



NATURAL KITCHEN

MARYLEBONE, LONDON

## *Our Kitchen, your kitchen*

At the Natural Kitchen we are passionate about good food which means using the best ingredients we can find. We use English seasonal ingredients when possible from wild & artisan suppliers and farmers who like us are committed to quality rather than quantity. Which saves on those all important food miles too!

We have a dedicated team who can work with you from conception to delivery, providing a full catering and events service that covers all your corporate, bespoke and private catering needs. A fiercely independent business, we have our main shop in Marylebone High Street, with a second in Holborn enabling us to provide services across London.

We take huge pride in the quality of our service. We are acutely aware that being on time is as important as the taste of our food. We are always flexible and happy to accommodate specific needs and dietary requirements and have the scope to implement these at short notice in most cases.

You are just one call away from your next great food experience.

Justin Green  
Director

### HOW TO ORDER

It's simple – call us on 0203 012 2123 or e-mail [nkevents@thenaturalkitchen.com](mailto:nkevents@thenaturalkitchen.com)  
and we will be happy to take your order.

Natural Kitchen 77/78 Marylebone High Street London W1U 5JX  
W: [thenaturalkitchen.com](http://thenaturalkitchen.com) E: [nkevents@thenaturalkitchen.com](mailto:nkevents@thenaturalkitchen.com) T: 0203 0122123

- 1 -



## EVERYDAY CATERING

### BREAKFAST

#### Drinks...

Hot drinks – 8 people to a flask

Includes organic milk & sugar

Brewed Coffee                      Flask                      9.95

Selection of Teas & infusions      Flask                      9.95

Crockery can be supplied, Paper cups on request.

Juices - Squeezed fresh to order so you get all the good stuff!

*Orange, apple, carrot or combination*

Freshly Squeezed Juices (250ml Bottle) - £2.50 Or 2.2ltr bottle - £8.00 (jug not supplied)

Specialist smoothies / Juices All £3.25

VITAMIN BOOST - orange, apple, ginger

DETOX - ginger, beetroot, celery & carrot

RECHARGE - carrot, apple, orange & ginger

ENERGY- orange, banana & pineapple

PURIFY - apple, kiwi & mint

BREAKFAST - muesli, honey, banana & milk

DE-STRESS - orange, banana, mango & yoghurt

IMMUNE BUILD - seasonal berries, apple & yoghurt

#### Bakery...

Large Organic, Artisan PASTRIES

Croissant    1.65

Pain au chocolat                                      1.95

Pain aux raisins                                        1.95

Basket of assorted mini pastries (5)              3.75

All butter Croissant with butter and

Mini assorted NK jam                                2.75

MUFFINS – flavour's may vary

Toffee & Banana                                      2.25

Fruit & Seed cream cheese                        2.25

Mega Berry    2.25

Triple Chocolate                                      2.25

Lemon, white chocolate & meringue              2.25

Homemade Vanilla Cupcakes                        2.50

Organic PORRIDGE with banana , homemade granola and honey                                      3.00 (minimum of 10)

Homemade organic multigrain granola with River Cottage organic vanilla yogurt & fresh fruits                                      3.50 individual pot/ 14.50 serves 5

PURE NATURE assorted organic yogurt pot              1.50

Natural, apricot, strawberry, bilberry

MINI BAGEL PLATTER                                      21.00

Smoked SALMON and dill cream cheese

Hand cut English HAM and cream cheese

TOMATO and cream cheese (v)

Natural Kitchen 77/78 Marylebone High Street London W1U 5JX

W: thenaturalkitchen.com E: nkevents@thenaturalkitchen.com T: 0203 0122123

- 2 -



## EVERY DAY CATERING

### Lunch - Sandwiches...

#### CLASSIC PLATTER

Skipjack TUNA, sliced cucumber, low fat mayo & mixed leaves on wholegrain  
Organic EGG, low fat mayo & watercress on white bread V  
Thick sliced Yorkshire HAM, vine tomato, wholegrain mustard, butter & mixed leaves on wholegrain  
Char grilled free range CHICKEN, low fat mayo & mixed leaves on wholegrain  
Mature CHEDDAR CHEESE, vine tomato, onion pickle, organic butter & rocket on wholegrain V  
20 quarters £22.00

