



# CATERING BROCHURE



# WHY CHOOSE US?

At Restore, we are on a mission to revolutionise the way we eat, live, and connect with our planet. We take immense pride in curating exceptional menus that not only taste delicious and fuel your day but also reflect our commitment to health and sustainability.

As an accredited UK Living Wage Employer, we prioritise the well-being of our employees, ensuring fair compensation and a supportive work environment.

For every catering order placed with us, we plant a tree through our partnership with Ecologi. It's our way of giving back and ensuring a greener, more sustainable future for generations to come.

# YOUR QUESTIONS ANSWERED

## WHAT TYPES OF EVENTS DO YOU CATER?

We cater to a wide range of events, including corporate gatherings, private parties, conferences, birthdays, and more.

## CAN YOU ACCOMMODATE DIETARY RESTRICTIONS & SPECIAL REQUESTS?

Absolutely! Our team is skilled in crafting menus that cater to various dietary needs, however due to our compact kitchen space, we cannot guarantee complete avoidance of cross-contamination among ingredients.

## WHAT IS THE PROCESS FOR ORDERING?

To order catering services, simply download our order form linked on our website and e-mail it to us. Once the details are finalised, we will confirm your order by sending you an invoice via email.

## HOW FAR IN ADVANCE SHOULD I ORDER?

We recommend booking our catering services as early as possible, but our deadline is 48 hours before your order date.



# MENUS

Our platters are designed to make your event or meeting process effortless. Each platter is handcrafted by our team at our Clifton Down cafe and delivered ready to serve in a compostable platter box. We can also provide compostable cutlery, or individually wrap our products if you would prefer.

Our menu offerings are highly customisable, allowing you to tailor the selection to your specific preferences and dietary needs.

**Please note our order minimum is £30.**

**Delivery is complimentary within Bristol City Centre.**

**If you need a delivery further afield, get in touch and we'll provide a quote.**



# BREAKFAST PLATTERS

Designed to cater to various tastes and preferences, our breakfast platters offer a delicious selection of morning treats that will leave you energised and satisfied.

- Fresh Pastries (vegan available)
- Savoury Filled Croissants (vegan available)
- Granola with Berry Compote
- Bircher Muesli with Apricots & Coconut
- Mushroom & Avocado Bun
- Tomato, Mozzarella, Basil, Pesto Bun
- Bacon, Lettuce & Tomato Seeded Bun
- Smoked Salmon & Cream Cheese Bagel
- Sausage & Ketchup Seeded Bun
- Fresh Fruit
- Fruit Smoothies



# SEASONAL SALADS

Our salad platters are a delightful showcase of fresh, locally sourced ingredients that capture the essence of the time of year.

Customer favourites include:

- Tomato, Mozzarella, Red Pesto & Olive Pasta
- Restore Greek Salad
- Smoked Mackerel, Tomato & Dill
- Tuna Nicoise
- Green Lentil, Almond & Apricots
- Spiced Chickpea & Feta
- Marinated Artichoke, Olive & Hummus
- Teriyaki Chicken





# SANDWICH, BAGEL & WRAP PLATTERS

From classic combinations like ham and cheese to more adventurous flavours like roasted vegetables and feta, our platters offer a delightful medley of tastes and textures.

Customer favourites include:

- Falafel, Mixed Leaf, Peppers & Sweet Chilli
- Avocado, Basil & Tomato
- Artichoke, Sun-dried Tomato & Hummus
- Egg Mayo & Watercress
- Portobello Mushroom, Avocado & Salsa Verde
- Ham, Brie & Chutney
- Vietnamese Chicken
- Smoked Salmon, Cucumber & Cream Cheese
- Bacon, Lettuce & Tomato



# CORNISH PASTIES

Delivered ready to heat in our hot boxes, we source our Pasties from 'Anns Pasties' in Cornwall, and bake them fresh ready for your order.

- Steak Pasties
- Cheese & Onion Pasties
- Mixed Vegetable Pasties (Vegan)



# SIDES & EXTRAS

A selection of sides and extras that complement our platters and add an extra touch of indulgence to your experience.

- Fruit Platter
- Sausage Roll
- Crisps
- Banana & Chocolate Cake (Vegan)
- Salted Caramel & Peanut Brownie Cake (GF)
- Fruity Flapjack
- Avocado, Chocolate & Matcha Cake (Vegan)
- Chocolate Fudge Brownie (GF) (Nut free)
- Carrot & Cream Cheese
- Lemon Traybake



# SOFT DRINKS

- Fresh fruit smoothies
- Unrooted Boost Shots
- Whole Earth cans
- Folkingtons juice
- LemonAid sparkling fruit drink
- ChariTea
- Franks Water



# CANAPES & AFTERNOON DRINKS

Our canapes offer delicious option for to elevate meetings & parties.

We offer:

- Vegan, Veggie & Meat Canapes which update with seasonal ingredients
- We also deliver ready chilled prosecco & beers

# WE'RE PROUD TO WORK WITH:



# T&C'S

*Please note our order minimum is £30.*

*Delivery is complimentary within Bristol City Centre.*

*We require orders to be placed 48 hours in advance, via email order form.*

*Our preferred payment is via BACS transfer to our nominated bank no later than 14 days after the invoice issue date.*

*For our full terms, please click [here](#).*