



PAISLEY / FLOUR

GRAZE / STYLE / DINE

WELCOME



Thank you for considering Paisley Flour as your caterer!

We LOVE everything about catering! Corporate catering allows us to provide versatile styles of catering from office lunches, events and parties! It's a huge privilege to support our local businesses!

We understand how important it is to make sure that your employees and guests are well-fed, so we can take care of all of your needs from dietary requirements to event planning and allow you to enjoy the catering as much as everyone else!

**"The food was beautifully presented and delicious,
the staff were attentive and professional"**

Customer Testimonial

CONTENT

Table of

1 About Us
Page 3

2 Corporate Catering
Page 5

3 Event & Party Planning
Page 14

4 Styling & Staging
Page 20



5 Common Questions
Page 24

6 Booking Process
Page 26



1

ABOUT US

Paisley Flour is a bespoke catering company based in the beautiful Georgian riverside town of Bewdley in the heart of the Wyre Forest...

Established in 2012, Paisley Flour has gone and continues to go from strength to strength, which is a testament to the commitment and relentless effort put in by the hard-working dedicated, and loyal Paisley Flour Family.

A combination of the best locally sourced produce and experience gained from worldwide catering and dining are a match made in heaven and ensure a truly unique dining experience every time!

"Everything was outstanding. Calm and professional staff. Stunning food, beautifully presented. I cannot recommend them enough!"
Customer Testimonial

Our headquarters are situated just outside of Bewdley in Worcestershire, where we offer both corporate and private dining catering for a variety of events. We pride ourselves on being a friendly and easy to approach team, meaning that from the very first contact with us right through to the event itself, you will feel assured that your catering is in safe hands!

We are happy to work with your ideas and help make your vision a reality. Stuck on where to start? Organising any kind of event can be a daunting task! There are lots to think about, from the numbers of guests, type of event, level of formality, and in some cases, venue restrictions - not forgetting many of us work within a budget. Our friendly office staff is happy to discuss catering requirements with you, to take away the stress of organising food for your events and ensure a catering experience that everyone can enjoy!

A word from Emma:

"My inspiration comes from working in busy kitchens and private luxury yachts all over the world, It was here my ever-growing passion for food continued to thrive after experiencing the fine foods (and wine!) that the Mediterranean had to offer. It's also what encouraged me to take the leap and go it alone!... Paisley Flour has become my life, and after having my son, Solomon, it only inspired me more to create a business that we both can be proud of. I love what I do and I love Paisley Flour - you could only be part of this industry if you loved it because my goodness it's hard work! I am so excited about the future and looking forward to seeing how my Paisley Flour family and empire evolves."

"The quality, presentation and taste were outstanding and we can't wait for another excuse to use Paisley Flour for our next event."

*Customer
Testimonial*



2

CORPORATE *Catering*

There are many local businesses that we already provide daily corporate lunches too, with different menu options and a range of savoury and sweet delicacies throughout the week! Each lunch can also be tailored to dietary needs and vegetarian and vegan options.

“A stunning cake and grazing board”
Customer Testimonial

TRADITIONAL Lunch



Why not keep it traditional with a range of sandwiches, wraps and bread rolls to choose from? Each box comes with a selection of savoury treats such as pork pies and vegetable quiche, partnered with Honey Ham and Brie & Chutney.

GRAZE Box

Why not have something different for lunch like the always beautiful and delicious graze boxes! These have a range of antipasti, pickled veg, cheeses and dried fruit & nuts to satisfy your tastebuds!



SALAD Bowl

A fresh salad is often perfect for lunch, this could be a poached salmon pasta salad, seasoned rice or fruit & nut. If you are looking for a lighter bite for lunch then this would be the perfect option!

“Amazing! The most creative and gorgeous catering I have seen!”
Customer Testimonial

MEDITERRANEAN *Box*

If you enjoy the exquisite tastes of Mediterranean food then you would enjoy this boxed lunch. With chargrilled chicken, Italian pickles, vegetables, nocherella olives and mixed leaf, this box smells, looks and tastes delicious!



LUNCH *Bowl*

The tasty and practical lunch bowls are perfect for a day in the office or on-site! With delicious food from Chicken & Chickpea Rice Bowls, Naked Pork Kabab Bowls and the Beef & Falafel Bowl, you will never run out of lunch options. We even offer our homemade soup, perfect for those dark winter days at work!



