



Upgrades

DRINKS RECEPTION

A drinks reception is a popular addition to a wide range of special occasions. Most of us love a drink and a catch up, so it's the perfect way to fill the gap between proceedings at weddings, parties and corporate events



UNLIMITED FIZZ RECEPTION

1HR unlimited Frizzante, bottles of beer & Elderflower Pressé

9.00



UNLIMITED PIMMS RECEPTION

1HR unlimited Pimms, Frizzante, bottles of Peroni & Elderflower Pressé

11.50



RECEPTION CANAPES

Elegant bite-sized canapés to compliment your drinks reception, with a choice of four per person

From 14.00



RUSTIC SNACK TABLE

A choice of three including: crisps, nuts, pretzels, crispy corn or posh popcorn

5.00

OVER DINNER

Enhance your dining experience with premium wines and a champagne toast. Add a cheese course and/or choices menu, giving your guests more options to choose from



CHOICES MENU

Upgrade your menu with 3 starters, 3 mains and 2 dessert choices to send to your guests

5.00



PREMIUM WINE UPGRADE

Upgrade to premium wines over your dinner

from 2.00 per bottle



CHEESE COURSE

Add a cheese plate as a fourth course to your dinner

15.00



UPGRADE TO CHAMPAGNE

Upgrade your fizz to Champagne

12.00

AFTER DINNER

The speeches are over along with the formalities, and it's now time to let your hair down, kick off your shoes and hit the dancefloor!



EVENING CATERING

See our Food & Drinks Guide for all available options

from 7.50



ESPRESSO MARTINI KICKERS

Give your guests a wake up Espresso kick, to keep them partying all night long

7.50



UNLIMITED EVENING BAR

Selected wines, beers, spirits and soft drinks for 4 hours

from 40.00



CAR PARK

Private car park within walking distance for up to 30 cars

200.00

*prices are per person excluding the car park

Drinks Receptions

CLASSIC CANAPES 3.50 EACH

- Parma Ham (gf)**
fig, mascarpone, rocket
- Mini Yorkshire Pudding Rare Roast Beef**
horseradish cream
- Mini Sausage & Mash (gf) (chinese spoon)**
red onion jam, gravy
- Beef Carpaccio Crostini**
shaved parmesan, truffle mayo
- Tortilla Espanola Skewer (gf)**
chorizo, saffron aioli
- Smoked Duck Spring Roll**
plum dipping sauce
- Corination Chicken Mini Naan**
mango salsa
- Chicken Tikka Mini Poppadom (gf)**
kachumber relish
- Thai Fishcake (gf)**
asian slaw, chicory leaf, thai dressing
- Prawn Cocktail (gf) (chinese spoon)**
marie rose sauce, baby gem
- Smoked Mackerel Pâté Crostini**
lemon gel, cucumber
- Smoked Salmon Blini's**
crème fraîche, dill
- Goats Cheese Crostini (v)**
beetroot relish
- Iman Byaldi & Mint Yoghurt Crostini (v)**
- Mini Coriander Potato Cake (v) (gf)**
guacamole
- Mini Bombay Potato Cake & Saag Paneer (v) (gf)**
- Wild Mushroom & Black Truffle Arancini (ve)**
- Tomato Bruschetta (ve)**
onion, basil oil
- Crushed Avocado Blini (ve)**
chilli, garlic, lime
- Porcini Mushroom Tartlet (ve)**

SKEWER CANAPES 3.50 EACH

- Jerk Chicken Skewers (gf)**
sour cream
- Lamb Kofta Skewer (gf)**
olive, tzatziki
- Chicken Tikka Skewer (gf)**
cucumber & mint raita dip
- Sweet & Sour Pork Belly Skewer (gf)**
pickled pear
- Cheeseburger Skewer (gf)**
pickle, tomato, burger dipping sauce
- Feta, Tomato & Mint Skewer (v) (ve) (gf)**
- Watermelon, Feta & Olive Skewer (v) (ve) (gf)**
- Cherry Tomato, Bocconcini, Basil Oil Skewer (v) (gf)**

TRADITIONAL CANAPES

- Teriyaki Seared Tuna Skewer 4.50**
sesame seeds, cucumber
- Soy & Mirin Cured Salmon Skewer 4.50**
beetroot puree, micro cress
- Prosciutto & Truffled Asparagus Wrap (gf) 4.50**
beetroot puree, micro cress
- Chicken Caesar Crostini 5.50**
cos lettuce, Caesar dressing, quail egg, parmesan, anchovy
- Beef Carpaccio Wrap (gf) 5.50**
truffled asparagus, shaved parmesan

