

epicurus

...the event catering specialists



Tel: 0191 2708540

epicurus.co.uk

Issue 5

October 2009

Christmas Finger Buffets 2009

Christmas finger buffets will be available from the beginning of December. The full list is on the web site, but dishes include home-made cranberry, brie & chestnut flans, pork & leek cocktails wrapped in bacon with sun dried tomato chutney, and mince pies of course!

Once again we will be offering our Mulled Wine Special in December

£19.95 per flask (14 glasses approx)



Christmas Party Catering

We are pleased to say that we have been asked to provide the Christmas buffets at Baby Lynch & Floritas Bars this year, so if you are partying there this season, the buffets will be from us!

Quick & Easy Dinner Idea

Here's a quick and easy dinner idea that takes minimal prep time and is delicious. We get asked for this recipe a lot so we thought we'd share with you how easy it is to make.

Great for the slow cooker too!

1kg of diced lamb leg, 1 x 295g tin of Bachelor's condensed tomato soup, 2 x tbsp of mint sauce.

Method—mix it all together, place in a casserole dish and cook on 130c for about 3 hours. Simple—serve with cous cous or mash.



Do you need equipment for Christmas?

Every year we have a large number of clients who hire 'emergency' tables, chairs, hostess trolleys, crockery & cutlery etc to cope with guests over the Christmas period.

So if you have guests this Christmas but not enough chairs or tables then give us a call. Chairs are only £2 and tables are from £3. We would deliver before Christmas and collect in the New Year so you can use them all holiday for the price of a single hire.

Crockery, cutlery & glasses all 15p each per item

Living North Christmas Fair 2009

Chris & Stephen will be doing a demonstration again at the Living North Christmas Fair at Newcastle Racecourse. See us at 12 noon on November 8th in the demo area where we will be showing you some Christmas canapés and a Christmas starter.



Winter Warmer

Once again we are offering the soup and roll special we had on at the beginning of the year.



Soup & roll £2.95 per person (+ vat)
Min order £40 (+ vat)

Includes soup kettle to serve, ladle & polystyrene cups.

Flavours—Carrot & Coriander, Tomato & Basil, Leek & Potato, Broccoli & Stilton, Pea & Ham
Please call Rachel with your order...

A coffee with...

Your chance to meet a member of the team. This edition, Steven Kendal, one of our chefs answers the questions...

What does your job entail?

I help cook the day to day buffets, I order & prepare food for large events and cook on site at weddings and corporate functions.

How long have you worked for Epicurus?

Since October 2006

What attracts you to working in the event industry?

The buzz of cooking for large events and especially the weddings, they are my favourite.

What would you do if you weren't doing this?

This is the only thing I have done since leaving college, so I don't really know—I do have a wedding planning diploma though.

What do you do in your spare time?

When I get the chance I take my son to the cinema so see sci-fi films. I also enjoy eating out, the theatre and seeing friends & family.

What is your greatest achievement to date?

The wedding planning diploma I did this year—I've not studied since leaving college.

What is in your "10 things to do before I die" list?

A sky dive, (the staff bought me one for my 50th) but I have not managed to arrange it yet. A world cruise, knock a policeman's helmet off, fly on Concorde (too late now) and revisit Iceland.

Hog Roasts—New for 2010

We will be taking delivery of a Hog Roast machine some time in the spring of 2010. If you want something different for an event next year then why not consider a whole freshly roasted pig with apple sauce, stuffing & salads.
Pricing packages available soon.



New Venues for 2010

We've added some great new venues to our list of places that can be used for weddings and other events for next year.



Woodhill Hall, Northumberland
www.woodhillhall.co.uk

Gibside Chapel & Grounds
www.nationaltrust.org



Guyzance Hall, Northumberland
www.guyzancehall.co.uk

We have a full list of more venues, please call and ask for a copy.

New Wine & Water Supplier

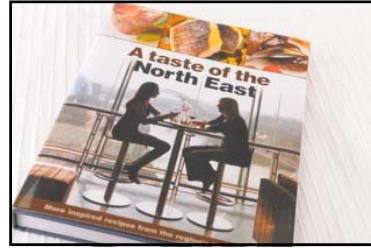
We have recently changed to Lanchester Wine Cellars for our wines and champagnes, so a new wine list is available on request. They will also be supplying us with Blue Keld sparkling & still waters from Yorkshire (in glass bottles only).

Congratulations

To our Events Assistant, Rachel who recently passed her NVQ Level 2 Business Administration. Well done Rachel!

Rachel has recently expressed a wish to learn more about the financial side of the business, so Ann will be gradually teaching her about the accounts, so you may find Rachel dealing with any accounts enquiries you may have in the future.

A Taste of the North East Book



A perfect Christmas gift for all food lovers.

Packed with recipes from many local restaurants—and from ourselves.

In the shops priced at £15, but direct from Epicurus at only £10 per copy.

Please call to place your order. We take cards!

We'll drop copies off to you when we are in Newcastle if required.



New Staff

Nigel Garton joined us recently as a driver but has quickly been promoted to Event Equipment Hire Manager. Nigel will be looking after all aspects of the hire department including bookings and will also be attempting to increase sales for this side of the business.

His mobile is 07958 247783 if you would like to discuss furniture & equipment hire for the Christmas holidays.

Stewart Allsop joined us recently as a full time driver & warehouse assistant

Welcome to you both...

2010 Brochures

Our brochures for 2010 are ready. Some info can be downloaded via the website, but for a full brochure in PDF or hard copy please call Rachel or Katie.

Event Availability 2010

2010 is looking like it will be a record year. Katie has been inundated with wedding bookings for next year. Normally people ring up in January, but it's started early for next year already.

Your key contacts here at Epicurus Towers

Chris Reay (M.D. & Head Chef) – chris@epicurus.co.uk
Katie Willis (Event Manager) – katie@epicurus.co.uk
Nigel Garton (Equipment Hire Manager) – nigel@epicurus.co.uk
Rachel Waddell (Events & Accounts Assistant) – rachel@epicurus.co.uk
Ann Patterson (Accounts) – ann@epicurus.co.uk

Epicurus Events Ltd.
Events House
5 Oslo Close
Tyne Tunnel Trading Estate
North Shields
NE29 7SZ

Tel: 0191 2708540 Fax: 0191 2964957
epicurus.co.uk



Passionate about events

north east
england