



# 58VE

HOSPITALITY BROCHURE

## BOOKING

We are pleased to be able to share some example menus and prices for a range of Hospitality available at 58VE.

## BESPOKE

Despite providing a number of 'set' menus, we pride ourselves on being able to offer a very personal service, so will work with you to understand your requirements and come up with bespoke menus if required.

## COSTS

Please note that we have given indicative prices per head, which exclude VAT. Prices may need to be adjusted depending whether additional labour is required, or whether food is required in disposable boxes or crockery/platters that need to be returned. Cloakroom service is available upon request.

## HOW TO ORDER

To place an order, please make a copy of [this](#) booking form, complete and email it to [venuehire@58ve.com](mailto:venuehire@58ve.com)

Please ensure that your booking form is submitted no later than 10 days before your booking date. Final numbers and any dietary requirements can be confirmed up to 4 days prior.





**Still & Sparkling Bottled Water** £2.00 per bottle

**Juice Jug** £6.00 per jug

(serves 4 people)

Choose from: Apple, Orange and Cranberry Juice

**Tea & Coffee** £3.50 p/person

Selection of Speciality Teas & Filter Coffee

**Tea, Coffee & Biscuits** £5.00 p/person

Selection of Teas, Filter Coffee & Biscuits

**Fresh Seasonal Smoothie** £4.50 p/person

Choose from the list:

- Pash N' Shoot: Mango, Pineapple, Passion Fruit
- Strawberry and Banana
- Oat of This World: Gluten Free Oats, Banana, Blueberry, Raspberry, Flaxseed





## Mini Breakfast

£3.00 p/person

- A Selection of Freshly Baked
- Mini Danish Pastries & Assorted Mini Muffins

## Freshly Baked Cookies

£2.00 p/person

## The Traybake Box

£3.50 p/person

A selection of traybakes to include:  
Chocolate Brownie, Flapjack, Peanut Butter Blondie & Millionaire Shortbread

## Sausage / Bacon Bap or Portobello Mushroom Bap

£5.00 p/person

Minimum x12 Guests

## FIKA Breakfast

£10.00 p/person

Minimum x12 Guests

### Choose 3 from the list:

- The Estate Dairy Yoghurt, London Bee Honey with Pecan Granola
- Vegan Soya Yoghurt, Chia Seed & Blueberry Compote
- Cold Smoked Chalk Stream Trout, Whipped Cream Cheese and Chive on Sourdough Crostini
- Toasted Focaccia, Smashed Avocado & Sun Blush Tomatoes, Feta
- Dried Fruit, Nut & Seed Granola Bar
- Water Melon, Pineapple & Kiwi Skewer

## Fresh Fruit Skewers

£4.00 p/person

Minimum x12 Guests

## Deli Style Sandwich Lunch

£12.00 p/person

Minimum x12 Guests

### Example Menu

Fresh Made Deli Style Sandwiches on Focaccia, Ciabatta, Baguettes & Wraps

- Chicken & Bacon Caesar on Sourdough Baguette
- Pastrami, Emmental Cheese with Sauerkraut & Pickles on SunFlower Seed Bap
- Cold Smoked Chalk Stream Trout, Cream Cheese & Cucumber Plain Bagel
- Bloody Mary Prawns & Little Gem Lettuce on Ciabatta
- Mozzarella, Ripe Tomato & Picked Basil Focaccia
- Fire Roasted Pepper, Baby Spinach, Hummus & Vegan Feta Wrap
- Fairfields Crisps

## Sandwich & Salad Lunch

£15.00 p/person

Minimum x12 Guests

A selection of sandwiches with meat, fish and vegetarian fillings, alongside 3 freshly prepared vegetarian and vegan Salads

## Light Table Lunch

£16.00 p/person

Minimum x12 Guests

- British Artisan Cheese w/ Apple Cider Chutney & Grapes
- Plant Based Sausage Rolls
- Fire Roasted Red Pepper, Potato & Spinach Frittata
- Garden Pea, Feta and Pesto tarts

## Protein & Salad Lunch

£18.00 p/person

Minimum x12 Guests

A selection of meat, fish and vegetarian protein, alongside 3 freshly prepared vegetarian and vegan Salads





## Garden Mezze Box

£18.00 p/person

Minimum x12 Guests

Rainbow Radish, Cucumber & Carrot Shards, Chilli Salt Edamame Beans, Sweet Potato Falafel, Olives, Little Gem Spears, Cherry Tomato, Pickles, Dolmades & Toasted Pita with Three Flavours of Hummus, Tear & Share Freshly Baked Breads with Olive Oil & Balsamic Vinegar, Greens & Grains Salad, Tomato, Avocado, Bocconcini & Torn Basil, Caesar Salad

## Hot Fork Buffet

£22.00 p/person

Minimum x30 Guests

### Example Menu

- Baked Gnocchi with Roasted Ratatouille & Crumbled Vegan Feta
- Cauliflower, Chickpea & Spinach Mangalore Malabar, Braised Rice
- 3 Seasonal Salads