Choose four or more canapes from our selection to enhance your drinks reception



Drinks Receptions

Remember canape shooters, crispy cups and choux buns can also be used as part of your four or more canape selection

CANAPE SHOOTERS 5.00

Panko Chicken & Katsu Curry

King Prawn & Bloody Mary (gf)

Gazpacho (v) (n) (gf)

garlic aioli & toasted almonds

Onion Bhaji & Carrot & Coriander Shot (ve) (gf)

CRISPY CUP OR CHOUX BUN CANAPES 4.50

Butter Chicken & Mango Chutney

Basil Chicken & Sun Blushed Tomato

Asian Beef Salad

Prawn Cocktail & Marie Rose Sauce

Beetroot Cured Salmon

salmon caviar & horseradish cream

Caramelized Onion & Goats Cheese (v)

Greek Salad (v)

tomatoes, red onion, olive, feta

Wild Mushroom & Truffle Aioli (ve)

Guacamole & Mango Salsa (ve)

Kachumber Salad (ve)

FOOD STATION INSPIRATION

Incorporating a snack station adds a fun, interactive highlight to your celebration, giving guests something to talk about as they mingle. Think of the buzz of a Panipuri cart, where guests can customise their own flavour-packed bites, or warm waffles and fluffy pancakes finished with an array of indulgent toppings. Ice cream vans introduce a playful, nostalgic touch, serving cool, refreshing treats that feel perfect in hand alongside a drink.

Speak to Staar Productions for more snack station ideas that can be tailored beautifully to your event

staarproductions.co.uk

CHARCUTERIE JAR 9.50

Charcuterie Jars bring together a carefully chosen assortment of chorizo and olive skewers, Milano salami with pickled cauliflower, serrano ham wrapped around crisp grissini, mixed nuts, cornichons, mature cheddar, pickled watermelon, bocconcini pearls, and pickled pears. These unique jars offer a distinctive, ready-to-serve option for your drink's reception, giving guests plenty to nibble on while they chat and relax (minimum of 30 guests)



RUSTIC SNACK TABLE 5.00

Rustic Snack Tables create a relaxed, informal focal point to your drink's reception, inviting guests to pause, graze, and chat. Guests can build their own snack bowls, choosing three options from a tempting spread of crisps, nuts, crispy corn, gourmet popcorn, or pretzels. It keeps the mood easy-going and sociable, ensuring there is always something moreish to reach for while everyone enjoys their drinks together (minimum of 30 guests)



Starters

ON THE TABLE

Bread Roll & Butter 2.50

Olives 3.95

CLASSIC STARTERS 15.00

Chicken Liver Parfait

red onion jam, toasted brioche, micro salad

Ham Hock Terrine

homemade piccalilli, micro salad, toasted sourdough

Oak Smoked Duck 2.00 supplement

zesty orange salad, toasted sesame dressing, plum purée

Classic Prawn Cocktail

baby gem lettuce, marie rose sauce

Smoked Mackerel Pâté

horseradish cream, toasted sourdough

Beetroot Cured Salmon 2.00 supplement

pickled cucumber, summer radish, dill & mustard dressing

Blue Cheese Croquettes (v)

garlic, cauliflower, watercress, baby leaf, spiced mayo

Minted Pea Soup can be made (ve)

crispy pancetta, chives, garlic croutons

Roasted Carrot & Coriander Soup (ve)

coconut milk, smoked paprika

Heirloom Tomato Tarte Fine (ve)

basil purée, vegan parmesan, aged balsamic

TRADITIONAL STARTERS 20.00

Pan Seared Scallops 2.00 supplement

pea purée, crispy pancetta, shoestring potatoes

Classic Beef Carpaccio (n) 2.00 supplement

shaved parmesan, rocket, toasted pine nuts, truffle dressing

Chargrilled Asparagus (v)

figs, goats cheese, micro salad, balsamic glaze

Burrata & Heritage Tomatoes (v)

black olive crumb, balsamic glaze

Slow Cooked Heritage Beetroot (ve)

vegan cheese mousse, dehydrated black olives, micro basil, balsamic reduction



MEZE SHARING BOARD 15.00

tzatziki, olives, baba ganoush, imam bayildi, hummus, warm flat breads. Add grilled halloumi for an additional 2.50



