

Capital People Catering

Company Brochure



- **Catering**
- **Event Management**
- **Equipment Hire**
- **Furniture / Linen Hire**
- **Temporary Staff**
- **Cleaning Services**

INDEX

- **Introduction to Capital People Catering** **Page 3**
- **Event Staffing** **Page 4**
- **Canapés Selections** **Page 5**
- **Banqueting Menus** **Page 6 - 7**
- **Hot & Cold Buffet** **Page 8 – 9**
- **Create Your Own Finger Buffet** **Page 10**
- **Suggested Finger Buffet** **Page 11**
- **Sandwich Menus** **Page 12**
- **Tea, Coffee & Afternoon Tea** **Page 13**
- **Catering Terms & Conditions** **Page 14 – 15**
- **Equipment Hire Price List** **Page 16 – 17**
- **Equipment Hire T & C** **Page 18 – 19**
- **Order Form** **Page 20**



CAPITAL PEOPLE CATERING

Capital People has for many years been managing bars, restaurants and major events in central London. Our catering services have been extended over the years and now include the following:

- **Directors Dinning Room Catering**
We can provide a high quality bespoke service
- **Banqueting & Weddings**
No event is too large or small. We can cater for and equip any function.
- **Office and Event Catering**
We can provide hot and cold food for your office, or at a venue or location of your choice.
- **School & Public Sector Catering**
We have existing contracts to provide senior and nursery schools with food for their pupils. We are happy to provide competitive quotes for any private or public sector or organisation for its canteen or staff restaurant operation.

We can provide the following services to companies or individuals for your own events or where we are catering:

- **Kitchen & Service Equipment**
- **Furniture – Including Poseur, Round or Trestle Tables & Chairs**
- **Linen Hire – Including Chair Covers, Table Cloths, Napkins, Kitchen & Service Cloths**
- **Crockery, Cutlery and Glassware**
- **Event Staff and Management**

Event Staffing

Capital People's core business over the past 12 years has been the supply of temporary staff to the London hospitality industry.

Our Management Team have over 40 years of hospitality management experience, giving ourselves the skills to choose, train and place the correct candidates to fulfil your booking requirements.

We currently supply companies in the following industry areas:

- **Hotels**
- **Member's Clubs**
- **C & B Venues**
- **Tourist Attractions**
- **Night Clubs**
- **Catering Companies**
- **Pub Companies**
- **Football Clubs**
- **Restaurants**



Our Clients Include:

- **Intercontinental Hotels**
- **Marriott Hotels**
- **Crown Plaza Hotels**
- **Various Private Members Clubs**

We can supply skilled and experienced staff in the following positions:



- **Waiting Staff**
- **Bar Staff**
- **Supervisors & Managers**
- **Chefs**
- **Kitchen Porters**
- **Room Attendants**
- **Housekeeping Supervisors**
- **Cleaners**
- **Porters & Concierge**
- **Reception & Sales Staff**

All our staff will have the correct standard uniform for the position in which they have been booked. We will always endeavour to deal with any special uniform requirements you may have.

All our staff are eligible to work in the United Kingdom and have a good understanding of English.

Canapé Selections

Buffalo Mozzarella, Cherry Tomato & Basil Bruschetta
Red Pepper & Soft Cheese Bruschetta
Goats Cheese & Red Onion Crostini
Ham, Cherry Tomato & Mustard Crostini
Smoked Mackerel & Horseradish Crostini
Vegetable Crudités with Sour Cream & Houmous
Cocktail Pizza Selection
A Selection of Mini Vol-au-Vents
Honey Roasted Vegetable Tartlet
Jalapeno Pepper Cream Cheese with Salsa
Goats Cheese & Caramelised Onion Tartlet
Chorizo, Black Olive and Cherry Tomato Kebab
Prawn and Sweet Chilli Tartlet
Mini Smoked Salmon & Avocado Tartlets
Breaded Mozzarella Sticks with Salsa
Cocktail Chicken Satay
Mini Steak & Peppercorn Pies
Chilli Marinated King Prawn Kebab with Lime Mayonnaise
Mini Sundried Tomato & Spinach Quiche
Smoked Duck & Green Pepper Kebab
Sweet & Sour Chicken Kebab
Marinated Roasted Mediterranean Vegetable Kebab
Mini Cheeseburger Crostini

