



## Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

### Wedding Menu Ideas – 2023/2024

Our mission is to create memorable catered events using the best locally sourced food and drink.

We would love to look after the catering and service for your day and these are some ideas of the style of menus we can provide..

We have 18 years of experience catering for events in many different venues through-out Sheffield, South Yorkshire, and NE Derbyshire as well as our own meeting, dining venue in Attercliffe.

What makes us stand-out:

- Seasonally inspired, local, and creative food.
- Electric vehicle charged via our 37 solar panels in Attercliffe.
- Local and sustainability suppliers.
- Our own two-acre plot with a forest garden producing honey, soft fruit, apples, pears and quinces along with herbs, edible flowers and salads.
- “One Team” – Experienced hospitality professionals.
- [10 things you should ask your caterer:](#)



## Plan your wedding menu for your special day in just 5 easy steps.

Step 1 Choose your date with us.

Step 2 Choose your canapes, wedding breakfast and evening food.

Step 3 Customise your courses.

Step 4 Organise a deposit payment to secure your date.

Step 5 Relax, knowing you are in good hands.

Our wedding packages include everything required to deliver a fabulously served Wedding Breakfast including crockery, cutlery, kitchen equipment along with a full team of chefs and front of house staff. These are sample packages with opportunity to customise and enhance.

Prices based on a minimum of 100 day guests and are excluding VAT.



### Notes

We provide a comprehensive service to include advice and planning considerations based on our 18 years of wedding service. We provide individual quotes taking into consideration the number of guests, location and menu. We have a minimum spend of £5000 between May and September including evening food. All quotes are based on speeches after the wedding breakfast has finished and not before or during courses.

Where possible we aim to prepare alternative dishes for guests with dietary needs given sufficient notice. Please note our food is handmade in our production kitchen so whilst we take great care to avoid cross contamination we cannot guarantee that there will **not** be traces of any allergenic ingredients within any dish.

## The Day's Schedule:

- ?pm – Wedding Service
- ?pm – Drinks reception and canapés
- ?pm – Call through to Wedding Breakfast
- ?pm -- Wedding Breakfast
- ?pm – Speeches
- ?pm – Evening guests arrive
- ?pm – Evening food

**Canapes £9.45 - choose 5 or why not go for our Chef's Choice with 5 canapes using the best seasonal and locally sourced produce – we will prepare more than 5 canapés per person ensuring we have plenty of the popular ones!**

Segments of our Sheffield Eggs with Moss Valley Pork, PJ taste Chutney, Henderson's Relish and Cheese  
Roasted Tomato Hummus with Toasted Seeds Bruschetta (V)  
Potato Fondant with Olive and Rosemary served with Porcini Cream and Sautéed Mushroom (V GF)  
Parmesan and Poppy seed shortbread with Goats Cheese Tapenade (V)  
Savoury Scones with Feta, Tomato and Thyme (V)  
Mini Herby Yorkshire Puddings filled with Local Roast Beef and PJ taste grown Horseradish Cream  
Mini Herby Yorkshire Puddings filled with Hendo's Relish Onions (V)  
Bruschetta of Wild Mushroom with Lemon and Parsley (V)  
Smoked Mackerel Pate on our Brushetta with Lemon and Dill  
Tartlets of Crab and Lemon Mayonnaise  
King Prawns marinated with John's Killamarsh grown Chilli with a Herby Salsa  
Mini Quiche of Feta, Olive and Tomato (V)  
Blini of Smoked Salmon with Longley Farm Crème Fraiche  
Brie and Grape with PJ taste Chutney in a Filo Pastry Case (V)  
Confit duck with Crab Apple Jelly Bruschetta  
Slice of PJ taste Moss Valley Pork roll with Henderson's Caramelised Onion  
Arancini – sun dried tomato and herby salsa (Vegan)  
PJ taste Honey and Mustard Glazed BBQ Moss Valley Sausages

## Formal Wedding Breakfast Ideas

### **First Course Platter Ideas – large wooden platters brought to the table for sharing.**

PJ taste locally baked artisan bread basket with a selection of Sourdough, Rye and White Bloomers with Our Cow Molly Butter garnished with our own grown herbs and flowers

Segments of the PJ taste Sheffield Egg, PJ taste smoked chicken, thinly sliced Moss Valley Gammon with a PJ taste honey and mustard glaze, rare roast Derbyshire Beef served with Olives and PJ taste Redcurrant Jelly.

