



“With Pride and Integrity”

CELEBRATING

**WORKFORCE DIVERSITY FROM THE
PLATFORM OF HOSPITALITY**



HOSPITALITY BROCHURE



INTRODUCTION

Since our inception in late 2002, Alaleke Events Catering Services has established an excellent reputation as one Stop Company for the provision of high calibre and VIP Event Catering and Hospitality Services in the United Kingdom.

Alaleke Event Catering Services, with pride and integrity is delighted to be offered the opportunity to present a proposal to supply Catering Service at your fourth- coming event in the United Kingdom.

Please note that the details in the proposal provides you with a guide to the cost and the Menu on offer, as Multi-cultural Caterer, we are happy to tailor your Menu to reflect any flexibility in the diversity of your guests and their dietary requirements and also to your Budget. Please feel free to discuss your budget with us at any time moving forward.

We guarantee that the food quality will be of the highest standard and will conform to International health and safety standard in all ramifications.

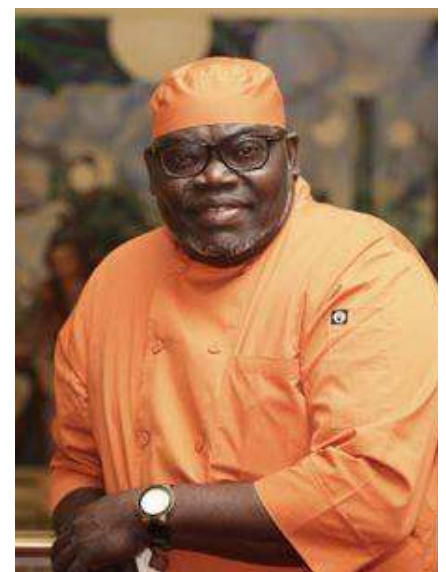
Thanks for your interest in our business.

We look forward to working with you.

Thank you.

Adeleke Adedoja BSc, DMS, MIH, MBA, PGCE.

Operations Director



"If you love good food, you'll love us"



Alaleke Black History Menu

In designing the Menu structure for the **Black History Month Celebration**, we have taken into consideration the peculiarities of the event theme as a platform to celebrate diversity which by extension is a potent tool for achieving competitive advantage in organizations.

The Menus are therefore structured to achieve the strategic fit and reflect the cultural diversities of all guests, delegates and attendees at such event.

Menu are also categorized to be budget friendly without losing the philosophy of ethnic and cultural diversity at its nucleus.



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Category A



Snack Boxes

Assorted finger food, individually packed and presented to each guest.

Please Choose any 3 items from the list below - Price from £8.50/box

1. 1x Meat Pie
2. 1x Sausage Roll
3. 3x Sweet Fried Dumplings – Puff-Puff
4. 2x Salt Fish Fritters
5. 2x Jerk Wings
6. 2x BBQ Wings
7. 2x Mini Jamaican Patties
8. 3x Black eye beans Fritters - Akara
9. 3x Vegetable Spring Rolls
10. 2 x Battered King Prawn Rolls
11. 1x Mini Chicken Suya Wrap
12. 2x Fried Yam Wedges
13. 2x Mini Fish Goujon
14. 1x Tsofi Kebab
15. 2x Chicken Suya Skewers
16. 2x Beef Suya in skewers
17. 2 x Chicken Reggae-Reggae Skewers
18. 1x Mini Jerk Chicken Wrap
19. 1x Mini Beef Suya Wrap
20. 1x Mini Chicken Suya Wrap
21. 1x Mini spicy BBQ Chicken Wrap
22. 1x Mini Vegetarian Callaloo Wrap
23. 3x Fried plantain Wedges



You may choose additional item, this will be charged from £3.00/item.

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Category B

Canapes & Finger Buffet

Our Canapes and finger foods are hand-made, scrumptious and mouth watering, they are ideal for Cocktail Parties, Working Lunches and meetings. They are excellent appetizers or could also be served as starters to compliment Buffet and Banquets or served as part of food at finger buffet.

The canapés menu is structured to reflect ethnic diversity of guests at events.

Our Canapés and finger food service can be subscribed as either full or partial.

Full Service – With full-service subscription, we will be on site with our Chefs, waiting staff and equipment to prepare fresh canapés and finger foods for your guests for as long as we are contracted by you. Full service can be in form of a cocktail reception or Finger Buffet.

Partial Service- For partial service, we will deliver ready to eat canapés in platters and in ambient status to your venue and you can organise the service yourself.



