

OCCASIONS

BY YELLOW DOOR



CREATING FOOD MEMORIES

WELCOME

Thank you for contacting us with a view to using our company to cater for your wedding. The Yellow Door Catering Company has a dedicated team of enthusiastic professionals, totally committed to making your day an exceptionally memorable and enjoyable one.

The information enclosed will give you menu suggestions for the whole day, starting with canapés, your main wedding menu, desserts, cakes and innovative ideas for evening food. Use it as your starting point in creating your perfect meal. Our executive chef will be happy to work alongside you to put together a bespoke menu

your guests will be talking about months after your special day. Tailoring dishes to suit the tastes of individual couples and using seasonal ingredients are key features of Yellow Door menus. Ingredients are sourced from the very best Irish farmers and local food producers.

Our professional events management team have years of experience working closely with marquee companies and prestigious historic venues throughout the country. This enables us to seamlessly manage your perfect day.

Please have a look at the enclosed information and feel free to call us should you need additional help or advice.

THE YELLOW DOOR COMPANY ETHOS

At the Yellow Door we are all very passionate about sourcing the best local products produced in the most sustainable and ethical way. We are one of the very few members of the Sustainable Restaurant Association in Ireland and firmly believe and adhere to the Association's guiding principals.

That includes using compostable packaging, eliminating single use plastics, and we are proud to say we are making great progress to fulfill our goal of zero waste to landfill. We also grow as many herbs, fruit and salad crops as possible in our own substantial kitchen garden. To find out more about the lengths we go to to produce good, honest and fair food please see our website

Simon Dougan MBE

Chef and Managing Director

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OUR AWARDS & ASSOCIATIONS

Most Responsible Business Award,
Lisburn & Castlereagh City Council 2019

Sustainable Business Award, Armagh,
Banbridge, Craigavon Borough Council Food Heartland Award 2018

Best Chef Co. Armagh Award,
Restaurant Association of Ireland

Inclusion in Georgina
Campbell's Ireland's Guide

Inclusion in John and Sally
McKenna's Food Guides

Guild of Fine Food Great
Taste Producer

3 Star Great Taste Award, Best
Deli Dish in UK and Ireland

The Sustainable Restaurant
Association

Food Heartland Hospitality
Member

Real Bread Campaign
Member

Food NI Producer and Taste of
Ulster Member

CASUAL DINING BROCHURE

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Important Details

WELCOME DRINKS

The Yellow Door can supply tea and coffee as part of your arrival reception drinks

The Old Rectory team will handle all other beverages



CANAPES

Depending when your guests will sit down for the formal wedding meal we would suggest 4/5 canapes per guest from the following selection.

£2.70 per item

Sweet Cured Yellow Door Bacon Cube with Belfast Stout, Soy and Armagh Honey Glaze

Pressed Local Chicken Sandwich with Fire Roasted Pepper, Baby Spinach and Wild Rocket Pesto

Crispy Chorizo and Potato "Sausage Roll"

Walters Cold Smoked Salmon on Black Pepper and Lemon Shortbread with Tarragon Crème Fraîche

Thai Prawn Fish Cakes with Lime Aioli

Braised Beef and Barley Risotto Fritter with Garlic Mushroom Mayo

Compressed Watermelon, Crumbled Feta, Mint & Cucumber

Japanese Mushroom Wontons with Miso, Ginger & Scallion Dressing

Pumpkin, Pesto and Ricotta Risotto Fritters

Young Buck Blue Cheese and Crab Apple Jelly on Parmesan Shortbread with Candied Walnuts

Thai Chicken Wonton with Red Curry Dipping Sauce

Caramelised Onion and Ballylisk Cheese Tart

Crispy Chickpea Falafel with Tahini Yoghurt and Toasted Sesame

VIP CANAPES

Please feel free to mix a variety of standard Canapes and VIP Canapes.

£3.30 per item

Retro Kilkeel Crab Cocktail Cones with Lime and Confetti Coriander

Korean BBQ Duck with Kimchi on Potato Pancake

Pesto Fried Quails Egg with St Tola Organic Goats Cheese, Sour Dough Toast

Mini Irish Fry, Fried Quails Egg, Potato Bread with Proper Brown Sauce

Steak and Chip Skewer with Garlic Mushroom Aioli

Seared Onglet Steak (Rare) on Potato Bread with Parsley, Pesto and Crispy Shallot

Crisp Salted Chilli Strangford Langoustines with Lime Aioli

Compressed Watermelon with Seared Duck Fillet, Hoisin and Candied Spiced Peanut Crumble

OYSTER CANAPES

£4.50 per item

Strangford Oyster and Guinness Shots

Crispy Sesame Tempura Oyster with Bloody Mary Sauce

Oysters Rockefeller, Spinach, Lemon and Brown Butter Hollandaise



AFTERNOON TEA

Presented on tiered stands. An alternative to canapes is to provide your guests with a Classic Style Afternoon Tea or just a few Mini Patisseries to satisfy your sweet-toothed guests.

