



A CUT ABOVE

CORPORATE EVENTS

The Chopping Block

The Chopping Block is a family run catering company based in the heart of rural Warwickshire with a pedigree for supplying elegantly simple and delectable menus, using British and free range produce.

As the name suggests The Chopping Block is a solid, dependable company. But we are also a young and vibrant organisation providing high quality bespoke catering solutions to the diverse world of corporate business, with professional management and outstanding levels of service.

Our food is all handmade by our expert chefs, using meat from our own in-house butchery. Our team supports a whole variety of events at venues across the UK.

“The Chopping Block came up trumps - the quality, imagination and variety of the dishes were a big hit with all the guests.”



Why choose A Cut Above?

A Cut Above is a new range of products and services from The Chopping Block that aims to add style and panache to your culinary experience.

The A Cut Above team brings together big business and catering management experience, from client and service provider backgrounds. This gives us a unique ability to work alongside our clients, understand their key objectives, the dynamics of their guests, and the flavour of each event. The result is that we partner with our clients to achieve spectacular results and become a major asset and promotional tool.

- We develop close partnerships with our clients to fully understand their ethos and requirements and base our product on what they are looking to achieve from their catering service.
- We provide an individual bespoke catering solution rather than a standard package.
- Detailed catering specifications and quotes are provided for accurate planning and execution.
- We can project manage your entire event.
- The A Cut Above team has a broad range of catering experience with a highly skilled team and hand-selected waiting staff.
- All our meals and menus are hand-prepared using meat from our own butchery.
- We carry out risk assessments and follow HACCP guidelines.
- We ensure all staff are fully trained.



Services

We have extensive experience in providing outstanding, bespoke catering services for the following types of functions and events:

- Barbecues, Hog Roasts, Beef Roasts & Buffets
- Exhibition Catering for Staff or Delegates
- Gala Dinner Evenings & Presentations
- Business Lunches
- Staff Parties & Corporate Hospitality
- Canapés & Bowl food for Receptions
- Sporting Events & Trade Shows
- In-house and Contract Catering

“So many people have mentioned the quality of the food provided, the innovative touches, and most of all the attitude of your whole team, it really made the difference.”



Pricing

Elegant, delicious food doesn't have to mean extortionate cost. A Cut Above works in a consultancy capacity to advise clients on the best and most cost effective way to provide an outstanding catering experience. Our pricing is competitive with different pricing structures to suit all occasions and budgets and we provide detailed item-specific quotes for all functions.

“Wonderful service and fabulous food, cooked to perfection with flavours that were out of this world.”



What our Clients say

Sainsbury's

Justin King (CEO of J. Sainsbury's)

The Chopping Block provided catering, from our A Cut Above range, for a corporate party, for staff, at his house.

“Everyone commented on how wonderful the pig roast was and your staff were all very helpful and polite. They did a fantastic job and I would strongly recommend your services to others.”

Mr and Mrs J King



MADISON.

Madison Cycles

Full catering package for a four-day Expo Event, including breakfasts, lunches and two Awards Dinner evenings, catering and bar for 250 people each day, and are a Preferred Supplier for Madison Cycles.

“The Chopping Block were way more than a supplier, they were an event partner.”

Will Fripp, Marketing Director

TAKEUCHI

Takeuchi/ Sharpe PR

Three-day catering on corporate show stands at the SED Show, Rockingham, Northamptonshire.

“What a fantastic job Chopping Block did for us. Honestly both my clients were really, really pleased.”

Gemma Sharpe, MD



Freedom Foods

The Chopping Block provided catering for 1,500 people each day at Freedom Foods' Sponsorship Tent at the Pig & Poultry Fair at Stoneleigh, Warwickshire.

“Efficient and effective, thank you.”

Jenny Bootle, Event Manager

Mercedes-Benz

Mercedes Benz High Performance Engines

The Chopping Block is a preferred supplier to Mercedes Benz, delivering a range of catering services throughout the year, for up to 1,000 people.

“A huge thank you for all your hard work. The food, service and staff were brilliant”

Tara Byrne, Catering Services Manager



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