

Inside Outside

bringing our food to you

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Set up in 2006 by Guy Awford, chef and owner of Inside restaurant in Greenwich, Inside Outside is a modern catering company with exciting ideas.

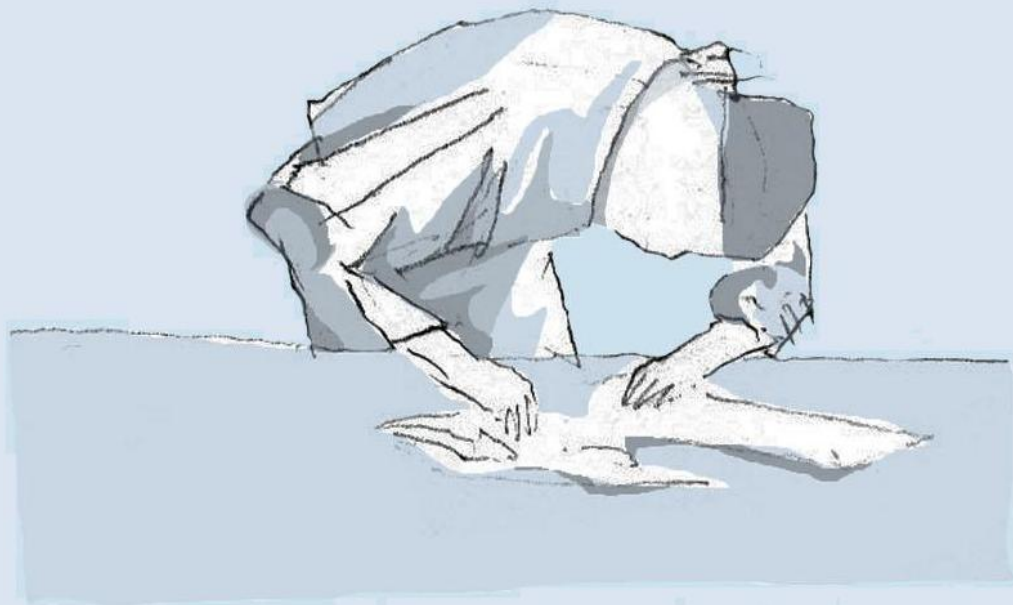
Inside Outside specialises in corporate events, canapé parties and private dining. So, whatever the occasion, Inside Outside will provide the fresh, delicious food you are looking for.



The Chefs

Inside's chefs, Guy Awford & Brian Sargeant, will create a menu especially for you. Our ideas are constantly evolving and the variety of concepts continues to grow.

Unlike many caterers, we make everything we serve. Every dish we offer has been made with fresh ingredients by Inside's chefs from our own recipes. From chutneys and salsas to pastry and sauces, nothing comes out of a packet.



The freshest ingredients

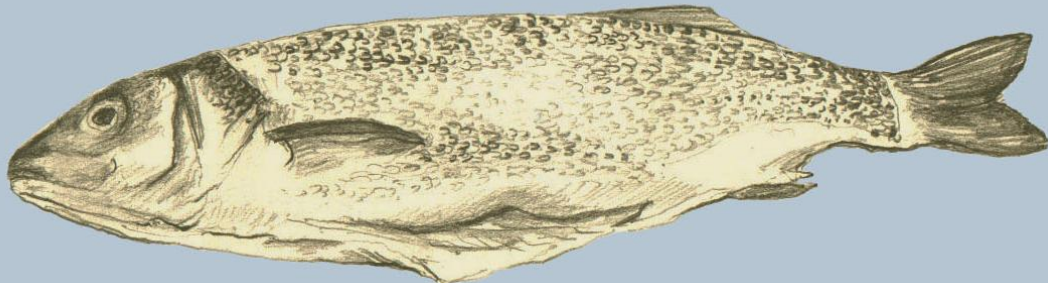
We understand that the basis for good food is good ingredients. We take care to establish the provenance of all our ingredients to ensure the food we create is produced from the best ingredients available.

