

Crucial Cuisine

Crucial Cuisine has provided high-quality event catering to Cambridge and the surrounding areas for over thirty years. Focused on corporate, university, and private clientele, we are renowned for our flexible approach to event catering.

We specialise in corporate catering, conference catering, intimate private dining, and tailor-made event catering services. We offer a wide range of menus and offerings to suit every occasion and can accommodate 5 to 500 people.

Gareth Mortimer Holdsworth
Director

OFFICE CATERING

This pack contains details of our office catering:

- Sandwich & salad buffets
- Cold fork buffets
- Hot fork buffets
- Brown bag lunches
- Soup & panini
- Hot drinks & refreshments
- Cold drinks & drinks receptions
- Canapés
- Breakfast
- Additional items
- Booking details

Prices for bookings taking place between 1 April 2025 – 31 March 2026

EXCEPTIONAL CATERING FOR EVERY OCCASION

Unit 19 Buckingham Business Park, Anderson Road, Swavesey, Cambridge CB24 4AE
Hoorays Ltd | Registration No. 4185856 | Vat No. 676 6170 06

T: 01954 231 749 E: food@crucialcuisine.co.uk W: crucialcuisine.co.uk



SANDWICH & SALAD BUFFETS

Our sandwich & salad buffet menus are ideal for office and conference catering. The menus are 'chef's choice' with our talented kitchen team ensuring you receive a varied and balanced menu each time you order.

Sandwich bites are served in a variety of breads with a wide range of fillings. We offer a broad range of salads and savouries and are renowned for our handmade sausage and vegan rolls, tartlets, and cakes.

See the additional items section for hot and cold drinks to accompany your lunch.

SANDWICH BUFFET

Simple lunch £7.70

4 sandwich bites
Sweet treat
Fruit platter

£11.50

4 sandwich bites
4 savouries
Sweet treat

£12.80

4 sandwich bites
5 savouries
Sweet treat
Fruit platter

£14.25

4 sandwich bites
6 savouries
Sweet treat
Fruit platter

SALAD & SANDWICH BUFFET

£11.50

2 salads
2 sandwich bites
2 savouries
Sweet treat

£12.80

2 salads
2 sandwich bites
2 savouries
Sweet treat
Fruit platter

£14.25

3 salads
3 sandwich bites
2 savouries
Sweet treat
Fruit platter

All food is clearly labelled, detailing allergens and menu descriptions.

Final numbers and dietary requirements to be confirmed a minimum of 48 hours in advance.

Separate gluten-free meals add £1.20 per person.

Please see booking details for further information and delivery/collection charges.

Quoted prices are per person and subject to VAT.

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BROWN BAG LUNCH

Perfect for grab and go, packed in a brown paper bag.

This simple one

Baguette
Kettle chips
Chocolate bar
Whole fruit
Apple or orange juice
£10.50

The healthy one

Baguette or salad
Trail mix
Cereal bar
Cut fruits
Can of still or sparkling water
£11.50

The sweet one

Baguette or salad
Kettle chips
Chocolate brownie
Macarons
Can of soft drink
£11.50

Baguettes

- Baked ham, fruit chutney & salad
- Chicken & bacon mayo, avocado & rocket
- Smoked salmon, cream cheese, dill & rocket
- Brie, mango chutney & rocket (vegetarian)
- Roasted Mediterranean vegetables, cream cheese, sun-blushed tomato & oregano (vegetarian)
- Falafel, hummus, grated carrot & salad (vegan)
- Roasted Mediterranean vegetables, coconut curd, sun-blushed tomato & oregano (vegan)

Salads

- Shawarma chicken with tahini drizzle. Pomegranate, cucumber, tomato & mint bulgar wheat salad. Mixed leaf.
- Jerk chicken. Spicy rice & peas. Mixed beans. Mixed leaf.
- Chicken Caesar pasta salad with croutons, anchovies & parmesan.
- Smoked Salmon, potato salad with chive & citrus mayonnaise. Cucumber & mixed leaf.
- Shawarma cauliflower with tahini drizzle. Pomegranate, cucumber, tomato & mint bulgar wheat. Mixed leaf. (vegan)
- Pesto pasta salad with roasted butternut squash, red onions & mushrooms. Mixed leaf. (vegan)
- Indian chopped salad with spicy roasted chickpeas & red lentils. Fruity ginger dressing. (vegan)

