



Jay Geddes

CATERING & EVENTS

www.jaygeddes.com

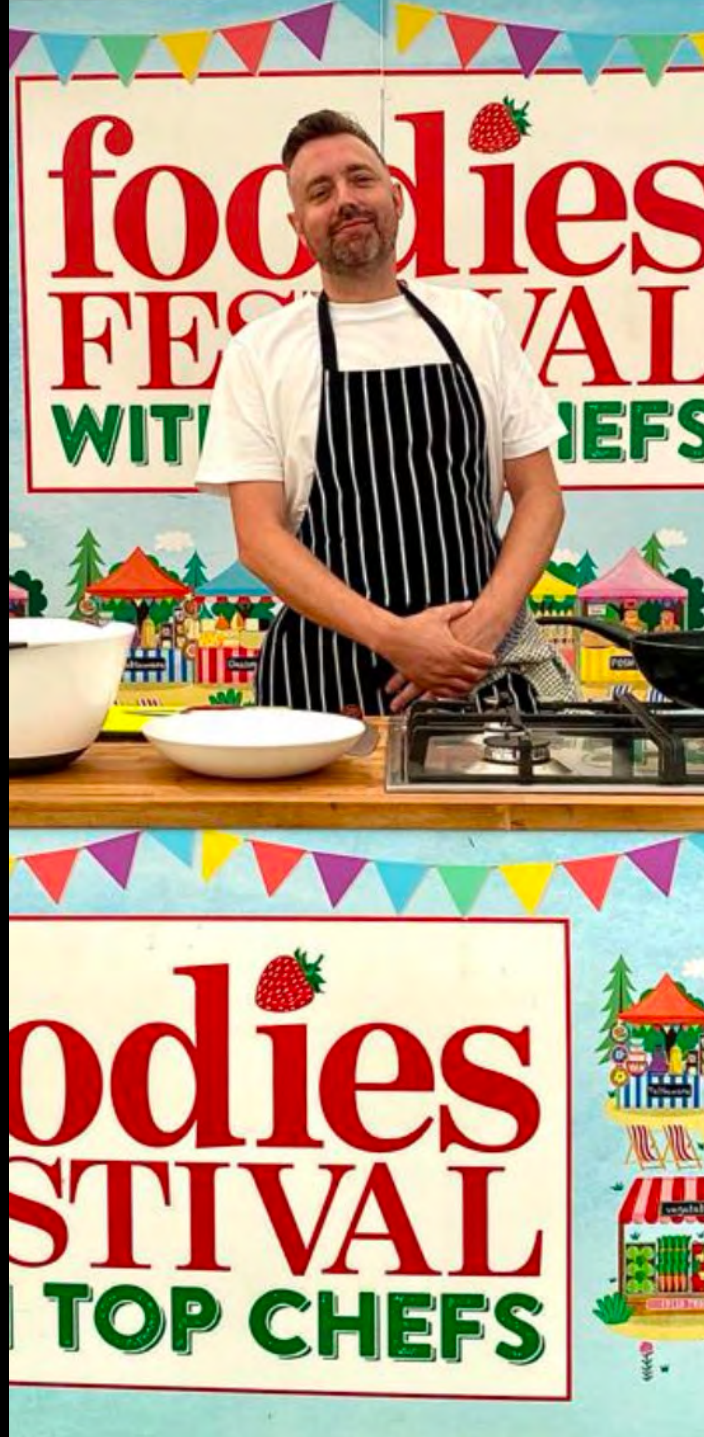
MEET THE CHEF

Jay Geddes

“Dining is all about trust, the customer comes to me trusting me to give them an amazing experience, I take it very personally.”

Food culture has been in my blood since childhood and I have had the privilege to train in Paris and Barcelona and work in some of the South's most amazing restaurants and hotels. My cooking has been featured in newspapers and magazines and I have been lucky enough to cook for some amazing people, including Rihanna, Beyonce, the England national football team and the Royal Family, to name just a few.

