



# Banbury Museum Hospitality menu

## How to order

Welcome to the Flying Aubergine Hospitality Service at Banbury Museum. Whether you are organising a meeting with coffee, or a full day conference, you can rely on us to deliver on the day.

We make our food fresh to order, simply select the menu which matches your requirements, complete the order form and call us on

**01295270444 & 07970121666**

We appreciate 72 hours notice.

Food delivered between 9.00am and 4.00pm.(unless otherwise specified).

Vegetarian dishes are denoted by (v).

Gluten free dishes are denoted by (g).

Our products may contain nuts or nut traces.

Once we deliver the food to you please consumed within 4 hours ambient temperature standing time.

VAT at the current rate will be payable on all charges.

**[www.flyingaubergine.com](http://www.flyingaubergine.com)**

Flying Aubergine Ltd. Registered in England No 3918293  
Banbury Museum, Spiceball Park Road, OX16 2PQ

March 2010

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## Tea, coffee & cakes

Our tea & coffee is served in thermos flasks which provide 10 servings each.

Tea/coffee	£1.80 per person	<input type="checkbox"/>
Tea/coffee/biscuits	£2.10 per person	<input type="checkbox"/>
Tea/coffee/Danish pastries	£3.00 per person	<input type="checkbox"/>
Tea/coffee/cakes	£4.00 per person	<input type="checkbox"/>
Still/sparkling water bottled	£2.50 per person	<input type="checkbox"/>
Orange juice	£2.00 per person	<input type="checkbox"/>
Apple juice	£2.00 per person	<input type="checkbox"/>

## Hospitality package

These menus enable you to order a package at a price to suit your budget.

### Hospitality package 1

Tea/coffee on arrival.

Tea/coffee/biscuits mid morning.

Lunch: Sandwich platter A, sandwich platter vegetarian C (v), Orange juice and mineral water.

Tea/coffee/biscuits mid afternoon.

£10.50 per person

### Hospitality package 2

Tea/coffee on arrival.

Tea/coffee/biscuits mid morning.

Lunch: Sandwich platter B, sandwich platter vegetarian C (v), quiche (v), Orange juice and mineral water.

Tea/coffee/cake mid afternoon.

£13.50 per person

All prices are subject to VAT

## Sandwich platters

All our sandwich platters consists of 2 rounds (8 quarters) of sandwiches per guest. Served on a mixture of wholemeal, granary and white breads.

### Sandwich platter A

Mature Cheddar & pickle (v)  
Bacon, free range egg, lettuce & tomato  
Roast ham & English mustard  
Grilled chicken, mayonnaise & salad  
Tuna sun-blush tomatoes, spring onion, mayonnaise

£4.95 per person

### Sandwich platter B

Honey roasted ham and pickle  
Coronation chicken  
Grilled chicken, crispy bacon & avocado  
Smoked salmon, cream cheese, lemon & black pepper  
Tuna, harissa, spring onion

£5.50 per person

### Vegetarian platter C

Feta cheese, olives & mixed leaves (v)  
Houmous & roasted peppers (v)  
Vintage Cheddar, tomato & chutney (v)  
Mozzarella, sun-blush tomatoes & basil pesto (v)  
Free-range egg mayonnaise & watercress (v)

£4.95 per person

## Ploughman's lunches

Local ham with wholegrain mustard and green leaves  
Local cheeses, salad, spring onion, chutney and pickles (v)  
Fruit and nut coleslaw (v)  
Fresh fruit  
Freshly baked bread and butter  
Orange juice  
Mineral water  
Cakes

£8.50 per person

All prices are subject to VAT

## Finger Buffet

Sandwich platter A  
 Sandwich platter vegetarian C  
 Quiche (v)  
 Mini Cumberland sausages with honey and mustard  
 Spicy potato wedges with sour cream and sweet chilli sauce V  
 Cake (v)  
 Orange juice  
 Mineral water

£8.95 per person

## Fork buffet

Caesar salad, chicken,bacon, Romaine lettuce with Caesar dressing, Parmesan and croutons  
 Pesto chicken with Mediterranean vegetables  
 Salmon with lemon and olive oil dressing  
 Felafel with salad and mint yogurt V  
 Mozzarella, sunblush tomatoes, fresh spinach with basil pesto dressing and olive oil (v)  
 Tomato salad with red onions, fresh coriander and olive oil dressing (v)  
 Freshly baked bread and butter  
 Cake (v)  
 Orange juice  
 Mineral water

£13.50 per person

## Savouries, snacks and Nibbles

Selection of vegetarian quiche	£2.00 per person <input type="checkbox"/>
Goats cheese and spring onion tart (v)	£2.00 per person <input type="checkbox"/>
Spicy potato wedges with sour cream and chilli sauce (v)	£3.00 per person <input type="checkbox"/>
Bagel with smoked salmon, dill, lime and cream cheese	£3.50 per person <input type="checkbox"/>
A selection of crisps, nuts and olives	£3.00 per person <input type="checkbox"/>
A selection of crisps and nuts	£2.00 per person <input type="checkbox"/>
Crisps	£1.00 per person <input type="checkbox"/>
Fresh fruit	£1.00 per person <input type="checkbox"/>

All prices are subject to VAT



## Afternoon cream tea

Afternoon cream tea menus are delivered on platters completely prepared ready for your guests to help themselves. Easy to eat and not requiring cutlery, all you need is tell us how many people will be eating. Tea served in thermos flasks.

