

Le Petit Chariot

LUXURY GRAZING CARTS



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WHAT IS A GRAZING CART?

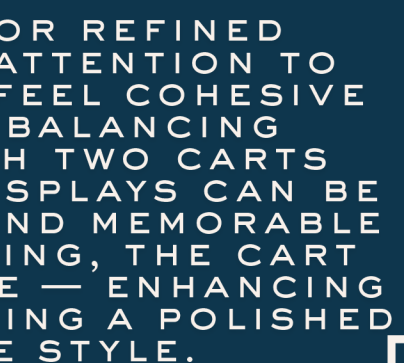
A GRAZING CART IS A BEAUTIFULLY STYLED FOOD EXPERIENCE DESIGNED TO BRING GUESTS TOGETHER IN A RELAXED YET REFINED WAY. RATHER THAN A TRADITIONAL BUFFET OR FORMAL PLATED SERVICE, A GRAZING CART BECOMES A FOCAL POINT FOR YOUR CELEBRATION — INVITING GUESTS TO GATHER, SERVE THEMSELVES USING INDIVIDUAL BOARDS, AND RETURN THROUGHOUT THE EVENT. THOUGHTFULLY ARRANGED WITH ARTISAN CHEESES, CURED MEATS AND CAREFULLY SELECTED ACCOMPANIMENTS, IT COMBINES VISUAL IMPACT WITH EFFORTLESS HOSPITALITY.

YOUR EVENT

EVERY CELEBRATION IS DIFFERENT, AND EACH LE PETIT CHARIOT EXPERIENCE IS TAILORED TO SUIT YOUR GUEST NUMBERS, AESTHETIC AND TIMING. WHETHER YOU ARE PLANNING AN ELEGANT CANAPÉ HOUR, A RELAXED WEDDING BREAKFAST ALTERNATIVE, INDULGENT EVENING FOOD, OR A STYLISH DESSERT FEATURE, THE CART IS CURATED TO COMPLEMENT YOUR DAY SEAMLESSLY. FROM INTIMATE GATHERINGS OF 20 TO LARGER CELEBRATIONS OF 120 GUESTS, THE EXPERIENCE IS DESIGNED TO FEEL CONSIDERED, GENEROUS AND BEAUTIFULLY PRESENTED.

WHY CHOOSE LE PETIT CHARIOT?

LE PETIT CHARIOT IS KNOWN FOR REFINED PRESENTATION AND METICULOUS ATTENTION TO DETAIL. EACH CART IS STYLED TO FEEL COHESIVE WITH YOUR VENUE AND DÉCOR, BALANCING ABUNDANCE WITH ELEGANCE. WITH TWO CARTS AVAILABLE, SAVOURY AND SWEET DISPLAYS CAN BE COMBINED TO CREATE A STRIKING AND MEMORABLE FEATURE. MORE THAN JUST CATERING, THE CART BECOMES PART OF THE ATMOSPHERE — ENHANCING YOUR CELEBRATION WHILE MAINTAINING A POLISHED AND PROFESSIONAL SERVICE STYLE.



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LUXURY GRAZING CARTS

SEAMLESS AND SELF-CONTAINED

FROM DELIVERY AND SET-UP TO SERVICE AND COLLECTION, EVERY DETAIL IS CAREFULLY MANAGED TO ENSURE A SMOOTH AND STRESS-FREE EXPERIENCE. THE CART IS FULLY SELF-CONTAINED AND DESIGNED TO INTEGRATE EFFORTLESSLY INTO BARNs, MARQUEES, COUNTRY HOUSES AND FUNCTION SPACES. A MEMBER OF THE TEAM REMAINS ON HAND DURING THE AGREED SERVICE WINDOW TO RESTOCK AND MAINTAIN PRESENTATION, ALLOWING YOU AND YOUR GUESTS TO RELAX AND ENJOY THE OCCASION.

CONTACT US

IF YOU WOULD LIKE TO EXPLORE HOW LE PETIT CHARIOT CAN COMPLEMENT YOUR CELEBRATION, WE WOULD BE DELIGHTED TO HEAR FROM YOU. SHARE YOUR DATE, VENUE AND GUEST NUMBERS, AND WE WILL GUIDE YOU TOWARDS THE MOST SUITABLE PACKAGE TO CREATE A GRAZING EXPERIENCE THAT FEELS PERFECTLY ALIGNED WITH YOUR DAY.

LE PETIT CHARIOT IS PROUDLY BASED IN CARLISLE, CUMBRIA, AND REGULARLY TRAVELS THROUGHOUT CUMBRIA, THE LAKE DISTRICT, SOUTH WEST SCOTLAND, NORTHUMBERLAND, TYNE & WEAR AND LANCASHIRE. WE ARE ALSO HAPPY TO TRAVEL FURTHER AFIELD UPON REQUEST.