* ~ *

Selection of 4 @ £10.95 per person
Selection of 5 @ £12.95 per person
Selection of 6 @ £14.95 per person

* ~ *

Drink Selection

Add 1 Drink @ £3.00 per person
Add 2 Drinks @ £5.50 per person

Selection of Drinks to be served:

House White & Red Wine
Orange & Apple Juice
Soft Drinks
Bottle Beer
Prosecco (on request)

(75p per person supplement on Prosecco)

Banqueting Menu

Starters

Roasted Aubergine Salad served with Feta Cheese, Sundried Tomatoes & Chive Dressing
Sautéed Chorizo with Black Olives & Red Peppers
Goats Cheese Crouton served with Rocket and Pesto Dressing (V)
French Onion Soup served with a Gruyère Crouton (V)
Smoked Salmon and Avocado Salad with a Lime Vinaigrette (V)
Buffalo Mozzarella with Sundried Tomato, Rocket & Balsamic Dressing (V)
Roquefort, Pancetta & Pear Salad
Sundried Tomato and Spinach Quiche with Mixed Leaves (V)
Button Mushrooms baked with Parmesan, White Wine, Cream & Garlic (V)
Pork & Cranberry Pate with Melba Toast
Plum Tomato and Roasted Red Pepper Soup (V)
Pan Fried King Prawns with Borlotti Beans and a Rich Tomato Sauce (V)
Smoked Duck Breast Salad with Blackcurrant Coulis
Salmon & Prawn Timbale served on a bed of Rocket with Dill Crème Fraiche

Main Courses

Steak, Mushroom & Ale Pie
Salmon Steak with Tarragon Sauce (V)
Chicken Supreme with Mushroom & White Wine Sauce
Rack of Lamb with a Rosemary Jus
Fillet of Sole Veronique with White Wine, Shallots and White Grapes
Roast Sirloin of Beef with Yorkshire Pudding
Roast Loin of Pork with a Cider Gravy and Apple Sauce
Sauté Chicken Chasseur
Lamb Tagine served with Mediterranean Cous Cous
Pumpkin & Pecorino Cheese Ravioli with Sundried Tomato & Rocket (V)
Wild Mushroom Risotto with Parmesan Shavings (V)
Roasted Stuffed Peppers served with a Tomato & Harissa Sauce (V)
Pan Fried Duck Breast in a Cherry & Cranberry Sauce
Breaded Scampi served with Game Chips, Mushy Peas & Tartar Sauce (V)
Pan Fried Sirloin Steak with a Peppercorn Sauce
Individually baked Aubergine with Tomato, Garlic and Parmesan (V)
Roast Gammon with Pineapple and a Honey & Mustard Roast Jus

~ * ~

The above to be served, unless otherwise stated, with Market Vegetables and Roast or Parmentier Potatoes

Banqueting Menu Continued

Desserts

Raspberry & White Chocolate Cheesecake with Raspberry Coulis
Baked Lemon Tart served with Clotted Cream
Treacle Sponge with Custard
Individual Apple, Cinnamon & Sultana Pie with Custard
Mixed Berry Fruit Salad with Crème Fraiche
Ice Cream Filled Profiteroles with Hot Chocolate Sauce
Apple and Blackberry Crumble with Custard
Individual Tiramisu with Toffee Sauce
Trio of Chocolate Mousse with White Chocolate Sauce
Marmalade Bread & Butter Pudding with Custard
Cherry Pie served with Clotted Cream
Cheeseboard with Biscuits, Celery & Grapes

~ * ~

Quotes for the Banqueting menu will be provided upon request and will depend on amount of guests, facilities available, equipment required etc.

