

ABU DHABI RACE WEEKEND
25 - 27 NOVEMBER 2016



1762
CATERING



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1762 is extremely proud to be an official onboard caterer for the Abu Dhabi Grand Prix 2016.

Kick back, relax and enjoy your race weekend with 1762 Catering. When it comes to great food created by passionate people, we've got you covered. 1762 is one of the UAE's leading catering companies, with innovative, delicious and unique menus on offer, our highly trained team are there to look after every detail of your race weekend entertainment.

With over a decade of experience and multiple awards, 1762 really knows how to ensure your catering experience goes off without a hitch. Offering bespoke packages designed to tantalise the taste buds and satisfy the senses, our menus boast a delicious assortment of canapés, bowl foods and desserts.

We believe in great food and great people.
You bring the people and we'll look after the food.

To start planning your personalised experience,
simply contact:

HANNAH SWALES
+971 55 569 1762 | hannah@1762.ae

1762.AE



RACE WEEKEND PACKAGES

FRIDAY, 25 NOVEMBER 2016

COLD CANAPÉS

Chèvre Cheesecake (V)
caramelised onion, goat cheese

Fois Gras & Charcoal Brioche
caviar, yuzu gel

Prawn & Guacamole Taquito
cajun prawn, soft flour tortilla

HOT CANAPÉS

Parmesan Cheese Beignet (V)
rosemary honey, black truffle dust

Miso-Glazed Black Cod
bok choy, mirin, sesame

Indonesian Chicken Satay Skewer
peanut sauce, lime

BOWL & FORK

Creamy Truffled Mushroom & Pecorino Cheese Risotto (V)
mushroom confit, fresh thyme

Wagyu Steak & Truffled Parmesan Chips
mustard sauce

DESSERT CANAPÉS

Dulce de Leche Cake (V)
espresso caviar

Lavender & Coconut Panna Cotta Pot (V)
blueberry, fresh lavender

Please note this is a sample menu selection and can be customised with other items from our race weekend menu



RACE WEEKEND PACKAGES

SATURDAY, 26 NOVEMBER 2016

COLD CANAPÉS

Green Gazpacho Shooter (V)

glorious green vegetables, avocado, apple, lemon

Black Blini Smoked Salmon

beetroot and feta mousse, black caviar, dill

Beef Tatiki

ponzu dressing, shiso leaf

HOT CANAPÉS

Loaded Baby Baked Potato

sour cream, crispy turkey bacon, paprika dust

Sesame-Crusted Asian Crab Cake

pickled ginger, wasabi aioli

Panko-Crusted Lamb Cigar

mint salsa

BOWL & FORK

Lobster & Prawn Paella

fresh coriander

Melted Camembert & Toasted Sourdough (V)

thyme, rooibos tea and honey drizzle

DESSERT CANAPÉS

Mojito Tartlet (V)

meringue, lemon, lime zest, mint

White Chocolate Mousse, Amara & Lychee Jelly (V)

raspberry, gold leaf, edible flowers

Please note this is a sample menu selection and can be customised with other items from our race weekend menu



RACE WEEKEND PACKAGES

SUNDAY, 27 NOVEMBER 2016

COLD CANAPÉS

Arabic Mezze Crisp (V)

cumin-spiced hummus, pine nuts, pomegranate, za'atar

Black Caviar-Topped Quail Egg

potato rosti nest

Beef Tenderloin Carpaccio & Herb Crostini

mushroom duxelle, salsa verde

HOT CANAPÉS

Truffled Chicken & Mushroom Ravioli

thyme crème foam

Mini Caprese Wagyu Slider

buffalo mozzarella, tomato and basil pesto, tomato brioche

Lobster & Crab Hushpuppy

buttermilk, chives, horseradish sour cream

BOWL & FORK

Beetroot & Parmesan Risotto (V)

pear and caramelised onion salad

Grilled Lamb Chop

truffled cauliflower mash, gravy, thyme

DESSERT CANAPÉS

Edible Shot (V)

chocolate mousse, caramel popcorn

Orange Blossom & Cardamom Crème Brûlée (V)

pistachio dust, orange bubble, saffron



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SERVICE

Canapé and Bowl & Fork Pass-Around Service for Yachts
12PM - 6PM

PRICING

Begins at AED 300+ per person
Yields per Person: 8 pieces of Canapés, 2 servings of Bowl & Fork

QUOTE INCLUDES

Staff for 6 hours of service, plus 1 hour each for setup and pack-up
All serving platters, required tableware and napkins

CONTACT

For queries and reservations, please contact:

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MINIMUM ORDER

Each order must be for a minimum of 20 guests.

DEADLINES AND PAYMENT POLICIES

Confirmation and finalisation of all orders (including guest numbers, and final menu) is required 7 days prior to the event. We cannot guarantee any changes will be possible after this deadline.

While we try to be as flexible as possible with ordering time frames, preferred flavour choices may not be available for last minute orders. All orders are subject to change and availability.

A non-refundable deposit is required upon confirmation of the order,
with the remaining 50% is to be paid on the day of the event.

Cancellation of the order within 7 days of the event will incur a 50% cancellation fee.
Cancellation of the order within 72 hours of the event will incur a 100% cancellation fee.

PAYMENT TERMS

Payment can be made in cash, cheque or via online credit card form.
All cheques can be made payable to "Appetite Catering Services LLC".

STAFFING & EQUIPMENT

All equipment and staffing are subject to availability at time of booking and are only hired in conjunction with a catering order. Breakages and damages to the equipment will be charged for at market cost and invoiced after the event. Staff are not allowed off the premises for the duration of the event, and are hired for the specific job functions only.

Staff are charged from arrival time to departure time, including the duration of all setup and pack-up, to be determined at the discretion of the catering team. If staff are needed for longer than the pre-arranged time, the coordinating team member should be informed by the client immediately in order to guarantee that staff are not booked for later events. Additional staffing fees will then be invoiced after the event.