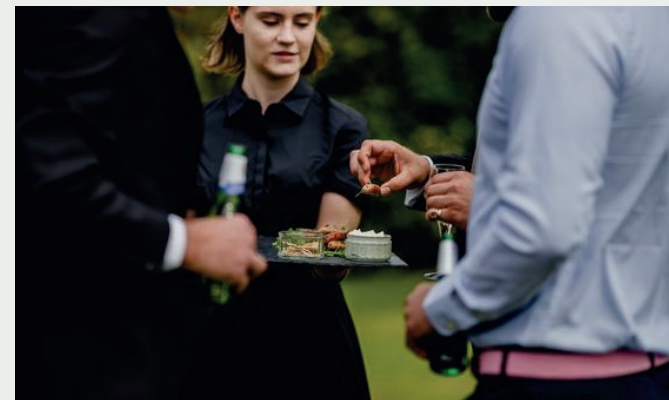
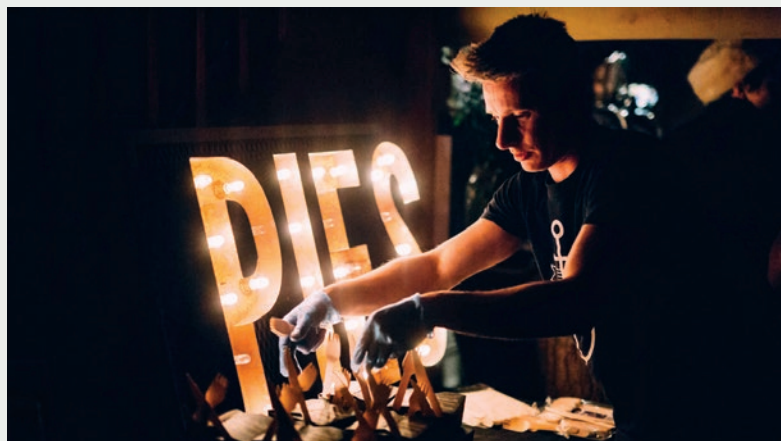




PM

EVENT

CATERING



Pieminister (created by brothers-in-law Tristan Hogg and Jon Simon) began in Bristol in 2003. After many months of pastry mixing, baking and of course tasting, Pieminister's first pies were born.

Since then Pieminister has gone from strength to strength and all our classic pies are multi award-winning. All of our pies are still made in-house in Bristol using the best responsibly-sourced ingredients. We also only use 100% free range British meat and our meat-free pies are Vegetarian Society approved. Most recently we have a range of gluten free pies in our cabinet too. And needless to say, they are award-winning too!

We have catered for events of all shapes, sizes and styles over the last six years and pride ourselves on tailoring our service to meet everyone's desires. We work hard to stick to our core values; to make food taste (and look) great and to make sure everyone has 'good times with pies!'

**We offer a no fuss, simple, classic service with quality food -
all tailored to your event to make sure it goes with a bang!
But don't just take our word for it...**



Kate & Ed, 2016

From Faye's very helpful and timely correspondence through to the amazing organising and delivery by Katie and her team, our catering experience with Pieminister was thankfully completely stress-free! Pieminister were so accommodating and it was great fun to have pies and all the glorious extras at our wedding!

Thank you so much for all your help on the day – it really meant a lot to both of us. And we LOVE our Pieminister apron gift. We are and will remain dedicated Pieminister addicts for life!



Wrap Conference

I can't thank you or your wonderful team enough for yesterday's Pieminister lunch. The food was absolutely delicious and the feedback from our 200 guests was unanimous in terms of praise. Thank you very much indeed and also my personal thanks for working with me up to the event itself and for your patience and professionalism as we sorted out menu choices.

Those with specific dietary requirements were particularly chuffed to be included and catered for so well. I will recommend your service and offering very highly – I didn't want my pie to end!!



CORPORATE PACKAGES

Pieminister has catered for a large variety of corporate events over the years. Whether you are looking for a summer festival, Christmas party, formal dinner or hot pie delivery, Pieminister can tailor-make a package to suit you.

Food for thought

Pieminister understands the enormity of planning a company event. We aim to assist and guide you throughout the planning process. are here to offer advice and help you through the event planning process and ensure that everything runs smoothly.

Our menu is ideal for all types of venues, from a warehouse or barn, to marquee or office party.

Choosing your menu

Offering canapés, starter platters, mains, desserts and an evening buffet, our menu is inspired by British West County ingredients. If you have any questions or if you have any other requirements you'd like to discuss please do contact us. We also cater for gluten free, vegan guests and any other allergies. .

Choosing your type of service

BUFFET

Our team will set up a decorated pie buffet station to serve the pies from. Your event manager will call each table up one by one to collect their pies. Our chefs will plate up the guests chosen pie for them. The waiting staff will then clear plates table by table.

We supply you with pie tags so that you can put these on each guest's place setting to exchange for their pie meal. This helps everything to run smoothly and you'd be surprised how many people forget what they have ordered!

The pies can be served onto plates or into pie boxes for more of a festival / informal feel.

TABLE SERVICE

A more formal style of service where each table will be served their meal by our waiting staff. The tables will then be cleared, one by one, by our waiting staff. In order for this service to run smoothly we will require a full table plan with food choices, prior to the event day.



CORPORATE PACKAGES

Crockery hire

We can supply you with crockery, cutlery and glassware for your event. Choices include contemporary white porcelain or blue rimmed enamel dishes. We also have other options such as; kilner glasses and vintage crockery that can be supplied at an additional cost. Please just let us know your requirements and we can provide a quote and images of options available.

Tea and Coffee

We can offer tea and coffee for your guests after their meals. The tea and coffee is free of charge, so we only charge for the crockery. We recommend a buffet style table for guests to help themselves. If you would like to include this option please just let us know when booking.

Bar Service

We work alongside Seamless Event Bars who can offer a flexible bar service. Services include; staffing your own bar, fully stocked cash bars, subsidised bars and open bars. Our team will be happy to talk through these bar packages with you.

Something Sweet and Salty

Pieminister offer popcorn and sweet treat buffet stations.

Our grown up, guilt free popcorn flavours are supplied by Willy Chase and are delicious.

We also offer a selection of mouth watering sweets for those with a slightly sweeter tooth or for those looking for something a bit retro.

If you would like a popcorn or sweetie buffet table for your guests, we will be happy to supply you with quotes. After all, it's the little touches that make your event special.

So, you love the idea of Pieminister catering at your event. What next?

Get in touch and we can provide you with quotes and any other information you might need.

We require a 40% deposit of the overall cost to secure the date. The next 40% is then due 28 days prior to the event and then the final 20% within 7 days after the event. We are here to help make your event a success!

