

PEYTON

EVENTS

EVENTS, CONFERENCING, OUTSIDE
CATERING



PEYTON

EVENTS

We provide catering to some of the capital's most beautiful venues and have over 20 years experience in creating bespoke corporate and private events. Your dedicated event manager will liaise with our highly qualified team of the UK's best chefs, sommeliers and mixologists to ensure you have a captivating event, a wonderful wedding or a seamless conference.

With "The Great British Menu" judge and renowned restaurateur Oliver Peyton as the Creative Director, Peyton Events will bring a superior level of creativity and innovative food and design complemented by impeccable service. From a background of private and corporate events, Michelin starred restaurants and five star hotels, our chefs specialize in different cuisines, and can offer a wide range of menus to suit your event.

We believe the cornerstone of good food is the quality of the ingredients and our chefs value the importance of fresh, carefully sourced ingredients and really appreciate the abundance of quality produce Britain has to offer. Their enthusiasm for great tastes and combinations means you'll always find them in the midst of creating new dishes.

We are confident that our catering and level of service from our experienced events team will surpass all expectations. By holding your event at IWM London, you are contributing to the on going maintenance of this historic venue and the on-going education that it provides to both Londoners' and visitors from around the world.

TESTIMONIALS

The happiness of each and every client is of paramount importance to us. Here is what recent clients had to say:

We also want to give a big thank you to all your staff, every single one of them was super friendly and helpful and your assistant was also incredible. Again, thank you for all your hard work in making our day so super special.

Nadine and Joe

Working with Peyton is a dream; organized, responsive, innovative and so efficient. Always full of ideas and then great implementation - you cannot ask for more.

*Sarasin and Partners - Robert Ward,
Partner*

Peyton Events are a pleasure to work with, always delivering on quality and service and going the extra mile to ensure our events are a success. I really appreciate their personal approach, they understand our needs and have become an extension of our events team.

Grant Thornton - Natalia Ikin

For further information on catering at IWM London please contact the events team on 020 7091 3083 or via email events@iwm.org.uk

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CONFERENCE AND MEETINGS CATERING

TEA AND COFFEE BREAKS

Our coffee has been specially created with the perfect blend using blends from co-operative farms in Peru, Columbia and Ethiopia. Enjoy with a homemade biscuit or cake from the Peyton and Byrne bakery.

£3.00 Choice of teas, filter coffee and infusions

£4.50 Choice of filter coffee, teas or infusions with mini homemade biscuits – 2 per person

£6.95 Choice of filter coffee, teas or infusions with a home made scone with clotted cream and jam

£6.95 Choice of filter coffee, tea and homemade cakes – Please choose from banana, carrot chocolate or lemon drizzle loaf cake

£9.00 Choice of filter coffee, teas, freshly squeezed orange juice and Peyton and Byrne mini breakfast pastries

£6.95 Choice of filter coffee, teas and Peyton and Byrne mini breakfast pastries – 2 per person

£3.50 Still or sparkling mineral water – 750ml bottle

£10.00 Freshly squeezed orange juice – 1L

£4.50 Concentrated apple, orange, cranberry juice, Elderflower pressé or homemade lemonade – 1L

EXTRAS

£1.95 Large homemade biscuits – choose from jammy dodger, all butter shortbread, gingerbread men or pecan and oatmeal cookies - 1 per person

£1.75 Small homemade biscuits – choose from jammy dodger, all butter short bread, jam tarts or pecan and oatmeal cookies - 2 per person

£4.00 Selection of classic cakes: Sussex honey cake, lemon drizzle cake, banana loaf or Somerset apple cake – 1 piece per person

£7.00 Mini freshly made sandwiches served with homemade ketchup – 2 per person
Cumberland sausage, sweet cured back bacon or free range eggs and tomato relish

£12.00 Lunch Bag: A sandwich from our classic sandwich range with a soft drink, crisps and a piece of seasonal fruit



