



KATE'S
KITCHEN

Healthy, hearty, wholesome food
lovingly prepared

Wedding menu and info – Southville Centre 2020

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. Please note we can also cater for sit down meals, and other types of menus if required.

We always like to meet our couples to understand their exact requirements – below you will find a few sample menus to get you started.

Suggested Menus

Menu prices include – cutlery, crockery, glass hire (3 per person), posh paper napkin, linen for food tables, staff to set up, serve and clear, food.

Canapés package - for drinks reception

Start at £6.00 per person – menu available on request

Finger buffet menu - £19.95 per person – for stand-up dining

Seasonal homemade quiches – v

Madras and onion seed biscuit with cheddar and mango chutney – v

Wheat free drop scone topped with white bean, smoked garlic pate with toasted nuts – wf

Bruschetta topped with spiced aubergine, tomato and feta – v* – can be wf

Homemade mini English muffin with cream cheese and bacon jam or chutney (v)

Summer vegetable bhajis with pickled vegetables and coriander – vegan and wf

BBQ marinated salmon and summer vegetable skewer – wf

West country ham or cheddar and piccalilli mini croissants – can be veggie

Moroccan chicken cake with herbed yoghurt – wf

Mini jacket potatoes with coronation chicken or smoked salmon, crème fraiche and chive – wf

Pork, apricot and sage sausage rolls – or vegetarian onion, sage and mustard sausage rolls – v

Bowl food buffet menu - £25.95 per person – can be served to guests seated, or stand up dining

Mains - choose 2, plus dietaries if needed – allows 2 bowls per person

House blend Moroccan lamb sausage casserole with white beans topped with herb crumb, ciabatta

Pork belly, apple sauce, braised lentils with bacon and crackling – wf

Saffron and lemon yoghurt chicken with aromatic rice with crispy onions and coriander – wf

Slow roasted lamb shoulder on a bed of summer vegetables and olive tagine, topped with feta, almonds served with cous cous

Chermoula seasonal fish, roasted tomato and puy lentil one pot – wf can also be v

Beet balls in tomatoes, orzo, topped with courgetti and goats' cheese – v

Kates Kitchen vegetarian moussaka with herb crumb – can be wf

Dessert

Mini meringues with elderflower cream, berries in basil

Millionaires shortbread chocolate tart

Call us on 0117 330 8189 | Email us at events@kateskitchenbristol.co.uk



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Grazing stations - £29.95 per person - served from feasting table - guests seated

Somerset cider brandy cured salmon platter with mustard and dill dressing
House smoked BBQ pork loin slices, pickled fennel and apple, remoulade
Marinated rolled chicken with herbed yoghurt and toasted nuts - served hot
Mezze - red pepper hummus with seeds, babbaganoush, marinated feta, seasonal roasted veg,
olives and sun blushed tomatoes - veggie/vegan
Tomato, olive, basil mozzarella quiche with pesto oil - v - served warm
Served with Abu Noor pittas, soda bread and ciabatta

Dressed allotment potato salad - potatoes, beans, and beetroot with dill dressing - wf and vegan or hot
potatoes
Tabbouleh with feta, mint and lemon
Spiced roast cauliflower with hazelnuts and pickled grapes on green leaves - vegan - wf
Red slaw with seeds - wf and vegan

Grazing canape desserts, choose 3

Elderflower and lemon posset shot pots, topped with summer berries
Blueberry shortbread slice with clotted cream
Mini meringues with berries in basil, key lime cream, grated chocolate
Chocolate brownies
Cherry Bakewell bites with lemon icing

Additional costs

Cost of venue hire - Contact BS3 Community for pricing
via email - bs3community.org.uk or visit www.bs3community.org.uk
For ceremony on site and preassembled decorating of room - £375.00
Licensed door persons (2) for evening until close @ £35 per hour - min 4.5 hours
Round table hire @ £12.00- if required
Corkage - available upon request
Table linen hire at £8.50 per cloth
Filter coffee and organic tea at £2.00 per person

Please note - Onsite bar is opened after food service 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 **

All prices are inclusive of VAT

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