



# Corporate Catering

Delighting guests across the South West

2026-2027



# Food that works as hard as you do

Conferences & seminars  
Awards Ceremonies  
Away Days  
Product Launches  
Christmas Parties  
Director Lunches  
Networking Receptions



Co-Founder Pete Cranston

*"Queen and Whippet were brilliant on every level. Super quick to respond and immediately understood what we needed. The food was also incredible - varied and delicious, and Pete was very accommodating to various dietary requirements. 10/10 would recommend to anyone looking to cater a corporate event/shoot."*

Soho Home



01 Freshly prepped,  
low-waste menus

03 Nutritionally considered for  
focus and sustained energy

02 Designed around  
dietary inclusion

04 Calm communication &  
flexibility as standard.





# Our process

01

Share a few details via our [enquiry form](#), call us on 0117 990 1997 or email [hello@queenandwhippet.com](mailto:hello@queenandwhippet.com) with your date, guest numbers and catering requirements.

To get an idea of our pricing in advance, see [here](#)

02

We'll create a bespoke quotation and event proposal tailored to your plans

03

Once confirmed with a deposit, we'll coordinate logistics, carry out site visits where needed and manage the details behind the scenes.

04

On the day, our team will deliver thoughtful food and seamless service from start to finish.

# Pricing

Choose the style of catering that suits your event. We'll take care of the rest.

## Four canapés: £15

*Handcrafted bites to make a big first impression*

## Three bowls: £20

*Keep guests energised without keeping them in their seats*

## Four bowls: £25

*A more generous take on our standing feast*

## Open sandwich selection: £15

*Effortless eating, without compromising on flavour*

## Buffet food station: £35

*Generous, colourful platters built for helping yourself*

## Desserts: £12

*A memorable finish, worth saving room for*

Prices include staff and standard event equipment for parties of 30 guests or more.

Where specialist kitchen equipment is required, or for smaller events, we'll provide a clear breakdown as part of your bespoke quotation.

Looking for an executive lunch or something more tailored? We'd be delighted to create a bespoke proposal.

All prices are per person and exclusive of VAT



# Menus

Our menus can be served as they are, or tailored to reflect your brand, theme and dietary requirements.

Please ask if you'd like to see plated menus.



Co-Founder Jo Cranston

*"A BIG thank you to Pete and his team for making our corporate event a success. Right from the beginning he understood the importance of providing the best service possible for our high value customers, The whole experience was seamless, demonstrating professionalism and flexibility to accommodate our needs. The service staff on the day were great. Professional and friendly and the food was superb"*

KLM Airlines



# Canapés

## Meat

Beef carpaccio, lardy bread, mustard mayo, pickled shallot – g, e \*  
Ham hock and black pudding croquette, pickled plum puree – g, d, e \*  
Chicken pop-corn, kimchi mayo – g, d, e \*  
Lamb shoulder fritter, burnt apple puree – g, d, e \*

## Fish

Kedgeree arancini, lime pickle – g, d, e \*  
Cornish crab muffin, chive cream cheese – g, d, e \*  
Seabass ceviche, squid ink cracker, dill  
Crispy cod, pea puree, vinegar powder – g, d, e \*

## Vegetarian

Blue cheese, walnut and tarragon tart – g, d, e  
Mac'n'cheese arancini – g, d, e \*  
Pimento cheese, grilled brioche sandwich – g, d, e \*  
Ratatouille croustade, basil – g, d, e  
Labneh, spinach blini, poached pear – g, d, e  
Polenta crisp, whipped ricotta, crispy onion – d \*  
Wild mushroom vol-au-vent – g, d, e \*

## Vegan

Buffalo cauliflower fritter, smoked paprika vegan mayo – g \*  
Beetroot crisp, vegan labneh, caramelised walnut – n  
Poppadom, smoky baba-ghanoush, pickled cucumber, chervil – g

Key: v - vegetarian, vg - vegan, d - dairy, e - egg, - gluten, n - nuts \* - warm

We are dietary-inclusive caterers. Please enquire about adapting menus for allergies or dietary requirements.



# Open Sandwiches

Served on a selection of breads and bagels

## Meat & Fish

Curried chicken, gem, mango, chive - g

Smoked bacon, brie, jalapeño - g, d

Chicken, cream cheese and tarragon - g, d

Prawn, radish, watercress and asparagus hot dogs - g, d

## Vegetarian & Vegan

Roasted red pepper spread, cucumber and radish - g, Vg

Hummus, pickled cucumber, pumpkin seeds - g, Vg

Mozzarella, tomato, pesto - g, d, V

Sliced potato, crème fraîche, watercress, pickled red onion - g, d, V

Cheddar, salsa verde, tomato, toasted seeds - g, d, V

Egg, aioli, dill, harissa - g, e, V

Labneh, za'atar, olives - g, d, V

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# Bowl Food

## Meat

Lamb shawarma, couscous tabbouleh, spring onion - g  
Slow cooked beef shin ragu, buttery mash, spinach - d  
Cider braised pork belly, bubble and squeak, apple - d  
Crispy chicken thigh, coconut rice, sambal, pickled cucumber – g, d  
Cheesy mashed potato, merguez sausage, red cabbage – g, d  
Beef bourguignon – slow cooked beef, red wine, mushroom, pearl onion - g  
Confit duck, sweet potato mash, jus, pickled onion  
Pho - Beef sirloin, noodles, beef broth, basil, lime, spring onion - g

