



HUCKLETREE × 
GENUINE
EXPERIENCES

Event Brochure

Autumn / Winter 2026



Genuine Dining

We are Genuine Experiences, part of Genuine Dining and proud winner of The Business and Industry Caterer of the Year award at the 2025 Foodservice Cateys.

Our dedicated team of talented foodservice professionals are passionate about creating memorable events and experiences in locations across London. From delivered-in meeting room catering to special events and unique food and drink experiences, we bring creativity and excellence to every occasion.

We operate with a fleet of electric bikes and our menus are derived by our professional chefs using an ethical supply chain and sustainable food sources.



Meeting Catering & Events

Feed your attendees with our fresh, healthy, seasonal menus including sharing salads, artisan sandwiches, grazing boards, cold pressed juices and more.

If you're hosting an event, having a party or treating your staff to lunch we can offer exciting menus tailored to you, from canapé receptions through to street food stalls. With a dedicated events team, we take the stress away from planning your event.

Drink Packages

Minimum 30 people.

Three drinks per person.

Price includes delivery, set up, ice, serving equipment and staffing.

Discounts for events packages:
100 people = 5% discount
150 people = 10% discount
+200 people = 15% discount

Bar Package

A selection of white wine, red wine, local beer and soft drinks

White: Picpoul de Pinet 'Les Courtelles'
White: Clouston & Co 'Nambucca' Sauvignon Blanc, Marlborough
Red: Andes Soul, Malbec, Argento Mendoza
Red: Monteguelfo Chianti DOCG, Famiglia Cecchi
Local Beer Selection: Hammerton Groll & Panama
Seltzers & Soft: Coke, Diet Coke, Living Things, Juice Selection

£32.00 per person

Seasonal Package

A selection of cocktails, mulled wine, white wine, red wine and soft drinks

A Choice of Two Cocktails: Spiced Margarita, Pomegranate Moscow Mule, Negroni or Espresso Martini
Mulled Wine: Homemade with Sotherton Shiraz, South Eastern Australia NV
Red: Good Natured Organic Shiraz, Spier, Coastal Region, South Africa
White: Merus Pinot Grigio, Tiefenbrunner, Alto Adige, Italy
Seltzers & Soft: Coke, Diet Coke, Living Things, Juice Selection

£46.50 per person

Cocktail Package

A selection of cocktails & long drinks, white wine, red wine and soft drinks

Cocktails & Long Drinks: Select two (refer to menu pg 11)
White: Picpoul de Pinet 'Les Courtelles'
White: Clouston & Co 'Nambucca' Sauvignon Blanc, Marlborough
Red: Andes Soul, Malbec, Argento Mendoza
Red: Sotherton Shiraz
Seltzers & Soft: Coke, Diet Coke, Living Things, Juice Selection

£45.00 per person

Champagne Package

A selection of champagne, white wine, red wine, local beer and soft drinks

Champagne (glass on arrival): Alfred Gratien Cuvee
White: Chablis, Louis Robin, Burgundy
White: ChiChiBio Pecorino Terre d Abruzzo, Organic
Red: Monteguelfo Chianti DOCG, , Famiglia Cecchi, Tuscany
Red: Gigondas AOC Rouge, Domaine Les Goubert, Rhone Valley
Local Beer Selection: Hammerton Groll & Panama
Seltzers & Soft: Coke, Diet Coke, Living Things, Juice Selection

£42.25 per person

Canapés

Minimum 30 people.

Price includes delivery, set up, serving equipment and staffing.

- 30 ppl – £31.50 per person
- 40 ppl – £31.00 per person
- 50 ppl – £30.50 per person
- 60 ppl – £30.00 per person
- 70 ppl – £29.50 per person
- 80 ppl – £27.50 per person

Additional canapé
£4.40 each

Canapés

A selection of five canape's

Meat

- Roasted Duck with Oranges Confit on Potato Cake
- Medallion of Pork Celeriac Puree on Rosti Potato with Red Peppers (gf)
- Ham Hock Dome with Port Jelly, Parsley Leaf and Pink Peppercorn
- Smoked Chicken Mousse on Beetroot Shortbread, Sage, Orange & Cranberry Glaze
- Roast Turkey & Chestnut on Blinis

Fish

- Toast with Smoked Trout with Lemon Zest
- Smoked Salmon, Yuzu on a Beetroot Blinis
- Beetroot Smoked Salmon Log with Avruga on Dark Rye Toast
- Lobster Roll
- Crab Bon Bon

