



CRAFTED EVENTS



ABOUT US

CRAFTED EVENTS delivers sensational food to corporate events, weddings & private parties in Essex, Kent & London. With an eye for detail & love for fabulous food, we have created a reputation over the last 60 years for delivering phenomenal events & impeccable service with an added personal touch.

RUNS IN THE FAMILY

James & Joan Lovell first started their catering business in 1960. They built a reputation become the most recognised & reliable caterers in the Essex area, doing a staggering 20+ weddings in a weekend.



22nd February 1977, St John Church , Havering atte Bower

In 2017, Joseph Lovell & Magdalena Kujda joined together to expand their passion for events.

Joseph brings knowledge from working in Michelin Star Gordon Ramsay restaurants & top London caterers, taking over from his hardworking & talented grandparents, James & Joan.

Magdalena has worked as General Manager at several well respected restaurants, bars & conference venues all over the UK. With over 14 years of experience in organising & managing top profile events. Magdalena understands the importance of precise event planning.

We have a great deal of experience to offer. Our personal goal is to work hard & concentrate on planning & delivering successful events & **CRAFTING** unforgettable memories..

WHAT WE DO

We focus on delivering not just exceptional food but also **providing venue search, marquee hire, catering hire & our pizza & horsebox trailers.** We also have designated event planners to help you plan your special day with ease.

Our staff is the heart of our business & we devote a lot of time to training, food hygiene & customer satisfaction.

Contact **CRAFTED EVENTS** on 01277 321444 for an informal chat & we will send you a no commitment quotation within a few days.

INDEX

4	AFTERNOON TEA
5	À LA CARTE
6	HOT & COLD SHARING
7	BOWL FOOD
8	CANAPES & NIBBLES
9	VEGAN
10	BARBECUES
11	DRINKS
12-13	WEDDINGS
14-15	FOOD & DRINK TRUCKS
16	CATERING HIRE
17	OUR PROMISE
18	TESTIMONIALS
19	CONTACT



AFTERNOON TEA / PICNIC

A **CRAFTED** high tea will always be a unique experience. Start with finger sandwiches, then choose from the creamiest of cakes, combined with vintage crockery that rattles as you chatter. If it's perfect for the Queen then it's perfect for all special occasions.

SANDWICH OPTIONS

(finger sandwiches, all can be done gf & df)

- Smoked salmon + cream cheese + beetroot bread
- Pickled cucumber + cream cheese + spinach bread (v)
- Egg mayonnaise + cress + tomato bread (v)
- Chicken coronation + Chinese cabbage + coriander bread
- Vegan bacon + red onion chutney + tomato + brioche (ve) (df)

QUICHES

(1 quiche serves 10)

- Ham + smoked cheddar + tomato
- Wild mushroom + stilton + red onion chutney (v)
- Smoked salmon + leeks + dill
- Figs + goats curd + honey (v)

HOMEMADE CLASSICS

- Cumberland pork pies
- Apple & black pudding sausage rolls
- Chicken katsu Scotch eggs

CAKES

- Classic Scones + Cornish clotted cream + strawberry jam (v)
- Sultana Scones + Cornish clotted cream + strawberry jam (v)

CHOCY

- Caramel choux buns (v)
- Millionaire shortbread (v)

FRUITY

- French macaroons (v)
- Battenberg cake (v)

CITRUS

- Lemon & lime meringue tart (v)
- Orange & lime cheesecake (v)

DOUGHNUT RINGS

Selection of delicious doughnuts hung on our **CRAFTED** doughnut wall.

TEAS

Specialty Teapigs tea selection is plastic-free, biodegradable, organic, Rainforest alliance certified, FSC certified, Fairtrade. We offer a huge range from traditional to herbal teas.

COFFEE

Bird & Wild seasonal blend medium roast coffee is Fairtrade, organic & vegan.

