

# FARM CANNING

MOTTAINAI CATERING



# ABOUT US

## OUR VISION

Create a sustainable world based on balance and harmony between people and the planet.

## OUR MISSION

By working closely with sustainability focused primary producers we create exciting eating experiences for the final consumer to experience a new way of sustainable eating, changing their mindset and relationship to the natural world and our food supply.



# MOTTAINAI CATERING

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We use perfectly edible, chemical-free vegetables that due to slight imperfections can't go to market.

Using these vegetables we create a delicious, fun and beautiful eating experience catering to your individual requirements, all the while promoting a more sustainable eating lifestyle .





# How to serve

We serve the food directly on a baking paper on the table.

We create a spectacular dining experience as if you have brought a field into your office or hall.

As for the menu, we can suggest what is in season and according to the theme of the meeting.





# Menu Example

o¥3,000/person 5-6 Vegetable Meals

2 types of canapes, cold soup, seasonal salad , grilled vegetable, small rice ball

o¥4,000/person 7-8 Vegetable & Meat Meals

2 types of canapes, vegetable mousse, seasonal salad, grilled root vegetable and chicken, pound cake, 2 types of vegetable sushi

o¥5,500/person 8-10 Vegetable & Meat & Fish Meals

2 types of appetizer, vegetable mousse, carpaccio, seasonal salad, grilled vegetable and meat, root vegetable fritter, 2 types of open sandwiches, dessert

Normal Minimum Order Price: Food price ¥210,000(+tax), but for special events we are happy to negotiate

We work with you to design the best menu for your needs.

Vegan or vegetarian options available.

Other expenses –Planning expenses, alcoholic/Soft Drinks, tableware rental, service & cleaning staff, additional decorations, car park, travelling expenses



# Drink

Depending on your budget, we can offer you themed products such as natural wines, ciders and beers made in an environmentally friendly way or with a story to tell that addresses a social issue.

## Example①

Party style ( 2 hours )

¥3,500円 ( + tax ) / person

### 1 Welcome drink

- ・ Italian Natural Wine
- ・ COEDO BEER ( 4 types )
- ・ Cidre
  
- ・ Apple Juice
- ・ Tea / Coffee
- ・ Herb Water

## Example②

Party Style ( 50min )

¥1,650円 ( + tax ) / person

- ・ Italian Natural Wine
- ・ Bread Beer
  
- ・ Tea
- ・ Lemon Water

\* The cost of glasses etc. will be charged separately.





# Cancellation Policy

The cancellation policy after an order has been placed is as follows

- 1 month before 30,000 yen (As a planning fee)
- 5-7 days before 50%.
- 3-4 days before 80%
- 2 days before, the day before and the day of the event 100%

\*Changes in the number of participants of 10 or less should be made 5 days in advance, and changes in the number of participants of more than 10 should be made 7 days in advance.







## Example ①

Place : Hall

100 people / 2 hours

Stand-up meal for send-off party.

Service : Food, Drink, Table wear rental, Service staff,

Drink : Beer, Wine, Cidre, Apple Juice, Green tea, Water

Price : About ¥ 900,000



## Menu 10 meals

Deviled eggs / Shiitake mushroom sausage roll pie

Soy beans and chicken nuggets

Thai flavoured korinky squash salad

Garlic shrimp / Pink beetroot potato salad

Veggie rice balls (2 types)

Shiitake mushroom and paprika dip

Sweet grilled butternut squash

Apple crumble cake





## Example ②

place : lounge

150 people / 1 hour / Lunch buffet

Service : Food、 Non-alcoholic drink、 Table wear rental

Service & cleaning staff、

Price : About ¥700,000

## Menu 9 meals

Miura Peninsula farmer`s salad

Yellowtail escabeche

Pink beetroot potato salad

Veggie rice balls (2 types)

Grilled seasonal vegetables

Caramelised sweet potato with ginger

Sausage with shiitake mushrooms

Celery and turnip salad

Grilled apple



# Novelty or souvenir



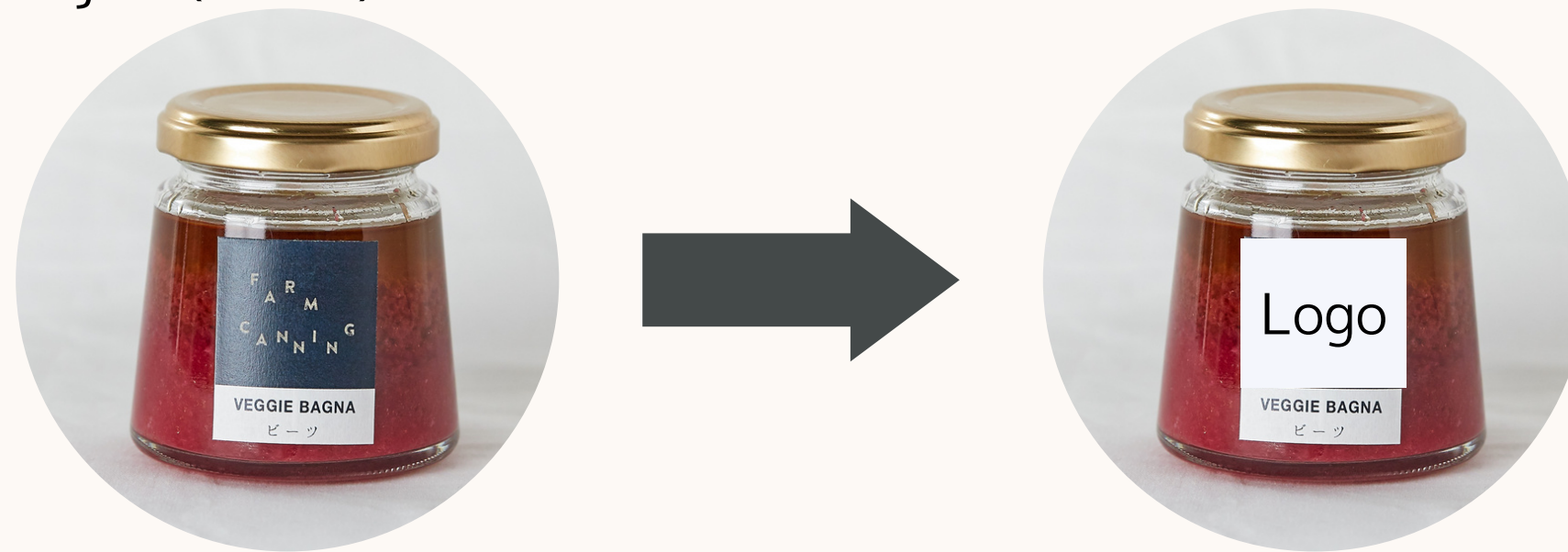
There are vegetables that cannot be sold because of their uneven shape, size or colour, even though they are tasty.

It is said that the amount of such vegetables is up to 1/3 of the total production. We use these 'imperfect vegetables' to make sauce.

How about these as novelties or souvenirs at events?

If you order together with catering, we can change the label to your company or event logo.

¥833 / jar (+tax)



About our jars

<http://www.farmcanning.com/binzume>