#### ARTISAN BREADS PLATTER 1

Roast rare BEEF, horseradish, low fat mayo & rocket on Kentish loaf  
Grilled French GOAT'S CHEESE, home made pesto, roasted veggies & low fat mayo on rustic white  
TUNA, organic egg, capers, red onion, low fat mayo & mixed leaves rocket on Kentish loaf V  
Scottish smoked SALMON, low fat cream cheese & mixed leaves on grain loaf  
French brie, tomato relish, organic butter & rocket on Kentish loaf V  
Char grilled free range CHICKEN, home made pesto, roasted veggies & low fat mayo on seeded white roll  
15 pieces £23.95

#### CRUNCHY WRAP PLATTER

HUMMUS, crunchy rootslaw, & spinach  
Falafel, peppers & mint yoghurt  
Hand Cut ham, rocket & cream cheese  
Char grilled CHICKEN, crunchy seasonal slaw & low fat mayonnaise  
Smoked SALMON, dill cream cheese & watercress  
20 quarters £22.00

#### VEGGIE SANDWICH PLATTER

Organic EGG, low fat mayo & mustard cress on wholegrain V  
BRIE, tomato relish, organic butter & rocket on 'gluten free' bread V  
HUMMUS, shredded carrot & baby spinach wrapped in a flour tortilla V  
Mature CHEDDAR CHEESE, vine tomato, onion pickle, organic butter & rocket on wholegrain V  
French GOAT'S CHEESE, roasted veggies, home-made sun dried tomato pesto & mixed leaves on stone baked baguette  
20 pieces £21.00

#### MEAT SANDWICH PLATTER

Thick sliced Yorkshire HAM, vine tomato, wholegrain mustard, butter  
& mixed leaves on wholegrain  
Char grilled free range CHICKEN, low fat mayo & mixed leaves on wholegrain  
Roast rare BEEF, horseradish, low fat mayo & rocket on Kentish loaf  
Corsican cured meat, vine tomato, red onion, wholegrain mustard, low fat mayo  
& mixed leaves on baguette  
Char grilled free range CHICKEN, crunchy seasonal slaw & a lemon aioli wrapped in a flour tortilla  
20 pieces £23.95

#### FISH SANDWICH PLATTER

Smoked Mackerel, low fat cream cheese & mixed leaves on grain loaf  
Teriyaki SALMON with carrot slaw wrap  
Rock LOBSTER with a Mary rose sauce & mixed leaves  
TUNA, sliced cucumber, low fat mayo & mixed leaves on wholegrain  
Smoked SALMON, dill cream cheese & watercress on dark rye  
20 pieces £23.95

Natural Kitchen 77/78 Marylebone High Street London W1U 5JX  
W: [thenaturalkitchen.com](http://thenaturalkitchen.com) E: [nkevents@thenaturalkitchen.com](mailto:nkevents@thenaturalkitchen.com) T: 0203 0122123



## EVERY DAY CATERING

### Lunch – Platters & Salads...

*A great accompaniment to your event...*

All £14.50 – Serves 5

#### CHARCUTERIE BOARD

Corsican Lonzo & Saucisson, Italian Prosciutto, Spanish Coppa & cornichons w artisan breads

#### VEGETARIAN MEZZE

NK Hummus, Baba ganoush, roast artichokes, marinated peppers, mixed olives & pitta breads

#### SMOKED FISH BOARD

Scottish smoked salmon, trout & mackerel with lemon & artisan breads

#### CHEESE BOARD

A selection of Artisan English & French soft and hard cheeses with quince jelly, crackers & celery

#### SLICED SEASONAL FRUIT PLATTER

Commonly includes Melon, Grapes, Pineapple, berries

### Salad...

Our fantastic seasonal salads make a great addition to any lunch...

