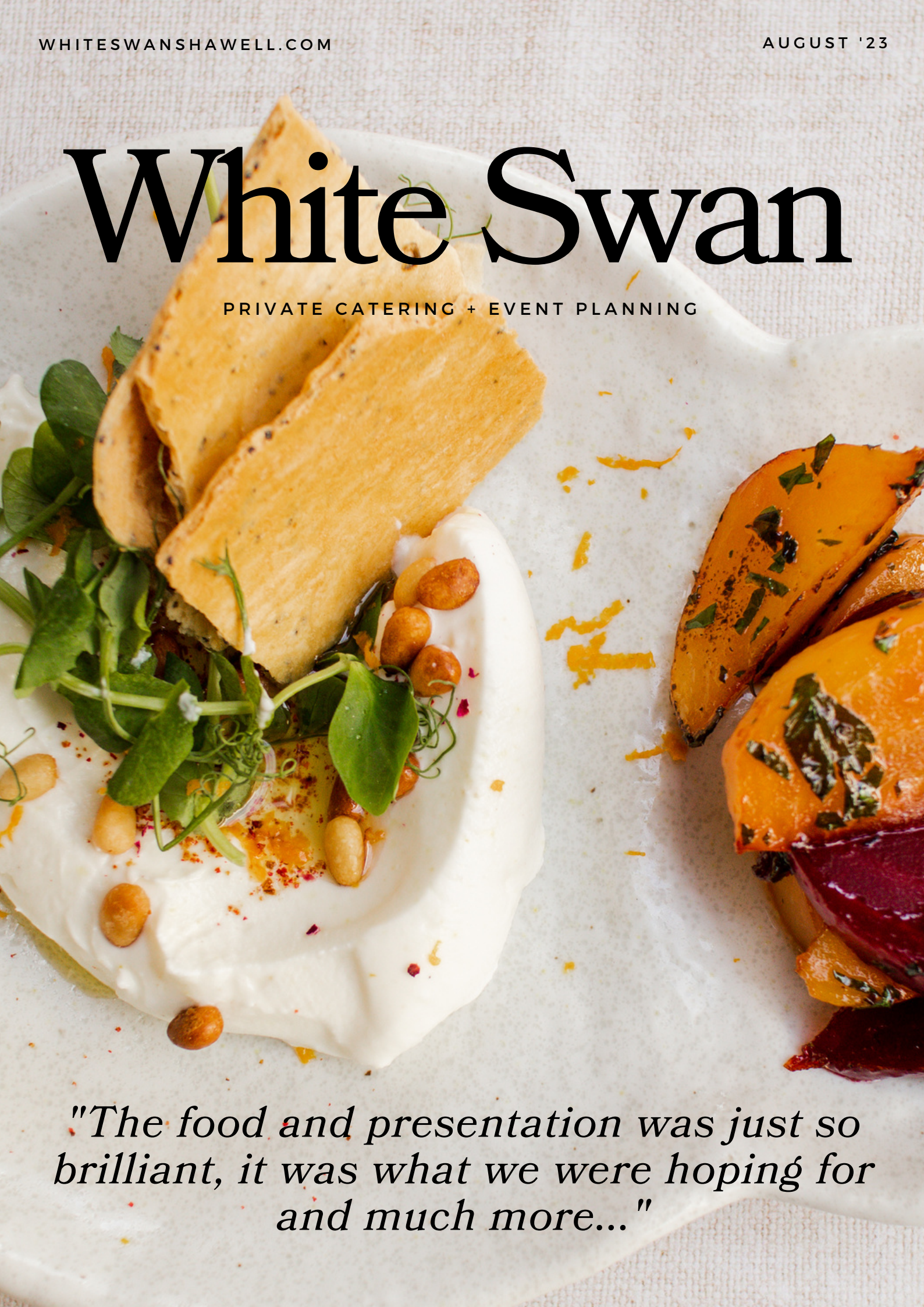


White Swan

PRIVATE CATERING + EVENT PLANNING



"The food and presentation was just so brilliant, it was what we were hoping for and much more..."



An Introduction

With over 30 years of kitchen experience between them, Rory + Chris have extensive knowledge and utmost confidence in ensuring your event is one that is positively raved about.

Currently Owner and Executive Chef respectively at the White Swan in Shawell - holding 2 AA rosettes - both have catered for celebrations from intimate dinner parties to three-day wedding weekends.