After years of amazing experiences working for other people I decided to offer my personal services around the UK and the World as a private chef.”



“Amazing dinner, thank you so much. You guys were so great and friendly.”

Liz & Junior Stanislas

Services

From a private dining experience in your home, to a festival party, wedding or corporate event, Chef Jay Geddes will work with you to produce a bespoke menu, using only the best, locally sourced, seasonal produce. Available for one night, one week, seasonally, part time or even full time depending on availability. Fully insured and a DBS available upon request, Jay is available for hire worldwide. Please get in touch to check availability for your event, radio or TV work.

Consultancy Service

Jay Geddes is very proud to offer consultancy services for the hospitality sector. With almost 20 years in the industry, Jay offers highly experienced expertise, whether you're a new or existing business looking for fresh ideas or a new approach. From cafes and gastro pubs all the way up to fine dining and start up chains/brands, Jay will work with you short-term to advise and improve your business.

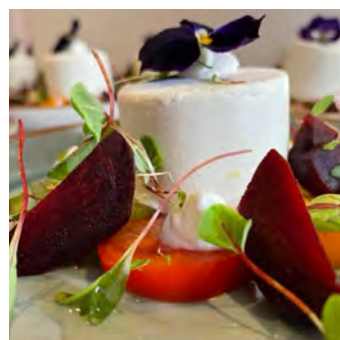
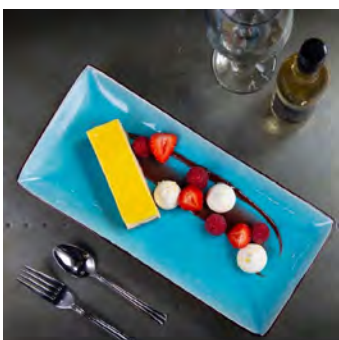
- New openings
- Kitchen Menu development and costing
- Stock control
- Kitchen training
- Bar menu development and costing
- FoH training

Private Dining

Hosting a dinner party or business meeting? Experience the restaurant feeling in the comfort of your own home. Let Jay take the worry out of entertaining, allowing you to relax and enjoy the company of your guests. With the use of the kitchen Jay will cook, serve and even wash up!

Jay is also available for personal and private chef hire in the UK or abroad on a part time/full time or even seasonal basis.

Work with Jay to have a menu designed for your specific taste.



Event Catering

Our passion for good food, good drink and good times has helped us to create a company that will work hard with you to deliver your bespoke event with precision, professionalism and pride.

With a dedicated team of staff at our core with over 30 years of combined Hospitality experience, from a busy five-star hotel to intimate private dining, we have a versatile portfolio of experience which gives us the flair we need to get the job done to the finest standard.

From private dining in your home, corporate events, in-office catering, cocktails and canapés and festivals in your garden, we offer a bespoke catering service tailored to you. Get in touch to discuss your requirements and get a free quote.

“Food was amazing, thank you so much. Best Beef Wellington I’ve ever had!”

Cassie & Jose Fonte



“Thank you so much, the food was incredible, everybody loved it. So happy with how it turned out.”

Bianca & Charlie Austin

Personal Chef and Nutrition

From providing a Personal Chef Service, Jay understands that eating the right food, at the right time and the right amount is as important to a high performing athlete as their physical training programme. A solid nutritional diet plan will not only support the athletes training but can also play an important part in improving performance. Eating right allows the body to adapt to training, it aids recovery after exercise and is often the missing ingredient between success and failure. The right diet will help attain and maintain peak performance.