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LUXURY GRAZING CARTS

SIGNATURE CHARCUTERIE

A THOUGHTFULLY CURATED SELECTION OF CHEESES, CURED MEATS, AND CAREFULLY CHOSEN ACCOMPANIMENTS, BEAUTIFULLY ARRANGED FOR EFFORTLESS GRAZING.

LE PETIT BRUNCH

A RELAXED YET REFINED BRUNCH EXPERIENCE FEATURING FRESH, FLAVOURFUL SELECTIONS, PERFECT FOR MORNING GATHERINGS AND DAYTIME CELEBRATIONS.

DELICIOUS DESSERTS

AN ELEGANT ASSORTMENT OF REFINED DESSERTS, FROM DELICATE CAKES TO HANDCRAFTED SWEET BITES, DESIGNED TO BE SHARED AND SAVOURED.

THE CONFECTIONARY BAR

A POLISHED TAKE ON CLASSIC SWEETS, OFFERING A CAREFULLY STYLED PICK-AND-MIX EXPERIENCE THAT FEELS INDULGENT YET BEAUTIFULLY PRESENTED.

CHILDREN'S CELEBRATIONS

CHILD-FRIENDLY FAVOURITES, THOUGHTFULLY PREPARED AND ATTRACTIVELY DISPLAYED, BRINGING A TOUCH OF LUXURY TO YOUNGER GUESTS' CELEBRATIONS.





Signature Charcuterie

AT LE PETIT CHARIOT, WE OFFER THREE DISTINCT GRAZING CART OPTIONS, EACH DESIGNED TO SUIT DIFFERENT MOMENTS WITHIN YOUR CELEBRATION. FROM LIGHT CANAPÉ-STYLE BITES TO A MORE GENEROUS FEAST, EACH TIER VARIES IN PORTION AND PRESENTATION TO HELP YOU CHOOSE THE EXPERIENCE THAT BEST FITS YOUR EVENT.

PETITE - CANAPÉ-STYLE GRAZING

OUR PETITE OPTION OFFERS BEAUTIFULLY PRESENTED, CANAPÉ-STYLE CHARCUTERIE DESIGNED FOR LIGHT, ELEGANT GRAZING. PERFECT FOR POST-CEREMONY DRINKS, WELCOME RECEPTIONS, OR AS A LIGHT SNACK DURING PHOTOGRAPHS, THIS OPTION PROVIDES REFINED BITES THAT COMPLEMENT CHAMPAGNE AND CONVERSATION WITHOUT REPLACING A FULL MEAL.

PETITE IS IDEAL WHEN YOU WOULD LIKE A STYLISH FOOD MOMENT THAT ENHANCES THE ATMOSPHERE WHILE KEEPING THE FOCUS ON CELEBRATION.

CLASSIQUE - OUR SIGNATURE GRAZING EXPERIENCE

CLASSIQUE IS OUR MOST POPULAR GRAZING CART AND THE HEART OF LE PETIT CHARIOT. DESIGNED AS GENEROUS EVENING FOOD FOR WEDDINGS AND CELEBRATIONS, IT OFFERS A BALANCED SELECTION OF CHEESES, CURED MEATS, BREADS AND ACCOMPANIMENTS — BEAUTIFULLY ARRANGED AND ABUNDANTLY PRESENTED.

THIS OPTION IS PERFECT FOR RELAXED RECEPTIONS WHERE GUESTS CAN RETURN TO THE CART THROUGHOUT THE EVENING AND ENJOY SOCIABLE, INFORMAL DINING.

GRANDE - THE FULL GRAZING FEAST

GRANDE IS OUR MOST SUBSTANTIAL OFFERING, CREATED FOR OCCASIONS WHERE GRAZING BECOMES THE MAIN EVENT. WITH LARGER PORTIONS AND AN EXTENDED SERVICE WINDOW, THIS OPTION IS DESIGNED TO COMFORTABLY REPLACE A TRADITIONAL SIT-DOWN MEAL WHILE MAINTAINING THE EFFORTLESS CHARM OF A GRAZING EXPERIENCE.

IDEAL FOR ALTERNATIVE WEDDING BREAKFASTS, LONG SUMMER CELEBRATIONS, OR COUPLES SEEKING A RELAXED BUT GENEROUS DINING STYLE.

