

**PRIVATE FLIGHT
CONCIERGE**

Providing A Service You Deserve.



privateflightconciierge.com | [@privateflightconciierge](https://www.instagram.com/privateflightconciierge) | order@privateflightconciierge.com

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Welcome to Private Flight Concierge

With great passion for both Good Food and Private Aviation, Luke and Nikki Turner founded Private Flight Concierge. After many years of working and exploring the world of Private Aviation our very first delivery took place in October 2021. Four months later, we then expanded by opening a purpose built kitchen based near London Stansted Airport, serving all UK Airports, 24 hours a day, 7 days a week.

Since then, our team has expanded. Employing a diverse team with a wealth of knowledge in Private Aviation, Food , Concierge and Operations.

We are continuously searching for new ideas, resourceful packaging and the latest trends. We create tailor made menu's to accommodate those with allergies, dietary restrictions and religious and cultural requirements.

And finally, we are solely committed to providing the service that you deserve.

The Menu

Simplistic, yet effective. We are able to provide last minute, labelled and carefully packaged catering that will use minimal space on board and deliver it directly to your aircraft, on time and with a smile.

Challenges

We understand from experience that passengers will change their minds. Our team will support you where possible to ensure that those last minute changes, additions and requests are handled in time for your departure.

Packaging

All of our catering is packed in bulk as standard, ready for re-plating on board the aircraft unless specified otherwise or for platters and meal boxes. If you would like your catering delivered/packaged any other way, then please do let our team know.

Concierge and Collections

Our concierge team will happily arrange, source and deliver anything else that you require for your aircraft or client. Whether it's shopping from a local store or collections from a high end London restaurant.

Please email all service and catering requirements to: order@privateflightconcierge.com. If you require further assistance please call +44 (0) 1279 295925





PHENOM 300E
BY EMERSON



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Cold Breakfast

All of our Cold Breakfast options come ready to serve

Selection of Pastries, Mini Tiptree Jams and Fruit Garnishes

Served on a bamboo platter

Yoghurt Parfait

Disposable or Glass - Choice of Strawberry, Raspberry, Blackcurrant with a Nut Granola

Lox and Bagels

Platter, Individual or Ready Made - Smoked Salmon, Cream Cheese, Capers, Beef Tomato, Sliced Red Onion, Cucumber, Radish, Dill and Lemon

Breakfast Charcuterie

Platter or Individual - Selection of Sliced Meats, Cured Meats, Sliced Cheeses, Crusty Bread and Garnish

Cake, Muffins & waffles

Platter - Banana Loaf, Lemon Cake, Flapjack, Mini Muffins, Waffles & Nutella With a Fruit Garnish

Buttermilk Pancakes

With a selection of berries, Whipped Vanilla Cream and Maple Syrup

Sliced Fruits and Berries

Platter or Individual

Selection of Natural, Greek and Fruit Yoghurts

Selection of Cereals, Muesli and Granola

Hot Breakfast

The Full English Breakfast

Pork Sausage, Crispy Bacon, Mushrooms, Herb Grilled Tomato, Baked Beans, Hash Browns and Eggs Your Way (Available as a complete meal or bulk. No pork options also available)

Breakfast Open Sandwich

Toasted Sour Dough, Smashed Avocado, Tomato, Crispy Streaky Bacon and Soft Boiled Egg (Delivered in Bulk, To be assembled and heated on board)

Avocado Toast

Toasted Sour Dough, Sliced Seasoned Avocado, Scrambled Eggs and Smoked Salmon (To be assembled and heated on board)

Omelettes

Plain, Vegetable. Cheese, Spinach and Mushroom or Ham and Cheese.

Breakfast Burrito

Created your way, wrapped and ready to be heated on board





Fresh Juices

A variety of flavours available in: 1 Litre, 500ML and 250ml sizes

Freshly Squeezed Orange, Pink Lady Apple, Lemon and Mint, Pineapple, Mixed Berry, Pink Grapefruit, Clementine and Honey, Pomegranate, Carrot and Orange and Mango

Raw Press available in 1 Litre Only

Raw Greens, Raw Berry Boost, Raw Tropical Defence, Raw Vitalise

Healthy Smoothies

Please enquire for availability

Local Artisan Bakery

Certain items are subject to availability and will be dependent on the bake of the day

Pastries

Wide selection of Croissant's, Danishes and Sweet Treats

Breads

Tiger Loaf, Bloomer, Sourdough, Sandwich Loaf (White or Brown), French Baguette, Ciabatta Rolls (Plain or Cheese)