Choice of three Sandwich Flavours with three Mini Patisserie items, served with Tea and Coffee.

£13.65 per guest

SAVOURY ITEMS

Traditional Sandwich flavours include:

Honey Baked Ham and Dijon

Roast Hereford Beef and Horseradish Cream

Egg and Cress with Homemade Salad Cream

Smoked Salmon and Lemon Creme Fraîche

Chicken and Curry Mayo

Fivemiletown Cheddar and Armagh Bramley Apple Chutney

MINI PATISSERIE

Chocolate Orange Tartlet

Coffee and Nut Cake

Buttermilk Scones with Cream and Raspberry Preserve

Butter Shortbread

Petit Lemon Meringue Pies

Clandeboyne Honey and Yogurt Cheesecake

Carrot and Passionfruit Gateaux

Blueberry & Almond Friand

Peach and Rosemary Friand



MACARON TOWER

Why not impress your guests with a
Colourful Macaron Tower at your reception?

Options:

250 Macarons (10 Tiers)

120 Macarons (6 Tiers)

Flavours:

Lemon

Passion Fruit

Chocolate

Raspberry

Salted Caramel

Pistachio

Orange

Vanilla



GRAZING STATION

£17.94 per guest

A Grazing Station consists of a selection of tasty savoury foods laid out on a multi layered display for guests to simply help themselves

The Grazing Station will consist of

Charcuterie, sliced chorizo, salami and cured meats

Selection of Cheeses with cheese biscuits and crusty breads

Crisp Parmesan bread sticks with individual dipping pots of hummus, dipping oils and vinegar

Selection of fruit, crudities, candied nuts & marinated olives



CASUAL DINING MENU

Casual dining is a more rustic style of service. The dishes are presented on colourful platters, plates and bowls with extra side dishes served directly to tables for guests to pass around and share. Guest can enjoy the whole communal dining experience with authentic simple dishes with robust flavours.

FIRST COURSE

Parma Ham and Panzanella Salad

Wild Mushroom and Pecorino Tart with Hazelnut Pastry and Baby Leaves

Crispy Fish Fingers with Crushed Peas and Proper Tartar Sauce

Kilkeel Crab, Chilli, Lime and Coriander Toast with Roasted Cherry Vine Tomatoes and Wild Rocket Salad and Citrus Oil

Local Irish Seafood Cocktail with Portavogie Prawns, Kilkeel Crab, Smoked Glenarm Salmon, Poached Mussels, Classic Cocktail Sauce , Toasted Brown Soda



SMALL EATS

FIRST COURSE

(Sharing Platters)

Small eats are a very relaxed style of serving a first course. It involves presenting a selection of Hors d'oeuvres to the table. Guests pass these dishes around to share, very relaxed, very friendly and very tasty.

We suggest you choose three small eats and one salad or side order

NIBBLES

Selection of Yellow Door
Specialty Breads with Olive Oil and Burrén Balsamic,
Hummus, Chimichurri

Selection of Olives and
Sun-Dried Tomatoes

Roasted Spiced Mixed Nuts

MEAT

Chorizo Braised in Rioja,
Garlic and Caramelised Onions

Grilled Chicken Thighs in
Middle Eastern Spices with Green Harissa and Mint
Yogurt

Smoked Paprika Dusted Pork
Belly with Caramelised Apple

BBQ Beef Rump Skewers with
Chimichurri

Irish Lamb Meatballs in
Moroccan Spices with Harissa Yogurt, Pomegranate and
Spearmint

Serrano and Local Cured Meat Platter

VEGETARIAN

Garlic Mushroom on Toast with
Aioli and Manchego Cheese

Fire-Roasted
Pepper and Marjoram Tortilla

Fried Aubergine and Cumin
Chickpeas with Harissa on Bruschetta

Caramelised Onion Galette with Grilled Asparagus and
Wild Rocket and Parmesan

Roast Miso Aubergine with Coriander and Scallion Salad
with Red Thai Curry Dressing