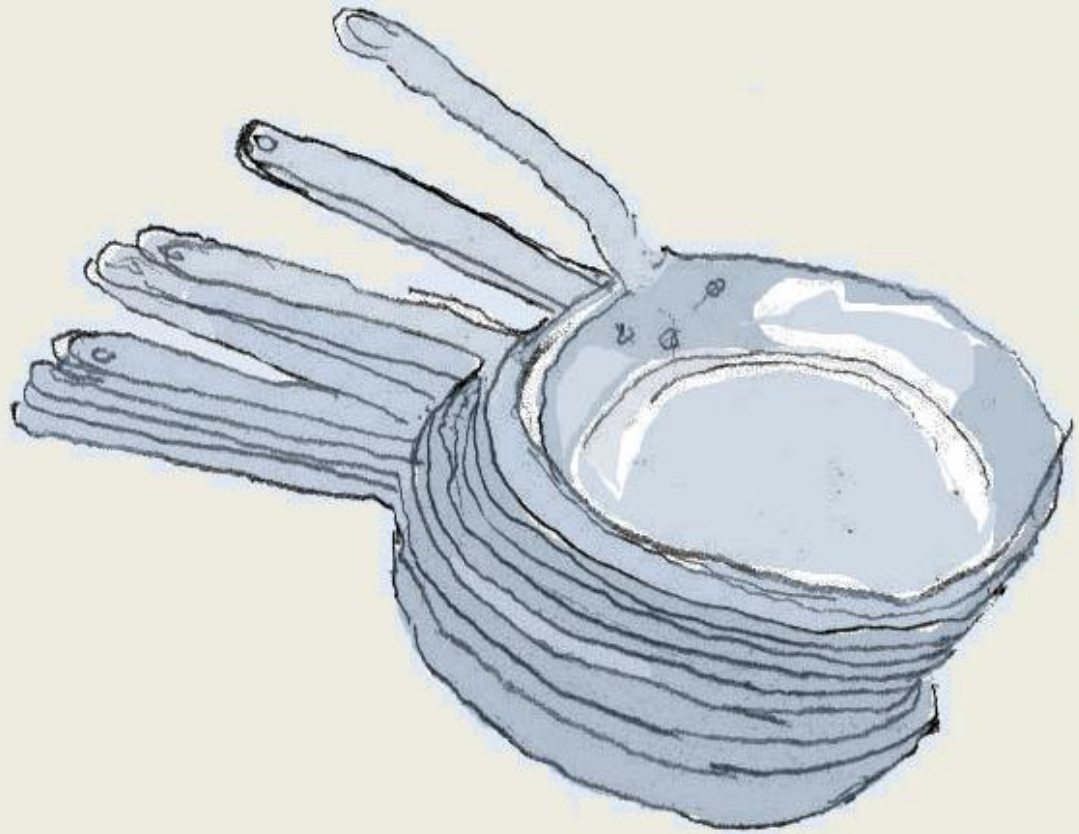
All our ingredients are sourced from local suppliers who share our passion for freshness and quality. Our meat is free-range and comes from farms with a good track record for consistency and high standards, our poultry comes from reputable sources in England and France, and our fish is delivered fresh each morning from the coast. We have daily fruit and vegetable deliveries to ensure we are only working with the freshest produce.

Whether it is a canapé party or a sit down 5-course tasting menu all our dishes will be based around seasonal ingredients (locally produced where possible).

Please let us know if you have any favourite ingredients you would like to be featured in the menu or any exotic requests from further afield.

All our ingredients are sourced from local suppliers who share our passion for freshness and quality.





A mobile kitchen

Whether the event takes place in your office, a conference centre, or outside in a marquee, we can supply all the necessary cooking equipment.

Most of the smaller equipment we will provide free of charge but larger equipment does carry a small hire charge.

Hire charge details available on request.



Our menus

We offer a range of menus to suit your requirements. The sample menus are included to give you an idea of structure and cost. Please note all prices are subject to VAT. We are always happy to tailor make a menu to suit your event.

Canapés Our canapés are designed to be fresh and vibrant with a refined balance of textures, colours and flavours.