*All food is clearly labelled, detailing allergens and menu descriptions.
Final numbers and dietary requirements to be confirmed a minimum of 48 hours in advance.
Gluten-free brown bag lunch add £1.20.
Please see booking details for further information and delivery charges.
Quoted prices are per person and subject to VAT.*

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COLD FORK BUFFETS

Main & dessert £17.60

Our cold fork buffets are a great alternative office lunch to sandwich & salad buffets and can be delivered to your office. Scalable for larger numbers, fork buffets are ideal for conferences and events, and we can provide our friendly team to serve your guests.

Asian fork buffet

Tahini honey chicken. Teriyaki & sesame salmon. Crunchy Asian slaw. Edamame & sugar snap salad with fruity ginger dressing. Asian leaf salad. Rice crackers & Thai crackers. 2 sweet treats. Fruit platter.

Vegan Asian fork buffet

Sweet tahini cauliflower. Teriyaki pineapple & mushrooms. Crunchy Asian slaw. Edamame & sugar snap salad with fruity ginger dressing. Asian leaf salad. Rice crackers & Thai crackers. 2 vegan sweet treats. Fruit platter.

Mediterranean fork buffet

Sun-blushed tomato & garlic chicken. Saucisson & charcuterie. European cheese board. Greek salad. Mint, pomegranate & Mediterranean vegetable couscous. Rocket salad. Artisan bread & butter. Sweet treat & macrons. Fruit platter.

Vegan Mediterranean fork buffet

Chargrilled Mediterranean vegetables. Falafels & hummus. Basil & sun-blushed tomato mixed bean parcels. Vegan Greek salad. Mint, pomegranate & Mediterranean vegetable couscous. Rocket salad. Artisan bread & vegan spread. 2 vegan sweet treats. Fruit platter.

Ploughman's fork buffet

Pork pie, scotch egg, baked ham, farmhouse pate. Cheese board: stilton, brie, mature cheddar, celery, radish & grapes. Waldorf salad. Coleslaw. Garden salad & French dressing. Pickled onions, Branston pickle, piccalilli, artisan bread & butter. Fruit scone with strawberry jam and clotted cream. Fruit basket.

Vegan Ploughman's fork buffet

Spinach & spicy bean parcel, vegan roll, Mediterranean tart, mushroom pate. Vegan cheese board with celery, radish & grapes. Vegan Waldorf salad. Vegan coleslaw. Garden salad & French dressing. Pickled onions, Branston pickle, piccalilli, artisan bread & vegan spread. Vegan fruit tart. Fruit basket.

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COLD FORK BUFFETS

Mezze fork buffet

Charcuterie meats. English & Continental cheese with grapes.
Vegetable platter: Chargrilled courgettes & aubergines, flame-roasted peppers.
Hummus, pesto, baby tomatoes, cornichons, marinated olives. Green bean salad. Rocket salad.
Crostini, crackers, artisan bread, oil & vinegar. Macrons. Fruit platter.

Vegan Mezze fork buffet

Falafels, stuffed vine leaves, artichoke hearts. Vegan cheese board with grapes.
Vegetable platter: Chargrilled courgettes & aubergines, flame-roasted peppers.
Hummus, pesto, baby tomatoes, cornichons, marinated olives. Green bean salad. Rocket salad.
Crostini, crackers, artisan bread, oil & vinegar. Vegan sweet treat. Fruit platter.

Classic fork buffet

Chargrilled chicken breast with olive oil and herb. Crucial baked ham. Smoked salmon with dill.
Classic Caesar salad (deconstructed). Five-bean Mexican spiced pasta salad.
Mozzarella, tomato and basil salad. Artisan bread & butter. 2 Sweet treats. Fruit platter.