FISH

Prawn Croquettes with Citrus Aioli

Kilkeel Crab Bruschetta with
Chili and Spring Onion

Crispy Fried Squid with Mizuna,
Chilli, Lime, Garlic and Coriander Dressing

Grilled Kilkeel Mackerel Fillet
on Shaved Fennel Salad with Horseradish Crème Fraîche

Prawn
Cocktail on Toast with Bloody Mary Cocktail Sauce

SALADS AND SIDE DISHES

Simple Green Baby Leaf Salad
with Soda Bread Croutons and French Dressing

Grilled Mediterranean Vegetable
Salad with Halloumi and Lemon Dressing

Classic Greek Salad with Feta
and Mint

Raw Vine Tomato Salad with
Mozzarella, Garlic, Lemon and Mint Dressing

Patatas Bravas (Spicy Fried Potatoes with Bravas Sauce)

Baby Gem Caesar Salad with Garlic Croutons and
Parmesan Shavings



MAIN COURSE

Roast Porchetta with
Caramelised Armagh Apples, Black Mustard Greens and Armagh Cider Gravy

Roast Fillet of Glenarm Salmon,
Garden Pea, Charred Little Gems and Lemon, Tarragon Cream

Chargrilled Leg of Irish Lamb
with Caraway and Honey Herb Roast Carrots, Mint and Red Onion Salsa

Braised Sticky Beef Ribs with
Roasted Garlic Mushrooms and Horseradish Crème Fraîche

Spatchcock Chicken with Piri
Piri Spices, Peppery Salad Leaves, Sour Cream and Garlic Chive Dip

BBQ Garlic and Herb Spring Chicken with Warm Fire Roasted Pepper, Caramelised Onion BBQ Sauce

VEGAN/ VEGETARIAN OPTIONS

Vegan Spiced Mushroom Empanadas

Smoked Paprika Vegan Meatballs in Roasted Tomato Chili Sauce

Roast Paris Brown Mushrooms with Wild Garlic & Herb Stuffing with Vegan Parmesan Grattan



SIDE ORDERS

Please Select X1 Starch and x1 Vegetable

Crushed Baby Comber Potatoes with
Crispy Yellow Door Bacon and Aged Hegarty's Cheddar

Crispy Parmesan Roast Comber Midi
Potatoes with Summer Truffle Oil

Real Irish Buttery Champ

Chunky Chips with
Malton Sea Salt, Malt Vinegar

Roast Root Vegetables with Robust
Herbs and Fried Sage

Yellow Door Kitchen Garden Greens
with Shallot and Spearmint Butter

Roast Heirloom Carrots with Honey
and Thyme

Garlic and Herb Roast Open Cap
Mushrooms

Cumin and Smoked Paprika Dusted
Butternut Squash with Cooling Clandeboye Herb Yoghurt Dressing

BARBEQUE BUFFET

MEAT OPTIONS (SELECT 2 OPTIONS)

SALAD OPTIONS (SELECT 3 OPTIONS)

Smoked Paprika and Garlic Irish Pork Loin Chops with Roasted Pepper and Sage, Parsley and Apple Dressing

Carrot, Chickpea and Golden Sultanas Salad with Honey & Orange Dressing

BBQ Lemon Thyme and Saffron Chicken Fillets with Charred Scallions, Roast Cherry Vine Tomatoes and Tomatoes and Tarragon Honey Dressing

New Comber Potato Salad with Spearmint and Dill

Red Cabbage Slaw with Spiced Clandeboye Yoghurt Dressing and Toasted Almonds

BBQ Provencal Chicken with Tomato, Basil & Red Onion Salsa

Vine Tomato, Sweet Red Onion & Feta Salad

Marinated Irish Lamb Legs with Charred Scallions, Rosemary, Garlic & Olive Oil

Yellow Door Kitchen Garden Leaves with Honey and Mustard Dressing

Spiced Chicken with Pak Choi & Thai Red Curry Dressing

Crisp Romaine Lettuce with Black Pepper Mayo Dressing and Shaved Parmesan

Chargrilled Irish Hereford Sirloin of Beef with Salsa Verde and Roasted Portobello Mushrooms

Slow Roast Beetroot Salad with Minted Yogurt Dressing and Toasted Pumpkin Seeds

BBQ Chicken with Charred Scallions and Honey Truffle Dressing

Grilled Mediterranean Vegetables with Harissa & Thai Basil

Marinated Irish Lamb Legs with Garlic, Roast Tomatoes, Olive Oil & Robust Herbs with Mint Riata

Thai Noodle Salad with Pak Choi and Sweet Chilli

Grilled langoustines with Smoked Chilli Flakes, lemon, Garlic & Coriander Sesame Dressing

