



EST. 2021

CRAFT

▪ EVENT CO ▪

LAGAN VALLEY ISLAND HOSPITALITY
2025

BREAKFAST/MID MORNING OPTIONS

The Following Options are Available from 8.30am

COLD

Overnight Oats, Seasonal Berry Compote – £3.70

Clandeboyne Natural Yogurt, Seasonal Berry Compote,
Locally Sourced Granola – £4.20

Freshly Baked Buttermilk Scones with Butter & Preserves – £4.25

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Assorted Danish Pastries – £4.50

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Mini Continental Pastries – £4.70

Pain Au Chocolate, Assorted Danish Pastries, All Butter Croissant

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Fresh Fruit Platter (Min 10 Person) – £3.40

Fresh Whole Fruit – £1.50

Allergens & Special Dietary Requirements

If you have a food allergy or intolerance, please speak to a member of the team.
We operate an artisan kitchen which contains all food ingredients and all recognised allergens;
therefore we cannot guarantee the absence entirely of any allergen.

BREAKFAST/MID MORNING OPTIONS

The Following Options Are Available From 8.30am

HOT

Grilled Bacon or Sausage Brioche Rolls – £7.45

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Baked Field Mushroom, Confit Tomato & Spinach, Brioche Roll – £7.45

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Grilled Vegan Sausage Bap – £7.55

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Grilled Sausage And Bacon Croissant, Ballymaloe Relish – £7.55

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Full Traditional Breakfast Options Available on Request

Allergens & Special Dietary Requirements

If you have a food allergy or intolerance, please speak to a member of the team.
We operate an artisan kitchen which contains all food ingredients and all recognised allergens;
therefore we cannot guarantee the absence entirely of any allergen.

REFRESHMENT BREAKS

Bottled Still or Sparkling Water – £2.00

Steeper Culture Locally Sourced Kombucha 250ml – £2.60

Smoothies – £3.50

- Mixed Berry & Clandeboye Yoghurt
- Mango & Raspberry
- Banana, Kale, Kiwi, Chia Seeds, Apple Berry, Blueberry & Banana

Chilled Kilner Hydration Stations (5 litre)

Infused Waters – £15.00

Cucumber & Mint , Orange & Basil, Homemade Lemonade

Juices – £15.00

Orange, Mixed Berry, Elderflower & Mint

BEVERAGES

1ltr Jug of Pure Orange or Apple Juice – £3.95

Freshly Squeezed Orange Juice – £8.50

Fresh Apple Juice – £8.50

Armagh Sparkling Apple Juice (70cl Bottle) – £6.25

Diluted Orange & Blackcurrant (1 litre Jug) – £3.75

Additional Tea or Coffee – £2.60

Allergens & Special Dietary Requirements

If you have a food allergy or intolerance, please speak to a member of the team.
We operate an artisan kitchen which contains all food ingredients and all recognised allergens;
therefore we cannot guarantee the absence entirely of any allergen.

REFRESHMENT BREAKS

Freshly Brewed Johnson's Coffee or Thompson Family Tea – £2.60

Alternative Milk & Herbal Teas Available on Request

Assorted Biscuit Section – £3.70

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Individually Wrapped Border Biscuits – £3.80

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Freshly Baked Buttermilk Scones with Butter & Preserves – £4.25

Freshly Brewed Johnson's Coffee or Thompson Family Tea

All Butter Shortbread – £3.70

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Traybake Selection – £6.30

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Vegan Traybake – £5.20

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Glazed Donuts – £5.20

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Muffin Selection – £5.20

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Allergens & Special Dietary Requirements

If you have a food allergy or intolerance, please speak to a member of the team.
We operate an artisan kitchen which contains all food ingredients and all recognised allergens;
therefore we cannot guarantee the absence entirely of any allergen.

LIGHT LUNCH OPTIONS

Selection of Gourmet Sandwiches – £8.70

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Chefs Soup, Freshly Baked Sourdough Roll – £6.50

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Soup & Sandwich – £13.50

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Grazing Station – £14.00

Selection of Cured Meats, Freshly Baked Breads, Chutneys & Preserves

Freshly Brewed Johnson's Coffee or Thompson Family Tea

FINGER FOOD

Freshly Brewed Johnson's Coffee or Thompson Family Tea

Minimum Order of 10 People

Spiced Chicken Skewers

Breaded Chicken Goujons

Sausage Rolls

Honey And Mustard Glazed Baby Sausages

Vegetable Samosa

Quiche Lorraine Tartlet

Southern Fried Chicken Goujons

Mac And Cheese Fritter

Grilled Chicken Skewers

Sweet Potato Falafel

Hoi Sin And Sesame Glazed Baby Sausages

Fire Roast Pepper And Mozzarella Tartlet

Twice Baked Potato, Scallion

Mini Beef Burger

Three Items – £11.50

Four Items – £14.40

Five Items – £17.00

Additional ½ Sandwich Per Person – £3.00

Allergens & Special Dietary Requirements

If you have a food allergy or intolerance, please speak to a member of the team.
We operate an artisan kitchen which contains all food ingredients and all recognised allergens;
therefore we cannot guarantee the absence entirely of any allergen.

HOT FORK BUFFET MENU

Minimum order 10 people

Freshly Brewed Johnson's Coffee Or Thompson Family Tea

Chicken & Smoked Bacon Chasseur
Beef Lasagne, Cheddar Gratin
Slow Cooked Beef Bourguignon
Beef In Peppercorn & Whiskey Cream Sauce
Their Red Chicken Curry, Bok Choy, Coriander
Spiced Chickpea & Lentil Dahl
Chicken & Broccoli Bake, Herb Crust
Chinese Style Curry, Peas & Onions
Chilli Con Carne
Braised Beef & Black Bean
Chicken Tikka Masala
Potato Gnocchi, Spinach Mascarpone Cream
Beef Stroganoff
Vegetable Lasagne
Sweet Chilli Chicken
Roast Squash, Broccoli & Lentil Bake

All Served with Baby Potatoes & Rice

One Choice – £21.00

Two Choice – £24.50

Three Choice – £27.50

Chef Selection of Mini Desserts (2pp) – £3.50

Plated desserts available POA

'Pots & Puds Station' – £8.00

Warm Apple Crumble, Vanilla Cream
'Eton Mess', Crushed Meringue, Seasonal Berries, Cream
Cheesecake
Sticky Toffee Pudding, Salted Caramel Sauce
Lemon Posset
Chocolate Brownie, Belgian Chocolate Sauce
Choux Buns, Caramel

Allergens & Special Dietary Requirements

If you have a food allergy or intolerance, please speak to a member of the team.
We operate an artisan kitchen which contains all food ingredients and all recognised allergens;
therefore we cannot guarantee the absence entirely of any allergen.



LIGHT TERMS & CONDITIONS

Prices are exclusive of VAT at applicable rate.

All catering options and estimate of numbers to be received no later than 10 days prior to event.

Final numbers of the event no later than five days prior to event.

Cancellation of event fully billable within three days of event.

Catering will be invoiced direct from craft event co, payment must be made directly to Craft Event Co.

Payment details available on invoice.

All special dietary must be included in within final numbers.

Craft Event Co. retain customer details for the purposes of event organisation, contact and invoicing .

We operate an artisan kitchen which contains all food ingredients and all recognised allergens; therefore we cannot guarantee the absence entirely of any allergen.

EST. 2021

CRAFT

▪ EVENT CO ▪

WWW.CRAFTEVENTCO.COM

E: HELLO@CRAFTEVENTCO.COM

TEL: 02890 098 860