All the prices shown exclude VAT @ 20%

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BREAKFAST MEETINGS

CONFERENCE BREAKFAST

£12.95 PER PERSON

Choice of fair trade coffee, teas, freshly squeezed orange juice and breakfast pastries to include Chelsea buns and muffins

CANAPE BREAKFAST

FROM £2.00 EACH

Strawberry, pineapple and watermelon skewers, passion fruit dip
Home toasted granola, yoghurt and honey
Homemade sugared doughnuts
Buttermilk pancake with maple syrup
Smoked salmon and crème fraiche blini
Asparagus soldiers with a lime hollandaise sauce
Sweetcorn and chorizo fritter
Mushroom caps stuffed with herb breadcrumbs
Weald smoked salmon, toasted bagels & cream cheese
P and B homemade mini pastries
Black pudding topped with a quails egg
Mini pancakes with blueberries and clotted cream

FULL BREAKFAST OPTIONS

SERVED WITH A CHOICE OF

British Netherend farm butter with a choice of homemade breads, and 'England Preserves'
Freshly squeezed orange juice
Selection of fair trade coffees, teas and infusions

FULL BREAKFAST 1

£20.00 PER PERSON

Scrambled free range eggs, grilled crispy Sussex sweet cured back bacon, Peyton and Byrne Breakfast sausages, slow roasted vine tomatoes and rosemary Portobello mushroom
Seasonal fruit smoothies shots (full menu available)

FULL BREAKFAST 2

£17.50 PER PERSON

Scrambled organic eggs with weald smoked salmon
Home toasted granola
Poached pear, apricot and prune compote with organic yoghurt and honeycomb

CONTINENTAL BREAKFAST

£14.50 PER PERSON

Poached pear and apricot compote with organic Peyton and Byrne Home toasted granola and Greek yoghurt
Hot toasted crumpets with golden syrup
Selection of healthy treat homemade muffins : e.g. sultana and walnut, citrus and seed or breakfast muffins

HEALTHY BREAKFAST

£14.95 PER PERSON

Fruit yoghurt with granola and Sussex honey
Weald smoked salmon and cream cheese in traditional boiled bagels
Seasonal fruit kebab and passion fruit yoghurt
Seasonal fruit smoothies or freshly squeezed apple or orange juice

OPTIONAL EXTRAS

£7.00 EACH

Crispy sweet cured Bacon sandwich
Peyton and Byrne breakfast sausage and slow roasted tomato
Sussex Tremains cheddar bap with Portobello mushroom and spinach

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SAMPLE LUNCH MENUS

SANDWICH LUNCH

Our Executive Chef has created a selection of classic and mouth-watering sandwiches, combining the best of British ingredients from small independent producers around the UK.

All of our sandwiches are prepared on site and served as platters, perfect for working lunches and meetings. All sandwiches are made with a selection of homemade Peyton and Byrne breads and dressed with crisps, fresh fruit and bottled still and sparkling water

CLASSIC SANDWICH LUNCH

£12.00 PER PERSON

Classic Coronation Chicken on bloomer
Honey Roast Ham, Singleton's Cheddar, mustard mayonnaise
Singleton's Cheddar with farmhouse pickle
Free range egg, spring onion and mustard mayonnaise
Tuna with charred sweet corn and red onion

GOURMET SANDWICH LUNCH

£16.00 PER PERSON

London Pastrami, cream cheese and red onion relish
Grilled Chicken with smoked chilli mayonnaise
Red Pepper Hummus, roasted vegetables
smoked salmon with soft cheese and herbs
Cured ham, caramelised red onion and rocket