### **Or**

Fish Patter: Smoked Salmon with Herbed and Rocket Salad or PJ taste cured Salmon Gravalax with a Dill and Mustard Sauce, Smoked Mackerel Fillet and Potted Prawns

### **And**

Selection of Cheeses with PJ taste Chutney, Grilled and marinated vegetables including Courgettes, Aubergines, Artichoke Hearts, and Peppers, with Olives and PJ taste Linseed Crisps

### **Bread Baskets**

PJ taste locally baked artisan bread basket with a selection of Sourdough, Rye and White Bloomers with Our Cow Molly Butter garnished with our own grown herbs and flowers

### **Plated Starters**

Burrata with PJ taste local grown Cherry Tomato Chutney and local grown organic salad with an Elderberry Vinegar Dressing (V)

Salad of crispy Moss Valley Pancetta, and Casa Gomez Chorizo (made in Eckington Derbyshire) with a PJ taste honey and elderberry dressing.

Hot Smoked Salmon, Watercress Salad Mustard Creme Fraiche and Pickled Cucumber.

Beetroot Carpaccio with Longley Farm cream cheese (V)

The Sheffield Egg Nicoise salad served with green beans, little gem and potato with and olive dressing

Feta roasted with Thyme and our Spring Honey in filo pastry with a local grown salad (V)

Fresh Poached Salmon and Prawn Salad – with Derbyshire grown salad leaves and linseed crisps and a dressing (seasonal)

Chicken and Moss Valley Pork Terrine with PJ taste Apple Chutney

Roasted squash and Puy Lentil Salad with Spinach and Tomatoes and a Pomegranate Molasses Dressing (Vegan)

Spinach, Tomato and Olive Roulade with a Watercress Salad (V)

### **Wedding Breakfast Main course**

Featherblade of Derbyshire Beef with Chestnut Mushrooms with a Rich Red Wine Gravy

Persian style shoulder of Derbyshire lamb, with Orange, Pomegranate, Gremolata with Tahini yoghurt and Cous Cous

Pulled Pork - Moss Valley Pork Shoulder slow cooked for 12 hours in our own cider, smokey paprika and mollasses served with a Fava bean stew with fermented Umami Paste and Spicy Rice

Beef Wellington with our local grown Horseradish Mash and Red Wine Gravy (supplement according to market price)

Fillet of Pork stuffed with sage and red onion served with a cream and cider sauce

A Ballotine of chicken stuffed with feta cheese and sun dried tomatoes served with a shallot, white wine and cream sauce

Selected Locally Reared Beef steaks BBQ with wild garlic butter

Breast of local chicken stuffed with a herb butter, wrapped in smoked ham and served with a mushroom and cream sauce.

Cod Loin with brown butter sauce served with a pea risotto

Luxury Market Fresh Fish Pie with Mashed Potato

Moss Valley Belly Pork slow Roasted with Soy and Tamarind served with fragrant rice and Pak Choi

Roasted Roast Topside of Local Beef with Yorkshire Pudding and Horseradish Sauce

Subtly Spiced Chicken Tagine with Olives and preserved lemon

Lamb Moroccan Style with Apricots and Mild Spice.

Chicken with Mushrooms and Tarragon in a Pastry Case with Cream and White wine Sauce

Fillet of Salmon baked “en papillote” with seasonal local vegetables and herbs

Main courses will be served with appropriate vegetables and accompaniments. Some thoughts below:

Potato Fondants, Potato Dauphinoise, Herbed New Potatoes, Seasonal Vegetable Medley for example Purple Sprouting Broccoli with Sea Salt and Olive Oil, Baby Carrots, Asparagus, Braised Little Gem or Aubergine Parmigiana

### **Vegan Mains:**

Heritage Tomato Tart with hendo’s Caramelised Onion and Pesto with local grown leaves and a honey and elderberry dressing

Cauliflower steak roasted with sumac and PJ taste grown chilli on a pearl Barley risotto with wild garlic pesto

Chestnut Mushroom and Thyme Pithivier with a Mushroom, and Sherry Sauce

Tomato and Barley Risotto with a Market Fresh Salsa Verde (Vegan)

Stuffed Peppers with Cauliflower Rice and a Zingy Salsa Verde (Vegan)  
Cauliflower and Coconut Curry with John's Killamarsh Chillies and Preserved Lemon served with Basmati Rice (Vegan)

Mushroom and Spinach Tagine with Preserved Lemons and Harissa (Vegan)  
Roast Fennel and Lemon Risotto served with a Parmesan Crisp  
(Vegetarian/or could be made Vegan)

Greek Style Fava made with Vibrant English Grown Flamingo Pink Peas garnished with Capers and Lemon Roasted Peas

Winter Vegetable Stew with Emmer Heritage Wheat and Herby Fava Bean Dumplings

**Desserts** PJ taste Lemon and Raspberry Roulade made with Our Cow Molly fresh cream with Fruit Coulis (Made without gluten)

Lemon Posset with a lavender and shortbread biscuit

Eton Mess made with Our Cow Molly Cream and seasonal fruits including our own grow Blackberry, Redcurrant and Blackcurrants.

