

## **WEDDING BROCHURE 2024**



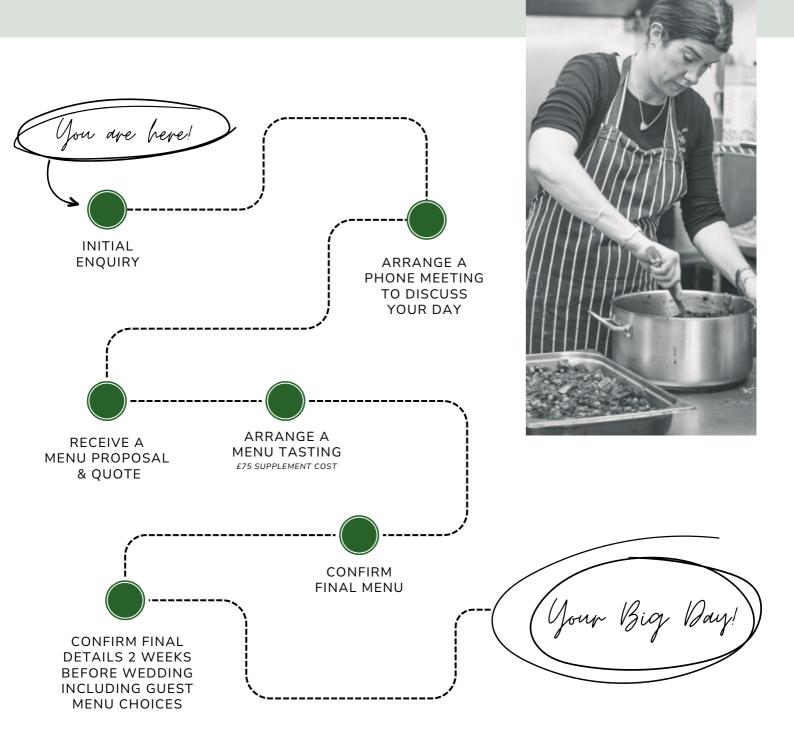








# Your Journey with Kate's Kitchen





#### Canapé Package - for drinks reception

Lamb and mint koftas, pale ale ketchup – served hot, gf, df
Crostini, beef fillet with basil, anchovy and caper salsa – df, can be gf
Moroccan spiced chicken filos, minted yoghurt Chilli and white fish cake, wasabi mayo – gf, df
Buckwheat blinis, smoked salmon, sour cream, salmon cavier
Lemon and herb scone, summer truffle cheese – v
Rosemary polenta cakes, cheese, chimichurri - gf
Summer vegetable bhaji, mango chutney – vegan, gf
Artichoke, Caprese skewer, seed pesto - v and gf
Taco cup – pea guacamole, chili tomato salsa - vegan





#### **St George's Grazing Station**

-served from one feasting table.

British charcuterie, chutneys, breads
Rolled chicken stuffed with ricotta, spinach and truffle - gf
Roasted celeriac, chimichurri – vegan and gf
Roasted aubergine, baba ganoush, heritage tomatoes, saffron artichoke crisps – vegan and gf

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Roasted new potato salad, mint and preserved lemon dressing – vegan. gf
Honey roast carrots, crispy chickpea, tahini dressing – v, gf
Charred broccoli, beetroot, and feta salad, maple seeds, harissa dressing - gf
Red cabbage, celery, apple, parsley slaw – vegan, gf Local leaves – vegan gf

#### <u>Grazing canape desserts – choose three desserts</u>

White sangria jellies, vanilla poached grapes - gf
Earl grey cheesecake, lemon gel, strawberries
Brownie, chocolate ganache, raspberries - vegan
Chocolate espresso torte
Lemon, almond and polenta drizzle cake - gf







#### **Southville Sharing Feast Menu**

#### Mezze starter

Pea hummus, pistachio and spinach pesto, stuffed piquillo peppers, charred courgette and chicory, olive dressing, fresh tomatoes and basil, local breads - veggie - can be vegan

