

Elegance &
CANDY

BROCHURE



Mascarpone Sprout Canapés with Pickled Red Onion

The Company

Elegance & Candy is a specialist, modern catering company dedicated to providing delicious, creative, fresh and tempting canapés and drinks for your event. We deliver first class food, service and values at a realistic price and we are constantly adding to our menus with new and exciting tastes. While the food may not be the focal point of your event, we aim to provide your guests with an experience which will delight even the most insatiable gourmand and which will linger in their thoughts long after the event is over.

We offer a range of canapés, both hot and cold, and we can provide full waiting staff to make your event complete or, perhaps, simply to “lighten the load” and allow you to spend the time with your guests rather than being imprisoned in the kitchen. Alternatively, we can simply provide the canapés to you with instructions on re-heating them where appropriate.

We work with both private and corporate customers and offer a range of service from simply providing the canapés to you to a full-service package which includes food, drinks and waiting staff. Whatever the scale of your needs, we can create a package that is tailored uniquely to you. There are no minimum orders, no complicated order systems, you just tell us what you need and we will give you an all-inclusive price.

The simple fact is that we love what we do, and that shows in the attention to detail and the desire to make your event an ultimate success. We hope to welcome you in to the **Elegance & Candy** family soon and we look forward to sharing our love of food and fun with you.

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Lamb wrapped in Spinach with a Sesame Crust

What We Offer

Food

We have a varied and ever-growing menu of canapés which cater to a variety of tastes. We include meat, fish and seafood, vegetarian and dessert options and a number of seasonal “specials” and menu items influenced by some of the world's greatest and most influential culinary cultures. Of course, if you have any specific dietary requirements, please do let us know and we will certainly accommodate your needs either with a carefully chosen selection from our menu or, indeed, with special adaptations or creations as required.

Drinks

As a natural counterpoint to our food menus, we can also provide you with a range of wines and beers which cater to different tastes and price points. From our standard “House” wines to more exclusive vintages and even champagne, we can provide your guests with wines that are simply bursting with the flavours of summer to both complement and enhance the food. We can either provide drinks on a “per head” basis or on a “by the bottle” basis, whichever is more relevant to your situation.

Service

More often than not, “playing host” can be an exhausting experience. Even if the food and drinks have been provided, the need to constantly flit from one person to another, offering them refills for their drinks, making sure their taste buds aren't yearning for another delicious morsel, can be a daunting task. But we can help you there as well. We believe that, just because you are the host, that doesn't mean that you shouldn't enjoy the party as well. That's why we pride ourselves on offering full waiter/waitress services as an option for you. Once you have given us all of the details of your party or event, you can leave the rest to us and simply be the life and soul of the party knowing that everything is in good hands.



Scallop Pops with Bacon

Previous Clients

Elegance & Candy are proud to have worked with an ever-growing number of clients ranging from artists and galleries, through companies and corporations, and on to individuals hosting smaller parties and “get togethers”. We treat each client as an individual and we tailor our services to the specific requirements of each and every client. We are very grateful to the clients below who have provided us with the following testimonials:

The food and drink was presented beautifully and the 100+ guests who attended the reception were served promptly and efficiently, despite the fact that the space is not the simplest in which to work. The food and drink was of exceptionally high quality and this contributed to a tremendously successful evening. We will certainly recommend you to our future hirers, particularly as your prices are so competitive.

Thomas Walshaw, The Menier Gallery, London

Elegance & Candy provided a full catering service for the opening night and 2 further private viewings, for my recent London Exhibition at the Menier Gallery. They prepared all the food, delivery to the event, drinks, staffing and catering management during the events, catering to over 200 people on each night, and well within budget.

Overall, Elegance & Candy provided an excellent service with exquisite food, taking complete responsibility for the catering side so that everything ran smoothly, leaving me to concentrate on other things without worry. I would highly recommend Elegance & Candy and would certainly use their services again for future events without hesitation.

Maria Biryukova-Dutton, London

An outstanding compliment to our event, and much talked about thereafter. The food and service was absolutely outstanding and delivered with great ease to our guests. Particularly friendly waitresses that were the ideal hosts, all in all a spectacular success all round and will not hesitate to use your services in the future. Thank you very much!

G Witham, Bubblehouse, London



Sweet Potato with Barbecue Sprouts

Pricing & Options

We approach each event individually and, as such, have a good amount of flexibility in terms of what we can offer and our pricing structure. If you let us know your specific requirements we will be happy to provide a price estimate or, if you are working to a fixed budget, let us know what budget you have and we will create a few different options for you to choose from.

In order to give you some indication of our different prices and options, here are a couple of examples of packages we have supplied to previous clients:

40 guests: 5 canapés per guest and 1 glass of house wine per guest and wait staff - £600

75 guests: 5 canapés per guest, 1 glass of Laytons Brut Reserve champagne per guest and wait staff - £1,250

150 guests: 7 canapés per guest, 2 glasses of Laurent Perrier Champagne per guest and wait staff - £5,600

We hope that you will contact us with some outline details of your event and we look forward to helping you provide delicious and memorable food for your guests.

