



COOKS & PARTNERS

DELIVERY AND STYLING
AT BSA IMPERIAL WHARF



“WE AIM TO ONLY SOURCE BRITISH SEASONAL INGREDIENTS USING INDEPENDENT FARMERS AND ARTISAN PRODUCERS. WE WANT TO SEE WHAT'S IN SEASON AND WRITE OUR MENUS TO SUIT. NEVER ARE TWO CONSECUTIVE DAYS ARE THE SAME.”

Our kitchen brigade, based in our Chelsea kitchen prepare menus each day for our beautiful bespoke events department; from corporate fine dining to wedding days. Our delivery service is a distilled version of our bespoke events team, without the our event management and all the bells and whistles. Rest assured our obsessive devotion to using the best ingredients still rings true.



"WONDERFUL INGREDIENTS DESERVE BEAUTIFUL STYLING. WE THINK OF EVERYTHING, FROM THE MODERN CALLIGRAPHY WE USE ON OUR LABELS TO THE PROPS & STAGING WE SUGGEST TO FINISH YOUR EVENT OFF."

Our classic packages include as standard an eclectic mix of plates, boards and boxes to have visual diversity across your menu. We also include beautifully handwritten labels so guests can clearly see what each item is. If you are opting for our styled range then our 'on trend' menus are packed along with props, food bar signs and risers to give even a working lunch the wow factor.

We will send you all the props along with our 'setup plans' so you can become the stylist yourself. We can send you some of our team if you wish to help with set up. Let us know your office or venue 'look' and we will send you props to suit.

Where symbolised our menus cover: vegetarian, vegan and gluten free dietary requirements
Halal meat and other dietary requirements are available upon request



JUICES, HOMEMADE LEMONADES AND HOT DRINKS

CLASSIC COLD DRINKS

Are presented in recyclable glass bottles served with 5 glass tumblers per litre

English still & sparkling mineral water (750ml)	£3.05
Orange juice (litre)	£3.95
Apple juice (litre)	£3.95
Cranberry juice (litre)	£3.95
Freshly squeezed orange juice (per litre, min 2 litres)	£7.65
Home made lemonade (per litre, min 2 litres)	£7.65
Iced coffee (per litre, min 2 litres)	£7.65

STYLED COLD DRINKS

Our drinks dispensers come with wooden stands; whereas our smoothie bowls are a great centre piece: filled with ice. We also include styled menu signage. served with 5 glass tumblers per litre

Drinks dispenser with London chilled tap water with cucumber ribbons (per litre, minimum of 4 litres)	£3.70
Drinks dispenser with fresh watermelon, lime & ginger cooler (per litre, minimum of 4 litres)	£10.50
Drinks dispenser with fresh lemon, mint & pomegranate cooler (per litre, minimum of 4 litres)	£8.75
Fresh smoothie bottles, served in ice filled bowl	£3.95
Green (Kale, pineapple, cucumber and orange) (min 20)	
Berry (Mixed berry, yoghurt and honey) (min 20)	

CLASSIC HOT DRINKS

Are presented in stainless steel thermos flasks with fresh milk, golden sugar, white china cups & saucers and tea spoons

READY TO SERVE HOT DRINKS (min 10 – max 100 guests)	
Thermos of Fairtrade coffee and hot water for English breakfast tea and infusions	£3.30
MADE ON SITE HOT DRINKS ((min 10 guests)	£3.15
<i>*Waiting staff required</i>	
Freshly made Fairtrade coffee, English breakfast tea and infusions	
Add a selection of hand made biscuits (v) (2pp)	£1.10
Add a section of home made finger cakes (v) (1pp)	£2.45

STYLED HOT DRINKS

Are presented as the classic with the extra of syrup stand, pop top milk bottles, kilner jars, wooden stands and glass pots with styled menu signage

PIMP YOUR HOT DRINKS SET UP	£2.90
with flavoured syrups, pop top bottles with milk and plant based milks, kilner jars of teas and herbal infusions and honey pots	
Cookie jars	£2.20
Jar of 12 Oat and dried cranberry cookies (v)	
or	
Jar of 12 double and white chocolate cookie (v)	

CLASSIC ALL DAY GRAZING

Are presented on contemporary white china plates or rustic baskets, and served with cocktail napkins

Fruit bowl Whole fruits (vg)(gf)	£2.30
Fresh cut fruit platter (vg)(gf)	£2.95
Individual bags of flavoured popcorns (vg)(gf) Sea salt or Cinnamon bags	£1.85
Bowls of hand cooked chips (vg)(gf) Based on 10 guests	£5.85
Tray bake squares, from our seasonal list	£3.25
Individual orange and almond cakes	£3.85
Mini cakes; garnished to the season	£3.50

STYLED ALL DAY GRAZING

Are presented on either wooden boards, copper wire baskets or kilner jars at different heights on stands. We also include styled menu signage and served with cocktail napkins. They are simple to assemble but naturally pretty: the tablescape is finished.