Individual salad box £4.95      Large salad box £6.95      Large bowl £16.50 serves 5

*Choose from:*

MIXED LEAF SALAD w coriander, parsley, dill, basil & baby spinach

NEW POTATO SALAD & radish salad w spring onion & yoghurt

COURGETTE SALAD w roasted cherry tomato & Halloumi cheese salad

CHICKPEA SALAD w red pepper, carrot, apple and cherry tomato salad

GREEK SALAD of tomatoes, cucumber, feta, black & green olives with Olive oil dressing

SLAW SALAD w Carrot, white cabbage, Red cabbage & baby spinach with a

QUINOA SALAD w mange tout, sultanas, tomato & coriander

COUSCOUS SALAD w artichoke, apricot, cumin, toasted seeds, hazelnut & Rocket

AUBERGINE SALAD w oregano roasted red, yellow & green peppers, red onion & courgette

BROCCOLI SALAD w flaked almonds, garlic & chilli wild rice salad

FRENCH BEAN SALAD & mange tout w flaked coconut and olive oil

BEETROOT SALAD w Baby leaf spinach & cracked walnuts

If you don't see your favourite salad just give us a call and if we can we will be happy to make it..



## EVERYDAY CATERING

### Individual Salad boxes...

Each: £6.50

FALAFEL – Falafel, hummus, roasted butternut squash, cucumber, mixed leaves w a spicy yoghurt dressing.  
CHICKEN – Char grilled chicken, roasted veggies, tomato, cucumber, toasted pine nuts, olives & mixed leaves  
POACHED SALMON – Dill poached Scottish salmon, chickpea & lentil, capers, sun dried tomato & mixed leaves  
ROAST BEEF SALAD – Rare roast beef, new potato salad, tomato, mixed leaves & horseradish  
GOATS CHEESE – Honey caramelized French Goats cheese, beetroot, pine nuts, mixed leaves & mango chutney

### Soup...

Made fresh by us every day,

Cup £3.50 (minimum of 5)

Flask £17.50 serves 5

Please contact us about today's soups.

### Fruit...

Sliced seasonal fruit platter	£14.50 Serves 5
Seasonal berries <u>w</u> cream	£15.00 Serves 5
Fruit skewers served <u>w</u> crème fraiche	£9.95 Serves 5

### Bakery...

Basket of Artisan bread with butter	£4.50 Serves 5
Basket of Focaccia bread with olive oil and balsamic vinegar	£4.95 Serves 5

### MUFFINS

Toffee & Banana	2.25
Fruit & Seed cream cheese	2.25
Mega Berry	2.25
Triple Chocolate	2.25
Lemon, white chocolate & meringue	2.25
Homemade Vanilla Cupcakes	2.50

Natural Kitchen 77/78 Marylebone High Street London W1U 5JX  
W: [thenaturalkitchen.com](http://thenaturalkitchen.com) E: [nkevents@thenaturalkitchen.com](mailto:nkevents@thenaturalkitchen.com) T: 0203 0122123

- 5 -



## EVERY DAY CATERING

### CAKES & TARTS

48 hours notice is usually required for whole cakes

Blueberry/ Vanilla baked C.cake	3.25 Slice / 28.00 whole
Pecan Pie	3.25 Slice / 28.00 whole
Chocolate Fudge	3.25 Slice / 28.00 whole
Carrot & Orange	3.25 Slice / 28.00 whole
Apple Tart	3.25 Slice / 28.00 whole
Fruit Tartlet	2.65
Brownie	2.50
Mini Brownies (two)	2.50
Caramel Slice	1.50
Mini Caramel slice (two)	1.50
Chocolate chip cookies	1.95

