

Event Catering



About

It all started with a café

Three people with a common passion. With a wealth of hospitality, cooking and baking experience, we opened our site together in Arundel in 2022. Striving to create something that allows people to get together and enjoy the simple pleasure of wonderful food, in a warm and friendly space. Since then, we have grown into a dedicated team of people, all with this shared vision.

Learn more **about us**

Bringing Juniper to you

Good things, simply done.

Whether you are hosting a party, planning a wedding, or gathering some friends, we offer bespoke catering for any occasion.

Keeping to our focus of *good things, simply done*, it's all about bringing the Juniper fare to you. We are an experienced team that strives to deliver the best quality in all aspects and we are ready to create and cater, to make your event one of a kind.





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.

Autumn / Winter 2026 Choices >

Canapés

Autumn / Winter 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.

Autumn / Winter 2026 Choices >

Feasting

Autumn/Winter 2026

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

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.

Autumn / Winter 2026 Choices >

Classic Menu *Autumn/Winter 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 with Pomme Puree, Cavolo Nero, Wild Mushroom Sauce

Squash, Roast Cauliflower, Lemon and Cumin Couscous and Almond

Dessert

Salted Caramel Chocolate Mousse with Pear

Lemon Meringue Parfait, Honey and Thyme





Luxury Menu *Autumn/Winter 2026*

£100 per person

Choose one from each course below, bread always included.

Snack

Sourdough Bread and Butter

Starter

Prawn and Scallop Tortellini with Chorizo Sauce

Duck and Pistachio Terrine with Apricot and Cornichon

Winter Salad of Beetroot, Goats Curd, Hazelnut and Apple

Main

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

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

Herb and Parmesan Gnocchi, Wild Mushrooms and Truffle

Dessert

Custard Tart, Poached Quince and Orange

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 stream lined 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.



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

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