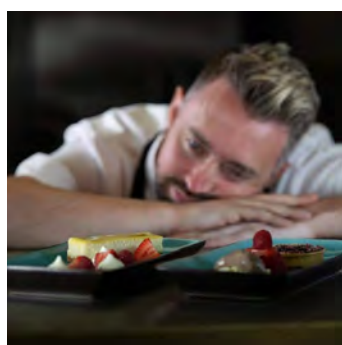
One of our personal Chefs will initially meet up with you to assess your dietary requirements and that of the rest of your family if need be and together we will draw a weekly timetable that suits all parties to attend to you. We understand our clients' busy work life and for that reason, we are happy for you to alter your dates from one week to another. Jay or one of his team are able to move anywhere in the world and work directly for one particular athlete if necessary.

Jay has worked closely with a number of high profile professionals; from premiership footballers and rugby players to musicians. No matter who, the goal remains the same. To reach the highest possible accolades they can. Not only does Jay work closely with both the trainer and the athlete but also the rest of their family to ensure the meals Jay cooks are designed to please all, whilst sticking close to the brief for maximum performance.

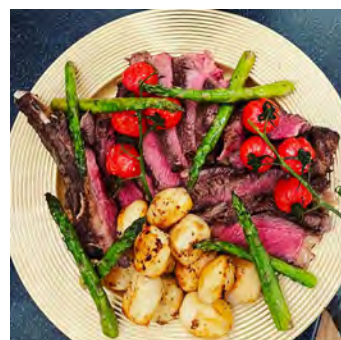
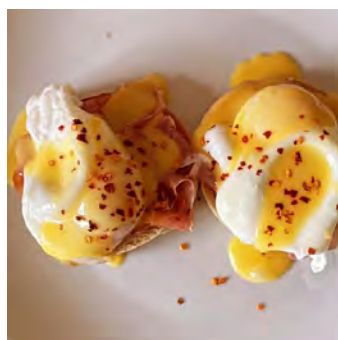
All of the meals are prepared in your own home using locally sourced ingredients. Due to the

“Food was amazing as always, see you on my next tour.”

Beyoncé



nature of the clients Jay works with, the strictest of confidentiality is assured in the work we do. Although Jay is extremely grateful that some of our clients are happy to give testimonials about the Personal Chef services and the improvements in performance they have experienced due to this.



Chef Concierge Service

Jay and his team bring the restaurant to you. A top quality Chef Concierge Service, whether you are looking for a private chef for a day to celebrate a special occasion, a week to look after you on holiday, a month to help with nutritional meal planning, or year, because you can.

Boat Charter Experience

Proud to be working in partnership with Approved Boats Charter, specialising in local gastronomy, water-sports entertainment and exploration; the crew strives to create an extraordinary experience for every guest, on every charter, on the waters around the South Coast of the UK.

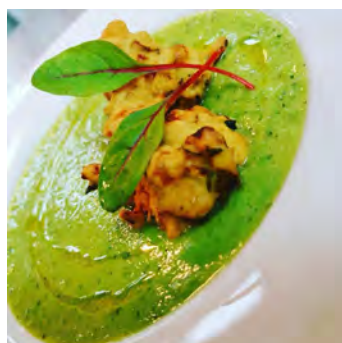
Guests can enjoy anything from a relaxing week cruising the Solent and the English Channel to an action-packed afternoon in Osborne Bay near the Isle of Wight or Relaxing in the Beaulieu river.

Luna Igloos

Make your special event more memorable with a luxury igloo, available for hire in Southampton and the surrounding areas.

“Really, really amazing food. Thought I only wanted one course, ended up having four!”

Brian May



What happens next?

If you're interested in hiring Jay for your event, then please email him at hello@jaygeddes.com and he will give you a call to check availability and discuss your requirements.

Jay goes the extra mile and takes the time to get to know you and understand what foods you like, what gets you excited. He is passionate about creating you a bespoke menu that will have your mouth watering and be perfect for your occasion.

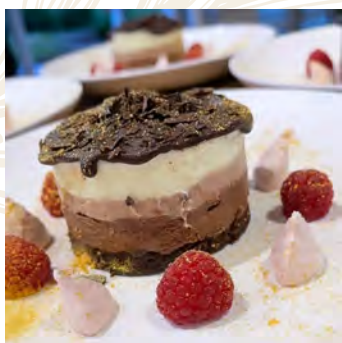
You will need to pay a 25% deposit to secure your booking and the balance will be required two weeks prior to your event.

