



# Gather *and* Feast



Osea Island

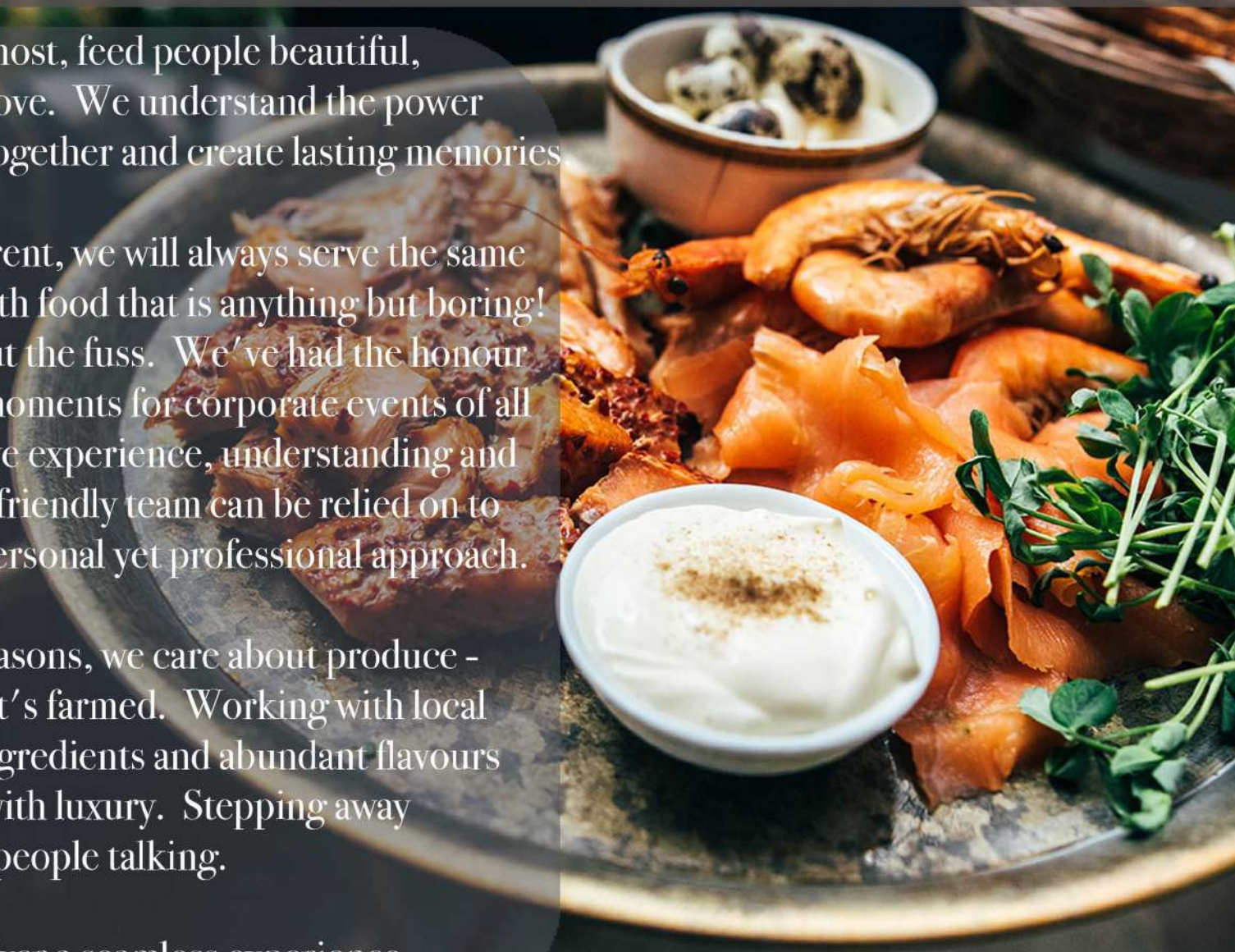
# Introduction

Gather & Feast, first and foremost, feed people beautiful, honest food that's made with love. We understand the power that food has to bring people together and create lasting memories

While every brief may be different, we will always serve the same passion and expertise along with food that is anything but boring! Fresh and flavoursome, without the fuss. We've had the honour of crafting menus, meals and moments for corporate events of all sizes and styles. With extensive experience, understanding and knowledge of Osea Island our friendly team can be relied on to elevate your event with their personal yet professional approach.

