

Stour Valley Catering

24/25 'Budget' Wedding Menus

Our pricing is based on a minimum of 50 guests.
All prices are excluding VAT at the applicable rate.

Pricing includes crockery, cutlery, white table cloths & linen feel disposable napkins and also, all staffing to serve your food. Drinks staff can be arranged.

Price is based on one main course option, plus a dietary alternative. Surcharge may apply for offering choices to guests. Please ask for clarification if required. Tastings Charged Accordingly.

Upgrades on menu, linen, crockery etc available – please ask for further information.

*Day Glassware (arrival, table and toast glasses) can be hired for £2.50 per person
Please note, the glassware is removed once dessert/ speeches have finished, so you will need glasses thereafter.*

Please be aware that some venues incur additional costs such as travel, equipment. Pricing is based on using a commercial kitchen onsite. Kitchen equipment may be required and charged accordingly.

Canapes...

Canapes are served with your arrival drinks, whilst photos of you and your guests are being taken.

Smoked Salmon & Caviar
Smoked Salmon & Rocket Pinwheels
Roasted Red Pepper & Hummus Pinwheels
Tomato, Basil & Mozzarella Bruschetta
Anti Pasti Skewers
Honey & Mustard Sausages
Ham Hock & Piccalilli
Baby Pie Selection
Crackling Shards with Apple Sauce
Sweet Chilli Prawns
Brie and Cranberry Tartlet
Smoked Mackerel & Apple Croutes
Cheddar Straws
Hoi Sin Beef & Coriander
Whitebait with Tartare
Stalkers Pie (Venison 'Shepherds' Pie)
Halloumi Fries
Vegetable Spring Rolls
Lightly Spiced Vegetable Samosa
Leek, Wild Mushroom & Chestnut Tartlet
Risotto Balls – such as Wild Mushroom
Spiced Crab Cakes
Roast Beef Yorkies with Horseradish
Honey & Wholegrain Toad in the Hole
Cheddar Tartlet with Roasted Vegetables
Sushi Selection
Falafel & Hummus
Chicken Katsu
Spiced Cauli

Choose Your Own From £4.95 per person

Chefs Choice Selection – *you pick a quantity and we pick the choice. Giving you the most value for money. You could end up with more variety of options, still working on the same quantity pp*

3 Chefs Choice - £4.75pp 4 Chefs Choice - £5.35pp 5 Chefs Choice - £5.95pp

A chef choice of canapes would include a mix of meat, fish and vegan options.

This would be an offering of our choice on the day.

Please note that these prices are based on Stour Valley Catering providing your full wedding catering for the day.

All prices are excluding VAT

Menu One - £19.95 per person

Starter

Selection of Flavoured Breads served with Butter, Oils & Balsamic

Whilst your speeches are taking place and your wedding cake is cut.

Main Course – One Option Served From A Buffet Station

Pork Sausage Trio, Buttery Mash Potato & Green Beans with Onion Gravy

Chicken, Chorizo & Seafood Paella

Chicken Casserole with Creamy Mash & Green Beans

Beef Lasagne with Mixed Leaf Salad & Coleslaw

'Hog Roast' Slow Roasted Joints of Pork, Roasted New Potatoes, Mixed Leaf Salad & Coleslaw

Vegan Alternative Provided For The Option You Choose

Dessert

The Happy Couples Wedding Cake

Your wedding cake cut, served with napkins

(Upgrade to a plated option with cream and coulis for + £1.95 per person)

Tea & Coffee Station with Freshly Brewed Filter Coffee & Tea Assortment

Served With Sweet Treats – Priced At £1.50 Person – Minimum Requirement Of 50% of Guests

Set up for wedding breakfast would be the day of event – setting up the day before is possible £POA

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Menu Two - £29.95 per person

Canapes

Chefs Choice of 2 Canapes Per Person
A Mixture of Meat or Fish & Vegetarian Option

Starter

Selection of Flavoured Breads served with Butter, Oils & Balsamic

Main Course

Price Is Based On One Option. If You Want To Offer Choices, That's Fine – We Can Quote Accordingly.

