

# Corporate Event Catering



Sartirana & Lee

# About

## Our experience

We have over a decade's experience in creating original events in venues of all shapes and sizes. Whether you're looking for a regular team-building buffet, an intimate fine dining experience to impress your clients, or a canapé party for a crowd, our approach is always personal. We work closely with you to build a bespoke experience that you and your guests will love.

And we don't just do food. We have a talented team and network of suppliers who we work with to develop original and beautiful events from start to finish. Get in touch to learn more about our event design services.

## About us

What we do is all about beautiful food and original events. But it's a bit bigger than that.

Our approach is based on a belief that great food must begin with great ingredients, and that we have a responsibility to make use of every part of what we source, keeping waste to an absolute minimum.

Whatever the occasion, we aim to ensure our practice finds ways to invest in local, ethical food production methods, work with venues and suppliers who value sustainability and fundamentally, produce healthy, beautiful dishes. We're committed to finding better ways to work with food that respect the environment, the producer and the client. And we're doing it in ways that mean you won't see any compromise on quality, or impact on costs.



### **Our events services**

We work closely with all our clients to develop menus and design events that fit their requirements perfectly. The case studies in this brochure provide a flavour of what we can do, but if you require any extra services to make your event truly special, please let us know. We have a fantastic team of people to call upon, from events and graphic designers to florists, wine suppliers and mixologists. We can also provide bespoke, handmade celebration cakes on request.

### **Our prices**

All our menus are bespoke and seasonal and prices vary. A minimum order of £400 is required and the prices below are meant as a guide only.

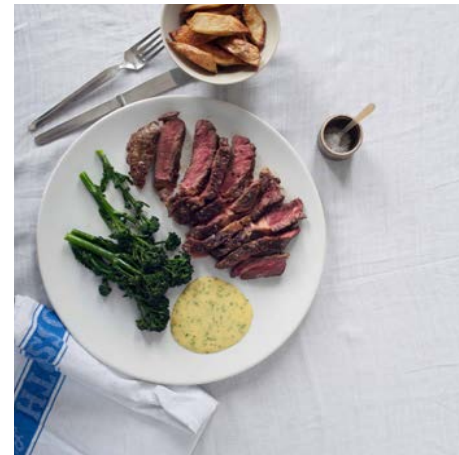
- Finger buffets from £15/head
- Fork buffets from £20/head
- Plated dinners from £25 for 3 courses
- Canapé parties: canapés from £2.20 per item
- Bowl food from £4.50 per bowl

### **Staff and other costs**

We work with some of the best chefs, managers and front of house staff in the business, with a wealth of experience and exceptional attention to detail. Our staff prices are competitive and available on request.

In addition, kitchen equipment, furniture, crockery and glass hire can be arranged if needed. Contact us to discuss your event in more detail.

## **Services**





# Deep East Music

Deep East Music are an East London-based music production company. To celebrate their 100th album, they threw an informal party for their closest friends at a gorgeous warehouse venue in the heart of Shoreditch.

Sartirana & Lee provided hot finger food on the night for 200 guests, their skilled front of house team ensuring the event ran effortlessly.

The menu of pulled pork and fennel slaw on milk buns, sticky herb and lemon chicken lollipops and butternut, walnut and gorgonzola arancini complemented the casual and celebratory feel of the night perfectly.

We love parties, and can provide so much more than the food. Our team and contacts can provide all aspects of event design, just get in touch to discuss it further.

Company | [deepeastmusic.com](http://deepeastmusic.com)

Guests | 200

Venue | Victorian Vaults, Shoreditch

Brief | An informal celebration party

“Sara has always tailored her menu to exactly what we need. Her food has always been spot on and she is our first choice for catering at all of our events”

Yoly Cush, Deep East Music







“Such a great event - a huge thanks to you and the others”

Lucy Abram, AL\_A

Every six weeks architects AL\_A down tools and sit together for a team lunch. We provide a brand new menu each time, showcasing the best of the season's produce, and offering a selection of meat, fish and vegetarian dishes, salads and sides, and a dessert.

The meal is served on sharing platters and staff help themselves to an informal, delicious lunch.

Providing regular lunches for your staff is a great way to give everyone a bit of a treat and helps teams to bond. And it needn't be expensive. Sartirana & Lee will work with you develop economical menus that still provide plenty of variety, and we can come to your space to minimise hire costs. Call or email with your ideas and we can discuss how to make it work.

# AL\_A

Company | AL\_A Architects

Guests | 40 to 50

Venue | AL\_A's offices, London

Brief | A regular in-house lunch for all staff





# Inflexion

Sartirana & Lee prepare a regular lavish, formal three course dinner for Inflexion Private Equity. The meal starts with a selection of canapes and is served in the company boardroom, allowing business discussions to take place alongside a fabulous meal.

Sartirana & Lee have a wealth of experience catering unique and unusual sites. Whatever your facilities, our team can make it work, meaning you can host private, intimate catered events and meetings wherever it works for you. Get in touch to tell us about your plans.

Company | Inflexion Private Investments

Guests | 20

Venue | Inflexion company boardrooms

Brief | A formal canapé and dinner reception



Cheval Three Quays is one of London's most exclusive serviced apartment complexes, and Sartirana & Lee have proudly catered a number of celebration and networking events at this beautiful location.

Our light canapé and bowl food menus complement the refined, relaxed style of these events perfectly. And we don't just feed their guests. We've also catered Cheval's staff Christmas party, designing a festive menu for over 90 guests.

Seasonal parties are one of our fortes. Contact us to discuss your ideas for a summer party, Christmas bash or even a traditional Burns Supper.

# Cheval Residences

Company | [chevalresidences.com](http://chevalresidences.com)

Guests | 40

Venue | Cheval Three Quays

Brief | A networking evening with canapés

“Our guests were most impressed by the quality of the food and the amazing cocktails! It was a fantastic evening.”

Francesca Bragaglia,  
Cheval Residences



## Get in touch

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