# OCCASIONS 

BY YELLOW DOOR



## 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

## OUR AWARDS \& ASSOCATIONS

Most Responsible Business Award, Lisburn \& Castlereagh City Council 2019<br>Sustainable Business Award, Armagh, Banbridge, Craigavon Borough Council Food Heartland Award 2018<br>Best Chef Co. Armagh Award,<br>Restaurant Association of Ireland<br>Inclusion in Georgina<br>Campbell's Ireland's Guide<br>Inclusion in John and Sally<br>McKenna’s Food Guides<br>Guild of Fine Food Great<br>Taste Producer<br>3 Star Great Taste Award, Best<br>Deli Dish in UK and Ireland<br>The Sustainable Restaurant<br>Association<br>Food Heartland Hospitality<br>Member<br>Real Bread Campaign<br>Member<br>Food NI Producer and Taste of<br>Ulster Member



## 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

Braised Sticky Carnbrooke Beef on Crisp Puff Pastry Croute, Parmesan Truffle Mayo
Walters Cold Smoked Salmon on Black Pepper and Lemon Shortbread with Tarragon Creme Fraiche
Thai Chicken Wonton with Red Curry Dipping Sauce

Caramelised Onion and Cashel Blue Cheese Tart, Armagh Bramley Apple Chutney Gel
Crispy Filo with Whipped Feta, Hot Honey Dressing
Caramelised Onion and Ballylisk Cheese Tart

Vegan
Spiced Hummus on Rye Crackers with Dukkah
Black Bean Cakes with Vegan Lime Mayo

Spiced Onion and Kimchi Bhajis, Lemon Coconut Yogurt Riata Jerk Pulled Jack fruit, Lemon Aioli, Caramelised Pineapple Pressed Sandwich

Chickpea Falafals with Vegan Coriander \& Cucumber Riata

## VIP CANAPES

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

## £3.30 per canape

Korean BBQ Duck with Kimchi on Potato Pancake
Garden Pea, Parmesan and Parma Ham Risotto Cake with Fried Quails Egg 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 Petato Bread with Parsley, Pesto and Crispy Shallot
Crisp Salted Chilli Strangford Langoustines with Lime Aioli
Steamed Pork Dumpling, Spiced Plum Sauce
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.
£17.40 pp

## 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

Buttermilk Scones with Cream and Raspberry Preserve
Petit Lemon Meringue Pies
Lemon Drizzle Cake
Carrot and Passionfruit Gateux
Classic Victoria Sponge Mini Cake
Raspberry Curd Meringue
Salted Chocolate Caramel Tart
Chocolate Cookie and Marshmallow Sandwich
Tea and Coffee

## GRAZING STATION

£18.30 per guest
A Grazing Station consists of a selection of tasty savoury foods laid out on a multi layered display for guests to simply


# 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.


Spiced Mextean Chicken with Mole Sauce with Queso Cheese, Tomato Chili Salsa and Pickled Vegetable Salad and


FISH FIRST COURSE


Hot Applewood Home Smoked Glenarm Salmon with Comber Potato and Garden Pea Salad, Chicory and Sugar Snap, Soda Bread Crisps, Lovage and Lemon Oil
Ewing's Smoked Salmon with Scallion \& Comber Potato Bread, Baby Watercress, Citrus Crème Fraiche, Shaved Fennel \& Mustard Leaf Salad

Poached Dublin Bay Prawns with Grisp Pancetta, Garden Pea Gream, Roast Cherry Vine Tomatoes, Pea Shoots and
Citrus Dressing
Smoked Kilkeel Haddock Cákes with Chardonnay, Melted Leeks and White Wine Sauce, Crispy Pancetta, Chive and Garlic

Poached Kilkeel Cod with Herb Crumb, Lobster and Langoustine Bisque with Orzo Pasta and Vine Tomatoes
Beetroot and Jawbox Gin Cured Salmon, Beetroot and Horseradish Panna Cotta, Shaved Fennel and Orange Salad,