HOT NIBBLES – *Select 1 item for £3.50*

or 2 items for £6 (minimum of 10 guests)

handmade root vegetable and rosemary pasty with piccalilli

Macaroni and Keen's cheddar fritters

Acorn squash, ricotta, sage and pine nut arancini

Vegetable spring roll and sweet chilli sauce

Salmon, coriander and bulgur wheat fishcake with smoked tomato chutney

Lamb kofta with tzatziki sauce

GOURMET NIBBLES - *Selection of 2 for £ 8.95 per person (minimum of 10 guests)*

Parmesan popovers

Stilton rarebit sticks

Aubergine chips ,sesame and fennel yoghurt

Berkswell crisps and spinach and sour cream dip

Crispy wontons, salmon, coriander and water chestnut

Crudités with garlic mayonnaise and sea salt

POPCORN CONES - *Selection of 3 for £5.50 (minimum of 10 guests)*

Cheddar and horseradish

Lobster and lovage

Barbequed wing flavour

Parmesan and caramelised onion

Salted peanut butter

Bitter Chocolate, cherry and pistachio

Citrus marmalade

Sticky toffee and Cornish sea salt



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SAMPLE LUNCH MENUS

FINGER BUFFET MENU

£30.00 PER PERSON

Create your own menu by selecting five items from the menu below accompanied by a small assortment of our deli style sandwiches

COLD

Meat

Smoked chicken Caesar spoons
Duck confit, spring onions, cucumber and toasted sesame seeds
Ham hock terrine and piccalilli
River farm smoked salmon on sweet corn fritters
Tuna nicoise in baby gem
Salad potatoes, smoked trout, horseradish mascarpone & shaved fennel

Vegetarian

Seasonal vegetables, salad cream, celery salt
Montgomery Cheddar and Colston Basset straws
Sweet potato, red pepper, goats cheese and caramelised onion tart

HOT

Meat

Gloucester Old Spot sausage rolls, Bramley apple puree
Spiced lamb koftas with minted cucumber
Mini wagu burgers and piquello pepper relish
Chicken and pesto skewers
Cornish crab and glazed Montgomery cheddar toasts
Scottish smoked haddock and salmon fishcakes with caper and dill mayonnaise

Vegetarian

Leicestershire mushroom arancini with walnut pesto
Slow roasted plum tomato frittata
Chickpea, sweet potato and chilli jam burger
Baby keens cheddar and root vegetable pasty with piccalilli dressing

PUDDINGS

Chocolate and cherry brownies, vanilla cream
Cambridge cream, rhubarb compote
Treacle and orange tarts
Banana and honey cupcakes
Somerset apple pie

TWO COURSE FORK BUFFET

£34.00 PER PERSON

MENU A

Peyton and Byrne breads
Spiced Cornish lamb, minted cous cous and tzatziki
Preserved lemon chicken and green olives with caramelised onion and cardamom rice
Spinach, herb and ricotta filo pie (V)
Roast butternut squash, red onion, tahini and za'atar (V)
Flat bread, hummus and chickpeas (V)
Fattoush (V)
Semolina, coconut and marmalade cake (V)

MENU B

Selection of Peyton and Byrne home breads
Roast beef strip loin with watercress, horseradish and mustards
Honey roast parsnips and carrot salad (V)
Roast Scottish salmon, lemon and watercress
Portobello mushroom with spinach, caramelised onion, goats cheese (V)
Seasonal vegetable soup including British sweet corn and basil, cumin roast cauliflower and crème fraîche (chef's choice)
Selection of Peyton and Byrne tarts including spinach, Keen's cheddar, sweet onion and thyme (chef's choice)
Chickpea scotch eggs with English mustard mayonnaise (V)

MENU C

Peyton and Byrne breads
Meatballs with broad beans, lemon and mejadra
Thyme roast chicken breast, dauphinoise potato, shallot and curly kale
Smoked haddock fishcakes with spinach and a grain mustard sauce
Cucumber, chilli and poppy seed salad (V)
Cavolo Nero, purple broccoli, green bean and spring onion (V)
Warm roasted salad of pepper, tomato, beetroot and red onion (V)

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