

OCCASIONS

BY YELLOW DOOR

HILLSBOROUGH CASTLE

FORMAL DINING BROCHURE 2024



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

www.yellowdoordeli.co.uk/sustainability-sourcing

Simon Dougan MBE

Chef and Managing Director

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

FORMAL DINING BROCHURE

CONTENTS

Sample menus

Welcome Drinks

Canapes

Afternoon Tea

Macaroon Tower

Formal Dining Menus:

Soups

Meat First Course

Fish First Course

Vegetarian and Vegan First Course

Demi Tasse

Sorbet and Granita

Meat Main Course

Vegetarian and Vegan Main Course

Fish Main Course

Single Plated Dessert

Tasting Plate Dessert

Three Eggs in a Box Dessert

Cheese Plate

Kids Menu

Evening Food

Wedding Cakes With A Difference

Important Details

FORMAL DINING SAMPLE MENUS

Menu 1

Canapes x4 per guest

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

Caramelised Onion and Ballylisk Cheese Tart

Crispy Chorizo and Potato "Sausage Roll"

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

Menu

First Course

Young Leek and Comber Potato Soup with Ham Hock
Fritters

Main Course

Lemon Thyme Roast Irish Chicken
Breast and Mini Chicken and Leek Pie, Buttery Mash,
Buttered Spinach,
Orange Glazed Young Carrots, Green Peppercorn Cream

Dessert

Yellowman Cheesecake with
with Sweet Mascarpone Cream, Fresh Strawberries,
Summer Berry Champagne Sauce

Tea and Coffee

Evening Food

Ham and Cheddar Cheese Toasties

£112.37

Menu 2

Canapes x4 per guest

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

Caramelised Onion and Ballylisk Cheese Tart

Crispy Chorizo and Potato "Sausage Roll"

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

Menu

First Course

Yellow Door Smoked and Chargrilled Chicken Caesar
with Jilly's Baby Romaine Leaves, Parmesan Cracker,
Soda Bread Wafers and Fresh Anchovy Tempura

Main Course

Roast Irish Dry-Aged Sirloin of Beef with Gratin
Dauphinoise, Shallot Purée, Buttered Greens, Roast
Carrots Bordelaise Jus

Dessert

Classic Assiette

Hot Chocolate Fondant

Crème Brulee Egg
Chocolate Soil and Raspberry Biscotti

Vanilla Ice Cream

Tea and Coffee

Evening Food

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

£135.33

The above menus are samples and demonstrate typical welcome food, formal menu and evening food but please feel free to put your own menu together from our brochure. Once we have your preferred menu choices we can then send you a full itemised personal quotation.

Menus above include

Hire of Fine Solaris Porcelain and Radford Cutlery

Provision of key personnel; e.g. head chef, complete kitchen team, front-of-house manager and staff

Set up staff costs (usually day before function)

Hire company delivery charge –depends on location

White table cloth and napkin hire

Fine stem glassware for drinks reception and meal

VAT charged at 20%

Clear down costs

Estimated price based on 70 guests seated

Menus above exclude

Upgraded Glassware and Crockery (contact for options)

Specialist equipment hire

Any hire company breakages or shortages

Bar Manager and Bar Staff

Associated Bar Costs and Bar Management fee



WELCOME DRINKS

Due to the elaborate interiors at Hillsborough Castle and their associated historical significance, conservation rules state that certain dark coloured beverages are not permitted due to their stain risk. We have a wide range of other alternatives available, for a full list of approved beverages, please contact our events team.

CANAPES

£2.97pp

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

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

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 Carnbrooke Beef and Barley Risotto Fritter with Garlic Mushroom Aioli

Pumpkin, Pesto and Ricotta Risotto Fritters

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

Thai Chicken Wonton

Caramelised Onion and Ballylisk Cheese Tart

Japanese Mushroom Wontons with Miso, Ginger & Scallion Dressing

VIP CANAPES

£3.63pp

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

Retro Kilkeel Crab Cocktail Cones with Lime and Confetti Coriander

Mini Irish Fry, Fried Quails Egg, Potato Bread

Steak and Chip Skewer with Garlic Mushroom Aioli

Crisp Salted Chilli Strangford Langoustines with Lime Aioli

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

OYSTER CANAPES

£4.62 per oyster / must be ordered in Dozens

Strangford Oyster

Crispy Sesame Tempura Oyster

Oysters Rockefeller, Spinach, Lemon and Brown Butter Hollandaise

AFTERNOON TEA

£15.01pp

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.