Our menus change with the seasons, we care about produce - where it comes from and how it's farmed. Working with local suppliers we celebrate fresh ingredients and abundant flavours to serve hearty meals infused with luxury. Stepping away from the standard and getting people talking.

From planning to plate we deliver a seamless experience allowing you to gather and feast together.





*Breakfast* rise and shine

# Continental

croissants & pastries

juices & smoothies

barrista coffee

~

greek yoghurt

granola & berries

bircher musli

~

bagels...

smoked salmon & cream cheese

crispy bacon

cream cheese & chilli jam

avocado & sunblush tomatoes





# Grab & Go

bacon & egg bap

or

mushroom & egg bap

sausages - butchers & veggie

hash browns

option to add a barista coffee truck

*if time allows ...*

traditional full english

sweet potato & chorizo hash, poached eggs

smashed avocado, sweet potato & feta hash

turkish eggs, flatbread

mexican style brunch



pause for

*Lunch*

refuel and recharge





# Picnic

filled deli rolls....  
chicken caesar salad  
roast beef, rocket  
mozzarella, sunblush tomato & basil

~  
individual salad pots...  
chicken tikka, lemony grains, tomato salad, raita  
hot smoked salmon, dill potatoes, roast beetroot  
sweet potato falafel, roast veggies, couscous

~  
freshly baked muffins  
seasonal fruit basket  
soft drinks, infused water

# Big Pan Paella

lemon & thyme marinated chicken, chorizo, king prawn  
or  
roast sweet potato, red pepper, white bean

served with  
rocket salad  
tomatoes & red onion  
garlic pillow bread

sea salt caramel brownies  
fresh strawberries





*Dinner* bring people together





Gather  
*and*  
Feast

Wood-Fired Oven



the MENU

MAIN COURSE

- Char grilled Lamb Shank, Italian Herb Roast Veg GF
- Lemon & Saffron Plant Based Salmon GF
- Warm Charred Aubergine, Sweet Potato & Potatoes GF/VGF
- Roast Baby Potatoes, Garlic & Herb VGF/VF
- Fennel, Sun-dried Tomato, Capers, Maple Dressing VGF/VF
- Crabapple, Red Pepper & Feta Green Beans VGF/VF
- Grilled Tofu, Garlic & Herb Mayo VGF/VF

SHARING DESSERTS

- Sticky Toffee Pudding, Dip of Vanilla Sauce GF
- Mixed Autumn Fruit Crumble VGF/VF
- Bûche de Noël GF





## Casual BBQ...

aberdeen angus burgers, brioche buns  
spicy bean burgers, sesame buns  
butchers sausages  
marinated chicken  
corn on the cob  
served with a salad bar  
~  
ice cream cart

## Fire & Smoke...

chargrilled rump steak, pink peppercorn  
plank roast salmon, lemon & samphire  
turkish roast aubergine  
piri piri prawns  
garlic & herb roast potatoes  
sharing bowls of salads  
~  
ice cream sundae station



Woodland Dining



# Moroccan

meze sharing boards

~

moroccan lamb  
harissa roast chicken  
spinach & feta filo

~

served with bowls of  
jewelled cous cous  
honey & spice roasted roots  
marinated tomatoes  
tzatziki, flat breads

~

cardamom pannacotta  
roast figs





Sumptuous Feasts

# Sharing

antipasti graze platter

garlic & thyme chicken

lemon & samphire salmon

herby crushed new potatoes

pea & asparagus salad with goats cheese

heritage tomatoes, basil oil

salsa verde

summer berry & elderflower pavlova

lemon curd ice cream



# Formal

burrata  
roast peaches  
hot honey

~  
fillet of beef, bearnaise  
french fries  
buttered green beans  
roast tomatoes