Finger Food Our finger food is perfect when you require something a little more substantial. Like our canapés they look and taste amazing.

Bowl Food Bowl food is an ideal way to give your guests a light snack without the need for seating.

3 Course Meals We can reproduce the dishes that have made Greenwich's Inside restaurant such a success for your event.

The Food - Canapés



Smoked Eel, Beetroot on Chive Pancake



Smoked Salmon & Quail Egg Royale



Chocolate and Orange Puddings



Mini Pecan Tart



Mini Chicken, Leek & Mushroom Pie



Tiger Prawn, Mango Coriander, Chilli Jam

Our Wine List

We can provide all the drinks that your event requires. We have an extensive wine, beer and soft drinks list available (included is a small selection, listing our most popular drinks). Please let us know if you would like us to email you our full list.

We source our wine from 3 top distributors. This allows us to choose from a broad range of good quality wines that offer real value for money.

As a Greenwich based business we recommend the same Greenwich Meantime Beers that we offer in our restaurant. We can, however, source any beers, lagers or ales that you require.

Both wine and champagne can be purchased on a “sale or return” basis. However we will not be able to return any opened or damaged cases.



Recent Testimonials

“Guy – thanks again for doing such an amazing job last night at our cocktail party. The canapés were delicious! We’ve had such positive feedback from clients and lawyers alike. The mini burgers in particular appear to have been a great hit! The service, as always, was fantastic. We look forward to working with you again soon. Thank you, Emma.”

Emma Wood
Head of Events for Bevan Brittan

“Thank you very much for doing such a great job at our European Equities networking event. As usual the food was delicious and the service impeccable. We really appreciate all your hard work and look forward to working with you again.”

Martin Donnelly
Vice President Prime Services, Credit Suisse

" We cannot thank you enough for making our summer party so effortless, everyone commented on how delicious the canapés were, especially the delicious desserts and how friendly and professional the staff were, many thanks Guy and co."

Sarah L Hannibal
Nicholas Burwell Architects

Recent Testimonials

“Dear Guy and the “Inside Outside” team –we just wanted to say a Quick thank you for doing such a great job at our daughters christening, it all seemed so effortless, but I am sure it wasn’t. We all thought the food was fantastic; the same high standard as at your restaurant.”

Emma & Chris Tuffey
(Chris Tuffey - MD Credit Suisse)

"If you really want to impress your guests with the food you serve, Guy Awford is the man you want in the kitchen"

Lawrence Staden
GLC Ltd

Dear Guy,
Just want to say a big thank you for a really great job yesterday. The food was excellent and both Greta and Paulina at front of house were delightful as well as efficient. Everyone complimented the food. I was particularly happy also with the pristine way you left the kitchen and utility rooms, thanks!

Carole Franks
Interscience Communications Ltd

Inside restaurant reviews

it's the food that's the real draw: dishes are cooked with flair and creativity, using the freshest ingredients.

TimeOut Eating & Drinking 2009

Guy Awford's assured cooking is easily the best in the Greenwich desert.

Harden's London Restaurants 2009

"the best in this part of London"

ZAGAT London Restaurants 2009

A godsend for Greenwich, this good-natured restaurant does the neighbourhood proud...

The Good Food Guide 2009

Inside is more than just the best restaurant in Greenwich; it's one of the best neighbourhood restaurants in London

Lonely Planet London Encounter

a standout venue thanks to its sensitive use of high-quality ingredients, its unpretentious staff & unfussy décor

Square Meal 2008

The best restaurant where I live in Greenwich is Inside, and it's just my kind of place: interesting and unpretentious

ANDREW GILLIGAN
The Evening Standard

Canapé List

Earthy

Baby jacket potatoes with Goats Cheese Puree & Tapanade	£1.50
Red Onion Tarte Tatin with Tapenade	
Smoked Haddock Fish Cake with Aioli	
Smoked Salmon, Crème Fraiche & Beetroot on Blini with Fresh Chives	
Tiger Prawn Cocktail with Cos lettuce in Filo	£2.00
Mini Chicken, Leek & Mushroom Pie	
Cornish Crab with Avocado Salsa & Coriander in Filo	
Smoked Eel, Beetroot & Crème Fraiche on Chive Pancake	
Mini Ground Beef Cheeseburger with Tomato Relish	
Skewered Marinated Tiger Prawn with Lemon Mayonnaise	
Truffled Oyster Mushroom En Croute	

