

Braehead Café Bar booking form

Date of event _____

Name of organiser _____
(Curling Club if applicable)

Main point of contact _____

Telephone number _____

Email address _____

Number of people attending _____

Time curling (if applicable) _____

Time for food _____

MENU CHOICE:

Buffet Menu (please circle) A B C D

Plated service (please insert your selections below)

Starter _____

Main course 1 _____

Main course 2 _____

Pudding _____

FOR STAFF USE

Deposit paid - details/amount/date paid: _____

Follow up action required (inc dates): _____

Any special requirements: _____



Curling Club Menu



2 COURSES £11.50 / 3 COURSES £12.50 INCLUDING COFFEE

CHOICE OF SOUPS

Roasted red pepper, tomato and rice
Carrot and coriander
Chicken and vegetable broth
Traditional lentil

ALTERNATIVE STARTERS

Farmhouse paté with cranberry relish and oatcakes
Ciabatta bruschetta with tomato, parsley and parmesan

MAINS

Salmon darne with butter sauce
Traditional lasagne verde
Moroccan chicken tagine with fragrant cous cous
Red Thai chicken curry
Chorizo chilli and chickpea stew
Scottish steak pie with puff pastry topping

All mains served with seasonal vegetables, potatoes and artisan breads

VEGETARIAN MAINS

Courgette and asparagus lasagne in a capsicum coulis
Thai vegetable curry with noodles
Pesto pasta with fresh basil and baby vegetables

PUDDINGS

Chocolate fudge cake
Fruit and berry crumble
Individual sticky toffee pudding with caramel sauce
Individual cheese plate with chutney and crackers
Italian dark chocolate torte with mascarpone cream

**MAKE YOUR CHOICE OF STARTER, TWO MAIN COURSES AND A PUDDING.
YOUR PREFERRED CHOICE MUST BE CLEARLY NOTED ON THE BOOKING FORM.**

For all bookings over 16 persons food will be served from chafing dishes.
We have found through experience that this is the most efficient way of ensuring
our guests receive a better service.

Seasonal variations may apply. May contain traces of nuts. Given notice, specific dietary requirements will be catered for with a specific platter

LIGHT MEALS

BUFFET MENU A £4.95

Crostini with smoked salmon and cream cheese with lemon and fresh dill
Roasted Mediterranean vegetable kebabs with salad and cheeses (V)
Mini quiche
Mini chicken and mushroom pie

BUFFET MENU B £5.25

Asparagus and prosciutto frittata (V)
Chicken breast satay with red pepper brochette
Coconut prawns with mango dipping sauce
Stuffed mushroom with chilli, garlic and parmesan (V)

BUFFET MENU C £5.75

Pork, sage and apple sausage roll
Salmon fillet with fresh pineapple brochette
Mini leek and parmesan pies (V)
Mini Yorkshire pudding with topside of beef and gravy
Home baked thin crust pizza with meat and vegetarian toppings (V)

BUFFET MENU D £6.75

Mini baked potato rubbed with olive oil and sea salt with a range of meat and vegetarian fillings (V)
Fajita spiced chicken skewer with red pepper
Mini steak and Houston ale pie
Cucumber cups with prawns marinated in lime and chilli
Grilled haloumi toast with chilli oil (V)
Mini salmon cakes with lime mayonnaise



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THE TERMS AND CONDITIONS OF BOOKING CATERING WITHIN THE BRAEHEAD CAFÉ BAR ARE AS FOLLOWS:

1. Bookings should be made at the request of a curling club or other organisation (the client) directly with Braehead staff. Only the nominated preferred supplier can supply catering to Braehead Café Bar.
2. The attached booking form should be completed to confirm a booking - phone calls and personal enquiries without a booking form will not confirm the booking.
3. Deposit - a 25% non-refundable deposit is due at the time of booking, this is deducted from the final amount due.
4. The lead booker is responsible for payment.
5. The client must agree in advance if they are to be invoiced for catering services; if no invoicing arrangements are made payment is due on the day.
6. Cheques should be made payable to Broadway Retail Leisure Ltd.
7. The final number of guests must be confirmed no less than three days prior to the event. This is the number that will be provided and charged for.
8. Braehead Café Bar reserves the right to substitute any item in the chosen menu for an appropriate alternative due to seasonal availability. This will be agreed with the client in advance.
9. Prices quoted include VAT at the current rate.
10. Due to health and safety and licensing regulations it is not possible for any consumable foodstuffs to be provided or consumed on the premises, unless supplied by Braehead Café Bar or its nominated caterer.

FREQUENTLY ASKED QUESTIONS

Can we bring in our own food into the bar?

To comply with environmental health and licensing regulations, only food supplied by the nominated caterers can be served in the bar.

What if we only require a main course?

The hot buffet menus are designed to give the customer a choice of two main courses but if you prefer to have one main course this will be charged at the same price.

Can I contact the caterers?

To enable us to coordinate curling ice bookings and catering please make all enquiries via Braehead staff.

What if a member of our party has a food allergy or special dietary requirements?

Almost any special dietary requirements can be catered for.

What if a member of our party doesn't turn up?

For any group the final numbers must be confirmed a minimum of three days in advance - this will be the number of guests charged for.

Why must we fill in a form?

This is for everyone's peace of mind - as a third party is now responsible for providing the food, a written confirmation is the best way to ensure you get what you want when you want it.

Can a group of seventeen or more still book plated service?

For most menu selections a plated service will be provided for up to 16 people, any more than this and we cannot guarantee the level of service you would expect and therefore recommend a buffet style meal.