Signature Charcuterie

EACH OPTION INCLUDES OUR BEAUTIFULLY STYLED LUXURY GRAZING CART, THOUGHTFULLY ARRANGED WITH YOUR TWELVE SELECTIONS FROM OUR EXTENSIVE MENU. STANDARD ACCOMPANIMENTS ARE PROVIDED THROUGHOUT, ALONGSIDE INDIVIDUAL WOODEN SERVING BOARDS FOR EACH GUEST AND THE NECESSARY SERVING PIECES FOR EFFORTLESS GRAZING.

DELIVERY, SET-UP AND PACK-DOWN ARE INCLUDED FOR VENUES WITHIN 20 MILES OF CARLISLE, AND A MEMBER OF OUR TEAM REMAINS ON HAND TO RESTOCK AND MAINTAIN THE DISPLAY DURING SERVICE. SERVICE DURATION VARIES BY TIER: PETITE FOR ONE AND A HALF HOURS, CLASSIQUE FOR TWO HOURS, AND GRANDE FOR TWO AND A HALF HOURS. EXTENDED SERVICE AVAILABLE UPON REQUEST UP TO A MAXIMUM OF FOUR HOURS.

	20 GUESTS	40 GUESTS	60 GUESTS	80 GUESTS	100 GUESTS
PETITE	N/A	£340 £8.50 PP	£480 £8.00 PP	£600 £7.50 PP	£700 £7.00 PP
CLASSIQUE	£320 £16.00 PP	£580 £14.50 PP	£825 £13.75 PP	£1040 £13.00 PP	£1250 £12.50 PP
GRANDE	£460 £23.00 PP	£880 £22.00 PP	£1260 £21.00 PP	£1600 £20.00 PP	£1925 £19.25 PP

CHILDREN'S OPTIONS CAN BE ARRANGED UPON REQUEST, THOUGH MANY OF OUR MENU SELECTIONS ARE NATURALLY SUITED TO GUESTS OF ALL AGES. WE ARE ALSO HAPPY TO ACCOMMODATE DIETARY REQUIREMENTS, INCLUDING GLUTEN-FREE OPTIONS, WITH ADVANCE NOTICE.

AN ADDITIONAL CART MAY BE ADDED AT A PREFERENTIAL RATE SHOULD YOU WISH TO INCLUDE A DESSERT OFFERING ALONGSIDE YOUR GRAZING EXPERIENCE. THIS FEATURES A CURATED SELECTION OF SLICED CAKES, TRAY BAKES, COOKIES AND MACARONS, BEAUTIFULLY PRESENTED TO COMPLEMENT THE MAIN CART.

Signature Charcuterie

MEATS

SALAMI
PROSCIUTTO
CHORIZO
BEEF SALAMI
SOPPRESSATA
COPPA
SPICY SALAMI

CHEESES

VINTAGE CHEDDAR
BRIE
FETA
SMOKED CHEESE
MOZZARELLA BALLS
GOUDA
RED LEICESTER
MANCHEGO

CRACKERS

BREADSTICKS
BLACK PEPPER FLATBREADS THINS
SEA SALT CRACKERS
ROSEMARY CRACKERS
OATCAKES
MINI PRETZELS
WHEAT CRACKERS

DESIGNING YOUR MENU

YOU CAN CHOOSE ANY 12 ITEMS FROM OUR MENU.

TO ENSURE A WELL-BALANCED AND VISUALLY GENEROUS GRAZING CART,
WE RECOMMEND THE FOLLOWING MIX:

MEATS: 2-3 SELECTIONS

CHEESES: 3 SELECTIONS

CRACKERS & BREADS: 1-2 SELECTIONS

FRUIT & VEGETABLE ACCOMPANIMENTS: 5-6 SELECTIONS

FRUITS & VEGETABLES

GRAPES
STRAWBERRIES
BLUEBERRIES
CHERRY TOMATOES
OLIVES
CUCUMBER
CARROTS
CELERY
PEPPERS

MISCELLANEOUS

SUN-DRIED TOMATOES
CORNICHONS
MIXED NUTS
HONEY
DARK CHOCOLATE

STANDARD INCLUSIONS

SLICED FRESH BAGUETTES
BALSAMIC GLAZE
EXTRA VIRGIN OLIVE OIL
CHUTNEY
SEA SALT
FRESH HERBS



Le Petit Brunch

LE PETIT BRUNCH IS A BEAUTIFULLY STYLED MORNING EXPERIENCE — THOUGHTFULLY CURATED, ARTFULLY ARRANGED, AND DESIGNED TO BRING EFFORTLESS ELEGANCE TO YOUR CELEBRATION.

BALANCING INDULGENCE WITH FRESHNESS, THIS BRUNCH CART TRANSFORMS CLASSIC MORNING FAVOURITES INTO A REFINED CENTREPIECE THAT INVITES GUESTS TO GATHER, GRAZE, AND BEGIN THE DAY IN STYLE.

