



Registered in England No: 3954188

ZEST4FOOD
CSRC
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Dear Customer

Welcome to Zest4Food Ltd at CSRC.

We are looking forward to provide you with a range of services we hope will satisfy and even exceed your expectations.

Please feast your eyes on the attached menus before making your decision. We have put together a wide selection of choices, but if there still is something you require that you cannot find in these menus, please do not hesitate to contact Tor Soot, Catering Manager, using the contact details above.

When you have made your decision, please email us your requirements, including times of delivery, number of delegates, room name, invoice address, name of organiser and dietary requirements.

Zest4Food Ltd aim to deliver a service that is

ON TIME – ENTHUSIASTIC – VALUE FOR MONEY – APPEALING – FRIENDLY

We look forward to seeing you @ CSRC.

Yours Sincerely

Tor Soot
Catering Manager

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Conference packages

These packages provide a no-fuss option with everything you need for your day. The only thing we ask is for you to provide time of when refreshments are required. If you want to make any changes, please talk to the Catering Manager.

EXECUTIVE CONFERENCE PACKAGE

£25.95 per person

Morning

A selection of tea & coffee, fruit juice, a bottle of still or sparkling water per delegate, croissants & pain au chocolates, and a basket of assorted fruit will be supplied so your delegates can be refreshed and concentrate on the task in hand.

Mid Morning

You will be refreshed with tea & coffee, Cocktail Danish pastries and another delivery of still & sparkling mineral water to carry you through until lunch.

Lunch

We will provide a "Seasonal Hot Fork Buffet" (please refer to the "Seasonal Hot fork Buffet" page), along with a selection of fresh tea & coffee, fruit juice and still & sparkling mineral water.

Afternoon

To brighten the afternoon you will be provided with tea and coffee, biscuits and slices of Farmhouse Fruit Cake.

DAILY PROVISION CONFERENCE PACKAGE

£15.95 per person

Early Morning

An early beverage provision of tea, coffee and mineral water for each delegate ensures that your day get underway in style.

Mid Morning

You will be refreshed with tea and coffee with biscuits to carry you through until lunch.

Lunch

A 9-option finger buffet will be chosen by us to provide a balanced selection including a provision for vegetarians along with a selection of cold drinks.

Afternoon

To brighten the afternoon you will be provided with tea and coffee.

BUDGET CONFERENCE PACKAGE

£11.95 per person

Morning

You will receive a delivery of tea and coffee and biscuits.

Lunch

A 6-option "Chefs Choice" finger buffet will be provided, including a provision for vegetarians along with a selection of cold drinks.

Afternoon

To brighten the afternoon you will be provided with tea and coffee.
(The afternoon delivery may be delivered with the Lunch, or when required)

Please place your catering order at least one week before your event to avoid any disappointments.

Please refer to the Terms & Conditions Page for further information

All prices are subjected to Value Added Tax at the current rate

Breakfast & snack menus

Morning

Plain Butter & Filled Croissants, Orange Juice/Tea/Coffee)	£4.80 per person
Bacon Baguettes/Baps *	£2.35 per person
Sausage Baguettes/Baps *	£2.35 per person
Full English Breakfast *	£5.05 per person

Items marked * are available between 08:00 – 10:00

Lunch/Afternoon

Platter of Assorted Traditional Sandwiches & Crisps	£3.35 per person
Selection of Continental Sandwiches & Nacho's	£4.35 per person
Ploughman's Lunch (Ploughman Pie Wedge, Chunky Cheddar, Salad & Pickles)	£7.15 per person
Selection of Carrot Cake, Fruit Cake, Chocolate Brownie & Mini Danish	£2.15 per person

All Day

Fresh Fruit	£2.00 per person
Assorted Danish Pastries	£1.60 per person

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To Drink

You may select beverages in any combination, we will be happy to deliver them to your room at any time between 08:00 hours and 19:30 hours. Requests outside of these times may be accommodated on request and may be subjected to additional costs.

Flask of Coffee

Small (serves 5) with biscuits	£6.15
Large (serves 10) with biscuits	£10.75

Flask of Tea

Small (serves 5) with biscuits	£6.15
Large (serves 10) with biscuits	£10.75

Cold Drinks

Jug of Orange Juice (1 litre)	£3.00
Jug of Other Fruit Juice (Assortment will vary) (1 litre)	£4.00
Still or Sparkling Mineral Water (750ml)	£2.50

Other

Other hot or cold soft drinks (examples listed below) are available on request, but please allow for at least one week's notice to be able to provide "non-stock" items. These items will be priced on request.