Mix and match between classic and traditional menu items to create a bespoke menu



Mains

CLASSIC MAINS 30.00

Breast of Chicken

lemon & thyme, pea purée, spring onion & chive potato cake, courgettes, white wine cream

Rump of Lamb 2.00 supplement

rosemary & garlic, potato dauphinois, buttered greens, rosemary jus

Wild Boar Sausages

creamed mash, sautéed leeks, onion gravy

Tudor Roast upgrade to family style sharing sides for 5.00

choose **one** of the following: beef, pork, lamb, chicken, nut roast with seasonal vegetables, roast potatoes, Yorkshire pudding, gravy

Traditional Pie & Mash

herby mash, crushed peas, gravy or liquor

Crispy Pork Belly

pommes anna, burnt apple purée, buttered hispi cabbage, calvados jus

Pan Roasted Cod

haricot blanc & chorizo, herb oil

Herb Crusted Haddock

citrus infused crushed potatoes, fine beans, chimichurri

Pan Fried Gnocchi (ve)

squash, dried tomatoes, parmesan shavings

Grilled Cauliflower Steak (ve)

truffle infused asparagus, sweet potato purée, vine cherry tomatoes, thai chilli sauce

Butternut Squash & Sage Risotto (ve)

crispy sage

TRADITIONAL MAINS 40.00

Roast Beef Striploin 2.00 supplement

fondant potato, burnt onions, roasted parsnips, baby watercress, red wine & thyme jus

Rosemary Braised Lamb Shank

creamy chive mash, tenderstem broccoli, rosemary jus

Pan Fried Salmon

lemon scented pomme purée, julienne of vegetables, beurre blanc sauce

Confit Duck Leg

red pepper rosti, braised red cabbage, cherry jus

Butternut Squash Wellington (ve)(n)

chive mash, walnuts, mushrooms, seasonal greens, roast squash purée, red pepper coulis

Vegan Lasagne (ve)

sweet potato, spinach, yellow courgette



"The food was insane every single guest commented on how amazing it was"

Desserts

CLASSIC DESSERTS 15.00

Chocolate Delice & Mocha Mousse (n)
praline powder, almond & pistachio biscotti

Apple & Berry Crumble Tart
vanilla ice cream

Sticky Toffee Pudding
caramelised banana, toffee sauce, vanilla ice cream

White Chocolate Cheesecake
raspberry compote, shortbread base

Eton Mess
berries, berry compote, meringue cream

3 Scoop Selection of Ice Cream/Sorbet (ve)
berry coulis (default second dessert choice)

Cheese Plate
brie, blue, cheddar, crackers, chutney, grapes, celery
(can be used as a dessert course or a fourth course)

TRADITIONAL DESSERTS 19.75

Passionfruit Crème Brûlée
seasonal fresh fruit, vanilla all butter shortbread

Tarte Au Citron
berry coulis, clotted cream quenelle

Black Forest Gateaux
chantilly cream, kirsch cherries

Chocolate Tiramisu
coffee macaroon, café curls

Fresh Raspberry Tart
crème pâtissière, strawberry & mint salsa

Chocolate Fondant (ve)
vegan vanilla ice cream, spun sugar

YOUR WEDDING CAKE AS DESSERT 7.00

You're welcome to use your own wedding cake as the dessert course. We will cut and plate the cake for your guests, finishing it with a light Chantilly cream and a berry coulis, for an elegant and beautifully presented finale to your meal and a great alternative to a traditional dessert

YOUR CAKE OF CHEESE 5.00

Tired of traditional wedding cake? Then why not have a cake of cheese! We can convert it into cheese board platters for your guests to enjoy over the evening reception. All we ask is that clients provide all condiments, crackers, and chutneys

SHARING DESSERTS 15.00

Couples can choose three mini desserts from our selection and enjoy them in a style that suits their day. Options include a shared dessert board for the table, a plated trio served to guests, or a relaxed evening dessert sharing station (see page 12 for further details)

Lemon Posset & Oat Crumble Pot (v) (ve) (gf)

Mocha Mousse & Biscotti Crumble Pot (v)

Apple & Berry Crumble Pot (v) (ve)

Strawberry Eton Mess Pot (gf) (v)

Banoffee Pie Pot (v) (ve)