Punchy

Salmon & Spring Onion Teriyaki	£1.50
10-spice Chicken, Ginger & Coconut Spring Rolls	
Spiced Lamb Kofte Kebab with Lemon Yoghurt	
Spiced Aubergine & Potato Samosa	
Spicy Chick Pea Cake with Avocado Puree & Cherry Tomato	
Tiger Prawn, Mango & Coriander Skewers with Chilli Jam	£2.00
Vegetable Tempura with Aromatic Dipping Sauce	
Peking duck, Spring Onion & Cucumber Rolls with Hoisin Sauce	
Marinated Tuna & Pickled Vegetable Roll, Coriander, Sesame Seeds	£2.50
Seared Beef fillet, Watermelon, Wasabi, Coriander & Pickled Ginger	

Luxurious

Cornish Crab with Avocado Salsa & Coriander in Filo	£2.00
Pheasant Terrine & Onion Marmalade on Brioche Crouton	
Seared Beef, Toasted Brioche, Horseradish cream	
Smoked Salmon Royale with Quail Egg & Hollandaise Sauce	
Foie Gras Parfait on Toasted Brioche	£2.50
Steamed Lobster, Avocado Puree & Basil in Filo	

Sweet

Warm Chocolate Brownie with Whipped Cream	£1.50
White Chocolate Chip & Hazelnut Brownie with Whipped Cream	
Mini Bread & Butter Pudding with Mascarpone	
Mini Pavlova with Vanilla Whipped Cream & Fresh raspberry	
Chocolate Truffles	
Mini Treacle Tart with Ginger & Lemon Whipped Cream	
Mini Pecan Tart	
Warm Chocolate & Orange Puddings with Clotted Cream	
Vacherin with Passion fruit cream	

Finger Food

Our freshly prepared finger food is presented on platters for a buffet style light meal. We offer a selection of cold platters from £11 per person, or a selection of hot & cold platters from £12 per person.

Sandwiches

Honey Roast Ham Sandwiches with Piccalilli
Smoked Salmon, Cream Cheese & Watercress
Brie & Plum Tomato
Grated Carrot, Baby Spinach, Roast Red Onion & Homous

Cold

Sausage Rolls with Dijon Mustard
Goats' Cheese & Artichoke Tart with Pesto
Leek & Gruyere Tartlets
Irish Salmon En Croute with Roast Garlic Mayonnaise
Red Onion Tarte Tatin with Tapanade
Black Olive Foccacia with Parma Ham
Honey Roast Ham with French Bread & Mustard
Cheese Platter with Oat Cakes & Chutney
Poached Salmon with Chopped Chives & Lime Mayonnaise
Skewered Marinated Tiger Prawn with Chilli Jam

Hot

Cumberland Chipolatas with English Mustard
Smoked Haddock Fish Cake with Aioli
Chicken, Leek & Mushroom Pie
10-spice Chicken, Ginger & Coconut Spring Rolls
Spiced Lamb Kofte Kebab with Lemon Yoghurt
Spiced Aubergine & Potato Samosa
Spicy Chick Pea Cake with Avocado Puree & Cherry Tomato
Truffled Oyster Mushroom en Croute
Mini Ground Beef Cheese Burgers with Tomato Relish

Sweet

Warm Chocolate Brownie with Whipped Cream
White Chocolate Chip & Hazelnut Brownie with Whipped Cream
Mini Bread & Butter Pudding with Mascarpone
Mini Pavlova with Vanilla Whipped Cream & Fresh raspberry
Chocolate Truffles
Mini Treacle Tart with Ginger & Lemon Whipped Cream
Mini Pecan Tart
Warm Chocolate & Orange Puddings with Clotted Cream
Vacherin with Passion fruit cream

