



HUCKLETREE × 
GENUINE
EXPERIENCES

Event Brochure

Spring/Summer 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 of 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

£29.75 per person

Summer Package

A selection of homemade punch, pimms, rose wine, local beer and soft drinks

Homemade Rum Punch: Tropical flavours
Pimms: Quintessential British summer drink
Rose: Mas Fleurey Rosé, Côtes de Provence
Local Beer Selection: Hammerton Groll & Panama
Seltzers & Soft: Coke, Diet Coke, Living Things, Juice Selection

£38.50 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

£46.50 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

- Parma ham, Blue Cheese & Fig on Crostini
- Crispy Duck, Orange Confit & Salad Tartlet
- Coronation Chicken & Mango in an Ash Tartlet
- Chicken Caesar Salad Tartlet
- Peppered Beef & Beetroot Chutney on Horseradish Crouton
- Beef Tataki with Sesame Seed

Fish

- Smoked Salmon Tartar with Mascarpone on Blinis
- Smoked Salmon & Dill Mousse Roll on Shortbread
- King Prawn with Cherry Tomato & Avocado in an Ash Tartlet
- Salad Nicoise Tartlet
- Spicy Crab with Sweet Pepper on Roasted Potato
- Seabass Tower with Celeriac & Crispy Seaweed
- Crème of Avocado, Mexican Prawns & Yellow Salsa

Vegan & gluten free options available.
Please enquire for full menu options.

Cheese

- Mild Goat Cheese, Fig Chutney & Grape
- Grilled Mozzarella, Pesto & Peppers on Crostini
- Feuillate of Mature Stilton with Apple & Grapes
- Feta & Watermelon Mint Skewers
- Goat Cheese & Beetroot on Toasted Rye
- Brie & Orange on Charcoal Shortbread

Vegetarian

- Half Quail Egg, Spicy Mayo & Leek
- Crunchy Vegetables Wrapped in Spinach Tortilla
- Nutmeg & Spinach Roll, Red Pepper on Chilli Shortbread
- Baby Vegetables with Tomato Mousseline Tartlet
- Summer Vegetable & Feta Tartlet
- Artichoke Mousse & Crispy Leeks on Beetroot Blini

Dessert

- Passion Fruit Mousse on Sable Biscuit
- Dark Chocolate & Caramel Slice
- Assorted Plain Chocolate Truffles (Dark, White & Milk)
- Tarte e Citron
- Banoffee Chocolate Cake
- Exotic Mango Cheesecake

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

Bowl Food

A selection of two bowls

Meat

- Thai Massaman Chicken Curry with Fresh Lime Leaves, Coriander, Coconut & White Rice
- Gochujang and Lemongrass Slow Roast Pork & Spicy Korean Cucumber Salad
- Traditional slow Cooked Beef Bourguignon with Butter Mash & Flat Leave Parsley

Fish

- King Prawn Red Curry with Fresh Pineapple, Lime, Red Chili Salsa & Rice
- Teriyaki Salmon with Pak Choi and Asian Style Noodle Salad
- New Orleans Style Mac 'n' Cheese made with Chorizo & Crayfish

Vegetarian

- Gnocchi alla Norma, Crispy Rocket, Aged Parmesan & Basil
- Asian Butternut Squash, Chickpea & Spinach Curry & Fragrant Rice (vg)
- Mixed Mushroom Stroganoff served with Mashed Potato & Gremolata (vg)

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 Ghanous served with Pita
 - Crudites served with Tzaziki
 - 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 30)

- 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
£4.95 per person

Breakfast Buffet

Minimum 50 people.

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

08:30am start time.

Continental Breakfast

Selection of Pastries, Fruit
Platters, Yoghurt Bar,
Toppings, Ham & Cheese
Platter, Sourdough, Butter &
Jam.

£17.50 per person

Working Breakfast

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

£17.50 per person

Add ons (minimum 25)

Sausage & Bacon Bap	£6.25 pp
Smoked Salmon Bagels with Lemon	£6.25 pp
Scrambled Egg with Chives	£3.75 pp
Smashed Avocado, Feta & Sundried Tomatoes	£5.75 pp
Grilled Oyster Mushrooms	£3.50 pp
Breakfast Muffin	£3.75 pp
Donut	£3.50 pp
Smoked Salmon Platter	£4.25 pp

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



Street Food Pop Ups

Minimum 60 people.

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

Katsu Curry April

Chicken Katsu Curry served White Rice Toppings: Crispy Onions, Coriander, Sesame, Chilli Flakes

Vegan: Aubergine Katsu Curry

Greek Style Pitta May

Greek Style Lamb Pitta served with Hummus, Tzatziki & Kalamata Olives

Vegan: Plant Based Shawarma

Chicken Salad Bar June

Roasted Chilli & Garlic Chicken served with Avocado & Corn, New Potato & Spring Onion Salad

Vegan: Crispy Tempeh

Package Pricing – £16.50 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 choice of pastry (pain au chocolat or pain aux raisin), fresh fruit pot and strawberry yoghurt pot

£14.30 per person

Breakfast 2

A choice of pastry (pain au chocolat or pain aux raisin), fresh fruit pot and a cold-pressed juice (250ml)

£15.40 per person

Breakfast 3

A choice of pastry (pain au chocolat or pain aux raisin), 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 choice of pastry (pain au chocolat or pain aux raisin), 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)

Moscoe Mule	£9.95
Espresso Martini	£9.95
Mojito	£9.95
Whiskey or Pisco Sour	£9.95
Aperol Spritz	£9.25
Margarita or Spicy Margarita	£9.25
Negroni	£9.25
Bloody Mary	£9.25
Pimms	£8.50
Rum Punch	£8.50

Mocktails (per serving with minimum of 30)

Margarita or Spicy Margarita	£8.25
Paloma	£8.25
Mojito or Passion Mojito	£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

To discuss your event or place an order for anything else in this brochure please email **events@huckletree.com**

We'll need to know the location your event is being held at, date and time, number of guests, menu choices and any dietary requirements.

All events require two weeks notice.

All prices exclude VAT.

Find us online
www.huckletree.com
@huckletree
memberships@huckletree.com