Fruit Jelly & Custard Pot (v) (ve) (gf)

Raspberry Jelly Shot Pot (gf) (v) (ve)

Chocolate Tiramisu (v)

Berry Pavlova (v) (gf)

Bailey's Choux Bun (v)

Mini Raspberry Tart with crème pâtissière (v)

Mini Lemon Meringue Tart (v)

Mini Berry Cheesecake (ve)

Mini Red Velvet Cake (ve)

Enhance your dessert sharing station by adding a selection of tempting extras that elevate your guests experience. These additional items perfectly compliment your display, offering even more variety and indulgence to create a truly memorable sweet finale

Milkshake & Cookies Platter 180.00 (serves 30)

choice of milkshakes: vanilla, chocolate, strawberry, banana
choice of cookie: chocolate chip, white chocolate chip, white chocolate chip & raspberry

Fresh Fruit Platter 240.00 (ve) (serves 20)

selection of seasonal fruits

Macaron Platter 57.50 (serves 30)

assortment of flavours

" A big thank you to the chefs - the food was absolutely incredible "



Children



26.50 PER CHILD (1-10 YEARS)

We can create tailored drinks packages for your older children/teens aged 11-17 and serve them the same meal as your adult guests. Children aged 2 and under are free of charge if we are not providing a meal

STARTERS

Tomato Soup (v)

toast

Cucumber & Carrot Sticks (ve)

hummus

MAINS

Beef Burger

peas, fries

Oven Roasted Sausage

mash, peas, gravy

Chicken Goujons

peas, fries

Fish Goujons

peas, fries

Macaroni Cheese (v)

garlic bread

Margherita Pizza (v)

Children's Roast

can only be ordered if adult main course is also a roast

vegan alternative available for most options

DESSERT

1 Scoop Vanilla Ice Cream

sprinkles

DRINK FOR DRINKS RECEPTION & OVER DINNER

Choice of fruit shoot



Buffets

HOT FORK BUFFETS 26.00 PER PERSON

Choose two mains and two sides
(one main must be vegan/vegetarian)

Beef Bourguignon
Chilli Con Carne
Beef Lasagne
Thai Green Curry (Chicken or Vegetable)
Jerk Chicken
Jerk Pork
Curry Goat
Coq au vin
Escovitch Fish
Honey Roasted Jerk Salmon
Aubergine Parmigiana (v)
Root Vegetable Tagine (ve)
Mushroom Stroganoff (ve)
Roast Mediterranean Veg Lasagne (v)
Additional main 9.75 per person (minimum of 30 guests)
PLEASE SEE OUR SIDES AND SALADS PAGE FOR ALL OPTIONS



INDIAN HOT FORK BUFFET 30.00 PER PERSON

Choose two mains and two sides
(one main must be vegan/vegetarian)

Served with plain rice
Chicken Chaat Masala
Chicken Tikka Masala
Butter Chicken
Lamb Jalfrezi
Lamb Rogan Josh
Lamb Dhansak
Goan Prawn Curry
Keralan Cod
Spinach & Paneer Curry (v)
Sholay Saag (ve)
Kashmiri Rajma Masala (ve)
Goan Khatkhate (ve)
Additional main 10.25 per person (minimum 30 portions)

BBQ BUFFETS 26.00 PER PERSON

Choose two mains for all guests to enjoy
Served with coleslaw, potato salad and mixed leaf salad
4oz Beef Burger, brioche bun
Chicken Skewer, pitta bread
Halloumi & Med Veg Skewers (v), pitta bread
4oz Vegan Burgers (ve), flour bap
Additional main 9.75 per person (minimum of 30 guests)
Upgrade to family style sharing sides for 5.00

HOG ROAST BUFFET 27.00 PER PERSON

Served with coleslaw, potato salad and mixed leaf salad
Succulent Roast Pork
Homemade Crackling
Pork Stuffing
Flour Bap
Apple Sauce
Halloumi & Med Veg Skewers (v)
Vegan Burgers (ve)
Upgrade to family style sharing sides for 5.00



Side & Dishes

Upgrade your sides/salads already included within your buffet options for 3.00 per person or add an additional side/salad for 5.00 per person, minimum of 30 guests