Freshly baked scone with Cornish clotted cream, strawberry jam and tea

£3.75 per person

Freshly baked 2 scones with Cornish clotted cream, strawberry jam and tea

£4.95 per person

All prices are subject to VAT

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## Terms and conditions

The terms and conditions as stated below form a contract between Flying Aubergine and the client. All references to the Client are the person who confirms the booking. The Client is responsible for all charges incurred.

All bookings are subject to these terms and conditions.

### 1. Definitions

In these terms and conditions, "Flying Aubergine" means Flying Aubergine Ltd. "The Client" means the person, firm or company making the booking; and the "Booking" means the function to be catered for by Flying Aubergine Ltd.; and the Quotation means Flying Aubergine quotation of price based on the estimated number of persons who will attend the booking.

### 2. Variations

These terms and conditions may only be varied in writing and signed by an authorised representative of Flying Aubergine Ltd.

### 3. Confirmation

For large functions/wedding, the client must confirm all bookings in writing within 14 days of the provisional booking. The client's confirmation means the client has accepted these terms and conditions and of the Quotation.

### 4. Deposit

For large functions/weddings a deposit of 50% of the quoted price is due no later than 30 days before the date of the event. If the deposit is not paid on the date(s) specified, Flying Aubergine reserve the right to cancel the booking.

### 5. Cancellation

Cancellation after 4.00pm prior day booked for the event will be charged at 50% of the invoice price. Cancellation on the same day (after 9.00am same day) will be charged in full.

### 6. Numbers

The Company needs a final number of guests at least 3 working days before an event. Unless otherwise agreed, such final numbers will be the minimum number invoiced for, but numbers may be increased up to 24 hours before the event subject to the availability of food, staff and equipment.

### 7. Menus

Flying Aubergine reserve the right to substitute alternative food and drink if the items ordered cannot be obtained. Flying Aubergine will, where applicable, discuss any changes in advance with the Client and prices may be subject to revision.

### 8. Delivery

The above is based on delivery between 9.00am and 4.00pm Monday to Friday.

### 9. Collection

Any losses will be charged for.

### 10. Payment

For clients with credit facilities Flying Aubergine invoices are due for payment within 14 days of the invoice date. A surcharge of 2.5% per calendar month on the balance outstanding will be added to all accounts on the balance not paid by the due date until paid.

Unless agreed and/or a credit account has been set up, the following terms will apply. A deposit will be required, payable on confirmation of booking. Flying Aubergine will require full payment prior to the event unless prior arrangements for credit facilities have been made.

For corporate clients, we request the first order by BACS, credit card or cheque. Thereafter an account would be set up if you are a corporate client and order on a regular basis. Cheques to be made payable to Flying/Cafe Aubergine Ltd. BACS to be made at least 4 days prior to your order. Cheques to be paid 14 days prior to your order and credit card can be made the day before your order. We can also accept payment by credit card as security only until payment has been received.

Credit terms are only available to corporate clients who order on a regular basis and will be subject to satisfactory credit references and maintenance of the account within the payment term.

### 11. VAT

VAT at the current rate will be payable on all charges.



#### **12. Clients Obligations**

The Client shall be responsible for arranging their own insurance to cover any potential loss due to theft, damage, cancellation or replacement of the event (however caused). The client or their guests will not bring food for consumption, on to or remove food or beverages from the venue at any time. The client is responsible for all property used on the day. The client will recompense Flying Aubergine for any damage to or theft of property while it is in their care.

#### **13. Loss or Damage**

Flying Aubergine will be under no liability for any loss, damage or injury to the Clients property or the Clients guests or other persons for whom the Client is responsible, if such damage loss, injury is due to the act, neglect or default of the Client, Clients guests, staff or agents.

The Client will be responsible for and will indemnify Flying Aubergine fully against all claims, costs, acts, damage or liability arising due to the act, neglect or default of the Client or of any person for whom the Client is responsible.

#### **14. Force Majeure**

If due to war, strikes, industrial action short of a strike, lockouts, accidents, fire, blockades, import or export embargo, ice, obstruction, natural catastrophes, government intervention, local or national disaster, terrorism, or such other events beyond Flying Aubergine control, Flying Aubergine is unable to perform its obligations to the Client, Flying Aubergine will be under no liability to the Client for any loss or damage which may be incurred by the Client.

#### **15. Governing Law**

The contract which incorporates these terms and conditions shall be governed under English law and the parties submit to the exclusive jurisdiction of the English courts.

#### **16. Confirmation**

By placing your order, the client confirms that they have read and understood the above terms and conditions and agree to abide by the same:

Please note our products may contain nuts or nut traces.

These terms and conditions are subject to changes at the discretion of Flying Aubergine.