Full menu availability is subject to the kitchen facilities provided at the venue and the amount of guests attending.



Create Your Own Cold/Hot Buffet

1 Course Meal Price – See Menu Items Below
Main Course & Dessert or Cheese – Add £2.95
Main Course, Dessert & Cheese – Add £5.90

Standard Main Courses - £15.25

Turkey A La King (with white wine, cream & green peppers) (H)
Spanish Omelette with Mixed Olives (C/H)
Home Made Meat Lasagne (H)
Chilli Con Carne (H)
Salmon & Broccoli Quiche (C/H)
Sundried Tomato & Spinach Quiche (C/H)
Mediterranean Vegetable Lasagne (H)
Chicken Madras (H)

Premium Main Courses - £16.50

British Mixed Meat Platter (C)
Mediterranean Mixed Meat Platter (C)
Peri Peri Marinated Chicken (C)
Carbonnade of Beef with Doom Bitter (H)
Roast Chicken Supreme (C/H)
Wild Mushroom Stroganoff (H)
Mediterranean Vegetable Risotto (H)
Chicken Supreme with Mushrooms, Cream & White Wine (H)
Lamb Madras (H)
Sauté Chicken Chasseur (H)
Navarin of Lamb (H)

Deluxe Main Courses - £17.75

Smoked Duck Breast with Blackcurrant Sauce (C/H)
Poached Salmon Steak with Lemon Mayonnaise (C)
Beef Stroganoff (H)
Poached Salmon Steak with Tarragon Sauce (H)

The above main courses are inclusive of your choice of
any four dishes from the following salad, vegetable and/or rice & potato
options:

Salad Dishes

Greek Salad
Waldorf Salad
Homemade Coleslaw
Potato & Green Pepper Salad
Mixed Leaves with Cherry Tomatoes & Red Onion
Pasta Salad with Roasted Mediterranean Vegetables
Green Bean Salad with Mushrooms, Onion & Vinaigrette

Vegetable Dishes

Steamed Broccoli
Cauliflower Cheese
Baby Corn
Green Beans
Baton Carrots
Pan Fried Courgettes

Potato & Rice Dishes

Roast Potatoes
Parmentier Potatoes
Dauphinoise Potatoes
Minted New Potatoes
Creamed Potatoes with Leaks
Creamed Potatoes with Bacon & Onion
Spanish Omelette
Long Grain Rice
Pilau Rice

For an extra salad, vegetable or rice/potato dish add £1.95

Optional Dessert & Cheese Choices

Baked Lemon Tart with Clotted Cream
Raspberry & White Chocolate Cheesecake with Raspberry Coulis
Mixed Berry Fruit Salad with Crème Fraiche
Cream Profiteroles with Chocolate Sauce
Summer Pudding with Raspberry Coulis
Individual Tiramisu with Toffee Sauce
Trio of Chocolate Mouse with White Chocolate Sauce
Cherry Pie with Clotted Cream
Cheeseboard with Biscuits, Celery & Grapes

~ * ~

All meal options include bread and butter

Create Your Own Finger Buffet

Section 1

£1.50 per item

**One Round of Well Filled Cocktail Sandwiches
One Round of Well Filled Vegetarian Sandwiches
Roasted Peppers, Cherry Tomato & Basil Bruschetta
Red Pepper & Soft Cheese Bruschetta
Vegetable Crudités with Sour Cream & Houmous
Nachos with Salsa & Guacamole
Houmous & Pitta Bread
Mini Pizza Bites
Goats Cheese & Red Onion Crostini
Smoked Mackerel & Horseradish Crostini
Mixed Olives
Fruit Basket**

