

A photograph of an outdoor wedding reception at dusk. The scene is filled with warm, glowing string lights and large, colorful paper lanterns hanging from the ceiling. In the foreground, several tables are set with white tablecloths, featuring tall, slender wine glasses, textured glass vases, and small bowls of flowers. A large bouquet of white flowers is visible in the center. The background shows more tables and guests, creating a festive and romantic atmosphere.

**!BUEN
APETITO;**

SUMMER WEDDING CATERING SERVICE PROPOSAL

This could go one of two ways....

1) you will hopefully find this information really useful when making your decision on who to choose for one of the most important days of your lives, or **2)** this could be an hour of your time that you will never get back!

We want to ensure that you have everything to hand to help you make the right decision for your day and feel that a concise brochure is very important, where you can hover to areas most relevant to you and your specific requirements and get nearly every answer you will need (*hopefully*)!

The following page has an index which will guide you to all the relevant pages, we also believe in being entirely transparent, so we have also clearly shown the most important part, our costs per guest, so you can very easily calculate what our catering service will cost you!

Throughout our brochure you will see lots of **Google verified testimonials** given by past Brides, Grooms and Parents, so please have a read when you see these, they really do tell a story! You can also find more than 60 testimonials on our website with the full reviews to read!

Anyway, I have already eaten into a minute of your time, so please sit back, grab a cuppa and read on...

Andy & Debbie

Partners (*and married for 31 years!* )

PS. Should you have any questions, please do not hesitate to get in touch, we love a good natter!



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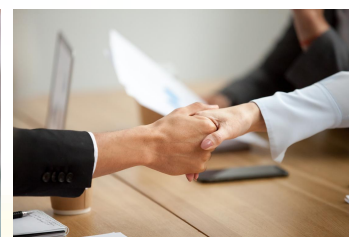
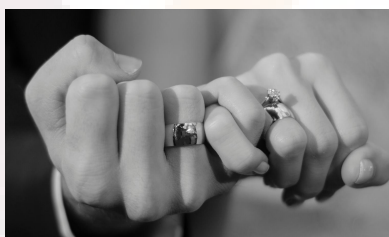
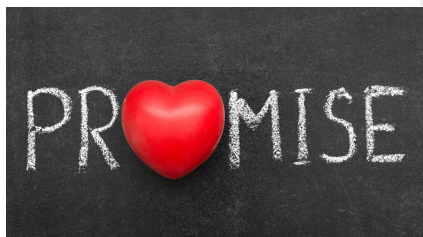
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REVIEW

*"FROM
START TO
FINISH ANDY,
DEBBIE AND
THEIR TEAM
WERE
OUTSTANDING-
THE FOOD IS
SENSATIONAL!"*

**CAROLINA
ECHEGARAY
AUG 2019**

When we give you our word, we keep it..... and that's a promise!



*"But don't just take our word for it, read our numerous **Bride & groom testimonials**" - **Andy***

We don't usually do contracts (*but we will if you really want one i.e. wedding insurance!*), but we do like to make everything clear & straight forward, right here with this PROMISE, from the very start of our business relationship!

BOOKING US

1. When you decide to book us for your catering, we can also confirm that **we only commit to one wedding at a time**, we do not believe in stretching ourselves, instead preferring to dedicate our time, effort and commitment to you alone!
2. We ask for a £250 deposit for 2 courses or less and a £350 deposit when 3 courses or more are booked, this is to secure your date, with nothing further to pay until two weeks before the day itself! You can of course, pay us monthly by standing order/DDM leading up to the day or clear the balance at any time you like up to two weeks before we are due to cater, but this is up to you! We won't ever ask you for the balance until two weeks before your wedding day!
3. The deposit enables us to know that you are serious about booking! We work differently to some caterers in that we will only offer a tasting after a deposit has been paid (*but please read 'TASTING' on the next page*). Once we receive your deposit then we are fully committed for your wedding day!
4. The deposit can be paid by BACS, credit/debit card or Paypal, entirely your choice! The final balance which is due two weeks prior to your wedding day are payable by BACS only.

REVIEW



"ANDY AND DEBBIE WERE ABSOLUTELY FANTASTIC - THEY WENT ABOVE AND BEYOND TO ENSURE OUR WEDDING DAY WENT AS SMOOTHLY AS POSSIBLE

LAURA FRANKLIN JULY 2019

WEDDING TASTING



1. We would love to provide a tasting, enabling you to invite the parents, future in-laws and friends accordingly. We will charge a very nominal £5 per person for each course you would like to try and you may choose any two options from each course should you so wish! Each option will be created just as they will on your wedding day! This is a 'TASTING', so each course will be created for three of you to try! So, for example, if there are six of you and you ask to try two starters, then we will create 2 of each starter choice, and so on.
2. As mentioned on the previous page we will provide a tasting once a deposit is paid so that you, like us, are committed to seeing this through, **however**, if for any reason you decide after the tasting that our menus are not in keeping with what you would like on your wedding day, then we will happily refund your initial deposit, no questions asked! It is not our aim to be unfair in asking for a deposit first, it is merely to ensure that both parties are serious about agreeing to the date in question!
3. For your piece of mind, we have NEVER had to return a deposit, so this gives you some idea that over 80 wedding couples have been very happy!

