

DELIVERING  
EXCEPTIONAL  
EVENT  
CATERING.

**P&J LIVE**

A solid teal horizontal bar spanning the entire width of the page at the top.

## E X C E P T I O N A L E V E N T C A T E R I N G

At P&J Live we pride ourselves on our passionate and flexible approach to delivering delicious culinary experiences, tailored to suit a variety of audiences and dietary requirements.

Our in-house team of professionals have honed their skills over many years, crafting innovative menu choices that continually wow delegates and guests. From breakfast buffets to seated banquets, we cater for groups of 10 to over 2,700, with the highest levels of quality and service guaranteed.



# A N E X Q U I S I T E L A R D E R O N O U R D O O R S T E P

There's a good reason chefs from around the world choose our ingredients - Scotland is a culinary haven, where produce is reared, grown and gathered from rich and fertile soils, pristine rivers and clear, coastal waters. From hand-dived scallops and Aberdeen Angus beef to Montrose potatoes and the soft fruits of Inverurie, our shops, farmers' markets and food festivals are the ideal places to pick up the freshest ingredients for our latest gastronomic creations.

Today, the 'Made in Scotland' stamp is synonymous with taste and quality across the globe, a testament to our wealth of venison and game, our world-renowned seafood and of course our water of life – whisky. Two thirds of the world's langoustines are sourced in Scotland, Scottish lobsters are

on the menu in over 20 Michelin-starred restaurants in Tokyo alone, and Scottish salmon was the first foreign product to achieve France's prestigious 'Label Rouge' quality mark.

Some Scottish products are considered so unique and of such high quality that they have been designated Protected Geographical Indication (PGI) by the European Union. To qualify for the regional title, these items must be produced according to strict criteria, and within a specific area. So when you taste Stornoway Black Pudding, Traditional Ayrshire Dunlop cheese, Orkney Scottish Island Cheddar or Scottish Wild Salmon, you know it's the real deal. And there's nothing quite like eating them in the region in which they are made!







## O U R F O O D S U P P L I E R S A R E P A R A M O U N T

### MCWILLIAMS

We are delighted to be continuing our 15-year relationship with local butcher, McWilliams Aberdeen Ltd, as we move to P&J Live. Responsibly sourcing the most succulent cuts of meat with the most sensational flavours, McWilliams has been providing top quality beef, pork, lamb, poultry, venison and game to clients across Scotland's north east for over 60 years. Today, their freshly made sausages, black pudding and haggis are a favourite with many of the region's finest catering establishments.

A proud bearer of the Protected Geographical Indication (PGI) trademark, the company adheres to stringent quality procedures and industry standards, holding the BRC Global Standard for Food Safety, a Quality Meat Scotland mark of a premium brand. McWilliams keeps food miles low by sourcing meat locally whenever possible, and prioritises sustainable practices throughout the business.





"IT'S WONDERFUL TO SEE OUR GUESTS' REACTIONS WHEN THEIR MEALS ARE SERVED AS EVERYTHING IS SO BEAUTIFULLY AND IMAGINATIVELY PRESENTED AND WE NEVER FAIL TO RECEIVE FANTASTIC FEEDBACK. IT'S AMAZING THAT THE TEAM RELIABLY DELIVERS SUCH CONSISTENTLY HIGH STANDARDS FOR THE LARGE NUMBERS THEY CATER FOR"

LESLEY MCMULLEN,  
MARKETING & COMMUNICATIONS SPECIALIST  
*BHGE ANNUAL BURNS SUPPER, JANUARY 2019*



## C O M M I T T E D   T O S U S T A I N A B I L I T Y

The most sustainable venue of its kind in the UK, P&J Live will benefit from an on-site Energy Centre, allowing a fully integrated approach to sustainability.

Our Energy Centre will meet the annual heating, cooling and power demands of P&J Live, delivering clean, sustainable and reliable energy for the facility. At the heart of this is the largest hydrogen fuel cell installation in the UK, which

will have sufficient electrical output to meet all the venue's electrical demands. Put simply, our food waste will be recycled to power our kitchens.

In a bid to minimise the impact of our activities on the environment, we will continue to use local suppliers wherever possible to minimise food miles.







