



Catering on the Steamship Gondola

Buffet Menu

Let us take the strain of the Catering

1. Afternoon Tea

£12.75 per person

Selection of sandwiches & open rolls; smoked salmon & cream cheese, ham & onion marmalade, free range egg mayo & cress, Lancashire cheese with apple, date & damson chutney,

hand cooked crisps, scones with cream & jam, butterfly cakes, lemon drizzle cake, chocolate brownie

* Tea & Coffee

£2 per person

Made on land and served from flasks

2. Canapes & Nibbles

£8.20 per person

Marinated mixed olives

Our own roasted spicy cashew nuts

Root vegetable crisps

Selection of bruschetta topped with:

- Cherry tomatoes, garlic & basil

Mini cheese scones

with a variety of toppings

Puff pastry bites with

- Anchovy, chilli & tomato
- Spinach & goats cheese

* Sweets

£4.75 per person

Can be added to any of the buffets

Fresh Fruit Salad

Profiteroles filled with vanilla cream

served with chocolate sauce

Red berry pavlova

Lemon tart

Rich chocolate truffle torte

Traditional apple pie

all served with extra cream

3. Finger Buffet

£12.20 per person

Selection of filled wraps; falafel & chilli jam, bbq pulled pork, spicy lentil pot, Lancashire cheese with date & damson chutney,

tortilla chips; with salsa, guacamole & garlic mayo dips,

frittata (a fresh herb spanish omelette),

smoked mackerel paté & horseradish on oatcakes,

chicken satay served with our own satay sauce,

veggie samosas with cucumber raita

'cherrybell' red peppers stuffed with cream cheese.

4. Chefs Selection

£14.00 per person

Teriyaki salmon served on a bed of sesame noodles,

Coronation chicken on lemon rice,

Oven baked maple coated local ham

served with Cumberland sauce,

Veggie tarts; roast veg & pesto and

caramelised onion & goats cheese (served in a flan dish),

A choice of 3 salads

plus a selection of bread & butter.

Salad Options

Mixed Crunchy Salad & Leaves

Coleslaw

Potato & Mint

Waldorf Curried Rice

Bulgur Wheat

Italian Pasta

Mexican Bean

Pepper & Sweetcorn

Fruit, Seed & Carrot

Cous Cous with Fresh Herbs & Apricots

Beetroot & Orange

Gluten Free, Vegan, Dairy Free & Other Dietary / Allergy compatible options available

More than just a cafe - hire the cafe in the evening, order a buffet & wilf's away

• We use local free range eggs, local milk, & our meat is from Haytons Butchers, Staveley •

• Our baker makes all our cakes, nearly all our bread & gluten free products on site •

Mon to Sun 9am-4pm • Mill Yard, Back Lane, Staveley LA8 9LR • 01539 822329 • wilfs-cafe.co.uk

Fancy A Bit Extra?

Add any of the below to your buffet to make your event catering extra special

Centre piece dressed salmon / salmon portions – POA

Roast ham or beef – POA

For a Minimum of 10 people

Smoked Salmon & Prawn Platter	£510 per person
Extra Salads (from list)	£110 per person
Selection of Wilf's Caf Bread	£1.20 per person
Cheese Platter & Biscuits	£5.95 per person
Fruit Bowl	£1.92 per person
Prepared Fruit Platter	£3.50 per person

The Victorian steam yacht 'Gondola' has been lovingly restored by the National Trust & now has daily sailings round Coniston Water giving the public a chance to sail in her sumptuous, upholstered saloons.

The Gondola is also available for private charters, a beautiful venue for groups of a maximum 40 people (with food) celebrating an occasion whilst viewing the spectacular Coniston scenery.

In our buffets we have tried to reflect the quality & surroundings of the bygone era that is the Gondola.

We can tailor any buffet to fit in with your ideas, a particular favourite dish or just to meet your budget or dietary requirements. We are happy to quote for a bespoke buffet.

We will set up the buffet on the Gondola, before you arrive, on the cabin tables.

The price incl. delivery, china crockery, metal cutlery as required, serviettes, setting up, washing up of dishes supplied by Wilf's and removal of the buffet at the end of your cruise, also at least one member of staff on board to restock and clear (but not to serve).

Please feel free to discuss your buffet requirements with us with no obligation.

Terms and Conditions

- Minimum booking fee £150
 - Deposit £75 to secure booking :
 - Returnable if cancelled giving 3 months notice
 - Transferable to another date with 2 months notice
 - Retained with under 2 months notice
 - The balance is payable within a week of receipt of the final invoice
 - Any change in the set buffet menus will be quoted for separately
 - The following information needs to be given to Wilf's at least two weeks before the booking:
 - * Time of sailing and return
 - * Numbers to be catered for
 - * Any special dietary requirements
 - Wilf's staff are on board to restock and clear dishes (but not to serve)
- These buffets are also available for on the Windermere cruise boats.