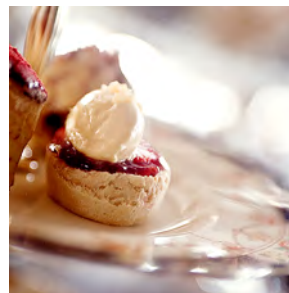
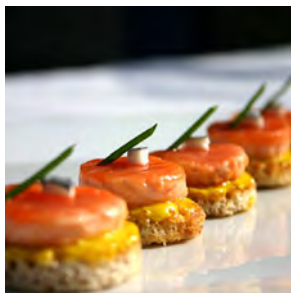


Afternoon tea | Champagne & canapés | Fully-serviced fine dining

Style your party or event around an afternoon tea and/or fine dining dinner with authentic vintage china and silverware, beautifully presented with delightful cakes, sandwiches and canapés. A novel and stylish way to celebrate weddings, birthdays, hen parties, or just for fun!



Era-themed event catering packages



McBaile Exclusive Catering in partnership with Vintage Tea Sets can provide era-themed catering packages such as traditional afternoon teas served on vintage three-tier cake stands with champagne & canapés and a seated dinner to follow, to an event themed around your wildest fantasies for that magical occasion, such as an Alice in Wonderland Mad Hatter's Tea Party or a swinging 60s themed dance.

We can coordinate all the arrangements at your chosen venue, which includes supplying beautiful vintage china, table dressings and styling, distinctive high-quality loose leaf tea, and a range of delicious food.

There are four simple steps to creating your own vintage party or event:

- 1) Choose your style of catering package.
- 2) Choose your food and drink items from our carefully selected menus.
- 3) Choose additional services required.
- 4) Contact us for a no-obligation fully-itemised quotation.

Our catering solutions can accommodate events from as few as two people up to, well, the sky's the limit! We offer a selection of packages that include a fully-serviced event at your chosen venue, delicious food, chefs, wait staff, on-site event manager, vintage china, full set-up and clean-down, delivery and collection.

We also offer additional services to create a fully themed event including glasses, table linen, centrepieces & table styling. In fact, whether you want a garden party with tea and cake for your friends, or a themed film premiere after-party for a thousand guests, you can rely on us to smoothly, efficiently organise the whole event.



Please note though that each Wedding/Event is entirely bespoke and prices will vary depending on the number of guests, level of service and the venue location. There is a minimum spend for each package.





Devonshire Cream Tea Party

Prices from £15.75 pp all inclusive

Selection of 4 cakes & sweet things
Selection of two types of loose leaf tea

Traditional Afternoon Tea Party

Prices from £19.25 per person all inclusive

Selection of 3 types of finger sandwiches
Selection of 3 cakes & sweet things
Selection of 2 types of loose leaf tea

Boston High Tea Party

Prices from £22.10 per person all inclusive

Selection of 3 types of finger sandwiches
Selection of 3 types of savoury tasty bites
Selection of 3 cakes & sweet things
Selection of 3 types of loose leaf tea

Mad Hatter's Champagne Tea Party

Prices from £28.85 per person all inclusive

Selection of 2 types of finger sandwich
Selection of 2 types of savoury tasty bites
Selection of 2 types of hot tea treats
Selection of 2 cakes & sweet things
'Eat me' labelled cupcakes
'Drink me' labelled champagne or non-alcoholic elderflower spritzer
Selection of 3 types of loose leaf tea

See appendix for tea & beverage details



All of our packages include:

- All food as per your selected menu choices
- Vintage crockery: beautiful vintage cups, saucers, side plates & teaspoons from our 1950s range, selection of elegant teapots, cake stands and service ware as appropriate
- Quality linen-effect paper napkins
- 'Buffet' style of service*
- Kitchen staff
- Event manager & wait staff for 3 hours
- Delivery and same-day collection

*If you prefer either a standing 'canapé' style of service or 'seated at table' style of service then just let us know.

