

Symphony Hospitality Catering Packages

AS OF JULY 2026





BUFFET OPTIONS

THESE OPTIONS ARE CUSTOMISABLE TO SUIT YOUR FUNCTION AND
PERSONAL TASTE.

- **SIMPLE BUFFET**

A straightforward yet satisfying option featuring a comforting casserole of your choice, paired with an assortment of mixed breads or chips. Perfect for intimate or large gatherings.

Prices starting from £7.00 pp

- **SANDWICH AND SAVORY BITES**

An assortment of freshly prepared sandwiches with a variety of fillings, chosen by you (Classic options include ham, cheese, tuna mayo, and egg salad). You may choose to have this accompanied by an array of savoury bites such as sausage rolls, mini quiches, skewers and pastries.

Prices starting from £7.50 pp

- **HOT FORK BUFFET**

Delight in a more substantial meal with our Hot Fork Buffet, featuring gourmet options like Chilli and Rice, Beef Dijon, Chicken Paysan, Fish Ragout, and Chicken Curry. Accompanied by a choice of sides such as Dauphinoise Potatoes, Sautéed Potatoes, mixed salads, chips and a selection of warm breads. Ideal for elegant occasions.

Prices starting from £7.50 pp

- **BARBEQUE**

Enjoy a classic BBQ experience with a variety of grilled meats including burgers, sausages, and marinated chicken. Accompanied by a selection of sides such as coleslaw, potato salad and mixed greens

Prices starting from £7.50pp

- **BAGUETTE BUFFET**

Delight in a selection of premium cold meats, including sliced ham, turkey, and salami, alongside a variety of cheeses and smoked fish options. Served with an array of mixed salads, flavourful dressings, and fresh baguettes.

Prices starting from £11.00pp

- **PULLED HOG ROAST**

Indulge in a succulent pulled hog roast, slow-cooked to perfection and served with crispy crackling, soft rolls, apple sauce, and stuffing. Includes a variety of sides like chips, coleslaw, and garden salad. Ideal for larger gatherings and special occasions.

Prices starting from £7.50 pp

- **ROAST MEAT CARVEY BUFFET**

Enjoy a selection of sliced home-roasted meats, such as beef, gammon, chicken or lamb. Served with chips and a rich gravy.

Prices starting from £9.00 pp

- **THEMED BUFFET**

Explore global flavours with our themed buffets, offering options such as spicy Indian dishes, savoury Mexican delights, classic Italian pastas, and vibrant Spanish tapas. Each theme comes with a variety of sides, salads, and breads to complement the main dishes. Perfect for adding a unique twist to your event.

Prices starting from £7.50 pp

- **EXCECUTIVE BUFFET**

Elevate your event with our Executive Buffet, showcasing premium offerings such as wild poached Scottish salmon, king prawns, roast beef, and Wiltshire ham. Accompanied by a selection of mixed salads, dressings, and assorted warm breads, this buffet is perfect for high-end events and corporate gatherings. Salads can include Potatoes, Coleslaw, Caesar, Rice, Pasta, Mixed Bean and Greek Salads

Prices starting from £15.00 pp



SEATED AND SERVED MEALS

HERE YOU WILL FIND INFORMATION ABOUT OUR SEATED AND SERVED MEAL OPTIONS.

OPTIONS ARE AGAIN CUSTOMISABLE SO FEEL FREE TO ENQUIRE ABOUT SPECIAL REQUESTS FOR A CERTAIN DISH, OR TO MAKE CHANGES TO OUR MENU HIGHLIGHTS.

STARTERS

- Soup of your choice with bread baskets
- Garlic mushroom bruschetta with rocket garnish
- Smoked ham hock terrine, piccalilli, and seeded loaf
- Classic prawn cocktail served with brown bread
- Tomato and mozzarella stack with snow pea salad and black pepper crouton
- Chilled Galia melon with Bayonne ham with ginger chutney
- Smoked salmon and pepper tartar served with asparagus tips, dill sour cream, and brown bread
- Black pudding with mustard sauce and rocket leaves

MAINS

- Traditional roast pork, gammon, chicken or turkey with all the trimmings.
- Traditional roast beef silverside with all the trimmings.
- Slow roast side of beef served with roasted roots, bacon, cheesy potatoes, red wine jus, and braised French beans.
- Pot roast lamb shoulder served with crushed potatoes mixed with green peas, root brunoises, piquant mint sauce, and spring greens.
- Chicken breast wrapped in Parma ham served with parmesan Lyonnaise potato and braised French beans and carrots.
- Vegetable stroganoff with scented rice.
- Sea bass fillet or salmon served on vegetable pilau with fresh herb hollandaise.
- Chicken breast with tarragon sauce, mash potato, roasted carrot, and wilted greens.

DESSERTS

- French apple pie with whipped cream or custard.
- Apple crumble with custard.
- Chocolate timbale with fruit coulis.
- Raspberry tart with vanilla cream.
- Vanilla Cheesecake with fruit coulis.
- Williams of Sandbach classic cheese collection with red onion chutney, celery, and oat biscuits.

LOGISTICS /SERVICES

At Symphony Hospitality, we ensure that your event is not only memorable but also seamless in execution. Our logistics are designed to cater to your every need, making sure everything runs smoothly from start to finish.

Dietary Requirements:

We understand the importance of accommodating all dietary preferences and restrictions. Whether your guests are vegetarian, vegan, gluten-free, or have any other specific dietary needs, we can create delicious, customised dishes to suit everyone.

Venue Flexibility:

No matter where your event is held, we've got you covered. Our team is fully equipped to travel to your chosen venue, whether it's a grand hall, a rustic barn, or an outdoor setting. We ensure that our services are adaptable to any location. We are based at **Sandbach RUFC**, a versatile venue that's perfect for a wide range of events. If you're still deciding on a location, we'd be happy to discuss venue hire options here, offering you a convenient and well-equipped space for your special occasion.

Capacity:

Hosting a large event? We can cater for up to **400 guests** without compromising on quality or service. Our experience in handling large-scale events guarantees that your guests will enjoy a flawless dining experience.

Cutlery & Plate Hire:

For your convenience, we offer a full range of cutlery and plate hire. This service is available at an additional charge, ensuring that your event is perfectly set up with everything you need for a sophisticated dining experience.

Service Options:

We provide flexible service options to suit the style and flow of your event:

- Drop-Off:** We deliver your freshly prepared food directly to your venue.
- Warmers:** We offer food warmers to keep your dishes at the perfect temperature until serving time.
- Self-Serve:** Guests can help themselves at their convenience.
- Staffed Service:** Our professional and friendly staff can serve your guests, ensuring a polished and attentive dining experience.

CONTACT INFORMATION

PLEASE CONTACT ANDY ON 07768964081 FOR ANY BOOKINGS AND ENQUIRES.

We are often busy, so please leave a **text message** if you are struggling to get through.