Fruit Fool (choose your flavour!) with a Butter and Polenta Shortbread made with Our Cow Molly Cream and Garnish with Mint from our Forest Garden

Crème Brulée with Compote of our own grown Blackcurrants

Classic Lemon Tart with a Fruit Coulis

Sticky toffee pudding with caramel sauce and cream

PJ taste Chocolate Brownies with Cream and Strawberries

Seasonal fruit crumble with a Organic Oatmeal and Butter topping with Creamy Custard

Yorkshire Cheese Plate with Celery, Grapes. Crackers and PJ taste Tomato Chutney (£3.50 Supplement)

### **Tea and Coffee Service**

Sheffield Roasted Coffee with Café Direct Teas served with PJ taste Truffles or Handmade Chocolates £4.25 per person

### **Afternoon Tea – sample menu**

We can serve on platters or a mixture of three tiered cake stands (additional £6.50 hire per cake stand)

A variety of sandwiches on white and wholemeal bread with fillings such as:

Smoked Salmon and Cream Cheese  
Roast Carved Ham  
Mature Cheddar Cheese with Jars of Chutney  
Humous and Red Pepper  
Free range Egg Mayonnaise

Savouries choose two: Mini Cheddar Quiche, Moss Valley Sausage Rolls, Segments of our Sheffield Egg, Arancini, Salmon Bites, Vegan Rolls, Waterall's Pork Pie

Choose four cakes which could include:

Fresh baked Scones served with PJ taste handmade seasonal jams and Our Cow Molly Fresh Cream, PJ taste Chocolate Brownie, Mini Lemon Posssets, Meringues with Buttercream, Bakewell Tart, Mini Chocolate Mousse, Victoria Sponge Cakes, PJ taste Cup Cakes.

### **BBQ's**

We can offer a wide variety of BBQ styles here are a couple of options but please discuss your favourite choices.

Additional Bread Basket Option

PJ taste locally baked artisan bread basket with a selection of Sourdough, Rye and White Bloomers with Our Cow Molly Butter garnished with our own grown herbs and flowers

**Traditional – served with two salads (please see choices below) and fresh baked bread rolls.**

Selection of handmade beef burgers from Derbyshire meat

Moss Valley Local Made Sausages from High Welfare pork – various flavours available!

Chicken and Chorizo Yakitori – marinated with fresh mint, lemon, garlic and olive oil.

Served with Hot New Salad Potatoes with Herbs and Butter  
PJ taste onion marmalade and sauces and a fresh baked roll.

**Vegetarian Selection:**

Vegetable Burger with Crisp Lettuce, Tomato and Sauces

Local Cherry Tomato Pastry Tart with Salsa Verde

BBQ corn with garlic and chilli butter

**Salad Options – choose 2**

Chopped Green Salad decorated with our own grown herbs and edible flowers and an Elderberry Vinaigrette

Yorkshire Carrot Coleslaw with Mint and a Lemon Mayonnaise

Courgette and roast vegetables with a Dijon vinaigrette and fresh salad

New Potato Salad with Chives

Braised little gem and rice salad with a mint and Dijon mustard dressing

Italian Pasta Salad, with Roast Vegetables and Herb Dressing

Three Bean Salad – with PJ taste Vinaigrette

Greek Style Salad with Feta Cheese, Tomatoes, Cucumber and Olives

Sweet potato and feta salad

Cous-cous with roast vegetables and herbs

Tomato, Basil and Balsamic Dressing

Quinoa with Mixed Fresh Herbs, Pomegranate, Orange and Watercress Salad

**BBQ and Meat Feast**

Fabulous Picanha Steak (“Rump Cap”) from Andrews' Award Winning Butchers BBQ with our Local Grown Rosemary

