



purple chilli
events catering specialists

Catering Packages Award Winning Caterers





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Introduction

Purple Chilli Events Catering is a multi-award-winning, family-run business in Yorkshire. With a wealth of experience in weddings and events, we have been creating unforgettable food and drink experiences for over a decade.

We specialise in classic British dishes with a gourmet twist. All our meals are prepared from scratch, allowing us to accommodate specific dietary requirements, including gluten-free, lactose-free, vegan, vegetarian, and more.

Our menu offerings are designed to tempt your taste buds, and if you have unique preferences, please don't hesitate to let us know, and we can create a bespoke menu tailored just for you.

LOCALLY SOURCED INGREDIENTS

We are committed to sourcing our ingredients locally whenever possible. All our food is freshly prepared, and combined with our chefs' passion and experience, ensures that we provide the tastiest, most visually appealing food around—a feast for your eyes before it even reaches your mouth.

CATERING FOR ALL EVENTS

Location and venue are not obstacles for us. As versatile outside caterers, we can set up our kitchens almost anywhere.

Whether it's an intimate gathering or a large corporate event for 450+ people, we have the capability and commitment to exceed your wildest expectations. Our regularly updated Testimonials Section speaks for itself.

No matter the occasion, Purple Chilli Events Catering is dedicated to making your drinking and dining experience unforgettable on your special day.



Vegan Package

Starting From £56.00 Per Person + Vat

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

STARTER

Spiced cauliflower steak,
cauliflower bon bons, spiced cauliflower dressing.

Squash Arancini,
arrabbiata sauce.

Stuffed portobello mushrooms,
Lentil Dahl, curry oil.

Red onion and balsamic tart tatin,
pesto salad.

Glazed asparagus spears,
tomato chilli jam, dressed herbs.

Sweet red peppers and spiced cheddar filo,
squash purée.

MAIN

Sweet potato and Cajun roulade,
textures of carrot.

Med veg and spinach Wellington,
spiced squash purée, glazed hasselback potatoes.

Wild mushroom risotto,
glazed asparagus, vine tomatoes.

Cauliflower and courgette Dahl,
spicy corn, crispy rice balls.

Puff pastry tart with roasted veg and asparagus,
tomato sauce, dressed salad.

Portobello mushroom and spinach tian,
bubble and squeak parcel, red pepper jus.

DESSERT

Chocolate and marshmallow brownie,
vanilla pod ice cream.

Apricot and Cardamon Tarte Tatin,
chantilly cream.

Chocolate and cherry cheesecake,
raspberry sorbet.

Chocolate Orange tart,
orange glaze.

Vegetarian Package

Starting From £56.00 Per Person + Vat

Includes Event manager | 3 course set menu | cutlery & crockery | waiting staff

STARTER

Wild garlic mushrooms scented with truffle,
served on toasted brioche, dehydrated tomatoes,
quince jelly.

Roast onion, cauliflower and truffle risotto,
tomato cream.

Arancini balls
with shaved Parmesan and arrabbiata sauce.

**Goats cheese and caramelised red onion
croquettes,**
spiced cauliflower puree.

Twice baked Sheffield forge soufflé,
tomato chilli jam, dressed herbs.

Glazed asparagus spears, crispy hens egg,
blue cheese and truffle oil.

Buttermilk fried goats cheese,
honey, herbs, beetroot chutney and pomegranate.

Roquefort spinach and Fig tart,
candied walnuts and balsamic dressing.

MAIN

Risotto of squash,
barbecued asparagus, poached egg and hollandaise,
roasted vine tomatoes.

Carrot & Gruyere gateau,
Parmesan biscuits, textures of carrot, truffle cream.

**Red lentil cauliflower & spinach curry
blackened corn,**
jasmine and aubergine rice balls.

Goats cheese & med veg Wellington,
squash purée, gratin potatoes, Parmesan cream
sauce.