"THE TEAM WORK HARD TO CREATE FANTASTIC MENUS AND THE CATERING ON THE NIGHT IS ALWAYS FAULTLESS AND ALWAYS REPLICATES THE FOOD TASTING, NO MEAN TASK WHEN YOU'RE CATERING FOR 300 PLUS GUESTS...WHEN ORGANISING AN EVENT, YOU NEED TO HAVE CONFIDENCE IN THE TEAM PROVIDING THE CATERING AND THE TEAM HERE HAVE THAT IN ABUNDANCE, OTHERWISE WE WOULDN'T BE GOING BACK AGAIN!"

SUSAN CRIGHTON,  
DIRECTOR OF FUNDRAISING – CHARLIE HOUSE  
*CHARLIE HOUSE BIG BUILD BALL, DECEMBER 2018*



## S A M P L E M E N U S

All our menus are available to view online at [pandjlive.com](http://pandjlive.com)

Alternatively, please contact your P&J Live event manager for further details or contact us at [catering@pandjlive.com](mailto:catering@pandjlive.com)

## D I E T A R Y

## R E Q U I R E M E N T S

At P&J Live, we understand the seriousness of allergens, and are fully committed to ensuring open communication and supporting those with allergies or other specific dietary requirements.

Our catering team makes sure there is always an option for each guest and are readily available to address any questions or concerns delegates and guests may have.



