



Weddings 

Contact Scott or Gemma at
management@firstclasscatering.co.uk
0141 374 0201/ 07834 540 801



Who we are

Here at First Class Catering, we believe in using the freshest seasonal ingredients, all sourced from local suppliers, supporting the local community. We make all of our food in house from scratch with our team of highly talented chefs. From light bites to hearty classics, we use our own recipes to ensure you and your guests enjoy the best possible dining experience on your big day. We understand that the cornerstone of your day will be the food that your guests enjoy. On the day we will provide you with all you need, taking everything into our experienced hands to make sure it all goes smoothly. We will provide you with one of our chefs and all the cutlery and crockery (washing up is on us!). You will also have one of our experienced management staff on hand to answer any questions. We will cater for your every need from start to finish.

We strive to be the best - so why look anywhere else?

We can also provide a vast selection of optional extras, including, but not limited to, table linen, chair covers, balloons and decorations. Looking for a bit more? Our management team are all licensed to sell alcohol and a full bar set up can be arranged in advance. Or just prefer soft drinks? No bother, just let us know and we would be happy to provide on the day. We support a vast range of local charities through our connections at The Golden Pheasant, support local jobs and local businesses, putting back into the local community and surrounding areas. We are friendly and have people you can speak to one on one. From start to finish, you'll be dealing with the same person, to ensure that everything goes without a hitch. So please don't delay.

Call us and start your culinary experience today!



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Testimonials



“First class caterers were fantastic in the lead up and on our wedding day. We couldn't recommend them highly enough. Gemma and the team went above and beyond on the day and nothing was too much hassle. We had a 3 course dinner and the food was phenomenal and all the guests (and us) loved it and it was really affordable. We couldn't have asked for better caterers and so glad we chose 1st class catering.”

Sophie Hamilton

“We had First Class Catering supply the food on our wedding day and it was one of the best decisions we made for the wedding. Scott and his team were excellent from start to finish. Scott was very accommodating with requests and the food was phenomenal. On the day, his team were outstanding, very friendly and approachable - nothing was too much hassle! Our guests couldn't stop complimenting the food and the service. The pizza's in the evening were a big hit!” Thanks so much to Scott and his team for providing the best food I've had at a wedding and for having a laugh with us all throughout the day!

Kimberly McCormick

“The food was delicious & the menu was well thought out... Anna & I would have no hesitation recommending First Class Catering in the future. They helped make our wedding extra special”

Adam Conacher

“Scott and his wonderful team kept us all well fed and watered at our recent wedding at Coats in Paisley. We couldn't have asked for better! Throughout the build up to the wedding they were so helpful and accommodating with all our requests. The food on the day was brilliant! So many of our guests complimented the food. The frozen cocktails the guys provided were such a bonus too and everyone loved the variety of flavoursome pies on offer for our buffet.

The team also provided place cards and menus too for each guest which was great”

Heather Steele

“This is a company that lives up to its' name “First Class Catering”. I was absolutely delighted. The food was excellent and the service provided was 1st class. I am so pleased and impressed. If they can please me then they can please anyone. Their food and professionalism certainly made my husband's birthday a special occasion.”

Wilma Wilson

“I cannot recommend this company enough. We hired them to do a BBQ for my parents ruby wedding. They were fantastic. The food was amazing and they gave us lots of great options to choose from. Everyone raved about the food. It really did make their Anniversary. Their attention to detail was just spot on and nothing was too much trouble and all at a very reasonable price. We cannot thank them enough they really made the day perfect for us all. I will definitely using them again in the future.”

Kim Pepler

“Your Dinner at Paul and Karen Aitken's Wedding was absolutely mouth watering and delicious. I'd recommend you to anyone needing catering!”

Kym Bannerman

“Scott and his team catered our wedding and we couldn't be happier with them. The food and service were outstanding with every question/request handled promptly & professionally. Highly recommend”

Robert McIlroy

“We booked First Class Catering for our wedding & we were not disappointed, we opted for the BBQ meal & it was great. It really suited our venue & the food was amazing, plenty options & plenty of food for everyone. It was very organised & staff were all very helpful. All our guests loved it! So happy we booked with First Class Catering & very happy with our choice of food. The ribs in particular got high praise, some of the guests want your recipe Scott”

Samantha Hastie



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Wedding Menus

AND PACKAGES

Here at First Class Catering we are experts in all things wedding! Below is our Silver Menu offering! We also have Gold & Platinum packages available which are designed to give you, the happy couple, more input into your special day!