Orzo Pasta Salad with Sundried Tomatoes and Pesto

Chargrilled Cornfed Chicken Fillet with Charred Pak Choi Red, Thai Soy Honey dressing

ADDITIONAL SIDE ORDERS

BBQ Salmon with Lemon & Chervil, Charred Asparagus

Baby Barbequed Comber Potatoes Roasted in Olive Oil with Rock Salt

Belfast Ale Braised Beef Brisket with BBQ Red Onions, Beer Balsamic Glaze

Selection of Yellow Door Speciality Bread

Marinated Chicken with Thai Spices, Lemongrass, Chilli & Coriander Dressing

Selection of Homemade Chutney, Mustards & Relishes

Steak-Burgers with Caramelised Onions

Quails Irish Pork Sausages



BBQ Buffet Sample Menu

Main

BBQ 4oz Carnbrooke Sirloin Steak Slider with Caramelised Onions & Annaghmore Mushrooms

Spiced Chicken with Pak Choi & Thai Red Curry Dressing

Served with

Thai Noodle Salad with Pak Choi and Sweet Chilli

New Comber Potato Salad with Spearmint and Dill

Red Cabbage Slaw with Spiced Clondeboyne Yoghurt Dressing and Toasted Almonds

Crisp Romaine Lettuce with Caesar Dressing and Shaved Parmesan

Selection of Homemade Chutney, Mustards & Relishes

Dessert

Individual Strawberry Pavlova with Vanilla Cream

Tea & Coffee

£53.67 per guest*

*Above prices exclude Equipment and Staff, contact our events team for a detailed Estimate

DESSERTS

Vanilla Panna Cotta with Macerated Strawberries and Pistachio Shortbread

Sticky Toffee Pudding with Vanilla Ice Cream

Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream

Build your own Crumble"- Armagh Apple Compote, Warm Crispy Crumble, Caramel Cream and Custard

Strawberries and Cream Sharing Board- New Season Local Strawberries, Vanilla Cream, Chocolate Cookies, Mini Strawberry Meringue, Fudge and Warm Chocolate Sauce

KIDS MENU

£10.50 per child

MAIN COURSE

Chicken Tempura and Fries, Carrots and Peas

Mini Pizza with Fries

Sausages, Mash Potatoes, Carrots and Peas

Deep-Fried Fish Goujons with Chips and Peas

Macaroni and Cheese with Mini Broccoli Trees

Mini Roast Chicken Dinner with Mash Potatoes and Vegetables

DESSERT

Chocolate Brownies and Ice Cream

Ice Cream and Chocolate Sauce

Mini Pavlovas with Strawberries

Mini Banoffee Pie with Cream

Fresh Fruit Skewers

*All Kids Meals include Orange Squash

*Supplement for Chicken dinner

*For Children over twelve we recommend half portions of the adult meal at half price

EVENING FOOD

Our Philosophy

We believe food served in the evening to guests should be tasty, hot, welcoming and served casually to your guests without disrupting or stopping the party atmosphere. Listed below are some of our ideas that should hit the spot at that time of night.

Dry-Cure Yellow Door Bacon with Mature Tyrone Cheddar and Homemade Plum Chutney in Ciabatta Pockets – £5.40

Pizza Slices of Hot Salami or Margarita Pizza –£5.40

Curry Chips – £5.34

Hot Ciabatta Pockets with Tomato, Mozzarella and Pesto – £5.40

Ham and Cheddar Cheese Toasties – £5.40

Hot and Spicy Mini Hot Dogs – £5.70

Hot Ciabatta Pockets with Chorizo Sausage, Rocket and Aioli Sauce –£5.94

Loaded BBQ Pulled Pork Fries with Louisiana Slaw, Black Mustard Leaves – £11.81

Charred BBQ Chicken with Paulo's Chilli Spiced Tomato Sauce in Hot Ciabatta Pockets – £5.94

Mini Samson and Goliath Burger 5oz Shorthorn Steak Burger with Sweet Pickled Red Onions, Vine Tomato, Hegarty's Mature Cheddar and Belfast Stout Mustard – £13.32

Traditional Bacon Soda with Real Brown Sauce or Ketchup – £5.70

Crispy Fish and Chips Bamboo Boats with Tartar Sauce – £5.94

Chicken Goujons and Chips Bamboo Boats – £6.60

Chips in Bamboo Boats – £3.54

BBQ Beef Brisket Bap – £7.14

CHEESE TABLE OR BOARD

£6.60 per guest

From creamy and smooth to sharp and tangy, Irish Cheese rates amongst the best in the world. We receive daily deliveries along with a superb selection from the continent. Here is just a sample of the cheeses we recommend.

