



## **DDR Conference packages – Summer 2025**

All DDR Prices include – full service, cutlery, crockery, glass, tablecloths for buffet food and drinks station. Food, juice at lunch, tap water with glass, 3 lots tea and coffee.

Service times - 7-hour staff on site

Based on minimum of 35 people

### **DDR 1- £22.95 + VAT per head**

- 3 lots of filter coffee and Clipper tea served in mugs – with herbal teas and plant-based milk
  - Arrival mini-Danish pastries
- Mid-morning homemade bite size flapjack
  - Lunch to include -  
Selection of sandwiches, baguette and roll  
Organic fruit platter and homemade cake platter  
*Includes a glass of local apple juice at lunch*  
*To reduce our use of cling film, we can serve this menu on reusable plastic platters*

### **DDR 2- £24.50 + VAT per head**

- 3 lots of filter coffee and Clipper tea served in mugs
  - with herbal teas and plant-based milk
  - Arrival mini-Danish pastries
- Mid-morning homemade bite size flapjack
  - Lunch to include -  
3 x seasonal salads – v  
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Focaccia, bean pate, chimichurri – vg  
Polenta, pea & mint puree, sundried tomato - vg, gf  
Flatbreads, hummus and olives  
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Organic fruit platter and homemade cake platter  
*Includes a glass of local apple juice at lunch*

### **DDR 3 - hot - £28.95 + VAT per head**

- 3 lots of filter coffee and Clipper tea served in mugs– with herbal teas and plant-based milk
- Arrival mini - Danish pastries
  - Mid-morning homemade bite size flapjack
    - Lunch to include -  
Hot menu –  
select from menu over page.  
*Includes a glass of local apple juice at lunch*

### **Additional items– if required**

Mini Danish pastries - £1.90 + VAT per head

2 finger buffet options at £4.50 + VAT per head or can add more options if you prefer.

Juice at £5.50 + VAT per 1 litre bottle – for additional juice throughout the day

Water jug and glasses for speakers for conference stage - £5 + VAT for 5 speakers

*Any additional tea and coffee and staff on site, will be charged accordingly.*



Call us on: 0117 330 8189  
Email us at: [events@kateskitchenbristol.co.uk](mailto:events@kateskitchenbristol.co.uk)





### **DDR 3 Menu**

#### **HOT BOWL**

Lunch to include –

#### **HOT BOWL – choose 2 -more options available upon request**

Summer greens & English cheese lasagne, garlic ciabatta- v  
Roasted aubergine, lime & cashew satay sauce, rice, coconut chutney – vg, gf  
Roast courgette, fennel, tomato & bean stew, herb roasted potatoes- vg, gf  
Chickpea and new potato curry, fresh peas & greens, Abu Noor laffa bread- vg  
Chermoula roast white fish, sweet & sour pepper, flatbreads  
Traditional moussaka & green salad  
Toulouse sausage and bacon cassoulet, salsa verde, herby crumb  
Chicken thigh, lemon, tomato and orzo, gremolata

All served with local green leaves

#### **DESSERTS – choose 2**

Lemon & passion fruit tart  
Double chocolate tart, raspberries  
Peach & almond tart  
Courgette & pistachio cake, vanilla icing- vg, gf  
Black forest cheesecake

Includes a glass of local apple juice at lunch

gf - recipe does not contain gluten/wheat, however there may be traces of gluten present in our kitchen.

df – dairy free

**(We can provide alcohol with our menus with glasses and staff to serve if required)**

#### **Kate's Kitchen Nut and Gluten Allergen Statement**

*'In our nut and gluten free dishes, even though they are made without the physical nut and gluten allergen, they may contain traces of the allergen due to the kitchen not being in a nut and gluten free environment. If someone in your party is severely allergic to nuts or gluten please make them aware'.*

This is also applicable for all other allergens such as dairy, celery, molluscs etc.



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