THE MENU CHOICES



All courses are prepared at your venue. We carry out some of the prep work in our catering unit the day before, i.e. creating stocks etc. With this in mind and due to us only using fresh and mostly local ingredients, we are happy to receive your final decision on menu choices up to two weeks

before your wedding day! So you are free to decide on your menu choices whenever you like up to two weeks prior to your wedding day!

If you decide much earlier which menu choices you would like, you are still free to change those very choices, up to two weeks before, we know what it is like to have a rethink!

REVIEW



THE TEAM WERE SO ACCOMMODATING AND WENT ABOVE AND BEYOND TO HELP US OUT & CATER TO EVERYONE. OUR VEGETARIAN FRIENDS WERE MADE AS MUCH A PRIORITY AS EVERYONE ELSE (WHICH OFTEN ISN'T THE CASE!) AND THEY WERE EXTREMELY GREATFUL FOR THAT. ALL OF OUR GUESTS ABSOLUTELY LOVED THE FOOD, WE'RE STILL GETTING COMPLIMENTS ABOUT IT A MONTH DOWN THE LINE! PROBABLY THE BEST PAELLA WE'VE EVER HAD. IT WAS A PLEASURE WORKING WITH BUEN APETITO - WOULD 100% RECOMMEND.

JOANNE GARDNER OCT 2019

LEADING UP TO THE DAY

1. If the venue is a reasonable distance from us or if we feel there is a need to setup the day before then we will establish if this is possible with the venue, we always like to do this especially on distance weddings (*longer than an hour*), rather than leave everything to chance on the day!
2. We will provide cutlery, plates and serviettes, so arriving the day before is also handy should you wish to start preparing your tables the day before!

Around three weeks prior to your wedding day we will ask if there are any changes (higher or lower) in guest numbers, so that we can prepare your final invoice and amend the price accordingly!

THE DAY ITSELF



1. We will arrive nice and early to prepare for the day ahead. Our waiting staff will also arrive a few hours before service, this is to ensure they are fully familiar with the environment they are going to be working in! It will also enable them to prepare the welcome drinks and adding wine and water to the tables where table service applies (*also available for Buffet service for an additional nominal cost*).
2. Our front of house staff will co-ordinate the team, ensuring that minor issues... speeches running over, delays due to photographs, delay between church and venue etc. have no

effect on our timings for service and that we adapt accordingly to any situation with ease and without fuss!

3. We feel that there is nothing worse than clearing away our equipment while guests are enjoying your special day/evening, so we are very discreet and no-one will know when we are slowly retreating!

FUEL COST

We will charge for fuel in our final balance invoice, ***this is only for weddings where we are travelling more than 30 miles*** from our location in Dawlish, to the Venue. This is charged at just 0.40 per mile, so where we are travelling 100 miles then a charge of £40 for fuel will be applied for each of our two vehicles.

REVIEW



"EVERYONE LOVED THE FOOD AND SERVICE WAS RELAXED AND FRIENDLY AND YET STILL REALLY PROFESSIONAL. I WOULD HIGHLY RECOMMEND BUEN APETITO.

LOUISE TANNER DEC 2018

Hello!

FROM SOME OF THE BUEN APETITO TEAM...

THE PARTNERS



Myself and Debbie spent years in Ibiza looking after the many VIP's that frequent the Island every year!

Since returning to the UK, we have continued to create memories for 100's of couples, companies and individuals.

We cannot wait to start chatting about your wedding and getting to know all about your plans!

THE HEAD CHEF

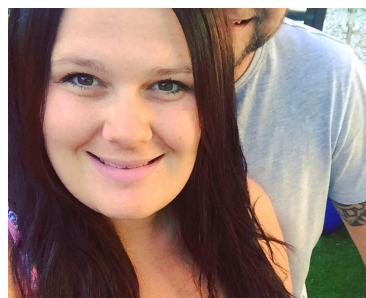


Marcus has been in the catering business for over 15 years!

His passion and attention to detail are second to none and when he is not jumping off rocks, he is always thinking of new foodie ideas!

Loves to chat about your requirements and the backbone to our business!

FRONT OF HOUSE



Dina has many years of wedding catering experience (8 years with us!) and with a degree in Hospitality, she really knows how to ensure everything runs smoothly!

Dina will always ensure you day goes exactly how it should and having such an amazing team behind her is so important!

FRONT OF HOUSE



Natasha also has 6 years of Wedding catering experience (4 years with us!) and she is an expert at staying calm and thinking outside the box!

Natasha knows how to ensure all goes to plan and will always think of the finer detail.

A dedicated, hard working and bubbly team player!

We are only as good as the rest of our waiting staff and this is why we are proud to have many of the same team working with us since we started catering for weddings! These guys are just as critical to our success and we salute them all. You only have to read the reviews to see why!

WHICH SERVICE WILL YOU REQUIRE?

We have split the pricing into two categories, 'TABLE SERVICE' and 'BUFFET SERVICE'.....

