



The SteakStones Dining Company

Event Supply Overview

dine@steakstones.com

www.steakstones.com

+44 (0) 1293 775555





Introduction

- ❶ Our SteakStones products allow you to present the meal of Steak on the Stone to your guests. It's more than a meal, it's an experience, and one that allows your guests to cook their Steak live at the table exactly as they like
- ❷ At your event, our system ensures that every guest can enjoy every last mouthful as hot and delicious as if it were the first
- ❸ As all the senses are stimulated during serving, Steak on the Stone is an experience that will remain in your guests memories and be talked about long into the future





Our Service

- ❶ The SteakStones Dining Company can either integrate with your planned operation or run the complete catering service themselves
- ❷ We would conduct a planning meeting where we can discuss the logistics of the day with yourself and other event partners, including staff requirements
- ❸ We will generally need access to the event for set-up four hours prior to the event and for up to two hours post event, depending on guests numbers





Your Brief

- 🍷 To quote for your event we will need to gain a thorough understanding of your event:
- 🍷 No of Guests:
- 🍷 Location:
- 🍷 Date:
- 🍷 All documents will be treated as a draft until discussions have taken place and final sign off has been agreed.





SteakStones

- ❖ All of our products are manufactured from the best materials available and make a great impression when served, sizzling away.
- ❖ As standard, each guest would receive their own set as shown right adorned with the Steak, Sides and Sauces of their choice
- ❖ There is a real sense of theatre when the meals are marched out and presented to your guests and we guarantee it will be the most talked about event





Logistics

- ❗ SteakStones are heated in our customised ovens to 350 degrees c
- ❗ The SteakStones Dining Company will provide the appropriate combination of Ovens for your event needs
- ❗ We would require adequate power supply at the venue to allow for heating of the ovens which take 2 hours to get fully up to heat with all stones ready for use
- ❗ Power supply should be discussed prior to the event





Menu Choices

- ☞ We recommend guests are offered a choice of 8oz Beef Fillet Steak, 8oz Tuna Steak or a vegetarian option of Portobello Mushroom & Haloumi
- ☞ This will be accompanied by French Fries and Fresh Salad along with the following recommended condiments (can be modified as desired):
- ☞ *Fillet Steak* – Horseradish, Dijon Mustard, Caramelised Red Onion Chutney
- ☞ *Tuna Steak* – Fresh Tartare Sauce, Chilli Jam, Real Tomato Sauce
- ☞ *Portobello Mushroom* - Pesto, Pine Nuts & Balsamic Vinegar
- ☞ Other menu options can be discussed as required





Suppliers

- ❁ All of our produce comes from top quality suppliers that we rely on and therefore know that you can
- ❁ Our meat is from Royal Warrant Holders Aubrey Allen
- ❁ Our Fish from Freshest Fish nr Borough Market, London.
- ❁ We use the English Provender Company for our sauces and local providers where possible for our sides and salads.

AubreyAllen

the chef's butcher

FRESH!

**THE ENGLISH
PROVENDER CO**





Costs

- Our standard per head cost for the event would be £30 to include all ingredients and preparation required for the main course
- This per head cost includes customised table top instruction cards (examples shown right) which help explain the meal to your guests and meal flags which remind guests not to touch the stone
- An additional supplement of £600 is required for equipment hire





Terms

- ⊗ Our payment terms are 50% upon booking confirmation or one month prior to booking date (whichever is latest) a further 25% to be cleared prior to the event and the final 25% upon fulfilment of the event
- ⊗ Numbers and menu choices must be confirmed at the latest two weeks prior to the event to allow for ingredient sourcing
- ⊗ Any number reductions after this date will be charged at the full rate
- ⊗ Additional guests will be catered for to the best of our ability given the available time and location of the event





Thanks for your interest and for further information please contact:

Nick Metcalf
Managing Director
The Steak on the Stone Co Ltd
+44 (0) 1293 775555
+44 (0) 7899 940031
nick@steakstones.com
www.steakstones.com

We look forward to helping make your Event great!