Dinner Rolls

Sourdough, Poppy Seed, Petit Pain, Crust Brown

Pitta Breads

White or Brown

Bagels selection available



Sweet and Pasty

All Butter Croissant
Regular Size or Miniature

Pain Au Chocolat
Regular Size or Miniature

Maple Plait

Cinnamon Swirl

Raisin Swirl
Regular Size or Miniature

Fruit or Custard Danish
Please enquire for flavours

Sugared Doughnuts, Jam and Custard

Teacakes

Muffins
Chocolate, Blueberry and Chocolate Chip. Regular Size or Miniature

Soft Bake Cookies
Chocolate Chip, White Chocolate, Oat and Raisin, Granola and Chocolate Chip Short Bread

We work closely with our local bakery, so if you don't see what you're looking for please do ask a member of our team who will be happy to assist.

Dairy

We can provide milk, milk alternatives, butters, yogurt and cheeses. Please let a member of our team know your requirements.





Sandwiches

Available as Individual, Plated or Platter

The Following Flavours Are Available As, Wraps, Subs, Sandwiches, Mini Rolls or Baguettes

BLT

Roasted Chicken Breast and Salad

Beef and Horseradish

Coronation Chicken

Chicken and Avocado

Smoked Salmon and Cream Cheese

Prawn Marie Rose

Ploughman's

Three Cheese and Onion

Turkey, Bacon, Brie and Cranberry Sauce

Roasted Ham, Salad and Mustard

*Other Fillings are available - Please speak to our team for availability

Open Sandwiches

Beef Tomato, Mozzarella and Pesto

Basil King Prawn and Avocado

Smoked Salmon, Cream Cheese and Dill

Roasted Vegetables and Hummus

Palma Ham, Figs and Honey

Ploughman's

Charcuterie, Chutney and Sun-dried Tomato

Starters

Burrata Stack

Burrata, Seasoned Cherry Tomatoes, Basil and a Balsamic Glaze

Pan Fried King Prawn

Garlic and Chilli Butter Sauce served with Toasted Sour Dough

Chilli Prawn Stack

Chilli King Prawns with Smoked Salmon and Avocado Salsa

Mini Chicken Wings - Buffalo, Chinese Style and BBQ

With Celery and Sour Cream and Chive Dip

Thai Fish Cakes

With Sweet Chilli Sauce

Roasted Fig with Parma Ham and Goats Cheese

Served on A bed of Rocket and Balsamic Glaze

Sweet and Spicy Bacon Wrapped Scallops

Pate and Sour Dough

Smooth Chicken Liver Pate, Red Onion Chutney and Toasted Sour Dough

Canapés

Smoked Salmon Avocado and Cream Cheese

Ploughman's

Marinated Basil Prawns

Brie, Bacon and Fig

Pearl Mozzarella, Sun-dried Tomato and Pesto,

Rocket, Parma Ham, Cheese and Fig

Chicken Caesar

Chilli King Prawn

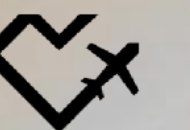
Parma Ham and Fig

Chilli Crab

Pate

Soup

We offer a selection of homemade soups. Please enquire for availability





Mains

Meats and fish can be cooked to your requirements. Vegetables, Starch and Sauces are available as complete meals in foils or in bulk

Beef

Fillet, Ribeye, Strip Loin

Lamb

Rack of Lamb, Welsh Lamb Chops, Lamb Shank

Chicken

Chicken Breast, Whole Chicken, Chicken Legs

Fish

Salmon Supreme, Cod Loin, Sea Bass

Sauces

Peppercorn, Mushroom, Diane, Béarnaise, Mint and Rosemary Jus, Spicy Tomato, Lemon Butter, Parsley, Hollandaise, Beef Gravy

Vegetables

Grilled Vegetable Assortment, Steamed Vegetable Assortment, Asparagus (Grilled or Steamed), Sautéed Creamed Spinach, Tender Stem Broccoli, Baby Carrots

Starch Options

Creamed Mash Potatoes, Herbed New Potatoes, Roasted Hasselback New Potatoes, Carrot and Sweet Potato Mash, French Fries, Basmati Rice (Other rice options available)

Deep Filled Pastry Pies

Please enquire for fillings

The PFC Burger

Beef Burger, Crispy (Really Crispy) Streaky Bacon, Sliced Onion, Beef Tomato, Shredded Lettuce, Gherkin, Melted Cheddar, in house signature burger Sauce Served with French Fries

Don't forget, we work with several restaurants locally and in London. Please Speak to our team if you have a specific request.

