



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

The University of Sheffield Buffet Lunches, Breakfasts, Hot Food and Drinks – November 2022

We champion the use of local and seasonal produce changing our menus daily to reflect the best ingredients available. Please talk to us now about your event: 0114 312 3663

Prices are excluding VAT for deliveries made **Monday to Friday 9am to 4.00pm** for a minimum of 10 people.

Due to the presence of some ingredients used in our kitchens, we can never guarantee that a dish is completely free from any allergens or specific ingredients such as nuts or gluten.

Dietary Requirements

For guests with dietary requirements we have created two special menus which are just a £1 supplement per person. Please choose the appropriate one for Vegan, Dairy Free and Gluten Free guests. (Please See Page 4)

Made in Sheffield Buffet – showcasing local, seasonal produce £12.95 per person plus VAT

- A Selection of Sandwiches with Premium Fillings:
(Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard)
- Platters of The Sheffield Egg (made with Moss Valley Pork and Henderson's Relish)
(Gluten, Soya, Milk, Egg, Sulphites, Celery)
- Chicken Skewers with our Local Grown Rosemary
- Fresh baked quiche with seasonal locally sourced vegetables (V)
(Milk, Egg, Sulphites)
 - Selection of handmade PJ taste Cakes
(Gluten, Milk, Egg, Sulphites, Soya)
 - Yorkshire Crisps
 - **Add a seasonal fruit bowl for 95p per person**



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The Crookes – Sumptuous Cold Fork Buffet £17.95 per person plus VAT

- Platters of Local Beef sourced from Andrews Award Winning Butchers, and Moss Valley Cured Ham Mustard and PJ taste local grown Horseradish
- A Platter of English Cheeses, Grapes and Crackers (*Milk, Gluten, Sulphites*)
- Platter of Roasted Vegetables, Olives,
- Fresh Baked Local Breads with Our Cow Molly Butter and Crackers
(*Gluten, Soya, Milk*)
- PJ taste Coleslaw with Camelina Seed (English Grown “Gold of Pleasure”) and delicious Hummus made with fabulous English Chick Peas grown just outside Norwich (*Sulphites, Milk, Sesame*)

Why not add a delicious dessert – please see page 8

The Gleadless - £10.95 per person plus VAT

- A selection of sandwiches on box loaves and bread rolls
(*Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard*)
- Three seasonal savouries
- A selection of PJ taste handmade cakes
(*Gluten, Milk, Egg, Sulphites, Soya*)
- Tubs of Yorkshire Crisps
Some flavours contain (Milk)
- **Add a seasonal fruit bowl for 95p per person**

Please talk to us if you would like to add some extra savouries at £2.75 plus VAT per item. Examples include:

PJ taste sausage rolls from Moss Valley Pork, (*Gluten, Egg, Sulphites*)

Platters of Sheffield Eggs(*Gluten, Soya, Milk, Egg, Sulphites, Celery*)

PJ taste Savoury Cheese Scone with Longley Farm Cream Cheese (V)(*Gluten, Egg, Milk, Sulphites*)

Arancini filled with Mozzarella and Tomato (V, prepared to be GF) (*Milk, Celery*)

Yorkshire Puddings with local Roast Beef and Horseradish Cream and Caramelised Onion
(*Gluten, Egg, Sulphites, Mustard, Milk*)



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The Walkley - £9.95 per person plus VAT

- Delicious lunch time buffet with a selection of wraps and sandwiches
(Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard)
- Two seasonal savouries
- A selection of PJ taste handmade cakes
(Gluten, Milk, Egg, Sulphites, Soya)
- **Add a seasonal fruit bowl for 95p per person**

Deli Boxes £9.95 per person – choose from:

Roast Chicken with herby couscous and fresh, seasonal salad
(Gluten, Sulphites)

Roast Vegetables with Pesto herby couscous and fresh, seasonal salad (vegan)
(Gluten, Sulphites)

