'm unsure that words can describe just how incredible you both are as a team, your service was fantastic, the food was beautiful, we have been bombarded with compliments on the whole evening but especially the food.

On a more personal note, you made our evening an enjoyable experience, you made sure everything went smoothly and took charge which was invaluable to us. You stepped in when we had already created the menu and not only honoured it but what we had pictured in our minds was exceeded beyond expectation on the night. Honestly would recommend your company to anyone, we will definitely be in touch for our next event.

Thank you, Thank you, Thank you from all of us at M&M Trailers'



Graham as Master of Ceremonies



Guy seriously, me and mum have typed the above and are still not sure we managed to say what we wanted.

Lesley the food was incredible and we honestly have had lots of compliments from our customers etc. I will forward a few onto you to see. Graham, you really took charge and took all the pressure away. You two are one hell of a team, we look forward to working with you in the future.

Many thanks Kayley & Jenny



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Delaney and Sons

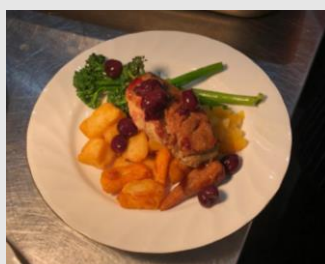
Black Mountain Shoot based at Monnow Valley 28th November to the 11th December 2021, again in 2022 Telfit Farm Yorkshire 2023

We had the pleasure of using Fresh Food Catering for two weeks while we stayed in Monmouth, Wales for our vacation. Leading up to the trip, Lesley and I spoke and emailed regularly about menus, favourite and new dishes and dietary restrictions. Her creativity and talent shined through each dish and there was never a meal where the 18 of us didn't walk away saying "that was amazing!" Her team is thorough, organized and communicates well with everyone. Beyond the wonderful meals, we all got to know each other well. Lesley and Graham, along with the staff, are gracious, fun, and friendly. It was a joy to spend time with the Fresh Food Catering family and I highly recommend them...5 stars isn't enough!

Liz Delaney

Sunday

Spiced Parsnip Soup, Welsh Rarebit
Venison Wellington, Mash
Roast Heritage Carrots, Blackberry & Gin Sauce
Lemon Posset, Shortbread Biscuits, Raspberries



Monday Wild Boar Ragu, Pappardelle, Jam Roly Poly, Custard

Tuesday Duo of Game Sausages, Root Veg Mash, Onion Gravy
Sticky Toffee Pudding with Salted Caramel Sauce, Cream

Thursday Sea Bass Fillet, Crushed New Potatoes, Tenderstem Broccoli

Bread and Butter Pudding, Crème Anglaise



Friday Roast Pheasant with Curry Sauce, Wild & White Rice
Cherry Pie & Ice Cream

Sunday Duck and Orange Parfait, Rocket, Pine Nuts
Venison Wellington
Baby New Potatoes Roast in their skins with Smoked Sea Salt,
Tenderstem Broccoli
Blackberry & Gin Sauce
Raspberry & White Chocolate Roulade, Raspberry Coulis, Fresh Berries

Monday Partridge with Bacon, Juniper and Red Wine, Shredded Savoy Cabbage, Potato Rosti

Fresh Figs baked with Monnow Valley Honey and Chantilly Cream



Tuesday Vietnamese Duck with Tamarind Sauce, Wild & White Rice

Chocolate Mousse in Chocolate Shells, Strawberry.

Wednesday Crisp Romaine, Date, Orange and Harissa Salad

Wild Boar and Cider Casserole, Thyme Dumpling

Apple Crumble and Crème Anglaise

Thursday Pan Fried Breaded Partridge Breast

Mustard Mash, Tenderstem Broccoli

Garlic Mushroom & Cream Sauce

Lemon Polenta Cake, Mascarpone

Friday Parsnip Soup

Pan Fried Fillet of Salmon, Crushed New Potatoes, Rocket Pesto

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SPECTRA
Group

- + Sandwiches;
- + Smoked Salmon & Cucumber, Honey Ham & Mustard, Egg & Watercress Cheese & Pickle
- + Prosciutto Wraps
- + Cocktail Sausage Rolls
- + Mini Savoury Pastries (Ham & Cheese, Salmon & Meat)
- + Pear, Stilton and Walnut Tartlets

- + Scones with Jam & Cream
- + Lemon Drizzle Cake
- + Chocolate Brownies
- + Mini Eclairs
- + Salted Caramel Profiteroles
- + Chocolate Dipped Strawberries

- + English Tea / Green Tea / Fruit Teas
- + Coffee from Cafetière's
- + Water Jugs and Glasses
- + Matching White Cups and Saucers
- + Tea Stands
- + Bead Pattern Teaspoons and Bead Pattern Knives
- + White 8" Plates

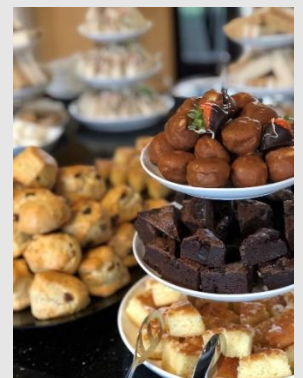
**Celebrating the
Queens Award for Enterprise**

Afternoon Tea

Herefordshire

24th October 2019

Guests 42



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Graduation Ceremonies 2021, 2022, 2023

Gloucester Cathedral

Guests 120 / Day

"An excellent job all round, we'll see you again next year!"