Hot Chocolate

Speciality Tea

Freshly Squeezed Orange Juice

Smoothies

Thickies

Organic Drinks

"Fair Trade" Drinks

Flavoured Water

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Themed Breaks & Refreshments

This page contains additional products available. We have put together a number of Themed Breaks and additional items that may be ordered to make your event more inspirational and memorable.

Themed Breaks

Sugar Rush £2.95 per person

We will provide you with a selection of Chocolate Brownies, Cadbury Fudge & Cans of Coca Cola.

Classic Afternoon Tea £4.35 per person

You will be provided with a selection of Smoked Salmon & Cream Cheese Sandwiches and Cucumber Sandwiches, along with Profiteroles and Jam & Cream Scones

Feeling Fruity £3.95 per person

A selection of exotic and "regular" fruit will be provided along with fruit juices and a selection of Smoothies

All American £2.85 per person

Blueberry Muffins, Pecan Pie and Jam Doughnuts served with Coffee

Energy Booster £3.35 per person

Assorted Flap Jacks, Fresh Fruits and Orange Juice

Additional Refreshments

Small fruit basket £24.00

The small fruit basket will suit groups of 15 or less.

Large fruit basket £42.00

This will suit groups of 15 – 30 delegates.

After Dinner Chocolate Mints £0.50 per person

Mints £0.35 per person

Assorted Nibbles £1.05 per person

Nachos with Guacamole, Ready Salted Crisps, Pretzels and Peanuts

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Set Finger Buffet Menus

We have composed a selection of "set finger buffet" menus to make the ordering simpler, and maybe more important, to reduce the cost of your catering requirements.

Below you will find two 6-option menus, and two 9-option menus. These can be booked for any size group, lunch or afternoon/evening. Please be aware that these items are all served cold.

Alternative 1

£8.05 per person

Assorted Traditional Sandwiches
Mini Duck Spring Rolls with Plum Sauce
BBQ Chicken Wings
Marinated Feta Cheese with Olives
Crudités with Blue Cheese Dip
Selection of Cocktail Danish

Alternative 2

£8.15 per person

Assorted Traditional Sandwiches
Black Bean Marinated Chicken Skewers
Mini Spinach & Feta Bruschettas
Assorted Mini Quiches
Nachos with Salsa & Guacamole
Fruit Kebabs with a Honey & Yoghurt Dip

Alternative 3

£10.75 per person

Assorted Traditional Sandwiches
Mini Duck Spring Rolls with Plum Sauce
Deep Fried Mini Lobster Tails with Thousand Island Dip
BBQ Chicken Wings
Mexican Chicken Wraps
Marinated Feta Cheese with Olives
Parma Ham in Mini Focaccia
Crudités with Blue Cheese Dip
Mini Doughnuts with Chocolate Toffee Dip

Alternative 4

£10.95 per person

Parma Ham in Mini Focacias
Smoked Salmon & Cream Cheese Mini Bagels
Mini Vegetable Samosas with Sweet Chilli Dip
Onion Bhajis with Spicy Mango Chutney Dip
Diamond of Vegetarian Quiche
Baby Garlic & Coriander Naan with Minted Yoghurt
Assorted Savoury Pastry Tartlets
Cheese & Tomato Crostinis
Chocolate Brownie Triangles

Please place your catering order at least one week before your event to avoid any disappointments.

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Mix and Match Finger Buffet

Choose 6, 9 or 12 options from the selections laid out below to create your own unique menu. For balance and colour, we suggest that you choose at least one option from each category, although sweet items may be omitted. All finger buffets is served with appropriate sauces & dips.

Price Table for Mix & Match Finger Buffet, prices per person

	<u>Up to 25 people</u>	<u>25 to 50 people</u>	<u>more than 50 people</u>
<u>6 options</u>	£8.80	£8.60	£8.40
<u>9 options</u>	£12.10	£11.80	£11.50

Substantial

Traditional Sandwiches (1/3 v)
 Mini Scotch Pie (hot)
 Mini Cheese & Onion Pasties (v) (hot)
 Mini Smoked Salmon & Cream Cheese Bagel

Continental

Parma Ham Mini Foccacia
 Olives/ Mozzarella & Cherry Tomato Platter (v)
 Selection of Mini Vegetarian Quiches (v)
 Mini Spinach & Feta Cheese Bruschettas (v)
 Marinated Feta Cheese & Olives (v)
 Spicy Tomato Crostinis (v)
 Breaded Kintyre Mini Lobster Tails
 Assorted Crolines