It's all in the detail

- We can cater for any allergens.
- Depending on the event, we may need access to the kitchen ahead of the event. We will usually need to arrive two hours early to prepare.
- Cutlery and plates can be provided.
- We wash up and clear away after.
- We provide waiters/waitresses.
- Menus can be provided for the table, if required.

Our T's and C's

Please read our Terms and Conditions [here](#).



"Thank you for looking after me for eight weeks and feeding me all this yummy food. I don't want to leave."

Anita Dobson

Frequently asked questions

How does it work?

It all starts with an email. We then arrange a call and we talk about your event in greater detail, we then secure the date once happy.

How far do you travel?

Anywhere in the world!

Can you supply crockery and cutlery?

Yes! If needed we can supply crockery, cutlery and water glasses.

Do you come with staff?

Yes! There's always a personal waiter/waitress at all dinner parties and more staff if necessary depending on the event.

Can you cater for bigger events?

Absolutely! We do anything from private dinner parties to weddings and corporate events. Just get in touch for a chat.

Do you tailor your menus?

Yes. All menus are bespoke and put together with the client based on their needs/tastes.

How can I book?

Just simply drop us an email and say Hello. We're a friendly bunch.

Can you supply halal meat?

Yes! Absolutely no problem at all. We can also produce all certification upon request.

Can you supply any extra entertainment?

We can supply anything from solo singers/ duos/ and even bands) as well as magicians and cocktail bar staff to create delicious cocktails in your own home.

How does payment work?

A 25% deposit is required once menu has been finalised and the rest paid 14 days before the event.

Do you tidy the kitchen after?

Absolutely! We wouldn't have it any other way.

Do you have any sample menus?

Yes, see the next page.

Are you available for short/long stays?

Yes, depending on availability. I also have other chefs available if needed.

Can you be hired part or full time?

Yes, depending on availability. I also have other chefs available if needed.

"Jay, thank you for a truly wonderful meal last night. Everyone was completely blown away with the standard of your work. Ann has not stopped talking about it all day. Truly world class, thank you!"

Richard Reed

[Read more reviews here.](#)





Sample menus

PLEASE NOTE

These are sample menus only and all menus can be personally tailored to your event. Please contact us for a chat - we're a friendly bunch.

Children friendly menu available and at a discounted price.



Dinner Parties

**from £100pp (depending on numbers and location)
based on 3 courses plus either canapés to start or cheese to finish
(personal waitress included)**

To start

Hand dived scallops, champagne caviar cream
Oven baked prawns, creamy Nduja sauce with datterini tomato, basil
Arancini, Italian tomato sauce, pesto, Parmesan, basil
Twice Baked English Pecorino Soufflé (V)
Dorset white crab and pea tart
Venison pate, toasted sourdough, redcurrant jelly
Truffle risotto (VG)
Burrata, toasted pistachios, figs, herbs, hot chilli honey
Rare breed pork, black pudding Scotch egg, piccalilli
Lobster bisque, sherry sourdough croutons
Beef carpaccio, toasted pine nuts, aged parmesan, anchovy aioli

Mains

Whole lemon sole on the bone with clams, white wine, samphire, cream, Amalfi lemon
Truffled chicken, creamy mascarpone sauce with sautéed mushrooms, garlic and parsley
Beef wellington, veal jus
Wild seabass, curried butter sauce
Porcini mushroom wellington, wild mushroom cream (V)
Milk fed veal fillet , girolles, red wine sauce
Marinated 12oz steak served with tomato and olive salsa, rosemary garlic butter, Parmesan salad
Cornish monkfish, chive butter sauce
Twice cooked sticky confit duck, bok choy, sticky chilli and spring onion rice
Gnocchi with sage butter and aged parmesan (V)
Corn fed chicken, merlot sauce
Iberico pork fillet, sweet and sour sauce
Fillet of black cod, buttered leeks, caviar butter sauce
Teriyaki aged new forest beef cooked on a teppanyaki grill