DRINKS

SPARKLING WINES

- Vinto Vispo Frizzante, Veneto, Italy, Sparkling Wine, 10.50% ABV
- New Hall Sparkling Bacchus, English, 12.50% ABV
- New Hall Sparkling Rosé, English, 11.00% ABV
- Three Choirs Dry White Sparkling, Gloucestershire, English, 11.00% ABV, 187ml

ENGLISH DESSERT WINE

- Chapel Down Nectar 2017, Kent, 9% ABV

COCKTAIL 250 ML CAN (5%ABV)

- Hand-crafted Tiptree English Gin - raspberry & rose delicious ready to drink cocktail fizz can

v= vegetarian - ve= vegan - gf= gluten free - df= dairy free (all other allergens available on request)

À LA CARTE

CRAFTED provides food to make you feel like a celebrity. Perfect for dinner parties, charitable balls, weddings & corporate dinners. Combine with our fabulous wines that are perfectly tailored to suit your menu choices.

STARTERS

COLD:

Tandoori prawns | pickled cucumber | marinated feta | black olives (gf)
Smoked ham hock terrine | smoked chicken | black pudding | mustard mayonnaise
Home-cured Chalk Stream trout | horseradish cream | soda bread
Chicken liver parfait | port reduction | sweet cranberries | toasted brioche
Heritage tomatoes | tapenade | burrata | aged balsamic (v) (gf)

HOT:

Wild boar Scotch egg | bacon jam | chervil pesto | pickled baby onions
Lobster croquettes | charred lime mayo | crispy seaweed
Butternut squash soup | spiced granola | crispy mushrooms (ve) (df)

MAIN COURSE

HOT:

Chicken & wild mushroom roulade | celeriac rösti | grilled stem broccoli | wholegrain mustard cream (gf)
Wild mushroom risotto | pickled baby onions | dry aged parmesan cheese | fresh truffle (v) (can be ve) (gf)
Pan fried Stone bass | risotto cake | steamed spinach | white wine velouté
Sweet pea gnocchi | lemon ricotta | slow roasted tomatoes | broad beans | tarragon pesto (v)
Pork belly | pork fillet | mini fondants | braised red cabbage | red wine jus (df) (gf)
Roast loin of venison | glazed shallots | pickled walnuts | roasted baby carrots | potato fondant | ale jus (df) (gf)
Pan-fried John Dory | New Zealand mussels | sea samphire | spaghetti courgette | cauliflower puree (df)

DESSERTS

Tonka bean Eton mess | macerated raspberries | white chocolate crisp (gf) (v)
Pineapple carpaccio | mango sorbet | crispy raspberries (ve) (gf) (df)
Sea salted dark chocolate tart | orange zest chantilly cream (v)
Cheesecake | white chocolate | passion fruit (v)
Tiramisu | chocolate shavings (v)
Mille-feuille | wild strawberries | vanilla infused rum (v)

v= vegetarian - ve= vegan - gf= gluten free - df= dairy free (all other allergens available on request)



HOT & COLD SHARING

Designed for guests to graze, & be amazed, we create buffets for corporate events, weddings & private parties.

HOT SHARING

Essex cumberland sausages | red onion gravy (df)
Lasagne | chestnut mushroom | mature cheddar | parmesan cream (v) (can be ve)
Baked cod | Iberico chorizo | tomato cassoulet | chimichurri (gf) (df)
Roast harissa salmon | raisin tabbouleh | lemon beurre blanc
Panang curry | jackfruit | cauliflower | coconut (ve) (gf)

COLD SHARING

Crispy beef | sesame & hoisin | stem leaf broccoli | smashed cucumber (df)
Fish tacos | guacamole | sun blushed tomato salsa | red cabbage (df)
Char-grilled tuna | mango & lime salsa | steamed potatoes (gf) (df)
Quiche | goat's cheese | baby beetroot (v)
Superfood salad | quinoa | edamame | blueberry | kale | sunflower seeds | citrus dressing (ve) (gf) (df)

TABLE PLATTERS

Beetroot borani | pomegranate molasses | dill | laffa bread (ve)
Thai spiced fish cakes | sweet chilli sauce
Pickle plate | smoked nuts (ve) (gf)
Prawn dumpling | yuzu truffle dressing
Scotch egg | chilli jam
Tahini hummus | chilli oil | crispy chickpeas | pitta bread (ve)
Yakitori chicken skewers | maple & lime dressing
Charcuterie board | breads | butters | chutneys
Oyster mushroom skewers | tamari | maple