If you cannot see something that your client has requested, don't hesitate to get in touch and put us to the test. We're always happy to help.

For younger passengers, please inform our team and we can adjust portion sizes.

Always Available

Roasted Garlic Chicken Thighs

Garlic and Herb Roasted Chicken Thighs

Shepherd's Pie

Meaty casserole with minced lamb, flavourful sauce, topped with creamed mash potato

Traditional Local Pork Sausages and Onion Gravy

Best Served with Cream Mash and Crispy Onions

Chicken Parmigiana

Covered with Tomato Sauce and Cheese

Roasted Belly Pork & Crackling

Served with Vegetables

Beef Lasagne

Vegetable version also available

Pain Fried Chicken & Pancetta Carbonara

Creamy Parmesan Sauce and Parsley

Beef Bourguignon

Best Served with Potatoes and Vegetables

Chicken and Mushroom Risotto

Chicken Jalfrezi and Pilau Rice

Thai Green Chicken Curry and Rice

Tuscan Pork Ragù

With Rigatoni

Prawn Linguini

King prawns cooked with tomato and chilli with linguini

Salmon en Croute With Watercress

Best Served with Vegetables and Seasoned Potatoes

Roasted Lamb Shank

Best Served with Roasted Vegetables and Creamed Truffle Mash

- Vegetarian, Vegan and Intolerances catered for, please reach out to a member of our Concierge Team who can assist your with your requests



Salads

All of our Salads come as bulk or ready to serve

Caesar

Grilled Chicken, King Prawn, Soft Boiled Egg or Avocado and Cherry Tomato

Traditional Greek Salad

Served on a Bed of Baby Gem

Cobb Salad

Chopped Salad Greens, Tomato, Bacon, Chicken Breast, Hard Boiled Eggs, Avocado Chives and Blue Cheese

Chefs Green Salad

Tossed Chopped Salad with Seasonal Raw Vegetables

Super Green

Super green vegetable salad with quinoa and a ginger and apple dressing

Pesto & Pine Nut Pasta Salad

Caprese

Sliced Mozzarella, Basil, Tomato served with Pesto and Balsamic Dressing

Summer

Romaine, Radish, Blueberries, Raspberries, Goats Cheese, Roasted Walnuts with a Lemon Dressing

Coleslaws, Potato Salads and Bean Salads are all available by request





Desserts

Individual Vanilla Cheese Cake

Garnished and Ready to Serve

Individual Lemon Tart

Garnished and Ready to Serve

Individual Raspberry Panna Cotta

Garnished and Ready to Serve

Individual Classic Tiramisu

Garnished and Ready to Serve

Dark Chocolate Mousse with Ganache

Garnished and Ready to Serve

On Board Treats

Sourced by our Concierge Team

Läderach, Charbonnel and Rocco to name a few. Allow our team to source these for you.

Strawberries

A selection of Milk, Dark and White Chocolate dipped Strawberries

Afternoon Tea

Selection of traditional mini cakes, finger sandwiches, fruit scones, clotted cream, preserve and fruit garnish

Fruit Scones

With Clotted cream, Preserve and Garnish

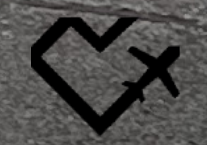
Celebration Cakes

Please enquire



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Platters and The Private Flight Concierge Deli

Available as Half Atlas or Full Atlas

Breakfast Platters

Breakfast

Selection of Pastries, Danishes, Fruits and Preserves, Garnished and ready to serve

Breakfast Grazer

Muffins, Donuts, Waffles, Brownies, Mini Pastries, Fruits, Mini Parfaits, Preserves and Nutella

Must Haves

Crudités and Dips

Selection of raw sliced vegetables presented and served with hummus and a zesty guacamole

Artisan Cheese

Selection of Cheeses, Crackers, Chutneys, Pickles, Olives, Celery, Nuts and fresh and dried fruits

Charcuterie Grazing Platter

Selection of dried cured meats, mini breads, snacks, chutneys, nuts and garnish

Arabic Mezze

A selection of Arabic foods, dips and breads garnished with nuts, dips and sauces

The Smoked Salmon

With seasoned sliced tomato, boiled eggs, capers, crème fraiche, sliced red onion and garnished with dill

