



Event Catering



Canapés *package*

For a party, a picnic or pop up.

For the lighter style event. Designed for people to graze throughout. A refreshing drink in one hand and a snackette of something delicious in the other, as they make their way amongst the crowds. Just bites that turn up, look beautiful, taste sensational and can be enjoyed when you or your guests desire.

Spring / Summer 2026 Choices >

Canapés

Spring/Summer 2026

Choose your selection of any three from below,
prices start from £15 per person

Meat

Confit Chicken Nugget,
Tomato Butter

-

Ham Hock Croquette,
Aioli

-

Chicken Liver Parfait on
Brioche

Vegetable

Comte Gougeres

-

Aubergine Caponata on
Focaccia

-

Saffron Arancini

Fish

Smoked Mackerel,
Cucumber on Rye

-

Anchovy and Ricotta on
Sourdough

-

Salt Cod Croquettes, Aioli





Feasting *package*

Sharing the love and the platters

Reflecting the same casual style of our canapés package but with a little more substance. A good feed without the worry, mingling is possible and no need for strict timings or a table plan. A healthy spread that is as much as delight for the eyes as it is the belly.

Spring / Summer 2026 Choices >



Plates / Dishes / Dips

Sourdough Bread, Salted Butter

Rosemary Focaccia, Arbequina Olive Oil

Red Pepper and Hazelnut Romesco

Harissa Spiced Hummus

Gordal Olives, Salted Almonds

Iberico Charcuterie

Smoked Mackerel Pate on Rye

Neals Yard Cheeses, Pear and Ginger

Chutney, Crackers

Focaccia Sandwiches

Pastrami, Emmental, Mustard, Gherkin

Brie, Apricot and Chilli Chutney

Salads

Chicken Caesar

Roast Beetroot, Goats Cheese, Hazelnut and Apple

Feasting

Spring/Summer 2026

**Pick and choose to create your feast,
*priced on selection / choices***

Whole Cakes:

Orange and Almond

Carrot Cake

Chocolate and Guinness

Basque Cheesecake

Individual Desserts:

Chocolate Mousse Pots

Lemon Posset and Rhubarb

Sit Down Dinner *package*

For a gathering around a table.

Seasonally designed menu that encompasses everything you want your evening to be about. Depending on the occasion, the team will work closely with your requirements in order to create something truly memorable. From start to end, every flavour and plate will be considered.

Spring / Summer 2026 Choices >





Classic Menu *Spring/Summer 2026*

£65 per person

All snacks included, one main & dessert from choice below.

Snacks to share

Sourdough Bread and Butter

Gordal Olives and Almonds

Whipped Ricotta and Anchovy on Rye

Parmesan Gougeres

Charcuterie and Pickles

Main

Chalkstream Trout, New Potatoes, Braised Fennel and Salsa Verde

Roast Chicken, Saffron Potatoes, Tomato and Olive

Aubergine Caponata, Lemon & Garlic Couscous, Basil

Dessert

Salted Caramel Dark Chocolate Mousse, Raspberries

Lemon Meringue Parfait, Honey and Thyme



Luxury Menu *Spring/Summer 2026*

£100 per person

Choose one from each course below, bread always included.

Snack

Sourdough Bread and Butter

Starter

Prawn and Scallop Tortellini, Tomato, Courgette and Basil Puree

Duck and Pistachio Terrine with Apricot and Cornichon

Westcombe Ricotta and Asparagus Salad, Hazelnut Dressing

Main

Sussex Beef Sirloin, Pomme Puree, Roscoff Onion, Red Wine Sauce

Wild Sea Bass, Lobster Bisque, Braised Fennel and Ratte Potatoes

Summer Truffle Gnocchi, Peas and Broad Beans and Parmesan

Dessert

Custard Tart, Elderflower and Strawberries

Dark Chocolate Pavé, Creme Fraiche and Hazelnut

Bar *package*

Time to raise our glasses.

To compliment whichever food style you choose, we will be happy to provide delightful beverages to elevate the experience. Alongside your menu design it will be all about bringing the perfect pairing so that you can relax and enjoy knowing that everything is covered.

Bar Style / Setups >



Drinks

Choose a bar set up from below,
prices upon beverage selection

Simple Bar

A streamlined bar service, a glass of fizz on arrival and a selection of wine, beer or soft drinks served throughout

Full Bar

A complete bar experience, an arrival drink of your choice, a curated selection of wine, beer, spirits and soft drinks and a bespoke signature cocktail designed specifically.

Specialty Coffee Bar

A premium coffee experience. Specialty coffee from Cast Iron Coffee Roastery. The perfect addition to any event.

All packages can be fully tailored to suit weddings, corporate functions and private events with menu customisation.





Wine Tasting *package*

Where the wine takes center stage.

For something slightly unique, that has your guests interacting, tasting and enjoying new wine. Designed by your wine desires, Rachel Fellows our in-house sommelier, will create and host a tasting not only to suit the occasion, but that will make the occasion.

Completely bespoke, these tastings can be their own event, food is simply advised, so you can keep on sipping.

Priced on selection



Feedback

**“I didn't think I could love Juniper
any more than I already do**

... until they hosted lunch for my "special" birthday. The staff are exceptional - warm, friendly and rock-solid professional. The food was, as always, outstanding. A three course meal for 21 people in a small space is a big ask, and they exceeded all my expectations.”

Kate Pluck, January 2026



Feedback

The food was of the highest quality, absolutely delicious and beautifully presented...

The team have provided a delicious bespoke Christmas lunch for Greening Arundel in 2023. Then in 2024 catered a sustainable picnic for the Green Team. In both cases, the menu was drawn up to respond to ethical and dietary requirements. In 2025, we commissioned them to cater our "Big Green Welcome to Arundel" event at the train station, at which the Duke of Norfolk and Mayor of Arundel were the guests of honour. Over 40 people enjoyed an incredible spread set-up under the railway arches. Guests commented that the food was extremely fresh and flavoursome. I expect to use Juniper's catering service again and am delighted to provide the highest recommendation.

Katrina Murray, Co-Chair of Greening Arundel, 2025

Contact

Get in touch with us

WEBSITE

www.juniperarundel.co.uk

EMAIL

info@juniperarundel.co.uk

PHONE

07719 386405 / 07753 356848