Seafood Salad – poached salmon, prawn and tuna, salad, and couscous
(Gluten, Sulphites, Fish, Crustaceans, Molluscs, Milk)

Working Lunches

For Gluten Free guests we will provide a separate sandwich prepared to be with Gluten Free bread and where appropriate an individual Wrapped Cake made without using gluten. **(there is a small additional charge of £1 per person).**

The Grenoside – £8.45 per person plus VAT

- Selection of PJ taste sandwiches on locally baked Malted Wholemeal and White Box Loaves (Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard)
- A selection of PJ taste handmade cakes (Gluten, Milk, Egg, Sulphites, Soya)
- Tubs of Yorkshire Crisps *Some flavours contain (Milk)*

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Add a seasonal fruit bowl for 95p per person

The Meadowhead - £6.75 per person plus VAT

- A Generous selection of large rolls with delicious fillings
(Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard)
- Tubs of Yorkshire Crisps
Some flavours contain (Milk)

The Crosspool - £5.95 per person plus VAT

- A round and a half of sandwiches on sliced breads
(Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard)
Tubs of Yorkshire Crisps *Some flavours contain (Milk)*

Picnic and Lunch Boxes

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Lunch Bag - £7.95 per person plus VAT

- A fresh made sandwich on a small bread roll
(Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard)
- A handmade PJ taste cake
(Gluten, Milk, Egg, Sulphites, Soya)
- A juice carton
 - A bag Yorkshire Seabrooks crisps *Some flavours contain (Milk)*

Made in Sheffield Lunch Bag - £11.45 per person plus VAT

- A freshly made soft roll
(Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard)
- A large handmade sausage and caramelised onion roll with Moss Valley Pork or a Vegan Roll with Roast Vegetables and Pulses (Vegan) (Gluten, Sulphites)
- PJ taste handmade cake
(Gluten, Milk, Egg, Sulphites, Soya)
 - A bag Yorkshire Crisps *Some flavours contain (Milk)*
- Bottle of Juice (Sulphites)

Special Menus to cater for dietary needs - we will provide these menus to include sandwiches, savouries and cakes equivalent to the menu selected for a £1 supplement. *Please note our kitchen prepares a wide variety of recipes so we cannot guarantee that traces of any allergenic ingredient will not be present.* **Add fresh fruit for £0.95 a person.**

Vegan, Dairy Free and Gluten Free Menu

- A Vegan Sandwich – for example Roast Vegetables with Salsa Verde
- Savouries which could include: Handmade PJ taste Vegan Roll, Falafel and Salsa Dip, English Grown Yellow Pea Dip with herbs and Camelina Seeds
- Vegan Brownie
- Yorkshire Crisps (depending on chosen buffet)

Dairy Free and Gluten Free Menu

- A lacto/gluten free Sandwich – meat or vegetarian as appropriate
- Savouries which could include: marinated chicken skewers, gluten free sausage rolls, or Falafel and Salsa Dip
- Flapjack or Chocolate Brownie
- Yorkshire Crisps (depending on chosen buffet)



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Drinks Selection – Hot drinks minimum charge is for 10 people prices are ex VAT

- **Premium Package** – with Fairtrade and Rainforest Alliance Coffee Roasted in Sheffield with Fairtrade herb and fruit teas served with crockery, PJ taste handmade biscuits (*Gluten, Egg, Milk, Soya*)
fresh (not from concentrate) juice £3.85 per person
- Fairtrade and Rainforest Alliance Coffee Roasted in Sheffield with Fairtrade herb and fruit teas £2.75 served with crockery
- Fairtrade and Rainforest Alliance Coffee Roasted in Sheffield with Fairtrade herb and fruit teas served with disposables £2.40
- Handmade biscuits £0.85
(*Gluten, Egg, Milk, Soya*)