Protein boosted flap jacks (v) with peanuts, date, whey powder, wrapped in parchment	£3.45
Energy balls (vg)(gf) Raw cashew, apricot and coconut	£3.20
POSH BAR SNACK JARS Beef jerky (gf) Chorizo bites (gf) Chilli crackers (vg)(gf) (Per person, minimum of 10 guests)	£6.50
HEALTHY SNACK JARS Chocolate dipped rice cakes Raw almond and nuts (vg)(gf) Dried apple and pear crisps in candy strip bags (vg)(gf) (Per person, minimum of 10 guests)	£10.80
CHOCOLATE BARK BAGS (v)(gf) C&P Hand tempered chocolate bags (min of 10 of 1 type) Fruit & Nut Bar (50g) Rocky Road (50g)	£2.55



BREAKFAST FRUIT POTS AND PASTRIES

CLASSIC BREAKFASTS

Are presented in rustic baskets, wooden crates and boards or white china plates and served with side plates and cocktail napkins

MORNING PASTRIES AND FRUIT £5.20

Home made finger Danish pastry selection (v) with fresh fruit kebabs (vg)(gf)

CONTINENTAL BREAKFAST £8.95

London Borough Market cured meats, Neal's yard breakfast cheeses (v) and artisan bread (v)

BREAKFAST SANDWICHES

Crispy bacon and egg mayonnaise in hand cut baguette
Sliced Cumberland pork sausages with mustard in hand cut bloomer
Oven dried tomato and egg mayonnaise in hand cut baguette (v)

Based on 1.5 rounds of sandwiches per person £7.80

Based on 2 rounds of sandwiches per person £10.30

BREAKFAST FINGER BUFFET £10.85

Wilshire ham and cheese croissants
London smoked salmon and cream cheese bagels
Wholemeal muffin with sun blushed tomato and sunflower seeds (v)
Fresh fruit kebabs (vg)(gf)

STYLED BREAKFASTS

Are presented in glass bowls and kilner jars and mini pots at different heights with stands and boards, styled menu signage and served with side plates and cocktail napkins. They are simple to assemble but naturally pretty: the tablescape is finished with living herb pots.

GRANOLA STATION £11.90

Live (gf) and plant based yoghurts (vg)(gf)
C&P Granola
Fresh berries and mango (vg)(gf)
Apple and cinnamon compote (vg)(gf)

ENERGY BOOST BREAKFAST £12.75

Kale , pear and apple smoothie shots (vg)(gf)
Energy ball (Raw cashew, almond, apricot , Cacao , orange)
(vg)(gf)
Overnight apple oat pots (v)(gf)
Protein bootied flap jack bar wrapped in parchment (v)

OPTIONAL EXTRAS

Are presented on white plates and trays and served with side plates and cocktail napkins

Finger croissants with jam (v) (serves 10) £16.95

Chocolate croissants (v) (finger size) (serves 10) £16.00



LUNCH OPTIONS:
SANDWICHES, PLATTERS AND SALADS

CLASSIC SANDWICH

Are presented on white plates and trays and served with side plates and cocktail napkins

LOAF SANDWICH MENU

Selection of freshly made loaf sandwiches with our daily seasonal meat , Fish and vegetarian fillings. Served with hand cut crisps (vg)(gf)

Based on 1.5 rounds of sandwiches per person £7.50

Based on 2 rounds of sandwiches per person £9.70

VEGETARIAN LOAF SANDWICH MENU

Selection of freshly made loaf sandwiches with our daily seasonal vegetarian fillings. Served with hand cut crisps (vg)(gf)

Based on 1.5 rounds of sandwiches per person £7.50

Based on 2 rounds of sandwiches per person £9.70

ARTISAN SANDWICH MENU

Selection of freshly made artisan loaf sandwiches with our daily seasonal meat, Fish and vegetarian fillings. Served with hand cut crisps (vg)(gf)

Based on 1.5 rounds of sandwiches per person £8.60

Based on 2 rounds of sandwiches per person £11.10

VEGETARIAN ARTISAN SANDWICH MENU

Selection of freshly made artisan loaf sandwiches with our daily seasonal vegetarian fillings. Served with hand cut crisps (vg)(gf)

Based on 1.5 rounds of sandwiches per person £8.60

Based on 2 rounds of sandwiches per person £11.10

STYLED SANDWICH

Are presented on steamer baskets, terracotta plates, wooden boards and coloured ceramics at different heights with stands and props, styled menu signage and served with side plates and cocktail napkins. They are simple to assemble but naturally pretty: the tablescape is finished with living herb pots.