For any additional items or services please see page 5



Cakes and sweet things

Russian pistachio nut tea cookies
Fruit or plain scones with clotted cream & strawberry jam
Dark & moist fruit slice
Chewy almond macarons
Double chocolate brownie with chocolate frosting
Caramel chocolate shortbread
Mascarpone & citrus curd tartlets
Vanilla custard and nutmeg tarts
Coffee cream kisses
Chocolate dipped éclairs filled with chantilly cream
Caramelized frangipane slice
Mini victoria sponge
Saffron & rosewater Battenberg
Handmade scented truffles **
Themed, decorated cupcakes **

Finger sandwiches

On white, brown or granary bread or finger rolls
Free range egg, cress & mayonnaise
Cucumber and tzatiki topped with paprika salt
Smoked salmon, squeeze of lemon and milled black pepper
Corn-fed chicken breast, sweet corn, rocket & fresh mayo
Cornish pickle, cheddar cheese & green leaves
Braised pork rilette and apple chutney
Roast beef, mustard, caramelised onion with a dash of horseradish
Line-caught tuna with gherkin, mayo & cherry tomato
Rolled leg of lamb with sweet potato relish and lambs lettuce
Maple cured bacon, field mushroom & fresh baby greens
Red onion, hummus & roasted red pepper
Avocado and tomato with cumin scented salsa
Tiger prawn & lime pickle

Savoury tasty bites

Mini goats' cheese & cherry tomato tartlets
Smoked salmon and crème fraiche blini roulades
Stilton and basil bruschetta
Herb scones with Parma ham and cream cheese
Mini quiche Florentine
Ciabatta crisps with babaganoush and roasted pepper
Beluga caviar blinis **

Hot tea treats

Mini steak and shallot pasties
Mini butternut squash & stilton pies
Baby sausage & mash puffs
Marinated chicken & coriander skewers
Mini fresh beef burgers in ciabatta rolls**
Grilled mini lobster thermidor **

** Additional charges apply POA





Canapés are a great reception food, perfect with a glass of champagne - or perhaps a non alcoholic elderflower spritzer - as a way to get your guests mingling. Whether you serve a couple as a prelude to a main meal, or a dozen as a standalone food offering in themselves, our canapés look and taste fantastic, and are sure to get the party started in style!

All-inclusive packages start from just £1.25 per canapé per person

Vegetarian Canapés

Goat's cheese & vine cherry tomato crostini
Cherry tomato, basil & feta shish kebab
Gorgonzola & basil puff pastry parcels
Roasted pepper & aubergine with babaganoush on toasted ciabatta
Mini Welsh rarebits with shredded leek
Sun blush tomato & spinach tortilla with salsa verde
Rice pastry & red onion tarts with mango salsa

Meat Canapés

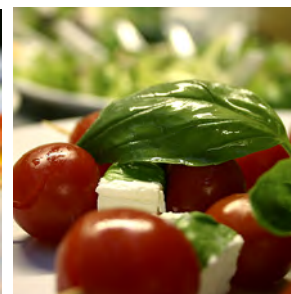
Lime, coconut & mango marinated chicken on water chestnut
Pancetta & goat's cheese parcel
Hoi sin beef & green bean on rice cracker with toasted sesame
Moroccan lamb with tabouleh on toasted flat bread
Pan seared duck breast with creamed celeriac
Slow roast shredded pork belly rilette on crispy crackling
Mini chicken drumsticks marinated in soy & pickled plum dressing

Fish Canapés

Smoked trout blinis with lemon mayonnaise
Tuna sashimi with wasabi & soy on fried wonton pastry
Salmon confit on brown toast with chive & saffron aioli
Prawn & melon skewers with chilli dressing
Smoked mussels & tomato concasse on sweet potato crisp
Fresh sushi rolls with pickled ginger & soy

Dessert Canapés

Mini citrus curd & mascarpone tarts
Frangipane & caramelised marzipan fingers
Chewy coconut macaroon kisses
Chocolate liqueur truffles
Pistachio & almond Turkish delight
Mini Pavalovas topped with whipped cream & fresh fruit



Our inclusive packages offer a fully plated & served canapé experience on beautiful vintage crockery or themed presentation platters, to include:

- Canapés as per your selected menu choices
- Beautiful vintage or themed serving platters
- Quality linen-effect paper napkins
- Professional chef & kitchen staff team
- Event manager & wait staff for 2 hours
- Delivery & same-day collection of crockery/cutlery