Bowl Food

Cold

Chicken Caesar Salad with Cos, French Beans & Shaved Parmesan Poached Scottish Salmon, New Potatoes, Fresh Chives, Caper Dressing Slow Roasted Tomato with Rocket, Buffalo Mozzarella & Pesto Penne Salad, Roast Red Peppers, Baby Spinach, Crumbled Feta	£3.00
Tiger Prawn Cocktail with Iceberg Lettuce, Lime & Paprika Crostini Seared Tuna "Nicoise" with Quails Egg , French Beans & Black Olives	£3.50

Hot

Tomato & Aubergine Curry with Pilau Rice, Coriander & Yogurt Penne with Roasted Mediterranean Vegetables & Crumbled Goats Cheese Butternut Squash & Sage Risotto with Shaved Parmesan Coconut Laksa with Chicken Dumplings, Bok Choi, Noodles, Crispy Shallots	£3.00
Duck Confit with Puy Lentils, Spiced Red Cabbage & Balsamic Jus Roast Lemon Thyme Chicken, Pommes Puree, Roast Garlic Gravy Lamb Tagine with Couscous, Roast Red Pepper & Pickled Lemon Beef & Red Wine Stew with Horseradish Dumplings & Savoy Cabbage Spiced Chicken Breast with Potato & Pea Curry, Red Lentil Sauce Chicken, Coconut & Coriander Curry with Noodles, Fresh Coriander	£3.50
Seared Salmon with Potato Gnocchi, Basil & Tomato Coulis Grilled Goan Spiced Mackerel with Baby Spinach & Red Lentil Dahl Crispy Chinese Duck with Sticky Rice, Spring Onions, Black Bean Sauce	£4.00
Seared Beef Fillet, Parmentier Potatoes, Spinach, Mustard Vinaigrette Pan-fried Wild Sea Bass, Aubergine Baked with Tomato, Basil & Cream Roasted Wild Halibut, Fondant Potato, Shallot Puree, Lemon Thyme Veloute	£4.50

Sweet

Eton Mess with Vanilla Whipped Cream & Fresh Strawberries Dark Chocolate Pots Vanilla, Honey & Yoghurt Bavarios Rice Pudding with Poached Rhubarb	£3.00
White Chocolate Cheesecake with Fresh Raspberries Lemon Grass Pannacotta with Cardamom Roasted Fig Mini bread & Butter Pudding with Mascarpone Apple Crumble with Vanilla Ice Cream Chocolate & Baileys Tiramisu	£3.50

Sample Cold Buffet List

Earthy

£12 per person

Main Dishes

Dressed Poached Irish Salmon

Goats' Cheese & Red Onion Tart with Pesto

Honey Roast Ham or Marinated Corn Fed Chicken with Basil & Lemon

Side Dishes

Mixed Leaf Salad

Couscous & Roast Mediterranean Vegetable Salad

Salad of Mixed Tomatoes, Red Onion & Basil Salad

New Potato, Shallot, Caper & Parsley Salad with Lemon Mayonnaise

Rosemary Bread

Desserts

Chocolate Brownie with Crème Fraiche (or Seasonal Dessert)

Punchy

£14 per person

Main Dishes

Salmon Poached with Lemon Grass & Coriander, Lime Mayonnaise

Grilled Marinated Chicken with Chilli & Ginger

Goats Cheese, Baby Spinach & Roast Red Pepper Tart

Side Dishes

Spiced Lemon Couscous

Chickpea, Roast Red Pepper & Basil salad

Baby Spinach & Red Onion Salad

Rocket with Lemon Vinaigrette

Black Olive Bread

Desserts

White Chocolate & Hazelnut Chip Brownie with Whipped Cream

Luxurious

£18 per person

Main Dishes

Smoked Salmon, Chive & Mascarpone Quiche

Cold Roast Sirloin of Irish Beef with Horseradish Cream

Marinated Artichokes with Grilled Mediterranean Vegetables

Side dishes

New Potato, Red Onion & Chive Salad

Rocket & Baby Spinach Salad

Cos & Shaved Parmesan Salad

Cucumber & Vine Tomato Salad

Black Olive & Tomato Bread

Desserts

Dark Chocolate Tart with Crème Fraiche

Pavlova with Passion Fruit Cream & Fresh Raspberries

Sample Hot Buffet List

Earthy

£14 per person

Main Dishes

Beef Bourguignon
Roast Corn Fed Chicken with Garlic & Thyme
Oyster Mushroom Lasagne