SIDES

Steamed broccoli | mange tout | savoy cabbage (ve) (gf) (df)
Kohlrabi | fennel | pumpkin seed pesto | sundried tomato (ve) (gf) (df)
Roasted sweet potato | feta | pecans | honey & lemon dressing (v) (gf)
Creamy mashed potato (v) (gf)
Mixed leaf | cherry tomatoes | cucumbers (ve) (gf) (df)
Smashed mid potatoes | harissa | spring onion (ve) (gf) (df)

SWEET:

Cheesecake selection (v)
Chocolate pot | passion fruit | coconut (ve) (gf) (df)
Brûlée tart | strawberry (ve) (gf) (df)
Sticky toffee pudding (v)
3 or 5 cheese selection | crackers | chutneys

v= vegetarian - ve= vegan - gf= gluten free - df= dairy free (all other allergens available on request)

BOWL FOOD

Guests will beg with their bowls for more of the soul food that puts laughter & luxury ingredients in your belly. Presented in small bowls with a lot of heart. The feast isn't over until the spoon scrapes ceramic.

HOT

Corn fed chicken breast roulade | rosemary parmentier potatoes | mustard cream (gf)

Thai prawn curry | salmon | kaffir lime rice | crispy shallots (gf) (df)

Beer battered pollock | chips | tartare sauce

Cumberland sausage | colcannon mash | guinness onion gravy

Pork fillet | pea & broad bean fricassee | truffle demi-glace (gf) (df)

Slow cooked tandoori lamb | fried rice | mint raita (gf)

Yaki udon noodles | baby bok choy | smoked tofu (ve) (df)

Creamy risotto | porcini | black truffle (gf) (v)

Harissa meatballs | sweet cherry tomato sauce | crumbled feta

COLD

Thai style crispy beef | coriander | mint | lime | peanut salad (df)

Smoked trout | baby potato | avocado salad | horseradish mayonnaise (gf)

Salmon poke bowl | edamame | chinese cabbage | soya & yuzu sauce (df)

Vegetable gyoza | cucumber | carrot kimchi | ponzu dressing (ve) (df)

Duck breast | plum compote | fried rice salad (df) (gf)

Watermelon | feta | mint | grapefruit salad (v) (gf)

Hot smoked trout | beet & potato slaw | crispy egg

SWEET

Chocolate | coconut mousse | raspberries (v) (df)

Lemon meringue tart (v)

Salted caramel pumpkin tart (ve) (df)

Seasonal bread & butter pudding | white chocolate anglaise (v)

v= vegetarian - ve= vegan - gf= gluten free - df= dairy free (all other allergens available on request)

CANAPÉS

Classic combinations meet innovative ingredients for the perfect bite-sized canapés. Served on wooden spoons, in crispy cones, on mini muffins, our options will add style & substance to any event, be it pre-dinner drinks, a product launch or a private cocktail party.

HOT

Indian spiced lamb | cucumber raita | poppadom (gf)
Beef fillet wellington | smoked pancetta | horseradish cream
Popcorn chicken | lovage mayonnaise
Truffle | mushroom | vol-au-vent (v)
Prawn kofta | lime | sweet chilli pipette (gf) (df)
Wild mushroom arancini | porcini hollandaise dip (v)
Cumberland hot dogs | American mustard

COLD

Lobster roll | brioche | chive mayonnaise
Roast beef | mini Yorkshire pudding | crispy shallots
Sea bass | mango salsa | crispy corn tortilla (gf) (df)
Mini jacket potato | saffron | chive & sour cream (v) (gf)
Smoked duck | roasted fig | plum compote (gf)
Aubergine bao bun | teriyaki dip (ve) (df)

SWEET

Selection of macaroons (v)
Seasonal berry tartlet | vanilla crème (v)
Frozen passion fruit sorbet lollipops | chocolate shell (v) (gf)
Choux buns | assorted chocolate (v)
Raspberry bread and butter pudding | apricot gel (v)
Burnt lemon tart (v)

NIBBLES

Habanero chilli chicken skin (gf) (df)
Salted smoked nuts (ve) (gf) (df)
Selection of crisps (v) (gf)
Marinated mixed olives (ve) (gf) (df)
Savoury popcorn (ve) (gf) (df)
Cheese straws (v)

v= vegetarian - ve= vegan - gf= gluten free - df= dairy free (all other allergens available on request)

VEGAN

Our mouthwatering vegan menu will not disappoint.