A stylized, handwritten signature in black ink, appearing to read 'Paul Castle'.

Paul Castle (Managing Director)

Email: paul@eleganceandcandy.com



Pastrami and Horseradish Mini Toasts



Asparagus Coconut Crêpes



Sticky Sweet Chilli Pork Kofte



Parsnip Blinis with Blue Cheese, Walnuts and Honey



Crab and Cucumber Canapés



Chocolate Truffles



Bacon and Sweet Potato Rosti



Sesame Cheddar Croquettes with Tomato Chilli Jam



Peppered Mackerel and Horseradish Blinis



Raspberry Vanilla Tartlets



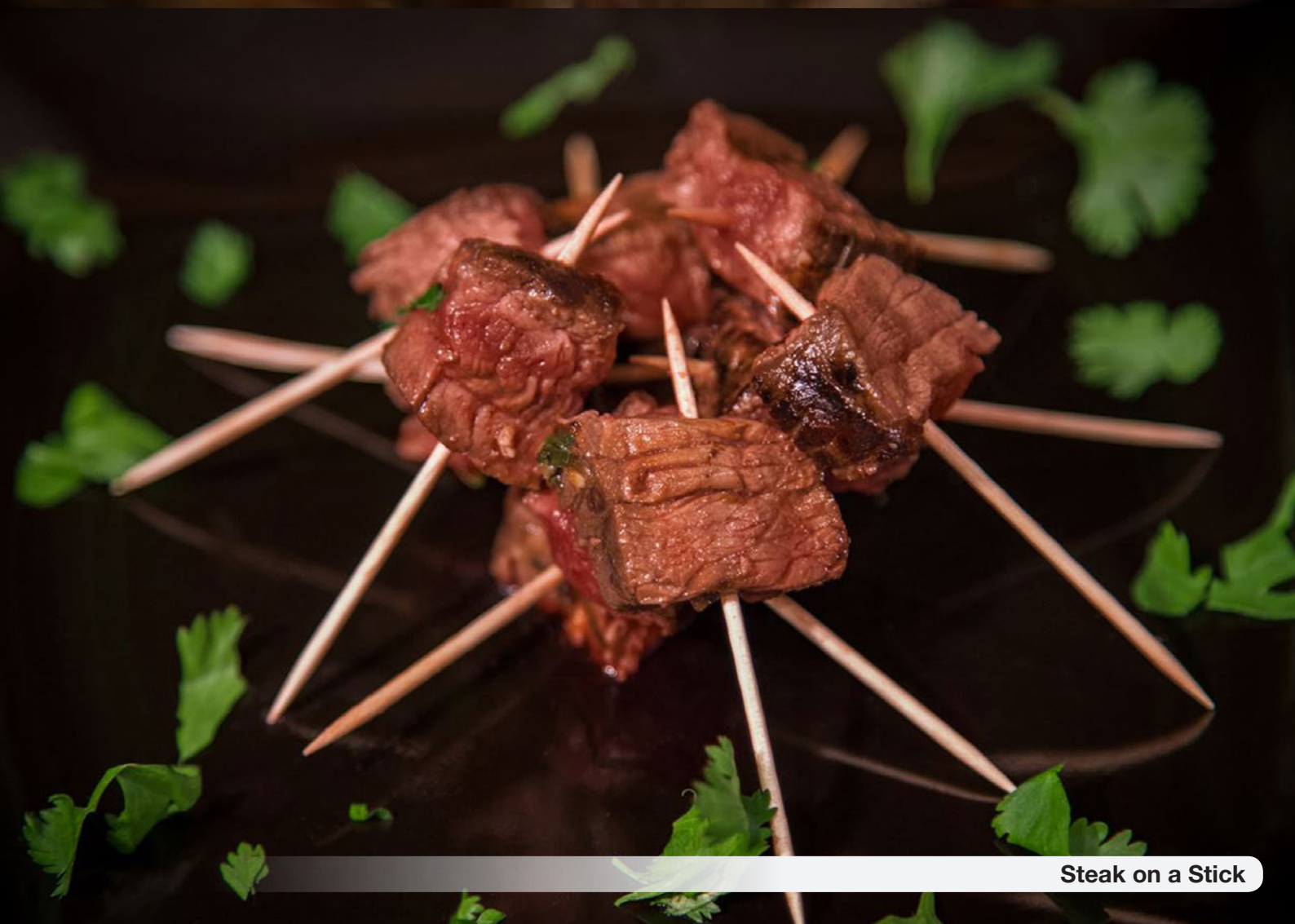
Mushroom and Shredded Duck Vol au Vents



Cucumber and "Snow White" Mousse



Smoked Salmon, Caper and Dill Rolls



Steak on a Stick



Egg and Alioli Vol au Vents



Beef Curry and Sticky Rice

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