WHETHER FOR A WEDDING MORNING, BABY SHOWER, BIRTHDAY BRUNCH, CORPORATE GATHERING, OR GARDEN CELEBRATION, LE PETIT BRUNCH OFFERS A RELAXED YET POLISHED ALTERNATIVE TO TRADITIONAL BREAKFAST CATERING.

A CURATED MORNING SELECTION

EACH LE PETIT BRUNCH CART FEATURES A CONSIDERED SELECTION OF PASTRIES, FRESH FRUIT, AND ARTISANAL ACCOMPANIMENTS, CHOSEN TO CREATE A HARMONIOUS BALANCE OF FLAVOUR, COLOUR, AND TEXTURE.

SELECTIONS MAY INCLUDE:

- FLAKY BUTTER CROISSANTS
- ALMOND AND CHOCOLATE PASTRIES
- BRIOCHE BUNS AND SWEET TWISTS
- GREEK YOGHURT WITH GRANOLA AND HONEY
- FRESH SEASONAL FRUIT
- PREMIUM SLICED HAM AND CHEESE
- A REFINED SELECTION OF JAMS AND PRESERVES

EVERY ELEMENT IS SELECTED FOR QUALITY, FRESHNESS, AND ITS ABILITY TO COMPLEMENT THE OVERALL DISPLAY.

THOUGHTFULLY STYLED, BEAUTIFULLY PRESENTED

LE PETIT BRUNCH IS ARRANGED WITH CARE TO CREATE A DISPLAY THAT FEELS ABUNDANT YET ELEGANT. FROM THE LAYERING OF PASTRIES TO THE PLACEMENT OF FRUIT AND ACCOMPANIMENTS, EACH CART IS STYLED TO ACHIEVE A NATURAL, INVITING AESTHETIC THAT PHOTOGRAPHS BEAUTIFULLY.

GUESTS ARE SERVED USING INDIVIDUAL WOODEN GRAZING BOARDS, ALLOWING THEM TO CURATE THEIR OWN SELECTION WHILE MAINTAINING A POLISHED SERVICE STYLE.

Le Petit Brunch

INCLUDED WITH LE PETIT BRUNCH

EACH BOOKING INCLUDES:

- THE LUXURY GRAZING CART
- A CURATED BRUNCH SELECTION TAILORED TO YOUR GUEST NUMBERS
- INDIVIDUAL SERVING BOARDS
- SERVING UTENSILS
- ICE-CHILLED DISPLAY FOR TEMPERATURE CONTROL
- DELIVERY, SETUP, AND COLLECTION

EVERY DETAIL IS MANAGED BY LE PETIT CHARIOT, ENSURING A SEAMLESS AND STRESS-FREE EXPERIENCE FROM ARRIVAL THROUGH TO COLLECTION.

A REFINED ALTERNATIVE TO TRADITIONAL BREAKFAST CATERING

LE PETIT BRUNCH OFFERS A RELAXED YET LUXURIOUS ALTERNATIVE TO PLATED BREAKFASTS OR BUFFET STATIONS. IT ENCOURAGES MOVEMENT, CONVERSATION, AND SHARED ENJOYMENT — ALL WHILE MAINTAINING AN ELEGANT AESTHETIC SUITED TO WEDDINGS AND SOPHISTICATED CELEBRATIONS.

EFFORTLESS. ELEVATED. BEAUTIFULLY CONSIDERED.

DESIGNED FOR YOUR OCCASION

EACH BRUNCH CART CAN BE TAILORED TO SUIT YOUR EVENT'S TONE AND GUEST PROFILE, WHETHER YOU ENVISION A LIGHT CONTINENTAL SELECTION OR A MORE INDULGENT MORNING SPREAD.

FROM INTIMATE GATHERINGS TO LARGER CELEBRATIONS, LE PETIT BRUNCH IS CURATED WITH THE SAME ATTENTION TO DETAIL AND COMMITMENT TO QUALITY THAT DEFINES EVERY LE PETIT CHARIOT EXPERIENCE.

	20 GUESTS	40 GUESTS	60 GUESTS	80 GUESTS
LE PETIT BRUNCH	£320 £16.00 PP	£580 £14.50 PP	£825 £13.75 PP	£1040 £13.00 PP

Delicious Desserts

DELICIOUS DESSERTS IS A BEAUTIFULLY STYLED CELEBRATION OF SWEET INDULGENCE — THOUGHTFULLY CURATED, ARTFULLY PRESENTED, AND DESIGNED TO BRING A SENSE OF OCCASION TO YOUR EVENT.