TABLE SERVICE



Our dedicated team will take care of service.

If canapés are chosen, then the waiting staff will mingle among your guests on arrival, offering the many canapés as your guests chat and have a catch up, over a welcome drink (or two!). One member of staff will always ensure some are kept back just for you, when returning from the photo opportunities at the church with your photographer.

Our 'Front of house' will ensure speedy, professional and timely delivery of each additional course by our long serving staff. Each knowing instinctively how service should be carried out and thinking on their feet at all times. Each course will be brought to your guests tables directly!

We will also happily set up and serve your welcome drinks if the venue do not already do this. We will also set up and place your wines/water/carafs should this be required!

Nothing is too difficult, so please just ask!

**THE SERVICE FROM THE VERY FIRST CONTACT WAS
OUTSTANDING AND COMPLETELY TOOK THE STRESS
AND WORRY OUT OF THE PROCESS. JEREMY SAUNDERS
SEPT 2018**

REVIEW



OUR STAFF TO GUEST RATIO IS A VERY GENEROUS 1:12, THIS MEANS WE WILL HAVE 1 MEMBER OF STAFF TO LOOK AFTER 12 GUESTS. THE INDUSTRY NORMAL IS AROUND 1:16. WE GO ONE STEP FURTHER TO ENSURE A SPEEDY EFFICIENT SERVICE!

TRANSPARENT PRICING!

We are firm believers in honesty, integrity and transparency, you only have to read our testimonials to see that this is true! You can be assured that the following prices are our FINAL prices, no hidden extras, no changes once we have quoted, nothing else to surprise you nearer your wedding day!

We offer our Table Service for either two, three or four courses or perhaps even the whole day and evening (buffet)!

TABLE SERVICE PRICE *PER GUEST*

2 COURSES

Welcome Canapes
or
Any 3 Starters

Any 3 Paellas
or
Any 3 from Main
Course

£33.00

3 COURSES

Welcome Canapes
or
Any 3 Starters

Any 3 Paellas
or
Any 3 from Main
Course

Any 2 desserts

£40.00

4 COURSES

Welcome Canapes
Any 3 Starters

Any 3 Paellas
or
Any 3 from Main
Course

Any 2 desserts

£47.00

DAY & EVENING

Welcome Canapes

Any 3 Starters

Any 3 Paellas
or
Any 3 from Main
Course

Any 2 desserts

Evening buffet

£56.00

IF YOU REQUIRE A VEGAN/VEGETARIAN OPTION THEN THIS MUST BE INCLUDED IN THE
NUMBER OF CHOICES GIVEN ABOVE

BUFFET SERVICE



REVIEW

"I would highly recommend Andy and his team, they were professional and efficient from start to finish. The food was well received and everything was top notch. It is quite difficult to find good quality caterers so I can't recommend them enough" **PETE JEFFERIS JUL 2019**

We offer 10 different choices for our buffet service, simply because each of these are created in our huge paella pans and they hold their heat extremely well, as we serve each guest accordingly when they come to us. You can also choose these options for the 'Table Service' option, should you so wish!

What does our BUFFET SERVICE entail? Simply put, your guests come to us!

If you have opted for canapés on arrival, then your chosen canapes will be on dedicated tables (*we can provide these if required*) with stretch 'black' or 'white' table cloths. We will replenish canapés until they are all eaten!

For the main course, guests will take a plate or one of our authentic terracotta bowls, proceed to our staff and choose the one they would like from our huge paellas (*pans*) and then sit down and enjoy!

Where you have chosen our desserts, then again, we will place them on the dedicated tables for your guests to come and make their choice, each will have decorated fruits of the season and cream if desired.

OUR STAFF TO GUEST RATIO FOR OUR BUFFET SERVICE IS A VERY GENEROUS 1:25, THIS MEANS WE WILL HAVE 1 MEMBER OF STAFF TO LOOK AFTER 25 GUESTS. THIS ENSURES SPEEDY SETUP AND SERVICE!

TRANSPARENT PRICING!

BUFFET SERVICE

We also include a 'one course' option below for our BUFFET SERVICE, whether you are having a simple one course wedding breakfast or an evening only buffet, we are pleased to offer something different for your guests!

1 COURSE BUFFET **ONE** **PAN** MENU

CHOOSE ANY 3
ONE POT
choices

£20.00

2 COURSES

Welcome Canapes
or
Any 3 Starters

Any 3 Paellas
or
Any 3 from Main
Course

£27.00

3 COURSES

Welcome Canapes
or
Any 3 Starters

Any 3 Paellas
or
Any 3 from Main
Course

Any 2 desserts

£34.00

4 COURSES

Welcome Canapes
or
Any 3 Starters

Any 3 Paellas
or
Any 3 from Main
Course

Any 2 desserts

£41.00

DAY & EVENING

Welcome Canapes

Any 3 Starters

Any 3 Paellas
or

Any 3 from Main
Course

Any 2 desserts

Evening buffet

£48.00

THESE PRICES ARE BASED ON A MINIMUM OF 50 GUESTS!

PLEASE GET IN TOUCH IF YOU INTEND ON HAVING LOWER GUEST NUMBERS!