### Snacks & Crisps

Tyrrells – Assorted flavours	small Pack	0.95
	large Pack	2.95
Fresh aromatised Olive Selection	large Pot	4.95

### Drinks...

#### Hot drinks – 8 people to a flask

Includes organic milk & sugar

Brewed Coffee	Flask	9.95
Selection of Teas & infusions	Flask	9.95

### Juice...

Freshly Squeezed Juices - 250ml (Bottle) All £3.25

Orange, apple, carrot or combination

### Soft Drinks...

Sparkling / Still water 330ml glass	£1.50
Sparkling / Still water 750ml glass	£3.00
Soft Drinks – Coke / Diet Coke – 330ml cans	£1.00

### Wines & Champagnes...

From £8.95 per bottle for wine & £29.95 for Champagne.

*Please ask for a detailed list.*

*Glass delivery & hire available*

## EVERY DAY CATERING

Natural Kitchen 77/78 Marylebone High Street London W1U 5JX  
W: [thenaturalkitchen.com](http://thenaturalkitchen.com) E: [nkevents@thenaturalkitchen.com](mailto:nkevents@thenaturalkitchen.com) T: 0203 0122123

- 6 -



## FINGER 'TAPAS'

Our finger 'tapas' menus are ideal for many events, where 'something different' is needed to set your event apart from the rest. Combining a number of plates will offer diversity and interest.

All plates are priced at £16.50. A minimum of three plates needs to be ordered.

### Fish Plates...

Mini Salmon & cream cheese bagel 12 pieces  
Mini fishcake w dill tartar 10 fishcakes  
Chilli & lemon prawn skewer 10 skewers  
Smoked salmon & asparagus quichette 10 quichette  
Tiger prawn cocktail w bloody mary sauce 10 prawns  
Fish goujons w tartare dip 10 goujons

### Meat Plates...

Mini Bacon & cream cheese bagels 12 pieces  
Home-made mini sausage rolls w tomato relish 10 sausage rolls  
Mini 'Londoner' sausages w honey & sesame glaze 30 sausages  
Chicken, ginger & chilli skewer 10 skewers  
Pesto chicken & goat's cheese bruschetta 10 bruschetta  
Steak skewers w a tangy steak sauce (served medium rare) 10 skewers

### Veggie Plates...

Goat's cheese & mixed pepper quichette 10 quichettes  
Spinach, feta & sundried tomato quichette 10 quichettes  
Mediterranean potato tortilla 10 tortilla  
Tomato, mozzarella & basil bruschetta 10 bruschetta  
Halloumi, tomato & basil skewer 10 skewers  
Chickpea & fava bean falafel w spicy tomato sauce 10 falafel  
Crumbed French camembert & wild cranberry sauce 10 camembert wedges  
Baby baked potatoes w sour cream & chives 20 potatoes

### Sweet Plates...

Tropical fruit skewers 10 mini skewers  
Mini muffins 10 muffins  
Mini Brownies 10 brownies  
Mini caramel slices 10 pieces  
Mini flapjacks 10 pieces

## EVERY DAY CATERING

Natural Kitchen 77/78 Marylebone High Street London W1U 5JX  
W: [thenaturalkitchen.com](http://thenaturalkitchen.com) E: [nkevents@thenaturalkitchen.com](mailto:nkevents@thenaturalkitchen.com) T: 0203 0122123

- 7 -



## CANAPÉS

Canapés are ideal for events when a light bite is required or to accompany a pre dinner drink. We recommend 3 canapés per person for pre-dinner, 5-7 for a cocktail party or 7-12 for longer events. Like our Finger Tapas, combining a number of plates will offer variety and interest to your guests.

All Canapés are priced at £1.25 each  
A minimum of 20 canapés must be ordered from our selection all being the same,  
or by choosing two different varieties per platter.

