



# Proposal

---

## **How we will run the day**

Our usual set up time is approx. 70 minutes, depending on special requirements. We always plan to be ready for service 15 minutes before the agreed time.

We will have a team of staff to bake, plate and serve the waffles. If all goes well, waiting time between placing order & receipt of food should be minimal.

See below for our suggested options.

## Topping options

<p><b>Chicken &amp; Waffle</b></p> <p>Southern fried spicy buttermilk chicken, served with a maple syrup butter, Canadian maple syrup &amp; fresh parsley</p> <p><b>Goats' Cheese Waffle (v)</b></p> <p>Slices of grilled French Melusine goats' cheese &amp; a blueberry coulis Served with a drizzle of honey &amp; lavished with fresh figs &amp; blueberries</p>	
--	--

**Vegan Nuggets Waffle**

Vegan waffle, crispy seitan nuggets & gochujang mayo with purple cabbage coleslaw

**Cheeky Chocolate Waffle**

Thick Belgian chocolate sauce, with English strawberries, & a Chantilly (vanilla) cream

**Strawberries & Cream Waffle**

English strawberries with Chantilly cream, honey & a blueberry coulis.

**Toffee Banana Waffle**

Fresh banana with home-made toffee sauce & Chantilly cream

**Vegan & Gluten Free Waffles**

We will be bring our Gluten Free & Vegan waffles, made from gram-flour. And served with a vegan chocolate sauce, strawberries, blueberries, banana, Canadian maple syrup and soy cream ie totally vegan and gluten free.

FYI – all our toppings are gluten free, including our fried chicken, which is breaded in rice and corn flour. Ideally we serve vegans and coeliacs at the start of service to ensure we reduce possible contamination.

**House-keeping & Logistics**

We will require power, ideally electricity. For ease on both sides we like to work on 32 and / or 16 amp (commando) feeds used at studios. We can bring splitters and plenty of cable.

To ensure a speedy service we should bring 3 waffle irons (9.5 amps each), 2 fryers (8 and 13 amps) for the nuggets, and the Chicken & Waffle, a small pan (4 amps) for the goat's cheese and a Bains Marie (1 amp) for our hot chocolate and toffee sauces.

Please let us know of if there are a large number of crew with allergens or any with special dietary requirements in advance, so we can be safe and prepare.



We can provide our cardboard trays, clam-shell boxes for runners with large crew orders, wooden cutlery & napkins. All are recycle-d and recyclable.

## Our Set Up



Outside set up - we can work within a 3X2m footprint to deliver this menu quite comfortably, or by using one of our 3X3m gazebos. We should keep an eye on the weather and pick our exact location that is protected from the wind and the rain, if the weather is inclement, especially so crew are not waiting long in the elements.

The food will be displayed to showcase its attractive, vibrant colours and to encourage bespoke ordering.

## Quantities & Costings

In our experience once the word spreads and the smell of the waffles flows, interest and demand will blossom and it's quite likely crew will want more than one waffle; starting with the Chicken & Waffle, and move onto a dessert waffle, especially as we're quite know from previous shoots.



## Our Food



Chicken & Waffle





Summer Fruits Waffle



Cheeky Chocolate Waffle



Goats Cheese Waffle with fresh figs, blueberries & blueberry coulis.



Vegan waffle with crispy nuggets, gochujang mayo & purple cabbage coleslaw.