



Events Pack



FOOTSTOOL
RESTAURANT

Leafi event catering | www.leafi.co.uk



Welcome to Leafi Catering at St John's Smith Square

We have designed sample menus to help you to start planning your event. This is designed to be a guide. There may be other options you may like to consider, which we are happy to discuss with you. Please call or email, and we will be happy to assist.

Smith Square Café & Restaurant

tel: 020 7222 2779 / 8624

email: marjorie@leafi.co.uk

Marjorie Davis, Leafi Events Manager



Seated Meals

2 courses £28.95 | 3 courses £34.95

Supplements apply for some options, please see menu for details. A small surcharge may apply for smaller groups.

STARTERS

English pea & mint soup, parmesan croutons
Scottish smoked salmon, beetroot & horseradish salad, pea shoots
Chicory, toasted walnut, caramelised pear, rocket, dolce latte
Roast heritage tomato, red pepper & basil bruschetta, watercress salad
Wild mushroom & thyme tart, mixed leaf & pansy salad
Smoked duck breast, roast fennel, French beans & orange
Roast beets, Ragstone goat's cheese, hazelnuts & blossom honey
Chicken liver terrine, apple & raisin chutney, artisan bread

MAIN

Poached salmon fillet, tomato & chili salsa, new potatoes, fine green beans
Lime & thyme roasted chicken breast, sweet potato mash, roast cherry tomatoes
Beef in ale, horseradish mashed potato, honey & ginger glazed carrots
Whole boned quail, wild mushroom & rosemary stuffing, Dauphinoise, wilted spinach
Pea, broad bean, lemon & mint risotto, rocket & pecorino
Caramelised red onion & Ragstone goat's cheese tart, pea shoot & nasturtium salad
Poussin, rosemary, garlic & lemon stuffing, pan juices, pistachio & mint cous cous
Port fillet, roast new potatoes with sage & onion, caramelized apples
Welsh lamb neck fillet, rosemary & redcurrants, new potatoes, fine green beans

DESSERTS

Lime & ginger posset, hazelnut shortbread
Treacle tart, clotted cream
Eton mess
Summer pudding, Jersey cream
Chocolate & sour cherry brownie, vanilla bean ice cream
Bitter chocolate truffle torte, raspberries, crème fraiche
Apple & blackberry crumble double cream



Buffets

£32.95 per person

choose 2 mains, 3 sides and 1 dessert

Here are some menus ideas. These are only a guideline & can be tailored to your requirements.

HOT MAINS

MEAT

Moroccan lamb tagine

Thai green chicken curry

Beef, Guinness and chestnut mushroom casserole

Chicken, chorizo, red pepper & black olives

Welsh lamb, butter bean & rosemary stew

Chicken & tarragon pie

Beef bourguignon

VEGETARIAN

Roast sweet potato & kale lasagna (v)

Spelt risotto, roasted beets, toasted walnuts, wild thyme (v)

Aubergine, roast red pepper & goats cheese parmigiana (v)

Sweet potato, chickpea, lemongrass, ginger & coriander curry (v)

Macaroni cheese, walnut, parmesan & breadcrumbs (v)

Spinach & ricotta cannelloni (v)

Pea, mint, broad bean, mint & lemon risotto (v)