### Fish Plates...

Lemon & Chilli prawn crostini  
Smoked salmon, dill & cream cheese roulade  
Smoked mackerel, rocket and horseradish cream tartlet  
Mini fishcake w dill tartare  
Harissa prawn skewer

### Meat Plates...

Seared beef carpaccio on rye w parmesan & rocket  
Bang bang chicken tartlet  
Drunken duck skewer w sloe gin & marsala glaze  
Duck spring roll w hoi sin sauce  
Aged peppered steak skewer with mustard/horseradish

### Veggie Plates...

Tomato & basil crostini  
Corn pancakes w spicy mango salsa  
Avocado & goat's cheese crostini  
Parmesan shortbreads w goat's cheese and balsamic reduction  
Aubergine, cherry tomato & herb crostini

### Sweet...

Chocolate dipped Strawberries  
Brownie bites  
Luxury Flapjack bites  
Mini Fruit Skewers  
Mini Caramel Slice  
Mini Cupcake *Bespoke Service available on request*



## OUR SERVICES

We can provide, organise or recommend a wide range of services to cover all your event needs

### FLOWERS

We can supply table centre pieces and bar/buffet tall vase displays.

### SPECIALITY CAKES/CUP CAKES

All shapes, sizes, and flavours considered - available with bespoke decoration, lettering and company logos.

### EVENT MANAGEMENT, PRODUCTION & AUDIO VISUAL

Working with you, our event consultants can create, produce & coordinate your event, transforming any space into a spectacular themed event.

We work closely with a professional lighting and sound company. They are able to create any audio and/or visual effects your function may require, along with setting up and managing PR / sound systems for public speaking, bands and DJs. They can also provide stages and dance floors. All that is left for you to do is to enjoy your event.

### EQUIPMENT HIRE

A wide selection of china, cutlery, glasses and linen can be supplied. We can also arrange for all your furniture needs. For venues without kitchens, mobile cooking equipment can be brought in and set up in any suitable space available, with adequate power supply.

### PRIVATE CATERING

We cater for private events, including anniversaries, birthday parties (adults and children) and other special occasions. Our brochure also contains meals for guests residing at serviced apartments as well as gift hampers for friends and family. Please call us for our PRIVATE CATERING brochure.

### EVENT PLANNING & CONSULTANCY

When last have you wanted somewhere special, creating such an impression on your guests, that you felt it was almost impossible to achieve. With Natural Kitchen events, we specialise in providing the unique & sometimes seemingly impossible. We have access to some of the finest private dining rooms, restaurants, clubs and most exclusive venues London & Scotland have to offer. Take these and add to it an extraordinary event concept and you have what we can offer in a nutshell. With our flair for uniqueness coupled with our experience, we will recommend the right venue, menus and entertainment for your event. We plan, action and manage your function leaving you to sit back and take the credit. We can make any event special, from a dinner for 15 to a gala reception for 450; your guests will be overwhelmed by the venue, menus, drinks and entertainment. The art is in the uniqueness of the event and concept, all organised and overseen by us. It couldn't be any simpler. For further information, please contact us on 0203 012 2123

Natural Kitchen 77/78 Marylebone High Street London W1U 5JX  
W: [thenaturalkitchen.com](http://thenaturalkitchen.com) E: [nkevents@thenaturalkitchen.com](mailto:nkevents@thenaturalkitchen.com) T: 0203 0122123

- 9 -



# Terms & Conditions

## Definitions

"the Company" means TNK 2009 Ltd.  
"the Client" means the person, firm, company or other undertaking to which goods are supplied.  
"Goods" means including but not restricted to food, drinks, equipment or any other item used in connection with or preparation for the Event.  
"Quotation" means the estimate of costs provided by the Company to the Client.  
"The Final Invoice" means the invoice rendered by the Company after the Event being the amount payable by the Client within 14 days of issue.