Cheese

- Brie, Basil, Cranberry on Beetroot Shortbread
- Wensleydale & Cranberry Parcel
- Brandy Spiced Camembert Envelope
- Cheese Truffle Bon Bon



Vegetarian / Vegan

- Vegetable Wellington
- Wild Mushroom and Truffle Filo Crackers
- Feta & Beetroot Log Tart (vg)
- Miso Aubergine Tartlet (vg)
- Honey Parsnip, Thyme & Carrot Dome, Vegan Bread (vg, gf)

Dessert

- Gingerbread Cheesecake
- Berry Chocolate Dome, Chocolate Sable
- Spiced Apple Crumble Tart (vg)
- Orange Lavender Petit Four (vg, gf)

(vg) – vegan / (gf) gluten free

Bowls & Sliders

Minimum 30 people.

Price includes delivery, set up,
serving equipment and staffing.

£27.50 per person
Two bowls per person
Additional bowl £7.95
Served hot

£27.50 per person
Two sliders per person
Additional slider £6.50
Served hot

Bowl Food

A selection of two bowls

Meat

- Creamed Turkey Pie with Leek & Mushroom Mash Potato topped with Puff Pastry
- Slow Braised Venison in Red Wine & Juniper, Cream Celeriac & Potato Mash with Roasted Heritage Carrots
- Confit Duck with Duck Fat Roasted Potatoes, Braised Red Cabbage with a Cranberry Glaze

Fish

- Smoked Haddock & Creamy Leek, Potato Chowder with Sweetcorn, Crispy Bacon & Sourdough Croutons
- Miso & Maple Glazed Salmon with Jasmine Rice, Edamame, Pickled Carrots & Roasted Tenderstem Broccoli
- Prawns in Saor with Polenta finger, Pine Nuts, Chervil & Raisins

Vegetarian

- Creamy Pumpkin Risotto with Roast Pumpkin, Sage, Toasted Pumpkin Seeds and Rocket
- Mushroom Stroganoff in a Plant Based Cream, Paprika Stroganoff Sauce with Wild Rice & Roasted Garlic
- Polenta Gnocchi with Roasted Butternut, Wild Mushroom with Rocket & a Plant Based Parmesan

Sliders

A selection of two sliders. Includes a choice of any two bar snacks.

- Aged Beef Burger with Tomato, Gherkin & Cheddar
- Mini Hot Dog served with Mustard, Ketchup & Crispy Onion
- Double Fried Chicken Thigh, Asian Slaw & Wasabi Mayonnaise
- Halloumi, Avocado, Pickled Red Onion & Chili Jam (v)
- Mushroom Burger with Cranberry, Pickled Red Onion & Plant Based Brie (vg)

(v) – vegetarian / (vg) – vegan

To Share



Grazing Platters (minimum 2 platters. One platter serves 15 people)

All British Cheese Board	
• Selection of Five Hard & Soft British Cheeses with Grapes	£249.50
Charcuterie Board	
• Selection Four Cold Cuts Meats served with Balsamic Onions & Cornichons	£249.50
Antipasti Board	
• Marinated Courgette, Aubergine, Peppers, Olives, Artichoke & Sun Dried Tomatoes	£156.75
Bread & Crackers	
• Assortment of Focaccia, Crackers, Wafers & Crispbread	£54.50
Grazing Table (50 or more)	
• A Generous Table Display full with Cheeses, Charcuterie & Crackers	£29.50 pp

Dips (minimum of 30)

- A choice of two:
- Baba Ghanoush served with Pita
 - Crudites served with Tzatziki
 - Hummus served with Flat Bread
 - Black Olive Tapenade & Bread Sticks
- £9.25 per person

Sweets Table (minimum of 30)

- A choice of four desserts with six jars of sweets:
- Selection of Sweet Jars
 - Truffle Selection
 - Mini Lemon/Raspberry Cheesecake
 - Mini Coffee Éclair
 - Chocolate Salted Caramel
 - Mini Pastel de Nata
 - White Chocolate, Raspberry & Champagne Truffle
 - After Dinner Mints
- Vegan options available on request
£19.95 per person

Bar Snacks (minimum of 20)

- A selection of three bar snacks:
- | | |
|---|--------------------------------|
| • Green Gorda Olives | • Spicy Japanese Rice Crackers |
| • Nocellara del Belice Olives | • Giant Spicy Corn |
| • Kalamata Olives | • Cheese Crackers |
| • Sea Salt & Balsamic Snack Mix | • Potato Crisps |
| • Smokey Chilli Snack Mix | • Mixed Vegetable Crisps |
| • Tomato & Smoked Paprika Picos | • Pork Crunch Chicerones |
| • Breadsticks | • Lightly Salted Pretzels |
| • Red Peppers stuffed with Cream Cheese | |
- Vegan options available on request
£3.95 per person

Breakfast Buffet

Minimum 50 people.