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Canapes / Finger Food

Menu

1. Meat Pie
2. Sausage Roll
3. Mini Jamaican Patties
4. Sweet Fried Dumplings – Puff-Puff
4. Salt Fish Fritters
5. Jerk Wings
6. BBQ Wings
7. Battered King Prawn Rolls
8. Mini Chicken Suya Wrap
9. Mini Fish Goujon
10. Tsofi Kebab
11. Chicken Suya Skewers
12. Beef Suya in skewers
13. Chicken Reggae-Reggae Skewers
14. Mini Jerk Chicken Wrap
15. Mini Beef Suya Wrap
16. Mini Chicken Suya Wrap
17. Mini spicy BBQ Chicken Wrap
18. Mini Vegetarian Callaloo Wrap
19. Fried plantain Wedges
20. Black eye beans Fritters - Akara
21. Vegetable Spring Rolls
22. Fried Yam Wedges



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Canapes & Finger Buffet Service

- Packages & Options

Platters

Our Platters come in 30cm, 40cm & 44cm diameter. The client has the freedom to design their platters bespoke to them based on the level of service they want their guests to experience. The price is determined by the choice of finger food presented by the client.

Option	Size of Platter (cm)	Canapes Selection	Estimated no of Guest to Feed	Price from (£)
1	30cm	4	8 - 10	£50.00
2	40cm	5	11 - 15	£70.00
3	44cm	6	18 - 25	£100.00

Delivery charges will apply depending on the post code and the volume of order.

There will not be any VAT charges on your Catering order.

**Canapes & Finger Buffet - Cocktail & Drinks Reception only.
For minimum of 100 guests**

Option	Canapes Selections	Price per head from (£)
1	5	£25.00
2	6	£30.00
3	8	£35.00

This service shall run for maximum of 90 minutes.

Fresh canapés are presented by our waiting staff at pre-agreed timeline and intervals during the period.

There will not be any VAT charges on your Catering order.



Canapes & Finger Buffet - Full Service - Finger Buffet

Minimum No of guests 100

Option	Canapes Selections	Price per head from (£)
1	5	£25.00
2	6	£30.00
3	8	£35.00

Canapes and finger foods are displayed in a buffet style set up at a location within the premises. This service shall run for maximum of 90-120 minutes and buffet will be replenished at agreed timeline and intervals during the period.

There will not be any VAT charges on your Catering order.

Category C - A Selection of Finger Foods / Canapes on pick to match your budget basis.

ITEM	PRICE/EACH	MINIMUM ORDER
Nigerian Beef Suya on Skewer	£1.50	30
Nigerian Chicken on Skewer	£1.30	30
Caribbean Tiger Prawn Kebab	£2.00	20
Tropical Tiger Prawn in garlic bater	£2.00	20
West Indian Chicken Reggae - Reggae	£1.30	30
Jamaican Mini Patties (Beef, Chicken & Veggie)	£1.40	30
Fried Dumplings	£1.10	30
West Indian Salt Fish Fritters	£1.50	30
African Meat Pie	£2.00	20
African Sausage Roll	£1.75	20
Black - Eye Beans Fritters	£1.25	30
African Sweet dumpling	.80p	50
Fried Plantain Slides	£1.00	50
Jerk Wings	.80p	50
Spicy BBQ Buffalo Wings	.80p	50
Caribbean Goujon of Chicken	£1.40	30
Caribbean Fish Goujon	£1.40	30
Plantain Remekins filled with Beans Africana	£1.50	30
Fried Yam Wedges	£1.00	20



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Category D

Pre - Packages Ready Meals and Fork Buffet

Pre-packaged Ready Meals- Our pre-packaged ready meals come either cold or warm and are presented in transparent and micro-wavable plastic containers - 650ml size.

Clients are to design their meals using different combinations of Mains, Accompaniments and Sides to fill containers and advise us the quantity of each to be prepared and supplied.

Please note that there are minimum quantities for each meal package.

Menu- Please design your meal package using all possible combinations

MAINS	ACCOMPANIMENTS	SIDES
Jerk Chicken	Jollof Rice	Fried Plantain
West Indian Curry Goat	Rice & Peas	Kelewele Plantain
Escoveith Style Hake Fish	Coconut Rice	Crunchy Green Salad
Caribbean Stewed Fish	Jasmine Fragrant Rice	Coleslaw
Fried Fish with Onions and Pepper Garnish	Ghanaian Rice & Peas Waakye	Hard Dough Bread and Butter
Stewed Beef	Plain Boiled Rice	
Herb Roasted Chicken	Beans African a la Leke	
Stewed Chicken	Macaroni Cheese	
BBQ Chicken	Fried Yam	
Vegetarian Callaloo		
Vegetable Curry		

Price from £12.00/Pack - Minimum Order is 20 Packs

Fork Buffet-In Fork Buffet, meals are displayed in a typical Buffet style set up in station (s) within the premises.

Please make a selection of 8 dishes from the above table to include at least two sides

Price from £40.00/head.

There will not be any VAT charges on your Catering order.



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Special Information / Terms & Conditions of Service

Cuisine a la Leke shall provide waiting staff at a ratio of 1: 30 guests including the food production Chefs, Kitchen assistants, on -site Catering Service Manager and Supervisors for Cocktail receptions, Finger Buffet and Fork Buffet services only.