Cold Drinks prices are ex VAT

- Pago Premium Fruit Juice – produced from natural fruits sourced from the best growers in the world. £1.95
- Fentimans – a range of botanically brewed, gentle sparkling drinks £2.95
- Premium Juice Selection (not from Concentrate) Litre Cartons (serves 7) £4.50
- Northumbria Spring Canned Still Water 330ml £1.35

Alcoholic Drinks prices are ex VAT

- Local brewed bottled beers £4.00 (*Sulphites*)
- PJ taste Premium Select Wines £16.50 (*Sulphites*)
- Sparkling Wine 750ml bottle £18.00 (*Sulphites*)
- Premium Champagne – 750ml bottle £45 (*Sulphites*)

Sweet Things prices are ex VAT

- A platter of **PJ taste handmade cakes**, muffins and slices, chocolate brownie £2.95
(*Gluten, Milk, Egg, Sulphites, Soya*)
- Fresh Baked Mini Danish Pastries (2 per person) £2.75
(*Gluten, Milk, Egg, Sulphites, Nuts, Lupin*)
- PJ taste Fruit Pot with Organic Granola £3.75
(*Gluten, Milk, Sulphites*)
- Fresh Fruit Skewers £2.25
- Individually wrapped handmade flapjack or chocolate brownie £2.95 (*Gluten, Milk, Egg, Sulphites, Soya*)

Continental Style Breakfast Selection - £10.95 per person plus VAT

- Smoked salmon and local cheese platter served with freshly baked bread
(*Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard, Fish*)
 - Freshly baked filled croissants – ham and cream cheese and cheese and tomato
(*Gluten, Soya, Milk, Sulphites, Lupin, Mustard*)
 - Fresh fruit pots with natural yoghurt and our own honey drizzled on top (*Milk, Sulphites*)
- Why not add a platter of our Sheffield eggs add £2.75 per person plus VAT (*Gluten, Soya, Milk, Egg, Sulphites, Celery*)

Breakfast Canapé Selection - £9.95 per person plus VAT



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- Bacon and egg cup (*Egg, Milk*)
- Sheffield egg – mini slices (*Gluten, Soya, Milk, Egg, Sulphites, Celery*)
- Moss valley sausages on sticks (*Gluten*)
- Local Black pudding with PJ taste heritage apple compote (*Gluten, Sulphites*)
- Fresh Fruit Skewer

Banner Cross – £6.95 per person plus VAT

- Fresh Baked Pastry or PJ taste Fruit Skewer
(*Gluten, Soya, Milk, Sulphites, Nuts, Lupin*)
- Locally Roasted Fairtrade Coffee and Cafedirect Fairtrade Tea and fresh Juice.

The Wincobank Breakfast – £7.95 per person plus VAT

- Local Bacon or Moss Valley Sausage Butty
(*Gluten, Soya, Milk*)
- Fresh Juice and Frazers locally Roasted Fairtrade Coffee and Cafedirect Fairtrade Tea

Why not Mix and Match **The Wincobank** with some of the menu below to ensure your guests have some healthy options:

The Parkhill - Fresh and Delicious Vitality £7.95 per person plus VAT

- PJ taste Power Bars (no added sugar; a dense bar of fruit and seeds)
(*Milk, Sulphites, Soya, Nuts*)
- Or Luxury PJ taste granola pots made with our own honey/semi skimmed milk
(*Milk, Gluten, Sulphites*)
- Easy peel fruit
- Fresh Juice and locally Roasted Fairtrade Coffee and Cafedirect Fairtrade Tea

The Shiregreen - The Full Monty £16.95 per person plus VAT

- Scrambled Local Eggs (*Egg, Milk*)
- Moss Valley Dry Cured Bacon, Button Mushrooms and Baked Beans
- Moss Valley Sausages (*Gluten, Sulphites*)
 - Fresh Baked Breads and PJ taste Preserves (*Gluten, Soya, Milk, Sulphites, Lupin*)
- Seasonal Fruit Bowl
- Locally Roasted Fairtrade Coffee and Cafedirect Fairtrade Tea and Juice

