

PIQUE EVENTS

2023

PIQUE

As the original London picnic experience, we can tailor make our events to each client's wishes and have five years worth of happy customers. You can expect both style and substance with our events, with carefully curated menus packed full of delicious food and a stylishly laid out picnic scene, oozing traditional charm.

One sandwich short of a picnic...



WHERE CAN I HAVE MY PICNIC?

You can choose any central London park or location of your choice. If you are unsure of where to have your picnic, we can suggest some easily accessible picnic spots with access to public bathrooms, water and shade! On the day, we will arrive an hour before your picnic to set-up. We will drop you a pin via WhatsApp of your picnic location.

HOW LONG IS THE PICNIC?

Upon arrival, we will talk you through the set-up and any hire games you've requested and then leave you to it. We offer 3-4 hours as standard but cannot clear up past dusk, so we ask for the latest clear up time to be before 8.45pm in peak summer months.

WHAT DOES MY PICNIC COME WITH?

All standard set ups are complete with wicker hampers, picnic blankets, cushions, decorative crates, flowers, disposable plates, cups, cutlery and napkins. Choose from our menus below or build your own from the platters listed.

RUBBISH DISPOSAL

Rubbish disposal is included in your picnic set-up cost, however we respectfully ask that you clear away your own rubbish; this includes any drinks or decorations not provided by Pique. We will not be responsible for any items not hired or paid for through by us.

Set up & hire

EXTRA HIRE

Garden games trunk (quoits; garden skittles; croquet; tug of war; garden Jenga) - **£60**

Rounders - **£30**

Crazy Cricket - **£30**

Bluetooth Speaker - **£60**

Trestle table & table cloth - **£30**

60L cool box with ice - **£35**

Red & white stripe deck chair - **£20 each (max 6)**

Camping chair - **£10 (max 6)**

Picnic attendant to serve drinks - **£100**

***Subject to availability**

STANDARD SET UP

Blankets, wicker hampers, cushions, decorative crates, fresh & dried flowers, bunting, paper lanterns, compostable plates, cutlery, napkins & cups, clear up incl, rubbish/recycling disposal

Up to 15 guests - **£175**

15+ guests - **£11.50pp**

UPGRADE THEMES

GRAZING STYLE

Food laid out and styled on trestle tables - + **£5pp**

HEN PARTY THEME

Rose gold party crowns, team bride decorated brownies, pink bunting, white and pink themed picnic set up & cushions - + **£6pp**

LUXE BOHO PICNIC

Moroccan floor cushions, woven baskets, picnic dining table with crockery, dried flowers, coloured glass vases, paper lanterns, grazing style spread - + **£10pp (max 20 people)**

***Subject to availability**

PRICES DO NOT INCLUDE VAT



SPOTS WE LOVE

HYDE PARK

Serpentine Gallery
Italian Gardens

REGENT'S PARK

Boating Lake
Bandstand
Rose Garden

BATTERSEA PARK

Subtropical Gardens

ST JAMES'S PARK

South of Lake

GREEN PARK

East Side

OR...

Any other accessible SW
London park
or garden

MENUS

We can cater for all dietary requirements and will make relevant substitutions. All set ups include menus with allergens listed but we do ask for you to provide any dietary requirements and state any allergies ahead of time. We can create bespoke menus, so please get in touch to start planning. You can choose how you would like your food displayed, our classic set-up is within shared wicker hampers, or you can upgrade to have it displayed on platters on decorated trestle tables in a grazing style.

PRICES DO NOT INCLUDE VAT

Brilliant Brunch

£25pp

- Pique gingerbread Granola & yogurt station with seasonal coulis
- Brunch bagel selection (see flavours below)
- Pancake station; Fluffy poppy seed pancakes; maple syrup; berries; chocolate nut butter; banana
- Sweet potato & feta frittata with herby aioli & pickled red onions
- Freshly baked pastries
- Ham & croustade filled croissants
- Fresh fruit platter
- Freshly pressed juice or iced coffee

BAGEL SELECTION:

- Smoked salmon & cream cheese
- Crispy smoked bacon, avocado & tomato-chilli jam
- Egg & chive mayo, avocado & slow roast tomato (V)

RECOMMENDED EXTRAS:

- Peach bellini kit - **£17 for 75cl (prosecco + peach syrup)**



The Pique Feast

£35pp

- Caramelised onion & thyme sausage rolls
- Pea & pecorino arancini
- Coronation chicken with toasted almonds
- Sweet potato & feta frittata with herby aioli & pickled red onions
- Roasted vegetable & hummus baguettes
- Rare roast beef baguettes with mustard mayo & onion confit
- Burrata with marinated tomatoes & aged balsamic
- Orzo with roasted aubergine & sundried tomato pesto
- Brie; charcuterie; chutney & fruits
- Herby aioli
- Hummus
- Torres vegetable crisps
- Double chocolate brownies
- British strawberries

RECOMMENDED EXTRAS

- Chorizo soft yolk scotch egg platter - **£25 for 10 halves**
- Stone fruit pavlovas with elderflower cream - **£5/portion**
- Aperol spritz kilner - **£75**
- PIQUEante kilner - **£65**
- Garden games trunk - **£60**



Alfresco Afternoon

£27.50pp

- Selection of finger sandwiches (see flavours below)
- Smoked salmon & cream cheese mini bagels
- Cream cheese & cucumber mini bagels
- Pea & broad bean arancini with herby aioli
- Caramelised onion & thyme sausage rolls
- Lemon, poppy seed & elderflower drizzle cake with mascarpone & edible flowers
- Double chocolate brownie bites
- Mini scones with jam & clotted cream

SUGGESTED EXTRAS

- Chorizo scotch eggs with herby aioli - **£3 per half**
- Peach bellini kit - **£17 for 75cl (prosecco + peach syrup)**
- Garden games trunk - **£60**
- Bluetooth speaker - **£60**



Pique of the Bunch

£60pp

Food served on boards, laid out on trestle table with serving utensils. **Please note, dining equipment is not included.**

- Caramelised onion & thyme sausage rolls
- 'Nduja scotch eggs
- Pea & broad bean arancini with romesco sauce
- Dressed poached side of salmon with dill mayo; lemon & cucumber
- Rare roast topside of beef with horseradish cream & caramelised baby shallots
- Potato salad with pickled onions & herbs
- Heritage tomato salad with sherry vinegar dressing
- Cheese board with fruits; chutney & crackers
- Double chocolate brownies
- Rose marinated strawberries with meringue & pistachios

SUGGESTED EXTRAS

- Luxe boho theme (unfortunatly the dog is not included) + **£10pp (max 20 people)**



Build Your Own

Build your own menu from the options below. Minimum 10 portions.

FINGER FOOD

- Chorizo scotch eggs with herby aioli - **£3 per half**
- Caramelised onion & thyme sausage rolls - **£2.50 each**
- New Yorker bagels (pastrami; emmental; mustard mayo & pickles) - **£4.50 each**
- Brunch bagels (smoked bacon, avocado & chilli jam; smoked salmon & cream cheese; avocado & slow roast tomato - **£4.50 each (can do a mix)**
- Cream cheese & cucumber mini bagels - **£2.25 each**
- Smoked salmon & cream cheese mini bagels with pickled onions - **£2.75 each**
- Rare roast beef baguettes with mustard mayo & onion confit - **£3.75 per baguette (minimum 5)**
- Roasted summer veg baguettes with hummus & aged balsamic - **£3.50 per baguette (minimum 5)**
- Pea falafel wraps with vegan aioli & pickled red cabbage - **£3/half wrap**
- Finger sandwich platter (coronation chicken; egg mayo; cheddar & chili jam) - **£30 for platter, feeds 8-12**
- Pea & pecorino arancini with herby aioli - **£3.75/portion**
- Sweet potato & feta frittata with herby aioli & pickled red onions - **£3/portion**

FISH/MEAT

- Smoked salmon pate with toasts - **£12 per 4 portions**
- Coronation chicken with toasted almonds & micro herbs - **£4.50 per portion**
- Rotisserie chicken with roasted garlic mayo - **£4 per portion**
- Dressed poached side of salmon with dill mayo; lemon & cucumber - **£50/side (serves 10-15)**
- Rare roast topside of beef with horseradish cream & caramelised baby shallots - **£5/portion**

SALADS

- Burrata with marinated baby plum tomatoes; toasted pine nuts & basil - **£40 for 5 burratas (serves 10-15)**
- Orzo with roasted aubergine & sundried tomato pesto - **£3.75/portion**
- Herby potato salad with pickled red onions & chives - **£3.75/portion**
- Roasted vegetable salad with tahini dressing - **£3.75/portion**
- Heritage tomato salad with sherry vinegar dressing - **£3.75/portion**

Build Your Own

Build your own menu from the options below. Minimum 10 portions.

