



CORPORATE CATERING



Events catered beautifully across the South West

Queen & Whippet

ABOUT US

Queen and Whippet are the go-to caterers for exceptional food at events across the South West. Our clients trust us to execute their most important corporate events flawlessly. By creating menus that showcase their brand and values, we ensure the event leaves a lasting impression.

Led by award-winning chef Pete and corporate event expert Jo, and backed by a highly trained and experienced team, we tailor innovative, sustainable and delicious catering concepts to the individual needs of each client.

“Queen and Whippet were brilliant on every level. Super quick to respond and immediately understood what we needed. The food was also incredible - varied and delicious, and Pete was very accommodating to various dietary requirements. 10/10 would recommend to anyone looking to cater a corporate event.”

Soho Home





EVENT CONNECTIONS

In our ten years as one of the South West's premier caterers, we've worked with some of the best suppliers in the industry. Our clients get access to our little black book of venues, florists, hire companies, stylists, and anyone else you need to make your event memorable.



LOCALLY SOURCED

Our menus reflect our commitment to using local and seasonal produce. Every decision is made with sustainability in mind and we're proud to champion businesses who share our values.





MENUS

Our menus can be taken as they are, or we can use them as a starting point to create your own.

We'll tell your brand story, incorporate a theme and fit your dietary requirements.

Here we've listed a condensed sample of our menus. Please enquire for full menus and allergen information.





CANAPÉS

MEAT

Beef carpaccio, lardy croute, mustard mayo, pickled shallot
Pork cracker, apple and pear compote, mustard leaves
Black pudding and ham hock croquette, pickled plum
Chicken and leek terrine, croute, piccalilli

FISH

Kedgeree arancini, lime pickle
Citrus cured trout, squid ink cracker, lime mayo
Crab muffin, cream cheese, chive
Smoked mackerel mousse, cone, black sesame grissini

VEGETARIAN

Charcoal cookie, blue cheese gelato
Dauphinois fritter, wild garlic mayo, pickled wild garlic seed
Cauliflower cheese vol-au-vent, powdered pineapple
Beetroot cracker, whipped goat cheese, garden herb

VEGAN

Kimchi tart, katsu mayo
Kelp tapenade, seaweed crisp, pickled walnut
Root bhajia, mint soya labneh
Roast carrot, charcoal, shallot

DESSERT

Berry tart
Rosé champagne jelly cubes, glitter
Chocolate and ginger truffle
Cannoli, mascarpone, hazelnuts



“If you want to use a dedicated team who really care about all of the details, Queen and Whippet are for you. They are available to chat to at any time through every last detail. They are simply amazing. It was a complete tailor-made experience! Thank you!”

Tara Guinness



PARTNER DINNERS

Let us create sophisticated and nutritious menus for when your senior management team get together.

STARTER

Confit Devonshire duck leg, potato bread, torched orange, hummus

Hereford Beef brisket, waffle, slaw

Citrus cured Cold Stream trout, fennel, lime, caper berry, sourdough croute

Seared scallop, miso butter, kale, lemon oil

Peach, pickled apple, mozzarella, hot honey dressing, rocket (v)

Pickled mushroom tart, broad bean and radish salad (vg)

MAIN

Hay brined chicken, corn puree, green beans, chilli, baby potatoes

Pork shoulder, shallots, gherkin, carrot ketchup, dauphinois

Torched mackerel, beetroot, new potato, horseradish, nettle oil

BBQ glazed cod cheeks, burnt corn, buttered potatoes, parsley puree

Griddled courgette, dill, chervil, yoghurt, braised barley (v)

Grilled king oyster mushroom, saffron risotto, pea and charred gem (vg)

Pressed celeriac, roast celeriac puree, puy lentil, chive oil (vg)

DESSERT

Strawberries, yoghurt, honey, marjoram, oat crumb

Miso milk tart, poached plum

Sticky toffee pudding, salted caramel, soured cream

Berry tart, coulis (vg)





BOWL FOOD

A slick solution for providing substantial, varied options for larger standing receptions.

MEAT

Beef shin, creamy mash, jus
Cider and chicken casserole, apple dumplings
Irish lamb stew, crispy cabbage

FISH

Smoked mackerel kedgeree, egg
Flaky pollock, new potatoes, samphire
Mac 'n' cheese, crab

VEGETARIAN

Gnocchi, wild mushroom, mushroom and tarragon cream sauce
Vegetarian haggis, mash, pickled turnips
Cauli shawarma, bulgur wheat, paprika yoghurt

VEGAN

Seared tofu, greens, coconut rice, XO sauce
Braised mushroom, creamy polenta, charred baby gem, pesto
Miso aubergine, tomato and chickpea curry

"A BIG thank you to Pete and his team at Queen & Whippet, for making our corporate event a success. Right from the beginning he understood the importance of providing the best service possible for our high-value customers. The whole experience was seamless, demonstrating professionalism and flexibility to accommodate our needs."

The service staff on the day were great. Professional and friendly and the food was superb. The evidence was in the many empty food bowls we had at the end. We absolutely recommend Queen & Whippet. Thank you, Pete and team!!"

KLM Airlines





FOOD STATIONS

MEAT

Lemon, thyme and fennel chicken thigh
Seared beef onglet, chimichurri
Lamb shawarma tacos

FISH

Sake and ginger trout, salsa verde
Homemade fish finger sandwiches, tartar
Smoked mackerel and apple fishcakes, dill oil

VEGETARIAN

Cauliflower shawarma tacos, soured cream
Squash, feta and herb samosa
Quinoa, cheddar, red onion burger, chilli relish

VEGAN

Miso aubergine, tomato salsa
Toasted hazelnut, potato and celeriac stuffed cabbage rolls
Potato and pea fritters, spring onion and parsley salsa

SALADS (all vg)

Heritage tomato, olive oil
Braised baby gem, samphire, lemon zest
Seaweed, potato, spinach
Green beans, shallot, chilli
Giant cous-cous, garden herbs

“Q&W were an absolute pleasure to work with on the lead up and across the event days, they genuinely couldn't have done more to ensure everything ran smoothly, producing delicious food and a brilliant service, attending to our guests and looking after my team. We will absolutely recommend them again.”

Bluebird Events



DRINKS

As a full-service caterer, we can provide a drinks menu tailored to your event.

Please get in touch with us to receive our current wine list and cocktail menu. Our bar experts can create cocktails bespoke to your theme, advise on wine pairings for your dinner choices and recommend the perfect locally-roasted coffee.

We can also supply staff, bar furniture and glassware to serve your own drinks if you wish to provide them yourself.