REVIEW



WHAT CAN I SAY OTHER THAN THAT WE 100% RECOMMEND THE TEAM AND AMAZING FOOD, TRUE PROFESSIONALS. THE FOOD WAS EXCEPTIONAL. THE CANAPES WERE DELICIOUS AND THE PAELLA OUT OF THIS WORLD. WE HAD SO MANY COMPLIMENTS FROM THE GUESTS ABOUT THE QUALITY AND QUANTITY OF THE FOOD. THERE WAS PLENTY TO GO ROUND AND LOTS OF PEOPLE HAD SECONDS AND THIRDS OF THE PAELLA. IT REALLY WAS FANTASTIC.

JAMES HENDERSON SEPT 2019

IF YOU REQUIRE A VEGAN/VEGETARIAN OPTION THEN THIS MUST BE INCLUDED IN THE NUMBER OF CHOICES GIVEN ABOVE

MENUS

CANAPES

STARTERS

MAIN COURSE

BUFFET **ONE POT** MENU

DESSERTS

EVENING BUFFET

EACH OF OUR MENU CHOICES INDICATE WHETHER WE NEED A COMMERCIAL KITCHEN AT THE VENUE IN ORDER TO CREATE THEM.....



THIS INDICATES THAT YOUR VENUE NEEDS TO HAVE A COMMERCIAL KITCHEN AVAILABLE FOR OUR USE, FOR THIS COURSE OPTION!

VENUE KITCHEN MUST HAVE AT THE VERY MINIMUM - OVENS, HOBS, FRIDGE, FREEZER, HOT CUPBOARD - IF YOU ARE NOT SURE, WE CAN ASK!

**AFTER A GOOD WEDDING
BREAKFAST, ONE CAN
FORGIVE ANYBODY, EVEN
RELATIVES.**

Oscar Wilde slightly adapted

REMEMBER

**WE SUPPLY ALL THE PLATES, CUTLERY & CLOTH FEEL
DUNSILK NAPKINS AT ABSOLUTELY **NO** COST TO YOU!**



ARRIVAL CANAPES - AVAILABLE FOR ALL SERVICE OPTIONS

ASPARAGUS WRAPPED IN PARMA HAM (GF)

Parma ham dry fried until crispy and wrapped around an asparagus with a drizzle of balsamic vinegar

GOATS CHEESE TRUFFLES (GF) (V)

Goats cheese rolled into bite size balls, dipped in honey and individually coated in 1) chopped nuts 2) cranberry & apricot and 3) sesame seeds

SPANISH ROASTED RED PEPPER TORTILLA (GF) (V)

Tortilla in bite size chunks, warmed through, with a roasted red pepper garnish

PEAR BUTTER & BLUE CHEESE TOASTS (GFA) (VA)

Homemade pear butter, crumbled blue cheese and walnut pieces, over a crisp toast (GFA)

PRAWN & CHORIZO PINCHOS (GF)

Juicy King prawns marinated in a lemon zest, skewered with crispy chorizo coins

FETA STUFFED ROASTED RED PEPPERS (GF) (V)

Slow cooked roasted red peppers stuffed with feta cheese

SPICY AVOCADO & CREAMY BEETROOT CUPS (GF) (V) (VE)

Spicy Avocado - Avocado, lime juice, salt, black pepper, pimenton, olive oil
Beetroot - beetroot, chickpeas, garlic, tahini, lemon juice, salt, black pepper

TOMATO & GARLIC CROSTINI (GFA) (V) (VEA)

Diced tomato, crushed garlic, drizzle of olive oil, finished with chopped coriander and served on a baked crostini (GFA)

PRAWN & MANGE TOUT SKEWERS (GF)

Succulent king prawns marinated in a lemon zest and skewered with freshly steamed mange tout

FETA, MELON & BLACK OLIVE SKEWERS (GF) (V) (VEA)

Juicy watermelon, a chunk of feta cheese, a pitted black olive and topped with a fresh mint leaf



GF - GLUTEN FREE

GFA - GLUTEN FREE AVAILABLE

V - VEGETARIAN

VA - VEGETARIAN AVAILABLE

VE - VEGAN

VEA - VEGAN AVAILABLE

ARRIVAL CANAPES CONTINUED...

HAM SHOULDER MINI YORKSHIRES

Freshly cooked ham shoulder, diced with an English mustard & mayonnaise in a fluffy mini Yorkshire

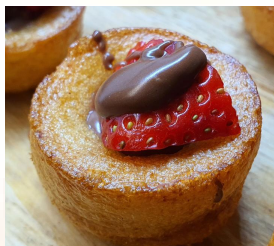
CHEDDAR TWIST STRAWS (V)

Freshly baked straws made with real mature cheddar, parmesan, paprika and cheddar decoration

ROAST BEEF & HORSERADISH MINI YORKSHIRES

Roast beef sliced and rolled, spiked with horseradish cream in a mini Yorkshire pudding

SWEET MINI YORKSHIRES - something a little different for a sweet tooth!



