BENEDICTS
EVENTS

BENEDICTS EVENTS MENU OPTIONS

No two events are the same, as we aim to give a truly bespoke experience that is personal and tailored to each individual client.

We design menus around the occasion, the season and the way you wish to entertain.

If there are favourite ingredients, dishes or any specific requirements you wish to include, please inform us & we will oblige where possible.

There are 4 event options to choose from. Your choice will depend on the style/structure of your event.

1. CLASSIC DINNER PARTY

Perfect For: An elevated but relaxed fine-dining experience.
Designed For: Conversation, special occasions & intimate gatherings.
3 Course Seasonal Menu
['The Tease'/Starter/Main/Dessert]

2. CELEBRATION FEAST

Perfect For: Celebrating events with classic Benedicts flair.
Designed For: Special occasions, milestone birthdays, anniversaries & client dinners.
5 Course Seasonal Menu
['The Tease'/Benedicts Rice Cracker/Bread Course/Starter/Main/Dessert]

3. SIGNATURE TASTING EXPERIENCE

Perfect For: The full Benedicts experience: story-led dishes showcasing Norfolk's finest produce.
Designed For: A true restaurant-level experience in your home.
7 Course Seasonal Tasting Menu
['The Tease'/Benedicts Rice Cracker/Bread Course/Appetiser/Starter/Main/Pre-Dessert/Dessert]

4. CANAPÉ & STANDING EVENTS

Perfect For: Garden parties, marquee events & relaxed celebrations.
Designed For: Flow, conversation and atmosphere.
5–8 Seasonal Canapés Per Person [Sweet & Savoury]
Bowl Food or Sharing Plates, Optional

Menu Options 1, 2 & 3 include 'The Tease': a selection of canapés which can be served standing at the start or seated to begin the meal.

You are welcome to inform us of any favourite ingredients you would like to be included and we will try our best to accommodate your wishes. All Menus can be adapted for dairy/gluten free, pescatarian, vegetarian and vegan diners and all dietary requirements catered to.

OPTIONAL EXTRAS ACROSS ALL EVENTS

- Champagne Reception & Nibbles
- Wine Pairing [Menu Options 1, 2 & 3]
- Cheese Course [3 or 5 British Cheeses, Crackers, Chutney]
- Cafetiére or Speciality Tea & Petit Fours
- Place Cards
- Children's Menus

COSTS

All prices on request.

For all events 1-2 chefs, 1 front of house member, printed bespoke menus, cutlery, plates, set up, service and clean up will be provided. Pricing depends on menu choice, guest numbers, optional extras, any specialist equipment hire, location and duration.

We aim to be clear and transparent and guide our clients through each step of planning your perfect event, from initial stages to completion.

A proposal will be provided along with other considerations for review.