To finish

Honeycomb and white chocolate cheesecake
Glazed pear and almond tart
Lemon meringue pie
Old English treacle tart
Salted caramel cheesecake
Black forest kirsch gateau
Vanilla Creme brûlée, shortbread
Sicilian lemon tart

Sushi and Wagyu experience

from £180pp (depending on numbers and location)

Selection of hand crafted sushi

—

Duck Gyoza, plum sauce

—

Wagyu steak cooked on the Teppanyaki grill

Or

Miso black cod

All served with sautéed potatoes with paprika, garlic and cumin, glazed pak choi, crispy leeks, balsamic tomatoes, truffle mac n cheese, choice of sauce

—

Lemon tart, yuzu and raspberry sauce

Canapes

Smoked Scottish salmon blinis, crème fraiche, dill.
Beef carpaccio horseradish cream on crostini
Cajon and lime king prawn with saffron mayo
Tomato Bruschetta, basil pesto crostini (VG)
Chicken liver parfait on plum and ginger chutney
Toasted pitta, hummus and paprika (VG)
Sticky pork, sesame on baby gem
Harissa lamb kofte bites
Prawn toast, sweet chilli
Sundried tomato, olive and mozzarella (VG)
Asparagus wrapped in prosciutto

Potatoes

Pomme puree (grated black truffle - supplement)
Buttered Jersey royals
Dauphinoise potatoes
Boulangier potatoes
Crushed lemon and thyme new potatoes
Potato fondant
Triple cooked chips
Duck fat roast potatoes with garlic thyme and rosemary
Hasselback potatoes, truffle oil, smoked sea salt

Vegetables

Braised red cabbage, pomegranate molasses, orange
Charred hispi cabbage Nduja butter
Buttered savoy cabbage
Ratatouille
Peas a la francaise – peas, lettuce, pancetta
Honey and cumin glazed market carrots
Buttered fine beans with toasted almonds
Spring greens
Creamed spinach with black pepper

Summer Garden Barbeque Party

BBQs from £60pp (depending on numbers and location)

Gourmet burgers:

Gourmet Burgers been in top 3 burgers in UK for the last 4 years

Gourmet sausages (different flavours - pick two):

Traditional, pork and marmite, pork honey and mustard, pork Italian, Jalapeño pork, merguez, borworsts, Smokey hogg

Pick three:

Hand dived scallops (cooked to order)

Nobu style Black miso cod *

Crispy chilli King prawns

Whole sides of salmon baked with lemon

Wild yellowfin tuna (cooked to order) *

Mango and chilli chicken wings

Black garlic aged beef skewers

Moroccan styled chicken skewers

Wagyu burgers *

Wagyu steaks *

On the side - pick three:

Yuzu slaw

Farmers market salad

Watermelon and cucumber salad, honey soy dressing, toasted sesame seeds

Hiyashi wakame seaweed salad

Honey, garlic roasted fingerling potatoes finished on the bbq

Potato and chive salad finished with truffle oil

Rosemary and sea salt potato wedges

Tomato, basil, mozzarella salad finished with smoked sea salt and olive oil

Cajan and chive buttered corn on the cob

Mediterranean pasta salad in a sweet Italian tomato and basil sauce

Aged balsamic cherry vine tomatoes and garlic and thyme grilled mushrooms

Please note - child friendly items available.

INCLUDED

All Bamboo crockery and cutlery, napkins, condiments,
along with a minimum of two members of staff.

*surcharge



Private Chef

**Personal chef hire day rate from personal in house family chef and yacht
from £400 per day (depending on length of time and location)**

Christmas Day chef from £250pp (depending on numbers and location)

New Year's Eve from £175pp (depending on numbers and location)



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