Side Dishes

Mixed Salad with Tomato & Red Onion
Couscous with Roasted Mediterranean Vegetables
Basmati Rice
Roasted New Potatoes with Rosemary & Garlic

Desserts

Chocolate Brownie with Crème Fraiche
or
Pannetonne Bread & Butter Pudding with Mascarpone Custard

Punchy

£16 per person

Main Dishes

Moroccan Braised Lamb with Pickled Lemon
Corn Fed Chicken Tagine
Marinated Salmon Brochettes
Slow Cooked Aubergine with Indian Spices

Side Dishes

Spiced Lemon Couscous
Chickpea, Roast Red Pepper & Basil Salad
Rocket with Lemon vinaigrette
Pilau rice
Warm coriander & garlic bread

Desserts

Pecan Tart or Chocolate Brownie with Whipped Cream

Luxurious

£20 per person

Main Dishes

Roast Rib of Irish Beef with Yorkshire Pudding & Red Wine Gravy
Slow Roast Leg of Welsh Lamb with Rosemary & Garlic
Wild Mushroom Tart with Rocket & Shaved Parmesan

Side Dishes

Roast Potatoes
Steamed Seasonal Vegetables
Green Salad
Warm French Bread

Desserts

Dark Chocolate Tart with Crème Fraiche
Pavlova with English Strawberries or Vanilla Pannacotta with Fresh Raspberries

Sample 3 course menus – £30 per person

Autumn Menu

Cauliflower soup with Stilton crouton & truffle oil

Pheasant & Foie Gras terrine with red onion marmalade & toasted brioche

Seared scallops with Puy lentils, pancetta & horseradish veloute

Seared Irish beef fillet, pommes dauphinoise, Savoy cabbage, roast carrots & thyme jus

Pan-fried wild sea bass with chive mash, baked aubergine, French beans, roast tomato coulis

Wild mushroom, spinach & ricotta strudel with grilled artichoke, frisee & red pepper sauce

Dark chocolate tart with white chocolate ice cream & chocolate tuile

Orange yoghurt bavarios with marinated figs & cumin shortbread

Winter Menu

Goats' cheese soufflé with bitter leaf salad, pear & walnut vinaigrette

Warm salad of confit duck, roast beetroot, green leaves, garlic & thyme dressing

Smoked haddock, Shetland mussel & herb risotto with a light saffron cream

Roast pheasant with pommes dauphinoise, braised red cabbage, roast parsnips & Port jus

Pan-fried halibut with shallot puree, fondant potato, leeks, lemon thyme veloute

Artichoke & spinach gratin with roast garlic mash, French beans & tomato coulis

Pannetonne bread & butter pudding with Mascarpone custard

Pecan tart with vanilla whipped cream

Sample 3 course menus – £30 per person

Spring Menu

Grilled asparagus with lemon hollandaise & toasted brioche

Smoked trout salad with Jersey Royals, green beans & poached quail egg

Pea & mint risotto with shaved Parmesan & Tuscan olive oil

Roast Welsh lamb chump with Puy lentils, Savoy cabbage, steamed baby carrots & Madeira jus

Pan-fried skate with spring onion mash, garlic spinach, French beans, tomato & basil coulis

Spiced potato & pea samosa with red lentil dhal, basmati rice, baby spinach & red onion, yoghurt

White chocolate cheesecake with passion fruit

Cardamom crème brulee with coconut biscotti

Summer Menu

Fresh tomato soup with basil oil & goats' cheese quenelle

10-spice chicken, coconut & coriander spring roll with aromatic dipping sauce

Grilled marinated tiger prawns with Asian vegetable salad, coriander & chilli jam