~  
lemon tart  
raspberry sorbet  
burnt meringue





# Street Food Festival



# MURS FEST

## Trucks & Stalls

### Tacos...

pulled brisket chilli

baja fish

roast sweet potato & black bean

toppings and salad bar

### Traditional Pizza Oven...

margherita

nduja & hot honey

truffled mushroom

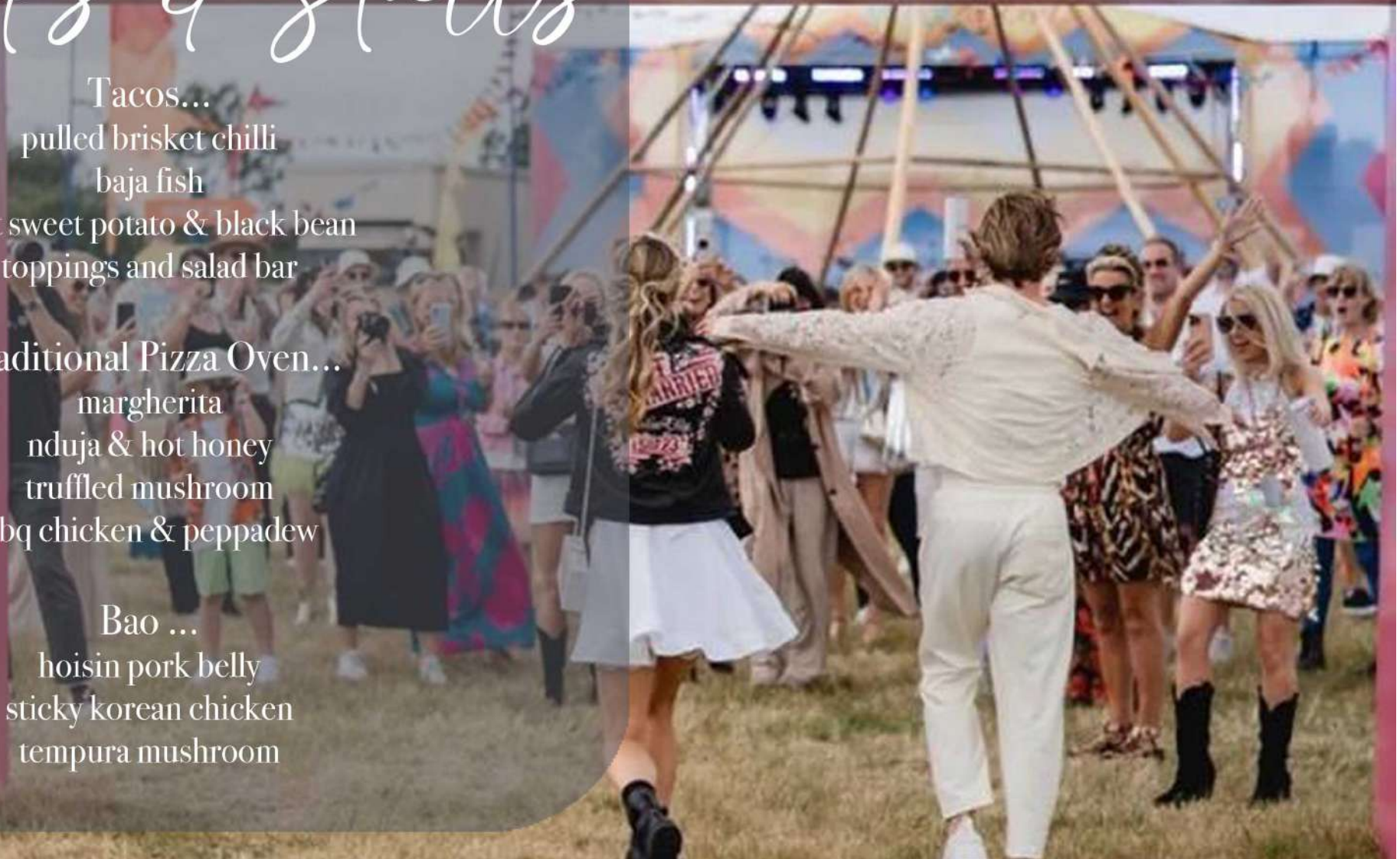
bbq chicken & peppadew

### Bao ...

hoisin pork belly

sticky korean chicken

tempura mushroom





*Drinks & Bars* raise a glass

# Cheers!

Gather & Feast offer a range of drinks packages tailored to your event.

From an ice cold beer as the sun goes down to late night crowd pleasing cocktails, an extensive range of soft drinks and our own infused waters and cordials, we will serve something for everyone.

Add to your event with:  
branded cocktails and mocktails  
pop up/themed bars  
beer gardens  
wine tasting  
cocktail masterclasses

Our bespoke drinks packages are priced by the serving hour and offer outstanding value for money.



