



LAURA LOVES

KALM KITCHEN

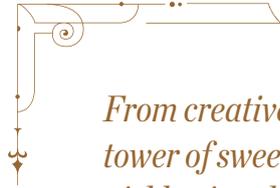
Inspired event catering



There's only so long I can keep hearing the name of the same company whispered in my ear before I have to investigate further and this is exactly how our partnership with Kalm Kitchen came about.

Multiple sources kept recommending this catering company to me, so I thought I'd better test them out and see if they came up to my exacting standards.

Well, they did that and then some! If you're not blown away by the presentation and taste of their food, their innovative and adaptable menus, locally sourced produce or immaculate, friendly service, you'll certainly be wowed by some of their less traditional answers to a formal wedding breakfast.



From creative desserts that allow guests to curate their own pudding from a tower of sweet treats, to a late night munchies menu that includes pork and pickle pies alongside salted caramel popcorn, Kalm Kitchen are at their very core foodies who like to cook for other foodies and know precisely how to cater for every taste bud.

Included in their package prices are four canapés followed by a three-course breakfast; your dedicated event manager plus all catering and waiting staff; china, cutlery and linen; your own private tasting and no emphasis on a minimum number of guests.

In December 2012, Fetcham Park played host to the judging panel of The Wedding Industry Awards and it was Kalm Kitchen who created an exquisite menu to refuel the cream of the wedding industry crop as they laboured over their final decisions.

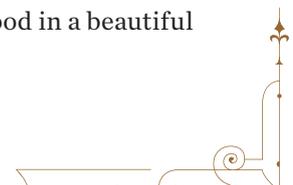
Suffice to say, if these guys could manage to elicit groans of culinary delight from wedding bigwigs, they will definitely know how to satiate your guests!

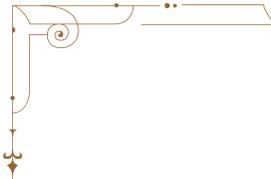


Since 2005 we have been providing exceptional food and outstanding service to weddings across the south of England. We pride ourselves not just on the presentation and taste of our food, the quality of our locally sourced produce and our team of event professionals but, above all, on our passion for the details that make your special day fabulous.

Kalm Kitchen would love to work with you to make your day perfect. Our event manager will take the anxiety and stress from your shoulders and create the perfect wedding breakfast you always envisaged.

The wedding breakfast is at the centre of your celebration; a meal that excites your guests, becoming a great talking point and one of everyone's lasting memories of your special day. We source our ingredients from carefully selected local producers or fresh daily from the market. We never compromise on the quality of the produce and everything is prepared by our team of experienced and creative event chefs. Our menus are designed by James, the head chef, to reflect our belief that great ingredients should be allowed to speak for themselves. We cook to enhance and highlight flavour and present our food in a beautiful and elegant manner.





All Inclusive Pricing

Kalm Kitchen knows that planning your wedding can be complicated enough without having to understand complex catering quotations. To make your planning as easy as possible we provide straightforward pricing with no hidden costs so you can set firm budgets. The all-inclusive price shown against the main courses in this pack includes:

Four canapés followed by a three-course wedding breakfast.

An experienced event manager who will ensure that everything runs to plan on the day.

Chefs, kitchen staff, and front-of-house staff including wine waiters for the canapé reception and meal.

Fine white bone china, elegant cutlery and glassware and beautiful white linen tablecloths and napkins.

An initial planning meeting to discuss your vision in detail.

A private tasting so you can sample alternative menus before making any financial commitment.

An event planner who will work with you to create a detailed event plan describing your day from start to finish.

No minimum number of guests.

Vegetarian or other dietary options for the starter, main and dessert.

A selection of fresh rustic breads.

Coffee, tea and Kalm Kitchen truffles.

Bride's cake knife and cake tablecloth.

Table stands and water jugs for each table and a supply of ice.

There is a £500 kitchen set-up at charge at Fetcham Park.

We will provide the perfect wedding breakfast (with food starting from £55 per head), including everything you need for an outstanding event.





Sample Menus

£72 per person

Selection of four canapés

Sesame seared tuna Carpaccio on marinated radish with ginger and Asian herb salad

Beef fillet on roasted garlic mash with roasted baby artichokes, chargrilled courgettes and a broad bean salsa

Lemon tart with passion fruit sorbet and summer berries

£96 per person

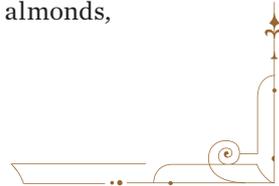
Selection of four canapés

Pan fried scallops on sweet corn puree, crispy Parma ham and toasted corn

Loin of lamb with pea puree, mint jellies, spring vegetables and a lemon thyme jus

“Cherries and Berries”

Raspberry and cherry sorbet with white chocolate almonds, caramalised puff pastry, jelly and cream



Please note that as well as VAT, these prices (based on 80 guests) include staff, linen, crockery, glassware and the kitchen set-up charge at Fetcham Park.

Full menus are available on request

CONTACT

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Photos taken by Eddie Judd at The Wedding Industry Awards national judging day held at Fetcham Park in December 2012, catered by Kalm Kitchen.

www.eddiejuddphotography.com
www.the-wedding-industry-awards.co.uk