### DESSERT

- No Bake White Chocolate Cheesecake with Blueberry Compote



## Finger Food

3 items for £10.50 p/person

6 items for £19.80 p/person

Minimum x12 Guests

- Tikka Paneer Skewer, Minted Yoghurt Dip
- Summer Pea & Mascarpone & Pesto Tartlet
- Traditional Falafel, Tahini Dip
- Vegetable Samosa, Tamarind Chutney
- Breaded Halloumi fries with Spicy Tomato Chutney
- Cherry Tomato, Boccaccino & Fresh Basil Skewer
- Bruschetta, White bean & Tarragon Pate & Asparagus
- Plant Base Slider, Kimchi Pickle Sriracha Mayo
- Vegetable Gyoza, Soy Dipping Sauce
- Greek Salad Skewer



## Afternoon Tea

£18.00 p/person

Minimum x12 Guests

### Selection of Finger Cut Sandwiches to include:

- Free Range Egg Mayonnaise & Mustard Cress
- Cream Cheese & Cucumber
- Roasted Red Pepper, Hummus & Rocket
- Mini Cakes to include Chocolate Brownie, Lemon Drizzle, Macarons, Eclairs & Batterberg
- Sultana Scones with Clotted Cream & Jam

## Sourdough Pizza

£6.50 p/person

(half 10 inch pizza)

## Plant Based Charcuteria Cup

£12 p/person

Minimum x30 Guests

Falafel, Mature Cheddar Cheese, Crackers, Crudites, Cheese Straw, Caprese Salad, Dried Apricot, Grapes & Pickles

## Brownie & Flapjack Bites

2 bites for £3.00 p/person

## Bar Snacks

£5.00 p/person

### Example Menu

- Crudites and Hummus
- Vegetable crisps
- Pretzels
- Rice crackers

## Day Package 1

£31.00 p/person

**Arrival:** Tea, Coffee & Pastries

**AM Break:** Tea, Coffee & Biscuits

**Lunch:** Sandwich Lunch w/ crisps and fruit\*

**PM Break:** Tea, Coffee & Cake

\*Upgrade Sandwich Lunch for Salad & Protein Lunch for £2.00 p/ person

## Evening Package 1

£12.00 p/person

- Bar Snacks

- House Wine, Beer & Soft Drinks

(x2 drinks p/person)

## Evening Package 4

£29.00 p/person

- Hot Fork Buffet

- House Wine, Beer and Soft Drinks

(x2 drinks p/person)

Note that additional labour costs will be incurred and quoted on application

## Day Package 2

£36.00 p/person

**Arrival:** Tea, Coffee, Pastries & Cold Breakfast

**AM Break:** Tea, Coffee & Biscuits

**Lunch:** Sandwich Lunch w/ crisps and fruit\*

**PM Break:** Tea, Coffee & Cake

\*Upgrade Sandwich Lunch for Salad & Protein Lunch for £2.00 p/ person

## Evening Package 2

£21.00 p/person

- Canapes (4 items)

- House Wine, Beer & Soft Drinks

(x2 drinks p/person)

## Evening Package 5

£26.80 p/person

- Finger Food (5 items) plus Dessert

- House Wine, Beer and Soft Drinks

(x2 drinks p/person)

## Day Package 3

£38.00 p/person

**Arrival:** Tea & Coffee w/ Breakfast Pots & Hot Breakfast

**AM Break:** Tea, Coffee & Biscuits

**Lunch:** Sandwich Lunch w/ crisps and fruit\*

**PM Break:** Tea, Coffee & Cake

\*Upgrade Sandwich Lunch for Salad & Protein Lunch for £2.00 p/ person

## Evening Package 3

£28.00 p/person

- Canapes (6 items)

- House Wine, Beer & Soft Drinks

(x2 drinks p/person)

\*Upgrade from House Wine to Premium Wine for £2.50 p/ person

**\*ADD WELCOME GLASS OF PROSECCO  
JUST £5.00 P/PERSON\***



## Champagne

NV Grande Réserve, Devaux, Champagne, France

£50.00

## Sparkling Wine

NV Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy

£23.50

NV Vouvray Brut, Château Moncontour, Loire, France

£30.50

2019 Classic Cuvée Brut, Rathfinny Wine Estate, Southern England

£44.50

## White Wine

2023 Trebbiano/Garganega, Ponte Pietra, Veneto, Italy

£17.00

2023 Gavi di Gavi, Terre Antiche, Piemonte, Italy

£21.00

2023 Marlborough Sauvignon Blanc, Framingham, New Zealand

£24.50

## Red Wine

2022 Alicante/Syrah, Casa Mia, Sicily, Italy

£17.00

2019 Rioja Crianza Organic, El Coto, Spain

£21.00

2023 Great Southern Pinot Noir, Three Lions, Western Australia

£24.50

## Rose Wine

2023 Organic Rosado, Familia Castaño, Murcia, Spain

£17.50

2023 `Villa Estérelle` Côtes de Provence, Château du Rouët, France

£25.50

## Bottled Beer

Selection of Lager, Pale Ale and 0% available

£3.50

\*All prices are per bottle/unit





**A FRESH  
FORCE  
FOR  
GOOD**