STYLED SANDWICH MENU

£16.20

Based on 5 items per person

Vietnamese chicken bahn mi, Hand tied in parchment paper
Turkish flat breads with avocado, mint leaves and smashed chipotle chickpeas (vg)

'Hygge' Open Danish sandwich with smoked salmon, dill cream cheese, dill leaves and pickled radish

Crostini with smoked white bean spread and chargrilled courgette and drizzled with Extra virgin olive oil (vg)

Salad summer rice paper rolls with mint and toasted peanuts (vg)(gf)

STYLED VEGETARIAN SANDWICH MENU

£16.20

Based on 5 items per person

Vietnamese spiced tofu bahn mi, Hand tied in parchment paper
Turkish flat breads with avocado, mint leaves and smashed chipotle chickpeas (vg)

'Hygge' Open Danish sandwich with smoked aubergine, dill cream cheese, dill leaves and pickled radish

Crostini with smoked white bean spread and chargrilled courgette and drizzled with Extra virgin olive oil (vg)

Salad summer rice paper rolls with mint and toasted peanuts (vg)(gf)

CLASSIC WORKING LUNCH

Are presented on white and coloured china plates and served with side plates and cocktail napkin

WORKING LUNCH MENU £15.10

Selection of freshly made loaf sandwiches with our daily seasonal meat , Fish and vegetarian fillings based on 1 round per person

3 Finger food items from our daily changing menu
(1 meat, 1 fish, 1 vegetarian)

Hand cooked Salted crisps (vg)(gf)

Fresh fruit kebab (vg)(gf)

VEGETARIAN WORKING LUNCH MENU £15.10

Selection of freshly made loaf sandwiches with our daily seasonal vegetarian fillings based on 1 round per person

3 Finger food items from our daily changing menu
(3 vegetarian)

Hand cooked Salted crisps (vg)(gf)

Fresh fruit kebab (vg)(gf)

STYLED WORKING LUNCH

Are presented on stylish white china, rustic baskets, terracotta plates, wooden boards and coloured ceramics at different heights with risers and props, styled menu signage and served with side plates and cocktail napkins. They are simple to assemble but naturally pretty: the tablescape is finished with living herb pots.

STYLED WORKING LUNCH MENU £25.40

Greek flat bread with barbequed pulled chicken and rainbow slaw
Rosemary focaccia with smoked provolone, walnut and kale pesto,
sundried tomatoes and spinach leaves (v)

Finger food

Crayfish and glass noodle salad pot with coriander, lemongrass (gf)

Beetroot falafel mini balls, hummus, radish (v)(gf)

Quinoa with butternut salad, toasted seeds (vg)(gf)

Lemon and polenta cakes with rosewater cream pipettes (v)(gf)

Salted caramel raw cheesecake cups (v)

STYLED VEGETARIAN WORKING LUNCH MENU £25.40

Greek flat bread with barbequed courgettes, rainbow slaw
Rosemary focaccia with smoked provolone, walnut and kale pesto,
sundried tomatoes and spinach leaves (v)

Finger food

Thai vegetable and glass noodle salad pot with coriander,
lemongrass (gf)

Beetroot falafel mini balls, hummus, radish (v)(gf)

Quinoa with butternut salad, toasted seeds (vg)(gf)

Lemon and polenta cakes with rosewater cream pipettes (v)(gf)

Salted caramel raw cheesecake cups (v)

CLASSIC FINGER BUFFET

Are presented on white and coloured china plates and served with side plates and napkins

FINGER BUFFET MENU 1

£19.10

Baby gem, pressed ham hock terrine with beetroot and parsley piccalilli (gf)
Spinach wrap with ricotta, sun dried tomato and basil (v)
Baked squash, sage and Wensleydale cheese filo tart (v)
Spinach and ricotta roll with sesame seeds (v)
Cajun spiced chicken skewer with burnt corn and coriander dip (gf)
Green pea pancake, smoked salmon and chive curd cheese