Afternoon Tea Menu £12.95 plus VAT

Selection of Dainty Sandwiches (*Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard*)



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Freshly Baked Quiche made with Amos's Penistone Eggs (*Milk, Egg, Sulphites*)

A portion of our famous Sheffield Egg - made with Moss Valley Pork, local egg, cheese and chutney (*Gluten, Soya, Milk, Egg, Sulphites, Celery*)

Fresh Baked Scones with Fresh Cream and PJ taste Homemade Jam (*Gluten, Milk, Sulphites,*)

PJ taste Chocolate Brownie (*Gluten, Milk, Egg, Sulphites, Soya*)
and Two other delicious PJ taste's seasonal Pastries *Gluten, Milk, Egg, Sulphites,*)

- Add locally Roasted Fairtrade Coffee and Cafedirect Fairtrade Tea £2.75
- Add Sparkling wine £17.50 per 750ml bottle with glasses (**Sulphites**)

Hot Fork Buffets – see desserts on Page 9

Prices are per person ex VAT Monday to Friday 9am to 5.00pm. Please contact us for details and prices for weekends and evenings. Please inform us of any specific dietary requirements. Please choose one dish and a vegetarian option for numbers up to 30, two dishes can be prepared for larger numbers.

Firmly Favourites – £12.95 per person plus VAT

PJ taste “pulled” Chicken – tasty chicken thigh meat marinated with PJ taste grown chilli and BBQ sauce served with cous-cous and an avocado and lime salsa with Coleslaw
(*Sulphites, Gluten*)

Award winning Moss Valley Sausages served with cheesy mash and red onion marmalade and peas (*Gluten, Milk, Sulphites*)

Chicken thighs with a herb and garlic stuffing, in a crisp parmesan crust on buttered noodles and Coleslaw (*Milk, Gluten*)

PJ taste Chilli made from Local Beef served with Rice, Tortilla Chips and Salsa
(*Celery*)

PJ taste Moss Valley Pork Meat Balls in a rich Sauce, Spaghetti and Garlic Bread
(*Gluten, Sulphites*)

Tender Chicken Fillet Strips with Mushrooms and Cream served with British made Emmer Heritage Wheat and Fava Bean Pasta and Salad
(*Milk*)

Fabulous Three Bean Vegetarian Chilli served with Rice, Tortilla Chips and Salsa (Vegan)
(*Celery Soya, Sulphites*)

Red Peppers Stuffed with Goats Cheese served with British made Emmer Heritage Wheat and Fava Bean Pasta and Salad (V)
(*Milk*)

Masala Chaat – fragrant spices, Norwich grown Chick Peas with Potatoes, Coriander and Tamarind served with Rice (Vegan) (*Sulphites*)

Soy Braised Pork Belly with Pak Choi and Fragrant Rice and Coleslaw (*Sulphites*)

Hot Fork Buffet – Premium Dishes £14.95 per person plus VAT

Native breed shin of beef slow cooked in Kelham Island beer served with horseradish mash and seasonal green vegetables (*Mustard, Milk*)

Prawn and spinach “Mac and Cheese” Garlic Bread and Salad (*Crustacean, Gluten, Milk*)

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Sea Bass fillet served with noodles Thai style with a lemon, garlic, coriander and chilli and an Asian Style Coleslaw (*Fish, Gluten, Sulphites, Soya, Milk, Mustard*)

Derbyshire lamb tagine style with Ras-el-Hanout spices, preserved lemon, cous-cous and PJ taste Coleslaw with Camelina Seed (English Grown "Gold of Pleasure") (*Gluten, Sulphites, Sesame*)

Mushroom and Spinach Tagine with Preserved Lemons and Harissa cous-cous and PJ taste Coleslaw with Camelina Seed (English Grown "Gold of Pleasure") (*Gluten, Sulphites, Sesame*) (V)

