The background of the entire page is a white surface scattered with numerous small, green, pinnate leaves, likely from a plant like a mimosa or a similar species. The leaves are arranged in a random, natural pattern, some lying flat and others slightly curled or overlapping.

2 0 2 3

Wake Packages

THE CHAPEL
BROMPTON CEMETERY



COOKS•PARTNERS





The elements we bring



P A C K A G E P R I C E

Our packages are based on a maximum 2 hour period and include:
Your chosen menu; tea, coffee and infusions, juice, infused lemon water,
staffing, crockery, cutlery, linen and glassware

S T A F F I N G

Included is an event manager to oversee the event supported by a team of waiting staff. The wake is based on a maximum 2 hour period.

C R O C K E R Y & C U T L E R Y | L I N E N & G L A S S W A R E

All food will be served on tables dressed in white linen with white china, plain stylish cutlery and glassware.

E X T R A S

You may decide that you would like to serve additional drinks or food to your wake and can choose from:

Freshly squeezed orange juice (litre) (min 2 litres)	£8.50
Freshly pressed apple juice (litre) (min 2 litres)	£8.50
Home-made lemonade (litre) (min 2 litres)	£7.95
Cranberry, basil and lime cooler (litre) (min 2 litres)	£9.95
English still or sparkling mineral water (bottle)	£3.35

Why not also add some dry snacks to your menu, these are great to accompany any of our menu options:

Cheddar cheese and paprika sables (v); Salted crisps (vg, gf);
Salted peanuts (vg, gf) Tortilla and dip (vg)

£3.95 per person

Hart warming homemade seasonal vegetable soup (gf, vg)

£4.50 per person



Packages



CLASSIC TEA MENU 1

FINGER SANDWICHES

Based on 1.5 rounds

Smoked salmon with lemon cream cheese and black pepper on rye bread

Hen's egg and mustard cress

Wiltshire ham and mustard

Mini scones with clotted cream and strawberry jam

CAKES

Based on 2 per person

Fruit scones, strawberries and clotted cream

Victoria sponge

20-49 guests - £45.70 per person | 50+ guests - £35.75 per person

FINGER BUFFET TEA MENU 2

MINI SANDWICHES

Based on 3 per person

Avocado and goats' cheese ciabatta

Chicken, olive and cucumber in pitta bread

Poached salmon and Kent cucumber wrap

CAKES

Based on 3 per person

Honeyed fruit cake

Fresh fruit tarts

Coconut macaroons

20-49 guests - £49.70 per person | 50+ guests - £39.50 per person



Packages



ARTISAN SANDWICH & CAKES MENU 3

Selection of freshly made artisan and loaf sandwiches
with our daily seasonal meat, fish and vegetarian fillings

Based on 2 rounds

CAKES

Based on 2 per person

Red plum, spelt and yoghurt cake

Orange and almond cake

20 guests –£46.85 per person | 50 guests - £36.75 per person

FOOD BOWL MENU 4

Based on 4 bowls per person

SAVOURY

Seared salmon with lime, Tuscan bean salad and black olive tapenade (gf, h)

Orecchiette pasta, grilled chicken, garden peas and dill pesto

Roast butternut squash and pumpkin, pumpkin seed salad with thyme (vg, gf, h)

PUDDING

Orange and chocolate mousse with shaved chocolate (v, gf)

20-49 guests - £59.10 per person | 50 guests - £47.85 per person

Terms & Conditions



Definitions

"The company" means Cooks & Partners Limited.

"The hirer" means the person named on the quotation for an event and the "Agent" means any sub-contractor or supplier hired by the hirer.

"The event" means the event detailed on the quotation.

An order placed with Cooks & Partners implies acceptance of these terms and conditions.

Quotations. Quotations are valid for 30 days only from the date of the quote and after this period we have the right to re-quote.

Charges. Quote prices are prepared on the basis of specific numbers. The price is subject to alteration depending on the final numbers of guests.

Instruction of Engagement of Cooks & Partners Catering Services. No booking will be considered confirmed until the hirer has completed and signed the "Instruction of Engagement" form. On receipt of this form a confirmation schedule will be issued.

Confirmation. No booking will be considered confirmed until the hirer has signed the confirmation schedule and it is received by the company.

Cancellation. The following cancellation charges will apply: 28-14 days 25% of the estimated final invoice 14-7 days 80% of the estimated final invoice 7-0 days 100% of the estimated final invoice.

Non-Account Client Invoice. A 10% non-refundable admin fee is chargeable on booking to secure our services and is payable in line with the due date stated on the invoice. The remaining payment of 90% of the estimated total cost of the event is payable no less than 8 weeks prior to your event.

Account Client Invoice. 100% balance is due for payment after your event payable in line with the date stated on the invoice.

Payments. All charges are subject to VAT at the current rate. All payments are required in sterling by bacs or bank transfer. Non-commercial clients - credit/debit card or payment links are only accepted up to the invoice value of £500.00 or less. Commercial clients - credit/debit card payments carry a 2% surcharge for merchant services and transaction fees.