## Application of Terms

Any Contract entered into with the Company will be on these conditions to the exclusion of all other terms and conditions.  
All samples, drawings, descriptive matter, specifications and advertising issued by the Company or contained in the Company's catalogues or brochures are issued or published for the sole purpose of giving an approximate idea of the Goods described in them. They will not form part of this Contract and this is not a sale by sample.  
These terms supersede all previous terms.  
No terms or conditions endorsed upon, delivered with or contained in the Client's purchase order, confirmation of order, specification or other document will form part of the Contract.  
The Client acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Company which is not set out in the Contract and that it shall have no remedy in respect of any such (whether negligently or innocently made) of any person (whether party to this agreement or not) other than as expressly set out in this Contract. Nothing in this condition will exclude or limit the company's liability for fraudulent misrepresentation.  
Each order or acceptance of a quotation for Goods by the Client from the Company shall be deemed to be an offer by the Client to purchase Goods subject to these conditions.  
No order placed by the Client shall be deemed to be accepted by the Company until a written acknowledgement of the order is issued by the Company or (if earlier) the Company delivers the Goods to the Client.  
The Client must ensure that its order and any specifications are complete & accurate.  
The quantity and description of the Goods shall be as in the Quotation.

## Quotations

Any quotation is given on the basis that no contract will come into existence until the Company despatches an acknowledgement of order to the Client.  
Quotations are valid for 28 days from the date of the Quotation and must be confirmed in writing to be valid and enforceable.

## Venue

The Client is responsible for any insurance, compliance with any health and safety or other regulations or statutory requirements required in connection with or in preparation for the Event.  
The Client is responsible for the notification of any parties with any interest in the Venue or the Event, details of the Event including but not restricted to the quantity of guests, the type of event and that the appropriate regulations and/or statutory requirements have been observed.

## Equipment

The Client is responsible for all Equipment hired to, by or on behalf of the Client or for the purposes of the Event or anything done or used in connection with or preparation for the Event.  
Any breakages, loss, theft or damage, howsoever and by whomsoever caused will be charged to the Client at the full replacement value or any amount the Hire Company may charge.  
At the Company's discretion, additional charges may be payable by the Client for any Equipment not made available for collection.  
The Company shall, at the Client's request, at any time before the Event, supply the Client with a copy of the Terms and Conditions of any third party supplier or Hire Company.

## Delivery

The Client will take delivery of the Goods on the day of delivery upon which the Goods are at the risk of the Client.  
The Client must give written notice of any defect to the Company within 7 days of the time when the Client discovers or ought to have discovered the defect.  
Subject to the other provisions of these conditions the Company will not be liable for any direct/indirect or consequential loss (all three of which terms include, without limitation, pure economic loss, loss of profit, loss of business, depletion of goodwill and like loss), costs, damages, charges or expenses caused directly or indirectly by any delay in the delivery of the Goods (even if caused by the Company's negligence), nor will any delay entitle the Client to terminate or rescind the Contract unless such delay exceeds 6 hours.  
Any liability of the Company for non-delivery of the Goods shall be limited to issuing a credit note at the pro rata Contract rate against any invoice raised for such Goods.  
The Company reserves the right to impose minimum spend before a delivery will be accepted.

## Price

All prices are quoted exclusive of VAT. The Company reserves the right to vary these prices at any time. Unless otherwise agreed by the Company in writing the price is as set out in the Final Invoice.  
The price for the Goods shall be exclusive of any value added tax and all costs or charges in relation to packaging, loading, unloading, carriage and insurance all of which amounts the Client will pay in addition when it is due to pay for the Goods.

## Deposit

A deposit of 50% of the quoted cost is due to guarantee the agreed event date. Confirmation of the Event must be received in writing. Quoted prices and availability of the company, third party services & equipment are not contractible until deposits have been received by the company.

## Payment

Payment of outstanding monies is due in pounds sterling on or before the date of event. No payment shall be deemed received until the Company has received cleared funds. All payments payable to the Company under the Contract shall become due immediately upon termination of this Contract despite any other provision.  
The Client shall make all payments due under the Contract in full without any deduction whether by way of set-off, counterclaim, discount, abatement or otherwise unless the Client has a valid Court Order requiring an amount equal to such deduction to be paid by the Company to the Client.