THREE-COURSE *Meal*

Whether you are looking to treat your employees to breakfast or lunch or entertaining important clients, we have catering options to suit! We can cater for any requirement from individual lunch boxes right up to seated and served three-course meals. If you are looking to plan a larger event or party that you are looking for a more formal style of catering then we can create a bespoke menu perfectly suited to your guests and event.

“

We could not be more impressed with the standard of the food.”

Customer Testimonial

BREAKFAST Box



Lunchtime is not the only time of day we offer catering! Why should you skip the most important meal of the day? Breakfast! We also offer breakfast boxes delivered bright and early for your employees, these boxes can have a range of perfect breakfast options to start the day the right way! With Granola pots /w yoghurt and fruit, ham & cheese croissants, fresh fruit, smoked salmon & cream cheese bagels and much much more!

Hot DINNER



We are also able to provide evening catering, those of you staying late at work or have an evening meeting deserve dinner to be provided for you! There are just as many delicious options as our lunchtime menu, with Katsu Chicken w/ Asian Slaw, Oriental Chicken Noodle Salad and the very tasty Buddha Bowl, you will be able to get through the last few hours of work! We work closely with our clients to create new menus and ideas for breakfasts, lunches and dinners, to make sure that no day is ever the same!

Self SERVE

Are you hosting an all-day event? Why not have self serve stations for breakfast lunch and dinner? Recently we catered for Escaped at the Silverstone Grand Prix, where breakfast was served as a self-serve station with a selection of delicious options for the guests to help themselves to. We can offer a range of stations for a spectacular lunch, with a fish station, providing Lemon & Dill Poached Salmon, Smoked Mackerel Pate Zesty Garlic Butter Prawns and much more! Also, a meat station serving Marinated Beef, Spiced Lamb Shawarma and Chicken Slouvaki. This is also all paired with a colourful salad table! We can also offer a patisserie station to make sure your guests all have their sweet fill, with a wide range of Paisley treats such as Loaded Tarts, Brownies and Eclairs. We can set up the stations according to the schedule of your event and you are sure to have very satisfied guests.



BUFFET

Everyone loves a cold buffet, with all your savoury and sweet needs covered it is guaranteed to be a party pleaser! With various wraps, sandwiches and bread rolls, alongside pork pies, quiche, scotch eggs and many more of your favourites! Not only is this a great party piece we can also provide a drop off buffet, where the food is all prepped, boxed and delivered, all you have to do is lay it up, this is perfect for corporate lunches or dinners!



BIG PANS

Have you heard about our Big Pans? Everything from the look, smell and taste of this set-up creates a spectacular atmosphere for you and your guests to admire! Our Big Pans have been with us from the start, serving Chicken & Chorizo rice dishes or a Paisley twist on the classic Seafood Paella!



DOUGHNUT Wall

Our Doughnut Wall is sure to be a hit with guests! Presented fully loaded with almost 100 Krispy Kreme Doughnuts, this self-serve wall is a great treat for your guests to enjoy throughout the evening.

“

I had the chicken and chorizo paella this evening at a food and drink festival and it was **delicious! Perfect flavours** and chicken so tender!"

Customer Testimonial

PIZZA

Priscilla is our portable trailer containing a Bushman wood-fired, stone-baked pizza oven and we can cook pizza almost anywhere in just 45 seconds! Priscilla only joined us in 2019 and has already been a hit with our event bookings, and her popularity for garden parties and street food events is ever-growing.



BBQ

Boris the BBQ is another great street food option, and provides a great talking point amongst guests! A traditional BBQ with Local Pork Sausages and Herefordshire Beef Burgers or Garlic & Herb Marinated Chicken Breasts.

To find out more about our corporate catering get in touch with us:
Email: contact@paisleyflourcatering.co.uk
Phone: 01299 266 059



3

EVENT & PARTY *Planning*

We can plan the event from start to finish, working with your theme or branding we can dress the venue from head to toe, with linen, crockery, cutlery, furniture & florals. The team are able to design the most beautiful venue for you to host a wonderful event, and take away the stress that event planning can cause!