Section 2

£1.75 per item

**Plaice Goujons with Lemon Mayonnaise
A Selection of Mini Vol-au-Vents
Honey Roasted Vegetable Tartlet
Goats Cheese & Caramelised Onion Tartlet
Jalapeno Pepper Cream Cheese with Salsa
Vegetable Samosa
Onion Bhaji
Mini Kiev with Garlic & Cheese
Spanish Omelette
Breaded Mozzarella Sticks with Salsa
Chorizo, Black Olive and Cherry Tomato Kebab
Cocktail Vegetable Spring Rolls with Soy Sauce
Fresh Fruit Platter**

Section 3 Items

£2.00 per item

**Smoked Salmon & Avocado Tartlets
Cocktail Chicken Satay
Mini Steak & Peppercorn Pies
Chilli Marinated King Prawn Kebab with Lime Mayonnaise
Mini Sundried Tomato & Spinach Quiche
Smoked Duck & Green Pepper Kebab
Sweet & Sour Chicken Kebab
Smoked Salmon with Lime Crème Fraiche
Marinated Roasted Mediterranean Vegetable Kebab
Mini Cheeseburger Crostini
Profiteroles dipped Chocolate Sauce
Individual Fruit Tartlets
Strawberry & Cream Scones
Tropical Fruit Platter**

~ * ~

A minimum of 6 buffet items and one from each section must be ordered

Suggested Finger Buffets

Working Lunch

£9.95 per person

A Selection of Well-Filled Cocktail Sandwiches
Mini Steak & Peppercorn Pie
Plaice Goujons with Lemon Mayonnaise
Vegetable Crudités with Sour Cream & Houmous
Goats Cheese & Red Onion Crostini
Ham, Cherry Tomato & Mustard Crostini
Nachos & Salsa
Fruit Basket

Vegetarian Choice

£9.95 per person

A Selection of Well-Filled Vegetarian Sandwiches
Houmous & Pitta Bread
Savoury Risotto Balls
Honey Roasted Vegetable Tartlet
Mini Sundried Tomato & Spinach Quiche
Goats Cheese & Caramelised Onion Tartlet
Jalapeno Pepper Cream Cheese with Salsa
Fresh Fruit Platter

Asian Choice

£10.95 per person

Soy Marinated Smoked Salmon
Vegetable Samosa
Onion Bhaji
Smoked Duck & Green Pepper Kebab
Mini Vegetable Spring Rolls with Soy Sauce
Sweet & Sour Chicken Kebab
Curry Samosa
Chilli Marinated King Prawn Kebab with Lime Mayonnaise
Fresh Fruit Platter

Directors Choice

£13.95 per person

Smoked Salmon & Avocado Tartlets
Cocktail Chicken Satay
Mini Steak & Peppercorn Pies
Chorizo, Black Olive & Cherry Tomato Kebab
Prawn & Sweet Chilli tartlets
Buffalo Mozzarella, Cherry Tomato & Basil Bruschetta
Mini Sundried Tomato & Spinach Quiche
Marinated Roasted Mediterranean Vegetable Kebab
Mini Cheeseburger Crostini
Fresh Fruit Platter

Sandwich Menus

Sandwich Lunch - £6.00 per head

A selection of well-filled sandwiches on Bridge Rolls,
Baguettes, White & Wholemeal Focaccia Baps

One and a half rounds per person filled typically with:

Roast Sirloin of Beef & Mustard
Mozzarella, Cherry Tomato & Pesto (V)
Scrambled Egg, Red Onion and Mayonnaise (V)
Mature Cheddar Cheese & Pickle (V)
Off the Bone Ham & Tomato
Roasted Vegetables with Houmous (V)
Tuna, Sweetcorn & Mayonnaise (V)
Prawn Marie Rose (V)
Chicken with Peri Peri & Sour Cream
Cream Cheese with Roasted Peppers

Fresh Fruit Basket

Deluxe Sandwich Lunch - £7.95 per head

A selection of well-filled sandwiches on Bridge Rolls,
Baguettes, White & Wholemeal Focaccia Baps