Pulled Pork - Moss Valley Pork Shoulder slow cooked for 12 hours in our own cider, smoky paprika and mollasses served in a soft roll



Chicken Thighs two ways – with a choice of PJ taste sticky honey and chilli BBQ sauce and Lemon and Herb Seared on the BBQ

#### Vegetarian Selection

Stuffed peppers

Pulled Jack Fruit with PJ taste sticky BBQ sauce in a soft roll

Griddle Halloumi or Tofu marinated with olive oil and sweet chilli

Young red onions BBQ'd with a Balsamic Glaze

Coleslaw with a PJ taste Elderflower Vinaigrette (Mustard, Sulphites)

Wonderful Fresh Salad Leaves with Local Grown Cherry Tomatoes and Cucumber

Selection of Condiments to compliment the dishes

#### **Tea and Coffee Service** £4.25 per person

Sheffield roasted coffee with speciality teas served with PJ taste handmade chocolates.

#### **Speeches**

Toast – champagne/sparkling will be served by PJ taste if drinks management or full drinks package service is requested.

#### **We can arrange to cut your cake and present back for an evening buffet.**

£80 to include cake cutting and presenting buffet style on platters with high quality disposable napkins.

Bespoke wedding cake prices available on request, all flavours and styles made to order.

#### **Evening Options**

##### **Burritos with Nacho Station £12.45 per person**

##### **PJ taste Burrito Menu**

A large floured tortilla filled with

**Chicken Poblano** – Tasty chicken thigh meat, with char grilled peppers, PJ taste sweet chilli jam, refried beans and rice with chunky lettuce

**Veggie** – Three bean chilli with char grilled peppers, mushrooms and red onion marmalade

##### **Corn Nacho Bar add £4.45 per person** - Choose 3 toppings

Guacamole

Salsa

Salsa Verdi  
Grated Cheese  
Jalapeños  
Sour Cream

**Cheese Wedding Cake – works great as a wedding cake and evening snack.**

£495 to include quality disposable plates and napkins.  
A 5 tier cheese “confection” incorporating cheeses of your choice, along with fruit and ribbons served with a selection of crackers and PJ taste chutneys

Three tier pork pie “cake” £325 with chutneys and disposable plates and napkins.

Cheese and Pork Pie Wedding Cake – Please ask for prices.

**Wood Fired Pizza -** From £1100 serves 100



Our large Clay Pizza oven with stone floor bakes amazing pizza. We use seasoned wood from our own plot topped with a variety of delicious toppings or choose your favourites.

**Fish and Chips served from an Award Winning Fish and Chips Van**

They source only the best quality produce. Fresh Fish Fillets are MSC Certified Sustainable and the Real Proper Chips are Double Cooked to make them golden and crispy on the outside and fluffy on the inside! The immaculate artisan traditional Yorkshire Fish & Chip Van is Fully Insured and has been awarded a 5 out of 5 Hygiene Certificate

£13.95 per person includes:

A portions of tailor-made or traditional fish and chips  
with a choice of side for every guest (mushy peas, gravy or curry sauce)

£9.50 Children's portion per person

Sausage and Vegetarian Sausage available.

**Chip Butties** (minimum 100 portions) £9.00 per person

Including all condiments including salt, vinegar and tomato ketchup

**Delicious Locally Sourced cold buffet** from £11.95 per person: Choose 5 items:

King Prawn Skewers with Chilli and Coriander

PJ taste Cheese Scones with Carrot Chutney (V)

Platter of Sheffield Eggs with Moss Valley Pork, PJ taste Chutney and Cheese

PJ taste Red Onion, Cheddar and Bacon Savoury Muffins

Roast Vegetable Savoury Muffin (V) PJ taste Savoury Muffins of Carrot, Cumin and Spinach

Roast Vegetable Pakora with Roasted Cumin and Tomato Raita (V)

Free Range Yorkshire Pork Pie

Feta Roulade (flourless and gluten free) - with watercress olive and walnut filling

Crisp Baked Sausage Rolls with Moss Valley Pork

Local Chicken skewer with Peppers

Filo Parcels filled with feta, olive and sun dried tomatoes,

Chorizo Bites

Griddled Vegetable Skewer

PJ taste Falafel with yoghurt and mint dip

Price guide for white Linen Cloths £12.45 each and white Linen Napkins £1.75 each. Feels like linen high quality disposable napkins in a range of colours are available 60p each.

**Some Customer feedback:**

Good morning,

I just wanted to send a quick email to say thank you for the fantastic food and service that was provided for our wedding back in April!