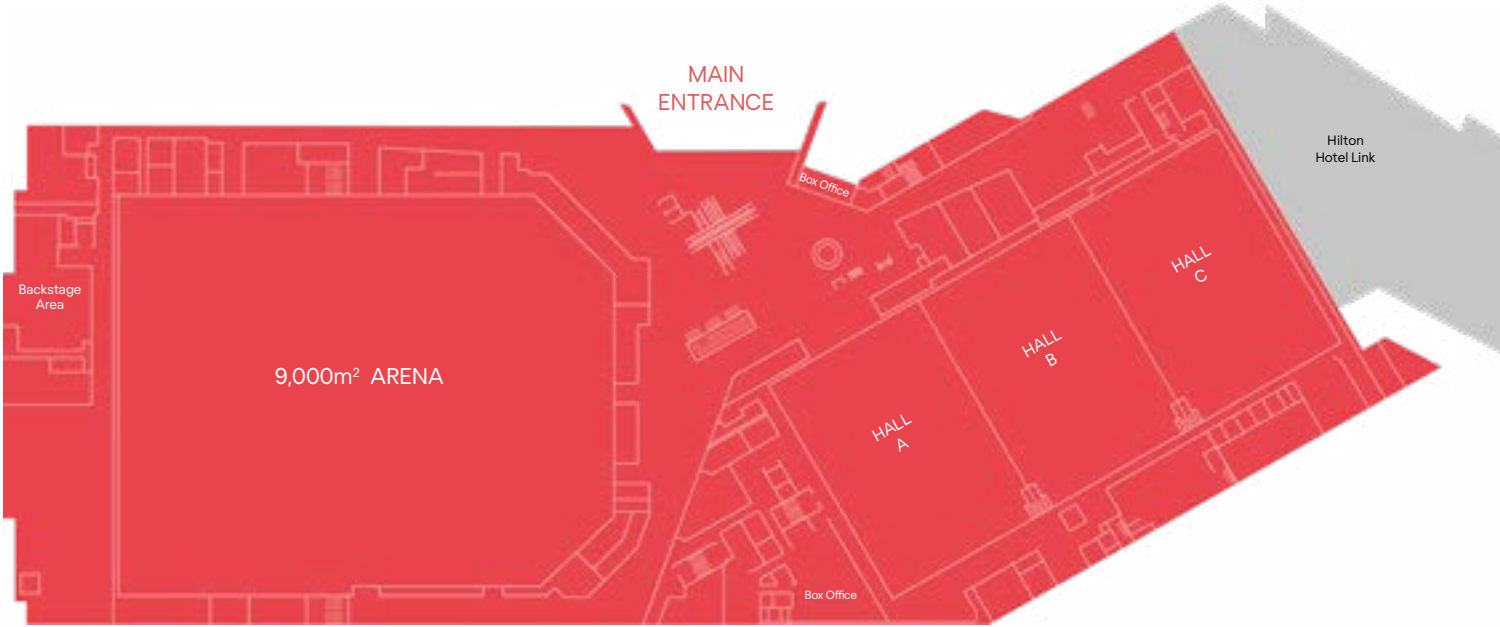


C A P A C I T I E S

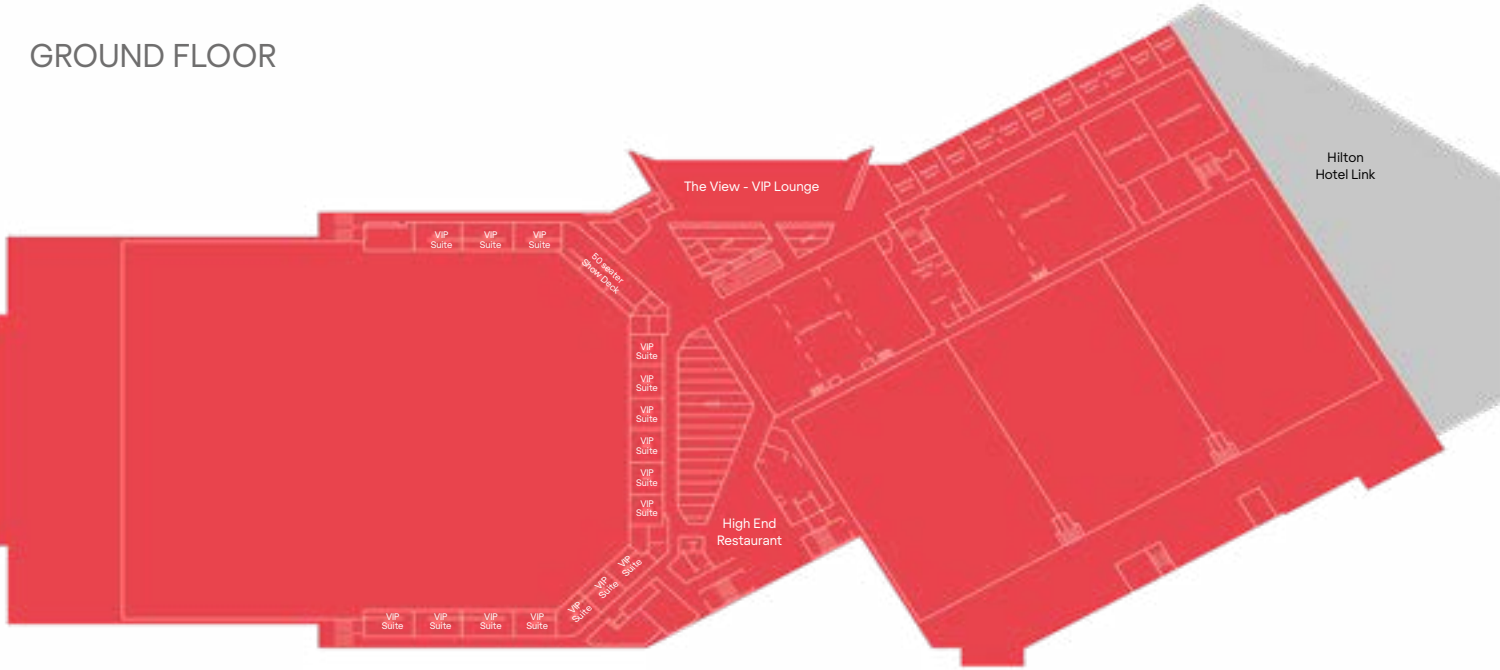
Our meeting rooms are great for intimate private dining events where we can accommodate dinners from 10 to 50 people. We can also go much bigger, Halls B and C combined can accommodate a banquet for over 2,700 guests.

Ground Floor		
Space	m²	Banqueting Capacity
Hall B/C	4,035	2,790
Hall C	2,005	1,250

First Floor		
Space	m²	Banqueting Capacity
Suite 1	930	620
Suite 1A	310	180
Suite 1B	310	180
Suite 1C	310	180
Suite 1A/B	620	390
Suite 1B/C	620	390
Suite 2	939	620
Suite 2A	378	210
Suite 2B	561	340
Suite 3	197	100
Suite 4	198	120



GROUND FLOOR



FIRST FLOOR







## E N Q U I R I E S

If you'd like to enquire about holding a banquet at P&J Live, please contact us at:

[sales@pandjlive.com](mailto:sales@pandjlive.com)

If you're looking to confirm those last minute details for your existing event please contact  
your P&J Live event manager or email us at:

[catering@pandjlive.com](mailto:catering@pandjlive.com)





P&J Live  
East Burn Road, Stoneywood, Aberdeen  
Scotland, UK  
AB21 9FX

[info@pandjlive.com](mailto:info@pandjlive.com)  
+44 (0) 1224 824 824  
[pandjlive.com](http://pandjlive.com)