- (ii). Timing of the event shall be agreed ahead of the event with the client,
- (iii). The Catering shall be for the confirmed number of guests only and excludes any other vendors that could be working at the venue on the day.

We are happy to feed the vendors after all guests have been satisfactorily served. (Vendors will not take any priority unless the client pays separately for their catering).

- (iv). All charges are for the catering packages that are subscribed by the client are exclusive of crockery, cutlery & glasses, Bar services, Bar Staff and Bar Wares, Venue Set up and tearing down and cleaning down of the Venue. It also excludes the supply of table wares- Linen & Napkins.

If the client requires us to provide any of the additional services, we will obtain quotes from our vendors and raise a supplementary invoice and pass the cost onto the client.

- (v). Additional charges may apply if the Venue's equipment stock is inadequate and we will be required to hire additional equipment to support the service delivery. In that case, supplementary invoice will be raised and passed on to the client.
- (vi). We will require at least 50% of the total value of your order as deposit upon confirmation and the balance is payable in cleared funds 7 days prior to your event.
- (vii). Please note that, the deposit is non-refundable but deductible from the final invoice.
 - (a). Canapes and Finger food order shall be presented in ambient ready to eat platters
 - (b). The client will specify the timing of the delivery via a text or by e mail.
 - (c). The client shall pay for the cost of delivery to the preferred address or organise the pick-up from our Central Production Kitchen from Charlton, London SE7 7 RX.
- (viii). All payments and charges are to be received in full cleared funds latest by 7 days prior to event.
- (ix). Please note that VAT is not being charged on all invoice(s).

(x). Tasting Session

Our tasting session is delivered in a Master Chef style concept in our 5- Star Hygiene rated kitchen at £300/session for Maximum 4 guests, spending minimum of 4 hours, food samples are freshly prepared and served while you are seated.

The food samples do not represent the exact taste on the day, but provides the client with something they can modify or tailor to their tastes and requirements on the day of their event.

Alternatively, client can attend our events that is similar to their bookings as our guests for free tasting. If the client confirms with us, the fund will be deducted from the final invoice and if not, the funds is kept to cover our administrative and logistic costs of staging the tasting session.

(xi). Venue Cleaning down

Unless otherwise stated by the Client and in agreement with the Venue and as contracted, Alaleke Events shall be responsible for ensuring that the Venue is returned back in the way it was given out on the day by the Landlord/Venue operators. This will be achieved by organising and supervising the cleaning and tearing down process by all vendors especially the Venue decorator.

We will advise the client on the cost of delivering the service after our initial assessment of the venue and their requirements

(viii). Left-over Food

Alaleke Events shall endeavor to exceed the expectation of the client by ensuring that food is sufficient for the guests on the day and as scheduled in the terms and conditions of the contract, however, we will not be under any obligation for health and safety reasons to provide left over food as take away for guests.

Provision of food samples as take away will be for our selected invited guests and shall be at our discretion.

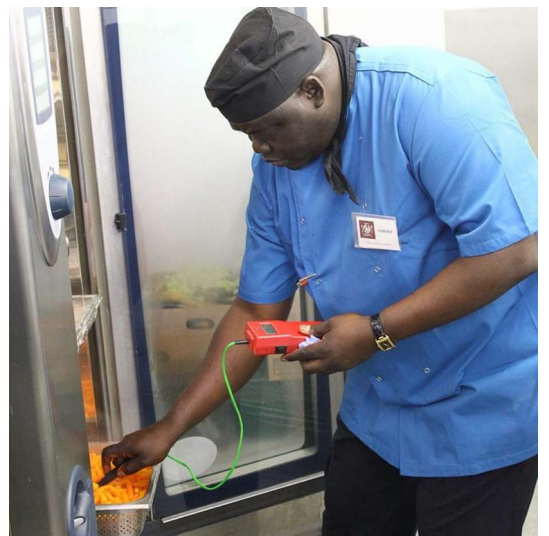
If the Catering is under-subscribed and the client requires left over foods be served as take away for their guests, they will be required to complete our Disclaimer form as part of our due diligence procedure and provide the containers.

(ix). Cancellation

Alaleke Events reserves the right to cancel any confirmed event if the client fails to fulfil their financial obligations to us and as specified within the contract of engagement. In that case, any funds paid as deposit by the client will not be refunded.

We will cancel your event if at any time we feel that our engagement with you and your event could bring a disrepute to our brand reputation and professional pride and integrity. In this case, we will refund all payments you have made to us as deposits for Catering service only.

Adeleke Adedoja BSc, DMS, MIH, MBA, PGCE.
Operations Director.
Cuisine a la Leke/ Alaleke Events.



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Unit 25, Ropery Business Park
Anchor and Hope Lane
Charlton
London
SE77RX

Tel: +447 5522 03464
+447 9399 66419



info@alaleke.co.uk
alaleke@gmail.com



alalekecuisine



Cuisine a la leke Catering Services



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www.alaleke.co.uk



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