#### Mains - Choose 2 - served hot

Baked halloumi, roasted shallots, smoky tomato sauce crispy onion - v, gf
Portobello mushrooms, truffle cream, caper pangrattato - vegan
Roasted aubergine, artichoke crisps, feta and tomato – v, gf
Roasted cod, chickpea, summer vegetable and olive tagine - gf
Poached salmon, leeks and peas, tomato salsa -gf
Herbed lemon chicken thighs, salsa verde, puy lentils, kohlrabi - gf
Slow roasted lamb, butter beans, chorizo and date confit - gf
Served with -

Crushed hot new potatoes with oregano and spring onion – gf, vegan Ratatouille, orzo, herbs - vegan Grilled lettuce wedge, walnuts, pomegranate, chilli dressing - vegan

#### **Dessert - table feast or plated**

Salted hazelnut chocolate torte, crème fraiche Meringues, Bristol sherry fruits, elderflower cream – gf



## Suspension Bridge Sit Down Menu

#### Starters - Choose 2

Baked goats cheese puff pastry, fig, honey and chilli dressing - v
Ratatouille, olive beignet, parmesan crisp – v
Padron peppers, romesco, sourdough – vegan, gf
Onion bhaji, chilli jam, coconut yoghurt – vegan and gf
Chicken, tarragon and lemon terrine, pickled walnut, aioli, croutes, micro herbs
Bloody Mary beef carpaccio, spiced tomato mayo, pickled celery, artichoke crisps, horseradish - gf
Corn cakes, hot smoked salmon, chive crème fraiche, salmon caviar – gf
Crab, tomato, saffron tart, fennel and orange salad

#### Mains - Choose 2

Leek and mushroom stuffed courgette, almond pangrattato, tomato and olive sauce - vegan Baked halloumi, roasted shallot, smoky tomato chickpea sauce, crispy onions – v, gf Cauliflower steak, red pepper and preserved lemon salsa, giant cous cous, parsley oil – vegan Lemon herbed chicken, puy lentils, kohlrabi, salsa verde – gf, df Slow roasted pork belly, confit garlic mash, caponata – gf, can be df Slow roasted lamb, dauphinoise, chorizo and date confit – v and gf Poached salmon, coconut and mustard seed sauce, new potato, onion bhaji - gf Roasted hake, braised fennel and white bean, smoked mussel sauce, hazelnuts – gf

Served with seasonal greens, roasted carrots Breadbasket, flavoured butter

#### **Dessert - Choose 2**

Apricot frangipane tart, clotted cream
Early grey cheesecake, lemon gel, strawberries
Chocolate mousse, hazelnuts, sea salt, olive oil, - gf
White chocolate, ginger and raspberry tart, crème fraiche
Pistachio sponge, cherries, Chantilly cream, meringue - gf
Chocolate and cardamon delice, coconut and pineapple – vegan, gf







## **Evening Buffet Options**

- includes staff to serve and biocane plates & recycled napkins.
  - Local cheeseboard with homemade chutney, fruits, crackers and local breads
    - Evening finger buffet.
      - Bowl food

Or please feel free to ask us for recommendations for alternative suppliers.



