

Price List – Private Event

A private event is one that is by invitation only to your family/friends, for example, a birthday party, christening celebration, anniversary party or post-funeral gathering. The Feed can provide a catered-for solution in a beautiful space, with views over the park.

By hiring the room and using our catering services you help fund our work preventing poverty, hunger & homelessness in Norwich.

Private events cannot hire the Sandys-Winch Room on a room only basis. Private Events should take place during the café opening hours – we are open 7 days a week, 8am–5pm, April to September and 8.30am – 4.30pm, October to March.

Room Hire (minimum 3 hours): £25 per hour

This cost includes furniture set up and reset at the end. It does not include food & drinks.

Catering per person, minimum 20 people, maximum 60:

- We have years of experience providing the highest quality food for events.
- All our food served in the Sandys-Winch Room is prepared fresh to order and made in our commercial kitchen at Waterloo Park.
- We have 2 sandwich platter options, grazing platter options, cold fork buffet options and hot food options – delicious food done The Feed Way!
- Extras are also available, like our famous sausage rolls and delicious Feed-made cakes
- Only food from The Feed should be served at your event, with the exception of a celebration cake. You would need to provide your own knife and serving plate.

Catering Options – Private Event

Sandwich Platters

Park Platter – £9.50 per person

Fabulous sandwiches in a variety of breads and wraps that includes vegetarian and vegan options.

- The Brooklyn – pastrami & coleslaw with Russian dressing
- The Brie-liant with Candi's Parsnip & Chilli Chutney (V)
- Creamy tarragon chicken and rocket
- FLT – falafel, lettuce, tomato, lemon & tahini dressing (Vgn)
- Ham, cheese & wholegrain mustard mayo
- Cheesy chutney delight (V)
- Feed-made hummus & roasted vegetables (Vgn)
- BLT
- Chipotle egg smash(V)

Pavilion Platter – £11.75 per person

Luxury fillings in speciality bread that includes vegetarian and vegan options.

- Chicken & bacon Caesar salad
- Roast beef, horseradish sauce & rocket
- Goats cheese, parsnip & chilli chutney and salad leaves (V)
- Tuna Nicoise
- Pulled pork & coleslaw
- Onion bhaji, mango chutney and Indian slaw (Vgn)
- Spicy cowboy crunch – jalapeno popper & cowboy caviar wrap (V)
- Smoked salmon & cream cheese
- King prawn & avocado with Marie Rose dressing
- The Figgy brie – Brie, fig chutney & watercress(V)
- Beetroot hummus with roasted sweet potato (Vgn)

Savoury Pastry Platter – £4.80 per person (minimum 10 people)

- A mixture of Feed-made mini pastries – sausage rolls, cheese straws (v), savoury vegan rolls, cheese & chutney parcels (v or vgn), cheese & marmite swirls, caprese swirls.

Cake Platter – £3.95 per person (minimum 10 people)

- A delicious selection of our Feed-made cakes

Fresh Fruit Platter – £4.50 per person (minimum 10 people)

- Beautiful platter of fresh fruit.

Catering Options – Private Event

Grazing Platter – £14.25 per person, Monday to Friday only

A beautiful display of deliciousness! Vegan & Veggie options available

- Thinly sliced cured meats – a selection of salami, chorizo, prosciutto
- A variety of cheeses – cheddar, Manchego, brie, Danish blue
- Hummus
- Breadsticks
- Crudités
- Baby pickles – cornichons, onions
- Dried fruits – apricots, cranberries
- Grapes
- Olives
- Crackers
- Nuts

Breakfast Platter – £9.75 per person

A great way to start the day! Vegan options available

- A selection of pastries
- Prepared fruit
- Yoghurt
- Feed-made granola
- Butter
- Jam/Marmalade

DRINKS

We can provide insulated jugs of coffee/tea or squash for £1.50 per person per hour of hire.

- Coke/Diet Coke – £1.75
- Cano Water – Still/Sparkling (330ml) – £1.55
- Flavoured Water (various flavours, sugar free 500ml) £1.60
- Cawston press cloudy apple/elderflower/rhubarb – £2.30
- Apple/Orange juice (500ml) – £3

Catering Options – Private Event continued

Cold Fork Buffet

- 3 mains, 3 salads, 1 dessert: £22.75 per person (Minimum 20 guests)

MAIN ITEMS

Omni

- Sticky chicken drumsticks
- Salmon and courgette tart
- Creamy tarragon chicken with grapes (GF)
- Lemon poached salmon with whole grain mustard and crème fraiche dressing* (GF)
- Slices of smoked gammon ham with pickles (GF)
- Mandarin chicken salad with edamame & noodles
- Bang Bang chicken and rice noodle salad (GF)
- Coronation chicken (GF)
- Smoked mackerel, beetroot and puy lentil salad with horseradish dressing (GF)
- King prawn, pepper, mangetout & mango and rice noodle salad (GF)

Vegetarian

- Red pepper, mushroom and basil frittata (GF)
- Broccoli & blue cheese quiche
- Caramelised red onion and goat's cheese tart

Vegan

- Vegan Kofte with roasted red pepper dipping sauce
- Mediterranean vegetable tart
- Bang Bang tofu and rice noodle salad (GF)
- Coronation tofu (GF)