Penne Pasta (ve)

green pesto, black olives, capers, cherry tomatoes

Cous Cous (ve)

red & yellow peppers, smoked med vegetables

Roast Potatoes (ve)

garlic & rosemary

Caesar Salad

baby gem, caesar dressing, garlic croutons, parmesan shavings

Greek Salad

olives, feta, cherry tomatoes

Roast Med Vegetables (ve)

mixed mediterranean vegetables

Broccoli (ve)

crispy shallots

Beetroot Salad (ve)

carrot, quinoa, spinach

Vegetable Kolhapuri (ve)

tomato based cauliflower, courgette, mushroom curry (medium)

Chickpea Salad (ve)

harissa, tomatoes, onion, coriander

Naked Slaw (ve)

Cauliflower Cheese

Pilau Rice (ve)

Coconut Rice (ve)

Kachumber Salad (ve)

Aloo Gobi (ve)

Bombay Potatoes (ve)

Selection of Naan Breads & Poppadoms

Vegetable Samosa (ve)

Onion Bhajis (ve) (gf)

Saag Aloo (ve)

Tarka Daal (ve)

Singapore Noodles

Minted New Potatoes

Garlic Bread

Jasmine Rice (ve)

Rice & Peas (ve)

Creamy Mash Potato



Bowl Food

Bowl food is an increasingly popular choice for modern wedding receptions, offering a sophisticated yet flexible approach to dining. Served in small, easily managed portions, it allows guests to enjoy high-quality cuisine while remaining free to mingle and move throughout the event. This style of service bridges the gap between a seated dinner and a canapé reception, maintaining elegance without formality.

25.00 choice of three bowls (minimum of 30 guests)

Fish & Chips

chunky pea purée and red onion tartare sauce

Orzo Pasta

beef bolognaise, parmesan shavings

Pork Sausage

creamy mash

Jerk Chicken OR Pork

rice

Beef Bourguignon

creamy mash

Admirals Fish Pie

Thai Green Curry Chicken OR Veg (v)

rice

Root Vegetable Tagine (ve)

rice



Curry Goat

rice

Coq au Vin

creamy mash

Mushroom Stroganoff (ve)

creamy mash

Cajun Chicken

sweet potato mash with chilli, lime and coriander

Seafood Paella

Wild Mushroom Gnocchi (ve)

Orzo Pasta (ve)

red onion, roasted cherry tomatoes, vegan parmesan

Chicken Tikka Masala

pilau rice

Spinach & Paneer Curry (v)

pilau rice

Chicken Katsu Curry

basmati rice

Spanish Pollock

paprika, chorizo and red peppers with roast new potatoes

DESSERT BOWLS

Eton Mess (v)

fresh strawberries and fresh cream

Banoffee Pie (v)

bananas, cream and caramel sauce

Sticky Toffee Pudding (v)

caramel sauce, Chantilly cream

Tropical Fruit Salad (ve)

coconut yoghurt

Additional Bowls 7.50 (minimum of 30 guests)



Snack Collection

A flexible way to keep guests happily topped up without the formality of a full meal. These easy to enjoy snacks are ideal for creating a laid back buffet station, for serving as roaming lite bites during your drinks reception or for evening catering. *(Each item is ordered in multiples of 30 portions. For evening catering, we require orders to be at least 75% of your total adult guest numbers)*

CONES

Fish & Chip 8.00

tartar sauce, mushy peas

Chicken & Chip 7.50

your choice of sauce

Onion Bhaji (ve) (gf) 7.50

mango chutney

BAMBOO BOATS

Mini Samosa (v) 7.50

raita sauce

Mac & Cheese Bites (v) 7.50

nacho cheese sauce, chives

Tortilla Espanola (gf) 7.50

chorizo spanish potato omelette, saffron aioli

Quail Scotch Egg 7.50

HAND HELD

Homemade Sausage Roll 7.50

red onion marmalade

Mini Seekh Lamb Kebab 7.50

mini naan bread, kachumber salad, mango chutney, raita, coriander

Ciabatta Margherita Pizza Bite (v) 7.50

Ham & Cheese Toastie 7.50



MINI SAVOURY CROSSAINTS 7.50

Honey Mustard Gammon & Smoked Cheddar

Basil Chicken

Smoked Salmon & Lemon Dill Cream Cheese

Spinach & Feta (v) (ve)

Basil Pesto, Tomato & Mozzarella (v)