Vegan classic fork buffet

Shawarma roasted cauliflower. Mediterranean vegetable tart. Herbed mushroom pate.
Cumin-roasted butternut squash, red onion & rocket. Five-bean Mexican spiced pasta salad. Artichoke,
flame-roasted pepper, tomato & basil salad. Artisan bread & vegan spread.
2 vegan sweet treats. Fruit platter.

Minimum order of 15 people.

All food is clearly labelled, detailing allergens and menu descriptions.

Final numbers and dietary requirements to be confirmed a minimum of 48 hours in advance.

Please see booking details for further information and delivery/collection charges.

If you would like front-of-house staff to serve your lunch, please enquire for availability.

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HOT FORK BUFFETS

Main course £17.60

Trio of locally made pork sausages / Vegan sausages. Creamy mash. Red wine & horseradish gravy. Thyme roasted vegetables. Parsnip crisps. Mustards.

Keralan-style fish curry / Keralan-style vegetable curry. Or Mild chicken madras / mild madras vegetable curry. Clove, coriander & lemon rice. Chopped green salad. Tomato salad. Vegetable pakoras. Samosas. Naan bread. Chutneys.

Smokey chicken and chorizo guiso / White bean & spinach pisto. Lemon and oregano couscous. Leafy green salad. Crusty bread.

Hake wrapped in Parma ham / Haloumi stack with roasted red peppers. Romesco sauce. Hot buttered new potatoes & chives. Lemon samphire & savoy cabbage. Green bean salad. Crusty bread.

Thai green chicken curry / Thai red vegetable curry. Rice with fresh coriander. Thai salad. Vegetable spring rolls & sweet chilli dip. Thai crackers.

Shawarma chicken / shawarma cauliflower. Tahini garlic lemon dressing. Pomegranate, mint, cucumber & bulgar wheat. Green salad. Flatbreads.

Chicken, salsa & mango enchiladas / Spicy bean, spinach & falafel enchiladas. Spicy vegetable rice salad. Green salad. Sour cream. Tortilla chips.

Main and dessert £23.50

Jerk BBQ pulled pork / Jerk BBQ mushrooms. Caribbean salad. Spicy rice & peas. Salsa, guacamole, sour cream. Nacho chips. Wraps.

Poached salmon with lemon, basil & white wine / Wild & cultivated mushroom fricassee. Crushed new potato and leeks. Samphire & kale with lemon. Stock roasted carrots. Crusty bread.

Caper, dill & lemon baked salmon / Cauliflower steak & red pepper sauce. Warm salad of potatoes, watercress and horseradish. Fennel, watermelon & pistachio salad. Crusty bread.

Smoked salmon, broccoli, asparagus, white wine creamy pasta bake / Pasta with broccoli, asparagus, edamame beans & oat cream. Garlic bread. Garden salad.

*Beef & onion carbonnade / Vegetable carbonnade. Dauphinoise potatoes with thyme. Roasted root vegetables. Crusty bread.

*Moroccan lamb & apricot tagine / Moroccan vegetable tagine. Mediterranean couscous. Tomato, onion & coriander salad. Flatbreads.

*Beef fillet stroganoff / Mushroom stroganoff. Lime and pistachio rice. Green beans with smoked sea salt & olive oil. Sauerkraut. Crusty bread.

Desserts

- Baked cheesecake. Mango, ginger & mint coulis. Dark chocolate shards.
- Apple tart tatin. Crème fraiche. Toffee sauce.
- Lemon posset. Fresh raspberries. Shortbread.
- Gulab jamon parfait with cardamom & mango.
- Summer fruit pots: strawberries, blueberries, raspberries. Pouring cream. (seasonal)
- Strawberries & cream. (seasonal)

- Pistachio, cardamom and almond Belgium chocolate brownie. Chantilly cream.
- Warm sticky toffee pudding. Butterscotch sauce. Clotted cream.
- Strawberry, basil, pink peppercorn & balsamic cheesecake pots.
- Chocolate torte. Orange, basil, nectarine compote. Cointreau orange syrup.