Whether it's a plant-based buffet, or a selection of our chef crafted canapes. We can design a bespoke menu for you, whether it's for a small dinner party or for the masses we are here to help. Our vegan menus include **hot sharing platters, canapés, bowl food, buffet food & pizzas from our mobile wood fired ovens.**

If you are looking for vegan wedding food, we would love to hear from you.

Our bespoke vegan wedding catering service could be exactly what you have been hoping for.

"We pride ourselves on the quality of the food we provide, each dish being carefully considered & constructed".

EXCITING & VIBRANT CHEF SAMPLES:

HOT & COLD SHARING

Lasagne | chestnut mushroom | 'sheeze' | mustard cream

XinXim | peanut stew | lemon & lime | roasted peppers (gf)

Udon Noodles | yaki miso sticky sauce | stir fry veg

Beetroot borani | pomegranate molasses | dill | laffa bread (can be gf)

À LA CARTE

Cauliflower textures | cauliflower puree | rum raisin (gf)

Sweet pea gnocchi | lemon ricotta | slow roasted tomato | broad beans

Wild mushroom wellington | truffle mash | red wine jus

Champagne risotto | fried aubergine | salsa verde (gf)

CANAPÉS

Crispy Taco | spicy tempeh | coriander salsa (gf)

Heart of palm | mini brioche rolls | tartare sauce

Mushroom mousse | melba toast | crispy porcini

Creamy mac bites | tomato fondue

Chickpea meringue | whipped cream | seasonal berries (gf)

BOWL FOOD

Moroccan tagine | giant couscous | crispy chickpeas

Mexican buddha bowl (gf)

Dhal | roasted sweet potato | coconut chutney (gf)

Dark chocolate mousse | crunchy salted caramel (gf)

v= vegetarian - ve= vegan - gf= gluten free - df= dairy free (all other allergens available on request)



BARBECUES

What more could you wish for when the sun shines? Perfect for a relaxed, informal affair with great food & friends, or throw on chateaubriand & lobster for a luxury wedding, or VIP corporate event.

SMOKED MEATS

- Dry-aged brisket (gf) (df)
- Dingley Dell pork belly with roasted sweet apples (gf) (df)
- Garlic & rosemary rolled lamb breast (gf) (df)
- Bbq'd banana blossom (ve) (gf) (df)
- Pulled pork shoulder (gf) (df)

PATTIES

- 8oz beef (gf) (df)
- 8oz lamb & mint (gf) (df)
- Meatless burger (ve) (gf) (df)
- 8oz wagyu (gf) (gf)
- 6oz charred celeriac (ve) (df)

BBQ SPECIALS

- Sweet soy glazed salmon (df)
- Grilled halloumi (v) (gf)
- Lobster thermidor (gf)
- Grilled corn with spicy butter & parmesan (v) (gf)
- Tamarind & chilli barbecued aubergine (ve) (df)

LEAVES

- Mixed Italian leaf with cucumber & cherry tomatoes (ve) (gf) (df)
- Baby gem leaves, caesar dressing, croutons, anchovies & bacon
- Asian smashed cucumber, sesame dressing (df) (gf)
- White & green asparagus with hollandaise (seasonal dish) (v) (gf)
- Salted watermelon with feta & roasted pine nut (gf)

SWEETIES

- Summer trifle (v)
- Bbq'd pineapple with rum infused cheesecake (v)
- 'Kent' strawberries & vanilla whipped cream (v) (gf)
- Doughnut ring wall (v)
- Vanilla creme brûlée (v) (gf)
- 'Candy store' - selection of all desserts, doughnuts & chocolates (v)

v= vegetarian - ve= vegan - gf= gluten free - df= dairy free (all other allergens available on request)

DRINKS

Our popular drinks menu includes some of the best vineyards around the UK. We also work with local suppliers to find the best seasonal wines, crafted beers & spirits. If you're looking for a low cost solution then we offer affordable drinks packages to suit your needs.