Filo parcels filled with satay vegetables,
sweet potato mash, pan fried tenderstem broccoli,
coconut cream sauce.

Griddled Halloumi, Med veg stack,
glazed asparagus, rich tomato and basil sauce.









Further Information

EXTRAS

- Artisan Bread and Yorkshire Butter
- Tea, Coffee and Mints: £2.50 per person + VAT

CHOICE MENUS

- Recommended: One choice per course for all guests (plus Vegetarian/vegan option)
- If offering choice menu (3 choices per course including Vegetarian/vegan):
 - £7.00 + VAT per person supplement
 - Require detailed seating plan with guest names and menu choices

SERVICE FEES

- Varies based on menu selection
- Some dishes require higher kitchen setup
- Average fee approx. £499 + VAT
- Includes kitchen setup and catering equipment

LINEN

- White Linen Napkins: £1.50 + VAT each
- Linen Tablecloths: £13.00 + VAT each
 - Specify sizes and quantities needed



Next Steps

CONFIRMING YOUR DATE

- Submit a 20% deposit payment
- E-sign the proposal

YOUR DATE IS BOOKED!

- Your event will be added to our calendar
- We'll work closely with you in the coming months

PLANNING MEETING & TASTING (6-9 MONTHS BEFORE)

- Sample starters, mains, and desserts to finalise menu
- Discuss dietary needs, event timings, and other details
- Tastings held January, February, November (not May-September)

FINAL DETAILS (60 DAYS BEFORE)

- Provide final guest count
- Submit dietary restrictions
- Give seating plan (if applicable)

LAST PAYMENT (30 DAYS BEFORE)

- Remaining balance is due in full
- Have guests' meal choices on name cards or table displays

Terms & Conditions

1) Booking Your Date with Purple Chilli Events Catering Ltd (Purple Chilli)

a) All event bookings must be confirmed in writing by the client. A non-refundable deposit of 20% or minimum of £1000 is required to secure Purple Chilli for the date of your event. For small events under 60 guests a deposit is not required but payment in full is required.

b) All large event bookings are subject to minimum guest numbers, these will be confirmed by Purple Chilli.

2) Deposit

a) A deposit figure (subject to the inclusion of standard rate VAT) will be provided to the client in writing by Purple Chilli.

b) This deposit will be deducted from the total event costs which will be issued to the Client no later than 30 working days prior to the event (please see our payment terms below).

c) Payment methods - We take bank transfer, debit card, cheque, cash (credit card transactions will incur a 2.5% admin fee in addition to the deposit / final balance figure).

3) Booking Confirmation

a) Once the clients deposit has been received a confirmation email will be sent (if not already provided) by Purple Chilli together with an application for payment form detailing the deposit and balance payment due dates.

4) Variations to the Price

a) All large bookings are subject to minimum guest numbers of 60 unless otherwise confirmed by Purple Chilli at the time of booking. Parties of less than 60 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices. Wine prices may be amended to allow for any Government Taxes and Currency fluctuations.

b) Where children are attending – if over 12 years of age they are payable at the same rate as adults, if under 12 years of ages they are chargeable at half the adult price or children's menu at £25.00 plus vat per person (subject to minimum numbers mentioned above). Any variation to menu selections for children must be discussed with Purple Chilli as soon as possible for our menus to be revised accordingly.

5) Payment of Total Event Costs Prior to Event

e) Payment in full is required for all catering services to be provided by Purple Chilli prior to the event. Final guest numbers must be confirmed to Purple Chilli no later than 60 working days prior to the event.

f) The information provided at this point will be used to produce your total event cost application for payment requirements, arrange staff and coordinate with your venue. Payment in full must be received no later than 30 working days before the event. A vat invoice will be provided if requested by the client once payment is received in full after the service/supply has been provided.

g) Should Purple Chilli be advised of any changes to event requirements (including the reduction of guest numbers) at a date less than 30 working days prior to the event, Purple Chilli Catering reserve the right not to accept these changes and reduce our invoice value, however should increases occur due to additions once full payment have been received Purple Chilli will raise an additional application for payment statement following the event for these guests or extra food needed, payment will then be due for immediate settlement by the client.

h) Non-payment prior to any event may be taken as a cancellation and the charges above will be applied accordingly.