*Minimum order of 15 people. Please see booking details for further information and delivery/collection charges. We also offer formal dining; please get in touch for further details. If you would like front-of-house staff to serve your lunch, please enquire for availability. *Dishes marked with an asterisk containing ruminant meats are unavailable to our university clients.*

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CANAPÉS

£1.85 per canapé

Meat and fish

- Poached salmon barquettes with caper, basil, lemon & dill
- Spiced prawn crostini
- Locally smoked duck, raspberry red onion and balsamic confit on walnut toast
- Smoked salmon, cream cheese and dill pinwheel croustade
- Mild spiced coconut jerk chicken brochettes
- Asparagus and cured ham twists, aioli
- Pork juniper and herb mini rillettes, raspberry onion & apple compote toasts
- Smoked salmon, pickled ginger sushi rice balls
- *Mini Yorkshire pudding, horseradish cream, red onion marmalade & roast beef fillet
- Banderillas with lemon white anchovy, olives, & croutons
- Shawarma chicken tarts with tahini, mint & pomegranate

Vegetarian

- Poached pear & blue cheese, walnut crostini
- Baby mozzarella, tomato & basil bocconcini
- Goats cheese, butternut squash & fig tarts, red onion marmalade and honey
- Three cheese vegetable terrine, smoked Paprika (Veg)
- Tortilla bites, herb cream cheese, picante cherry pepper

Vegan

- Cucumber cups, mustard coconut curd, radish petals and saffron pollen
- Falafel, butternut and red onion tarts, vegan spiced cheese, maple syrup
- Shawarma cauliflower tarts with tahini, mint & pomegranate
- Herb mushroom pate & roasted red pepper croustades
- Asparagus twists, vegan aioli
- Bruschetta bites with tomato, olive, basil and onion
- Cucumber wasabi sushi with pickled ginger and light soy sauce
- Sun blushed tomato hummus croustades, stuffed olive

Sweet canapés

- Belgian chocolate tart, Cointreau orange zest syrup
- Mini fresh fruit tartlets
- French Macrons
- White and dark chocolate dipped strawberry (seasonal)
- Mini lemon curd meringue pies
- Strawberry and ginger brochettes, dark chocolate
- Dark chocolate cups, blueberry mascarpone

A nice addition to canapés is cheese straws & marinated olives, we suggest ordering for 50% of guests.

*Canapés can be adapted for specific dietary requirements, eg: gluten-free.
Please see booking details for further information and delivery/collection charges.
If you would like front-of-house staff to serve your canapés, please enquire for availability.
Dishes marked with an asterisk containing ruminant meats are unavailable to our university clients (in line with the University's sustainable food policy).

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SOUP & PANINI LUNCH

Our soup & panini lunch is an ideal warm lunch for those chilly days. We have an array of different soups and panini fillings, below are a few of our favourites:

£11.10

Soups

Mild spiced butternut squash velouté
Tomato & basil soup
Pea & ham

Paninis

Ham & mature cheddar
Buffalo mozzarella, sun-blushed tomato & pesto
Chargrilled vegetables, vegan cheese, sun-blushed tomato (vegan)

*Soup delivered in thermos flasks. Panini's foil wrapped, delivered in thermal bags.
Compostable soup bowls & spoons provided.
Please see booking details for further information and delivery/collection charges.*

BREAKFAST

Along with coffee, tea & juices, we offer a range of hot and cold breakfast items. Below is a small selection, see the additional items for our full range.

Cold

Open-topped bagels with smoked salmon, cream cheese & dill £2.30
Fruit platter £2.10
Yoghurts, mixed nuts, runny honey, dried fruits £3.50
Mini-Danish pastries £1.80
Muffins £2.40

Hot

Bacon / sausage baguettes with ketchup/HP sauce £6.25
Vegan / vegetarian breakfast baguettes with ketchup/HP sauce £6.25

Please see booking details for further information and delivery/collection charges.