Silver Menu

Lentil & Vegetable Soup (ve) (Can be GF)

Served with crusty bread & butter

Chicken Liver Pate (GF)

With red onion marmalade, fresh salad & gluten free oatcakes

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Steak Pie

Slow roasted diced Scotch beef, with our own recipe red wine gravy, topped with crisp puff pastry & served with mashed potato & seasonal vegetables

Chicken Balmoral (GF available)

Chicken breast stuffed with haggis, served with crushed new potatoes, seasonal vegetables & whisky sauce

Butternut Risotto (GF) (v) (ve available)

With parmesan shavings & garlic bread

.....

Sticky Toffee Pudding (GF)

Served with ice cream

Strawberry & White Chocolate Cheesecake

With Chantilly cream

Tea & Coffee with Tablet

Price Per Person £23 + VAT (Pre Order Required)

Includes the provision of all required cutlery, crockery & serving staff



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Wedding Menus

AND PACKAGES

Your wedding day is all about you! Our Gold & Platinum menus are designed to give you more choice over what we serve on your special day!

As well as getting to choose the dishes served to your guests, we also include a taster session at The Golden Pheasant to make sure everything is exactly as you wish! Below you will see a menu format & in the pages to follow, a range of options to create your own unique wedding menu!

Gold Menu

Your Choice of Soup

Served with bread roll & butter or gluten free oatcakes

Starter 1

.....

Main 1

Main 2

Vegetarian/ Vegan Main

.....

Dessert 1

Dessert 2

.....

Tea & Coffee with Tablet

Price Per Person £25 + VAT (Pre Order Required)

Includes the provision of all required cutlery, crockery & serving staff



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Wedding Menus

AND PACKAGES

Our Platinum menu not only gives you greater say over your menu but also gives your guests more choice with an additional starter & dessert on offer! We also include a palate cleansing intermediate course & have a range of dishes only available to our Platinum bookings!

Platinum Menu

Your Choice of Soup

Served with bread roll & butter or gluten free oatcakes

Starter 1

Starter 2

.....

Melon with Champagne Sorbet (GF) (ve)

.....

Main 1

Main 2

Vegetarian/ Vegan Main

.....

Dessert 1

Dessert 2

Dessert 3

.....

All followed by Tea or Coffee & Petit Fours

£30 + VAT Per Person (Pre-Order required)

(Includes the provision of all required crockery, cutlery & serving staff)



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Wedding Menus

OPTIONS

Soups

**Lentil & Vegetable (ve); Lentil & Ham Hock;
Lentil & Bacon; Tomato & Basil (ve);
Tomato & Roast Red Pepper (ve);
Leek & Potato (ve); Carrot & Coriander (ve);
Scotch Broth (ve available); French Onion (ve available);
Minestrone (ve available);
Cream of Mushroom (v); Broccoli & Stilton (v);
Cauliflower Cheese (v); Pumpkin (ve);
Cullen Skink; Thai Style Sweet Potato & Coconut (ve);
Chicken & Sweetcorn;
Pea & Ham; Carrot & Ginger (ve); Curried Parsnip (ve)**

Starters

Prawn Cocktail (GF)
Melon with Pomegranate, Toasted Pumpkin Seeds, Rocket & Balsamic Glaze (GF)
Trio of Salmon, Smoked salmon mousse, hot smoked salmon, salmon tartare & crisp melba toast
King Prawn & Smoked Salmon Cocktail (GF)
Ham Hock Terrine, with homemade piccalilli, side salad & gluten free oatcakes (GF)
Melon & Parma Ham (GF)
Chicken Liver Pate (GF)
Bruschetta (ve)
Haggis Bon Bons (Platinum Only)
Scallops with Crispy Pancetta & Pea Puree (Platinum Only)
Sundried Tomato & Goats Cheese Tart (v)
Cajun Chicken & Mango Salad (GF)
Haggis, Neeps & Tatties (v available) (GF available) (Platinum Only)
Poached Pear, Blue Cheese & Walnut Salad (GF) (v)
Smoked Haddock Arancini (Platinum Only)
Cauliflower Tempura with Sweet Chilli Dip (ve) (Platinum Only)
Duck & Orange Pate (GF)
Caprese Salad (GF) (v)