## Fish

Squid, roast tomato and butter bean stew  
Borlotti and shallot cassoulet, buttered coley - d  
Puy lentils, scallop, turmeric butter - d  
Poke - lightly cured Somerset trout, sushi rice, avocado, edamame, mango, sesame  
Torched mackerel, beetroot and potato salad, chimichurri

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# Bowl Food (continued)

## Vegetarian

Aubergine and tomato curry, mint yoghurt - d

Mac 'n' cheese, gherkin - g, d

Cheese tortellini, spiced tomato, chive - g, d

Wild mushroom, tarragon cream and gnocchi - g, d

Ramen - Seaweed broth, pickled mushroom, bbq mushroom, noodles, pak choi, egg - g, e

## Vegan

Squash, chickpea and olive tagine

Roasted root vegetables, quinoa, coconut sauce

Charred ras-el-hanout broccoli, puy lentil, tahini dressing

Seared cauliflower, spinach, beetroot hummus, salsa verde

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# Buffet Food Stations

## Platters

Pick three (one from each section) and four salads

## Meat

Rare roast beef, chimichurri

Date and garlic chicken thigh, parsley and red onion

Peach, parma ham, rocket, pinenuts

## Fish

Yoghurt and spice roasted cold stream trout, cucumber – d

Smoked mackerel cheese cake – g, d

Coley Provencal – tomato, olive, fennel, herbs

## Vegetarian & Vegan

Sweetcorn fritter, lemon and herb dressing – g, e, V

Roast squash, coriander, spring onion, seeds, tahini dressing– s, d, Vg

Miso aubergine, spring onion, crispy chickpeas – Vg

Beetroot carpaccio with whipped feta, walnut, and pomegranate – d, n, V

Grilled courgette, halloumi, sweetcorn - d

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# Buffet Food Stations (continued)

## Salads

Green beans, rocket, shallot and pinenuts - Vg

Orzo, pomegranate, herbs – g, Vg

Tomato, red onion, capers, sourdough - Vg

Kale, apple, walnut – n, VG

Watermelon, cucumber, feta, mint – d, V

Roast beetroot, pickled onion, feta, parsley – d, Vg

Grilled courgette, gem, chickpeas, balsamic dressing - Vg

Roasted aubergine, spinach, olives - Vg

Fennel, apple, shaved courgette, walnut dressing – n, Vg

Potato, chive, paprika oil, yoghurt – d, V

Roast potatoes, rosemary, thyme and confit garlic - Vg

Couscous, sultanas, red onion, herbs, lemon – g, Vg

Torched broccoli, sunflower seeds, shaved pecorino – d, V

Grilled cauliflower, hazelnuts, pickled shallots, turmeric – n, Vg

Tomato, apple, cucumber, sesame, cider vinegar dressing – s, Vg

Sweet potato, rocket, confit garlic, chilli - Vg

Cos, croutons, anchovies, Caesar dressing – d, g

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# Desserts

Pick two

Berries, mascarpone cream, toasted oats – g, d, V

Dark chocolate delice – g, d, e, V

Baked apples, sultana syrup, vegan cream – Vg

Tiramisu – g, d, e, V

Berry trifle – g, d

Blackcurrant Basque cheesecake – g, d, e, V

Fruit skewers - Vg

Lemon panna cotta, strawberry coulis - d

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# Drinks

## Softs

£5

Arnold Palmer – Iced tea, lemonade

English Garden – Soda, mint, cucumber, apple juice

Elderflower Spritz – Elderflower, soda, lemon

Virgin Pina Colada – Pineapple, coconut, lime

Shirley Temple – Ginger ale, lime, grenadine

Rosemary Grapefruit Spritz – Grapefruit juice, rosemary, soda

## Cocktails

£9

Azalea – Vodka, lemonade, grenadine

Campari Spritz – Campari, prosecco, soda

Screwdriver – Vodka, orange juice

Dark 'n' Stormy – Rum, ginger beer, lime

Gin Rickey – Gin, lime juice, soda

Summer Tea – Vodka, iced tea, mint

We can source and supply a wide variety of drinks suitable for your event, these are just a sample.



# Things we get asked

**Do you provide staff, equipment and service management?**

We can provide everything from simple food delivery to fully staffed event catering, including chefs, front-of-house teams, bar service, equipment, tableware and event-day coordination.

**What areas do you cover?**

We're based in Bristol and cover Somerset, Gloucestershire, Wiltshire, Dorset and South Wales.

**How far in advance should we book?**

Booking as early as possible is always advisable for larger events, though shorter lead times can often be accommodated depending on the scale and requirements of the brief. If you're working to a tight deadline, we'll always be honest about what's achievable.

**How do you handle last-minute changes?**

Our solid background in corporate event management means changing guest numbers, evolving schedules and stakeholder requests are familiar territory. Clear communication and practical problem-solving help ensure adjustments are handled smoothly.

**Can you cater across multiple locations or over several days?**

Yes. We regularly support multi-day events, conferences and programmes with complex schedules.



# Contact

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 [@queenandwhippet](https://www.instagram.com/queenandwhippet)

[queenandwhippet.com](https://www.queenandwhippet.com)

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