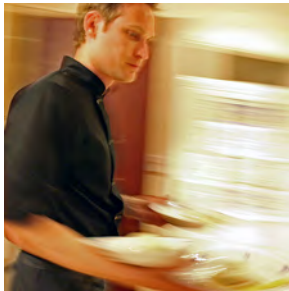
For any additional items or services please see page 5





Relax and indulge in fine food and wines, prepared & served by our talented professional chefs & front-of-house teams. We focus on using the best produce possible, treating it with the care and attention to detail that it deserves, to bring you food that you'll remember for years to come.

We can arrange free tastings* to help you decide on your menu. The experienced event planner that we assign to your event will consult with you from start through to finish, bringing together all the special little touches to create a dining & service experience that is simply sublime.



Fully inclusive three courses from £36.95 per person

Additional courses from just £5.95 per person

Tea & coffee with vintage crockery from just £4.50 per person

Handmade liqueur truffles from 95p per person

(all prices are exclusive of VAT)

Our inclusive packages offer a fully served & plated dining experience on beautiful vintage crockery, to include:

- All food as per your selected menu choices
- Choice of a variety of breads & butter or extra virgin olive oil to accompany
- Beautiful vintage starter, main & dessert crockery, side plates & vintage style cutlery
- Quality linen-effect paper napkins
- Professional chef & kitchen staff team
- Event manager & wait staff for 6 hours
- Delivery & same-day collection of crockery/cutlery



Starters

Cashel blue & basil crostini with dressed baby leaves
 Fresh roasted plum tomato soup with aubergine oil
 Goat's cheese & grilled ratatouille tart with walnut oil & parsley
 Tian of roasted squash, pine nut & courgette with a chilli infused confit of red capsicum
 Severn & Wye salmon mousse with avocado, peppered ciabatta crisp & water cress
 Cod & caper terrine, with preserved lemon & walnut bread
 King scallop & prosciutto millefeuille with baby pea puree & cherry tomato reduction
 Confit of wild Scottish salmon, caviar & saffron essence
 Warm salad of tiger prawn & fennel with citrus dressing
 Quail three ways, smoked, braised, stuffed & poached
 Foie gras terrine with truffle chutney & brioche
 Warm salad of smoked chorizo & chick pea, with fresh herbs & roasted red onion

Main Courses

Fresh herb gnocchi with a field mushroom & crème fraiche veloute
 Crisp puff pastry & slow roasted courgette & pepper cylinder with aged balsamic dressing
 Ravioli of lobster & spider crab with sauce vierge & green leaves
 Medallions of Monk fish & Scallop on asparagus risotto, with minted pea puree
 Confit fillet of Scottish salmon on a bed of buttered new potatoes with micro herb salad & citrus vinaigrette
 Barbecued rump of lamb with sweet potato puree, sweet potato crisp, caramelised baby beetroot
 Ballotine of corn-fed chicken, stuffed with pistachio & cognac mousse with sweet potato puree
 Loin of wild Gloucestershire boar, Maris Piper & goat's cheese gratin & a citrus jelly
 Confit belly of pork on celeriac puree, with fried julienne of parsnip & wilted baby spinach
 Seared fillet of organic Church Farm beef with truffle risotto, parmesan & roasted vine tomatoes

Desserts

Citrus curd tart with crème fraiche & creamy apple compote
 Chocolate soufflé with almond finger biscuits & lemon syrup
 Banana tarte tatin with toffee reduction & pecan cream
 Licorice parfait with vanilla tuilles & lime syrup
 Roasted mango terrine with green tea foam
 Tobacco & wine poached pears with a champagne sabayon
 Crystallised ginger & Greek yoghurt panacotta with strawberry salsa
 Mixed berry & cinnamon clafoutis with warm pouring cream & cardamom ice cream
 Gateau Breton with redcurrant compote
 Hot chocolate & crème anglaise fondant with rum soaked cherries & br&y crisps
 A selection of the finest local & regional cheeses with water biscuits & grapes

*If you decide to book with us for your event otherwise a concessionary charge will apply.



www.vintageasetsets.co.uk | www.mcbaile.com



Service staff

McBaile undertake thorough assessment procedures before inviting prospective management and event staff to join the team.

