



VIVA CORPORATE CATERING LTD.

Registered Address: Mezzanine Floor, Winston Churchill House, 8 Ethel Street, Birmingham. B2 4BG.

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Email: mail@vivafoods.co.uk | Web Site: www.vivafoods.co.uk

Please make all payments to "Viva Corporate Catering Ltd.", transfer to Sort Code 20-68-10 Account Number 13395804 or call to pay by card.

Thank you for downloading our information pack.

We hope you find enough about us here and on our web site to start using us for your corporate catering needs. You will not be disappointed! We are continuously gaining more regular clients due to our quality of service and of course our food.

Whether you have ordered catering for your company for years or are just starting out you will soon appreciate working with us. We strive to give you a completely headache free service that arrives on time and is exactly what you ordered. We are continuously varying our day to day menus to keep it interesting and pay strict attention to any feedback given.

We consider that the corporate catering is weak. Many caterers do not go the extra mile to give ultimate service, quality for raw ingredients and attention to detail in the preparation and final presentation.

All of our platters come with a printed menu so you can see exactly what is available and all dietary requirements are separately contained and clearly labeled. It always looks and tastes great!

You can even order on the day if an emergency meeting comes up or one didn't quite make it into the diary.

Attached are copies of our menu flier and our fillings grid. We look very much forward to working with you!

Faithfully,

Jane Doffart

Director – mail@vivafoods.co.uk

*"If more of us valued food and cheer and song above hoarded gold,
it would be a merrier world." – J.R.R. Tolkien*

"There is no love sincerer than the love of food" – George Bernard Shaw

"A dinner lubricates business." – Sir William Scott (1st Baron Stowell)

"SERVICE"

The Watchword of Viva Corporate Catering Ltd.

For franchise/investment opportunities go to www.vivafoods.co.uk/associates

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About Us

If you are looking for excellent corporate catering then you have found one of the best in Birmingham. We are an independent business and have full knowledge of what makes a great catering service (namely reliability, punctuality, accuracy, high quality and great value). Sandwich from Viva

Enjoy the freshly cut baguettes, sandwiches, wraps and rolls for every one of your meetings, seminars, training classes and events. Add to this, fruit, cakes, crisps, salads, crudities, cold or hot savouries and you have a very happy and productive meeting in the making!

We aim to provide a complete service for corporate catering needs. We have a varied menu which covers basic meetings up to luxury client and director meetings.

For those requiring regular catering we take the headache and worry out of the process by being utterly reliable and also being flexible enough to service your needs requiring very short notice to handle the catering for an emergency meeting or forgotten order.

Quality

We work from a dedicated catering premises unlike many who work out of sandwich shops or joint use properties.

Due to our diverse menus we can also offer contract catering which continues to be varied and exciting for delegates. We also cater for all dietary requirements such as vegan, Halal, nut allergies, wheat allergies etc. You can remain confident for longer contracts that we can deliver for the long term and everyone will be very satisfied!

We also run a feedback system so that your orders can be continuously tweaked and perfected.

Enjoy the freshness and quality that a bespoke corporate caterers can offer with excellent value, presentation and reliability — always.

We look forward to hearing from you!

Notes


Feel free to try us out – If you require a regular caterer you can either have a free sample or get your first order (up to first 15 heads) for half price.

For larger orders (generally 40 heads and above) or frequent orders (minimum 4 buffets or 25+ heads a week) discounts are negotiable and contracts are available fixing the price for 6 months.

Wherever possible please give us as much notice as you can, also let us know of any last minute changes on the morning of delivery. However, don't worry, we can change gears fast and have been known to supply an emergency buffet or last minute order within 20 minutes!

We are very well set up to receive all of your communication. You can call, fax or email at any time. All methods are received instantly by our team. We will reply immediately to confirm we have received your order.

Please have all trays and lids provided made ready for collection, there will be a surcharge if trays are lost. We will arrange a suitable time to come and collect them from you. We try to supply all invoices wherever possible by email to minimise waste. These are emailed weekly with any purchase orders/cost centre codes or other information you may require to identify them. We do everything we can to ensure the smallest carbon footprint possible.

Payment Options All cards, Cheques, Invoice, Purchase Order or BACS

Name Viva Corporate Catering Ltd.
Sort Code: 20-68-10 A/C No.: 13395804

VAT registration number 939 5191 86
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PRICE PROMISE

We will beat any like-for-like quote on corporate buffets to be delivered within the city centre.



Viva

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CONTACT US NOW!!

We offer the full business catering package from small meetings to large conferences, from regular big training sessions to packed lunches for travelling delegates. The menus are flexible and you can be as specific as you want with regards to choices of fillings, nibbles, drinks etc.