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 Mayo

Fivemiletown Cheddar and Armagh Bramley Apple Chutney

MINI PATISSERIE

Buttermilk Scones with Cream and Apricot Preserve

Butter Shortbread

Petit Lemon Meringue Pies

Clandeboye Honey and Yogurt Cheesecake

Peach and Rosemary Friand

Coffee and Nut Cake



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

FORMAL DINING MENUS

Formal Dining is a very popular plated style of food and service.

The individual dishes are presented on pure white fine porcelain plates. Each course is highly visual and refined, offering a high level of presentation, while looking impressive and tasting great.



SOUPS

Cauliflower & Bacon Soup with Cheddar Beignets Fritter & Scallions

Creamy Pulled Chicken & Sweetcorn Soup with Toasted Corn & Chive Oil

Young Leek and Comber Potato Soup with Ham Hock Fritters

Irish Butter-Baked Butternut Squash, Root Ginger, Lemongrass and Coconut Cream Soup

Traditional Irish Vegetable Broth with Shredded Ham Hock

Roast Chicken and Chestnut Mushroom Soup



MEAT FIRST COURSE

Crisp Confit Pork Belly and Pork Rilette Fritter with Caramelised Apple Aioli, Broad Beans, Baby Herbs, Armagh Honey and Wholegrain Mustard Dressing

Compressed Watermelon with Maple and Chilli Glazed Duck, Crispy Confit Duck Fritter, Asian Slaw, Sweet Soy, Sesame and Ginger Dressing

Yellow Door Smoked and Chargrilled Chicken Caesar with Jilly's Baby Romaine Leaves, Parmesan Cracker, Soda Bread Wafers and Fresh Anchovy Tempura

Smoked Spring Chicken Salad with Heirloom Tomatoes, Asparagus, Crispy Confit Wing, Pea Shoots with White Truffle and Parmesan Dressing

Braised Free Range Chicken, Wild Mushroom & Truffle Pie, Little Gems, Caesar Dressing, Parmesan Crisps & Wild Garlic Pesto

FISH FIRST COURSE

Trio of Irish Seafood Shellfish, Pan-Seared Irish Sea Scallops, Kilkeel Crab Claw, Poached Strangford Langoustine with Lightly Pickled Cucumber and Carrots, Vanilla Citrus Dressing, Baby Sorrel and Sweet Basil Cress

Roast Pink Pepper, Lemon and Parmesan Crusted Hake
Fillet with Charred Little Gem, Grilled Asparagus, Comber Potato and Tartare Cream

Walter Ewing's Simply Oak Smoked Salmon, Pickled Shallot, Caper Berries, Lime Segments, Crème Fraîche, Brown Soda Bread Wafers and Baby Herb Salad

Glenarm Salmon with Smoked Salmon Scotch Egg, Smoked Almonds, Golden Beetroot, Avocado and Horseradish Cream

Poached Dublin Bay Prawns with Crisp Pancetta,
Garden Pea Cream, Roast Cherry Vine Tomatoes, Pea Shoots and Citrus Dressing

Smoked Kilkeel Haddock Cakes with Chardonnay, Melted Leeks and White Wine Sauce, Crispy Pancetta, Chive and Garlic

Ewings Smoked Salmon with Scallion & Comber Potato Bread, Baby Watercress, Citrus Crème Fraiche, Shaved Fennel & Mustard Leaf Salad

Lightly Spiced Seabass with Charred Courgettes, Fine Bean & Fire Roasted Pepper Salad, Caperberries, Lemon Clandeboye Yogurt Dressing