THE OFFICE Party

When it comes to the theatre of street food, wood-fired pizzas, BBQ's and Big Pan food are pretty epic. Cooked live at your event, they're the perfect party starter! All of our Street Food Menu's include standard disposable plates/boxes and wooden bamboo cutlery. We are able to upgrade these options to include palm leaf plates or crockery if desired.



CHAMPAGNE *Wall*

Meet the twins! Dom & Peri like to party! These two champagne walls can hold up to 96 glasses of fizz, and they also double up as a canapé display. Available for dry hire or fully loaded, place one or both of these beauties in your main entrance area and your guests are sure to be pleased!

GRAZE *Table*

Designed to impress - We love our grazing tables as much as you do! We are always blown away by the lovely comments and positive feedback that we receive so we wouldn't want you to miss out on the opportunity either!

As visually stunning as they are tasty our grazing tables are created using only the freshest produce from the best local suppliers. Metres of endless delight! - they look and taste amazing and give guests the option to eat as much or as little as they please!

Our menus include eco-friendly, recyclable plates and cutlery with the option to upgrade to palm leaf plates or bowls.





TEA & COFFEE

Why not finish off your fabulous event with a hot brew? You are welcome to the option of us serving your tea and coffee to the tables, or we can set up a drinks station for guests to help themselves alongside homemade Petit Fours.

Say CHEESE

Cheese & Biscuits with a BIG twist! Our “Say Cheese” Menu is displayed as a beautiful, self-serve cheese station with a range of quirky props and dressed with beautiful foliage and greenery, which are sure to get your guests interested!

BAR SERVICE

As an outside catering company, we are able to come to you and take care of everything from your arrival canapés, right through to your evening party food. Whether you are hiring our Champagne Walls or TukTuk, or making the most of the bar available at your chosen venue, our friendly staff are happy to host your bar area and make sure your guests don't go thirsty! Our experienced staff ensure smooth service throughout your event.



“The canapés and stone baked pizza were absolutely amazing with compliments from our guests all evening on how beautiful the food was.”

Customer Testimonial



TUKTUK

New in 2020 Tye is our newly-refurbished original Thia TukTuk! Our three-wheeled speed machine is fully fitted with two draught pumps to serve a larger and cider of your choice. Prefer gin? No problem - we can stock the shelves with a selection of artisan gins and fill the fridge with premium tonics. For the wine lovers, there's plenty of space and if you want to keep it low key we can provide a range of alcohol-free drinks too!



“**Couldn't be more than impressed** with Emma and her friendly team! We had a variety of burgers, hot dogs and various sides.. **Absolutely outstanding food** I had many guests come up to me saying how fantastic the food was!! **Highly recommend!!**”

Customer Testimonial

If you are looking to plan an event or party and would like to know more about the services we offer get in touch:
Email: contact@paisleyflourcatering.co.uk
Phone: 01299 266 059



4

STYLING & *Staging*

Here at Paisley Flour, we are aware of how crucial food styling and staging are and that the look and the taste of food are equally important. We don't stop at the food though. We also offer a venue styling service. Our team can work alongside the planner to come up with a theme that perfectly compliments the feel of the event. Florals and your event catering and planning.

EVENT Styling

We can style your venue fitting to your theme, we can provide the furniture and linen hire, and the most beautiful florals. Whether you are looking for a rustic style event or a more modern look we have it covered, creating an immersive experience for your guests.



"The seasoning was spot on and the clever use of spices enhanced everything."

Customer Testimonial





HIRE

Paisley Flour are happy to work within the theme and colour of your event. Why not ask us about crockery hire - we can provide a range of gold-themed rustic plates, cutlery and gold-rimmed glasses, or if you like to stick to traditional cutlery we can offer different specs of silver cutlery paired with china plates and dainty glassware. We offer these different variations of crockery, cutlery, glassware and linen hire in order to make organising your event a little easier for you. We are able to organise its arrival and collection from the site for you and all you have to do is cover any breakages that might occur!



KITCHEN *Build*

Our services stretch far and wide. Many of the events we cater for are at diverse locations, from the dining rooms of manor houses to rural tipi's in the forest and private marquees in your garden. We like to be organised and where possible we will always arrange a site visit before the big day. With wedding venues becoming more unique and remote, some locations require us to provide a full kitchen build. That's right! We can pop up a kitchen to serve your meals from almost anywhere!