Viva is a fast expanding & very popular catering business. All buffets are supplied with paper plates, napkins and disposable cutlery as standard. Please let us know if you do not require these. The Luxury menus and options come with more substantial disposables.

If you are thinking of changing supplier, have a new need for regular catering or just want to find out what you're missing then think of us! We won't disappoint and you will find out why we are rapidly expanding and earning our brand name which will soon take national.

If you need extra variety then try our themed buffets! Choose from Classic, Best of British and British Imports, Oriental and Asian, European, Tex-Mex and Fusion (mixture of all). See our fillings grid for an idea of what you can have.

QUICK MEETING PLATTER 1

White and granary baguettes, white, granary and wholemeal sandwiches, deli style rolls and wraps. £2.20 per head (£2.59 inc VAT)

QUICK MEETING PLATTER 2

White and granary baguettes, white, granary and wholemeal sandwiches, deli style rolls and wraps plus platters of Kettle Chips. £2.70 per head (£3.17 inc VAT)

QUICK MEETING PLATTER 3

White and granary baguettes, white, granary and wholemeal sandwiches, deli style rolls and wraps plus platters of Kettle Chips and cold savouries (cheese and bacon lattices, savoury eggs, mini sausage rolls or cocktail sausages). £3.60 per head (£4.23 inc VAT)

QUICK MEETING PLATTER 4

White and granary baguettes, white, granary and wholemeal sandwiches, deli style rolls and wraps plus platters of Kettle Chips and mini cakes (generally 5-6 varieties). £3.10 per head (£3.64 inc VAT)

INDIVIDUAL LUNCH MENU

Packed lunch bag with one and a half sandwiches/baguettes, crisps, chocolate, piece of fruit and a bottle of water or can. £5.50 per head (£6.46 inc VAT)

MEETING MENU 1

White and granary baguettes, white, granary and wholemeal sandwiches, deli style rolls and wraps plus platters of Kettle Chips, mini cakes (generally 5-6 varieties), fruit selection (seasonal but generally bananas, grapes, apples, oranges, pineapple, melon or strawberries) and drinks (juices, smoothies and sparkling drinks). £4.60 per head (£5.41 inc VAT)

MEETING MENU 2

White and granary baguettes, white, granary and wholemeal sandwiches, deli style rolls and wraps plus platters of Kettle Chips, mini cakes (generally 5-6 varieties), fruit selection (seasonal but generally bananas, grapes, apples, oranges, pineapple, melon or strawberries), cold savouries (cheese and bacon lattices, savoury eggs, mini sausage rolls or cocktail sausages) and drinks (juices, smoothies and sparkling drinks). £5.50 per head (£6.46 inc VAT)

MEETING MENU 3

White and granary baguettes, white, granary and wholemeal sandwiches, deli style rolls and wraps plus platters of Kettle Chips, mini cakes (generally 5-6 varieties), fruit selection (seasonal but generally bananas, grapes, apples, oranges, pineapple, melon or strawberries), hot savouries (seasonal varieties of Indian, Chinese, Tex-Mex, Best of British and European flavours) and drinks (juices, smoothies and sparkling drinks). £6.85 per head (£8.05 inc VAT)

MEETING MENU 4

White and granary baguettes, white, granary and wholemeal sandwiches, deli style rolls and wraps plus platters of Kettle Chips, mini cakes (generally 5-6 varieties) and fruit selection (seasonal but generally bananas, grapes, apples, oranges, pineapple, melon or strawberries). £4.10 per head (£4.82 inc VAT)

PARTY/NETWORKING MENU

White and granary baguettes, white, granary and wholemeal sandwiches, deli style rolls and wraps plus platters of Kettle Chips, mini cakes (generally 5-6 varieties) and cold savouries (cheese and bacon lattices, savoury eggs, mini sausage rolls or cocktail sausages). £4.10 per head (£4.82 inc VAT)

DIRECTORS/CLIENT/LUXURY MENU

Gourmet Mini Roll and Wrap selection (luxury fillings), Luxury hot and cold mini savouries, selection of side salads, luxury seasonal fruit platters, gourmet biscuit platter, luxury cream cakes and organic drinks selection. It looks gorgeous and tastes amazing, go for this if you want to impress! £10.70 per head (£12.57 inc VAT)

INDIVIDUAL LUXURY MENU

Lunch platter with gourmet mini rolls and wraps, luxury cold savouries and crisps with a separate side salad and pasta salad. £12.00 per head (£14.10 inc VAT)

Desert platter with mini chocolates, chocolate biscuit selection, luxury cream cake and finger fruit. Bottle of water and fruit juice.