Have you seen our horse box bar? We can craft, themed drinks around your event.

DRINKS PACKAGES SAMPLES FROM ONE TO FOUR HOURS

- House wine, beer, fruit juice & filtered water with assorted nibbles or chef's choice canapés
- Bespoke cocktails, local beer selection, filtered water with assorted nibbles or chef's choice canapés
- House Prosecco, house wine, beer, fruit juice & filtered water with assorted nibbles or chef's choice canapés
- Non alcoholic package - Mocktails, beers, wine selection & filtered water with nibbles or chef's choice canapés

Cocktails & Mocktails - Selection of bespoke cocktails & mocktails selected by you & made by us.

WHITE WINES

Chalk Hill Seyval Blanc 2015, English, 11.00% ABV

Viento Aliseo Viognier Dominio de Punctum, Spain, Biodynamic, Organic, 13.00% ABV

New Hall Bacchus 2018, English, 11.50% ABV

Three Choirs White, Gloucestershire, English, 11.00% ABV, 187ml

RED WINES

Three Choirs Vineyards, Estate Reserve Ravens Hill 2018, English, 11.00% ABV

Viento Aliseo Tempranillo Petit Verdot Dominio de Punctum 2018, Spain, Biodynamic, Organic, 13.50% ABV

New Hall Barons Red 2019, English, 11.00 % ABV

Three Choirs Red, Gloucestershire, English, 12.00% ABV, 187ml

ROSE WINES

New Hall English Rosé 2018, 10.50% ABV

Three Choirs Rosé, Gloucestershire, English, 11.00% ABV, 187ml

ENGLISH DESSERT WINE

Chapel Down Nectar 2017, Kent, 9% ABV

SPARKLING WINE & CHAMPAGNE

Vinto Vispo Frizzante, Veneto, Italy, Sparkling Wine, 10.50% ABV

New Hall Sparkling Bacchus, English, 12.50% ABV

New Hall Sparkling Rosé, English, 11.00% ABV

Three Choirs Dry White Sparkling, Gloucestershire, England, 11.00% ABV, 187ml

v= vegetarian - ve= vegan - gf= gluten free - df= dairy free (all other allergens available on request)



WEDDINGS

Firstly, congratulations from the team at **CRAFTED**.

We look forward to offering our assistance with the finer details of your wedding to create a happy, elegant & successful occasion.

CRAFTED understands fully the need for careful coordination & you can feel confident that every detail will be taken care of by our professional team, leaving you free to enjoy every moment of your special day.

Wedding planning is for sure exciting, however pulling together your celebration can lead to some sleepless nights. With dozens of suppliers at hand, we will make your dream wedding our top priority. With an eye to detail, carefully produced to your specification & sourced within your budget.

Plan your dream wedding with **CRAFTED**.

Our menus are designed to suit your individual needs & priced accordingly. Part of the planning process includes free pre-wedding meal tasting, where we can discuss all the requirements.

PSSSTT!!

Our number is below so please call us & **#TieTheKnot** with **CRAFTED** services.



OUR PROMISE TO YOU

UNDERSTANDING

We do all we can to understand what our clients need, making sure we ask all the right questions that we are able to deliver. It is your big day!

ENJOYMENT

Our food, service & events always creates an enjoyable & memorable celebration that you & your guests will treasure.

FAIRNESS

With competitive pricing we look to offer fair pricing to all clients. We work with a lot of suppliers that can offer better pricing, which gives our clients a better saving. We will keep you informed & involved in your preferred way of contact.

SUSTAINABLE

We believe that small changes really can make a big difference by sustainable practices. We make a promise to source responsibly, locally & fairly.

CRAFTED

Crafted by us, Created for YOU

WHAT WE OFFER:

Food & drinks	Hog roasts	Cakes
Catering hire	Food trucks	Decorations
Waiting/bar staff	Pizza trailer	Invitation cards
Flowers	Late night snacks	Gifts
Drinks & nibbles	Musicians	Stag & Hen parties

WE CREATE. YOU CELEBRATE.



FOOD & DRINK TRUCKS

At **CRAFTED** we specialize in personalised trailers to either hire out or we can come & do all the work for you. From our kiln-dried oak pizza trailer to our horsebox bar that serves any type of drinks you fancy.