6) Cancellation Charges

a) In the unfortunate event of a booking having to be cancelled confirmation in writing is required from the client and confirmation of receipt of such cancellation by Purple Chilli is required. Your deposit will be retained and the following charges will be incurred.

ii. Cancellation received within 60 working days of event – 50% of total event cost

iii. Cancellation received within 21 working days of event – 100% of the total event cost

iv. Cancellation of smaller events under 60 guests we require a minimum of 21 working days notice. If cancellation is received later than this we reserve the right to take payment in full.

b) The total event cost will be based on the numbers of guests scheduled, at the agreed price per head.

c) Any additional costs incurred by Purple Chilli in preparation of the event up until the time of cancellation will be charged to the client. This is to cover any losses caused to Purple Chilli for administration costs, travel, supplies etc. and will be discussed fully in event of cancellation.

7) Dietary Requirements and Allergies

a) Purple Chilli will endeavour to provide suitable adaptation to the clients menu for any guests with special dietary requirements or allergies. We cannot however take responsibility for any guests unless advised in advance (no less than 60 working days prior to the event). Although every effort will be made in the case of a severe allergen Purple Chilli can not 100% guarantee there won't be traces of the allergen in question. This is because we prepare all our food in a professional kitchen where other allergens are used.

8) Client's Own Food and Drinks

a) We accept no liability for any food supplied to the client by another caterer (or food products supplied by the client themselves) in addition to those arranged by Purple Chilli.

b) Purple Chilli will happily serve a clients arrival drinks, table wines etc. during their event subject to waitress fees and corkage fees, please ask for further details.

9) Client's use of Purple Chilli's Property and Clients Personal Property or Gifts

a) The client agrees to pay for any loss or damage to any equipment, crockery, cutlery or glassware supplied by Purple Chilli for the event, including any damages caused by the client's guest.

b) Purple Chilli will not be held responsible for the theft, loss or damage to any personal effects of the client or gifts brought onto premises by the client guests.

10) Liability of Purple Chilli

a) Purple Chilli accept no liability under any claim whatsoever arising (be it by negligence or otherwise) for any loss over the figure of the existing Purple Chilli Events Catering Limited public liability limit of Indemnity. Note that this figure which may change from time to time, is available upon request together with a copy of our certificate.

11) Exceptional Circumstances Beyond Our Control

a) Purple Chilli shall incur no liability to the client if performance of the contract is prevented or hindered by any case whatsoever beyond Purple Chilli's control and in particular but without prejudice to the generality of the foregoing, by act of fire, flood, subsidence, sabotage, accident, strike, or lock out and shall not be liable for any loss or damage resulting there from suffered by the client.

12) Event Over Runs

If a staffed event should over run and any staff are required to stay beyond the agreed time the client agrees to pay Purple Chilli additional staff costs at the rate of £22 plus vat per hour per person.

13) Clear Down of Event

Purple Chilli will clear away for the previously agreed staffed time period. The client must ensure that the venue is advised on previously agreed staff hours of Purple Chilli and that they are suitable with their closing down procedures. Purple Chilli will collect any outstanding glassware or equipment at a previously agreed time.

14) Delivery

a) We occasionally may have to add a delivery charge to your order if you fall outside our free delivery radius or outside our usual delivery hours of 8am - 4pm Monday to Friday. We will always check this is ok with the client before we proceed with your order.

b) Although every effort is made to arrive before your requested delivery time Purple Chilli can not be held responsible for a delayed delivery due to unforeseen circumstances.

c) Purple Chilli reserve the right to change our Terms and Conditions when necessary due to the continual evolving nature of our business. It is your responsibility to ensure that you are up to date with our Terms and Conditions.