SITE *Visit*

We suggest that we take a visit to your chosen venue in order for us to be able to know what equipment we need to hire and the best place to locate the kitchen build if you need one. Your venue can be either inside or outside, we can cater almost anywhere and we look forward to visiting new exciting venues and the stunning local venues we already have a relationship with!

Do you have a venue that needs styling and would like us to relieve you of some of that stress? Don't hesitate to get in touch:

Email: contact@paisleyflourcatering.co.uk

Phone: 01299 266 059



5

COMMON Questions

We have put together a list of our most asked questions, that may be useful to you and also give you an understanding of any additional services we can offer you. If you still have questions then don't hesitate to get in touch with us!

“

Sam, Emma and the team ensured our 40th birthday event was memorable. They went the **extra mile** to make the event **fabulous and enjoyable.**”

Customer Testimonial

Is the food all local produce?

Where possible, our produce is locally sourced from the best suppliers we know! Please note that there may be times during the year when certain seasonal ingredients may not be available.

Can we have our meals delivered?

We are able to deliver all of the meals you have ordered at whatever time of day they are required for.

Do you charge for the travelling to the venue?

We charge £1.50 per mile, per vehicle to include travel and driver costs to parties and events. The first 10 miles of travel are free of charge from our headquarters at DY12 2TZ. However, our delivery service for corporate lunches is free!

Do you provide staff for an event?

Yes! If you are hosting an event we can provide Front of House staff alongside our chefs, depending on the chosen style of dining.

Can you provide Linen & Furniture?

We are able to supply both furniture and linen to help style your event. Furthermore, we are happy to style and dress your whole event, fitting your theme if you wish us to.

Will there be a charge for breakages and losses?

Please note that any breakages or losses incurred to any of PFC property inc. plates, cutlery, glasses or any other equipment or items will be charged at the full price of purchase. Additional invoices will be sent out after the event and we ask that you pay in full within 7 days.





BOOKING *Process*

We are very excited that you have contacted us in regards to your corporate catering! We hope you have found the information we have provided helpful, should you choose Paisley Flour as your event caterer here is what you can expect as part of your booking process..

“

I couldn't have asked for more. Thank you Paisley Flour Catering for making the evening so special.”

Customer Testimonial

Corporate Events

♥ Initial Enquiry

At this stage, we will try to narrow down our menus and create your perfect quote.

♥ Save The Date (non-refundable)

Once we have confirmed availability for your chosen date if you are hosting an event or party, we will ask you to pay a fee of 20% + VAT to secure your booking in our diary. Once this is received, you can sit back and relax! You are locked in our diary and your special date is all about you!

♥ The time in between!..

Rest assured, that although you may not hear from us every week, we are always busy in our office working hard to create and deliver unforgettable experiences for all of our clients. There may be weeks combined where you do not hear from us, but if at any point you have any questions about your booking, then please do call us or shoot over an email and we will get back to you as soon as possible!

♥ 12 Weeks Notice - Final Payment

Three months before your event is when we ask you to make your final payment. By now we hope to have finalised all of your menus, and it is at this time that we will request any further information regarding table plans, timings and dietary requirements etc.

♥ Touching Base

In the few weeks leading up to your event, we will be in touch to finalise any last bits of information. If we have not already done so, we will try and organise a site visit and may need to get in touch with any of your other suppliers that we will be working alongside on your big day.

♥ Your Event Day

When the day arrives we want nothing more than for you to enjoy every minute of it! Rest assured by now we will have gathered all of the important information we require, and we will be looking forward to cooking and serving some fabulous food for you and your guests! We understand that last-minute changes do happen, so keep us in the loop and we will accommodate wherever possible.

Corporate Lunches

♥ Ordering Breakfasts / Lunches / Dinners

All orders for corporate catering need to be done by Thursday to be delivered on the requested days the following week. All numbers, chosen menus and dietary are required with this order.



THANK YOU!

Thank you for considering us for your corporate catering! We hope you have found everything you need in this information package, we really look forward to hearing from you!

To carry on to the next step of your booking process and for us to talk you through our sample menu and provide a quote, then please contact us on:

C O N T A C T

contact@paisleyflourcatering.co.uk

01299 266 059

www.paisleyflourcatering.co.uk

Emma & Team PFC x



contact@paisleyflourcatering.co.uk

01299 266 059

www.paisleyflourcatering.co.uk