TRANSFORMING CLASSIC BAKED FAVOURITES INTO AN ELEGANT CENTREPIECE, THIS DESSERT CART INVITES GUESTS TO GATHER, CHOOSE, AND ENJOY A REFINED SELECTION OF HANDCRAFTED SWEET TREATS.

WHETHER FOR A WEDDING RECEPTION, MILESTONE BIRTHDAY, CORPORATE GATHERING, OR PRIVATE CELEBRATION, DELICIOUS DESSERTS OFFERS A POLISHED AND VISUALLY STRIKING ALTERNATIVE TO TRADITIONAL DESSERT TABLES.

A CURATED SELECTION OF SWEET FAVOURITES

EACH DELICIOUS DESSERTS CART FEATURES A CONSIDERED ASSORTMENT OF CAKES AND BAKED TREATS, CHOSEN TO CREATE BALANCE IN FLAVOUR, TEXTURE, AND VISUAL APPEAL.

SELECTIONS MAY INCLUDE:

- SLICED TRAY BAKES
- ELEGANT CAKE SLICES
- BROWNIES AND BLONDIES
- SOFT-BAKED COOKIES
- SEASONAL SPONGE VARIETIES
- CHOCOLATE-BASED FAVOURITES
- FRUIT-FORWARD SELECTIONS

EVERY ITEM IS SELECTED FOR QUALITY AND PRESENTATION, ENSURING THE DISPLAY FEELS COHESIVE AND ABUNDANT WITHOUT OVERWHELMING THE AESTHETIC.

BEAUTIFULLY PRESENTED

FROM THE CAREFUL ARRANGEMENT OF CAKE SLICES TO THE LAYERING OF TEXTURES AND TONES, EACH CART IS STYLED TO FEEL BOTH GENEROUS AND REFINED.

DESSERTS ARE ARRANGED TO CREATE A HARMONIOUS VISUAL BALANCE, ENCOURAGING GUESTS TO CURATE THEIR OWN SWEET SELECTION WHILE MAINTAINING A POLISHED SERVICE STYLE.

THE RESULT IS A DISPLAY THAT FEELS INDULGENT YET ELEVATED — DESIGNED TO PHOTOGRAPH BEAUTIFULLY AND COMPLEMENT SOPHISTICATED CELEBRATIONS.

Delicious Desserts

INCLUDED WITH EVERY DELICIOUS DESSERTS CART

EACH BOOKING INCLUDES:

- THE LUXURY GRAZING CART
- A CURATED DESSERT SELECTION TAILORED TO YOUR GUEST NUMBERS
- INDIVIDUAL WOODEN SERVING BOARDS
- SERVING UTENSILS AND PROTECTIVE COVERS
- DELIVERY, SETUP, AND COLLECTION

LE PETIT CHARIOT MANAGES EVERY DETAIL OF PRESENTATION, ENSURING A SEAMLESS AND EFFORTLESS EXPERIENCE FROM ARRIVAL TO COLLECTION.

A REFINED ALTERNATIVE TO TRADITIONAL DESSERT BUFFETS

DELICIOUS DESSERTS OFFERS A RELAXED YET ELEGANT ALTERNATIVE TO PLATED DESSERTS OR STANDARD BUFFET TABLES. IT ENCOURAGES INTERACTION AND SHARED ENJOYMENT WHILE PRESERVING A CONSIDERED AND LUXURIOUS AESTHETIC. PERFECT AS A STAND-ALONE FEATURE OR PAIRED WITH OTHER LE PETIT CHARIOT EXPERIENCES, IT BRINGS WARMTH, INDULGENCE, AND VISUAL IMPACT TO YOUR CELEBRATION.

DESIGNED FOR YOUR OCCASION

EACH DESSERT CART CAN BE TAILORED TO REFLECT YOUR THEME, COLOUR PALETTE, AND PREFERENCES — FROM RICH CHOCOLATE TONES AND CLASSIC NEUTRALS TO LIGHTER SEASONAL SELECTIONS.

WHETHER STYLED FOR AN INTIMATE GATHERING OR A LARGER RECEPTION, DELICIOUS DESSERTS IS CURATED WITH CARE, CREATIVITY, AND ATTENTION TO DETAIL.

INDULGENT. ELEGANT. BEAUTIFULLY CURATED.

