

SMOKE & SALT



CATERING

GET IN TOUCH

manager@smokeandsalt.com

115 Tooting High Street,
London, SW17 0SY

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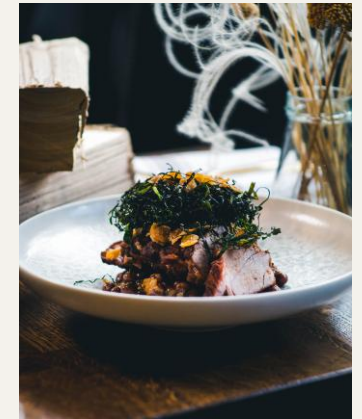
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ABOUT US

Our mission is to celebrate **British** seasonal produce through **global techniques** such as smoking, curing and preserving – crafting dishes that are bold, creative and rooted in culture. We believe great food should be **accessible**, so we're committed to offering an affordable dining experience without compromising on quality. Paired with warm, **genuine service**, we aim to make every experience feel special, welcoming and memorable.



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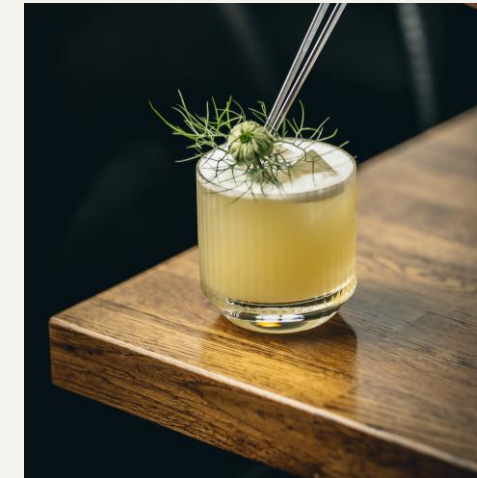
Just wanted to reach out and say thank you so much guys for everything.

Great catering and super easy for us so appreciate it immensely.

”

TOM F | 2025

30 GUESTS £130 PER HEAD
BESPOKE 5-COURSE DINNER PARTY
WITH WINE PAIRING IN BATH,
SOMERSET



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CATERING OPTIONS

Our catering options are designed to be delivered externally from our restaurant at your home, corporate office or event venue.

CANAPÉ PARTY

Choice of 6-10 canapés

Elegant bites, bold flavours—perfect for lively, free-flowing gatherings.

DINNER PARTY

Choice of 3-7 courses

Seasonal, chef-cooked menus for intimate gatherings or celebrations.

BBQ/TACO PARTY

Choice of 3-6 dishes

Chargrilled, hand-pressed, slow-roasted - flavour takes centre stage.

WINE DINNER

Choice of 3-5 courses

Thoughtful pairings, plated to impress - bring the wine bar to your table.

Things to think about:

LOCATION FACILITIES AND INFRASTRUCTURE | LATE NIGHT TRAVEL COSTS (IF AFTER 2330H) | CROCKERY, CUTLERY, GLASSWARE AND FURNITURE

AT-HOME PARTY BOXES

Bring the Smoke & Salt kitchen to your garden, rooftop or event space — with everything prepped, marinated and ready for you to finish over fire or in the oven.

WHAT'S INCLUDED

- Pre-marinated meats
- Seasonal vegetables
- Salads and sides
- Seasonings and garnishes
- Cooking & plating guides

PERFECT FOR...

- Garden BBQs & summer parties
- Birthdays and relaxed celebrations
- Corporate socials without a full catering budget
- Hosts who want to cook, but not start from scratch

OPTIONAL ADD-ONS

- Pre-batched cocktails or wine pairings
- Upgraded cuts and premium sharing pieces
- On-site chef to finish and serve (if you want to step back)

WHY IT WORKS

You stay in control of the grill...we handle the thinking and prep.

No menu planning, no prep stress or cleaning up for you. Just high-quality ingredients, balanced flavours and a structure that lets you host properly.

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SAMPLE MENUS

CANAPÉ PARTY

GRILLED BRITISH CORN, ELOTE-STYLE

KIMCHI PANCAKE, GOCHUJANG-KEWPIE

BROCCOLI HORSERADISH TART, PICKLED
NIGELLA

EVERYTHING TEMPURA COURGETTE,
SPICY CREAM CHEESE

CURED CHALKSTREAM TROUT, PICKLED
RHUBARB, COMPRESSED CUC

CHARCOAL-GRILLED CHICKEN PRESSE,
SOY SESAME GLAZE

DINNER PARTY

BREAD & WHIPPED BUTTER

BROCCOLI & HORSERADISH TARTLET
BEEF TARTARE

CHALKSTREAM TROUT
FLAME-GRILLED CELERIAC

BEEF SIRLOIN
CARROTS

WHITE CHOCOLATE CAKE WITH SEA
BUCKTHORN

BBQ/TACO PARTY

BRINED & BBQ CHICKEN WITH
RHUBARB SHIO GLAZE
SMOKE & SALT BURGER
SMOKED TROUT SALAD
'LOADED' POTATOES
ASH-FIRED CAULIFLOWER
BEETROOT PICO DE GALLO

TEMPURA & SMOKED TROUT TACO
BIRRIA TACOS
PRIMAVERA TOSTADA
BBQ CHICKEN CARNITAS
SCALLOP & CAVIAR TOSTADA

WINE DINNER

BREAD & WHIPPED BUTTER

BROCCOLI & HORSERADISH TARTLET
BEEF TARTARE
Figgy Daniel Col Fondo

CHALKSTREAM TROUT
XaXaXa Chardonnay XareHo

BEEF SIRLOIN
CARROTS
Predator Old Vine Zinfandel

WHITE CHOCOLATE CAKE WITH SEA
BUCKTHORN
Wairau River Botrytised Riesling

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My wife and I decided to hold our wedding breakfast here after experiencing the set menu, and it did not disappoint. Remi, and later Charlie, were super helpful and patient throughout the process, helping to accommodate dietary requirements, select beautiful wines, and optimise seating arrangements to our needs. The wedding breakfast itself was sublime. Every guest commented on the depth of flavours, the attentive, fun and professional front of house staff, and the fact that they wished that the food at their weddings was at the level of Smoke & Salt. My wife and I were attended to such that every little detail was thought of and executed without issue - and most importantly, everyone had fun and we had ZERO STRESS.

”

ALEX & CHIARA | 2024

45 GUESTS £110 PER HEAD
BESPOKE 5-COURSE WEDDING BREAKFAST WITH WINE
PACKAGE AT SMOKE & SALT

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Can't find quite what you're looking for?

We specialise in bespoke, thoughtful menus and are always keen to create something unique to suit your occasion. Do get in touch to discuss so we can create an experience tailored to you.

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