If the Client fails to pay the Company any such due pursuant to the Contract the Client will be liable, forthwith and on demand, from the due date up to the date of actual payment, before and after judgment, to pay interest to the Company on such sum from the due date for payment at the annual rate of 2% above the base lending rate of the Royal Bank of Scotland accruing on a daily basis.  
Any returned charges from the Client's bank for representation will be charged at £25.00 per entry + VAT

## Assignment

The Client shall not be entitled to assign the Contract or any part of it without the prior written consent of the Company.  
The Company may assign the Contract or any part of it to any person, firm or company.

## Force Majeure

The Company reserves the right to suspend the supply, reduce the quantity of Goods or to cancel the Contract (without liability to either party) if it is prevented from or delayed in the carrying on of its business due to any or each act, event, omission or accident beyond the reasonable control of the Company including, without limitation, acts of God, governmental actions, compliance with any law or governmental order, rule, regulation or direction, war or national emergency, civil war, armed conflict, acts of terrorism, nuclear, chemical or biological contamination or sonic boom, protests, riot, civil commotion, malicious damage, fire, explosion, flood, storm, epidemic, lock-outs, strikes or other labour disputes (whether or not relating to either party's workforce), accident, breakdown of plant or machinery, or restraints or delays affecting carriers or inability or delay in obtaining supplies of adequate or suitable materials.

## Bankruptcy

If the Client commits an act of bankruptcy or compounds with his or her creditors or being a Company have a resolution passed or a petition presented for winding up of the Client without prejudice to the Company's accrued rights and any unpaid monies shall become payable immediately.

## General

Each right or remedy of the Company under the Contract is without prejudice to any other right or remedy of the Company whether under the Contract or not. If any provision of the Contract is found by any Court, Tribunal or administrative body of competent jurisdiction to be wholly or partly illegal, invalid, void, avoidable, and unenforceable or unreasonable it shall to that extent be deemed severable and the remaining provisions of the Contract and the remainder of such provision shall continue in full force and effect.  
Failure or delay by the Company in enforcing or partially enforcing any provision of the Contract will not be construed as a waiver of any of its rights under the Contract. Any waiver by the Company of any breach of, or any default under, any provision of the Contract by the Buyer will not be deemed a waiver of any subsequent breach or default.  
And will in no way affect the other terms of the Contract. The parties to this Contract do not intend that any term of this Contract will be enforceable by virtue of the Contracts (Rights of Third Parties) Act 1999 by any person that is not a party to it.  
This Contract shall be governed by the law of England and Wales and the parties submit to the exclusive jurisdiction of the English Courts.

## Variations

The Quotation price is prepared on the basis of specific numbers supplied by the Client. The price is subject to alteration with any variation in the number of guests.  
The Quoted Price for staff is prepared on a specified number of hours supplied by the Client at the rate stated on the Quotation. The price is subject to alteration with any variation on the number of hours the staff are required to work and the final price of the staff will be adjusted from the Quotation on the Final Invoice according to such variation. The Goods and any other items supplied by the Company are subject to availability. Any variation to any Goods or services requested by the Client must be notified in writing to the Company not less than 14 days prior to the date of the Event. The Company will use its reasonable endeavours to comply with any such requests but shall not be obliged to do so and any such variations will be made subject to variation of the Quoted Cost, confirmed in the Final Invoice.

## Cancellation

In the case of cancellation the Client will make payment in accordance with the Schedule.

## Schedule

All figures are subject, if appropriate, to terms agreed with third party suppliers or hire companies.

## Food, Staff, Flowers, Decoration and Lighting etc

Cancellation after confirmation of the Event 50% as per Quotation, or full deposit as paid.

## Service Charge

A discretionary 12.5% service charge will be added to the final bill when staffed by Natural Kitchen Employees.