FISH

Cod and smoked haddock pie, Parmesan mash

Salmon & spinach gratinee

Smoked haddock & dill fishcakes

Poached salmon fillets, salsa verde

Thai fishcakes, pea & mint puree

Salt cod stew

Baked halibut, fennel & tomato



Buffets continued

HOT SIDE DISHES

Roast new potatoes, rosemary & garlic

New potatoes, butter & mint

Sweet potato & coriander mash

Dauphinoise potatoes

Root vegetable mash

Summer vegetables with butter & parsley

Basmati rice, cardamom pods, lemon & mint couscous

COLD MAINS COURSES

Poached salmon fillets, lemon & mint salsa

Smoked duck, roast fennel, French beans

Char-grilled chicken, ginger, chilli, garlic, broccoli

Scottish smoked salmon, rye, dill, lemon crème fraiche

Honey & mustard glazed gammon, piccalilli

Smoked mackerel, beetroot, new potatoes, horseradish dressing

Coronation chicken

COLD SIDE DISHES

Roast sweet potatoes, figs, pomegranate seeds, crème fraiche, coriander

Broccoli, cherry tomato, toasted almonds

Roast fennel, French beans & garlic

Moroccan spiced carrots, couscous

Beetroot, dill, crème fraiche

Green beans, mange tout, orange, toasted hazelnuts

Puy lentil, celeriac & mint

Butter bean, roast red & yellow peppers, parsley vinaigrette



Buffets continued

DESSERTS

Lime & ginger posset, hazelnut shortbread

Treacle tart, clotted cream

Blueberries in elderflower jelly, mint sorbet

Summer pudding, Jersey cream

Chocolate & sour cherry brownie, vanilla bean ice cream

Bitter chocolate truffle torte, raspberries, crème fraiche

Apple & blackberry crumble double cream.



Canapés

1 canapé | £2.95

6 canapés | £12.50pp

8 canapés | £16.75pp

10 canapés | £18.50pp

Please ask us about our recommendations for longer receptions, or short bites before a sit-down meal.

MEAT

Smoked duck, shallot & thyme jam, toasted brioche

Mini fried chorizo sausages

Rose petal crusted chicken skewers, pomegranate seeds

Mini steak burger, baby gherkin, chilli jam

Organic Cumberland cocktail sausages, wholegrain mustard & honey

Thai chicken pieces, sweet chilli dip

Fillet of beef strips, croustade, English mustard

Celeriac & tarragon remoulade wrapped in Bresaola

Cumberland cocktail sausages, honey & mustard

Lamb meatballs, cucumber & mint crème fraiche

Oxspring's English air dried ham, figs, stilton

FISH

Soused herring, dill & cornichon, rye bread

Baby salt cod cakes, lemon aioli

White crab meat tart with chive, red onion, crème fraiche & lime

Tiger prawns, chilli & garlic

Vodka & beetroot cured smoked salmon, horseradish crème fraiche, pumpernickel

Mini smoked haddock and gruyere rarebit

Scottish smoked salmon, lemon crème fraiche, Avruga caviar, mini buckwheat blini

Sea salt & Sichuan pepper fried squid

Smoked mackerel pate, toasted brioche



Canapés continued

VEGETARIAN

Roasted red & yellow pepper tartlet

Quail's egg, celery salt, smoked paprika

Walnut crostini, goats cheese, pear & chive

Crisp rosemary polenta, dolce latte, roasted red pepper

Wild mushroom & thyme tartlet

Char-grilled English asparagus, shaved pecorino (April-June only)

Mini potatoes with sour cream & chives

DESSERT

Mini chocolate brownies, Cornish clotted cream

Mini fruit tarts

Chocolate truffles

Nibbles

3 for £10.00 | £3.95 each

Cheese straws

Marinated olives

Taramasalata dip

Houmous

Crudités

Char grilled artichoke hearts

Assorted nuts

Plain potato crisps

Hot Wasabi peas

Dried apricot, cranberries & sultanas

Mini candy sticks

Jelly beans



Bowl Food

2 for £12.00 pp | 3 for £15.00 pp. Based on choosing two/three different bowls and each guest receiving one of each.

We recommend having Bowl food as an accompaniment to another menu as it is not designed to stand alone. Please ask us for details.