One and a half rounds per person filled typically with:

Roast Sirloin of Beef & Mustard
Smoked Salmon & Cucumber
Mozzarella, Cherry Tomato & Pesto
Scrambled Egg, Red Onion and Mayonnaise
Mature Cheddar Cheese & Pickle
Off the Bone Ham & Tomato
Roasted Vegetables with Houmous
Cream Cheese with Roasted Peppers
Chicken Breast with Peri Peri Sour Cream
Smoked Mackerel with Horseradish
Prawn Marie Rose

Mini Sundried Tomato & Spinach Quiche
Mini Steak & Peppercorn Pies

Fresh Fruit Platter

Add Cheese & Biscuits for £3.45 per person

Tea & Coffee, Pastries and Biscuits

For service at any time of the day:

Tea & Filter Coffee - £1.75 per person
Tea & Filter Coffee with Biscuits - £2.00 per person
Tea & Filter Coffee with Cake - £3.50 per person

Croissants with Butter & Preserves – £2.50 per person
Selection of Mini Pastries or Muffins - £2.50 per person

Afternoon Tea
£8.75 per person

A Selection of Well-Filled Finger Sandwiches
English Scones with Butter and Preserves
A Selection of Pastries and Cakes
English Breakfast, Earl Grey or a Choice of Fruit Teas
Filter Coffee

1ltr Jug of Orange / Cranberry / Apple Juice - £2.50 per jug
1ltr Still or Sparkling Water – £1.75 per bottle

* ~ *

We can also provide a mobile bar with a portable draught unit as well as assist you with obtaining a liquor license.

Please contact us for availability and prices.



Terms & Conditions

Capital People Catering - Success Associates

1. Definitions

In these terms & conditions: "The Client" means the person, firm or company making the booking. "The Booking" means the event to be catered for by Capital People Catering. "The Quotation" means Capital People Catering quotation of prices based on the estimated number of persons who will attend the event.

2. Variations

These Terms & Conditions may only be varied in writing by an authorised representative of Capital People Catering.

3. Confirmation

The Client must confirm all bookings in writing. The Client's confirmation means the client has accepted these terms & conditions and the Quotation.

4. Deposit

A deposit for £150 or 25% of the quotation (whichever is greater) is required to confirm the booking and secure the services of Capital People Catering. Capital People Catering will notify the Client of the Deposit required and the dates of payment. If the deposit is not paid on the dates specified, Capital People Catering reserves the right to cancel the booking.

5. Cancellation

Any Cancellation of an event by the client must be made in writing to Capital People Catering. In the event of a cancellation the following percentages of the quoted price will be payable by the client to Capital People Catering:

Cancellation within 7 days – 50% of the quoted price.

Cancellation within 3 days – 100% of the quoted price.

Capital People Catering will take into consideration the amount of guests and type of menu selected and can amend the cancellation fee for small orders.

6. Numbers

Capital People Catering requires final numbers at least 5 working days prior to your event. Unless otherwise agreed, such final numbers will be the minimum number invoiced for, but numbers may be increased up to 24 hours before the event subject to availability of food, staff & equipment.

7. Menus

Capital People Catering reserve the right to substitute alternative food & drink if the items ordered cannot be obtained. Capital People Catering will, where applicable, discuss any such changes in advance with the Client and prices may be subject to revision.

8. Delivery

Delivery for Catering is free of charge for any orders over £100.00 in the central London area. Orders under £100.00 are subject to a £35.00 delivery charge.

You will be required to provide a 60 minute slot for your delivery.

It is the responsibility of the client to advise Capital People Catering if the venue does not have parking facilities available. The client will be responsible for any additional charges incurred by Capital People Catering if we were not advised that no parking was available.

9. Collection

When possible, the collection of equipment will be done on the following working day after the event unless a same day collection is requested. The client needs to ensure all equipment (plates etc.) is ready for collection in a central point. Any losses will be charged for and if the driver needs to return to collect missing items a collection fee of £15.00 will be charged.

