

M E S A

EVENT CATERING



...Find Out More

Partnered with some of the best that Bristol's food scene has to offer. Catering a bespoke service to clients across the UK.
But don't just take our word for it....



"We already can't wait to use you guys again for our next event! "

A massive thank you! Our delegates absolutely loved the pies & the team was super friendly, arrived early and set everything up for us, it was a pleasure to have them there.

Teach First



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!!

Wrap Conference



The food was perfect, tasty and filling, just what was needed when you have had a couple of drinks. And the puddings were amazing!!

Aon Hewitt



PIEMINISTER



• free ranger: a free range
and ham pie with ha
• Chilli con carne: a
smoked bacon, kidney &
'dead pony club' ale pie
• Heidi: a Somerset goat
spinach & red onion pie
Served with
mash, minted
& red wine
live & eat



FOOD FOR THOUGHT

Mesa Catering understands the enormity of planning an event. We aim to assist and guide you throughout the planning process and to make everything simple.

Our events team are here to offer advice and help you through the event planning process.

CHOOSING YOUR MENU

Our menu is designed by our in house chefs using local ingredients and taking inspiration from our catering partners. The menu consists of canapés, starter platters, main course (from Pieminister), desserts and an evening buffet.

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 allergies.



CHOOSING YOUR TYPE OF SERVICE

BUFFET

Our team will set up a decorated buffet station to serve the pies from. Your event Manger 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!

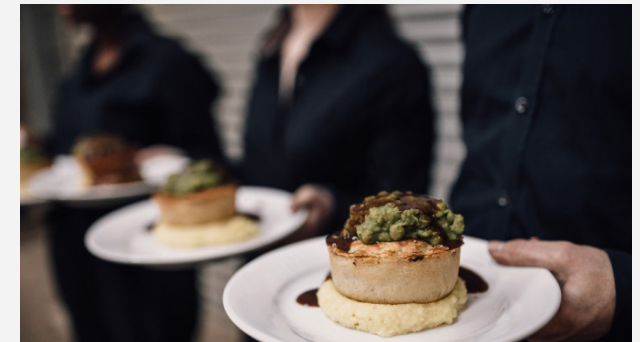
The pies can be served onto plates or into pie boxes for more of a festival / informal feel.

Our waiting staff will always be happy to keep your wine and water topped up throughout the meal whether you choose table or buffet service.



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, three weeks prior to the wedding day.



FESTIVAL STYLE

If you are looking to recreate your favourite festival moments, we can also set up a festival style marquee and serve into our eco pie boxes.



CROCKERY HIRE

We can supply you with crockery, cutlery and glassware for your event. We use contemporary white porcelain and you can also have blue rimmed enamel plates for the main course only also.

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. The tea and coffee is free of charge, we only charge for the crockery.

We recommend a buffet style table for guests to help themselves to. If you would like to include this option please contact us.



BAR SERVICE

We work alongside Seamless Event Bars who can offer a flexible bar service. These 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.

So, you love the idea of having Mesa cater at your event . What next?

We require a 40% deposit of the overall cost to secure the date. The next 40% will be due 28 days prior to the big day and then the final 20% within 14 days after the Wedding day.

Our event coordinator will meet with you a few months before the event to talk through the day in detail and discuss any questions you may have.

In the meantime, please do not hesitate to contact us.

We are here to help make your event day special.





www.mesacatering.co.uk

@mesa_catering