MEAT

Mini Cumberland sausage, mustard mash & red onion & thyme gravy

Thai chicken curry, jasmine rice

Beef stroganoff, wild rice

Welsh lamb & rosemary casserole, Dauphinoise potato

Chicken, pea, mint & lemon risotto

Beef, mushroom & ale stew, horseradish mash

Chicken, leek & tarragon pie

Lemongrass, ginger & coriander tiger prawns, mange tout, egg noodles

Mini sausage rolls, tomato & chilli chutney

FISH

Fish pie

Bouillabaisse with red mullet, cod, mussels & prawns

Salmon & prawn fish cakes, pea & mint puree

Seafood paella

Salmon & spinach gratinee

Baked haddock with crushed new potatoes, wilted spinach and tomato salsa

VEGETARIAN

Spelt risotto, roasted butternut squash, toasted walnuts, wild thyme

Chestnut mushroom, Dorset blue vinney & parmesan lasagne

Aubergine, roast red pepper & goats cheese parmigiana

Sweet potato, chickpea, lemongrass, ginger & coriander curry, jasmine rice

Wild mushroom risotto with parmesan and rocket

Roasted butternuts squash & spinach cannelloni

Macaroni cheese, toasted walnut, parmesan & breadcrumbs

Bowl Food continued

DESSERTS

Eton mess

Chocolate brownie, clotted cream & raspberries

Bramley apple & cinnamon crumble

Raspberry tartlets, rosewater cream





Afternoon Tea

All our cakes, scones & jams are made on site from scratch

Tea & coffee fruit scone, clotted cream & English preserves raspberry jam | £4.95 per person

Tea & coffee, finger sandwiches, fruit scone, clotted cream & English preserves raspberry jam | £11.95 per person

Glass of bubbly, choice of tea & coffee, finger sandwiches, fruit scone, clotted cream & English preserves raspberry jam & choice of cake | £15.75 per person

FINGER SANDWICHES

Cream cheese, cucumber & mint

Scottish Smoked salmon, dill, lemon & black pepper

Poached chicken & tarragon mayonnaise

Free range egg & mustard cress

Wiltshire ham, wholegrain mustard, baby leaves

CAKES & SCONES

Mini fruit scones, rose petal jam, Cornish clotted cream

Chocolate brownie bites

Blueberry and lemon cream tartlets

Orange and lavender cake

Lemon drizzle cake

Rosewater and pistachio cake

Flapjack bites

Lemon shortbread

TEA & COFFEE

English breakfast

Earl Grey

Darjeeling

Peppermint

Camomile

Gunpowder Green

Fresh ginger, lemon & honey

Fresh mint

Union hand roasted coffee

70% cocoa organic hot chocolate



Breakfast Buffet

TEA and COFFEE

£2.95 per person

Union hand roasted coffee

Decaffeinated coffee

English breakfast

Earl Grey

Darjeeling

Peppermint

Camomile

Gunpowder Green

Fresh ginger, lemon & honey

Fresh mint

70% cocoa organic hot chocolate

BREAKFAST CANAPÉS

Choice of: 6 Canapés

£11.75

8 Canapés

£15.75

10 Canapés

£17.50

Spiced plum compote, Greek yoghurt, granola

Egg & bacon tartlet

Cumberland cocktail sausage, English mustard & tomato ketchup

Mini bacon & gruyere scones

Smoked salmon blini

Smoked haddock and toasted brioche rarebits

Chestnut mushroom & cocktail sausage skewers

Fried mini chorizos

Quails egg, celery salt, smoked paprika

Bacon wrapped sausages

Crispy fried black pudding with apple jam

Stuffed chestnut mushroom

Mini fruit Danish

Mini croissant, Seville orange marmalade



Wine List

WHITE

Araldica Piemonte Cortese, Italy	£16.95
El Tesoro Verdejo, Castilla Leon, Spain	£17.50
Vinazza Gargenega Pinot Grigio, Italy	£22.00
Montevista Sauvignon Blanc, Chile	£22.00
R�serve Personelle, Macon-Charnay, Burgundy, France	£24.95
La Colombe, Chablis, France	£32.95

ROS 

Pasquiers Grenache, Cinsault Rose, France	£17.50
Domaine de la Vieille Tour Rose, Cotes de Provence, France	£23.95

RED

Ram� Garnacha, Spain	£16.95
Domaine Mas Bahourat , Merlot, France	£21.00
Artesa 'Organic' Rioja, Spain	£22.00
Adobe Cabernet Sauvignon 'Organic', Chile	£22.00
Boutinot C�tes du Rh�ne Villages, France	£25.95
Vallet Freres, Bourgogne Pinot Noir, France	£35.00

CHAMPAGNE AND SPARKLING

Fontessa Prosecco Spumante, Veneto, Italy	£24.95
Champagne Gremillett Selection Brut, France	£47.50



Wine List continued

CORKAGE


Arrange your own wine	£10.00 per bottle
Arrange your own champagne	£15.00 per bottle