- 1) Strawberries & milk chocolate drizzle
- 2) Raspberry, blueberry & milk chocolate drizzle

MEATFREE CROSTINI (GFA) (V) (VE)

Our meatfree Vegan balls, on a salsa bed over a crostini

SALMON & CREAM CHEESE MINI YORKSHIRES

Scottish salmon, cream cheese & a little salt & pepper on a salmon base in a mini Yorkshire

FETA, POMEGRANATE & PISTACHIO TOASTIES (GFA) (V)

Crumbled feta cheese, crushed pomegranate seeds & crumbled pistachio, over our crispy toastie

PARMA HAM MINI YORKSHIRES

Parma ham rolled on a cream cheese bed and topped with a basil leaf, all in a fluffy mini Yorkshire pudding

PRAWN COCKTAIL CUP

A succulent king prawn, homemade coleslaw, a sprinkling of paprika, piped into a crispy filo pastry cup



GF - GLUTEN FREE

GFA - GLUTEN FREE AVAILABLE

V - VEGETARIAN

VA - VEGETARIAN AVAILABLE

VE - VEGAN

VEA - VEGAN AVAILABLE

STARTERS - AVAILABLE FOR ALL SERVICE OPTIONS

THAI SWEET POTATO & PARSNIP HOMEMADE SOUP (GFA) (V) (VEA)



Delicious homemade soup,
served with our crusty Artisan
bread

SALMON GRAVADLAX (GF)

Cured salmon (using salt, sugar & dill)
served with watercress & a green apple
salad [CLICK ME](#)

ROAST PORK & APPLE TERRINE (GFA)

A rich pork pate containing pieces of
roast pork, apple & sage, served with a
toasted brioche & red onion
marmalade



SMOKED MACKEREL PATE

SMOKED MACKEREL PATE (GFA)

Smoked mackerel pate served with a
herb crostini, parmesan crisp and
dressed leaves [CLICK ME](#)

TOMATO, ARTICHOKE TERRINE

(GFA) (V) (VEA)

A set tomato mousse filled with roasted
artichokes, peppers & basil, served with
olive bread, a glaze & dressed leaves

BUTTERNUT SQUASH & CHILLI HOMEMADE SOUP (GFA) (V) (VEA)



Delicious homemade soup,
served with our crusty Artisan
bread



GARLIC, STILTON & CIDER MUSHROOMS

GARLIC, STILTON & CIDER MUSHROOMS ON SOURDOUGH (GFA) (V) [CLICK ME](#)



Crushed garlic, melted stilton,
cider infused mushrooms on a
sourdough toast

ROASTED TOMATO & RED PEPPER HOMEMADE SOUP (GFA) (V) (VEA)



Delicious homemade soup,
served with our crusty Artisan
bread

**ALL OF THESE COURSES CAN BECOME GLUTEN
FREE SIMPLY BY CHANGING THE BREAD -
PLEASE JUST ASK!**



SALMON GRAVADLAX (GF)

GF - GLUTEN FREE **GFA - GLUTEN FREE AVAILABLE**

V - VEGETARIAN

VA - VEGETARIAN AVAILABLE

VE - VEGAN

VEA - VEGAN AVAILABLE

MAIN COURSE

- AVAILABLE FOR ALL SERVICE OPTIONS

PAELLA (GF)

GENEROUSLY CREATED, BEAUTIFULLY CRAFTED, A SIGHT TO BEHOLD FOR YOUR GUESTS...

All created with the addition of onions, green, red & yellow peppers, garlic, tomato, sweet pimenton, saffron & Valencian rice

CHICKEN & CHORIZO PAELLA (GF)

MIXED PAELLA (GF)

CLICK ME

SEAFOOD PAELLA (GF)

MEAT FEAST PAELLA (GF)

VEGETABLE PAELLA (GF) (V) (VE)



NO KITCHEN NEEDED FOR THE PAELLAS!

SLOW BRAISED BEEF & ALE PIE



CLICK ME

Slow braised beef & ale pie packed with chunks of local beef, onions and carrots, served with a red onion gravy and a side of creamy mash potato & greens

PAN FRIED CHICKEN BREAST (GF)



CLICK ME

Pan fried chicken breast served on a bed of sauteed potatoes, served with a creamy wild mushroom sauce & greens

MARINATED SALMON FILLET (GF)



CLICK ME

Marinated salmon fillet, oven baked and served with pesto new potatoes, asparagus & a honey butter

TRIO OF WESTCOUNTRY CHIPOLATAS

(GFA)



CLICK ME

'Pork & apple', 'chorizo' & 'pork sage & red onion' chipolatas, served on creamy garlic colcannon mash potato, topped with a delicious gravy

ROASTED BUTTERNUT & SAGE RISOTTO (GFA) (V) (VEA)



Roasted butternut squash & sage risotto topped with Vegetarian parmesan

SPICED AUBERGINE, CHICKPEA & COCONUT CURRY (GF) (V) (VEA)