BLUE CHEESE

Kearney Blue

Cashel Blue

Young Buck

HARD CHEESE

Dart Mountain Dusk

Hegarty's Cheddar

Dart Mountain Kilcreen

SOFT CHEESE

Cooleney

St Killian

Ballylisk

SPECIALITY CHEESE

Milleens

Corleggy

Ardrahan

St Tola

Organic Goats Cheese

All our Cheese boards are presented with our finest
Crusty Bread, Yellow Door Chutney,
Roasted Nuts and a selection of Biscuits and Fruit accompaniments.

WEDDING CAKES WITH A DIFFERENCE

IRISH CHEESE WEDDING CAKES

Why not have an alternative Wedding Cake which looks great and can be used for guests to graze on all night.

Your Wedding Cake of Irish Cheeses would consist of:

- 1x Hard Cheese
- 1x Blue Cheese
- 1x Soft Cheese
- 1x Goats Cheese
- 1x Special Irish Seasonal Cheese

Ditties Biscuits for Cheese, Walnut Bread, Quince Jelly, Toasted Walnuts, Celery Apples, Pear and Grapes

Options

80-100 Guests

100-140 guests

140-180 guest

The cake will be beautifully presented and can also be served with a glass of your favourite port to your guests.

CUPCAKE WEDDING CAKE

Minimum requirement of 100 to fill stand

Displayed on five tier Perspex Stand with Coloured Buttercream of your choice.

Chocolate

Vanilla

Strawberry

Lemon

CHOCOLATE TRUFFLE TOWER

200 per Stand

Assorted Chocolate Truffles Milk, White or Dark Chocolate Decorated with Seasonal Berries and Edible Flowers displayed on a Tiered Stand

NAKED WEDDING CAKE

Naked Cakes are simple but tasty Gateau style cakes which can come in either Two or Three Tiered Sponges

Flavours include:

Vanilla

Chocolate

Lemon

Raspberry and White Chocolate

IMPORTANT DETAILS

TASTING

The Yellow Door is happy to provide a tasting session for your chosen menu.

A tasting session can be arranged once you have had an initial meeting and have had an estimate provided for your chosen menu. The tasting will consist of a maximum of two dishes per course and consist of one portion of each dish.

I am sure you will understand that during the wedding season from late April to the end of September, providing catering to our wedding clients is our top priority so providing a tasting at the weekends over this period may be very difficult. However, we can arrange to have tastings 'out of hours' during the week.

All tastings take place at our Portadown headquarters. As the food for your tasting session is prepared specially for you, we charge a nominal £195 charge payable before the tasting.

SPECIAL DIETARY GUESTS

Please do not feel like you have to design your wedding menu around special dietary requests. We can accommodate your guest's allergies/food intolerance by altering your chosen wedding menu. Please do feel free to give us the name of your special dietary guests and requests fourteen days before your wedding with your final guest numbers.

FOOD SUPPLY

Unfortunately, due to health, safety and insurance reasons we are unable to serve food supplied by other people, however we do make an exception for low risk foods, ie. Shortbread and traditional wedding cakes

FINAL WEDDING DETAILS

We ask that you give us your final guests numbers 2 weeks in advance of your wedding. It might be helpful if you ask for a months' notice for RSVP's, so this gives you a few weeks to collect final guests numbers and special dietary requirements, please include any supplier meal requirements in your final number. We will also require at this stage a copy of your final table plan, a table plan is very useful because it gives you the opportunity to make sure immediate family are seated close to you, the plan also assists us in setting up the venue and ordering the correct linen for all tables. Venue's usually have table plan layouts to assist in guiding you, please contact your venue for more information. Once we receive all the above details we will update your menu, sequence of events and invoice, we will send you a copy and ask that you kindly read over all information and confirm that everything is correct and in order.

PAYMENT SCHEDULE

In order to secure your wedding date we request a copy of our contract to be signed and returned, this will be countersigned by one of our events managers and a copy returned to you for your own records. We also ask for a £1500 booking fee, no further payments are requested until 14 days before the wedding, once we receive your final details we will

update your invoice and ask for 90% of the total balance, your £1500 booking fee will be deducted from this figure. The final 10% will be invoiced post wedding and payment will be required within 30 days.

Please select your preferred menu from the above brochure, send it across to our team of events managers who will supply you with a priced menu and itemised estimate based on your approximate guest number and venue.

If you have any further questions regarding the brochure or would like further advice on menu selection, please do not hesitate to contact us.

Yellow Door Events Team