10. Staff

Service staff can be provided at the following rates:

- Waiting & Bar Staff @ £10.00 per hour
- Kitchen Porter @ £9.50 per hour
- Kitchen Assistant @ £12.00 per hour
- Chef de Partie @ £14.00 per hour
- Event Supervisor @ £15.00 per hour

A minimum of 4 working hours applies to all staff unless otherwise agreed.

The client will have to provide taxis for the staff should there be no public transport available once the staff finish their shift.

11. Equipment

All prices quoted are exclusive of the necessary Cutlery, Crockery & Tableware. We are able to supply these items at an additional charge. Any loss or breakages of equipment will be charged at cost price.

12. Payment

For Clients with credit facilities the invoices are due for payment within 30 days of the invoice date.

Unless agreed and/or a credit account has been set up, the following terms & conditions will apply:

- A deposit will be required, payable upon confirmation of the booking.
- Full payment will be required prior to the event unless other arrangements have been confirmed in writing.

Terms & Conditions
Capital People Catering - Success Associates

Payments can be made by BACS into the following account:

Natwest Holborn Circus Branch
Account Number: 24 61 48 07
Sort Code: 56 – 00 – 20

Payment can also be made by credit card or cheque. Where payment is made by cheque, credit card details are required for security purposes.
Credit terms are available to Corporate Clients who order on a regular basis and will be subject to satisfactory credit references and maintenance of the account within the payment terms.

13. Third Party Arrangements

The client agrees to accept the terms and conditions imposed by any sub contractor or

venue booked on the clients behalf by Capital People Catering.

14. VAT

All prices quoted are exclusive of VAT. VAT will be charged at the current rate.

15. Loss or Damage

Capital People Catering will be under no liability for any loss, damage or injury to the client's property or the property of the client's guests or other persons for whom the client is responsible.

If, due to events beyond the control of Capital People Catering, we are unable to perform our obligations to the client, Capital People Catering will be under no liability to the client for any loss or damage which may be incurred by the client.



Contact us

18 London Road, London, SE1 6JX
Telephone: 0207 620 0950 Fax: 0207 620 0951
Website: www.capitalpeoplelondon.com
E-mail: events@capitalpeoplelondon.com