	20 GUESTS	40 GUESTS	60 GUESTS	80 GUESTS	100 GUESTS	120 GUESTS
DELICIOUS DESSERTS	£320 £16.00 PP	£560 £14.00 PP	£780 £13.00 PP	£960 £12.00 PP	£1100 £11.00 PP	£1200 £10.00PP

The Confectionary Bar

THE CONFECTIONERY BAR BRINGS A SENSE OF PLAYFUL INDULGENCE TO YOUR CELEBRATION — BEAUTIFULLY STYLED, THOUGHTFULLY CURATED, AND PRESENTED WITH THE SAME ATTENTION TO DETAIL THAT DEFINES EVERY LE PETIT CHARIOT EXPERIENCE.

BALANCING NOSTALGIA WITH REFINEMENT, THE CONFECTIONERY BAR IS DESIGNED AS A STRIKING CENTREPIECE THAT INVITES GUESTS TO GATHER, SELECT THEIR FAVOURITES, AND ENJOY A MOMENT OF SWEETNESS.

FROM ELEGANT WEDDING RECEPTIONS TO BIRTHDAYS, BABY SHOWERS, AND CORPORATE GATHERINGS, IT OFFERS A CHARMING YET POLISHED ADDITION TO ANY OCCASION.

A CURATED SELECTION OF SWEET FAVOURITES

EACH CONFECTIONERY BAR FEATURES A CAREFULLY CONSIDERED SELECTION OF PREMIUM PICK & MIX VARIETIES, CHOSEN TO CREATE A HARMONIOUS BALANCE OF COLOUR, TEXTURE, AND FLAVOUR.

SELECTIONS MAY INCLUDE:

- CLASSIC JELLY SWEETS
- CHOCOLATE-COATED TREATS
- FIZZY FAVOURITES
- MARSHMALLOWS AND SOFT CONFECTIONS
- LUXURY CHOCOLATE PIECES
- SEASONAL OR COLOUR-COORDINATED ADDITIONS

EVERY ELEMENT IS SELECTED NOT ONLY FOR TASTE, BUT FOR HOW IT CONTRIBUTES TO A COHESIVE AND VISUALLY BEAUTIFUL DISPLAY.

BEAUTIFULLY STYLED, EFFORTLESSLY ENJOYED

THE CONFECTIONERY BAR IS ARRANGED USING COORDINATED PRESENTATION ELEMENTS TO ENSURE THE OVERALL AESTHETIC REMAINS REFINED AND COHESIVE. GUESTS ARE INVITED TO SERVE THEMSELVES USING INDIVIDUAL CONTAINERS, ALLOWING THEM TO CREATE THEIR OWN SELECTION WHILE MAINTAINING A CONSIDERED AND POLISHED SERVICE STYLE.

THE RESULT IS A DISPLAY THAT FEELS BOTH JOYFUL AND SOPHISTICATED — DESIGNED TO PHOTOGRAPH BEAUTIFULLY WHILE REMAINING PRACTICAL FOR GATHERINGS OF ALL SIZES.

The Confectionary Bar

INCLUDED WITH THE CONFECTIONERY BAR

EACH BOOKING INCLUDES:

- THE LUXURY GRAZING CART
- A CURATED SELECTION OF PREMIUM SWEETS
- INDIVIDUAL SERVING CONTAINERS FOR GUESTS
- SERVING SCOOPS AND UTENSILS
- PROTECTIVE COVERS FOR FOOD SAFETY
- DELIVERY, SETUP, AND COLLECTION

EVERY DETAIL IS MANAGED BY LE PETIT CHARIOT, ENSURING A SEAMLESS AND EFFORTLESS EXPERIENCE FROM ARRIVAL TO COLLECTION.

DESIGNED FOR YOUR OCCASION

WHETHER STYLED FOR A WEDDING RECEPTION, MILESTONE CELEBRATION, ENGAGEMENT PARTY, OR CORPORATE EVENT, THE CONFECTIONERY BAR CAN BE TAILORED TO REFLECT YOUR THEME, COLOUR PALETTE, OR PERSONAL PREFERENCES.

FROM SOFT NEUTRALS AND ELEGANT WHITES TO VIBRANT SEASONAL PALETTES, EVERY DETAIL IS CONSIDERED TO COMPLEMENT YOUR EVENT'S OVERALL AESTHETIC.

A REFINED ALTERNATIVE TO TRADITIONAL DESSERT TABLES

THE CONFECTIONERY BAR OFFERS A RELAXED YET ELEVATED ALTERNATIVE TO PLATED DESSERTS OR BUFFET STATIONS. IT ENCOURAGES INTERACTION AND SHARED ENJOYMENT WHILE MAINTAINING THE ELEGANT PRESENTATION SYNONYMOUS WITH LE PETIT CHARIOT.

THOUGHTFULLY CURATED. BEAUTIFULLY PRESENTED. A SWEET MOMENT TO REMEMBER.