BOARDS

- Cheese board with chutney; grapes & figs - **£5/portion**
- Charcuterie board with pickles & Piquealili - **£5/portion**
- Dips; crudités; breads & crisps - **£3/portion**

BREAKFAST/BRUNCH

- Yoghurt; gingerbread granola & coulis station - **£3.50/portion**
- Freshly baked pastries - **£3.50/portion**
- Filled croissants (ham & gruyere; mushroom & bechamel) - **£3.75 per portion (can do half & half)**
- Fresh fruit platter - **£4 /portion**
- Banana bread with Pique chocolate & hazelnut butter & berries - **£3/portion**
- Sourdough toasts with smashed avo; feta; fresh chili & seeds - **£3.75/ portion**

SWEET

- Double chocolate brownies - **£2.50/portion**
- Stone fruit pavlovas with elderflower cream - **£5/portion**
- Scones with jam & clotted cream - **£2/portion**
- Lemon drizzle with mascarpone; pistachios & edible flowers - **£2.25/portion**



Drinks

COCKTAILS

5L KILNER - 15 PORTIONS

Pimm's - **£65**

PIQUEante - **£75**

Peach, gin, raspberry & Earl Grey punch - **£75**

Aperol Spritz - **£75**

BEER/CIDER

Brixton Brewery Atlantic APA - **£4.50/33cl**

Peroni 33cl - **£3.50**

Birra Moretti 33cl - **£3.50**

Aspall apple Cider - **50cl £4.50**

If £120 is spent on drinks then we will include the cool box and ice free of charge.

We are able to source and make many other beverages, so please get in touch to start planning

WINE

Chianti Classico - **£18/75cl**

Côtes de Provence Rosé - **£20/75cl**

Mirabeau Pure Rosé - **£35/75cl**

Pale fox Prosecco - **£30/75cl**

Pale fox Rosé Prosecco - **£35/75cl**

Screw cap Prosecco - **£15**

Sauvignon Blanc - **£18/75cl**

Paul Langier Grand Brut Champagne - **£35/75cl**

Perrier-Jouët Champagne - **£60/75cl**

SOFT DRINKS

5L KILNER - 15 PORTIONS

Pique peach iced tea - **£30**

Pique Pink lemonade - **£35**

Freshly pressed juice (choice of any) - **£35**

Iced chocolate milk - **£30**

BOTTLED/CANNED

LemonAid/CharITea selection

(Blood Orange; Passionfruit; Ginger; Mate Tea) - **£3 each**

Still/Sparkling water can 330ml - **£1.50/can**

Coke/Coke Zero 330ml - **£2.50**

PRICES DO NOT INCLUDE VAT

Booking, T & Cs

We fill up quickly in the summer and weekend dates are high in demand, so we recommend confirming your booking as soon as possible. We need to take a 30% deposit (of approx cost) in order to hold the date.

Full payment is required 4 weeks before your event, if when booking, your event falls within 4 weeks, full payment is required up front. Small changes in numbers (15% of party size) can be amended up to 72hrs prior to your event.

For groups of 100 or more, we require full payment 6 weeks before your event.

To book, email orders@piquefood.co.uk with your date preference, park/garden preference, party size, menu choices and any extras or give us a call.

CANCELATION

Your deposit is refundable up to 4 weeks before your event. Your deposit will be forfeited if you wish to cancel within the 4 weeks of your event date.

Should you decide the selected date no longer works within 4 weeks of it, we will offer you the chance to postpone or reschedule to an available date using the same deposit.

RAIN POLICY

Should the weather prevent you from having the event outside, we will offer to setup in a backup indoor location of your choice (within London), or you can have the food delivered without the set up, in disposable hampers. If the latter, we would refund the set up cost. We would also offer you the option of postponing your event with the same deposit. Any option you decide must be confirmed with us 72hrs prior to your event, when the weather predictions should be accurate.

We do try to be as flexible as possible due to the nature of the event, but we ask that the above please be respected.