# VEGETARIAN AND VEGAN FIRST COURSE 

Courgette \& Feta Fritters, Baba Ganoush, Kimchi, Pomegranate Molasses Dressing, \& Toasted Hazelnuts Goats Cheese Brulee on Caramelised Onion Galette, Sweet Pickled Pear Salad, Orange


Sweet Corn and Gauliflowen Beignet with Shaved Fenne and Coriander Salatd, Yellow Door Beetroot Relish, Indian Spiced Clandeboye Yogurt

Wild Mushroom and Hazelnut Pastry Tart with Young Buck Blue Cheese Mousse, Broad Beans, Parsley Pesto and 2 2 Yellow Door.Kitchen-Garden Leaves

Broccoli Tempura \& Soy Glazed Crisp Tofu, Kimchi with Ponzu Sauce
Raw Heirloom Tomato Salad with Baked Marinated Aubergine, Toasted Pine Nuts, Pomegranate Molasses Dressing and Coriander Salad

Crispy 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


## 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
Jaw Box Gin and Tonic
Lemon.Verbena and Armagh' Bramley Apple .
Passion Fruit and Prosecco


## MEAT MAIN COURSE

Roast Sirloin of Carnbrooke Beef with Champ Potato Cake, Pea Puree, Carrot Fondants, Green Peppercorn Jus Roast Irish Dry-Aged Sirloin of Beef with Gratin Dauphinoise, Shallot Purée, Buttered Greens, Roast Carrots Bordelaise Jus

Roast Sirloin of Carnbrooke Beef with Brown Bütter 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

Steak and Chips - Thick Cut Sirloin of Prime Carnbrooke \$irloin Steak, Crisp Dauphinoise "Chip" Mushroom Puree, Peppered Sauce, Watercress and Beer Battered Onion Ring

Roast Rump of Irish Lamb and Lamb Cottage Pie, Truffle Potato Topping, Sauteed Kale and Pearl Onions
Smoked Beef Brisket, Charred Onion, Sweetcorn Puree, Charred Sweetcorn, Buttery Potato Mash, Tenderstem Broccoli and Caramèlised Onion Jus

Roast Rump of Irish Lamb and Lamb Cottage Pie, Truffle Potato Topping, Sauteed Kale and Pearl Onions
Roast Stuffed Chicken Supreme with Bacon \& Caramelised Onion Stuffing, Buttered Kale, Peas \& Pearl Onions, Honey Roast Parsnip, Champ, Thyme

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

Roast Irish Chicken Breast, Creamy White Wine Bacon and Leek, Rosti Potato, Crispy Kale
Roasted Barbary Duck Fillet with Sautéed Spinach, Ginger Glazed Carrots, Duck Fat Comber Roast Potato's, Duck Confit Pie and Star Anise Jus

Roast Turkey Roulade, Carrot Puree, Roast Roots, Buttery Mash, Fried Cabbage and Cranberry Jus
Roast Carnebrook Sugar Pit Best End of Pork with Fondant Potato, Roast Hispi Cabbage, Armagh Bramley Apple Puree, Armagh Cider Gravy

## VEGETARIAN AND VEGAN MAIN COURSE

Wild Mushroom Pithivier with Roase Shallots, Watercress Salad and Balsamic Dressing
Poached Gnocchi Grattan with Spinach Jade. Sauce, Grilled Asparagus, Vine Tomatoes, Crispy Parmesan Chards

> Miso Baked Aubergine, Supergrains, Asian Salad and Red Curry Dressing
Sticky Sesame Cauliflower in Hot Chilli Tomato Sauce with Asian Slaw and Coriander Salad Roast Butternut Steak, Ras El Hanout, Shaved Fennel, Pomegranate Salad, Pistachio and Sunflower Seed Dukha, Coriander Verde