Refreshments Station available all Day for three days

8:30 until 4.00pm

Teas, Coffees, Cakes, Biscuits, Cakes, Prosecco, Waters, Juices

Lunches

3rd November

Packed Lunches

- ✦ Sandwiches (Mixture of Cheese Salad, Ham Salad, Coronation Chicken, Cheese and Chutney, Egg Mayonnaise)
- ✦ Packet of Crisps
- ✦ Piece of Fruit
- ✦ Flapjack

4th November

- ✦ Thai Green Chicken Curry with Wild and White Rice
- ✦ Strips of Beef Flatiron Steak in a creamy peppercorn sauce with Buttery Mash
- ✦ Bean and Root Vegetable Casserole
- ✦ Green beans available as a vegetable option will all meals.

5th November

- ✦ Chicken Chasseur with Buttery Mash
- ✦ Chilli con Carne, Rice, Tortilla Chips and Sour Cream
- ✦ 5 bean Chilli, Rice, Tortilla Chips
- ✦ Roast Brussel Sprouts, Peas.



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Panel Dinner Llanthony Secunda Priory Gloucester

9th November 2021

Guests 48

"I've heard nothing but excellent feedback and compliments about the food and the event in general, so a huge thank you to you and your A-team for all you did to make it a great evening, much of it behind the scenes and lost on the guests, of course.

I will certainly share your details and recommend you to our South West regional team (based in Bristol, but their patch covers a large area) and I hope our paths cross again in the future.

Thanks once again for such brilliant support and service at every step!

Siobhan O'Donoghue Head of Governance

Drinks Reception

- + Wines (Red and White)
- + Gin and Tonic
- + Bottled Beers (Peroni and Doom Bar)
- + Fruit Juices (Orange Apple and Cranberry)

Canapes

- + Smoked Salmon and Cream Cheese Blini
- + Ratatouille and parmesan tartlet
- + Goats cheese and plum chutney on artisan bread
- + Mini Toad in the Hole

Mains

- + Medallions of Beef in a red Wine Jus
- + Chantenay Carrots
- + Steamed Broccoli
- + Buttery Mashed Potatoes

Sharing Slates of Cheese

- + Cheddar, Double Gloucester
- + Stilton
- + Crackers Butter
- + Grapes and Celery

Sharing Slates of Mini Cakes

- + Chocolate Brownies, Salted Carmel Profiteroles
- + Strawberry Shortcake, Fruit Cake
- + Dressed with soft fruits

Coffee and Mints Served to Table



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Medieval Banquets at Caldicot Castle

Menu

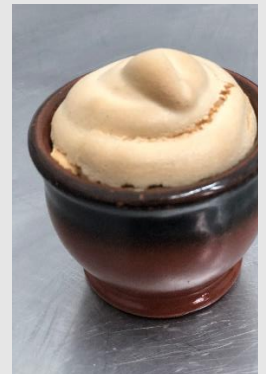
- ✦ Sharing Platter of cold meats and local cheeses with fruit
- ✦ An assortment of air dried / smoked salami and sausages
- ✦ Caerphilly Cheese
- ✦ Tintern Cheese, flavoured with fresh chives and Shallots
- ✦ Celery
- ✦ Artisan Bread Rolls and Olive Oil
- ✦ Apple and Ale Chutney
- ✦ Preserved figs, dates, hazelnuts and almonds

- ✦ Home Made Cawl
- ✦ Neck of lamb, slow cooked with a ham hock and onions, potatoes, carrots, swede, parsnips, leeks and parsley

- ✦ Neck of Welsh Lamb
- ✦ Slow Braised Lamb with Roasted Veg
- ✦ Shoulder of lamb, slowly braised in its own juices, flavoured with honey, rosemary and cider. Served with chunky roasted root vegetables including Heritage Carrots.

- ✦ Monmouthshire Pudding with Cream and Mead
- ✦ A fabulously old-fashioned pudding of baked breadcrumbs in cream, topped with sweet jam, tart berries and soft meringue

Caldicot Castle Up to 85 Guests



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30 Days Catering for a TV Shoot

Menus included

- + Roasted Meats
- + Southern Fried Chicken Strips
- + Stir Fry Chicken
- + Sausage and Mash
- + Cottage Pie
- + Lasagne
- + Burger and Chips
- + Thai Green Chicken Curry
- + Moroccan Meatballs and Cous Cous
- + Chicken Chasseur and Mash and Peas
- + Pulled Pork
- + Chicken Curry and Rice
- + Chilli and Baked Potatoes
- + Beef in Cream and Mushroom Sauce
- + Roast Chicken and Stuffing
- + Meatloaf
- + Spanish Cod
- + Hunters Chicken
- + Stuffed Skins
- + Enchiladas

House of Arts and Crafts for Lion TV for BBC2

3rd September – 3rd October 2018 Guests; 30 / Day Average

“Well Lesley. I have had a month of your fabulous food on location at Wyndcliff Court and am sad to be facing up to my final week. I have never been a “foodie” but your lunches became the highlights of my days there. Great food and great service from you, Graham and Michelle. Highly recommended. Definitely going to miss you guys!”

Dave (first in the tent) Jones! 😊



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