



KATE'S
KITCHEN

Healthy, hearty, wholesome food
lovingly prepared

Wedding menu – Southville Centre 2019

All our wedding menus are individually tailored for our wedding couples.

No menu is the same as all our couples have specific requirements which we incorporate in the menu to ensure the day is always remembered.

COSTS OF VENUE HIRE @ £2980 INC VAT

Set up on the Friday from 8pm-10pm

Hire of venue (agreed rooms)

Hire of all cutlery & crockery

Hire of glasses

Hire table linen

Posh Paper napkins supplied (white)

Staff to serve food and drink

Additional costs

Licensed door persons (2) for evening until close @ £35 inc VAT per hour - min 4.5 hours

Round table hire @ £12 inc VAT - if required

Corkage charges - Wine or bubbly @ £5 inc VAT per bottle

Onsite bar is opened after the meal has finished

** BS3 Community request that wedding parties take any items with them on a Saturday night that they don't wish to be disposed of **

Menus

Canapés package - for drinks reception

Start at £6 inc VAT per person

Wedding Menu One - Bowl food - price per person £22.50 inc VAT

Choose 2

Lamb and mint meatballs in rich tomato sauce with crème fraiche with rice - wf

Orange and oregano diced chicken with olive gremolata with new potatoes - wf

Crispy chicken thighs with old Winchester, cauliflower and new potatoes - wf

Lamb tagine with preserved lemon, olive and apricots topped with harissa and cous cous

Chermoula seasonal fish, roasted tomato and puy lentil one pot - wf can also do v

Carrot and chickpea tagine with honeyed almonds and herbed yoghurt with cous cous - v - wf, vegan without yoghurt

Dessert

Chocolate and caramel brownie tart

Summer berry and elderflower crumble slice

Filter coffee and tea from buffet station in cafe

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Wedding Menu Two - served from buffet - price per person £24.95 inc VAT

Main

Rolled free range chicken marinated in apricots, preserved lemon and Moroccan spices, coriander yoghurt - wf

Roasted herbed lemon crusted salmon or poached salmon (wf) with lemon, tarragon and broad beans
Courgette, pea and basil quiche with old Winchester pastry- v - hot or cold

Salads

Dressed allotment potato salad - potatoes, beans, with dill and lemon dressing - wf and vegan or hot potatoes

Roasted ratatouille, chickpeas, walnuts and herbs - wf and vegan

Red slaw with seeds - wf and vegan

Summer local green leaves, poppy seeds, chillies and cucumber - wf and vegan

Locally made bread basket

Dessert

Summer fruit, almond and caramel crostata

Chocolate and cherry fudge torte - vegan and wf

Filter coffee and Tea served from a buffet table - in cafe

Wedding Menu Three - sit down sharing feasts - price per person £26.95 inc VAT

Bread selection and homemade dips

Rustic bread selection, dips and olives

Slow roasted lamb with feta, salsa verde with tzatziki on bed spinach

Slow roasted pork belly in cider, apple sauce, puy lentils

Chargrilled whole chicken with roasted vine tomatoes, homemade pesto drizzle

Seabass fillets on braised courgettes, flaked almonds and roasted vine tomatoes

Chermoula seasonal fish on harissa roasted vegetables

Filo parcels stuffed with summer vegetables and feta - v

Baked courgettes and aubergines with Moroccan couscous with roasted vegetables and hazelnuts - vegan

Served with - served as table feast -

Hot new potatoes in summer herbs

Local green leaves

Giant cous cous, slow roasted tomato and harissa dressing

Dessert - table feast or plated

Chocolate delice with orange cream

Meringue nests with cream and minted berries

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Wedding Menu Four - Sit down plated - price per person £27.95 per head inc VAT

Starters - choose 2

- Shredded spiced chicken, summer herb and preserved lemon filo tartlet
- Crab, coriander and chili mayo on brioche toast
- Salmon tartare on avocado with rye bread and pickled radishes
- Aubergine, tomato, pesto and mozzarella stacks - v and wf, vegan also
- Summer vegetable, harissa and feta filo parcel with pesto oil - v
- Crushed broad bean and old Winchester sourdough bruschetta with pesto oil - v

Mains - choose 2

- Lamb slow roasted with chilli and honey salsa verde on rosti - wf
- Grilled tenderloin pork, with mustard and capers, crispy bacon and puy lentils
- Chicken breast piccata - capers and vermouth with slow roasted vine tomatoes - wf
- Chicken breast in oregano and orange, on grilled broccoli, almonds and harissa - wf
- Chermoula seasonal fish with lemon sauce, herbed rice - wf
- Roasted salmon topped with hazelnut crumb, romesco sauce
- Griddled halloumi, mixed beans and oven roasted tomatoes - v
- Baked courgettes stuffed with oregano tomatoes topped with gremolata crust - vegan

Desserts - choose 2

- Chocolate and raspberry pots with pistachio and lemon shortbreads
- Bitter flourless chocolate cake with candied fruits and crème fraiche - wf
- Classic crème brulee with coffee snaps- wf
- Hazelnut meringue roulade with summer berries
- Chocolate brownie tart with honeyed almonds

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