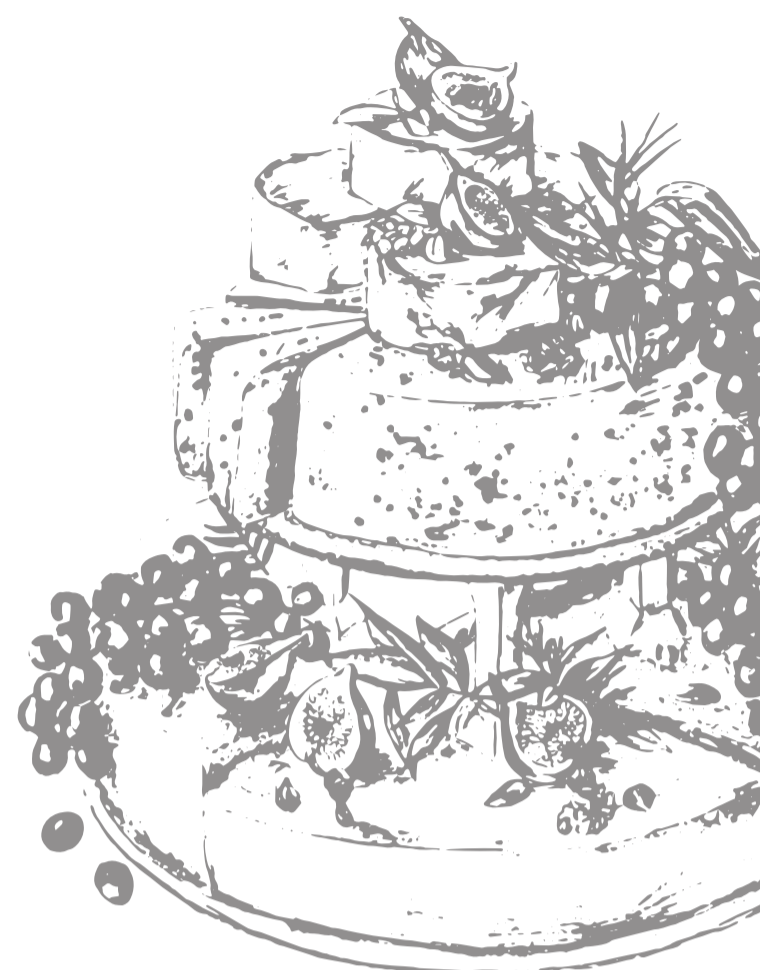


Bespoke Cheese Celebration Cakes and Stacks

A variety of Artisan Cheeses carefully chosen to create a balanced, visually tasteful tiered cake for any happy day or occasion.

This is a great way to feed lots of people and can be incorporated into a Grazing Platter or Picnic menu or used to feed your evening guests as part of a buffet.

See our cheese range to choose your cheese selection it's a good idea to include a balance of blue, soft and cheddar type cheeses.



Cold Eating Pie Celebration Cake / Stacks

Our pie celebration cakes are always popular with the men and create a talking point.

Our pies are award winning pies, we make a traditional Pork Pie and a Chicken & Ham Pie both pies can be incorporated into a stack. We Garnish the stack with fresh herbs.

This is a great way to feed lots of people and can be incorporated into a Grazing Platter or Picnic menu or used to feed your evening guests as part of a buffet with the addition of chutneys, mustards and pickles to accompany them.

Stacks / Alternative Wedding Cakes	Planning	Deliver	Member of staff to present & remove	80 – 100 People approx. Price	100 – 130 People approx. Price
Cheese Stack Garnished with Fruits / Flowers / Herbs	√	√	x	£180.00 Approx. 8kg	£250.00 Approx. 12kg
Cheese Stack with Condiments, Crackers, Bread	√	√	√	£360.00	£490.00
Cold Eating Pie Stack / Wedding Cake	√	√	x	£130.00	£185.00
Cold Eating Pie Stack / Wedding Cake	√	√	√	£220.00	£275.00

Cheese Stacks approx. £22.50 per kg

Delivery only includes delivery to the venue into a Fridge



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www.towburycourtfinefoods.co.uk

www.hartwellsoftowcester.co.uk

Terms of booking • Confirmation of all bookings must be made by Letter or Email, along with the date of your event. • A Non-refundable deposit (Amount to be confirmed on booking depending on booking details) is required 120 days before your event, Payment can be made by BACS, Cheque or Cash, made payable to "Towbury Court Fine Foods Ltd". • Final numbers must be given at least 14 days prior to your booking and no decrease in numbers will be accepted after that date, payment is due on arrival of invoice. • Towbury Court Fine Foods Ltd must be notified if any of your guests have any allergies or special dietary requirements as soon as possible before your event, please note that we handle allergy containing ingredients in our production kitchen and store room. • Cancellation within 60 days of the event will be charged at 50% of the total cost. For cancellations of less than 30 days you will be charged 100% of final invoice. All cancellations must be in writing. • We will endeavor to keep within the menu subject to seasonal availability in the event that the produce is not available a suitable alternative will be provided. • Tasting Menus are charged at price per head, cost is removed from final bill if we cater for your event. • Additional charges may be added for hiring of catering equipment depending on menu choices. • Towbury Court Fine Foods Ltd currently have a consistent 5 stars food hygiene rating. • All buffet foods should be removed after 90 minutes in accordance with the current Health and Safety guidelines. • Parking spaces are required at the function with ease of access to the cooking area. • Any equipment hired on your behalf, lost or damaged by you or any guest will be charged at the full replacement cost. • Tasting menus will be charge and deducted from the final invoice if the booking goes ahead.