REFRESHMENTS

Tea and coffee, drinks (juices, smoothies and sparkling drinks), biscuit selection £2.00 per head (£2.35 inc VAT)

CONTINENTAL BREAKFAST MENU

Croissants, pastries and muffins, ham, cheese, preserves, yoghurts, drinks (juices and smoothies) £4.00 per head (£4.70 inc VAT)
Optional tea and coffee (£1.00 + VAT per head)

OPTIONS

Luxury or themed fillings + £0.80 per head
Healthier Option + £0.40 per head
Side Salad + £0.75 per head
Crudities and Dip + £0.75 per head
Tea and Coffee + £1.00 per head
Individual Crisps : (Walkers and McCoys) + £0.10 per head
Individual Drinks : (cans and bottles) + £0.10 per head

TESTIMONIALS

“The lunches that you provide are far superior to previous suppliers and you are now the only supplier set up for the West Mids”

“Very impressive! If you ever need a reference please ask us.”

“Superb, especially the choice of cakes, crisps and fruit making the whole spread great.”

“Can you pass on our thanks to your team, for providing the excellent catering services, everyone complimented the food.”

“It was a delicious buffet and enjoyed by all concerned. We will definitely be using your service again in the future and I will be passing your details onto others.”

“Your lunches have been first rate, I have had nothing but glowing feedback from my colleagues!”

“Just a quick note, to thank you, for supplying us with a very good selection of food today! It was very well presented and delicious.”

“Thank you for the sandwiches, everyone was very impressed! Much better than our last supplier.”

“Finally, I am happy to tell you that the lunch you provided for the meeting was proclaimed as the best working lunch the team has had for many a year! So thanks again!”



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Viva Corporate Catering Ltd. Fillings Grid

We provide one of the biggest choices in office catering when it comes to fillings. You can either specify exactly what you would like or leave it to us!

Basic Filling Selections:

We use a selection of the following choices of filling unless upgraded to luxury or themed options. The fillings are presented by food group to make it simpler to choose and to show the large variety available

Vegetarian:

Egg and Cress, Spicy Cheese and Salad, Mixed Cheese and Spring Onion, Cheese and Coleslaw, Coleslaw and Salad, Cheese and Pickle, Cheese, Onion and Salad, Cheese Salad, Cream Cheese and Cucumber, Veg Ploughmans (cheese, pickle, salad), Houmus, Peppers and Salad, Brie and Salad, Brie and Cranberry, Roasted Vegetable and Houmus, Mediterranean Roasted Vegetables and Salsa

Halal:

Chicken Salad, Chicken Tikka Salad, Cajun Chicken, Sweetcorn and Barbecue, Jerk Chicken and Salad, Southern Fried Chicken Lettuce and Mayo, Piri Piri Chicken and Lettuce, Chicken Tikka in Mint Yoghurt and Cucumber, Chinese Chicken and Lettuce, Coronation Chicken, Chicken and Sweetcorn, Chicken and Coleslaw, Chicken and Stuffing (and cranberry), Tuna and Cucumber, Tuna and Sweetcorn, Prawn Mayo, Crab and Prawn, Tuna and Cucumber, Tuna and Sweetcorn, Prawn Mayo, Crab and Prawn, Smoked Salmon and Cream Cheese, Egg and Cress, Spicy Cheese and Salad, Mixed Cheese and Spring Onion, Cheese and Coleslaw, Coleslaw and Salad, Cheese and Pickle, Cheese, Onion and Salad, Cheese Salad, Cream Cheese and Cucumber, Veg Ploughmans (cheese, pickle, salad), Houmus Peppers and Salad, Brie and Salad, Brie and Cranberry, Roasted Vegetable and Houmus, Mediterranean Roasted Vegetables and Salsa

Fish:

Tuna and Cucumber, Tuna and Sweetcorn, Prawn Mayo, Crab and Prawn, Smoked Salmon and Cream Cheese

Meat:

Ham Salad, Ham and Mustard, Ham, Cheese and Pickle, Ham and Emmental, Turkey and Cranberry, Turkey Salad, Ploughmans (ham, cheese, pickle, salad), Brie and Bacon, Ham, Brie and Cranberry, Turkey, Brie and Cranberry, Turkey and Stuffing (and cranberry), Chicken Salad, Chicken Tikka Salad, Cajun Chicken Sweetcorn and Barbecue, Jerk Chicken and Salad, Southern Fried Chicken Lettuce and Mayo, Piri Piri Chicken and Lettuce, Chicken Tikka in Mint Yoghurt and Cucumber, Chinese Chicken and Lettuce, Coronation Chicken, Chicken and Sweetcorn, Chicken and Coleslaw, Chicken and Stuffing (and cranberry)

Extra Low Fat Options:

Chicken Salad, Chicken Tikka Salad, Cajun Chicken Sweetcorn and Barbecue, Jerk Chicken and Salad, Piri Piri Chicken and Lettuce, Chicken Tikka in :Low Fat Mint Yoghurt and Cucumber, Chicken and Coleslaw, Ham Salad, Ham and Mustard, Turkey and Cranberry, Turkey Salad, Chicken and Stuffing (and cranberry), Turkey and Stuffing (and cranberry)

Extra Low Carb Options (no bread):

Chicken Salad, Ham Salad, Tuna Salad, Egg Salad, Caesar Salad, Warm Chicken Salad, Warm Cajun Chicken Salad, Warm Tikka Chicken Salad, Warm Jerk Chicken Salad, Turkey Salad, Prawn Mayo Salad, Hot Chicken and Cheese Melt, Mixed Cheese and Onion Salad, Cheese Salad

Luxury and Themed Filling Selections (V for vegetarian, H for Halal):

Our luxury buffets are made with fillings from below. If you require specific fillings please let us know.

Classic (for a traditional luxury spread):

Fillings: Ham and Mustard, Roast Beef and Horseradish, Chargrilled Chicken Salad (H), Coronation Chicken (H), Lamb and Mint, Tuna and Cucumber, Prawn Mayonnaise, Cream Cheese and Smoked Salmon, Egg and Cress (V), Mature Cheddar and Pickle (V), Cream Cheese and Cucumber (V), Salad Wrap (V)
Savouries: Savoury Eggs, Sausage Rolls, Mini Pasties, Tomato, Garlic and Basil Pasta Salad(V)

Best of British and British Imports (Britain has a habit of finding the best dishes and bringing them home – as a homage to this we provide a mixture of the best British imports alongside some home grown favourites):

Fillings: Chicken Tikka Masala (H), Chicken and Crispy Bacon Caesar, Hot Peppered Beef and Wild Mushroom, Coronation Chicken (H), Southern Fried Chicken (H), Ploughman's, Prawn Mayonnaise, Cream Cheese and Smoked Salmon, Egg and Cress (V), Vegetarian Ploughman's (V), Houmous and Mixed Peppers (V), Three Cheese and Spring Onion (V)
Savouries: Pork Pies, Mini Pasties, Savoury Eggs

European (some of the more continental offerings):

Fillings: Sweet Chilli Chicken (H) , Piri Piri Chicken (H), Brie and Bacon, Chicken and Crispy Bacon Caesar, Hot Peppered Beef and Wild Mushroom, Houmous and Peppers (V), Mozarella Sun Blush Tomato and Basil (V), Salad Wrap (V), Brie and Salad (V)
Savouries: Pizza Bites, Mini Quiches, Mixed Pitta and Greek Dips, Mozarella and Sun-dried Tomato Tortellini

Asian and Oriental (a mixture of Eastern cuisines to tantalise the taste buds and offer some titbits for the more adventurous):

Fillings: Sweet and Sour Pork, Beef in a Teryaki Sauce, Luxury Chinese Chicken (H), Chicken Tikka Masala (H), Sweet Chilli Chicken (H), Spicy Mango Chicken (H), Vegetable Tandoori, (V) Egg and Tomato (V), Three Cheese and Spring Onion (V), Oriental Vegetable (V)
Savouries: Dim Sum, Vegetable Pakora, Samosas and Bhajiis and a Chilli Dipping Sauce

Tex-Mex and the Caribbean (heading off to the Americas with a mixture of Tex-Mex and Caribbean flavours):

Fillings: Mexican Beef, Spicy Mango Chicken (H), Barbecue Sausage, Sweet Chilli Chicken (H), Cajun Chicken and Sweetcorn (H), Tuna and Sweetcorn, Jamaican Jerk Chicken (H), Southern Fried Chicken Lettuce and Mayo (H), Vegetable Mexican (V), Spicy Cheese (V), Houmous and Peppers (V), Cheese Salad (V)
Savouries: Loaded Potato Skins, Chicken Wings, Barbecue Dip and Coleslaw

Fusion (a luxury mixture of global proportions!):

Fillings: Sweet Chilli Chicken (H), Luxury Chinese Chicken (H), Chicken and Crispy Bacon Caesar, Hot Peppered Beef and Wild Mushroom, Lamb and Mint, Barbecue Sausage, Sweet and Sour Pork, Coronation Chicken (H), Vegetable Mexican (V), Houmous and Peppers (V), Salad wrap (V), Brie and Cranberry (V)
Savouries: Mixed Pitta and Greek Dips, Pakora, Samosas and Bhajiis, Chicken Wings

Variety

We make sure that you have a wide variety of different fillings and savouries from order to order. This keeps things interesting and with the addition of our feedback forms, we can provide what's really needed and wanted by your delegates on an on-going basis.