British

3" Sausage Rolls
 Honey Glazed Pork Cocktail Sausages (hot)
 Assorted Mini Cheeses with Fruit (v)
 Cheese & Bacon Straws with Blue Cheese Dip (v)
 Savoury Pastry Tartlets with Assorted Fillings

Oriental

Crispy Chinese Seafood Bites
 Mini Duck Rolls with Plum Sauce
 Mini Samosas (v)
 Black Bean Chicken Skewers (hot)
 Onion Bhajis (v)
 Garlic & Coriander Mini Naan, Minted Yoghurt (v)
 Indian Summer Soup & Skewered Chilli Prawn

Side Dishes

Nachos & Guacamole (v)
 Crudités with Blue Cheese Sauce (v)
 Herb Marinated Olives (v)
 Ready Salted Crisps (v)
 Tuna Cucumber Cups

Americas

Spicy Mississippi Chicken Goujons
 Roasted Vegetable Wraps (v)
 Mexican Chicken Wrap
 Stuffed Fried Potato Skins (v) (hot)
 Buffalo BBQ Chicken Wings
 Texas Pepperoni Pizza Bites (hot)
 Battered Onion Rings with Spicy Dip (v)
 Stuffed Tortilla Bites (v)

To Finish

Cheese & Cranberry Bites, Cranberry Sauce
 Fruit Kebabs
 Cocktail Danish Pastries
 Chocolate Brownie Triangles
 Assorted Mini Florentines
 Carrot Cake
 Jam & Cream Scones
 Mini Doughnuts with Dips
 Mini Pain au Chocolate

Items marked (hot) will be served hot on arrival to your room

Please place your catering order at least one week before your event to avoid any disappointments.

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Seasonal Hot Fork Buffets

Winter £17.55 per person
Available 01/01 – 31/03

Carved Honey Glazed Gammon
Winter Vegetable Strudel (v)

Wholegrain Mustard Mashed Potatoes

Seasonal Leaves
Pickled Red Cabbage & Raisins
Carrot, Orange & Coriander Salad

Coffee Tiramisu Cake

Tea & Coffee

Spring £17.55 per person
Available 01/04 – 31/05

Supreme of Chicken with Rose Pepper Sauce
Walnut & Spring Vegetable Crumble (v)

Buttered New Potatoes

Seasonal Leaves
Minted Cucumber & Spring Onion Salad
South Sea Rice Salad

Tangerine Slice with Raspberry Coulis

Tea & Coffee

Summer £17.55 per person
Available 01/06 – 31/08

Poached Salmon with Beurre Blanc
Provençal Mushroom Quiche (v)

Warm New Potatoes, French Beans & Asparagus

Seasonal Leaves
Trio of Tomato and Red Onion Salad
Cous Cous Salad

Strawberry & Cream

Tea & Coffee

Autumn £17.55 per person
Available 01/09 – 30/11

Cumberland Sausage, Bacon & Onion Pie
Seasonal Vegetable Hot Pot (v)

Sweet Potato Mash

Seasonal Leaves
Roasted Root Vegetables
Creamy Apple & Walnut Salad

Pear & Almond Torte with Cream

Tea & Coffee

Please place your catering order at least one week before your event to avoid any disappointments.
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Hot & Cold Fork Buffets

Hot Fork Buffet £18.95 per person

Please choose two of the following items;

Beef & Ale Pie with New Potatoes & Vegetables
 Chicken Chasseur with Rice
 Grilled Tuna Steak on Stir Fried Egg Noodles
 Vegetable Balti with Rice and Mango Chutney
 Cajun Grilled Salmon with Spicy Tomato Salsa
 Moroccan Lamb Tagine with Cous Cous
 Roasted Vegetable Wellington with Herbed Rice

Cold Fork Buffet £15.55 per person

Please choose three of the following items;

Poached Salmon with Lime & Dill mayonnaise
 Honey Glazed Ham with Pickled Red Cabbage
 Quiche Lorraine
 Roasted Vegetable Wrap with Spicy Tomato Salsa
 Roasted Turkey with Cranberry Sauce
 Roast Pork with Bramley Apple & Mint Chutney
 Spanish Onion Tortilla with Garlic Mayonnaise

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Please choose three of the following items:

Cherry Tomato & Olive Salad
 New Potatoes Salad
 Pasta & Vegetable Salad
 Cous Cous & Roasted Vegetables Salad
 Seasonal Leaves with French Dressing
 Plum Tomato & Red Onion Salad
 Waldorf Salad
 Mushroom Provencale al greque
 Traditional Coleslaw Salad

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Please choose two of the following items:

Classic Pecan Pie with Maple Cream
 Pear & Almond Torte with Cream
 Irish Chocolate Truffle Cake
 Tangerine Slices with Raspberry Coulis
 Coffee Tiramisu Cake
 Raspberry Pavlova
 Bramley Apple Pie
 Chocolate Fudge Cake

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Cheese Platter and Fruit
 Tea & Coffee

Fork Buffets are available to groups of a minimum of 15 delegates

Please place your catering order at least one week before your event to avoid any disappointments.

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Formal Dining

The following menus are designed to suit any formal setting, be it a wedding, corporate event, anniversary or any event that necessitates a three course meal produced & served to perfection. Please be aware these menus offer just a small selection of what is possible, so do not hesitate to contact us if you have requirements not fulfilled in these pages.

Starters

Iced & Spiced Spanish Plum Tomato Gaspachio
served with Garlic & Chilli King Prawn Brochettas

Wild Mushroom & Crème Fraiche Tartlet on Seasonal Leaves and Rocket Pesto

Crayfish Caesar Salad

Orkney Crab & Scottish Mustard Terrine served on Baby Gem & Chicory Salad
and a Zesty Lemon Mayonnaise

Traditional Charcuterie with Crusty Olive Bread & Sea Salt Butter

Mains

Chestnut Mushroom Stroganoff with Fragrant Rice

Slow Roasted Monk Fish served with Buttered New Potatoes, a Trio of Vegetables
and Cray Fish Bisque

Tuscan Chicken Cassolet with Saffron Rice

Classic Beef Bourguignon with Wholegrain Mustard Mashed Potatoes
and Bacon Wrapped French Beans

Pink Roasted Greshingham Duck on Sweet & Sour Red Cabbage,
Sauce Demi-Glace & Pommes Angles

French Trimmed Rack of Lamb with Garlic & Cream Potato Bake,
Vegetable Tricolour and Jus Provençal

Desserts

Fresh Cointreau Fruit Salad with Semi-Whipped Cream & Finely Sliced Mint

Citrus Tarte with Raspberry Coulis

Traditional Pecan Pie with Maple Syrup Cream

Classic Tiramisu with Brandy & Espresso Hot Chocolate Sauce

Baked Apple & Cinnamon Cheesecake

All items will be priced on request, depending on location, numbers, number of courses,
staffing, delivery cost and equipment requirements.

Please place your catering order at least one week before your event to avoid any disappointments.

Please refer to the Terms & Conditions Page for further information

All prices are subjected to Value Added Tax at the current rate

Essential Information when Booking Catering at CSRC

Under no circumstances will clients/customers be permitted to provide their own food or beverages while at CSRC.

Special dietary requirements will be catered for at a supplementary charge of £2.45 per requirement.

A number of items in these menus can be reproduced/substituted with Organic/Fair Trade produce at a supplementary charge.

All items in these menus are subjected to availability.

Any catering requirements should be notified to Zest4Food Ltd no later than one week prior to the event.

Final number of delegates must be notified no later than 10:30, two working days prior to the event (excluding Bank Holidays & Weekends). If numbers increase after this time, Zest4Food Ltd promises to make every effort possible to provide the required amount. If the numbers decrease, the reduction will be subjected to the same cancellation terms as found in the *Terms & Conditions* Page.

When booking catering for a private event, Zest4Food should receive full payment, either by credit card, cheque or by cash, no later than the day of the event.

Any catering required outside 07:30 – 19:30, and Weekends and Bank Holidays, may be subjected to an additional charge to cover extra staffing.

Any special order products will be charged by the total amount ordered, and cannot be refunded if unused. Special order products are subject to availability.

Sit Down meals will be catered for, in either the Restaurant/Bar area (small groups) or the Social Hall (large groups).

Sit-Down Meal menus available on request, and can be tailored to suit.

Vouchers are available to be used in the restaurant, and can be provided for groups of up to 15 delegates.

Zest4Food reserves the right to substitute any items with a similar product if the required item becomes unavailable.

Please place your catering order at least one week before your event to avoid any disappointments.