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ADDITIONAL ITEMS

All prices per person / item and subject to VAT

Hot drinks

Coffee, tea, herbal infusions	£2.55
Coffee, tea, herbal infusions & biscuit platter	£3.25
Coffee, tea, herbal infusions & mini-Danish pastries	£4.35
Coffee, tea, herbal infusions & cakes	£4.35
Coffee, tea, herbal infusions & croissant, jam & butter	£4.35
Coffee, tea, herbal infusions & fruit scone, clotted cream & jam	£5.25

Cold drinks

Orange / Apple / Cranberry Juice – per serving**	£1.65
Orange / Apple / Cranberry Juice – 850ml**	£5.00
Cloudy apple juice – per serving**	£2.00
Cloudy apple juice – 850ml**	£5.00
Apple / Orange Juice – individual 250ml plastic bottle	£1.65
San Pellegrino - 300ml can	£1.65
Cans of soft drinks 300ml (coke zero, sprite, ginger beer, etc)	£1.65
Bottled water, still & sparkling - 750ml glass bottle	£3.15
Elderflower Presse – 750ml glass bottle	£7.50
White Wine – Torres Vina Sol – 750ml	£15.00
Red Wine – Torres Sangre De Toro - 750ml	£15.00
House Prosecco	£16.50
Bottled Beers – Birra Moretti or similar - 330ml	£3.60
Zero% Bottled Beer – Peroni Nastro Azzurro 0% or similar – 330ml	£3.60
Ales – 300ml cans	£4.00

If you would like specific wines/drinks, please let us know and we can source them for you.

** Juices are delivered in glass bottles, which are to be returned to be washed & reused.

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Snacks & sweet treats

Kettle chips (individual 40g bag)	£1.00
Chocolate bars	£1.25
Cereal bars	£1.20
Trail mix pots	£2.25
Muffins (Lemon & white chocolate. Blueberry. Banana & toffee. Double chocolate)	£2.40
Cakes (Cardamom, pistachio, & almond chocolate brownie. Carrot cake with cream cheese frosting. Ginger cake) other cakes are available, please enquire for details.	£1.75
Fruit scone, jam & clotted cream	£2.70
French Macarons (2pp)	£2.40
Jammy Doughnuts	£1.45

Not seeing the snacks that you want? Please get in touch & we'll do our best to provide them for you.

Breakfast

Bacon / sausage breakfast baguette. With ketchup & HP sauce	£6.25
Vegan / vegetarian breakfast baguette. With ketchup or HP sauce	£6.25
Open topped bagels with smoked salmon, cream cheese & dill	£2.30
Open topped bagels with cucumber, sun-blushed tomatoes & coconut curd (vegan)	£2.30
Yoghurts, mixed nuts, runny honey, dried fruits	£3.50
Yoghurts – Strawberry, plain, vegan	£1.55
Granola, with milk & soya milk	£1.75
Croissant, jam & butter	£1.80
Mini Danish pastries (1pp)	£1.80
Pastéis de nata (Portuguese custard tart) (1pp)	£2.15
Muffins (Lemon & white chocolate. Blueberry. Banana & toffee. Double chocolate)	£2.40
Cereal bars	£1.20
Fruit platter	£2.10
Fruit brochette	£2.10
Fruit bowl (Whole fruits. Apples, banana's, clementines, plum's etc)	£2.10
Cut fruit pots	£2.10

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Savouries

Marinated olives (pp)	£1.50
Cheese straws (pp)	£1.50
Handmade canapes (each)	£1.85
Cheese board (pp)	£6.50
Charcuterie board (pp)	£6.50
Handmade sausage rolls (each)	£1.25

Not seeing the snacks that you want? Please get in touch & we'll do our best to provide them for you.

Sundries

White table linen (70 x 108 suitable for trestle table)	£10.50
Black table linen (70 x 108 suitable for trestle table)	£11.50
Trestle table hire	£6.00
Wine glasses hire (case of 24)	£7.20
High ball glass hire (case of 35)	£10.50
Champagne flute hire (case of 35)	£10.50
Bar equipment: drinks trays, ice buckets & tong's, measures, corkscrews etc	enquire

Front of house staff

Staff on site Monday – Friday	£23.00 per hour (Minimum of 2 hours charged)
Staff on site Saturday & Sunday	£30.00 per hour (Minimum of 2 hours charged)
Staff on site Public Holidays	£35.00 per hour (Minimum of 2 hours charged)

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BOOKING DETAILS

How to book

Please email food@crucialcuisine.co.uk with details of your requirements; we will respond with availability and then work through the details with you. Alternatively, please do call us to discuss the details of your booking 01954231749.