Spiced aubergine & coconut curry with infused rice & vegan naan



PAELLA READY & WAITING



MARINATED SALMON FILLET



SLOW BRAISED BEEF & ALE PIE



TRIO OF WESCOUNTRY CHIPOLATAS

GF - GLUTEN FREE

GFA - GLUTEN FREE AVAILABLE

V - VEGETARIAN

VA - VEGETARIAN AVAILABLE

VE - VEGAN

VEA - VEGAN AVAILABLE

DESSERTS

- AVAILABLE FOR ALL SERVICE OPTIONS



WARM SPICED APPLE CRUMBLE

(GFA) (V) (VE) [CLICK ME](#)



Warm spiced apple crumble served with our Vegan vanilla bean ice cream



CHOCOLATE BROWNIE **(GF) (V)**

Chocolate brownie with seasonal fruits & a delicious caramel sauce



BRULEED NEW YORK CHEESECAKE

(GF) (V) [CLICK ME](#)

Bruleed New York vanilla cheesecake with fresh seasonal berries and a salted caramel sauce



DARK CHOCOLATE & SALTED CARMEL DELICE **(GF)**

Dark chocolate mousse with salted caramel, set on a vanilla sponge base, topped with chocolate ganache & pieces of vanilla fudge



RASPBERRY MOUSSE WITH PIMMS

White and pink chocolate cup with a raspberry & Pimms compote, light creamy raspberry mousse, topped with raspberry mallow & crunchy biscuit



CHERRY GLAZED STRAWBERRY MOUSSE **(V)**

Cherry glazed strawberry mousse with an apricot butter biscuit

GF - GLUTEN FREE

GFA - GLUTEN FREE AVAILABLE

V - VEGETARIAN

VA - VEGETARIAN AVAILABLE

VE - VEGAN

VEA - VEGAN AVAILABLE

EVENING BUFFET - BUFFET SERVICE ONLY

BBQ PULLED PORK BRIOCHE (GFA)

Our own pulled pork with optional shredded chorizo and coleslaw in a buttery brioche. *Gluten free rolls also available!*

BBQ PULLED JACKFRUIT BRIOCHE (GFA)

Our pulled jackfruit deep filled and served in (V) (VE) our Gluten free Vegan rolls

HALLOUMI & CHORIZO BRIOCHE (GFA)

Halloumi and chorizo on a rocket bed, in a lightly toasted brioche. Optional alioli. Gluten free rolls also available.

BEETROOT, BUTTERNUT SQUASH & GOATS CHEESE BURGERS (GFA) (V)

Served in a Gluten free & Vegan roll. Optional Vegan mayo

NACHOS - WITH BBQ PULLED PORK (GFA)

Pulled pork, jalepenos, cheddar cheese, optional sour cream, guacamole & salsa, on a bed of crisp tortillas!

NACHOS - BBQ PULLED JACKFRUIT (V) (VE)

Served with jalepenos, Vegetarian cheese, optional sour cream, guacamole & salsa, on a bed of crisp tortillas!

PASTIES - PROPER CORNISH ONES! (GFA)

Made by hand, the Cornish way!



Traditional Cornish
Cheese & Onion
Vegetable (V)
Steak & Stilton
Vegan (VE)

CHOOSE
ANY
3

TO INCLUDE A
VEGETARIAN / VEGAN
CHOICE

CHEESE, BISCUITS & NIBBLES

CHEESES - Devon cheddar, Cornish yarg, Somerset or Cornish brie, blue stilton and Vegan cheese

BISCUITS - Rosemary, salt & pepper, multigrain, savoury

NIBBLES - Mini sausage rolls, mini sausages, olives, peanuts, pickled onions

CONDIMENTS - Cornish butter portions, aioli, chutney, hummus

ARTISAN breads & baguettes, including gluten free choices too

REVIEW

"THANKS TO ANDY AND HIS TEAM WE HAD AN AMAZING DAY. MANY THANKYOU CARDS AND LETTERS RECEIVED FROM OUR GUESTS WITHOUT EXCEPTION COMPLEMENT THE FOOD, FRIENDLY SERVICE, AND HELPFUL NATURE OF ALL ANDY'S TEAM. NOTHING WAS TOO MUCH TROUBLE. EVERY ASPECT OF US TRYING TO HOST OUR DAY WAS COVERED AND SORTED ALMOST BEFORE WE NEEDED TO ASK."

LYNN CHILD AUG 2017

Simply choose any **ONE** of the boxes to the left for your chosen Evening buffet food or perhaps one of our **ONE POT** options on the next page!

Each of these choices are for when we are already catering for your wedding breakfast.

Where we are only providing Evening buffet food (*not the wedding breakfast*), then please refer to our ONE POT menu next!

GF - GLUTEN FREE

GFA - GLUTEN FREE AVAILABLE

V - VEGETARIAN

VA - VEGETARIAN AVAILABLE

VE - VEGAN

VEA - VEGAN AVAILABLE

BUFFET ONE POT OPTIONS

PAELLA (GF)

GENEROUSLY CREATED, BEAUTIFULLY CRAFTED, A SIGHT TO BEHOLD FOR YOUR GUESTS...