Please refer to the Terms & Conditions Page for further information

All prices are subjected to Value Added Tax at the current rate

Terms & Conditions

Definitions

In these terms of trade, the following words have the following meanings:

- The Company: Zest4Food Ltd
- The Customer: The Person/Firm/Company/Department, which engages the company to provide services at CSRC or other outside location.
- CSRC: Chadwick Street Recreation Centre, 1 Chadwick Street, London, SW1P 2EP
- The Services: The provision of catering services, function services and supply of consumables
- Consumables: The food & drinks supplied by the Company at any specified event
- The Event: The Banquet, Function, Conference, Meeting or any other specified occasion on the date which has been agreed by the parties at which the Company is engaged to provide the Services

1. Consumables

- The Company has the sole right to the provision of the Services within CSRC and no Consumables may be brought in to CSRC. If the Customer chooses to bring consumables in to CSRC, with or without the Company's consent, a charge will apply.
- Only Bottled Water can be sold on a "Sale or Return" Basis, and the Company's figures shall always be conclusive.
- It is the Customer's responsibility to notify the Company of its authorised representative for the event and to ensure that the authorised representative of the Customer signs for all extras of Consumables ordered. Where the Customer fails to notify the Company of its authorised representative, or where persons other than the Customer's authorised representative place orders, the figures recorded by the Company shall be conclusive and the Customer shall be bound to pay the charges for these Services. The Company will not accept any adjustments to the price unless this procedure is followed.
- All Consumables offered are subject to availability. When Consumables are not available, all reasonable endeavours will be made by the Company to provide acceptable substitute.

2. Numbers Attending

- At the time of booking with CSRC and/or the Company, the Customer shall provide details of the expected number of persons attending the Event.
- Final catering numbers is required no later than 10:30 two working days prior to the Event (excluding weekends and Bank Holidays). Charges for Services will be based on that number or on the number actually attending, if greater. If the Company provides Services for any number less than the guaranteed minimum number previously advised by the Customer, the Company will charge for the number previously advised, unless other both parties have agreed on the reduction.

3. Room Hire

- Any room or area made available to the Customer by agreement with CSRC whose own Terms & Conditions apply. Charges quoted by the Company to the Customer are exclusive of the cost of any room hire charges.

4. Charges

- All charges for the Services will be the charges quoted by the Company at time of booking, or where no charges are quoted, the charge listed in the Company's published price list at the date of acceptance of the Customer's booking.
- All charges are subject to Value Added Tax at the current rate.
- All payments are required in Pound Sterling
- Payments will be accepted by Credit Card or Government Procurement Card, but payments made by this method should be made on the day of the event, or within 7 days of Invoice Date to avoid an extra charge of 2% of the Gross Total.
- The Company reserves the right to make additional charges for Events commencing before or after 08:00 – 19:30, and also Events falling on Bank Holidays and Weekends
- If the Customer's accounts department require a Purchase order Number in order to pay the invoice issued by the Company, this shall be issued no later than the day of the Event.
- The invoice shall be paid in full within 14 days of the invoice date. The Company reserves the right to charge overdue accounts at a rate of £25.00 per month the invoice is outstanding thereafter.
- All queries relating to amounts invoiced must be notified in writing to the Company no later than 7 days of the invoice date.

- If the Customer fails to make payment by the due date then, without prejudice to any other rights or remedy available to the Company, the Company shall without liability to the Customer, be entitled to cancel the provision of the Services and any orders for future Services from the Customer and charge the Customer the cost of recovery of payments outstanding.

5. Cancellations by the Company

- The Company may cancel the provision of Services to an Event and forthwith terminate this agreement and the rights granted the Customer if:
 1. The CSRC or part of the CSRC has to be closed for reasons beyond the Company's control; or
 2. The Customer is in arrears with any payment due to the Company and/or CSRC; or
 3. The Customer is in breach of any of these Terms & Conditions and/or CSRC's Terms & Conditions, and fails to rectify such breach within 7 days of written request to do so by the Company and/or CSRC; or
 4. A petition is presented or a resolution is passed for winding up of the Customer (except for the purpose of a reconstruction, amalgamation or members voluntary liquidation), or the Customer stops or threatens to stop payments of its debts or ceases or threatens to cease to carry on its business; or
 5. An encumbrance takes possession or a receiver is appointed over the whole or part of the assets or undertaking of the Customer; or
 6. The Customer is unable to pay its debts within Section 123 of the Insolvency Act 1986 or an statutory modification or re-enactment thereof; or
 7. An applications made to the Court under Section 9 of the Insolvency Act 1986 for an Administration Order in relation to the Customer or if the Customer passes a resolution for the making of any such application to the Court; or
 8. A proposal is made under Section 1 of the Insolvency Act 1986 for a voluntary arrangement in relation to the debts or affairs of the Customer; or
 9. The Customer shall convene a meeting of or propose to enter into any arrangements with its creditors generally; or
 10. The Customer (being an individual) is adjudicated bankrupt or dies.