Braised Beef & Button Mushroom Casserole, Creamy Mash & Green Beans

Chicken Supreme, Dauphinoise Potatoes, Roasted Veg, Green Beans & Forestiere Jus

Slow Roast Pork Belly, Creamy Mash, Green Bean Mix & Cider Jus

Herb Crusted Cod Fillet & Pea Risotto

Bean, Potato & Spinach Stew (VE)

Spiced Cauliflower & Lentil Pie & Coconut Curried Sauce (VE)

Dessert

Chefs Duo Of Dessert – This Could Be Any Combo Of Our Choice, From Brownie & Cheesecake to Brulee & Pavlova.
All Dieteries Would Be Catered For Accordingly.

Double Chocolate Brownie with Cream & Berries

Tangy Lemon Tartlet, Berries & Mascarpone

Pavlova Pillow with Crushed Berry Cream & Compote

Tea & Coffee Station with Freshly Brewed Filter Coffee & Tea Assortment
Served With Sweet Treats – Priced At £1.50 Person – Minimum Requirement Of 50% of Guests

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Knife & Fork Buffet Menu - £33.95 per person

Pick Three...

Sliced Honey Roast Ham, Sliced Peppered Beef, Charcuterie Platter, Tangy Tomato Chicken Bois Boudran, Salmon & Dill Tartlet, Fish Platter Including Smoked Salmon, Smoked Mackerel & Prawns
Mediterranean Vegetable & Pesto Frittata, Wild Mushroom & Leek Tartlet,
Balsamic Roasted Tomatoes & Stilton Tart, Goats Cheese & Red Onion Marmalade Quiche,
Antipasti Selection Including Artichokes, Olives and Hummus

Pick Four...

Chefs Mixed Leaf Salad, Royalslaw, Salad Niçoise, Heritage Tomato with Mozzarella & Basil, Sundried Tomato Pesto
Pasta with Roasted Vegetables, Med Veg Orzo, Greek Salad, Potato & Chive Salad, Caesar Salad,
Jewelled Moroccan Cous Cous, Gardeners Cous Cous

Selection of Flavoured Breads with Butter, Oils & Dressings

Dessert

Choose From The Below. 1 Choice = 100% of Choice, 2 Choice = 50% of Each Choice.
For Example, Opting For Two Desserts – Would Be Served As Follows – 50% Tart Citron + 50% Pavlova

Served as individual portions for guests to come and help themselves from a buffet station.

Chocolate Brownie & Chantilly Cream	Pavlova Pillows, Vanilla Cream & Red Berries	
Black Forest Mousse Pots	Tart Citron with Raspberries	Fresh Fruit
Banoffee Pie	Chocolate Torte	Flavoured Cheesecake

Priced based on Main Course being served from a buffet station. Prices may vary if being served to individual tables.

Tea & Coffee Station with Freshly Brewed Filter Coffee & Tea Assortment
Served With Homemade Treats – Priced At £1.50 Person – Minimum Requirement Of 50% of Guests

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Evening Snacks

Fun Favourites – from £2.95 per person

Fish Finger Roll with Tartare & Rocket
Cheese on Toast
Smoked Bacon Bap with Stokes Sauce
Locally Made Sausage Bap
Pulled Lamb Wraps with Minted Yoghurt & Salad
Seasoned Chicken Wraps with Mayo & Salad
Meat & Seafood Paella

Skinny Fries (equipment charge required)
Chunky Chip Cones (equipment charge required)
Halloumi Fries (equipment charge required)
Baby Beef Burgers
Mini Hog Roast Baps
Chilli Nachos with Guac, Sour Cream & Jalapenos
Pastrami/Salt Beef or Salmon Bagels

Chocolate Brownie Wedding Stack

From £165.00 for min of 60 piece stack

A Modern Wedding Cake Option for Chocolate Brownie Lovers!
Various Flavours Available

S'mores Station - £2.50 per person

Giant Mallows, Selection of Chocolate Bars, Graham Crackers & Biscuits
Perfect option of you're planning on having a fire pit for guests in the evening

Cheese Grazing Table - £8.00 per person

A Cheese Selection Including Brie, Stilton, Cheddar And Goats Cheese,
French Stick & Crackers, Celery, Grapes, Chutneys & Pickle

Add Charcuterie Board & Pate + £3.95 per person

Disposable Plates, Knives & Napkins Provided

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