

Waffle Information

Our Set-up includes; Chef and waffle cart with waffle iron and or toaster for 4 hours.
Food containers for toppings, table + covering, paper plates, food bags, plastic cutlery,
(and of course the food shopping and the washing up!)
Travelling within 20 miles of Windsor. (excluding London) Price £360.00.

An assistant when required to speed up the servings, is normally £100.00.
This is achieved by placing the toppings in a separate area away from the chef.

Please note that a waffle takes about 4 minutes to be cooked from fresh
and about 20 seconds to re-warm a pre-made liege waffle.

Using two x twin plate waffle irons, you can expect your guests to be served with a freshly
made waffle with the topping of their choice, about every two minutes and when using one
waffle iron each guest can be served with a freshly made waffle every three minutes.
Pre-made waffles can be served every 30 seconds using one waffle iron or a toaster.

Power requirements:

Waffle iron 230 volts. 1225 watts. 5.2 amps
Toaster 230 volts. 1800 watts. 7.5 amps.

The choice of toppings are from the following;

Maximum of 10 toppings (excluding the toppings as carried £1.00 waffles).

Toppings:

£1.00 waffle

Ground Cinnamon, Nutmeg, Chocolate dusting powder.
Sauces; raspberry / strawberry, chocolate, caramel, sour cherry.
Lemon, Sugar,
Golden Syrup

£2.00 Waffle:

Stewed apples and raisin,
Bananas,
Nutella, Roasted Chopped Nuts.
Whipped Cream (spray), Crème Anglaise.
Frozen or Tinned Forest Fruit, Cherries, Peaches, Pineapple

£2.50 waffle:

Fresh Strawberries, Blueberries. Warm Chocolate Sauce, Black Cherries,
Shortbread Crumble, Mini Marshmallows, Whipped Cream, Honey.

£3.00 waffle:

Ice Cream, Crème Fraiche
Belgium Chocolate, White Chocolate.
Maple / Pecan Syrup

All prices are subject to vat.