We can offer any number of options to include canapés, summer BBQ buffets, formal 6 course dinners, three course lunches, breakfast bars, dessert tables, drinks packages + much more..

All enquiries are handled with a bespoke quote to your requirements, and we can also offer full event planning services and photography to ensure your experience is as smooth running and stress-free as possible!

CLAUDIA ROSE CARTER
EVENT PLANNER / GENERAL MANAGER



The Food

We have a large selection of sample menus to include canapés, starters, mains, desserts, salads, BBQ'ed meats/fish and much more to choose from. Alternatively we will happily design menus in collaboration with you, featuring your favourite flavours or dishes!

PRICING

Our two course lunch / dinners start at £47.50
 Our three course lunch / dinners start at £65
 Our canapés are £9 per person
 Our BBQ buffets start at £45 per person
 Our breakfast tables start at £15 per person

We have options from delivered recipe boxes ready to heat at home to the luxury of a Chef cooking for you (with no washing up!)

We can also offer crockery/cutlery/glassware hire, drinks packages and waiting staff,

SAMPLE MENU

Bread: Homemade bread, flavoured butter

Amuse Bouche: Wild mushroom arancini, mushroom ketchup

Starter: Marinated burrata, heritage tomatoes, wild garlic + walnut pesto


Fish: Orkney Scallop ceviche, tiger prawn filo parcel, avocado mousse, yuzu + sesame dressing

Main: Duo of Aubrey Allen beef - sirloin + glazed cheek, truffle mash, heritage carrots, watercress

Dessert: Cardamom pannacotta, poached rhubarb, stem ginger, pink peppercorn shortbread

Petit Fours

Full menus can be found on:
<https://www.whiteswanshawell.com/private-chef-hire>

A chef wearing black gloves is garnishing a dish on a white plate. The dish appears to be a soup or sauce with a large white dumpling or poached egg in the center, topped with a sprinkle of brown powder and a small green leaf. The chef is using a spoon to add a garnish. The background is a wooden surface.

Thank you SO very much for the most incredible catering service for Henrietta & Michael. Throughout the whole planning process and the weekend itself, you have all been an absolute dream to work with. I honestly couldn't have asked for any more. The food looked and tasted sensational and Rory and Chris are the calmest Chefs I've ever worked with!

Jeni Amey - Vanilla Rose Weddings

A small white card with handwritten text, likely a name tag or a note, is placed on the wooden surface below the plate. The text is written in dark ink and is partially obscured by the card's angle.



A Chat With: Rory

What is your favourite memory from cooking?

The first time I tried some of the food from the kitchen at the Connaught working for Angela Hartnett - yum!

What is the first dish you learnt to perfect?

Probably making salmon & lobster ravioli with a shellfish bisque

What do you love most about being a chef?

That every day is different and brings new challenges... the kitchen working environment is like no other, especially when I'm working with Chris & it's always a pleasure working with super fresh high quality produce too!

What would you like to learn in more detail?

I've enjoyed being able to be more involved with the front of house & making drinks on the bar - mixology interests me & I'd love to learn more



What do you aim to bring to the food you create?

This changes constantly.. but right now, I feel that we have the confidence to & get the most enjoyment out of focusing only on producing dishes that are genuinely personal to us & that we would love to eat. This innate passion for the dishes can't help but translate to the diner.

Favourite restaurant?

I don't have one.. I just feel happy to be out wherever it is!

What do you like to do on your days off?

I like doing the finance spreadsheet, doing wine counts & rotas :)

Or - Going off on adventures with the family - Claudi & our 3 boys, Spike, Jesse & Freddie



A Chat With: Chris

What is your favourite memory from cooking?

Making my children a ramen and them both loving it!

What is the first dish you learnt to perfect?

At catering college; a simple vichyssoise.

What do you love most about being a chef?

Having an idea or thought, being able to see it through from pen to plate and then having customers say they enjoyed it. That's what I love, it tells me I'm not crazy!

What would you like to learn in more detail?

I love Japanese food and Asian cuisine in general, so I would love to further my knowledge on the traditional way of cooking in that style.

**What do you aim to bring to the food you create?**

Simply that people enjoy eating it as much as I've enjoyed creating it.

Favourite restaurant?

A hard question! Probably Takumi in Birmingham. It's an authentic Japanese restaurant with no accolades/rosettes/Michelin stars. It's just unapologetically simple Japanese food. My wife and I have had the best meals there.

What do you like to do on your days off?