Fillet of Salmon "en Papillote" with a Wine, Local Herb, and Cream Sauce
(*Fish, Milk, Gluten, Sulphites*)

Chicken Ballotine – stuffed with feta and sun-dried tomato with a cream and white wine sauce, Herby New Potatoes and a seasonal green vegetable (*Milk, Sulphites*)

Cauliflower and Coconut Curry with John's Killamarsh Chillies and Preserved Lemon served with Basmati Rice and PJ taste Coleslaw with Camelina Seed (English Grown "Gold of Pleasure") (*Gluten, Sulphites, Sesame*) (V) (Vegan)

Roast Fennel and Lemon Risotto served with a Parmesan Crisp and Garlic Bread and Salad (Vegetarian) (*Gluten, Milk, Celery*)

PJ taste Great Northern Pies £9.95 per person plus VAT

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Served with Henderson's relish and gravy. Please choose either garden peas or mushy peas to be served with your pies.

- Beef and Ale Pie braised for 12 hours with a local ale (*Gluten – Wheat, Barley, Sulphites*)
- Chicken, Leek and Tarragon (*Gluten, Soya, Sulphites*)
- Homity Pie – potatoes, onions and cheddar cheese (Vegetarian) (*Gluten, Milk,*)
- Saag – potato and spinach lightly spiced with coconut milk (Vegan) (*Gluten, Sulphites*)

Add mashed Potatoes (*Milk*) for £1.95 per person plus VAT

Dessert Options prices are ex VAT

Lemon Posset with Shortbread Biscuit made with Our Cow Molly Cream and Butter £5.45
(*Milk, Gluten, Sulphites*)



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PJ taste local grown Apple Crumble with cinnamon and oat topping served with Custard £5.75 (*Gluten, Milk, Egg*)

Chocolate Mousse with a Coffee Cream served with Crisp Sable Biscuits £5.75 (*Milk, Egg, Gluten, Soya*)

Vegan Dark Chocolate Mousse £5.75 (*Soya*)

PJ taste Chocolate Brownies with Cream -made with Gluten Free Flour£5.75 (*Egg, Milk*)

Sticky Toffee Pudding and Custard £5.75 (*Gluten, Egg, Milk*)

Chocolate Profiteroles made with Our Cow Molly Cream and Butter £5.75 (*Milk, Egg, Gluten*)

Salted caramel chocolate tart £5.75 (*Gluten, Milk, Egg*)

Crème Brulee made with Our Cow Molly Cream with shortbread £5.75 (*Milk, Egg, Gluten*)

Yorkshire Cheeseboard £6.95 (*Milk, Gluten, Sulphites*)

Some customer feedback:

Hi Tracy,

Wanted to say thank you to you and the team for yesterday.

The food was outstandingly good. So, so delicious and plentiful. I'll be thinking of that Sheffield Egg for days, and pumpkin was another delightful standout for me!

The team were so helpful, fast and efficient.

Just perfection. People are still complimenting the food now.

I'll be recommending you to EVERYONE.

Ryan and Matt October 2022

We just wanted to send a little email to say such a HUGE thank you for all of PJ taste's hard work on our wedding day.

The food was amazing, we were so impressed with the portion sizes and the quality of the food (the beef especially got loads of really positive comments!), all of your staff really were great and thank you especially for pouring the Prosecco for the toasts - our bridal party got out of a job there!

Anyways, thank you again, we massively appreciate everything, and we are SO GLAD we found you!

Best wishes, Kate and Paul xxx June 2022

Dear PJ

Thank you so much for providing the family with such lovely food and such professionally staffed support for mum's funeral. I really cannot thank you enough. I am so very grateful for the time and considered approach taken by John working out the details, alongside the

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excellent range of food offered and the wonderful, professional caring staff who served us on the day. I felt you were a safe pair of hands when I needed them the most. Thank you

Kind regards Amanda June 2022

Thank you so much PJ Taste for another fabulous at home dining experience. Every item in our (early) Valentine's dinner was 100% delicious - and the featherblade beef was 250% delicious, truly mouthwatering! A very special and memorable meal - thank you.