SOFT DRINKS

Organic Freshly squeezed Juice	£5.95 per jug
Home-made lemonade (with still/sparkling water)	
Cranberry Juice	
Sparkling Elderflower	
Sparkling Pomegranate & raspberry	
Priory Falls Still/Sparkling 750ml	£3.95

BEERS

Peroni Nastro	£4.25
Shoreditch Blonde	
Bethnal Pale Ale	
Organic Devon cider	£4.50



Extra Charges

Staff charged | £16.00 per hour

Linen cloth (table cloth) | £10.00 each

All event equipment is hired. Price can be given with your quote once your menu and event details have been decided

Some of our Suppliers

In delivering your food and drink today, we are happy to be able to support a variety of interesting local suppliers. They do exciting things in small spaces, just like we do.

FLOUR STATION BREAD

Bringing the art of baking to Stratford, they are passionate about sourdough and the lost traditions of our baking ancestors. The breads are entirely hand-crafted and baked daily.

SQUARE ROOT LONDON SODAS

Ed and Robyn make small batch sodas in Hackney. They are hand made, using real fresh fruit and natural sugars. No weird stuff, no compromises.

ENGLISH PRESERVES

Sky and Kai make all their preserves with the traditional domestic kitchen in mind, cooking locally-sourced fruit gently by hand to retain its flavour and colour for brighter, bolder jams. All the jams are still made by hand in Bermondsey.

REDCHURCH BREWERY

Produced in Bethnal Green, their beers are distinctive and adventurous, bottled live to allow them time to mature and grow using the finest malted barley, hops, and yeast. Uncompromising modern beers to make you think.

BARRETT'S BUTCHER

We call him Bob because that's his name. a family run butchers with over 100 years of experience, impeccable credentials, a big smile and a generous nature. Excellent meat with no fuss.

Terms and Conditions

AGREEMENT FOR EVENT VENUE HIRE AND THE PROVISION OF CATERING SERVICES

This agreement is made between Leafi Limited and the Hirer on:

It is agreed that this agreement shall incorporate the terms of the Schedule and the General Terms and Conditions attached. In the event that there is any inconsistency between the former shall prevail.

The Hirer:	Payments	
Address:	Venue Hire Fee:	
Telephone No:	Catering Fee (per head):	
Fax No:	Minimum Bar Spend:	
Email Address:	Tastings (if applicable):	
Contact Name:	Additional Labour (if applicable):	
Event	Estimated Final Bill (payable no later than four weeks prior to the Event Date, subject to any approved credit application):	
Venue:	Deposit	
	Initial Deposit Payment (50% of Estimated Final Bill unless agreed otherwise):	
Event Name:	Date Deposit Required:	
Nature of Event:		
Event Date:	Cancellation Charges	
Times:	Initial Deposit:	Non-refundable if cancellation less than four weeks prior to the Event Date
Event Details	Cancellation between 4 weeks and 7 days prior to the Event Date:	50% of the Estimated Final Bill is payable by the Hirer
Room(s):	Cancellation less than 7 days prior to the Event Date:	100% of the Estimated Final Bill is payable by the Hirer
Minimum Numbers:		
Expected Numbers:	Provision of Information	
Event Requirements	Final numbers to be confirmed no later than:	
Specific Catering Requirements:	List of guests to be provided no later than:	

Payments may be made by company cheque, BACS or credit card. All cheques should be payable to Leafi Limited

Signed:

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For and on behalf of Leafi Limited

Date:

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For and on behalf of Leafi Limited

Date:

Leafi Limited General Terms and Conditions for Event / Venue Hire and Provision of Catering Services