We are determined to provide only the freshest & finest food & drink to our customers. We always strive to cater for every event, regardless of the size or the venue, because we believe that everybody should have the opportunity to experience the best food & drink trucks.

We travel all around Essex, Kent & London & we only buy our products from locally sourced food & drink suppliers. In addition we can also provide cutlery, crockery, glass hire, table hire, bar staff, & the list goes on...

Please don't hesitate to talk to one of our lovely event coordinators to start organising an unforgettable day.

PIZZA TRAILER

Guests count: 10-600.

Our dough is made fresh in-house, fermenting for 24 hours to create an incredibly light, fluffy & flavoursome base. We cook our pizzas at over 400 degrees, using kiln-dried local oak to give a hint of char. They're ready to eat in under 90 seconds!

MENU SAMPLES:

All served with our special blend of mature cheddar, mozzarella & 12 month aged Grana Padano. We also can provide gluten free & dairy free options.

Classic margarita | fresh basil (v)

Wild mushroom | white truffle (v)

Prosciutto | Japanese aubergine (v)

Spicy salami | goats cheese | wild honey (v)

MOBILE PIZZA OVEN HIRE FROM £250 A DAY

MOBILE PIZZA OVEN SERVICE FROM £450

v= vegetarian - ve= vegan - gf= gluten free - df= dairy free (all other allergens available on request)

FOOD & DRINK TRUCKS

HOG ROAST

Guest count: 50-300.

Hog roasts, loin spit roasts, rotisseries & much more. We can also provide you with crunchy seasonal salads, vegetarian & vegan options & desserts.

MENU SAMPLES:

Slow roasted free range pig over flames

Brioche | red cabbage coleslaw | homemade apple sauce | spicy mayonnaise

Spit Roasted Spring Lamb

Ciabatta | mint yoghurt raita | grilled courgette

Free range spit roasted chicken

Brioche | tarragon stuffing | rocket salad

Spit roasted sirloin of roast beef

Seeded bun | kimchi | sriracha mayo

DRY HIRE WITH CHEF FROM £250

HOG ROAST STATION FROM £595.00

(1 choice of your hog served with 3 selections of buns, 3 sauces, 3 salads)

HORSEBOX TRAILER

Serving everything from mojitos to macchiatos, our bar can provide speciality teas, coffees & soft drinks as well as a varied selection of champagne, cocktails, wines, spirits & beers (draught or bottle).

Whether you would like to order our trailer on dry hire or with all the drinks & food included for private or corporate events. We can supply you with bar staff & all the equipment you need & even customize the bar to your theme.

TRAILER ON DRY-HIRE FROM £270.00

Popular themes include: (available on request)

Cocktail Bar

G&T Bar

Crafted dessert bar

Vintage tea & coffee bar

Homemade Ice Cream bar

Fish & chips

Grilled toasties

Please see our [drinks menu](#) for info on what drinks we can supply.

v= vegetarian - ve= vegan - gf= gluten free - df= dairy free (all other allergens available on request)

CATERING HIRE

THE FINEST CATERING EQUIPMENT AND FURNITURE FOR HIRE

From crockery to cutlery & glassware, to chairs, tables, linen & bar equipment, **CRAFTED** has a wide range of items to provide.

We don't only supply the nice bits that guests will see & use – our product range extends to the kitchen as well, from fridge trailers to ovens, so we have your entire event covered.

Whether you are looking for a large wedding or small dinner party we can build a bespoke equipment list that suits your needs. **CRAFTED** will look after your whole event, from finding personalised plates to our large catering ovens. We can do it all.

With an up to date fleet of tracked vehicles & a fully uniformed staff, **CRAFTED** can deliver to Essex, Kent & London.

Please see full range on our website www.craftedevent.co.uk/equipmenthire



OUR PROMISE

The definition is simply a good educational practice, & that is what we are implementing in our services. Creating stylish, fresh & sustainable meals. We are dedicated to providing a sustainable future through all areas of our services. Sustainable food lies between environmental & social challenges. We noticed how the climate is changing & how visible water reduction is. We know we are not perfect just yet but we are working hard to ensure that we reach our goals! Take a look at some of the things we do to help the planet:



WASTE LESS FOOD

We do not like wastage, for this reason we always make sure that we order what is really needed, however if there will be a wastage (due smaller attendance) we love to share food with our local charities. We would always review portion size so you would not get your dinner for lunch. We also provide seasonal products. Shaping our menus around the season it's the best in order to provide the nutrition our body's needs!