All created with the addition of onions, green, red & yellow peppers, garlic, tomato, sweet pimenton, saffron & Valencian rice

CHICKEN & CHORIZO PAELLA (GF)

MIXED PAELLA (GF)

SEAFOOD PAELLA (GF)

MEAT FEAST PAELLA (GF)

VEGETABLE PAELLA (GF) (V) (VE)



CHICKEN TIKKA MASALA

CHICKEN KORMA



NO KITCHEN NEEDED FOR THESE DISHES!

AVAILABLE FOR BUFFET SERVICE ONLY

CHICKEN TIKKA MASALA (GF)

'Marinated British chicken breast, slow cooked in our homemade tikka sauce, served on a bed of fluffy white rice and finished with fresh coriander. Poppadoms and mango chutney are also included.

SPICY ROOT VEGETABLE MADRAS (GF) (V) (VE)

Marinated butternut squash, sweet potato, carrot and turnip, cooked in a spicy tomato madras. Served on a bed of fluffy white rice. Poppadoms and mango chutney are also included.

CHICKEN KORMA (GF)

British chicken breast, marinated in our own spice blend with a rich and creamy mild coconut sauce, served on a bed of fluffy white rice. Poppadoms and mango chutney are also included.

CHILLI CON CARNE (GF)

Slow cooked beef chilli, with a blend of fiery authentic spices, black beans, kidney beans and coriander. Served with fluffy white rice, tortillas and a cooling yoghurt dip

CHILLI NON CARNE (GF) (V) (VE)

Slow cooked Vegan chilli, made with Vegan mincemeat and using the same blend of fiery spices, black beans and kidney beans. Served on a bed of fluffy white rice, fresh coriander, tortillas and a Vegan yoghurt dip.

GF - GLUTEN FREE

GFA - GLUTEN FREE AVAILABLE

V - VEGETARIAN

VA - VEGETARIAN AVAILABLE

VE - VEGAN

VEA - VEGAN AVAILABLE

'COVID BEATING' WEDDING & POST CELEBRATION PACKAGE!

We are all having to get to grips with the changing numbers of guests that can be invited to a wedding! We also understand that you may have to considerably cut your guest numbers down to achieve the Government enforced numbers that can attend.

So we have come up with a solution, or at least a compromise and we think you'll like it!

HAVE YOUR 'REDUCED GUEST NUMBER' WEDDING BREAKFAST (BETWEEN NOW AND END OF RESTRICTIONS). WE WILL THEN PROVIDE THE CATERING FOR AN ADDITIONAL 'POST WEDDING' PARTY FOR THE GUESTS THAT COULD NOT ATTEND THE FIRST TIME ROUND, THIS CAN BE AT ANY TIME IN 2021/2022 AT THE PRICES ON THE NEXT PAGE!

This is what we will provide:

- A WEDDING BREAKFAST for up to 26 guests! *(plus 4 catering staff)*
- A MENU that enables us to work at a reduced staff capacity of just 4, leaving you to have 26 present for your wedding day! *Our staff will consist of 2 chefs and 2 serving staff, with the chefs also doubling up for service! Service will be fast enough to ensure everyone is kept happy, if you decide on fewer guests then our staff numbers can increase accordingly!*
- A GREAT DISCOUNT off the POST WEDDING CELEBRATION to be held at a future date and for a minimum of 50 guests!

REMEMBER

WE SUPPLY ALL THE PLATES, CUTLERY & CLOTH FEEL DUNSILK NAPKINS AT ABSOLUTELY **NO COST TO YOU!**

OUR TERMS.....

WEDDING BREAKFAST

**WEDDING BREAKFAST DEPOSIT OF
£200 PAYABLE AT TIME OF BOOKING
BALANCE PAYABLE 2 WEEKS BEFORE
YOUR WEDDING DAY**

POST WEDDING CELEBRATION

**POST WEDDING PARTY DEPOSIT OF
£200 PAYABLE AT TIME OF BOOKING
BALANCE PAYABLE 2 WEEKS BEFORE
YOUR POST WEDDING PARTY**

YOU DO **NOT HAVE TO GIVE A DATE AT
THE TIME OF BOOKING BUT IF IN THE
VERY UNLIKELY EVENT WE ARE
UNABLE TO CATER FOR YOUR DATE
THEN WE WILL REFUND THE DEPOSIT
IN FULL!**

NEXT PAGE FOR COURSE CHOICES & PRICES.....

'COVID BEATING' WEDDING & POST CELEBRATION PACKAGE!

TABLE SERVICE FOR WEDDING BREAKFAST / BUFFET SERVICE FOR POST WEDDING PARTY
OUR PRICES ARE SLIGHTLY HIGHER FOR THE BREAKFAST TO TAKE INTO ACCOUNT REDUCED GUEST NUMBERS AND COSTS
WHICH ARE STILL THE SAME REGARDLESS OF GUEST NUMBERS!

