

PINKERTON'S

CONFERENCES



Pinkerton's is a well established catering company, experienced in all areas of events from the planning to the food and to all the small details that will make your next event stand out. We take great pride in looking after each of our clients and offering a personal service.

As a small company, we partner with local suppliers where possible to support like-minded businesses and bring the best flavours to your events. Pinkerton's knows that catering is a major part of an event, no matter how big or small, our food is prepared in house by our knowledgeable team and we love to take the creative approach to customise the food to suit you.

Our Events team are there from the initial enquiry through to the event to support you in your conference planning.

The following suggestions and prices are for your guidance. Please contact us for a quote based on your requirements and budget.



CONFERENCES

MENU 1

ARRIVAL

Coffee, organic breakfast tea and selection of interesting teas

FIRST BREAK

Pastries

Coffee, organic breakfast tea and selection of interesting teas

LUNCH

Assortment of meat and vegetarian sandwiches and wraps

Fruit platter

Homebaking

Coffee, organic breakfast tea and selection of interesting teas

Sparkling water and selection of juices

AFTERNOON BREAK

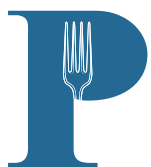
Homemade biscuits

Coffee, organic breakfast tea and selection of interesting teas

£27.90 plus vat per person

Upgrade your lunch with a mug of seasonal soup
for £3.30 per person

All prices exclude VAT





CONFERENCES

MENU 2

ARRIVAL

Coffee, organic breakfast tea and selection of interesting teas

FIRST BREAK

Pastries

Yoghurt, fruit compote and granola

Coffee, organic breakfast tea and selection of interesting teas

LUNCH

Cold buffet *Select 5 menu items*

Fruit platter

Homebaking

Coffee, organic breakfast tea and selection of interesting teas

Sparkling water and selection of juices

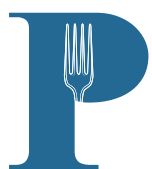
AFTERNOON BREAK

Homemade biscuits

Coffee, organic breakfast tea and selection of interesting teas

£29.90 plus vat per person

All prices exclude VAT





CONFERENCES

MENU 3

Fresh fruit bowl available all day

ARRIVAL

Coffee, organic breakfast tea and selection of interesting teas

FIRST BREAK

Pastries

Yoghurt, fruit compote and granola

Coffee, organic breakfast tea and selection of interesting teas

LUNCH

Hot buffet 2 mains, 2 sides and 2 desserts

Coffee, organic breakfast tea and selection of interesting teas

Sparkling water and selection of juices

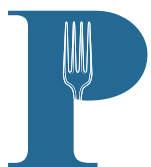
AFTERNOON BREAK

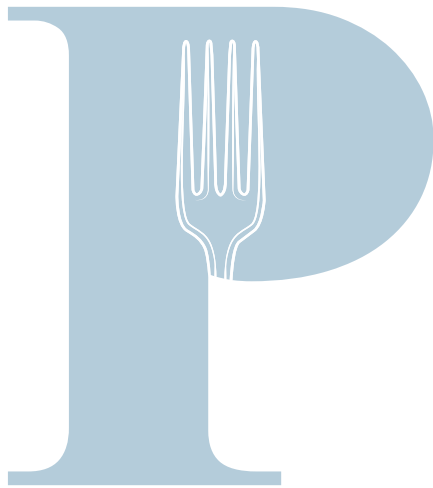
Homemade biscuits

Coffee, organic breakfast tea and selection of interesting teas

£33.90 plus vat per person

All prices exclude VAT





All our conference packages include organic whole milk and locally sourced oat milk with all coffee and tea breaks.

Our staff and equipment for catering services are included in these prices including linen cloths for serving stations.

Tap water is available from water stations throughout your event.

Bottled speakers water is included in the package and will be replenished during each break, please inform us in advance of speaker numbers and timings .

With advanced warning we can cater for most dietary requirements, additional charges may apply.

Prices based on minimum numbers of 40 people.

Final menus, numbers and dietaries required 10 working days before event date.

ADD ONS:

Please enquire to discuss.

Cans of juice and fizzy drinks **£1.95 per can**

Individual bags of crisps and popcorn **£1.30 per pack**

Flapjack bars **£1.80 per person**

Additional finger food or salad **£3.95 per person/choice**

Additional main dish **£3.95 per person/choice**

Additional refreshment break **£3.95 per person/break**

Additional milk and yoghurt alternatives
– coconut, soy, almond or other **£?**

T/A Vegware packaging

All prices exclude VAT

Prices valid from February 2026–February 2027

POST CONFERENCE DRINKS PACKAGE

Why not finish up your conference with a networking reception catered by Pinkerton's allowing your colleagues to relax and celebrate their efforts for the day.