Fresh fruit kebab (vg)(gf)

VEGETARIAN FINGER BUFFET MENU 2

£19.10

Char grilled rosemary polenta, dolcelatte and beetroot crisp (v)(gf)
Californian roll with avocado, carrot, toasted sesame and chilli (vg)(gf)
Lentil, sweet potato, spring onion and coriander rosti with roasted red pepper and capers (vg)
Beetroot infused Yorkshire pudding, smoked aubergine pulp and picked cucumber (v)
Courgette and manchego cheese omelette with tomato and chive salsa (v)(gf)
Goats' cheese, red onion and butternut squash filo straw (v)

Fresh fruit kebab (vg)(gf)

STYLED FINGER BUFFET

Are presented on stylish white china, rustic baskets, terracotta plates, wooden boards and coloured ceramics at different heights with stands and props, styled menu signage and served with side plates and cocktail napkins. They are simple to assemble but naturally pretty: the tablescape is finished with living herb pots.

STYLED FINGER BUFFET

£24.80

Kale and ricotta rolls (v)
Salmon sashimi Poke pots
Falafel, pomegranate and almonds with turmeric hummus (gf)
Make your own pulled pork tacos with cucumber relish
Melon and prosciutto (gf)
Crostoni with broad bean , pea and mint pate with burrata and chilli

Peanut butter , chocolate and pretzel popcorn bar (v)
Pistachio, hazelnut and raspberry friands with lemon balm sugar (v)

STYLED VEGETARIAN FINGER BUFFET

£24.80

Kale and ricotta rolls (v)
Smoked aubergine Poke pots
Falafel, pomegranate and almonds with turmeric hummus (gf)
Black bean and feta tacos with cucumber relish
Melon and prosciutto (gf)
Crostoni with broad bean , pea and mint pate with burrata and chilli

Peanut butter , chocolate and pretzel popcorn bar (v)
Pistachio, hazelnut and raspberry friands with lemon balm sugar (v)

CLASSIC FORK BUFFET

Are presented on white ceramics and china, served with china plates, plain cutlery and paper napkins

COLD FORK BUFFET MENU £21.45

Two main courses (including a vegetarian option), two salads, French bread and butter (v) and a dessert
Please choose from the following selections

Additional main courses £8.95

Additional sides £2.50

Additional dessert £4.50

Choose one dessert, split your selection in half with two choices £1.45

COLD MAIN

Parmesan and pesto crusted chicken with cucumber and green pepper salsa
Roasted chunky Mediterranean vegetables with couscous, pita spikes and lemon and herb dressing

Poached Scottish salmon with mango, mint and cherry tomato salsa (gf)

Smoked mackerel, salmon and white fish terrine with fresh lemon and pickled cucumber ribbons (gf)

Pancetta and sage wrapped organic chicken breast with tarragon and grain mustard emulsion (gf)

Steamed sea trout, lime, honey and ginger noodles with young spinach and hot and sour dressing (gf)

Char grilled chicken fillet with baby gem lettuce, dehydrated tomatoes and lime harissa dressing (gf)

Heritage beetroot and goats' cheese tart with rocket and parsley pesto (v)

SALADS

Green leaves, lemon, mustard and honey dressing (vg) (gf)

Parsley, green pea, feta and mint salad with broken purple potatoes (vg) (gf)

Quinoa, orange and kale salad with dried cherries and hazelnuts (v) (gf)

Three tomatoes, three herbs and three onions (vg) (gf)

DESSERTS

Orange and pomegranate polenta cake with lemon crme fraiche (v)

English Braeburn apple junket, apple crisps and butterscotch syrup (v)

Bitter chocolate tart, hazelnut praline crunch, stem ginger mascarpone (v)(gf)

Lime and London gin fool with vanilla bean shortbread (v)

Fresh fruit platter (vg)(gf)

STYLED FORK BUFFET

Are presented on rustic ceramics and china, wooden boards and crates at different heights with stands and props, styled menu signage served with china plates, plain cutlery and paper napkins. They are simple to assemble but naturally pretty: the tablescape is finished with living herb pots.