VEGETARIAN AND VEGAN FIRST COURSE

Goats Cheese Brulee on Caramelised Onion Galette, Sweet Pickled Pear Salad, Orange Blossom Honey & Walnut Dressing

Sweet Corn and Cauliflower Beignet with Shaved Fennel and Coriander Salad, Yellow Door Golden Beetroot and Indian Spiced Clandeboye Yogurt

Wild Mushroom and Hazelnut Pastry Tart with Young Buck Blue Cheese Mousse, Broad Beans, Parsley Pesto and Yellow Door Kitchen Garden Leaves

Raw Heirloom Tomato Salad with Baked Marinated Aubergine, Toasted Pine Nuts, Orange and Mint Dressing and Coriander Salad

Crispy Golden Beetroot & Chickpea Falafel Fritters with Romesco Sauce, Smoked Almonds and Pickled Vegetable Salad

DEMI TASSE SOUP

Small amount of highly flavoured soup presented in different ways designed to add an extra dimension to a special menu.

Creamy Sweetcorn Velouté with Chive Oil and Crispy Pancetta

Honey Roast Parsnip and Apple with Mild Curry Spices, Coriander Cream and Toasted Pine Nuts

Caramelised Onion and Belfast Stout with Dart Mountain Cheese Rarebit

Cream of Pot Roast Rockvale Chicken with Lemon Thyme and Chicken Skin Crumble

Butter Poached Celeriac with Winter Truffle Oil

SORBET AND GRANITA

Sorbet is a smooth ice cream like frozen taste refresher designed to cleanse the palate and invigorate the appetite.

Granita is similar to a sorbet, but has a granular texture and lasts longer on the tongue; again a cleanser of the palate and awakens the taste buds

All the Flavour combinations below can be produced into a Sorbet or Granita

Lime and Lemongrass

Prosecco and Wild Elderflower

Shortcross Gin and Tonic

Lemon Verbena and Armagh Bramley Apple

Passion Fruit and Chardonnay

MEAT MAIN COURSE

Roast Irish Dry-Aged Sirloin of Beef with Gratin Dauphinoise, Shallot Purée, Buttered Greens, Roast Carrots
Bordelaise Jus

Roast Sirloin of Carnbrooke Beef with Champ Potato Cake, Pea Puree, Carrot Fondants,
Green Peppercorn Jus

Roast Sirloin of Carnbrooke Beef with Brown Butter Cauliflower Puree, Grilled Tender
Stem Broccoli, Baby Watercress, Tarragon Jus Accompanied by Grattan Lyonnaise Potato

Slow Braised Mourne Shorthorn Brisket with Peppered
Caramelised Onion Purée, Crispy Shallot Fritter, Dauphinoise Potato and Summer Vegetables

Roast Irish Hereford Beef Fillet, With Oxtail and Caramelised Onion Fritter, Chive Champ, Truffled Greens, Wild
Mushroom and Sherry Vinegar Jus

Roast Rack of Lamb with Minted Pea Purée, Charred Baby Leeks, Chantenay Carrots, Comber Potato Fondant and
Lamb Jus

Lemon Thyme Roast Irish Chicken Breast and Mini Chicken and Leek Pie, Buttery Mash, Buttered Spinach, Orange
Glazed Young Carrots, Green Peppercorn Cream

Herb Roasted Irish Chicken with Butter Parsnip Puree, Braised Savoy and Bacon, Baby Fondant Potatoes and Madeira
Jus

Roast Stuffed Chicken Supreme with Bacon & Caramelised Onion Stuffing, Buttered Kale, Peas & Pearl Onions, Honey
Roast Parsnip, Champ, Thyme

Roasted Barbary Duck Fillet with Sautéed Spinach, Ginger Glazed Carrots, Duck Fat Comber Roast Potatoes, Duck
Confit Pie and Star Anise Jus

Roast Carnbrooke Sugar Pit Best End of Pork with Fondant Potato, Roast Hispi Cabbage, Armagh Bramley Apple
Puree, Armagh Cider Gravy

Roast Stuffed Drumgold Turkey with Sweet Cured Yellow Door Bacon, Duck Fat Potato Fondant, Honey Roast Root
Vegetables, Creamy Mash and Red Wine Jus