You can rest assured that your event will be managed and run by experienced, well-presented and friendly staff who will really contribute to making your event something special.

Whatever the style of staff you require for your event, we provide a 1st class experience.

- Event Manager
- Professional chefs
- Kitchen staff
- Wait staff
- Bar staff
- Themed staff

Kitchen equipment

Sometimes a domestic oven with dodgy elements just isn't equal to the demands of serving 200 guests with exquisite canapés. McBaile are experienced in assessing the equipment which may need to be brought in to your event to provide the best level of service possible. From combi steam ovens and plate warming cupboards, through to water boilers and walk-in fridges, we can provide the equipment - should it be needed - to ensure that your event runs without a hitch.

Full event kitchen packages start from just £250.



Marquees, furniture and equipment

Whether it's a Chinese hat marquee strewn with fairy lights in a field, or glassware for your reception drinks, we can arrange everything as part of our event management service. Working with a hand-picked selection of high quality suppliers, we can bring everything together to manage all your event requirements, reducing your stress levels, and saving you time and money!

Theming/design

McBaile can offer a complete event theming service to bring together all the elements of a successful event, whether it's a wedding, anniversary, product launch or Christmas function. Our experienced and creative event management teams will consult with you right from the start, capturing the essence of what your day will be about so that it is personalised to fulfil your exact requirements. You can be involved as much or as little as you like, confident that McBaile's team will sort everything out for you: on time, on budget and always with creative vision in mind, ensuring that we bring you something special.

Contact us

We'll be happy to discuss your requirements

Vintage Tea Sets

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McBaile Exclusive Catering

Freephone: 0800 8600 269

Head Office: 01179 555 271

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Appendix 1 - Loose Leaf Teas

Finest quality loose-leaf tea

To give your guests a truly authentic tea-tasting experience we can provide an extensive range of quality loose teas sourced from *Lahloo Teas* that will complement your afternoon tea down to a T!

Lahloo Breakfast

An invigorating and full-bodied Assam-rich blend of just 3* Indian teas with a smooth aroma of honey, this is a perfect all-day tea.

Earl Grey

Uplifting and refined; fragrant Himalayan Darjeeling infused with pure cold-pressed Sicilian bergamot oil (usually artificially perfumed!).

Assam Chai

Warming and invigorating golden Assam tips with Indian spices – ginger, cardamom, bay, cloves, cinnamon, star anise.

Guricha green

Utterly revitalising, sweet green tea from the Japanese spa town of Ureshino – they've been making the tastiest green tea since 1504!

Golden Rooibos

Organic caffeine-free 'redbush', from the Western Cape, South Africa, is full-bodied and rich in anti-oxidants!

English Peppermint

Vibrant and fresh; mint tea as it should be! A rare mint variety grown in England (Black Mitcham - known as the worlds' best since the start of 20th century). Calming, caffeine-free, after-dinner mint.

Smoky

Our reviving cinnamon-smoked tea, made for us by the Handunugoda tea garden, Sri Lanka, evokes afternoons curled up by an open fire!

Dragon Pearls

Delicate and refreshing; Fujian mountain green tea tips hand-rolled and infused with pure jasmine flowers.



Amber oolong

Warming and sumptuous; rich charcoal-roasted oolong from Nantou County, Taiwan, with a seductive amber hue. Wonderful alternative to espresso after dinner!

Pink Rosebud

Ethically harvested* pink rosebuds make a fragrant caffeine-free infusion. Nourish from the inside-out!
(*when possible we use Iranian buds but sometimes we use Chinese).

Green Mulberry

Delightful caffeine-free infusion from Thailand. Rich, fruity, sweet and full of anti-oxidants.

Sobacha

More-ish sweet and nutty Japanese caffeine-free toasty buckwheat nib infusion. Unique and delicious!

We have countless more styles of tea to choose from, so if you can't see a style above that you like, just let us know what you're looking for and the chances are we will be able to get it for you to try.

Of course we can also supply a range of coffee, always selected for its quality and flavour.