Price includes delivery, set up and staffing.

08:30am start time.

Continental Breakfast

Selection of Pastries, Fruit Platter, Parfait Bar, Meat Platter, Cheese Platter, Sun-dried Tomatoes, Roast Peppers, Cornichons, Sourdough, Butter & Preserves

£16.50 per person

Discount on breakfast additions:
+30 people = 30% discount

Working Breakfast

Mini Pastries, Cold Pressed Juices (250ml), and a selection of Fruit, Yoghurt & Overnight Oat Pots.

£16.50 per person

Discount on breakfast additions:
+30 people = 30% discount

Add ons (minimum 25)

Sausage & Bacon Bap	£6.25 pp
Smoked Salmon Bagels with Lemon	£6.25 pp
Smashed Avocado, Feta & Sundried Tomatoes	£5.50 pp
Grilled Oyster Mushrooms	£3.50 pp
Blueberry Muffin	£3.75 pp
Doughnut	£3.50 pp
Smoked Salmon Platter	£4.25 pp
Scrambled Egg with Chives (only with the continental breakfast)	£3.75 pp

Apple & Carrot Cold Pressed Juice (250ml)	£5.25 pp
Pineapple & Apple Cold Pressed Juice (250ml)	£5.25 pp



Iced Drinks Cart

Price includes delivery, set up,
serving equipment and staffing.

Delivery charge outside the M25



Day Cart

Includes the following

Iced Matcha	100 Servings
Cold Brew	100 Servings

Running time 4 hours

Cost £1315.00

Daytime Add Ons

Includes the following

Matcha Cookie (GF)	50 Servings
Vegan Banana Bread (VG)	50 Servings
Cinnamon Buns	50 Servings

Cost £660.00

Evening Cart

Includes the following

Cosmopolitan	50 Servings
White Russian	50 Servings
Campfire Mule	50 Servings
Non-Alcoholic	50 Servings

Running time 3 hours

Cost £2195.00

Evening Add Ons

Includes the following selection of Vol au Vents

Turkey, Leek & Cranberry	50 Servings
Crab, Fennel & Lemon	50 Servings
Jerusalem Artichoke & Leek	50 Servings

Cost £820.00

Street Food Pop Ups

Minimum 60 people.

We also offer a weekly hot food menu, please inquire for more details.

Butter Curry October

Butter Chicken Curry served with Fragrant Rice, Naan & Chutney

Vegan: Butternut & Chickpea Curry

Gnocchi Al Ragù November

Beef Gnocchi al ragù served with Basil, Parmasan & Rocket

Vegan: Alla Norma

Festive Burger December

Breaded Turkey Burger served with Braised Red Cabbage, Celeriac Puree, topped with Brussel Slaw, Root Vegetable Crisps with a Jus

Vegan: Lentil & Chickpea Roast Burger

£16.00 per person

Weekly Hot Food

Please enquire for weekly menu

£16.00 per person

Delivered in and served family style
Minimum 30 people - £38.50 per person



Delivered in Catering

Minimum order £300
Minimum 4 per package

Extras, sides and drinks also available.
Please enquire for the full hospitality menu.



Breakfast 1

A selection of pastries, fresh fruit pot and strawberry yoghurt pot

£14.30 per person

Breakfast 2

A selection of pastries, fresh fruit pot and a cold-pressed juice (250ml)

£15.40 per person

Breakfast 3

A selection of pastries, fresh fruit pot and a mini vegetarian quiche

£17.00 per person

Lunch 1

Artisan sandwich, mini salad pot and a bag of Fairfield Farm crisps

£14.85 per person

Lunch 2

Artisan sandwich, a sharing salad and a bag of Fairfield Farm crisps

£18.75 per person

All Day Package

A selection of pastries, fresh fruit pot and a cold-pressed juice

Artisan sandwich, a sharing salad, a bag of Fairfield Farm crisps and a soft drink

A variety of tray bakes and cake bites

£41.25 per person

Drink Add Ons

To be ordered in combination with a package.