Elidh Garrett February 2022

Hi John

Many thanks for your excellent organisation for our event today. Everyone was full of praise for the food, and the room itself was perfect for the presentation. I'm also personally grateful for your excellent communication which made my job much easier.

We'll definitely be back next year

Best wishes

Allan Smith, Secretary, For & on behalf of the committee of Sheffield & District Driving Instructors Association

PJ taste Terms and Conditions

- **Pricing/Quotes**

All quotes are based on current pricing advertised on menus and are valid for one month. Pricing of our menus and services are reviewed by PJ taste periodically and PJ taste reserve the right to change/update menu pricing. All pricing is per head and subject to VAT.

- **Confirmation**

Once the client confirms acceptance of an estimate, this becomes a contractual agreement, and this is the point where our Terms and Conditions come into full effect.

All Terms and Conditions must be read and understood by the client as this is the basis of the contractual agreement with PJ taste upon confirmation of booking.

- **Payment**

Upon confirmation of booking, the following process will commence –

First payment – a deposit invoice will be raised for a non-refundable deposit of 25% of the gross

Once the deposit is paid, the booking and date is confirmed with PJ taste.

The full payment will be due 4 weeks prior to the event. Final details are also required at this time.

The client is responsible for all final details and the settlement of the account, with any queries regarding the invoice being raised immediately.



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Payment is preferred via BACS, debit cards are accepted. Any cheques should be made payable to PJ taste Holdings Ltd. Please note AMEX and Credit Cards are not accepted for wedding bookings. Please note, no refunds will be given for any decrease in numbers once final details have been agreed and the final balance paid.

- **VAT**

All fees/charges are subject to VAT at the standard rate.

- **Final Details**

All final details including numbers, dietary requirements and timelines are to be provided 4 weeks prior to the event date. Any subsequent changes should be notified as soon as possible and will be due for payment immediately, although PJ taste are under no obligation to accommodate these changes. Please note, no refunds will be given for any decrease in numbers once final details have been agreed and the final balance paid.

- **Cancellation**

Any cancellation should be advised in writing to PJ taste as soon as possible. All deposit payments are non-refundable, and this payment will be retained by PJ taste. Charges will also be made as per the following.

If cancelled the amount due from Client will be retained by PJ taste

0-2 weeks prior to the event date 100% of the full event invoice.

2-4 weeks prior to the event date 70% of the full event invoice

4-12 weeks prior to the event date 50% of the full event invoice

Non-payment prior to any event may be taken as a cancellation and the charges above will be applied accordingly.

PJ taste may take the decision to cancel an event should the client be in arrears of payment or be in breach of the any of our Terms and Conditions. PJ taste reserves the right to receive payment after termination of a contact/completion of an event subject to agreement.

PJ taste recommends clients purchase wedding insurance independently where applicable upon booking for their own peace of mind.

- **Menus, Range and Availability**

All goods and ingredients are offered subject to availability. If an item becomes unavailable or it is of insufficient quality for a client's function, PJ taste reserves the right to make a substitution. Wherever possible the client will be notified of any changes in advance. Children under the age of 4 will be offered a grazing lunch box and children aged between 4 and 8 will be charged at a proportion of the adult's cost for a half sized adult meal or a set children's menu. All other guests will be charged at full adult price. No supplements are offered for children's menu, they are based strictly on a single choice only. Dietary requirements will be accommodated, if possible and it is the client's responsibility to outline the details of the requirements, including a full table plan showing where those people will be seated. Our Chefs will then adapt the menu choices to suit the requirement or provide an alternative dish if necessary. Please note, our kitchen handles all the allergenic ingredients listed by the food standards agency, this means we cannot guarantee that no cross contamination occurs.



