

CATERING OPTIONS



LIGHT CATERING

Light catering options are buffet style and need to be pre-booked with 24hrs notice

Tea, coffee	£2.50pp
Tea, coffee, biscuits	£3.00pp
Tea, coffee, pastries	£4.00pp

* Add fruit juice (orange, apple, cranberry) for an additional £1.50pp *

Selection of soft drinks	£1.50pp
Apple, cranberry, orange, water	

BUFFET MENU

Please select from the following to create your buffet menu- this will then be priced at per head. Please note catered events will incur staffing costs to cover preparation and service. Once options have been chosen, final cost will be calculated. A minimum of 7 days lead time is required for the buffet menu, pre-ordered with a deposit of 50%.

The main event:

- Vegetarian sandwich platter (one tray serves 6 people)
- Mixed sandwich platter (one tray serves 6 people)
- Mixed vegan wrap platter (one tray serves 6 people)
- Cheese board (crackers, olives, large selection of cheeses, grapes)
- Charcuterie board (crackers, olives, small selection of cheeses, selection of meats, grapes)

Additional snacks- choose from:

- Sausage roll platter (serves 10 people)
- Vegan sausage rolls (serves 10 people)
- Cocktail sausages, Chicken goujons
- Vegetarian quiches
- Potato salad, Coleslaw, Salad bowl, Couscous bowl
- Crisps, Breadsticks, dips (mild salsa, soured cream and chive)

Something sweet?

- Selection of cakes
- Fruit platter

See something you like?

For all catering enquiries and a more detailed menu, please contact
catering@queens-theatre.co.uk

For detailed allergen information, please speak to a member of staff.

PLEASE NOTE: Bookings including buffets, light catering options and large buffet style afternoon teas are invoiced and are subject to VAT at the standard rate of 20%.