STYLED COLD FORK BUFFET MENU £36.10

Harissa salmon with lemon yoghurt and mango salad (gf)

Charcuterie and cheese boards (gf)

Wild rice, mange tout and pea salad with mint, chilli and roasted almonds (vg) (gf)

Dukkah crackers and whipped ricotta with lemon oil (v)

Pomegranate, parsley, cucumber and buckwheat salad (vg)(gf)

Rocket and lollo bianco leaves (vg)(gf)

Artisan breads and smoke salted butter (v)

Mini rhubarb and orange blossom cheesecakes (v)

Mini Mango, coconut and passion fruit mousse (v)(gf)

• *Based on one person*



CHAMPAGNES, WINES AND BEERS

CHAMPAGNE AND WINE MENUS

Are delivered chilled and ready to serve with 6 glasses per bottle

HOUSE CHAMPAGNE £37.00

De Malherbe Brut Epernay NV

Attractive brioche aromas with hints of red fruits and citrus.

SPARKLING WINE £21.50

Prosecco Spago Carlo Botter, Frizzante, Italy NV

This traditional wine is light with an attractive perfumed bouquet, bread and nut aromas and subtle, refreshing spritz.

HOUSE WINE £13.40

WHITE

Inzolia Chardonnay 'di Sicilia', Il Paradosso, Sicily, Italy 2013

A dry white with scents of apricot and honey on the nose, yet surprising on the finish with strong exotic fruity overtones.

Sauvignon Blanc Terre D'Or, IGP D'Oc 2013 £14.50

A fresh, vibrant white with aromas of lemon, gun flint and citrus fruits, with soft fruit and mineral finish

RED £13.40

Nero d'Avola Shiraz Il Paradosso, Sicily, Italy 2013

Slightly spicy and fruity with berry notes. Smooth on the palate with a pleasant sensation of ripe fruit.

Merlot Forteresse, IGP D'Oc, Foncaillieu 2013 £14.50

La Forteresse delivers instant pleasure with supple, mouthfilling ripe fruit, a peppery nose and light tannins to balance.

ROSE £13.40

Nero d'Avola Rosato Il Paradosso, Sicily, Italy 2013

An attractive light strawberry pink rose. An easy drinking dry rose, soft, crisp and well balanced on the palate.

BEER (Individual bottle with 1 glass tumbler) £4.50

Becks Beer

Peroni Nastro Azzurro £4.95

STAFFING

Our staff can be supplied to unpack your food, set up the event, serve guests and clear and repack the equipment

Food stylist only (to display and present your food only) * <i>OPTIONAL</i>	£115.80 per event
Event manager	£28.70 per hour
Supervisor	£23.80 per hour
Waiting staff	£17.85 per hour
Cloakroom	£17.85 per hour
Bar supervisor	£24.00 per hour
Chef	£24.10 per hour

*When ordering staff, a supervisor must be present.

*The minimum staff shift is 4 hours.

Staff will be dressed in immaculately with crisp black shirts, pressed black aprons, polishes shoes and neat hair. Should an event be themed we can accommodate staff to wear uniforms that match the mood or dress code.

ADDED EXTRAS

We can certainly help you with all of the added extras that you might need for your event too; from linen to furniture if you don't see it below just ask. We have a wealth of suppliers and our warehouse 'emporium' that we can hire stock from.

Bar hire Trays, jugs, ice buckets, bar equipment	£2.30
Trestle table (6ft)	£8.45
White linen for trestle table (70 x 144)	£8.75
Coat rail with hangers (50)	£16.25
Delivery and collections	£POA

ROOM CLEANING

Along with all bookings at BSA, Imperial Wharf, please select your preferred cleaning option. All room hires with catering are required to be cleaned.

Level 1 cleaning	£35.00
Includes, wipe down and sanitise tables and sideboards, dust window sills and pictures, vacuum and reset the room	
Level 2 cleaning	£90.00
Includes: wipe down and sanitise tables and sideboards, dust window sills and pictures, vacuum all chairs and wipe down chair frames, move all furniture and vacuum room, wipe down all skirting boards, door frames and all other	



"HUNGRY? OUR ORDERING SYSTEM IS QUICK AND EASY."

ORDERING AND PAYMENT

Our ordering system:

Please complete the attached order form with a purchase number and return to:
info@cooksandpartners.co.uk

We will confirm your order with a signed confirmation and full invoice

All invoices must be paid within 14 days following the event

All prices are subject to VAT

Other important information:

All orders must be placed a minimum of 5 working days prior to the event

All menus are based on a minimum of 10 guests or otherwise stated

Please allow a 30 minute set up time for your event

Following the event all equipment and food trays must be re packed neatly into the delivery boxes ready for collection at the given time

Any equipment, losses or damages will be charged at a full replacement cost.

