



Hardings Catering



Funeral Receptions 2019





Welcome to Hardings Catering

We pride ourselves on our flexibility with clients to help create bespoke packages to suit all requirements, tastes and budgets that ensure all events run with seamless precision.

About Us

Hardings are a family run catering business based in Sussex who specialise in weddings, private and corporate events.

For 18 years, the entire team at Hardings has worked tirelessly to establish our reputation as one of the South Coast's premier caterers. Our clients trust us to provide a top-quality service, with excellent food, service and event management.

This has resulted in our appointment at some of the South Coast's most prestigious venues.

Suppliers

We are proud of our long-standing relationship with local suppliers and producers in Sussex and the South East which include Handcross Butchers, Fresh Seafood from Hove Lagoon, Sussex Cheeses from Turners and fresh Roasted Coffee from Kendricks in Worthing to name a few.

South Coast Venues

Hardings have been privileged to work with some of the most prestigious venues in the South including the Royal Pavilion Brighton, Addington Palace, Fontwell Racecourse, Brighton Dome & Corn Exchange, Stanmer House and Leeds Castle to name a few

Events can be a very stressful time for people, so we are here to assist with the venue and catering arrangements to ensure that your event runs like clockwork.

Please note that all menus are priced individually, are based on a minimum of 40 guests and include the following

- ❖ Full menu consultation with one of our dedicated team
- ❖ Chosen Menu
- ❖ All white crockery and cutlery
- ❖ All necessary glassware
- ❖ White table linen
- ❖ Fully trained and uniformed service staff
- ❖ Dedicated event/catering manager



Afternoon Tea Menu

Selection of Freshly Prepared Finger Sandwiches Samples

Smoked Salmon with Cracked Black Pepper, Lemon & Dill
Cucumber & Cream Cheese
Coronation Chicken
Egg Mayonnaise & Micro Cress
Rare Roast Beef with Horseradish Cream
Houmous and Red Pepper

Selection of Homemade Savoury Pastries

Mini Sussex Pork Sausage Roll
Parmesan Cheese Straws

Selection of Cocktail Afternoon Cakes & Homemade Scones

½ Homemade Fruit & Plain Scones topped with
Strawberry Preserve and Cream

Cakes selection including (samples)
Iced Carrot, Farm House Fruit, Lemon Drizzle,

Drinks served throughout

Filter Coffee and Selection of Teas & Fruit Infusions





Hot & Cold Finger Platter Lunch

Please select up to 6 of the following items to create your own bespoke menu

Cold Options

A Selection of Sandwiches or Tortilla Wraps
Jamaican Jerk Chicken and Sweet Pepper Skewers
Tomato, Mozzarella and Basil Bruschetta (v)
Sweet Pepper, Chive & Mushroom Tortilla with Spiced Tomato Sauce (v)
Mini Cheese Scones topped with Tomato & Onion Marmalade (v)
Cocktail Bagels topped with Smoked Mackerel & Prawn Mousse
Spicy Beef Teriyaki & Tomato on Puff Pastry
Fresh Seasonal Vegetable Crudités with a Selection of Dips (v)
Marinated Prawn Kebab with Pineapple & Chilli Salsa
Cajun Salmon Skewers
Cocktail Sausages with a Honey & Mustard Glaze
Onion Bhajis with chopped Onion & Cumber Salad
Olive Breads topped with Tapenade & Basil
Homemade Scotch Eggs
Picked Ham Hock on Tomato Toast

Hot Options

Thai Spiced Seafood Croquettes with Sweet Chilli & Cucumber Dip
Oriental Dim Sum with Soy & Spring Onion (v)
Falafel with Hummus (v)
Lemon & Ginger Chicken Fillet Kebabs
Mini Peppered Steak Pies in Puff Pastry
Chickpea and Harissa Fritters (v)
Seasoned Potato Wedges with HP Sauce
Lamb and Mint Skewers
Cocktail Vegetable Samosas with Yoghurt & Mint (v)
Crispy Potato Wedges with a HP Sauce (v)
Oriental Dim Sum with Soy & Spring Onion (v)
Hickory Smoked Chicken and Chorizo

Refreshments

Selection of Filter Coffee, Tea & Tea Infusions

Selection of Filter Coffee, Tea & Tea Infusions
Served with a selection of flow wrapped biscuits

Selection of Afternoon Cakes

Fruits Juice (1 litre)
Mineral Water (1 litre)

Sandwiches & Kettle Chips
1.5 rounds of freshly prepared sandwiches with Kettle chips
Charged on consumption

Bar & Drinks

We can offer a wide range of drink either as a Pay Bar or all on account and charged at the end of the day

Wine List

Full wine list available upon request

Whites

Garganega/Pinot Grigio, Bella Modella
Chardonnay, Pattersons Private Reserve
Sauvignon Blanc, Sepa Moya

Reds

Merlot, Santa Lucia
Shiraz, Pattersons Private Reserve
Rioja, Manzanos Finca

Rose

La Bastille Cabernet Sauvignon Rose

Bubbles

Freshello Roboso Rose Spumante
Prosecco Casa Defra Frizzante

Testimonials

“The food was superb and service impeccable. Lots of guests commented on this. Thank you so much”

Wedding at the Royal Pavilion, Jennifer Dix

“I just wanted to thank you for the wonderful service we received from your team. I was highly impressed with your staff and I know the Mayor and his assistant were keen to use you again.”

Heather, British Red Cross

“Many thanks to all your staff for your hard work in providing such an enjoyable culinary experience at Addington Palace. We have had so many people comment on how much they enjoyed the food, both for the wedding breakfast and the evening reception. They also appreciated the presentation - both on the plate and the way your staff presented the plates to the table. Someone who was on a special diet commented that your staff just seemed to know, without fuss, which meal was for them. A number of people commented on the generous size of the lamb shank in particular - they said it was delicious and nice and hot!”

Wedding at Addington Palace, Mary Burnett

For information on all our services please do not hesitate to contact us

01903 212869

info@hardingscatering.co.uk

www.hardingscatering.co.uk