1 DEFINITION		3 CANCELLATION BY THE HIRER		5.11	The Hirer shall not use any logo, trademark, name or other such design owned or associated with LEAFI or the Venue or the Venue Owner, without the prior written consent of Leafi and/or the Venue Owner.
“Agreement”	means the Schedule and these General Terms and Conditions;	3.1	The cancellation charges set out in the Schedule shall apply in the event that the Hirer cancels the Event. The Event shall only be deemed cancelled upon receipt of written notification of such from the Hirer.	5.12	The Hirer shall ensure that it staff and guests remain in the Event Venue at all times during the Hire Period, as directed by LEAFI.
“Catering Services”	means the provision of food and beverages, relevant personnel including bar and waiting staff and any other event services agreed and set out in the Schedule;	4 CANCELLATION BY LEAFI		5.13	The Hirer shall not allow any food (with the exception of celebration cakes) or beverages to be brought into the Event Venue or the Venue and only food and beverage supplied by LEAFI and described in the Schedule shall be consumed at the Event Venue.
“Leafi”	means LEAFI Limited (Comp Reg No 58 37681);	4.1	LEAFI reserves the right to cancel this Agreement at any time in the event that:	5.14	LEAFI and the Venue Owner reserve the right to refuse admission to the Event Venue and/or the Venue for any reason whatsoever at all times.
“Event”	means the Event to be held by the Hirer as specifically described in the Schedule;	(a)	the Hirer commits a material breach of the Agreement and has not rectified such breach within 7 days of notice to do so; or	6 LIABILITY	
“Event Venue”	means the meeting room, function room or other part of a venue as described in the Schedule;	(b)	the Hirer becomes bankrupt or enters into liquidation or has a receiver appointed over its assets or part thereof or an administration order is served upon it or (being an individual) dies; or	6.1	The Hirer shall be liable for any damage howsoever caused to the Event Venue or the Venue, including without limitation the buildings and their contents, by bringing onto the premises or the removal from the premises of any item of equipments.
“Estimated Final Bill”	means the estimated total sum payable to the Hirer for the Event Venue and Catering Services (and any other agreed services or costs) provided under this Agreement and set out in the Schedule;	(c)	the Venue or part of it has to be closed for reasons beyond Leafi’s control.	6.2	The Hirer shall be liable for any costs incurred by Leafi and/or the Venue Owner as a result of any act or omission by persons for whom the Hirer is responsible.
“Hirer”	means the individual or company hiring an Event Venue and/or Catering Services from LEAFI as set out in the Schedule;	4.2	In the event of cancellation under 4.1(a) or (b) above, the Hirer shall be liable to pay the cancellation charges set out in the Schedule.	6.3	All goods or items of any kind brought into or onto, or placed at, the Event Venue or the Venue by the Hirer or its staff or guests shall be done so entirely at the owner’s risk.
“Hire Period”	means the period for which the Event Venue is hired as set out in the Schedule;	4.3	LEAFI reserves the right to cancel this Agreement at any time for its own convenience or in for any event beyond the reasonably control of LEAFI (including but not limited to fire, employee dispute, Act of God, closure of the Event Venue) and shall not be liable whatsoever for any costs of losses incurred by the Hirer but shall reimburse the value of any deposit or charges paid by the Hirer.	6.4	LEAFI shall not be liable to the Hirer for any delay or failure in performing the Catering Services if such delay or failure is due to any cause beyond LEAFI’s reasonable control.
“Schedule”	means the schedule setting out the specific requirements and terms of the booking, taking into account any specific Venue Owner requirements or terms, which is agreed and signed by the parties;	5 USE OF THE VENUE		6.5	LEAFI shall not be liable under this Agreement for any consequential or indirect loss to the Hirer and its total liability for any loss under this Agreement shall not exceed the price payable by the Hirer for the Event Venue and the Catering Services.
“Venue”	means the venue described in the Schedule at which the Event Venue is situated;	5.1	The Event Venue and the Catering Services shall be used by the Hirer for the purposes of the Event only.	6.6	LEAFI shall not be liable for any error or omissions in relation to any details of the Services that are not confirmed to LEAFI in writing by the Hirer.
“Venue Owner”	means the owner of the Venue.	5.2	The Hirer shall be responsible for the conduct of its staff and the Event attendees and guests whilst at the Event Venue and shall provide suitable supervisory staff where appropriate.	6.7	Nothing in these terms and conditions shall exclude either party’s liability for death or personal injury resulting from negligence or for fraud.