Equipment Hire Price List

Code	Description	Price	Code	Description	Price
Furniture and Linen			T1a	Thermal Coffee Pot	£1.65
F1	Poseur Table 2' d	£12.00	T1b	Thermal Tea Pot	£1.65
F2	Table Cloth 54" x 54"	£4.00	T1c	Large S-S Tea Pot	£2.50
F3	Formica Trestle Table 6' x 2'6"	£8.00	T1	Coffee Pot	£1.65
F3a	Formica Trestle Table 6' x 2'3"	£6.00	T2	Tea Pot	£1.65
F4a	Table Cloth 70" x 108"	£6.00	T3	Sugar Bowl	£0.60
F5	Round Table 4'd	£6.00	T4	Cream Jug 10oz	£0.65
F6	Round Table 5'd	£7.00	T5	Milk Jug 20oz	£0.80
F7	Round Table 6'd	£8.00	T6	Milk Jug 72oz	£1.60
F8	Table Cloth 70" x 70"	£4.00	T7	Cruet Set	£1.00
F8a	Table Cloth 90" x 90"	£6.00	T8	Sauce Boat	£1.20
F9	Metal Frame Folding Chair	£2.50	T9	Vegetable Dish	£1.00
F9a	Guilt Stacking Chair	£3.00	T10	Oval Salver 18"	£1.65
F9b	Ivory White Chair Cover	£1.00	T11	Oval Salver 20"	£2.20
F10	Linen Napkins	£1.00	T12	Oval Salver 24"	£2.75
F10a	Table Skirting per foot	£2.00	T13	Round Waiting Tray	£2.00
F10b	Table Cloth 108" Round	£10.60	T14	Soup Tureen	£2.75
Cutlery			T15	Ladle	£0.30
C1	Cocktail Fork	£0.20	T16	Cake/Fish Slice	£0.70
C2	Cocktail Spoon	£0.20	T17	Cake Stand and Knife	£25.00
C3	Starter Knife	£0.20	T18	Butter Dish	£0.30
C4	Starter Fork	£0.20	T19	Sundae Dish	£0.35
C5	Soup Spoon	£0.20	T20	Cheese Knife	£0.30
C6	Fish Knife	£0.20	T21	Candelabra	from £5.00
C7	Fish Fork	£0.20	T22	Bread Basket	£0.35
C8	Dinner Knife	£0.20	T23	Silver Canapé/Afternoon Tea Stand	£22.50
C9	Dinner Fork	£0.20	Glassware		
C10	Side Knife	£0.20	G1	Champagne Flute	£0.20
C11	Dessert Fork	£0.20	G1a	Champagne Flute – Cabernet Tulip	£0.25
C12	Dessert Spoon	£0.20	G2	Martini Glass	£0.35
C13	Coffee Spoon	£0.20	G3	Wine Glass - Savoie 6oz	£0.20
C14	Tea Spoon	£0.20	G4	Wine Glass - Savoie 8oz	£0.20
C15	Buffet Knife	£0.20	G4a	Wine Glass – Cabernet Tulip 8oz	£0.25
C16	Buffet Fork	£0.20	G5	Wine Glass - Savoie 12oz	£0.20
C17	Service Spoon	£0.25	G5a	Wine Glass – Cabernet Tulip 12oz	£0.25
C18	Service Fork	£0.20	G6	Brandy Balloon	£0.30
Chinaware			G7	Old Fashioned Tumbler	£0.20
C19	Starter Plate	£0.20	G8	Shot Glass	£0.28
C20	Soup Plate	£0.20	G9	Nonik (straight) pint	£0.20
C21	Fish Plate	£0.20	G10	Sherry Glass	£0.20
C22	Dinner Plate	£0.20	G11	Liqueur/Port Glass	£0.20
C23	Side Plate	£0.20	G12	Slim Jim 10oz / 12oz	£0.20
C24	Dessert Plate	£0.20	G12a	Elisa HiBall 11oz	£0.20
C25	Dessert Bowl	£0.20	G13	Water Jug 1L	£1.25
C26	Buffet Plate	£0.20	G14	Punch Bowl with Ladle	£3.75
C27	Tea cup and Saucer	£0.40	G15	Cocktail Glass	£0.40
C28	Demi-tasse and Saucer	£0.40	G16	Salad Bowl	£1.30
C29	Buffet Clip / 3rd Hand	£0.25	G17	Salad Bowl (small)	£0.90
			G18	ISO Wine Tasting Glass	£0.32

Equipment Hire Price List continued

Code	Description	Price	Code	Description	Price
Kitchen and Service Plant			Bar Accessories		
P1	Thermal Urn	£20.00	B1	Optic with Bracket	£1.50
P1a	Electric Boiler	£20.00	B2	Optic Stand 4 Bowl	£5.00
P1b	Soup Kettle	£20.00	B4	Ice (10kg/22lb) Bag	£7.50
P2	Stockpot Burner	£25.00	B5	Ice Bucket	£2.50
P3	1 Electric Ring Hobs	£10.00	B6	Ice Tongs	£0.40
P3a	Induction Hob & Pan	£25.00	B7	Corkscrews	£0.40
P4	Electric Hot Cupboard	£45.00	B8	Champagne Bucket	£2.50
P4a	Hot Cupboard/Bain Marie	£50.00	B10	Cocktail Shaker	£1.50
P5	Convection Oven	£85.00	B11	Electric Cocktail Blender	£15.00
P5a	6 Burner Gas Oven	£90.00	B12	Juice Pourer	£ 2.50
P7	Saucepans	from £ 5.00	B13	Portable Draught Heineken Unit	£45.00
P8	Large Stick Blender	£25.00			
P9	Chefs Knife	from £ 1.50	Other		
P10	Ice Butt	£ 5.00	AV1	Portable PA System	£45.00
P11	Filter Coffee Machine + 2 pots	£ 7.50	Gen1	Generator 3KvA	£45.00
P12	Plate Rings	£ 0.25	Can1	1m Silver Candelabra	£15.00
P13	Baking Trays	from £ 1.25			
P14	Coat Rail & 60 Hangers	£20.00			
P15	Gas or Chcl BBQ & Utensils 6'	£90.00			
P15a	Gas or Chcl BBQ & Utensils 3'	£50.00			
P16	Thermal Food Box	£30.00			
P17	Microwave Oven	from £35.00			
P18	Chaffing Dish	£16.00			
P19	Fuel for above	£ 4.00			
P20	Chaffing Dish Inserts	£ 2.50			
			PRICES VALID FROM JANUARY 2012		