Once we have agreed on the details of your booking with you, we can then provide you with a formal quote. To confirm your booking, please do this in writing via email.

For hot food, please order 2 weeks in advance.

Last minute bookings

For last-minute bookings (less than 48 hours' notice) and bookings placed on a Friday for Monday delivery: Please email all details to us and also call us to discuss your requirements. We will do our best to accommodate last-minute bookings.

Adjustments to orders and cancellations

Should you need to make any small adjustments to your order, please note that the final deadline is 48 hours before your booking, and we will do our best to accommodate. After this time any changes, additions and cancellations will be charged for in full.

Dietary requirements

For guests with allergies and specific dietary requirements (e.g. nut allergy, gluten-free, etc.) our chefs will prepare and plate these guests' food separately.

We can accommodate specific dietary requirements and faith-based diets, with the exception of kosher food. Please note, *dishes marked with an asterisk containing ruminant meats are unavailable to our university clients (in line with the University's sustainable food policy).

Food safety

In line with the Food Standards Agency food safety guidelines, the following time frames should be adhered to by our clients:

- Cold food should be consumed within 4 hours of delivery.
- Hot food should be consumed within 2 hours of delivery.

All food is wrapped in cling film/foil, and appropriate serving utensils are provided.

All food is clearly labelled with declarable allergens and menu descriptions.

Due to the nature of some self-serve delivered food events, there is a high probability that guests themselves introduce allergenic cross contamination (eg using the same tongs to handle more than one type of food). As a result, the allergenic information provided may only be accurate at the time of delivery, and Crucial Cuisine can take no responsibility for any allergenic cross-contamination that may occur after our staff has left.

Once food has been delivered, it is the client's responsibility to ensure the safety of the food.

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BOOKING DETAILS

Lunch deliveries

All food has labels detailing allergens and menu descriptions.

Our buffets are presented on porcelain / stainless steel / wood buffet ware.

For large numbers, compostable plates & cutlery will be provided.

For smaller numbers, the client can choose between porcelain plates & stainless-steel cutlery or compostable coffee cups. Subject to availability.

Our buffets are delivered in heavy-duty stacking trays. Buffet items will be collected the next working day after your event, between 8:30 and 17:00, or when we are next delivering to your premises. Should you wish for the items to be collected on the same day, please enquire about availability (collection charges will apply).

Hot drink deliveries

Hot drinks are stored in stainless steel thermos flasks.

For large numbers, compostable coffee cups will be provided.

For smaller numbers, the client can choose between porcelain mugs or compostable coffee cups.

Please note that for some university venues, we can only provide compostable cups.

Our hot drinks are delivered in heavy-duty crates. These items will be collected the next working day after your event, between 8:30 and 17:00, or when we are next delivering to your premises. Should you wish for the items to be collected on the same day, please enquire about availability (collection charges will apply).

Hot food deliveries

Electric bain-marie/s will be provided to hot-hold food.

Hot-hold food should be held no longer than 2 hours.

The bain-marie needs to be plugged into a standard household (13amp) socket. The socket should be located within 1.5 metres of the bain-marie's position. The client is responsible for ensuring the bain-maries are placed in a safe location: on a sturdy table, a safe distance from guests, and cables do not create a trip hazard.

Bain-maries hot hold food using hot water, and the surfaces of the bain-marie are hot; therefore, the bain-marie should be used with caution.

Bain-maries should be switched off as soon as food service is complete (within 2 hours of delivery) and allowed to cool completely before being moved.

If Crucial Cuisine staff have been requested for the event, they will manage the safe use of the hot-hold equipment.

If Crucial Cuisine staff have not been requested for the event, the Crucial Cuisine delivery staff will set up the bain-marie and explain to the client guidance for safe use. The client then has responsibility for safe use of the bain-maries.