Everything from the Afternoon tea to the two wedding cakes was absolute perfection and we couldn't have wished for anything more - I don't think I've spoken to a single guest who didn't mention how amazing the pizzas were and that nothing was too much trouble for the staff.

Thank you so much for providing such amazing food but also please thank all of the staff on our behalf as they really were the cherry on top, so to speak 😊

22<sup>nd</sup> April 2023

Hello!

I hope this email finds you well :)

I just wanted to extend our heartfelt gratitude for the amazing meal at our reception!!

Everything was absolutely perfect, from starters to the full meal, and I found myself wishing I could have eaten more.

The ube cake especially was a highlight, not only for us personally, but for all of the guests! For many it was their first time trying ube and Claire knocked it out of the park!

Could I please ask for the recipe so I can try to recreate it at home? It won't be nearly as perfect as it was at the reception, but it was easily the best ube cake I've ever had!

And I promise that isn't said lightly 😊💖 my family thought so too!

Thank you again!!

Alette and Jae

We very much enjoyed the delicious meal provided by P J taste at home on Saturday. Our guests were very complimentary and any shortcomings were due to my reheating the food insufficiently! Thank you very much.

Anne Whitworth.  
240323

Hi Tracy,

Wanted to say thank you to you and the team for yesterday.

The food was outstandingly good. So, so delicious and plentiful. I'll be thinking of that Sheffield Egg for days, and pumpkin was another delightful standout for me!

The team were so helpful, fast and efficient.

Just perfection. People are still complimenting the food now.

I'll be recommending you to EVERYONE.

All the very best,

**Ryan and Matt X**

**18/10/22**

## **PJ taste LTD Terms and Conditions**

### **1. Pricing/Quotes**

All quotes are based on current pricing advertised on menus, and are valid for one month. Pricing of our menus and services are reviewed by PJ taste periodically and PJ taste reserve the right to change/update menu pricing. All pricing is per head and subject to VAT.

### **2. Confirmation**

Once the client confirms acceptance of an estimate, this becomes a contractual agreement and this is the point where our Terms and Conditions come into full effect.

All Terms and Conditions must be read and understood by the client as this is the basis of the contractual agreement with PJ taste upon confirmation of booking.

### **3. Payment**

Upon confirmation of booking, the following process will commence –  
First payment – a deposit invoice will be raised for a non-refundable deposit of 25% of the gross

Once the deposit is paid, the booking and date is confirmed with PJ taste. The full payment will be due 4 weeks prior to the event. Final details are also required at this time.

We will only accept a decrease in numbers up to a 5% of the original agreed once the deposit has been paid.

The client is responsible for all final details and the settlement of the account, with any queries regarding the invoice being raised immediately.

Payment is preferred via BACS, debit cards are accepted. Any cheques should be made payable to PJ taste Holdings Ltd. Please note AMEX and Credit Cards are not accepted for wedding bookings. Please note, no refunds will be given for any decrease in numbers once final details have been agreed and the final balance paid.

### **4. VAT**

All fees/charges are subject to VAT at the standard rate.

### **5. Final Details**

All final details including numbers, dietary requirements and timelines are to

be provided 4 weeks prior to the event date. Any subsequent changes should be notified as soon as possible and will be due for payment immediately, although PJ taste are under no obligation to accommodate these changes. Please note, no refunds will be given for any decrease in numbers once final details have been agreed and the final balance paid.

## **6. Cancellation**

Any cancellation should be advised in writing to PJ taste as soon as possible. All deposit payments are non-refundable and this payment will be retained by PJ taste. Charges will also be made as per the following.

If cancelled the amount due from Client will be retained by PJ taste  
0-2 weeks prior to the event date 100% of the full event invoice.  
2-4 weeks prior to the event date 70% of the full event invoice  
4-12 weeks prior to the event date 50% of the full event invoice  
Non-payment prior to any event may be taken as a cancellation and the charges above will be applied accordingly.

PJ taste may take the decision to cancel an event should the client be in arrears of payment or be in breach of the any of our Terms and Conditions. PJ taste reserves the right to receive payment after termination of a contact/completion of an event subject to agreement.

PJ taste recommends clients purchase wedding insurance independently where applicable upon booking for their own peace of mind.