Our team has created the packages below with their expert knowledge, and have combined the most popular and enjoyed flavours. All our wines are sourced from local suppliers to include the finest selection including vegan and organic options. Our beer selection include some of the usual international favourites as well as local breweries. We produce our own non alcoholic homemade seasonal cordial which is the perfect option to ensure all your guests are catered for.

If you have a budget in mind or would like to discuss your event further please contact our events team.

Demie

2 glasses of house wine or soft drinks **£12.50pp**

Magnum

2 glasses of prosecco or soft drinks **£12.40pp**

Jeroboam

2 glasses of prosecco, wine, beer or soft drinks **£13.40pp**

Imperial

All drinks on a sale or return basis and cash bar option available. Please contact us to discuss.



POST CONFERENCE MENU

NIBBLES

This menu is suited for a relaxed self service. If you would like served nibbles please refer to our canapé menu.

3 choices per person £7.75 | 5 choices per person £12.90 | 6 choices per person £15.45

- Honey and mustard chipolatas
- Lamb kofta and yoghurt dip
- Glazed chicken skewer with peppers
- East Coast Cured charcuterie
- Smoked salmon wrap with lemon & dill cream cheese
- Tiger prawns with a Japanese mayo
- Caramelised onion tart
- Antipasti skewers (vegetarian or vegan)
- Crudités and homemade dips
- Selection of Scottish artisan crisps
- Popcorn and sesame roasted nuts
- Homemade cheese straws and sables
- Courgette and feta cakes
- Selection of olives and pickles



CANAPÉS

This menu is suited for a relaxed self service. If you would like served nibbles please refer to our canapé menu.

3 choices per person £10.40 | 5 choices per person £17.40 | 6 choices per person £20.85

Fish

Cold

- Smoked salmon tartare on mini oatcakes with salsa verde
- Smoked sea trout on a rye charcoal cracker with Finnish mustard
- Cured trout and pickled cucumber with dill and mustard cream
- Curried prawns and mango chutney poppadom bite
- Beetroot blinis with horseradish and hot smoked salmon
- Tiger prawn with chilli, lime and Japanese mayo
- Smoked mackerel pâté on Nordic rye with seasonal pickle

Warm

- Smoked cod cakes with herb mayo
- Smoked salmon and dill tartlets with crispy capers
- Cod goujon with tartar sauce

Meat

Cold

- Rare roast beef, wholegrain mustard and cornichon on rye
- Venison carpaccio crostini with truffle mascarpone and rocket
- Game terrine with piccalilli
- Chicken liver parfait with cherries and smoked duck on rye crackers
- East coast cured chorizo, focaccia, gordal olive

Warm

- Yorkshire pudding with beef and horseradish crème fraîche
- Merguez sausage with mint yoghurt dip
- Cider glazed chipolatas with a mustard mash
- Haggis bon bon and neep puree
- Chicken and black pudding croquette with a spiced apple compote
- Game meatballs with redcurrant relish
- Confit duck croquette with plum

Vegetarian

Cold

- Parmesan sable with Crowdie and celery relish
- Quail egg, dill mayonnaise on dark rye
- Whipped goats cheese, crushed pea and mint crostini
- Whipped blue cheese with pecan, dried cranberries and chicory on oatcake
- Rosemary shortbread topped with cherry tomatoes and feta

Warm

- Mac and cheese croquettes with Pink's chutney or hot sauce
- Arran oak smoked cheddar tart with apple chutney
- Beer battered sun-blushed tomatoes with skordalia
- Roast red pepper tart with harissa
- Caramelised onion tart with pecorino

Vegan

Cold

- Antipasti skewer
- Homemade focaccia with wild mushrooms
- Falafel with spiced hummus

Warm

- Spiced pea fillos
- Baked mini potatoes skins with sun-dried tomatoes and za'atar
- Chermoula spiced aubergine and tofu skewers
- Tempura cauliflower bites with coconut yoghurt
- Truffled polenta and mushrooms

Sweet Options

- Treacle tart with bramble jam
- Chocolate brownie with hazelnut cream
- Coconut macaroons
- Banoffee pie
- Summer berry tart with lemon curd
- Mini key lime pie
- Chocolate cups with chocolate mousse



Staff and equipment
from £4.95 per person

All prices exclude VAT