	40 GUESTS	60 GUESTS	80 GUESTS	100 GUESTS	120 GUESTS
THE CONFECTIONERY BAR	£270 £6.75 PP	£330 £5.50 PP	£380 £4.75 PP	£425 £4.25 PP	£450 £3.75 PP



Children's Celebrations

CHILDREN'S CELEBRATIONS BY LE PETIT CHARIOT OFFERS A JOYFUL AND BEAUTIFULLY PRESENTED CART EXPERIENCE DESIGNED ESPECIALLY FOR YOUNGER GUESTS — COMBINING FAMILIAR FAVOURITES WITH THOUGHTFUL STYLING AND EFFORTLESS HOSTING.

PERFECT FOR BIRTHDAYS, FAMILY GATHERINGS, SCHOOL MILESTONES, SPECIAL CELEBRATIONS, OR WEDDINGS WITH A LARGE NUMBER OF YOUNG GUESTS, THIS CART IS CREATED WITH BOTH CHILDREN AND PARENTS IN MIND. IT DELIVERS A COLOURFUL, INVITING DISPLAY OF WELL-LOVED PARTY FOODS WHILE MAINTAINING THE POLISHED PRESENTATION SYNONYMOUS WITH LE PETIT CHARIOT.

FUN, SIMPLE, AND BEAUTIFULLY ARRANGED — WITHOUT THE STRESS OF PREPARATION.

FAMILIAR FAVOURITES, THOUGHTFULLY PRESENTED

THE CHILDREN'S CELEBRATIONS CART FEATURES A CURATED SELECTION OF CLASSIC PARTY TREATS, CHOSEN FOR THEIR POPULARITY, PRACTICALITY, AND EASE OF ENJOYMENT.

SELECTIONS MAY INCLUDE:

- MINI BABYBEL CHEESES
- SAUSAGE ROLLS
- WRAP SELECTIONS
- FRESH FRUIT
- SWEET TREATS AND CONFECTIONERY FAVOURITES

EVERY ELEMENT IS SELECTED TO BE CHILD-FRIENDLY, EASY TO SERVE, AND ENJOYABLE FOR A RANGE OF AGES — FROM TODDLERS THROUGH TO OLDER CHILDREN.

DESIGNED FOR LITTLE GUESTS

THE DISPLAY IS STYLED TO FEEL PLAYFUL YET ORGANISED, ALLOWING CHILDREN TO SERVE THEMSELVES COMFORTABLY WHILE MAINTAINING A CLEAN AND CONSIDERED SETUP.

PORTIONS ARE PRESENTED IN MANAGEABLE SIZES, AND SERVING UTENSILS ARE PROVIDED TO ENCOURAGE INDEPENDENCE WHILE KEEPING THE EXPERIENCE TIDY AND PRACTICAL.

THE RESULT IS A PARTY CENTREPIECE THAT FEELS EXCITING FOR CHILDREN AND REASSURING FOR PARENTS.

Children's Celebrations

INCLUDED WITH EVERY CHILDREN'S CELEBRATIONS CART

EACH BOOKING INCLUDES:

- THE LUXURY GRAZING CART
- A CURATED SELECTION TAILORED TO YOUR GUEST NUMBERS AND AGES
- INDIVIDUAL SERVING BOARDS OR CONTAINERS
- SERVING UTENSILS AND PROTECTIVE COVERS
- DELIVERY, SETUP, AND COLLECTION

WE HANDLE THE PRESENTATION AND PACK-DOWN SO YOU CAN FOCUS ON ENJOYING THE CELEBRATION.

SIMPLE, STRESS-FREE HOSTING

CHILDREN'S PARTIES SHOULD BE MEMORABLE — NOT OVERWHELMING. THE CHILDREN'S CELEBRATIONS CART OFFERS A RELAXED ALTERNATIVE TO TRADITIONAL BUFFET TABLES, PROVIDING A VISUALLY ENGAGING FEATURE THAT KEEPS GUESTS HAPPY WHILE MAINTAINING A CALM AND STRUCTURED SERVICE STYLE. THOUGHTFULLY PREPARED. BEAUTIFULLY PRESENTED. MADE FOR SMILES. TAILORED TO YOUR THEME

FROM COLOURFUL BIRTHDAY PARTIES TO SOFTER PASTEL CELEBRATIONS, THE SELECTION AND STYLING CAN BE ADJUSTED TO SUIT YOUR CHOSEN THEME AND GUEST AGE GROUP.

LE PETIT CHARIOT ENSURES EVERY CHILDREN'S CELEBRATIONS BOOKING RECEIVES THE SAME CARE, DETAIL, AND PROFESSIONAL FINISH FOUND ACROSS ALL OF OUR EXPERIENCES.