BAPS/ROLLS/SLIDERS

Mini Baps 7.50

choice of either bacon, sausage or halloumi

Hot Dog 8.00

frankfurter hotdog, sweet finger sub roll, sauerkraut, American mustard, ketchup

Crayfish Roll 8.00

sweet finger sub roll, lettuce, crayfish & prawn, marie rose sauce, smoked paprika

Cheese Burger Slider 8.00

beef patty, lettuce, tomato, pickle, burger sauce

Sage & Onion Turkey Sliders 8.00

turkey & pork patty, lettuce, tomato, pickle, spiced cranberry mayo

Bang Bang Po Boy Slider 8.00

panko prawns, lettuce, spiced bang bang sauce

Plant Based Slider (ve) 8.00

meatless farm patty, vegan cheddar, lettuce, tomato, pickle, red pepper ketchup

BAO BUNS

Gochujang Pulled Pork 7.50

julienne cucumber & spring onion

Hoi Sin Pulled Chicken 7.50

julienne cucumber & spring onion

Sweet Chilli Vegetables (ve) 7.50

julienne carrots, peppers, onions, mushroom, chilli, spring onion

DESSERTS

Churros Cones 7.50

chocolate or caramel sauce

Mini Brownie Bites 7.50

white chocolate sauce

Belgian Waffle Fingers 7.50

choice of sauce

Fruit Salad (ve) (gf) 7.50

melon, grapes, strawberries, kiwi, blueberries



Food Stations

SHARING BOARDS

Charcuterie 400.00 (serves 20)

charcuterie, mature cheddar, stilton, prosciutto ham, Milano salami, sliced chorizo, pickled garden vegetables, cornichon, mixed olives, grapes, figs, chutney, grissini, ciabatta

Fresh Fruit Platter 240.00 (ve) (serves 20)

selection of seasonal fruits

Garden Platter 280.00 (v) (serves 20)

selection of seasonal vegetables served with a variety of homemade dips

Cheese 300.00 (v) (serves 20)

a brie, a blue, a cheddar, crackers, dried fruit, chutneys, grapes, celery

Sweet Treat Platter 450.00 (serves 30)

assorted macarons, mini tulip muffins, cake pops, meringue kisses, mini churros bites

TOASTIE & SOUP 14.00

Warm up your guests with our cosy Toastie & Soup Station, perfect for relaxed weddings. Guests can choose from a selection of golden, grilled toasties filled with comforting favourites, paired with steaming bowls of homemade soup served in easy to hold cups or bowls. It's an inviting, informal option that works beautifully for colder months or evening receptions. Choose one soup and two toasties (minimum 30 guests)

Mature Cheddar Toastie

Grilled Ham & Smoked Cheddar Toastie

Smoked Cheddar & Caramelised Onion Toastie

Tomato & Mozzarella Toastie

Basil & Vegan Mozzarella Toastie (ve)

Red Onion & Vegan Mozzarella Toastie (ve)

Tomato & Vegan Cheddar Toastie (ve)

Minted Pea Soup (ve)

Carrot & Coriander Soup (ve)

Bloody Mary Tomato Soup (ve)

Leek & Cauliflower Soup (ve)

Sweet Potato & Red Pepper Soup (ve)

PIZZA 16.95

Treat your guests to everyone's favourite crowd pleaser with our relaxed Pizza Station. Freshly baked pizzas are served by the slice, with a choice of three delicious toppings so you can tailor the selection to your guests and style of event. Each station is rounded out with cheesy garlic bread, garden salad and bowls of spicy mayo and aioli for dipping. It's a fun, informal option that suits both weddings and corporate events, that keeps people fuelled for the dance floor!

Margherita (v) (ve)

tomato base, mozzarella, basil

Double Pepperoni

tomato base, double pepperoni, mozzarella

Meat feast

tomato base, pepperoni, honey & mustard glazed gammon, cajun beef, mozzarella

Seafarer

tomato base, tuna, prawns, capers, mozzarella

Cajun Beef

tomato base, red onions, cajun spiced beef, jalapenos, mozzarella

Hawaiian

tomato base, honey & mustard glazed gammon, pineapple, mozzarella

Vegana (ve)

tomato base, red onion, courgettes, roasted red peppers, jalapenos, vegan mozzarella

