



Pop Conscious Catering

2023/24

About Us

Pop Conscious Catering & Events is a private chef service based in East Lothian, Scotland. We travel across Scotland, the UK and farther afield catering for private households and boutique events.

We are a collective of hospitality professionals under the direction of Steve Brown. Independently and together, we have worked with and managed restaurants, bars, hotels and private houses across the UK and Europe.

We are proud to approach our work with a consciousness of people, place and planet. Each of the decisions we make are rooted in making sure that our clients and colleagues are happy and that we are treading lightly as we go.

We are as comfortable catering for a small wedding in a private garden as we are in a marquee or state dining room.

From kale to cakes to caviar, nothing is too much trouble.





Our Food

The food that we cook revolves around the ingredients that are available to us throughout the seasons. We love to cook these ingredients simply and beautifully to create dishes that are elegant and delicious.

We work closely with our clients and suppliers to create menus that reflect the seasons, as well as our client's brief.

Whether it's a family-style feast or a fine dining dinner, we approach each event with passion, enthusiasm and a wealth of experience.

Simply let us know what your vision is for your day and we will create a menu for you to choose from.

"Pop catered for about 40 of our friends and family at our home in the Summer. The personal service offered was excellent. He listened to what we wanted and delivered high quality, seasonal fresh food that was absolutely delicious.

The staff were friendly and efficient. Everyone enjoyed and many commented later on how much they enjoyed the food. We would absolutely recommend them and hope to use them in the future."



West coast scallops, celeriac, black pudding, pine nuts



Rhubarb, ginger and pistachio pavlova

Example Menu

Nibbles

Crayfish Bloody Mary crumpets

Little toasts with broad bean, feta and mint smash

East Coast Cured charcuterie board with Perello olives

Starters

Hand-dived scallops with smoked bacon espuma and crispy shallots

Breast of squab pigeon with celariac puree and lentil vinaigrette

Roscoff onion tarte tatin with Elrick goat's cheese and buttered spinach

Mains

Herb roasted rump of lamb, roast potatoes, wilted greens, roasted pepper and caper dressing

Potato, oyster mushroom and barley 'ravioli', crispy kale, soy and peanut dressing

Grilled halibut with green vegetables and caviar butter sauce

Puddings

A tumble of seasonal fruit, caramelised meringue, natural yoghurt and mint

Chocolate delice, poached pear, burnt caramel, house granola

Amalfi lemon and raspberry tart, crème fraiche

Our Team

We are extremely proud of our team- a group of passionate individuals who are experienced, easy-going and able to work in a variety of environments.

We are committed to ensuring that each of our events are just as enjoyable for our colleagues as they are for our clients.

Our managers will be on hand in the lead up to and during your event to ensure that you have everything you need whilst our servers and cooks are always on hand with a smile and a friendly word.

“Working for Steve at Pop is an amazing experience. It has taught me valuable skills that will help me throughout my hospitality career. Steve is one of the most approachable and engaging mentors/managers that I have had the pleasure of working for.”



Our Suppliers

Over the past 20 years of cooking, we have established strong links with suppliers across Scotland. As well as those local to us in East Lothian, we strive to use suppliers local to each of our venues when we are away from home.

Our menu writing process begins not only with what is available to us within the seasons, but also from whom we will source our ingredients.

We are passionate about supporting independent farmers, producers and growers, believing that this approach is kinder to our planet and does much more to strengthen local economies.

“In the 20-odd years that we have been producing from our organic farm directly to chefs the market and attitudes have changed with the inevitable coming and going of individuals and businesses. In this time there have been ‘beacons of light’ who have stayed true to the principles of ethical sourcing and who have helped us as a business grow in confidence. Steve is one of these beacons, whose shining has cast a light sometimes when the shadows have been dark which assured us that what we are doing is right”

Denise Walton, Peelham Farm

We are proud to work with local suppliers, no matter where in the world we are.



Wine & Spirits

We work with wine and spirit merchants to offer a selection of excellent drinks for you to choose from.

Whether it's a welcome drink, matching wines or a back bar- we can help.

Our team are passionate about drinks made by artisan producers that express their terroir. Wines are made with passion, integrity and uniqueness of origin while remaining true to environmental and ethical concerns.



Cakes, Flowers & Other Things

We have built up a close network of people who are very good at creating and curating beautiful things.

Should you need help with centrepieces, a perfect wedding cake or even fireworks to add an extraordinary finish to an extraordinary day, we would be only too happy to put you in touch with the right people.





Table setting, tableware, glassware & linen

We work closely with the team at Plate Hire & Clean to provide everything that you need for your event including crockery, tableware and glassware.

Should you be looking for additional items such as chair covers or afternoon tea stands, these can be easily arranged.

Should your venue not have kitchen facilities, this is something that we are more than happy to organise.

Terms & Conditions

Changes in numbers can be made up to 10 days in advance, to a maximum reduction of 10% of the numbers detailed in the Wedding Agreement.

The 25% deposit is non-refundable.

Cancellation of the event up to 28 days in advance will incur no additional penalty.

Cancellation of the event within 14 days will incur the total cost of the event.

The client is responsible for all costs outlined in any supplier agreement, whether these are breakages, cleaning charges, losses or fines related to collection.

Pop shall incur no liability to the client if our services are hindered by anything out with our control, in particular but not limited to illness, COVID, fire, flood, sabotage or accident and will not be liable for any further loss or damage suffered by the client.

Next steps

We hope that the above has made for good reading and that you can see us working with you.

We're sure that you will have questions so please don't hesitate to get in touch with us and we'll do everything we can to help.

We look forward to hearing from you either on 07595 89 55 73 or hello@wearepop.co.uk

Steve and the team at Pop x