	20 GUESTS	40 GUESTS	60 GUESTS	80 GUESTS
CHILDREN'S CELEBRATIONS	£240 £12.00 PP	£440 £11.00 PP	£600 £10.00 PP	£740 £9.25 PP



Dry Hire

FOR THOSE WHO WISH TO STYLE THEIR OWN MENU WHILE RETAINING THE ELEGANCE AND IMPACT OF A LE PETIT CHARIOT CENTREPIECE, OUR DRY HIRE CART EXPERIENCE OFFERS A BEAUTIFULLY PRESENTED FOUNDATION FOR YOUR EVENT.

DESIGNED FOR CLIENTS WHO PREFER TO CURATE THEIR OWN FOOD SELECTION, DRY HIRE ALLOWS YOU TO ENJOY THE VISUAL STATEMENT OF OUR LUXURY GRAZING CART WHILE MAINTAINING COMPLETE CREATIVE FREEDOM OVER WHAT IS SERVED.

A REFINED PRESENTATION, STYLED YOUR WAY

OUR DRY HIRE PACKAGES PROVIDE THE CART ITSELF ALONG WITH THE ESSENTIAL PRESENTATION ELEMENTS REQUIRED TO CREATE A POLISHED AND COHESIVE DISPLAY.

WHETHER YOU ARE PLANNING AN ARTISANAL CHARCUTERIE ARRANGEMENT, A BRUNCH DISPLAY, OR A BEAUTIFULLY STYLED SWEET CART, LE PETIT CHARIOT ENSURES THE SETTING IS AS CONSIDERED AS THE OCCASION.

EACH BOOKING IS TAILORED TO YOUR THEME, ENSURING THE PRESENTATION FEELS INTENTIONAL AND HARMONIOUS WITH YOUR EVENT AESTHETIC.

INCLUDED WITH DRY HIRE

DEPENDING ON YOUR CHOSEN PACKAGE AND EVENT STYLE, YOUR DRY HIRE MAY INCLUDE:

- THE LUXURY GRAZING CART
- INDIVIDUAL WOODEN GRAZING BOARDS OR SERVING CONTAINERS
- SERVING UTENSILS AND TONGS
- PROTECTIVE COVERS
- ICE FOR THE ICE WELL TO MAINTAIN CHILLED FOOD
- OPTIONAL PALM LEAF TABLEWARE, CUTLERY, AND NAPKINS

EVERY ELEMENT IS SELECTED TO SUPPORT A SEAMLESS AND ELEGANT DISPLAY.

EFFORTLESS DELIVERY & COLLECTION

LE PETIT CHARIOT DELIVERS AND POSITIONS THE CART AT YOUR CHOSEN VENUE, ENSURING IT IS BEAUTIFULLY SET AND READY FOR YOUR STYLING.

FOLLOWING YOUR EVENT, WE RETURN TO COLLECT THE CART AND ALL EQUIPMENT — ALLOWING YOU TO ENJOY THE OCCASION WITHOUT CONCERN FOR WASHING UP OR PACK-DOWN.

Dry Hire

DESIGNED AROUND YOUR VISION

NO TWO EVENTS ARE THE SAME.

WHEN YOU ENQUIRE, SIMPLY SHARE YOUR PLANS AND THEME, AND WE WILL GUIDE YOU TOWARDS THE MOST SUITABLE DRY HIRE PACKAGE — ENSURING YOUR PRESENTATION REMAINS COHESIVE, REFINED, AND PERFECTLY SUITED TO YOUR CELEBRATION.

A FLEXIBLE ALTERNATIVE

THE DRY HIRE CART EXPERIENCE OFFERS A FLEXIBLE YET ELEVATED ALTERNATIVE TO TRADITIONAL CATERING PACKAGES. IT PROVIDES THE VISUAL IMPACT AND LUXURY AESTHETIC OF LE PETIT CHARIOT, WHILE ALLOWING YOU THE FREEDOM TO CURATE YOUR OWN MENU AND CREATE SOMETHING ENTIRELY PERSONAL.

	4 HOURS	8 HOURS	24 HOURS	48 HOURS
DRY HIRE	£165	£200	£240	£280

OPTIONAL EXTRAS

PALM LEAF PACKAGE: £25 PER SET

- 25 PALM LEAF DISPOSABLE PLATES (25CM)
- 25 WOODEN DISPOSABLE CUTLERY SETS
- 5 PALM LEAF DISPOSABLE PLATTERS (45CM X 30CM)
- 100 WHITE NAPKINS

Le Petit Chariot

LUXURY GRAZING CARTS



How To Contact Us



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