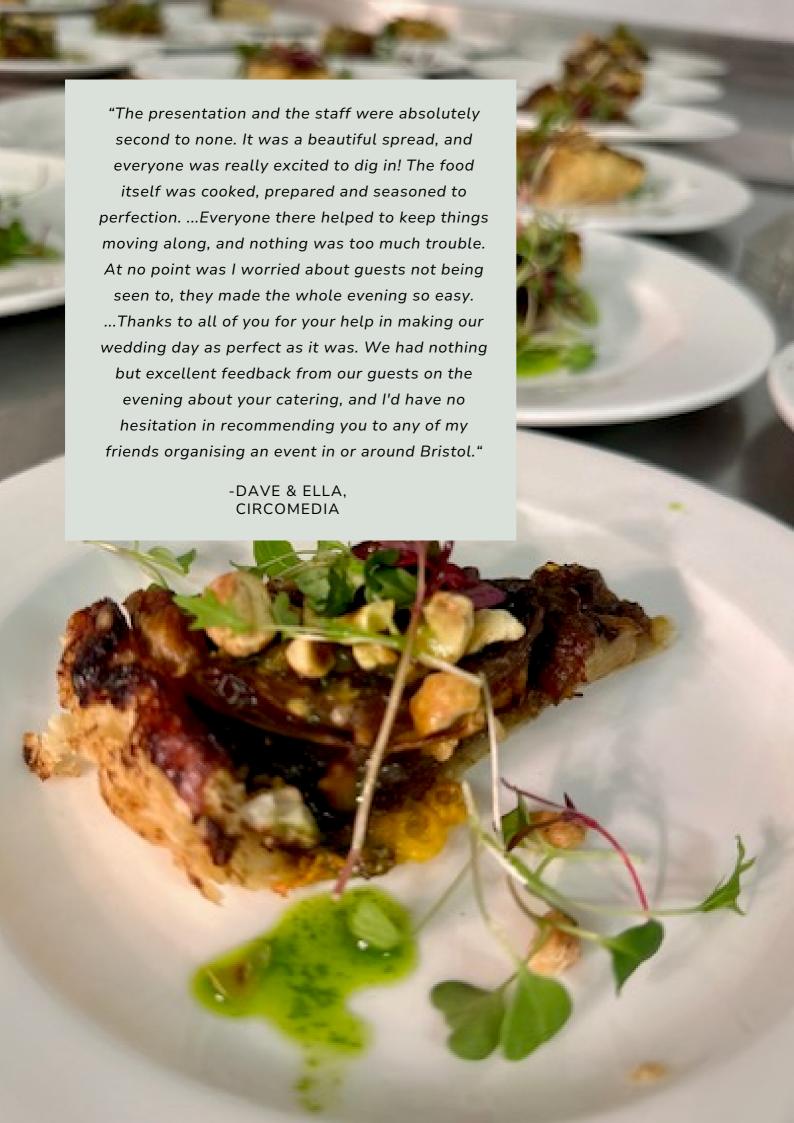




"Food was incredible and every single guest has made a comment about how nice the food was and how generous the portions were! Staff were accommodating, kind and helpful throughout the process and the day. Sally was incredible and checked in with us across the day. It was just all so so good we couldn't be happier."

> -SOPHIE & DAN, THE MOUNT WITHOUT





## **Frequently Asked Questions**

## What are my next steps, and how do I secure the date?

Your next steps would be to contact us directly to book in a telephone meeting with Sally, our Wedding & Events Manager.

During the call, you can discuss the details for your day and Sally can create a bespoke proposal and quote for you. Once you've had a look through your proposal and you're happy to move forward, we can send across our wedding terms & conditions to complete and return, along with deposit to secure the date in our diary.

#### Can I taste the menus before the day?

Yes of course! Our menu tastings are designed for the happy couple . There will be a £75 supplement cost.

## Can I change one of the packages or personalise flavours?

Our menus can be tailored to suit your tastes, and can be discussed during your initial call with Sally, our Wedding & Events Manager or during your menu tasting with us.

## Can you accommodate dietary restrictions and allergies?

If you and your guests can let us know of any dietary requirements, we can ensure suitable alternatives are provided, and if needed any dishes can be labelled with our allergen cards.

## What is your cancellation/ rescheduling policy in case of unforeseen circumstances?

We understand that sometimes things go wrong during planning, please let us know of any changes as soon as possible. All cancellations must be made in writing, please note the deposit is non-refundable. If your wedding is cancelled less than 6 weeks prior to the date, you will be charged in full.

# Do you offer wedding cakes and cake cutting as part of your wedding packages?

Whilst we can provide some delicious desserts for your wedding, we do not provide wedding or occasion cakes- but ask us for some recommendations, there are some fantastic bakers in Bristol.