Enjoying time with my two children Jasper and Margot and of course my wife Lou. They are the reason I love cooking ❤️

EVENT PLANNING

With over a decade of experience in weddings, our in-house photographer and General Manager Claudia has travelled across the globe capturing moments at a huge wealth of events.

Having worked with the likes of Bond producers - the Wilson family - Rob Beckett and Hans Zimmer, she has the integrity and grace in dealing with a variety of clients.

Her previous job as an event organiser for Scottish wedding band Callanish and subsequent careers in all areas of hospitality allow her the tools to understand the importance of your suppliers coming together in a way likened to a beautiful dance; ensuring your event flows at the right tempo with the perfect balance of fun and excellence!



Whether you require full planning services to include venue site visits, researching/sourcing suppliers, liaising with said suppliers, managing the budget, creating 'to do' spreadsheets, designing aesthetic visual boards, creating schedules for the event itself plus on-the-day coordination, or just a more simple consultancy involvement, Claudia can work with you to find an event planning package that works for your requirements.

PRICING

Consultancy phone calls start at £100 for one hour.

Event coordination (starting 4 weeks prior to the event and on the day support) starts at £1,500.

Full wedding planning to include unlimited contact from the moment you say yes (!), all admin and design support and coordination on the day starts at £3,500.

Photography

Weddings + Events

Claudia also has experience in documenting over 300+ weddings - of all shapes and sizes - across the globe.

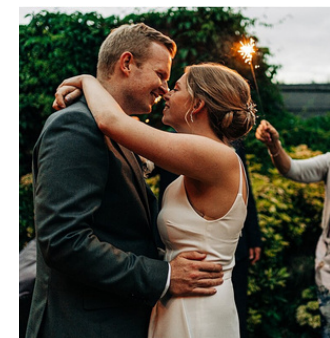
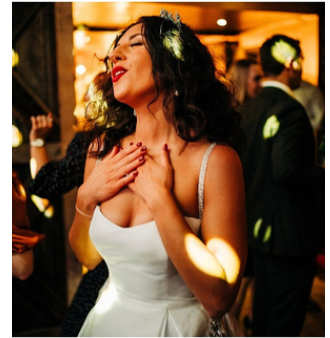
She has also worked for Jamie Oliver's Supper Club, AIS exhibitions, Career Contessa, Priority Graphics, Photo Pro magazine and more with the events photography side to her business.

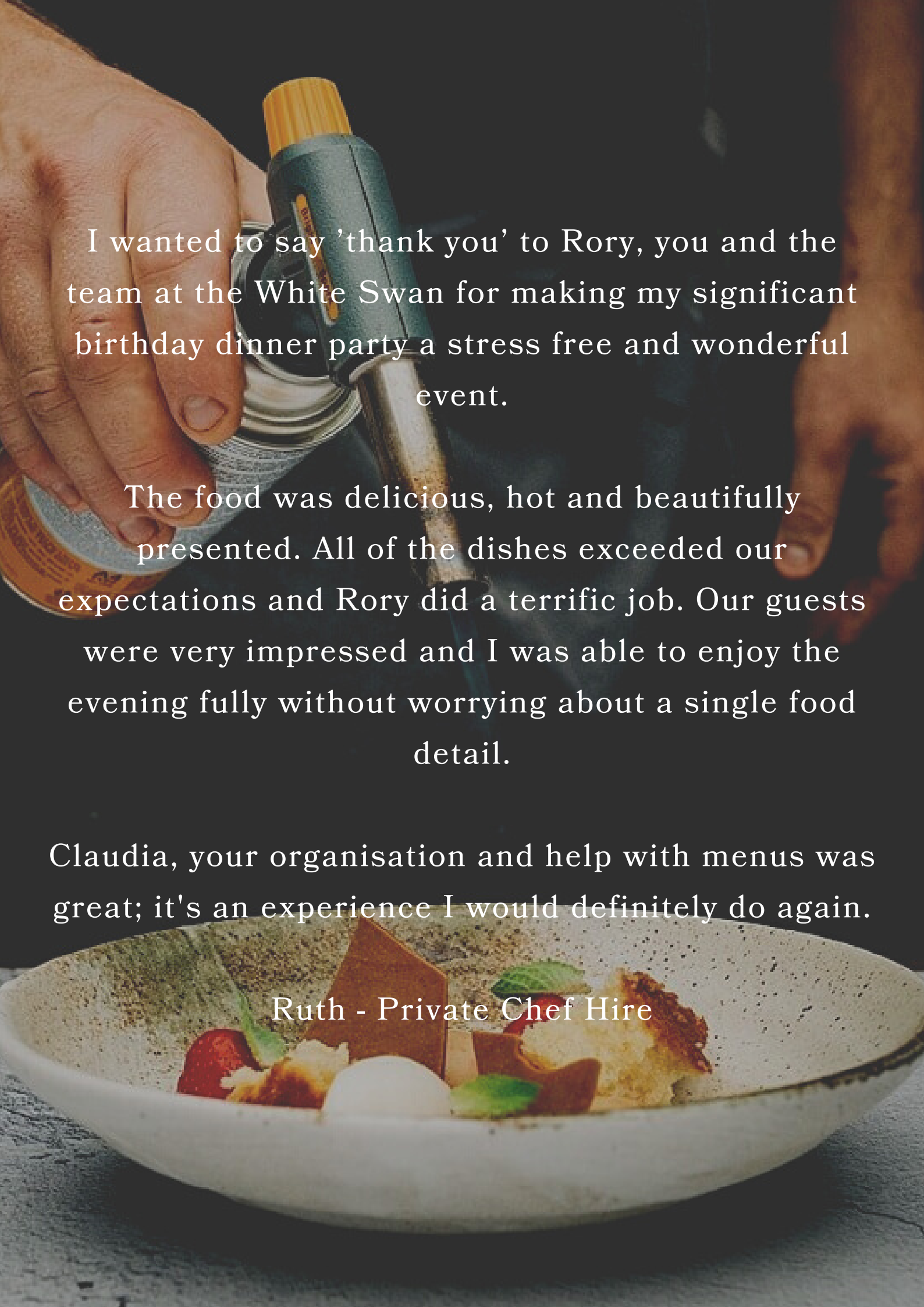
You can find her work on
www.claudiarosecarter.co.uk