Gather  
*and*  
Feast



*Add-ons* finishing touches

# Indulge in...

freshly shucked oysters

ice creams by the pool

boozy hot chocolate for post wild swimming

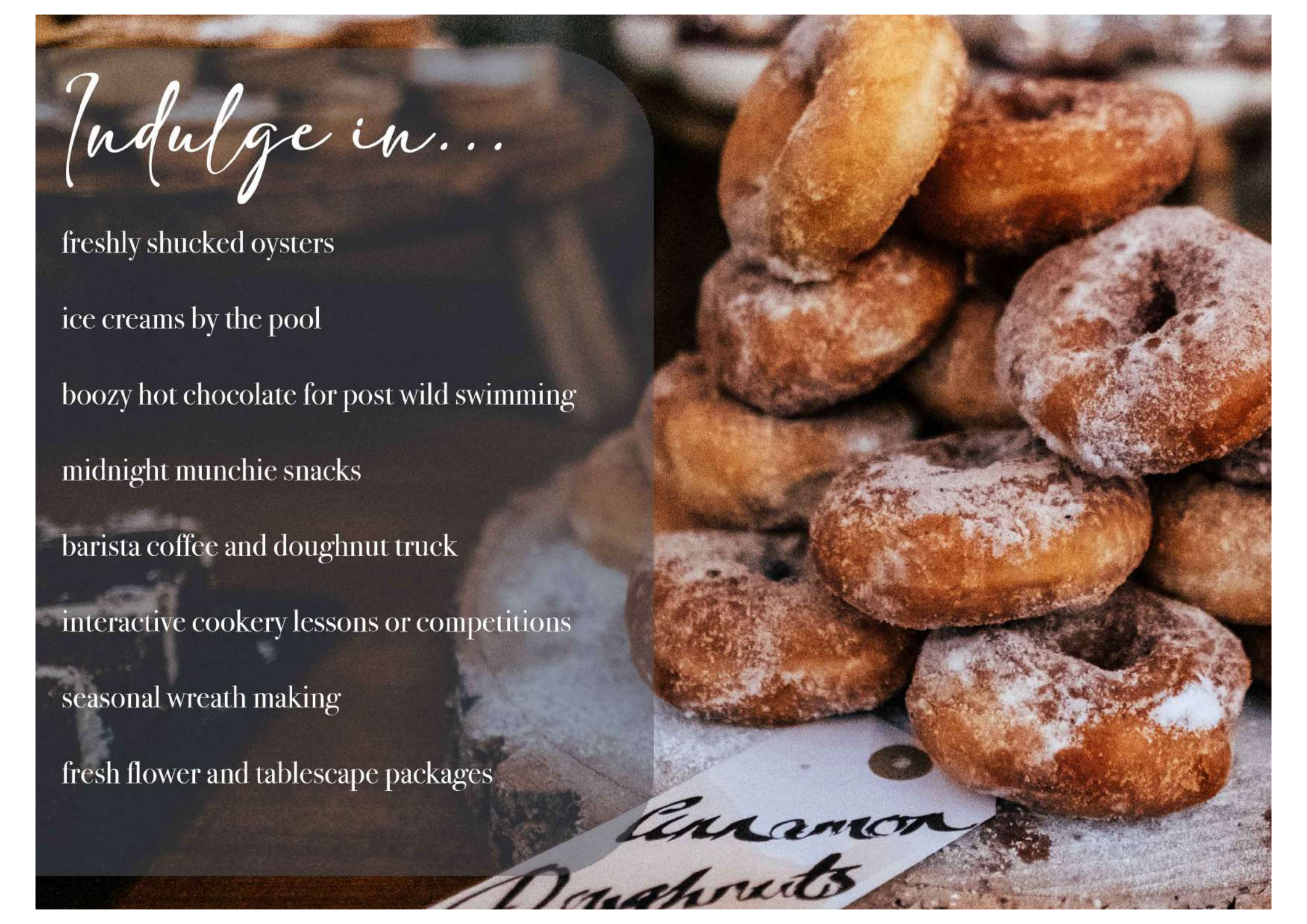
midnight munchie snacks

barista coffee and doughnut truck

interactive cookery lessons or competitions

seasonal wreath making

fresh flower and tablescape packages

A stack of golden-brown, powdered cinnamon doughnuts is piled on a rustic wooden surface. A small, white, handwritten label with a hole punch is tucked under the stack, reading "Cinnamon Doughnuts". The background is a blurred, dark-toned image of a kitchen or bakery setting.

Cinnamon  
Doughnuts

# Sustainably aware

At Gather & Feast we know that there is a lot of work to be done in making the events industry more environmentally friendly.

We are committed to reducing our impact on the planet, improving our sustainable work practices and continuing to create a working environment that we are proud to be part of.

We use suppliers who share our values and prioritise those local to us and Osea Island. This means our menus are as seasonal as possible, highlighting local ingredients and produce.

We aim to minimise food waste on site and pass on excess stock to local food banks.

All our food packaging and single use serveware is made From natural and renewable plant materials. All waste is collected and processed via a local high tech recycling centre.

These are just a couple of the steps we take to help us deliver enjoyable events as sustainably as possible, please ask for further details.