## FISE MAIN COURSE

Roast Halibut Fillet with Barsley and Comte Grust, Braised Scallion, Brown Butter Mash, Roast Ceps, Madeira and Rौe Roast Chicken Juices

Roast Fillet of Hake with Saffron Potato, Mussé Ragu, Braised Fennel and Tempura Green Beans
Hot Smoked Salmon, Citrus Prawn Butter Sauce, Grilled Asparagus, Caper and Herb Potato Cake
Saffron Marinated Cod. Merguez Sausage and Potato Ragu, Roast Pepper and Spinach


## SINGLE PLA EED DESSERRT-GOURSE

 7 (x-4 Chocolate and Salt Caramel Torte, Candied Popcorn, Vanilla Cream and Macerated Strawberries Filo Wafer Classic Eton Mess with Raspberry Champagne Compote, Brandy Snap Wafer Pear and Bushmills Whiskey Tart, Praline Chantilly, Granola O Citrus Olive Oil Polenta Cake with Rum Soaked Pineapple, Whipped Crème Fraiche, Pineapple Crisps and Mango GelArmagh Apple and Thyme Tart Tatin with Roast Hazelnut Cream Patisserie, and Vanilla lce Cream Summer Pimms Trifle with Strawberry and Mint Jelly, Vanilla Soaked Sponge, Strawberry Mousse, White Chocolate Shavings, Macerated Berries and Edible Flowers

Rich Chocolate Fondant with Caramel Centre, White Chocolate and Raspberry Soil, Strawberry Ice cream, Cassis Sauce and Summer Berries

Raspberry Meringue Tart with Chocolate Pastry, Alphonso Mango Sorbet, White Chocolate and Beet Soil, Raspberry Gel Summer Berries

Clandeboye Yogurt Cheesecake with Prosecco Berries, Raspberry Meringue Kisses, Crème Chantilly

## TASTING PLATES OF YELLOW DOOR DESSERTS

## Comfort Food

Hot Sticky Toffee Pudding


Salted Carmel Chocolate Torte
Vanilla Ice Cream Macerated Berries Crisp Filo Pistachio Wafer

Old School Nostalgia
Cornflake Cake
Raspberry and Coconut Sponge
Rice Pudding Brulee
Jug of Vanilla Custard

## KIDS MENU



Macaroni and Cheese with Mini Broccoli Trees
Mini Roast Chicken Dinner with Mash Potatoes and Vegetables

* 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.

Pulled Korean Sticky Chicken in Chinese Milk Bun- Chip Shop Chip and Curry Sauce - 15.60 £8.34

Classic Hotdog with Caramelised Onions, American.

Traditional Bacon Soda with Real Brown Sauce or
Traditional Bacon Soda with Real
Ketchup- $£ 6.96$


Classic Margarita with Buffalo Mozzarella, Basil and


Butternut Squash. Crispy Potato, Rosemary Sirach and
Honey. Honey.

White Pizza, Artichoke Mushroom and Bacon
Salted Chili Chicken and Chips with Garlic and Lime Truffle Honey.

- Nduja, Picante Pepper and Mozzerella.

Mayo - $£ 8.34$
Loaded Nachos with Chili Con Carne, Sour Cream and Mature Cheddar - $£ 7.50$

## GHEESE TABLE OR BOARD

## £6.94 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


## 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:

## CUPGAKE WEDDING GAKE

Minimum requirement of 100 to fill stand
Displayed on five tier Perspex Stand with Coloured Welb Buttercream of your choice.

1x Hard Cheese
1x Blue Cheese
1x Soft Cheese
1x Goats Cheese
1x Special Irish Seasonat

## CHOCOLATE TRUFFLE

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

Chocolate Vanilla Strawberry Lemon


Options 'cústs ?

140 el 80 guestst

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

200 per Stand
Assorted Chocolate Truffles Milk, White or Dark Chocolate Decorated with Seasonal Berries and Edible Flowers displayed on a Tiered
 NAKED WEDDING - rácare

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.