2 COURSES

Any 3 Starters

Any 3 from our
ONE POT menu

or

Any 3 from Main Courses

*Your Wedding Cake
served as dessert!*

£44.00

MINIMUM OF 20 GUESTS

POST WEDDING PARTY

**ANY 3 FROM THE
ONE POT MENU**

£15.00

MINIMUM OF 50 GUESTS

CANAPES ON ARRIVAL plus 2 COURSES

Welcome Canapes

Any 3 Starters

Any 3 from our
ONE POT menu

or

Any 3 from Main Course

*Your Wedding Cake
served as dessert!*

£52.00

MINIMUM OF 20 GUESTS

POST WEDDING PARTY

**ANY 3 FROM THE
ONE POT MENU**

£15.00

MINIMUM OF 50 GUESTS

CANAPES ON ARRIVAL plus 3 COURSES

Welcome Canapes

Any 3 Starters

Any 3 from our
ONE POT menu

or

Any 3 from Main Course

Any 2 desserts

£60.00

MINIMUM OF 20 GUESTS

POST WEDDING PARTY

**ANY 3 FROM THE
ONE POT MENU**

£15.00

MINIMUM OF 50 GUESTS

IF YOU REQUIRE A VEGAN/VEGETARIAN OPTION THEN THIS MUST BE INCLUDED IN THE NUMBER OF CHOICES GIVEN ABOVE



DON'T

LABEL

ME!

WE SIMPLY WANT TO SAY.... "WE CATER FOR EVERYONE!".... "WE LOVE EVERYONE!"

**WE DON'T CARE ABOUT YOUR SKIN COLOUR OR WHAT YOU CHOOSE AS A PROFESSION.
WE DON'T CARE ABOUT YOUR AGE OR YOUR SEXUAL ORIENTATION!**

WE WELCOME EVERYONE, WHOEVER YOU ARE AND WHEREVER YOU ARE FROM!

**WE JUST WANT TO DO OUR BIT TO MAKE YOUR DAY SPECIAL, WHATEVER, WHEREVER AND
HOWEVER THAT MAY BE!**

WE SIMPLY LOVE WHAT WE DO AND WE HOPE THAT



WILL BE A PART OF YOUR

CORONAVIRUS STATEMENT

We are constantly monitoring the ongoing situation regarding Coronavirus and we want to keep our clients aware that we intend to honour our bookings in full. However, should we find ourselves in unprecedented territory with this pandemic, then we will continue to offer the following solutions:

VENUE

Should the Venue no longer be able to operate, then we are happy to move your date to another future date, wherever possible and move to another venue, if you so choose.



GUEST NUMBERS

We appreciate that numbers could drop as a result of further Government restrictions at the time of your own wedding. Rest assured we charge '**per guest**' and therefore do not stipulate a minimum number of guests when quoting, so you will not be penalised for changing the number of your guests! We will reduce the guest numbers accordingly and only charge for those guests.



DEPOSIT PAID

Our deposits (between £200 and £350 depending on event) are non-refundable, as per our terms of quotation, we therefore will not be refunding deposits paid, but will happily move your wedding day to a mutually agreeable date so that we can still perform our Catering duties for you. We will also move your deposit already paid and stand by the prices already initially quoted.

CANCELLING YOUR BOOKING



Giving at least 14 days notice - We will cancel your wedding if you do not wish to move the date, at no further cost to you.

Within 14 days of your wedding day - If you cancel your booking giving between 14 and 7 days notice, then we do not usually offer a refund as per our 'Express contract' in the form of our initial written quotation, previous emails and correspondence requesting payment in full 2 weeks prior, but due to the nature surrounding the circumstances of any cancellation from Coronavirus then there will be a refund of 40% of the catering costs paid by you (*less the initial deposit*), as we would have already put into place various orders from our suppliers for ingredients, catering equipment, stock, some wage costs and use of profit for business overheads etc. In all cases we would already have paid in advance to ensure delivery. We do not operate credit accounts with our suppliers simply because we receive payment from our clients 14 days prior to any booking, so we have no need for credit terms. However, we will move your date to a future date and do our best to keep some of the ingredients already purchased.

If you cancel your booking with less than 7 days notice, then there will be no refund for the reasons stated above and with even further costs involved, in preparation for your day. However, as already mentioned above, we will happily move your date to a future date and still provide the catering at no additional cost to you.

CHANGING YOUR DATE



If you prefer to play it safe and change your date to the future (*giving at least 14 days notice*), then we will happily move your date or if you wish to delay but do not have a new date in mind, then we will hold your booking until you inform us of the date change, we will always accommodate your date change wherever possible.

If you have already paid for your day but simply wish to change the date, then we will honour your booking for when we have the new date in the diary

OUR SERVICE

We fully intend to provide our service as quoted in our detailed email at the outset, however, we may need to reduce the service from 'table/plated' service to 'Buffet' service if we have a high level of staff isolation. We are confident that all will be fine, this will only be a last resort and we will inform you of this prior to your day, if it is necessary at all, should we have to reduce our level of service, then our price would also reduce accordingly i.e. from Table service to Buffet service 'per guest' price! In the very worst scenario should we all be isolating then a full refund, including the initial deposit, will be given!

We may find that some of our suppliers will struggle to get our dedicated ingredients to us in a timely manner, so with this in mind then we would source alternative ingredients, this would have no effect on the quality of our food, but may mean slight changes to certain ingredients. In closing, we feel that we have been and will continue to be as accommodating as possible. We are all in unknown territory and we will always do our best for our clients! Our aim is to be fair, honest and transparent, as always!