Pricing starts at £800 for short-coverage weddings, £1,600 for full coverage or £350 for events (3 hours minimum).

Contact
claudiarosecarter@gmail.com

Mini Portfolio





I wanted to say 'thank you' to Rory, you and the team at the White Swan for making my significant birthday dinner party a stress free and wonderful event.

The food was delicious, hot and beautifully presented. All of the dishes exceeded our expectations and Rory did a terrific job. Our guests were very impressed and I was able to enjoy the evening fully without worrying about a single food detail.

Claudia, your organisation and help with menus was great; it's an experience I would definitely do again.

Ruth - Private Chef Hire



FAQ's

Do we need to provide crockery + cutlery?

There are no additional charges for provision of cookware or crockery up to 20 guests. A separate quote can be provided if numbers exceed this.

How much is the Chef Hire fee?

If you wish to opt for a Chef on site to make your event that bit more luxurious (and do the washing up after!) there is an additional charge of £75 per hour on the following suggested basis:

3/4 course lunch or dinner: Approx 4 hours (£300)

3-6 course seated wedding meal: Approx 6 hours (£450)

Full day Chef hire (breakfast, lunch + dinner): Flat rate of £750 per day

Can you supply waiting staff?

Yes, we have a great team that we can call on to assist with serving + clearing food plus serving drinks. They are £20p/h per staff member.

Do you offer a bar service?

We can happily provide a full bar service or wine pairing packages. Should you require glassware hire we can organise this additionally.

Do you require a deposit?

We ask that the final balance is paid at least 7 days prior to the event via BACS or payment link. For larger events we ask for a £1,000 deposit.

I would like a quote, how do we proceed?

Please email claudia@whiteswanshawell.com with full details of your event. We can't wait to discuss more with you!

"THERE IS NO LYING IN THE KITCHEN. YOU EITHER CAN—OR CAN'T—MAKE AN OMELET. YOU EITHER CAN—OR CAN'T—CHOP AN ONION, SHAKE A PAN, KEEP UP WITH THE OTHER COOKS, REPLICATE AGAIN AND AGAIN, PERFECTLY, THE DISHES THAT NEED TO BE DONE. NO CREDENTIAL, NO AMOUNT OF BULL****, NO WELL-FORMED SENTENCES OR PLEAS FOR MERCY WILL CHANGE THE BASIC FACTS. THE KITCHEN IS THE LAST MERITOCRACY—A WORLD OF ABSOLUTES; ONE KNOWS WITHOUT ANY AMBIGUITY AT THE END OF EACH DAY HOW ONE DID."

ANTHONY BOURDAIN

use this space to take notes during our consultation!