Canapés

Half Atlas (12) or Full Atlas (24) — Please enquire to pick your selection

Sandwiches

A selection of assorted triangular sandwiches on Brown, White and Wholegrain Breads (Rolls, Baguettes and Wraps available)

Bagels

Assorted variety of Bagels with assorted fillings

Sushi and Poke available upon request

The Sweet Platters

Available as Half Atlas or Full Atlas

Fruits

Assorted Sliced Fruits and Berries – Pineapple, Melon, Passionfruit, Strawberries, Blueberries, Cherries, Grapes, plum, peach and seasonal garnish

Afternoon Tea

Victoria sponge, coffee and walnut, carrot cake, banana loaf, brownies, fruit scones and preserves

Signature Mini Desserts

Selection of sweet treats, Cheesecakes, Cakes and Desserts

Our handcrafted platters are made in house, if you require something changed or different please don't hesitate to contact our concierge team

Boxed Meals and Trays

Available as Half Atlas or Full Atlas with Wooden Cutlery and Accompaniments

At Private Flight Concierge, we are actively trying to avoid single use plastics. Therefore we have designed our very own cardboard Boxes and inserts with aircraft in mind to ensure they fit in a range of galleys.

We can also collect any crockery from the aircraft and are more than happy to replate, ready for you to serve.

Please speak to our concierge team about your requirements.

Did you know we can brand the box meals to suit your company/client for that little extra touch?

Cold Breakfast Example

Pastries, Preserves, Fruit Granola Parfait, Breakfast Loaf and Garnish

Cold Lunch Example

Selection of assorted Sandwiches, Green Salad, Roll, Butter, Cheeses and Dessert/Fruit Slices

Hot Breakfast Example

Full English Breakfast (Small or Medium Foil), Croissant, Preserve, Sliced Fruits, Small Cheese, Meats and Roll with Butter

Hot Lunch Example

Beef Stroganoff with Rice (Small or medium foil) Green Salad, Dessert, Roll, Cheese Selection and Butter

Individual Short Haul Cold Lunch Box Example

Assorted sandwiches, small cake dessert, fruit, snack, garnish and salted pretzels

Crew Foods

Please enquire





The Essentials

Butter Portions
Whole Fruits
Garnish Packs
Ice (Available in bags)
Drinks Garnish (Lemons, Limes, Celery, Orange and Mint)
Preserves (Regular or Miniature)
Cabin Snacks and Savouries
Crackers
Newspapers and Magazines
Face Towels
Cabin Amenities
Coffee
Tea's
Nespresso Pods
Individual Drinks (Spirits, Wines, Champagne's, Sodas)
Water Requirement (the illusive Evian 330ML bottles are always in stock)

If you don't see an item that you include in your on board essentials then please reach out to a member of our team

Other Services

Our concierge team are available to help, source, organise and deliver just about anything you require so please don't hesitate to put us to the test.

Crew Foods

Please email your required to our concierge team

Grocery Shopping

Grocery shopping required for your essentials. Send the list to our concierge team who will ensure this is sourced, packed, and delivered to your aircraft

Newspapers/Magazines

International and UK Newspapers (with notice we can print international papers on the day of publication). Magazines (subject to availability)

Flowers

Please inform our concierge team with all the details, colours and sizes and leave the rest to us

Laundry

Please speak to our concierge team to organise

Storage

We can store, organise, replenish, deliver any stock, equipment and branded items etc, as and when you need them as part of our concierge service offers to operators, charters and commercial operators

Parcel Management

Send your deliveries to our facility, we will take this in for you, store until your next flight

Commercial, Team and Group Flights

Please speak to our concierge team regarding your catering requirements and allow us to design your perfect menu

Ground, Lounge and Conference catering requirement

Please speak to our team about your requirements/desired catering request and we will ensure your request is met. Please note all ground catering is subject to VAT



Terms and Conditions

We know how often schedules change, so don't worry. We're here to help.

Charges are payable for the cancellation or amendment of any order which has been consumed where food, material or labour costs have already been incurred. We will do our best to ensure that these charges are kept to a minimum.

Cancellation and amendment requests must be sent via email to order@privateflightconcierge.com

Our delivery operation is 24hrs, 7 days a week

Our concierge Team are available between the hours of 0700L & 2200L
If you require assistance before or after these times, please call +44 (0) 1279 295925 and speak to our Duty Manager on Call.

Payment is required prior to departure unless agreed otherwise by email. FBO payment by handler also available

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