DELIVERY AND COLLECTION

Standard delivery and collection times run between Monday to Friday from 8.00am to 5.00pm

Delivery and collection is quoted for separately and is dependant on your postcode

For orders over £175.00 and within our standard postcodes, delivery and collection is free of charge Standard postcodes: E1, EC1, EC2, EC3, EC4, W1, W2, W8, W9, W11, W14, WC, WC1, WC2, N1, N5, N7, NW1, SE1, SE11, SE17, SW1, SW3, SW4, SW5, SW6, SW7, SW8, SW10, SW11

Please allow a delivery and collection slot of 30 minutes each way of your requested timings

All food is delivered in our refrigerated vehicles ready for you to lay out

If your event over runs and we cannot collect at the given time or have to wait, the following charges will occur:

Waiting time £15.00 per 30 minute slot plus parking if applicable

Extra delivery or collection is £35.00 each way to our standard postcodes. Alternative postcode areas will be quoted for separately.

TERMS & CONDITIONS

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

Definitions. In these terms and conditions "Cooks & Partners" means Cooks & Partners Limited.

"The client" means the person named on the booking form, and the "Agent" means any sub contractor or supplier hired by the client.

Delivery Service Menu Pack. Menu packs are valid for 12 months from 1st January until 31st December and after this period we have the right to re quote.

Charges. Delivery service menu pack prices are based on specific numbers.

Final Numbers. To be confirmed to us in writing 5 working days prior to your order day.

Confirmation. No booking shall be considered confirmed until the client has signed the order / confirmation form and paid the invoice in full and it is received by Cooks & Partners a minimum of 5 working days prior to the delivery day. Cooks and Partners account clients are required to sign the order / confirmation schedule 5 working days prior to the delivery day.

Payments. All charges are subject to VAT at the current rate. All payments are required in sterling by cheque or bacs. Non – commercial card payments are only accepted up to the invoice value of £500.00 or less. Commercial card payments carry a 2% surcharge for merchant services and transaction fees.

Cancellation. Notice of cancellation is 5 working days, but if at the time of cancellation any equipment, services or food have already been ordered from our suppliers and cannot be cancelled without cost to us, then the client will be charged the full price.

Drinks. Are sold by the bottle or litre and will be charged in full.

Delivery. The delivery costs are set out in the delivery service menu pack. Any other items or special orders will incur an extra delivery charge.

Equipment Hire. If no Cooks and Partners staff have been engaged, the client should rinse or scrape clean all china and leave it neatly packed in the appropriate boxes ready for collection. If our staff are present at an event they will be responsible for all clearing and packing of equipment. The hirer will be charged for additional labour if the equipment is not ready for collection at the time agreed.

Staff. Staffing costs are based on a min of 4 hours and over time will be charged at the current rate. Travel expenses will be charged to you if they are required to work later than 11.00pm.

Food. All food is freshly prepared and we aim to use only the freshest, finest and best ingredients. We reserve the right to make price changes or substitutions due to market fluctuations. Cooks & Partners 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 taken home by the client or staff. It remains the property of Cooks & Partners to dispose of in a correct and proper manner.

Complaints. Any complaint or concern must be made verbally to Cooks & Partners staff at the time of the event. It must then be followed up in a written format within 48 hours after your event, which will be dealt with by Cooks & Partners head office.

Client's Responsibility. The Client will indemnify, defend and hold harmless Cooks & Partners 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. Cooks & Partners 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 Client which is disclosed directly as a result of these Terms and Conditions or disclose to any third party the details and contents of these Terms and Condition except as strictly necessary to perform its obligations or exercise its rights under these Terms and Conditions or with the written consent of the Client.

Advertising Material. All drawings, descriptive matter, specifications and advertising issued by Cooks & Partners and any descriptions or illustrations contained in Cooks & Partners 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 Cooks & Partners.

Insurance. Cooks & Partners shall maintain with a reputable insurance company appropriate insurance policies in relation to the risks involved under these Terms and Conditions, including Employer's Liability Insurance and Public Liability Insurance. Upon the Client's request Cooks & Partners shall provide the Client with copies of such policies.

Loss or Damage. If our property or sub contractors is wilfully or negligently damaged, stolen, broken or lost at a function the full replacement cost is payable by the client. Accidental damage at an event should be covered by the client's 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 ourselves.

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 its 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.



COOKS*PARTNERS

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