Seared Irish beef fillet with pommes dauphinoise, Savoy cabbage, roast carrots & thyme jus

Pan-fried pollack with pilau rice, aubergine cooked with Indian spices, cardamom veloute

Grilled Mediterranean vegetables en-croute with buffalo mozzarella, rocket & pesto

Pavlova with whipped cream & fresh raspberries

Chocolate brownie with vanilla ice cream & chocolate sauce

Wine & Drinks

Sparkling Wines & Champagnes

Waterstone Bridge Brut	Light fragrant sparkling wine from Australia	£14.50
Bernard Remy Brut	Delicate Champagne with hints of honeysuckle.	£22.00
Perrier Jouet Grand Brut	A fine, moussey and elegant Champagne.	£35.00

White wines

France

Vin De Pays Des Cotes De Gascogne		£8.50
Colombard & Ugni Blanc. Light, fruity & refreshing.		
Sauvignon Cotes de Duras 2007 - Gilbert Geoffroy		£14.50
From Domaine de Laulan. Rich, gooseberry & elderflower.		
Sancerre les Gordons 2007 - Philippe Raimbault		£22.50
A crisp Sauvignon Blanc from the Loire Valley, hints of gooseberry.		
Chablis Premiere Cru Montmains 2005 - Dom Bessin		£29.00
A fine biscuity white Burgundy, rich & complex with a good length.		

Rose

Cotes de Provence 2006 – Chateau de Ferrage		£11.00
Southern France. Light fragrance, crushed red berries.		

Australia

Painters Cove Semillon Chardonnay 2006		£8.50
Floral wine from Australia's New South Wales.		
Waterstone Bridge Reserve Chardonnay 2006		£11.50
From Victoria, South Eastern Australia. Silky texture, flavours of tropical fruit.		

Chile

Sauvignon Blanc Casa Azul, Central Valley 2007		£9.50
A fresh wine with newly cut grass underpinned by citrus fruit aromas.		

Spain

Palacio De Bornos 2007, Rueda, Bodegas Castilla Vieja		£12.00
Dry & crisp, lemon zest & sweet apple, with light refreshing characteristics		
Con Class Exceptionnal, Rueda 2006		£15.00
Light and elegant with ripe pineapple. Blend of Sauvignon Blanc and Verdero.		

Italy

Torresella Pinot Grigio 2007		£9.50
A delicate light wine with a floral perfume.		

California

Simi, Sonoma County, Chardonnay 2004		£20.00
Well balanced, concentrated fruit, crisp acidity and subtle, toasty oak.		

New Zealand

Culley Riesling, Marlborough 2006		£15.00
Great balance of fruit and acidity, with a slight touch of spice.		
Murdoch James, Unoaked Chardonnay, Martinborough 2004		£19.00
Distinctive, steely dry wine with hints of fresh grass, elderflower and asparagus.		
Framingham Sauvignon Blanc 2007		£19.00
From the Wairau Valley in Marlborough. Pungent passion fruit & grapefruit aromas.		

Red wines

France

Cotes Du Rhone 2006 - Dom St. Laurent		£8.95
French blend, predominantly Syrah, from the Rhone Valley. Light and balanced.		
Beaujolais Villages 2006 – Dom. Des 40 Ecus		£11.50
Dry, well-balanced, medium-bodied with fruity bouquet.		
Fleurie Cuvee le Roitelet 2006		£15.50
A renown Beaujolais Cru. Full with soft floral aromas.		
Chateau Tour Du Pas St. George, St. Emilion 2003		£19.00
Bordeaux wine, predominantly Merlot, complex, rich with soft velvet structure.		
Chateauneuf du Pape 2005 - Cuvee Baronne Vincent		£20.00