15) Tastings

a) Purple Chilli strictly only offer menu tastings on 3 course wedding breakfasts, upon request and these are subject to an additional charge. Purple chilli will accommodate menu tastings during weekdays only (daytime ideally but some evenings may be possible) but it may not always be possible to accommodate requests between the months of May to September due to this being our peak wedding season.

b) All menus are priced per person, and based on a single choice menu. Should a choice menu (3/3/3) be required, there will be an additional supplement of £7.00 plus vat per person (adults only).

16) Additional Catering

Meals for entertainers, photographers, videographers, bands and musicians, child minders and any other supplier at events etc. must be pre-ordered and will be charged for. Purple chilli accepts no responsibility for any other staff/contractors booked by the client who require food when it has not been booked and paid for, in advance.

17) Drinks

a) All drinks packages are serviced as pre-ordered and paid for in advance. No refunds are offered on any drinks opened on site and not consumed.

b) Purple chilli has corkage charges in place should the client wish to provide their own drink, and that charge includes the glassware, service element, removal of waste and fridge unit hire. Corkage is charged at £10.00 per person plus vat per.

18) Bar

a) Purple Chilli offers bar services by way of a cash bar (all guests purchase their own drinks), or a prepaid client bar (clients pays for all drink and Purple Chilli sets up a bar to serve guests, free of charge to the guests).

b) The bar service covers the licence fee, all glassware, condiments and staffing (on a ratio per number of guests).

19) Access/Set Up

a) Purple Chilli will require reasonable access to the area of the event in order to deliver, set up and collect our equipment. This will include the use of lifts to upper and lower floors, the use of loading bays and vehicular access. If additional labour is required (e.g. access across lawns to marquees during wet weather), we reserve the right to make a charge for this.

b) Purple Chilli also requests full details regarding a set up schedule (for example dates/times of marquee erection, table/chair installation) and reserve the right to make an additional charge of £250 plus VAT should our team have to return to site for our set up due to other equipment not being in place at the advised time, causing us delays/return journeys/extra time on site.

c) Purple Chilli requires a catering tent to be provided for all marquee/outdoor events which should be a minimum size of 9m by 6m, with 14 trestle tables for the kitchen team.

d) Access to running water is required along with access to power, a minimum of 25kw of power with 12 x 13 amp plug sockets for the kitchen team. Additional power will be required for any mobile bar hire.

e) Clear lighting within the catering tent and outside of the catering tent for loading is also required.

f) Any access issues for events are to be advised to Purple Chilli in advance of the event.

g) Set up details will be confirmed in advance with the client and will either be on the day before the event, or in advance if agreed. A set up charge will be outlined on each quote, and this is subject to change should a set up the day prior be required/requested minimum charge £499 + vat.

20) Damage or loss, plus items left behind;

a) The client is responsible for any damage, breakages, or loss of any property belonging to both Purple Chilli, or any property hired for the clients function, however caused, and will be charged at the full replacement value. This applies to the period between delivery and collection. The client will report any damage to any equipment or structure to a representative of Purple Chilli as soon as possible.

b) A linen deposit may be required to cover any damage to linen at an event and Purple Chilli reserve the right to keep that fee if any damage occurs. Should no damage occur, this deposit will be refunded upon request and confirmation that no damage has occurred from Purple Chilli. Naked flames and felt tip pens are not permitted to be used on any linen. Purple Chilli reserves the right to charge additional costs to the clients should substantial damage occur to any linen product over and above the £100 deposit – evidence of damage will be provided, an invoice raised and payment is due within 7 days of receipt.

21) Force Majeure

Purple Chilli will accept no liability for the failure to perform any obligations due to strike, lockout, hostilities or any other circumstances beyond our control.

22) VAT

All fees/charges are subject to VAT at the standard rate.



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