

Elysia

BREAKFAST + APERITIF

SAMPLE MENUS

SPRING 2018



BREAKFAST

From a healthy bite to a hearty brunch.

Locally Roasted Organic Granola *(vegan option available, gl)*
*with natural British yoghurt, fresh fruit
compote and grape molasses*

Wonky Spread on Sourdough Bread *(vegan option available)*
*marmalade made from fresh “wonky” fruits
and farmhouse butter*

Twice-baked Almond Croissant
handmade by Pophams bakery

Fruit Smoothie
made with surplus seasonal fresh fruits

Zigzag Tea & Beans & Ground coffee
from Notes Roastery

£4-8/person





LUNCH

We offer a selection of bespoke lunches for conferences and events.

ChicP hummus dips from Wonky Veg (veg, gl)
Focaccia with olives, tomatoes and onions (V)

Warm Stuffed Bread Boules (V and veg option available)

or

Fresh Handmade Italian Pasta (V option available)
with seasonal vegetables or free-range meat

Territorial Cheeses and Cured Meats (V option available)
with a range of sourdough bread

£ 8-11.50/person

Handmade sandwiches (V and veg option available)
and British cheeses, ChicP dips

£4-6/person

AFTERNOON TEA

A pick-me-up to invigorate on a busy day!

A Rich Chocolate Brownie

with hazelnuts

Sweet Amaretti cake

made with almonds

Poached fruits or Compote

made with seasonal fresh fruits

Zigzag Tea & Fresh Ground coffee

from Notes Roastery

£2.50-4/person





APERITIF

An apéritif is a moment for drinks and canapés that readies your appetite for dinner.

Organic Olive Tapenade (Veg)
on sourdough bread

Salmon Crostini
with herby hummus and fresh chives

Cheesy Stilton Gougère (V)
topped with a colourful vegetable dip

ChicP Hummus Verrine (Veg, gl)
*with wonky vegetable crudités
and chickpea crispbreads*

British territorial cheeses and cured-meats
boards with sourdough bread

£5-9/person

WINE

We know the importance of good drinks and partner with a fantastic wine company!

One to Wine

Our sister company is expert in bringing bar-quality services to any event and has an exquisite wine list paired carefully with our menus to suit any price range. One to Wine sources wines from small producers in France and Italy.

One to Wine also offers three amazing wine-based cocktails that will get any Spring party started.

Service offered: Food & Wine pairing and Sommelier

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A FEW WORDS FROM OUR CLIENTS

"We were so impressed with the spread, layout and incredible staff that Elysia provided. Everything was perfect and we will definitely be using them again for future events, from breakfasts to night gatherings."

- Adriana G., **Holition**



"The bread is so delicious, and the team loves it! It is so lovely to get daily deliveries by this fantastic venture."

- Kate W., **Airbnb**



"Elysia was a joy to work with. Responsive and timely, the team reassured us that everything was organised for the big day! "

- Laura B., **Government Digital Cabinet**

ABOUT Elysia

The name Elysia is derived from the Elysian fields in Greek Mythology, a blissful place where Ancient Greeks went for a happy afterlife.

We give rescued food a new lease of life!

At Elysia we make food that is **natural, handmade** and **rescued!**
We work with passionate **local artisan producers** to **rescue high-quality** food that would otherwise be thrown away and transform it into **tasty bites**.

We value pears that don't fit **the conventional standards of beauty**, organic granola discarded due to **overproduction**, British cheese that was sampled during the maturing process, even **misshapen** sourdough loafs, and many more local products!

Some of our clients:



TERMS & CONDITIONS

Service: We can simply deliver the ingredients for your event, however we have found that it is preferable to provide you with at least one member of staff who will dress the buffet table, keep it stocked, serve and be on hand to answer questions about the produce. They will also pack up and clean down the buffet section. Preparation & Service staff costs **£13.50 per hour per staff member**. Transport of staff to and from the event location will be charged at cost price.

Delivery: We are able to deliver by bicycle to central London at a chosen time. Delivery is charged at approx. **£10**. Our menus are designed to be **delivered 2 hours prior to service** to allow time to freshly assemble, display and ensure everything is perfect before the guests arrive.

Order timing: Typically we need 48 hours to prepare an order except otherwise stated by Elysia. We have a minimum order value of £250 for office catering in weekdays and £400 for weekends catering.

Payment: We invoice our customers at delivery. However, we reserve the right to request a **30% deposit** up front for new customers and orders above £300. Payment is due within 14 days after receiving the invoice (except specific agreements). If the date of payment is exceeded, a **reminder fee** of £50 will be charged and 10% of the invoice per late month.

Cancellation: We understand that a confirmed event can be cancelled, even at the last minute. To cover arrangements that have been made at that time, the following charges will be incurred:

- Before or within 21 days of event - 25%
- Within 14 days of the event - 30%
- Within 7 days of event - 60%

Please find the details of our terms and conditions on www.elysiacatering.com/termsandconditions.

CONTACT INFO

Elysia

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