Wines (per bottle)

White:

Picpoul de Pinet 'Les Courtelles', France 2024	£21.50
Clouston & Co 'Nambucca' Sauvignon Blanc, Marlborough, New Zealand 2025	£21.50
ChiChiBio Pecorino Terre d Abruzzo, Organic, Citra Vini, Chieti, Abruzzo, Italy 2024	£21.50
Spier Seaward Chardonnay, Spier, Stellenbosch, South Africa 2022	£25.95
Merus Pinot Grigio, Tiefenbrunner, Alto Adige, Italy 2024	£29.95
Chablis, Louis Robin, Burgundy, France 2024	£35.95

Red:

Andes Soul, Malbec, Argento, Mendoza	£21.50
Monteguelfo Chianti DOCG, Famiglia Cecchi, Tuscany, Italy 2024	£21.50
ChiChiBio Montepulciano d'Abruzzo, Organic, Abruzzo, Italy 2024	£21.50
Sotherton Shiraz, South Eastern Australia NV	£29.95
Gigondas AOC Rouge, Domaine Les Goubert, Rhone Valley, France 2021	£38.50

Rose:

Mas Fleurey Rosé, Côtes de Provence, France 2024	£21.50
Argento, Organic, Fairtrade, Rose, Mendoza, Argentina 2024 NV	£23.50
Lychgate Rose, Bolney Wine Estate, West Sussex, England 2023	£24.95

Sparkling:

Prosecco DOC Spumante Adalina, Italy NV	£24.95
Bolney Classic Cuvee, West Sussex, United Kingdom NV	£58.50
Alfred Gratien Cuvee NV	£62.50
Laurent Perrier NV, Champagne, France NV	£74.95

Drink Add Ons

To be ordered in combination with a package.

Cocktails

(per serving with minimum of 30)

Spiced Apple Margarita	£9.95
Blackberry Bramble	£9.95
Negroni	£9.95
Maple Old Fashioned	£9.95
Chocolate Orange Espresso Martini	£9.25
Espresso Martini	£9.25
Christmas Cosmopolitan	£9.25
Pear & Elderflower Collins	£8.50
Pomegrante Moscow Mule	£8.50

Mocktails

(per serving with minimum of 30)

Pear & Elderflower Collins	£8.25
Spiced Apple Margarita	£8.25
Maple Old Fashioned	£8.25
Espresso Martini	£8.25
Shirley Temple	£8.25

Beers (price per bottle, minimum of 24)

Hawkstone Lager	£2.50
Hammerton Beers or Stouts	£2.95
Peroni	£2.95
Aspall Cider	£2.95
White Claw	£2.95
Guinness	£3.50
Corona	£3.50

Spirit Selection (per bottle)

Tanqueray	£35.50
Ketel One	£35.75
Johnny Walker Black	£42.50
Woodford Reserve	£43.50
Hendricks	£45.75
Grey Goose	£46.75

A selection of mixers available



Experiences

Cocktail Masterclass

Hosted by award-winning, world-class cocktail bartenders and with various package options for you to choose from. Dietary requirements such as alcohol free, vegan, gluten-free and most allergies can be accommodated – please request upon booking.

This experience will take between 60–90 minutes.
25 guests – £1200.00 – each additional guest £48

Beer Tasting Masterclass

With a selection of four handpicked craft beers, world-class beer sommeliers host this lively experience. Learn techniques to train your nose and palate and take a whole new look at the varied world of brewing.

This experience will take between 60–90 minutes.
25 guests – £1430.00 – each additional guest £57

Spirit Tasting Masterclass

Unsung heroes of the spirit world – a unique introduction to the lesser-known spirits from around the world. A specialist will teach you what makes them special and shares samples.

This experience will take between 60–90 minutes.
25 guests – £1350.00 – each additional guest £54



How to Book

Great food, made easy. From client meetings and pitches to workshops and team events, simply tell our team what you'd like and we'll arrange the catering for you. Ready to book? We're here to help.

Equeries
events@huckletree.com

*All events require two weeks notice.
All prices exclude VAT.*

Find us online

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