2 PAYMENT		5.3	The Hirer shall provide LEAFI with the final numbers attending the Event no later than the date specified for such provision of information in the Schedule, and shall provide LEAFI with a full guest list in alphabetical order for security purposes in accordance with the terms of the Schedule. The Hirer shall immediately notify LEAFI of any subsequent changes.	7 NOTICES	
2.1	The Hirer shall pay the 100% of the Estimated Final Bill in accordance with the payment terms set out in the Schedule but in any event not later than four weeks prior to the Event Date.	5.4	In the event of an emergency, the Hirer’s staff and guests shall comply with any instruction issued by LEAFI and shall immediate evacuate if so requested.	7.1	Any notices required or permitted under this Agreement shall be in writing and shall be deemed to have been received within 2 working days of sending by first class mail. Notices given by email shall be deemed to have been given upon written acknowledgement from the other party. If sent by fax notice shall be deemed to have been served upon transmission if sent during business hours, or if not, the next working day.
2.2	Bookings will not be considered confirmed until the agreed amount had been paid in full.	5.5	If required, the Hirer shall ensure that all of its staff and guests have appropriate security passes as a means of entry. Official written invitations may act as such security passes provided that they include the words “Please bring this invitation with you as a means of entry”. A sample of such shall be provided in advance by the Hirer to LEAFI.	7.2	LEAFI’s details for service of notices shall be as notified to the Hirer.
2.3	Payment of invoices shall be in accordance with the details set out on the quote/invoice	5.6	The Hirer shall not permit the use of flash photography, filming, video or sound recording without the prior written approval of LEAFI and/or the Venue Owner.	8 GENERAL	
2.4	All charges shall be as set out in the Schedule or where no charge is given, shall be in accordance with LEAFI’s published price list at the date of acceptance of the Hirer’s booking.	5.7	The Hirer shall not bring into or onto the Venue or the Event Venue any equipment or temporary structures without the prior written approval of LEAFI and/or the Venue Owner.	8.1	No variations to this Agreement shall be effective unless agreed in writing and signed by each party.
2.5	All charges are subject to VAT at the current rate.	5.8	The Hirer shall not fix anything to the walls, floors or ceilings of the Event Venue or the Venue without the prior written approval of LEAFI and/or the Venue Owner.	8.2	This Agreement constitutes the entire agreement between the parties and supersedes any previous agreement or arrangement between the parties relating to the subject matter of this Agreement.
2.6	All queries relating to Leafi’s invoices must be notified in writing to LEAFI within 14 days of the invoice date.	5.9	The Hirer shall keep all gangways, passages, staircases, doorways and emergency exits free from any obstruction during the Hire Period and shall immediately comply with any instructions given by LEAFI or the Venue Owner to remove any obstructions.	8.3	Each of the provisions of this Agreement is severable and if any provision is or becomes illegal, invalid or unenforceable, the remaining provisions shall not in any way be affected or impaired by it.
2.7	Interest will be charged by LEAFI on overdue payments at the rate of 40% per annum above the current Bank base rate Any interest so charged will be deemed to be an amount payable by the Hirer under the terms of this Agreement.	5.10	The Hirer shall not display any posters, directional signs or other material in the Event Venue or the Venue without the prior written approval of LEAFI and/or the Venue Owner.	8.4	No rights under this Agreement may be assigned by the Hirer without LEAFI’s prior written consent.
2.8	The Estimated Final Bill is an estimate only and is subject to change. Any further payments required by LEAFI in respect of the Event shall be payable upon receipt of an invoice from LEAFI in accordance with the payment terms stated on such invoice.	8 GENERAL		8.5	This Agreement shall be governed by and construed in accordance with English Law and each party submits to the exclusive jurisdiction of the English Courts.
2.9	Payment for any cash bar at the Event must be paid in full by the Hirer at the end of the Event.				
Credit application					
2.10	If the Hirer is a limited or public limited company, the Hirer may apply for a credit account with LEAFI using the appropriate credit application form (available on request from LEAFI). Credit approval or refusal shall be notified to the Hirer as soon as possible after receipt to the application, and in the case of refusal, reasons for such refusal shall be provided if required.				
2.11	If the Hirer’s credit application is successful, the terms of payment for the Estimated Final Bill shall be notified to the Hirer (usually 14 days from the date of invoice) and an invoice shall be issued to the Hirer as soon as practicable after the Event Date.				