6. Cancellation by the Customer

- A confirmed booking shall only be deemed to be cancelled when the Company receives a written notification of the cancellation from the Customer.
- Where a Customer cancels the provision of Services the customer shall pay the following charges:
 1. More than ten working days notice – No charge
 2. Between five - ten working days notice – 50% of full charge
 3. Five or less working days notice – Full Charge

7. Liability

- The Company shall not be liable to the Customer by reason of any delay in performing or any failure to perform any of the Company's obligations in relation to the Services if such delay or failure is due to any cause beyond the Company's reasonable control.
- The Company shall have no liability to the Customer for any consequential loss to the Customer arising out of or in connection with the provision of the Services pursuant to the Contract (except in respect to death or personal injury resulting from negligence) and the total liability of the Company for any other loss of the Customer shall not exceed the price payable by the Customer for the Services.
- All goods of any kind placed in care of the Company, or that of CSRC, are entirely at the owner's risk.

8. General Conditions

- No variation to these terms & conditions shall be effective unless agreed in writing and signed on behalf of the Company and the Customer.
- These Terms & Conditions shall prevail over any conditions offered by the Customer.
- If the expression the Customer includes more than one person those persons shall be jointly and severally liable under these Terms & Conditions.
- These Terms & Conditions shall be governed and construed in accordance with English Law and each party agrees to submit to the non-exclusive jurisdiction of the English Courts as regards any claim or matter arising.
- All details correct at time of printing, however you may be advised of slight variations in specification and charge should circumstances dictate.

Catering Booking

Please fill in the required parts, and email to zest4food.csrc@cssc.co.uk
 If we need more information, we will contact you in due course.

Organiser:		Invoice Address:
Company:		
Organiser's phone no:		
Organiser's email:		
Organiser's fax no.		
Date of event:		
Type of event:		
Room/Area:		Postcode:
Number of delegates:		
Arrival time:		
Customer representative:		
Pay by Credit Card (please highlight):	Yes <input type="checkbox"/> No <input type="checkbox"/>	
If so - card details:		
Card Name		
Card Number		
Expiry Date		
Security Code		

Please fill in your catering requirements below:

Please make sure you have included choice of menu, times of delivery, dietary requirements and filled in the top part correctly.

Feedback Form

To be able to continue providing services at the highest possible standard we ask you spend a couple of minutes on this form, answering a few questions regarding your event recently held at CSRC.

We are continually striving to improve our offers. We would appreciate your help by filling in and returning this form, to support our quest to supply every customer with an uncomplicated, friendly and professional catering experience at a sensible cost. You will hopefully benefit from even higher standards at your next visit to Zest4Food Ltd and CSRC.

Date of event	
Type of event	
Name of organiser	
Room(s) used	
Number of delegates	

Please **highlight** below the answer that most suit your grade of satisfaction of services provided by Zest4Food.

When booking catering for your event, were you dealt with in a professional & friendly manner?

Yes No

Would you describe the quality of the refreshments received as?

Very good Satisfactory Below standard

Would you describe the quality of the food received as?

Very tasty Delicious Appetising Ordinary Unappealing

Would you describe the quantity of food & refreshments as?

Too much Just right Not enough

Would you describe Zest4food's timekeeping as?

Punctual Good margins Not always on time Late

Would you describe the standard of service as? (Please highlight more than one option if necessary)

Professional Friendly Responsive Incompetent

How would you best describe the menus/communication between yourself and Zest4Food?

Professional Friendly Exactly right Substandard

Considering the cost, would you describe the services received as?

Very good Value for money Satisfactory Below satisfactory

How would you best describe Zest4Food's staff throughout the day?

Enthusiastic Helpful Approachable Uninterested Unfriendly

Considering the event as a whole, could Zest4Food have done more to improve your event? (Please comment)

Finally, I would like to thank you for using CSRC & Zest4Food, and hope to see you again soon.