FAIRTRADE

We put every effort to source Fairtrade produce. You can be assured that with us you will get locally source & Fairtrade ingredients.

CO2

We aim to reduce our carbon footprints by sourcing locally.

VEGAN

Our meals can be easily switched to pure delicious vegetarian/vegan options. Just ask for details.

BIODEGRADABLE

Recyclable, biodegradable & compostable materials are used where possible. We avoid non - biodegradable plastic waste, which have a massive impact on our oceans.

PLANT HERBS

We are not quite here yet, but so excited to start producing our own herb garden soon. Hopefully in the future we can start producing our own vegetables.

JOIN OUR news letter at social@craftedevent.co.uk for top updates on yummy recipes, exclusive discounts & exiting news on whats happening at **CRAFTED**.



TESTIMONIALS

From the moment they arrived to the moment they left they were amazing. They were calm, relaxed & efficient, drinks & canapes came around without anyone noticing, they just arrived, the service at the table was excellent & the timing between courses perfect. The food was outstanding, the menu was imaginative & tasty. As good as you would expect from any good restaurant. We would certainly recommend them & look forward to using them again.

September 2020 ★★★★★

Can't thank enough for the great food & all Catering service! Needs we're not just met, but service & food exceeded expectations! Thank you!

August 2019 ★★★★★

Yesterday Joe & his team catered for our wedding. The canapes had everyone talking as they went down a treat. Loved the special added touch of our initials on the egg shells. The bbq was superb! Beef brisket to die for, pulled chicken, home made burgers & pork. Everyone loved it. Joe honestly thank you so much for everything you did. You truly made it perfect. Ian & Lisa

ZV VVV ★★★★★

Big thanks to Crafted & the team that he provided this Saturday. The Premium BBQ we had was delicious especially the Rib-Eye beef & accompanied with all the sides!

July 2018 ★★★★★

Have just once again had the pleasure of enjoying the delights of Crafted catering. They never fail to offer less than the best food experience & the dishes are never repetitive. Everything is fresh & there are always new flavour combinations to try. The food is presented beautifully & served by efficient & friendly staff. Well done guys - cannot wait for your next gastronomical delight!

October 2018 ★★★★★

Recently provided the canapés for a drinks reception followed by a spectacular 4 course meal for our private party of 28 guests. Everyone was completely amazed by the wonderful presentation & superb quality of the food. Their attention to the detail of our brief went far beyond our dreams & everything was delivered with calm & efficient service. A huge thank you guys!

October 2017 ★★★★★

We could not have been more impressed with the team at Crafted Event for the catering they did for our wedding! We started the whole wedding planning process with a lots of ideas, but little direction, the team at Crafted Event worked closely (& patiently!) with us to devise a menu that suited both our theme, venue & the guests. Throughout the whole planning process, Joe & Derrik were really accommodating of our requests, were diligent in getting back to any queries we had & helped hugely in the planning & logistics for the day. They delivered an incredible BBQ feast with canapes for over 150 guests & the quality of food was outstanding! We have had a lot of guests complimenting the food & some said it was the best they have ever had at a wedding. We feel very confident in recommending Crafted Event to friends & family. Thank-you for delivering an impeccable feast & level of service on our big day - we look forward to using you again in future!

Tom & Anna, London

July 2017 ★★★★★

Visit www.craftedevent.co.uk/testimonials to discover more reviews.

CONTACT US

For any enquiries or info, then please contact us at:

✉ enquiries@craftedevent.co.uk

☎ 01277 321444

🌐 www.craftedevent.co.uk

📺 Follow us on instagram: @craftedeventsuk

📷 Follow us on facebook: @craftedeventsuk

Where we cover in Essex, Kent & London:





CRAFTED EVENTS

"Nothing binds us together like sharing delicious food. With it we make friends, court lovers & count our blessings."