Non Payment. All invoices are due for payment within the time given on the invoice. Invoices not paid within these times will attract a surcharge on the outstanding amount at the rate of 5% per annum above Lloyds Bank Plc base rate for every calendar month (calculated on a daily basis) until payment is made. For this calculation the calendar month in which the account should have been paid will be included. The cost of all legal action or debt recovery that involves outstanding accounts will be charged to the hirer.

Final Numbers. Must be confirmed to us in writing no later than 7 working days prior to each event.

Food Delivery & Collection. Food delivery and collection costs is set out in the quotation/package.

Equipment Hire / Delivery & Collection. The company if engaged will be responsible for all clearing and packing of equipment. If no staff have been engaged, the hirer should take responsibility to scrape clean and pack all equipment back into the appropriate boxes ready for collection. The hirer will be charged for additional labour if the equipment is not ready for collection at the time agreed. Equipment delivery charges will be detailed on your quotation. The company or its sub-contractors will endeavour to deliver with due care and attention from a hard standing area adjacent to main door/loading bay, ground level entrance, unless pre-arranged at the given times requested by the hirer. If suitable parking is not arranged and a parking notice is issued the hirer is liable for the parking notice fine. Deliveries left at premises unattended are left at the hire own risk.

Staff. All staffing costs are based on a minimum of a four-hour period and overtime will be charged at the normal hourly rate thereafter. Travel expenses will be charged to the hirer if they are required to work earlier than 6.30am and later than 11.30pm.

Food. All food is freshly prepared by the finest ingredients for your event. The company reserves the right to make price changes or substitutions due to market fluctuations. The company cannot be held responsible for the safety of any food supplied directly by the client. Due to health and safety, no left over or wasted food can be left with the hirer or taken home by the hirer or staff. It remains the property of the company to dispose of in a correct and proper manner.

Allergic Reactions. As we do not operate in an allergen free environment, the company cannot guarantee that any product or menu is totally allergen free or allergen derivatives free or contain other ingredients to which guests may have a serious allergic reaction to. We recommend that guests with a severe allergy talk to us directly to arrange alternative menus.

Wines, Spirits & Drinks. Are sold by the bottle or minimum amount where stated. No charge will be made for bottles returned un-chilled or the labels and stoppers intact.

Complaints. Any complaint must be made verbally to the company within 24 hours of the event concerned and followed up in writing no more than 48 hours after the event.

Advertising Material. All drawings, descriptive matter, specifications and advertising issued by the company and any descriptions or illustrations contained in the company brochures or quotations are issued or published for the sole purpose of giving an approximate idea of the goods or services described in them. All such drawing and descriptive matter remains the property of The company.

Client's Responsibility. The hirer will indemnify, defend and hold harmless the company principals, offices, directors, agents and employees from and against any and all demands, claims, damages to person or property, losses and liabilities, including reasonable legal fees, arising out of or caused by the Client's negligence or wilful misconduct in connection with the booking.

Data Protection/Privacy. The company shall not use, copy, adapt, disclose or part with possession of any business, employee, customer or guests information or data of or relating to the hirer which is disclosed directly as a result of these terms & conditions or disclose to any third party the details and contents of these Terms & Condition except as strictly necessary to perform its obligations or exercise its rights under these terms & conditions or with the written consent of the hirer.


Insurance. The company shall maintain appropriate insurance policies in relation to the risks involved under these terms & conditions, including Employer's Liability Insurance, Product and Public Liability Insurance.

Loss or Damage. If the company or its sub-contractors property is wilfully or negligently damaged, stolen, broken or lost at an event the full replacement cost is payable by the hirer. Accidental damage at an event should be covered by the hirers own insurance and no claim can be accepted by ourselves. We do not accept responsibility for the personal property of clients or guests. Cloakrooms can be provided upon request but goods are left at the owner's risk and without any obligation on the part of the company.

Force Majeure. We shall be under no liability for any delay or failure to provide the service as a result of any act or circumstances beyond it's reasonable control, including but not limited to Act of God, legislation, act of war, terrorism, fire, draught, storm, flood, failure of power supply or mechanical breakdown, lock-out or in and strike which may cause the premises to be inaccessible or closed temporarily or otherwise or the function to be interrupted.

Limitation of Liability. The following provisions exclude our entire liability (including any liability of acts and omissions of employees) and subcontractors to you in respect of Any breach of contractual obligations under this agreement; and Any representations or tortious act or omission including negligence in connection with this agreement. Any act or omission falling within this paragraph shall be known as an event of default. Our entire liability in respect of an event of default shall be limited to damages of an amount not exceeding the total price paid for you by catering services at the event or our entire liability in the event of default shall be limited to sum of the total due under this "contract". We are not to be liable in respect of any event of default for loss and profits, goodwill or special indirect or consequential loss including loss or damages incurred by you as a result of an action brought by a third party). If a number of events of default shall give rise to substantially the same loss, then they shall be submitted to only one claim under this agreement.

We shall have no liability in respect of any event of default unless you have served notice within 24 hours of the event concerned and followed in writing not more than 48 hours after the event. The laws of England and the jurisdiction of English courts will apply to any dispute.



**We would be happy
to discuss this in more
detail with you.**

CALL US: 020 7731 5282
FOLLOW US: @COOKS_AND_PARTNERS