DESSERT SHARING STATION 15.00*

Give your sweet course a fun twist with our Mini Dessert Sharing Station, served straight after the speeches so you can skip a formal sit down pudding and head faster to the dance floor. Guests can dive in and help themselves to an array of bite size treats, perfect for grazing between songs and topping up their dessert plate as the evening goes on. You simply choose three mini desserts from our menu to create your own line up of favourites. We require catering for 75% of your total adult guest numbers, so there's plenty for everyone to enjoy. *Please visit page 7 for menu

EVENING FOOD STATIONS CONTACT

staarproductions.co.uk



Drinks

TRADITIONAL DRINKS PACKAGE 28.00 PER PERSON

Our traditional drinks package includes the following:

Drinks Reception 8.00 per person

175ml glass of fizz or bottle of lager + 10% complimentary soft drinks

Wedding Breakfast 12.00 per person

1/2 bottle of house wine and bottled filtered water

Toast Drink 8.00 per person

175ml glass of fizz



Enhance your traditional drinks package with tempting upgrade options including Pimms (6.50), Prosecco (1.00), and House Champagne (12.00 per 175ml glass), as well as Premium Wines (from 2.00 per bottle), Still or Sparkling Water (from 4.00 per bottle), and Bottles of Beer (from 4.50 per bottle)

CORKAGE

Enjoy the flexibility of our corkage offer, which allows you to bring your own wines, including sparkling and Champagne, to personalise your celebration. For a corkage fee of 20.00 per adult daytime guest, your wine will be served during your drink's reception and wedding breakfast, any unopened bottles returned to you the following day

Enhance your traditional drinks package by upgrading to an unlimited drink option, which allows your guests to enjoy a continuous flow of selected beverages throughout your event, for a truly indulgent experience

Unlimited Fizz Reception from 9.00 per person

1HR unlimited glasses of Frizzante, bottles of lager & Elderflower presse

Unlimited Pimms Reception from 11.50 per person

1HR unlimited Pimms, glasses of Frizzante, bottles of lager & Elderflower presse

Unlimited Bar Package from 40.00 per adult

Selected wines, lagers, beers, spirits, mixers & soft drinks
7:30pm-11:30pm this would be chargeable for total adult guest numbers. Extend for 5.00 per person per 30 mins as required

TEA & COFFEE STATION

Unlimited tea and filter coffee station for 2 hours 2.50 per person

COCKTAIL HOUR

Enjoy a stylish cocktail hour between speeches and your evening party



FAQ's

Q. I have chosen the wedding breakfast for my wedding how many options do I choose?

- A. You will choose two starters and two mains (one must be vegan/vegetarian) and one dessert (we will automatically allocate an additional dessert for dietary requirements). You will then send this bespoke menu to your guests and gather their choices along with any dietary requirements. If you would like to upgrade to choices menu with three starters, three mains and two desserts (along with the allergen friendly dessert) this will be 5.00 per person.

Q. How does the children's package work?

- B. You and your fiancé will choose two starters, two mains and one dessert to send out for your little ones aged 1-10 years. Under 1's are free of charge if we are not providing any food for them. You are welcome to bring in your own baby food however, please note we do not have any facilities to refrigerate or heat up these items. We can provide up to 6 high chairs for your little guests, please remember high chairs will count as a position on the table.

Q. Can we provide our own food and drinks?

All food and drinks are provided by the venue, we do not allow own catering unless you have a dry hire package with one of our approved caterers. If you have a specific cuisine you would like to explore which you cannot see on our food and drinks guide, please speak to a member of our events team.

Q. Can you cater to dietary requirements/allergies?

- D. Our chefs will do their best to offer any guests with dietary requirements an adapted version of your wedding breakfast where possible. As our kitchens use nuts in some dishes we can never guarantee any of our dishes are nut free. You will be able to add all dietary requirements/allergens to your seating plan in advance, please speak to a member of our events team before choosing your final food options.

Q. Do you offer non-alcoholic alternatives or alcohol free weddings?

- A. Yes, we can offer non alcoholic wines, cocktails, beers as well as a selection of soft drinks. We are more than happy to offer a complete alcohol free wedding. Please discuss this with a member of our events team.

Q. Will we get to try the food before our wedding?

- A. All of our couples will be invited to a complimentary group tasting evening to try a selection of our canapes, classic and traditional starters, mains and desserts as well as our wines and Frizzante. The tastings are created for you to enjoy a selection of our most popular items and enjoy chefs cuisine. If you would like a private tasting for our classic, traditional or hot fork buffet menu please let a member of our events team know, this will be chargeable.