# Why Gather & Feast?

“Nothing short of a 1st class service. The food was excellent for the full 3 days and the service was just as great. We are well used to using caterers, and know very well when we come across an excellent provider, and we couldn't recommend Gather & Feast enough. The vegetarian and non-vegetarian options were super creative and tasted amazing. We very much hope to work with the team again in the near future.”  
Justine Kane, Breakthrough Global

“Absolutely fantastic!! I've been organising events for a good few years now in the UK and the US. Linda and her team, Amy and Emily, are amongst the best I've ever had the pleasure of working with. Their food was delicious, they could not have been more helpful and they're cheerful to have around too. Cannot recommend highly enough - book them you won't be disappointed.”  
Shirley Chalmers, Silverrail

“As another busy summer of events draws to a close, I just have to say again how incredible Gather & Feast on Osea Island are. They quite simply make our events. The food and drink are always perfect and plentiful. Linda, Rob and their team make everyone feel completely comfortable whilst maintaining the highest level of professionalism. They come up with delicious menus to suit all briefs and budgets. Beautifully cooked and presented. Just wonderful! Thank you!”  
Carlie Buckley Events





# Contact Us:

We understand the importance of delivering a seamless and inspiring event.

Which is why, regardless of whether your guest list is 5 or 500,  
we will make sure that everyone remembers the food!

Contact our team to chat about your event,  
email : [hello@gatherandfeastevents.co.uk](mailto:hello@gatherandfeastevents.co.uk)

call: 07841 585 025

website: [www.gatherandfeastevents.co.uk](http://www.gatherandfeastevents.co.uk)