## Do you provide serving staff for the wedding reception?

Our wedding packages include staffing as standard, and they are available to assist with setting up our kit, serving guests and clearing down at the end of the day. The number of staff needed for your wedding varies, and is dependant on your chosen menu, their duties during the day and the final number of guests.

## How do you handle setup and breakdown of catering equipment?

Our suppliers will usually deliver our kit to your wedding venue the day before your wedding, including any cutlery, crockery, and linen hire as required.

Our staff will arrive in plenty of time before your guests arrive to ensure we are set up and ready for service.

#### Can I see photos of your catering?

We regularly update our social media with photographs from our weddings & eventscheck out our <u>Instagram page</u> for more.



Founded by Kate Ploughman in 2007, Kate's Kitchen is Bristol's go-to catering company for Weddings & Events.

Kate's Kitchen has grown from our love of food and our belief that we can offer healthy, seasonal, and wellbalanced menus.

There's nothing like a feast of freshly sourced, lovingly prepared food to add sparkle to the biggest day of your life.

With years of wedding catering experience behind us, we know what it takes to make your wedding day special.

We can take the hassle out of the preparation so you can relax and enjoy playing the host.

"Just a quick note to say thank you SO much for all your incredible work at the weekend. We had the most incredible day and cannot thank you enough for the huge part you played in ensuring everything ran so smoothly."

-TOM & HANNAH



EMMA
OPERATIONS MANAGER

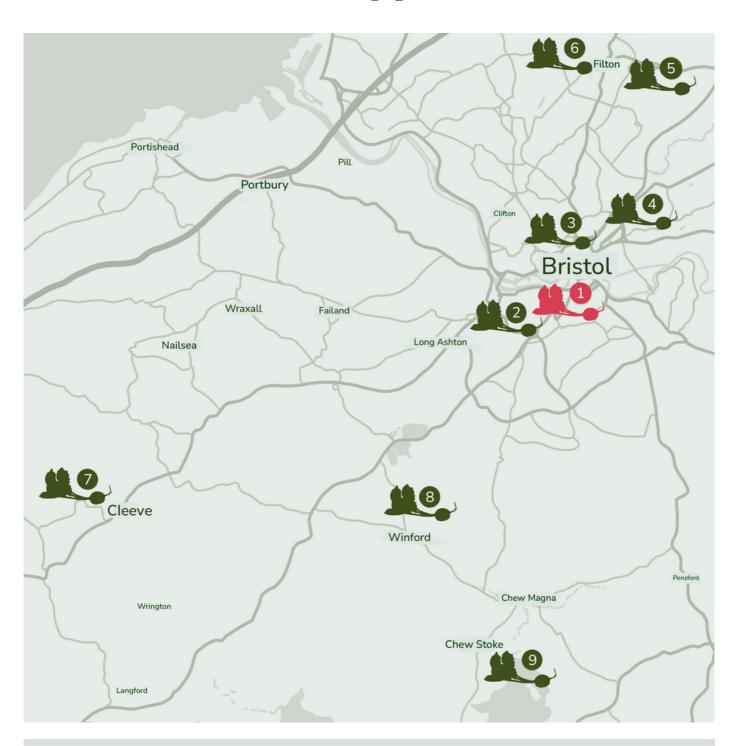


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SALLY
WEDDINGS & EVENTS
MANAGER

## **Our Suppliers**



- 1. Kate's Kitchen, Bedminster
- 2. Hugo's Fruit & Veg, Bedminster
- 3. Proper Bread, Montpelier
- 4. Extract Coffee Roasters, Easton
- 5. Greener Greens co, Stoke Gifford
- 6. Origin Butchers, Olveston
- 7. Conscious Foods co, Claverham
- 8. Three Hares Market Garden, Winford
- 9. Community Farm, Chew Valley



Kate's Kitchen strives to have a positive impact on our environment.

#### **CLICK TO FIND OUT MORE**