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PJ taste offer menu tastings on 3 course wedding breakfasts, upon request and these are subject to an additional charge.

PJ taste will accommodate menu tastings during weekdays only (daytime ideally but some evenings may be possible) but it may not always be possible to accommodate requests between the months of May and September due to this being our peak wedding season. Menu tastings are only available to clients who have booked and paid a deposit with us, and the charge will be added to the client's pro-forma. All menus are priced per person and based on a single choice menu. As above, children's menus are based on single choice only (with dietaries being accommodated).

Additional Catering Meals for entertainers, photographers, videographers, bands and musicians, child minders and any other supplier at events etc. must be pre-ordered and will be charged for. PJ taste accepts no responsibility for any other staff/contractors booked by the client who require food when it has not been booked and paid for, in advance.

- **Drinks**

All drinks packages are serviced as pre-ordered and paid for in advance. No refunds are offered on any drinks opened on site and not consumed. Drinks delivered by or at the request of the client to the venue remain the client's responsibility throughout. Any ale which has been pre-ordered and not consumed then becomes chargeable to the client at cost rate per pint. PJ taste drinks management service (an alternative to a drinks package) which includes the glassware and service element. Bar PJ taste offers Bar Services by way of a cash bar (all guests purchase their own drinks), or a client bar (clients provide all drink and PJ taste sets up a bar to serve guests with the client's drink, free of charge to the guests). The charge for the Bar Service covers the licence fee, all polycarbs/glassware, condiments, and staffing. PJ taste strictly follows the Drink Aware guidelines at all times.

- **Access/Set Up**

PJ taste will require reasonable access to the area of the event in order to deliver, set up and collect our equipment. This will include the use of lifts to upper and lower floors, the use of loading bays and vehicular access.

PJ taste also requests full details regarding a set up schedule (for example dates/times of marquee erection, table/chair installation). PJ taste requires a catering tent to be provided for all marquee/outdoor events (we do not hire out or provide catering tents) which should be a minimum size of 6m by 3m, with trestle tables for the kitchen team. Access to running water is required along with access to power, a minimum of 4 x 13 amp plug sockets for the kitchen team. Additional power will be required for any mobile bar hire. Clear lighting within the catering tent and outside of the catering tent for loading is also required. Any access issues for events are to be advised to PJ taste in advance of the event.

Set up details will be confirmed in advance with the client and will either be on the day of the event, or in advance if agreed.

Naked flames and felt tip pens are not permitted to be used on any linen.

- **Waste**

PJ taste will remove all waste from site which has been created by PJ taste's team only and is not responsible for any other waste created by other suppliers.



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- **Staffing**

All service staff will be fully trained and in the correct PJ taste uniform
PJ taste do not hire out catering or bar staff solely, without us providing any food or drink.

- **Data Protection**

PJ taste strictly adheres to all current GDPR regulations, and all data collated from each client or enquiry will be stored in the correct manner and not disclosed to any other party.

- **Force Majeure**

PJ taste will accept no liability for the failure to perform any obligations due to strike, lockout, hostilities or any other circumstances beyond our control. No liability is accepted for loss, damage or consequential loss caused by any failure to perform our obligations (whether due to negligence by us, our employees or sub-contractors, or other due causes), but this does not exclude liability for death or personal injury as required by law.

- **Liability**

PJ taste accepts no responsibility for celebration cakes left in our possession.

Due to liability responsibilities, we are unable to serve any food which has not been prepared or supplied by PJ taste, with the exception of celebration cakes.

The client is responsible for all losses, damages and expenses at any venue we are required to cater at, arising from the behaviour or actions of either themselves or their guests, along with any contractors bought onto site.

PJ taste Holdings Ltd reserve the right to amend and update these Terms and Conditions periodically.