Bain-maries & cables are PAT tested (portable appliance tested).

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BOOKING DETAILS

Canapes

Canapes are presented on porcelain / stainless steel / wood buffet ware.

All food has labels detailing allergens and menu descriptions.

Cocktail napkins will be provided.

Our canapes are delivered in heavy-duty stacking trays. Canape items will be collected the next working day after your event, between 8:30 and 17:00, or when we are next delivering to your premises. Should you wish for the items to be collected on the same day, please enquire about availability (collection charges will apply).

Drinks receptions

Cold drinks for drinks receptions will be chilled down prior to delivery and then transported in insulated cool boxes.

If drinks have been arranged 'on consumption', the client will not be charged for drinks that are returned post-event, so long as the drinks are unopened and the labels intact.

Please note, juices are not available on a consumption basis.

We can provide glass hire, see the sundries section for costs. Breakages will be charged for.

The cool boxes, glasses & remaining drinks will be collected the next working day after your event, between 8:30 and 17:00, or when we are next delivering to your premises. Should you wish for the items to be collected on the same day or at a specific time/date, please enquire about availability.

For drinks receptions on a consumption basis, there is a standard handling/restocking charge of £25+vat.

Delivery and collection charges apply for drinks receptions.

If you wish to return empty bottles/cans for us to recycle, there is a minimum charge of £10 +vat.

Staffing

If you would like front-of-house staff to help set-up your catering, serve guests and pack down, please do enquire with us for availability.

Front-of-house staff can be booked for a minimum of 2 hours.

Please note, travel time will be included in front-of-house staff costs.

Delivery details & charges

£9.50 delivery charge to Cambridge, Monday – Friday, 08.30 - 17.00.

£14.50 delivery charge to Cambridge, Monday to Friday outside of 08.30 - 17.00.

£20.00 delivery charge to Cambridge on Saturday, Sunday and public holidays.

Deliveries will be within a half-hour window whenever possible.

Delivery charges to locations outside our regular delivery routes will be calculated accordingly.

The above charges will apply if you wish for catering items to be collected at a specific time/date.

Pricing and payments

Prices in this pack are valid for events taking place 1 April 2025 – 31 March 2026.

All prices are subject to VAT.

Payment terms are 30 days.

University clients should provide a PO number in advance of the booking.

EXCEPTIONAL CATERING FOR EVERY OCCASION

Unit 19 Buckingham Business Park, Anderson Road, Swavesey, Cambridge CB24 4AE
Hoorays Ltd | Registration No. 4185856 | Vat No. 676 6170 06

T: 01954 231 749 E: food@crucialcuisine.co.uk W: crucialcuisine.co.uk



SUSTAINABILITY

“Sustainability is never achieved it is an ongoing endeavour to research, promote and improve”

How we are trying to reduce our carbon footprint and promote more sustainable practices within our business:

LED Lights – all 258 Lightbulbs and fittings at our offices, kitchens and warehouses have been replaced with LED in our continued effort to minimise power consumption and lower our carbon footprint.

Off-grid refrigeration - 68 solar panels on our kitchen roof provide all of our annual power consumption for our fridges, freezers and office electricals, and it keeps our water piping hot.

Food waste – all our vegetable food waste is collected and composted.

Keep it local – by using local suppliers and produce we keep our food miles to a minimum. Especially good locally grown Strawberries in the Summer months. Herbs, pea shoots and micro greens sprouted and raised on the windowsill.

To date, we've never come across East Anglian coffee or bananas! But you can be assured as many of the products we use from afar all carry the fair-trade stamp.

Peddle power, not petrol power – apart from our delivery vehicles, you won't find many of our staff asking for parking spaces, just somewhere to lock the bike. For those who live a little further afield, we share vehicles when on-site at events.

Repair, not replace – we've invested in some of the most reliable, energy-efficient pieces of equipment on the market and have ongoing maintenance programmes to keep them in tip-top condition. When new equipment is sourced, we look at some of the most energy-efficient options available



We are delighted that the University of Cambridge has renewed our status as an [approved supplier](#) for 2024 – 2027



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