## **7. Menus, Range and Availability**

All goods and ingredients are offered subject to availability. If an item becomes unavailable or it is of insufficient quality for a client's function, PJ taste reserves the right to make a substitution. Wherever possible the client will be notified of any changes in advance. Children under the age of 4 will be offered a grazing lunch box and children aged between 4 and 8 will be charged at a proportion of the adult's cost for a half sized adult meal or a set children's menu. All other guests will be charged at full adult price. No supplements are offered for children's menu, they are based strictly on a single choice only. Dietary requirements will be accommodated, if possible and it is the client's responsibility to outline the details of the requirements, including a full table plan showing where those people will be seated. Our Chefs will then adapt the menu choices to suit the requirement, or provide an alternative dish if necessary. Please note, our kitchen handles all the allergenic ingredients listed by the food standards agency, this means we cannot guarantee that no cross contamination occurs.

PJ taste offer menu tastings on 3 course wedding breakfasts, upon request and these are subject to an additional charge.

PJ taste will accommodate menu tastings during weekdays only (daytime ideally but some evenings may be possible) but it may not always be possible to accommodate requests between the months of May and September due to

this being our peak wedding season. Menu tastings are only available to clients who have booked and paid a deposit with us and the charge will be added to the client's pro-forma. All menus are priced per person, and based on a single choice menu. As above, children's menus are based on single choice only (with dietaries being accommodated).

Additional Catering Meals for entertainers, photographers, videographers, bands and musicians, child minders and any other supplier at events etc. must be pre-ordered and will be charged for. PJ taste accepts no responsibility for any other staff/contractors booked by the client who require food when it has not been booked and paid for, in advance.

## **8. Drinks**

All drinks packages are serviced as pre-ordered and paid for in advance. No refunds are offered on any drinks opened on site and not consumed. Drinks delivered by or at the request of the client to the venue remain the client's responsibility throughout. Any ale which has been pre-ordered and not consumed then becomes chargeable to the client at cost rate per pint. PJ taste drinks management service (an alternative to a drinks package) which includes the glassware and service element. Bar PJ taste offers Bar Services by way of a cash bar (all guests purchase their own drinks), or a client bar (clients provide all drink and PJ taste sets up a bar to serve guests with the clients drink, free of charge to the guests). The charge for the Bar Service covers the licence fee, all polycarbs/glassware, condiments and staffing. PJ taste strictly follows the Drink Aware guidelines at all times.

## **9. Access/Set Up**

PJ taste will require reasonable access to the area of the event in order to deliver, set up and collect our equipment. This will include the use of lifts to upper and lower floors, the use of loading bays and vehicular access. PJ taste also requests full details regarding a set up schedule (for example dates/times of marquee erection, table/chair installation). PJ taste requires a catering tent to be provided for all marquee/outdoor events (we do not hire out or provide catering tents) which should be a minimum size of 6m by 3m, with trestle tables for the kitchen team. Access to running water is required along with access to power, a minimum of 4 x 13 amp plug sockets for the kitchen team. Additional power will be required for any mobile bar hire. Clear lighting within the catering tent and outside of the catering tent for loading is also required. Any access issues for events are to be advised to PJ taste in advance of the event.

Set up details will be confirmed in advance with the client and will either be on the day of the event, or in advance if agreed.

Naked flames and felt tip pens are not permitted to be used on any linen.

## **10. Waste**

PJ taste will remove all waste from site which has been created by PJ taste's

team only and is not responsible for any other waste created by other suppliers.

### **11. Staffing**

All service staff will be fully trained and in the correct PJ taste uniform  
PJ taste do not hire out catering or bar staff solely, without us providing any food or drink.

### **12. Data Protection**

PJ taste strictly adheres to all current GDPR regulations and all data collated from each client or enquiry will be stored in the correct manner and not disclosed to any other party.

### **13. Force Majeure**

PJ taste will accept no liability for the failure to perform any obligations due to strike, lockout, hostilities or any other circumstances beyond our control. No liability is accepted for loss, damage or consequential loss caused by any failure to perform our obligations (whether due to negligence by us, our employees or sub-contractors, or other due causes), but this does not exclude liability for death or personal injury as required by law.

### **14. Liability**

PJ taste accepts no responsibility for celebration cakes left in our possession.

Due to liability responsibilities, we are unable to serve any food which has not been prepared or supplied by PJ taste, with the exception of celebration cakes.

The client is responsible for all loses, damages and expenses at any venue we are required to cater at, arising from the behaviour or actions of either themselves or their guests, along with any contractors bought onto site.

PJ taste Holdings Ltd reserve the right to amend and update these Terms and Conditions periodically.