* £1.50 supplement on cost per person

SALADS

- Potato salad with mayonnaise and spring onions (can be vegan)
- Potato salad with lemon and olive oil dressing
- Tabbouleh (parsley, mint and bulgar wheat salad)
- Lemony orzo pasta salad with artichokes, sun dried tomatoes and red peppers
- Coleslaw (Can be vegan)
- Rainbow Asian slaw
- Basmati and wild rice, red grape and celery salad
- Greek salad (can be vegan +25p per person supplement)
- Fruity couscous with apricots, sultanas, flaked almonds
- White bean and roasted red pepper salad with roasted tomato & basil dressing
- Roasted butternut squash and chickpea salad with tahini dressing
- Pesto Pasta Salad (Nut Free)
- Mixed leaf salad

DESSERT POTS

- Eton mess (GF)
- Lemon cheesecake
- Brownie smash (GF)
- Banoffee pot
- Ginger & apricot trifle
- Chocolate & raspberry smash (Vgn, GF)

STARTER POTS

- Prawn cocktail pot (GF)
- Smoked mackerel pate pot, served with bread sticks (or crudités for GF)
- Hummus pots, served with pitta bread (Vgn)
- Crispy prosciutto & mozzarella salad (GF)

SET MENU ONE – 3 mains, 3 sides, 1 dessert – £22.75 per person

- Mandarin chicken salad with edamame & noodles
- Red pepper, mushroom and basil frittata (V, GF)
- Coronation tofu (Vgn, GF)
- Potato salad with mayonnaise and spring onions (V, GF)
- Pesto Pasta Salad (can be vegan)
- Roasted butternut squash and chickpea salad with tahini dressing (GF)
- Eton mess pots (GF), with spoon

SET MENU TWO – 3 mains, 3 sides, 1 desserts – £22.75 per person

- Creamy tarragon chicken with grapes (GF)
- Salmon and courgette tart
- Broccoli & blue cheese quiche (V)
- Rainbow Asian slaw (GF, Vgn)
- Lemony orzo pasta salad with artichokes, sun dried tomatoes and red peppers (Vgn)
- Greek salad (GF) (can be vegan +25p per person supplement)
- Lemon cheesecake pots

PRICING OPTIONS:

- Cost per person – 3 mains, 3 salads, 1 dessert £22.75 (Minimum 20 guests)
- Add starter + £5.75
- Add additional main +£4
- Add additional salad +£2.50
- Add additional dessert choice £2

EVERYONE'S FAVOURITES BUFFET – £14.75 per person (minimum 20 people)

- Sausage rolls
- Chicken satay
- Potato wedges
- Coleslaw
- Onion rings
- Crudites & hummus
- Vegetable spring rolls
- Vegan 'meat' balls
- Cheese straws
- Onion bhajis
- Vegetable samosas

BOOKING & BILLING INFORMATION

All prices include vat.

To secure your booking we require a 50% deposit. Until we receive payment your booking is not confirmed.

In the event of supply difficulties, or with discontinued products, we reserve the right to offer alternative items of equal quality and value.

There are full allergy details available; but do please let us know if you have any specific dietary requirements.

The deadline for final numbers for catering and any dietary requirements is 2 weeks before the event. Numbers might be able to be increased after this, but not reduced.

POSTPONEMENT/CANCELLATION POLICY

If you need to postpone your event, please let us know as soon as possible by telephone and confirm in writing, you can use your entire deposit amount toward your new date as long as it is rescheduled within six months.

Sadly, we cannot refund if you cancel within 14 days of the event. We have most likely refused additional events for that day and cannot recoup those we have turned away.

- If you cancel more than 2 months in advance your full deposit will be refunded.
- If you cancel between 1 and 2 months of your event you will receive 50% of your deposit back.
- If you cancel 2-4 weeks of the event date you will be refunded 25% of your deposit.

SANDYS-WINSCH ROOM

The logo for 'the feed' is located in the top right corner. It consists of the words 'the' and 'feed' in a white, lowercase, sans-serif font, stacked vertically inside a solid orange circle.

ALCOHOL & GLASS HIRE

We cannot supply alcohol, but you can bring your own for an event. Behaviour in the room should always be with the community at mind. We are mindful that some of the people we support may have faced challenges with alcohol, therefore there may be times when it is not appropriate for us to allow alcohol and we will advise you of that at the point of booking.

We do not provide glasses for your event; you will need to organize the hire and collection of glasses – here are some glass hire companies in Norfolk. The Feed is unable to provide a glass washing up service, so you should arrange to return them dirty. You can of course bring your own glasses and take them away for cleaning at the end of the event.

[Glass Hire | Anglia Elite Banqueting Hire](#)

[Glassware – Banqueting Hire Service](#)

[Glassware | CMA Event Hire \(\[cma-event-hire.co.uk\]\(http://cma-event-hire.co.uk\)\)](#)

ALLERGIES, DIETARY PREFERENCES & REQUIREMENTS

It is the client's responsibility to notify The Feed well in advance of any special requirements arising from dietary preferences, requirements (Dairy- or gluten- or wheat- free, vegan, vegetarian, halal, kosher etc.) or guest's allergies/intolerances in relation to:

- i) Cereals containing gluten namely wheat (such as spelt and Khorasan wheat), rye, barley, oats and their hybridised strains and products thereof
- ii) Crustaceans and products thereof (for example prawns, lobster, crabs and crayfish)
- iii) Egg and products thereof
- iv) Fish and products thereof
- v) Peanuts and products thereof
- vi) Soybeans and products thereof
- vii) Milk and products thereof (including lactose), except:
- viii) Nuts (namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut)) and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin)
- ix) Celery and products thereof
- x) Mustard and products thereof
- xi) Sesame seeds and products thereof
- xii) Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L (litre) in terms of the total SO₂ which are to be calculated for 12 products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
- xiii) Lupin and products thereof
- xiv) Molluscs and products thereof (for example mussels, clams, oysters, scallops, snails and squid)