VEGETARIAN AND VEGAN MAIN COURSE

Soft Herb Gnocchi Grattan Pot with Broad Bean, Mozzarella Mornay Sauce, Grilled Asparagus, Roast Cherry Vine Tomatoes and Frisee Salad

Tortilla with Fire Roast Pepper and Tomato Salsa, Chargrilled Courgette, Wild Rocket and Vegetarian Parmesan Salad

Wild Mushroom Pithivier Pie with Baby Watercress and Stroganoff Sauce

Hazelnut Braised Celeriac with Maple Roast Vegetables, Truffle Celeriac Puree, Hazelnut Gremola Pesto, Parsnips Crisps

Miso Baked Aubergine Braised Red Rice, Golden Beetroot Kimchi, Tempura Vegetables, Miso Soy Dressing



FISH MAIN COURSE

Roast Halibut Fillet with Parsley and Comte Crust, Braised Scallion, Brown Butter Mash, Roast Ceps, Madeira and Roast Chicken Juices

Roast Fillet of Hake with Ragout of Mussels, Crushed Comber Potatoes with Baby Spinach

Pan Seared Glenarm Salmon with Chive Champ, Charred Little Gems, Petit Pois and White Onion Velouté

Torched Seabass with Tomato and Fire Roasted Pepper Compote with Lemon, Caper Potato Purée, Braised Fennel and Roast Heirloom Tomatoes

SINGLE PLATED DESSERT COURSE

Rich Dark and White Chocolate Fondant with Praline Wafer

Classic Eton Mess with Brandy Snap Wafer

Caramelised Pear and Bushmills Whiskey Tart with Butterscotch Sauce and Buttermilk Sorbet

Rhubarb and Strawberry Crumble Tart with Pure Cream Ice Cream and Caramel Custard

Lemon Meringue Tart with Vanilla Cream and Fresh Berries

Apple and Hazelnut Toffee Crumble Tart with Salted Caramel Sauce and Vanilla Ice Cream

Armagh Apple and Thyme Tart Tatin with Roast Hazelnut Cream Patisserie, and Vanilla Ice Cream

Yellowman Cheesecake with Sweet Mascarpone Cream

Rich Dark Chocolate and Orange Fondant with Buttermilk Sorbet , Kumquat Puree, Fennel and Orange
Caramel Glass



TASTING PLATES OF YELLOW DOOR DESSERTS

MY FAVOURITES

Hot Sticky Toffee Pudding

Banoffee Cheesecake

Vanilla Ice Cream

ORCHARD COUNTY

Warm Caramel Bramley Apple Upsidedown

Mini Apple Tart Tatin

Vanilla Ice Cream

THE ITALIAN JOB

Milk Chocolate and Amaretto Mousse

Classic Tiramisu

Frangelico Ice Cream

CLASSIC ASSIETTE

Hot Chocolate Fondant

Crème Brulee Egg with Chocolate Soil and Raspberry Biscotti

Vanilla Ice Cream

CHEESE PLATE

£7.26 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.

KIDS MENU

£11.22pp

MAIN COURSE

Chicken Tempura and Fries, Carrots and Green Beans

Sausages, Mash Potatoes, Carrots and Green Beans

Deep-Fried Fish Goujons with Chips and Green Beans

Macaroni and Cheese with Mini Broccoli Trees

Mini Roast Chicken Dinner with Mash Potatoes and Vegetables

DESSERT

Chocolate Brownies and Ice Cream

Trio of Ice Cream

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 – £5.94pp

Hot Ciabatta Pockets with Chorizo Sausage, Rocket and Aioli Sauce – £6.53pp

Crispy Fish and Chips Bamboo Boats with Tartar Sauce – £6.53pp

Fries in Bamboo Boats – £3.89pp

Pulled Pork Slider – £6.93pp

Chips with Garlic Aioli – £5.87pp

Ham and Cheddar Cheese Toasties – £5.94pp

Hot and Spicy Mini Hot Dogs – £6.27pp

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

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.