In addition to the items listed, please telephone our Hire Department who will be pleased to offer you a quotation or advice if the item you require is not listed.

Capital People Catering is one of the Capitals leading equipment hire and catering companies. We offer a complete service including free expert advice to ensure that you receive the equipment your function requires. As well as catering and equipment hire, Capital People can also provide quality staffing and have a large team of fully qualified and experienced hospitality staff. Whether you require silver service waiters, chefs, kitchen porters or event supervisors, we are here to help. Please contact our friendly team who will be delighted to assist you with any of your catering requirements.

Terms & Conditions of Equipment Hire

- 1. The equipment hired remains the property of Capital People Catering.**
- 2. The hirer or the hirer's agent must sign for the goods delivered as being correct.**
- 3. No responsibility will be accepted by Capital People Catering for accidents or damage resulting in the use of the equipment hired whatsoever the cause arising.**
- 4. The hirer is fully responsible for the hire equipment from the commencement of the hire until the equipment is returned to our store.**
- 5. No additional charge will be made for items returned unwashed.**
- 6. Equipment must be returned in the containers in which it was delivered. A charge will be made for any containers not returned.**
- 7. The hired equipment is specifically for use and storage indoors. If the equipment is used or stored outside, the hirer is responsible for any damage caused by the weather.**
- 8. Prices quoted are for one day hire only. Delivery can be made the day before use and collection the day after.**
- 9. For extended hire, the following rates will apply:**
 - Additional day's hire @ ½ days hire**
 - One week's hire @ 2½ days hire**
 - Additional week's hire @ 2 days hire**
- 10. A delivery & collection charge will be added to all orders unless the hirer arranges their own transportation. £15.00 per mile will be charged from our premises in SE1 for each vehicle needed. Delivery & Collection will be made Monday – Friday between 8.00am and 5.00pm. D&C outside of these times may be subject to a higher charge.**
- 11. In addition to the hire charges, a refundable deposit will be taken and banked by us. The deposit, less the cost of any breakages or shortages, will be returned by post after the equipment has been checked by authorised staff at our store. Where the deposit is not sufficient to cover the replacement cost, the hirer will be liable for the balance.**
- 12. Breakages and shortages will be charged at the current cost price.**
- 13. All prices are exclusive of VAT which will be charged at the current rate.**

Terms & Conditions of Equipment Hire
(Continued)

14. Unless alternative arrangements have been made, full payment will be required on or before the commencement of the hire. Delivery will not be carried out until payment has been made.

15. Payment can be made by Credit Card, Cheque or BACS. BACS payments can be made into the following account:

Capital People
Natwest Holborn Circus Branch
Account Number: 24 61 48 07
Sort Code: 56 – 00 – 20

16. If you are collecting, I.D will be required.

17. Collections can be made from our premises at the following address:

Capital People Catering
Unit 4 King James Court
King James Street
London
SE1 0DH