A classic Rhone wine. Predominantly Grenache & Syrah.			
Savigny les Beaune, Maison Pierre Ponnelle 2005.		£25.50	
Soft, ripe and charming Pinot Noir from Beaune, Cote d'or.			
Australia			
Painter's Cove Shiraz Cabernet 2006		£10.50	
Australian from New South Wales. Mellow with ripe berries.			
Waterstone Bridge Reserve Shiraz 2005		£12.25	
From Victoria, South Eastern Australia. Lightly oaked, succulent & spicy.			
South Africa			
Lutzville Pinotage 2006		£8.50	
From Olifants on South Africa's West coast. Lightly wooded, sturdy, solid fruit.			
Italy			
Montepulciano d'abruzzo DOC 2004 - Casal Thaulero		£12.25	
Southern Italian classic. Elegant & velvety.			
Barbera D'Asti DOC 2001, Trincherio		£17.50	
A full organic wine, lots of fruit & a deep ruby colour.			
Barolo Oddero DOCG 2001		£28.50	
Medium bodied wine made with the Nebbiolo grape from the Piedmont region.			
Barolo Borgogno, DOCG 2001		£35.00	
Lovely fruit intensity, some chocolate notes, ripe cherry, full-bodied with good length			
Spain			
Rioja Tinto Bodegas Navajas 2007		£10.25	
From a small family-run bodega. A lively rose hip scented tempranillo.			
Torres Coronas 2005		£10.25	
Tempranillo with a touch of Cabernet Sauvignon. Forest fruits, liquorice & spicy hints of oak.			
California			
Lodi Old Vine Zinfandel, Ravenswood, Sonoma County'05		£18.00	
Estate bottled, rich & peppery with hints of eucalyptus,			
New Zealand			
Murdoch James Estate, Pinot Noir 2005, Martinborough		£28.00	
A superbly complex Pinot with black cherry and plum flavours			
Chile			
Antiguas Reservas 2005 - Cousino Macul		£12.50	
Cabernet Sauvignon from Valle Del Maipo in Chile. Concentrated fruity richness.			
Argentina			
Tempranillo Bonarda Villa Vieja 2007		£11.50	
A blend of Spanish & Italian grapes, dry persistent taste.			
Malbec Terra Organica 2007		£12.95	
Rich & peppery, typical Argentinean wine.			
Lebanon			
Chateau Musar - 2000		£33.00	
A powerful blend of Cabernet & Cinsault produces this unique & delicious wine.			
Dessert wine			
Chateaux Fayou - Cadillac 2004		£27.50	
A lovely fresh and well balanced wine made in the Bordeaux tradition.			
Beers			
Meantime Pilsner	4.7%	Crispy lager from Meantime Brewery in Greenwich	£2.75
Meantime Union	4.9%	Copper coloured with caramel and fruit flavours	£2.75
Meantime Wheat Grand Cru	5.0%	Wheat beer, brewed after the traditional recipe.	£3.50
Soft drinks – per Litre unless specified			
Decantae Spring water - 75cl Bottle			£3.25
Fresh Juice			£3.00
Coke or Diet Coke or Lemonade			£3.00
Cranberry or Tomato Juice			£3.00

Other services

Service staff

All our staff are reliable, professional and friendly. Our waiting staff wear smart black uniforms, kitchen staff wear classic chefs uniforms and striped blue and white aprons.

Fees - Kitchen assistants and porters £10 per hour
Chefs £20 per hour
Waiting staff £15 per hour

Deliveries

We have fixed delivery charges of £45 (Monday to Friday) and £95 (Saturday and Sunday).

Equipment hire

We can provide all the equipment that your event requires.

Crockery and glassware from £5 per dozen.
Cutlery from £2.50 per dozen.
White linen napkins and tablecloths – price on application.
Furniture: Trestle tables and coat racks – from £5 per item.
For a full price list please email info@insideoutsideevents.co.uk

Floral arrangements

We can provide floral arrangements. Prices start from £30.

Prices

Please note all prices are subject to VAT.



Contact us

For all enquires please
contact Catherine James:

Mobile 07956 340918
info@insideoutsideevents.co.uk

Or contact us through our restaurant:

Inside Restaurant
19 Greenwich South Street
SE10 8NW
020 8265 5060
www.insiderestaurant.co.uk