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Wedding Menus

OPTIONS

Mains

Feather Blade of Beef (Chef's Recommended)

with buttered mash, maple glazed roast vegetables & a red wine jus (GF)

Steak Pie with Buttered Mash & Seasonal Vegetables

Chicken, Leek & Bacon Pie with Buttered Mash & Seasonal Vegetables

Roast Topside of Beef

with Roast Potatoes, Seasonal Vegetables, Gravy & Yorkshire Pudding (GF available)

Roast Sirloin of Beef (Platinum Only)

with Roast Potatoes, Maple Glazed Roast Vegetables,
Gravy & Yorkshire Pudding (GF available)

Chicken Balmoral with Crushed New Potatoes, Seasonal Vegetables & Whisky Sauce

Roast Chicken Supreme

with Roast Potatoes, Rosemary & Thyme Gravy & Seasonal Vegetables (GF)

Chicken Stuffed with Stornoway Black Pudding

Served with Crushed New Potatoes, Seasonal Vegetables & Redcurrant Gravy

Chicken Stuffed with a Thai Mousse,

with sticky rice, Pak choi, mange tout & a Thai green curry sauce

Herb Crusted Salmon

Crushed New Potatoes, Mange Tout, Lemon & Parsley Sauce

Pan Fried Sea Bass

Crushed New Potatoes, Fine Beans, Lemon Butter Sauce (GF) (Platinum Only)

Braised Ox Cheek

with savoy cabbage, Chantilly carrots, beef dripping potato fondant & a red wine jus
(GF) (Platinum Only)

Vegetarian/ Vegan Mains

Butternut Squash Risotto with Garlic Ciabatta (v) (GF available) (ve available)

Wild Mushroom Risotto with Garlic Ciabatta (v) (GF available) (ve available)

Goats Cheese & Red Onion Tart with Rocket & Baby Tomato Salad (v) (ve available)

Mushroom & Sweet Potato Wellington with Roast Potatoes, Seasonal Vegetables & Gravy (ve)

Roast Root Vegetable Wellington with Roast Potatoes, Seasonal Vegetables & Gravy (ve)

Toad in the Hole – Large Yorkshire Pudding, meat free sausages, gravy & roast potatoes (v)

Thai Green Vegetable Curry with Rice (ve)

Mushroom, Ale & Lentil Pie with Roast Potatoes & Seasonal Vegetables (ve)

Creamy Leek & Mushroom Pie with Roast Potatoes & Seasonal Vegetables (v)

Three Cheese Macaroni, with Hand Cut Chips, Salad (v)

Roasted Red Pepper Pappardelle, with garlic ciabatta (ve)



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Wedding Menus

OPTIONS

Desserts

Cheesecake (ve available) with Chantilly Cream,
Choose From: Raspberry Cranachan; Strawberry & White Chocolate;
Biscoff; Baileys; Millionaires; Lime; Salted Caramel;
Oreo; Malteser; Tia Maria; Rhubarb & Ginger; Lemon Meringue; Eton Mess

Sticky Toffee Pudding (GF) (ve available)

Triple Chocolate Profiteroles

Cheese & Biscuits (GF available)

Tiramisu

Eton Mess (GF)

Chocolate Fudge Cake

Chocolate Orange Tart (ve) (GF)

Chocolate & Cherry Tart (ve) (GF)

Key Lime Pie

Lemon Meringue Pie

Panna Cotta with Raspberry Coulis (GF)

Crème Brûlée (GF)

Trio of Mini Desserts

Mini crème Brulee, dark chocolate delice & a blood orange sorbet
(Platinum Only)

Salted Caramel Apple Pie
with ice cream



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For after the service

Grazing Table to Follow Service

Selection of Italian Cured Meats (GF)

Sundried Tomatoes (GF)

Olives (GF)

Caprese Salad (GF)

Selection of Artisan Breads, Olive Oil, Balsamic & Butter

(Some GF bread & rolls available)

Chicken Liver Pate (GF)

Specially Selected Scottish Cheeses (GF)

£8 + VAT Per Person

Canapés to Follow Service

Tomato & Basil Bite Size Bruschetta (ve)

Bell Peppers stuffed with Olive Tapenade (GF) (ve)

Chicken Liver Pate on Oatcake with Red Onion Chutney (GF)

Smoked Salmon Mousse on Mini Dill Scone

Haggis Bon Bons

Black Pudding Bon Bons

BBQ Pulled Pork Taco

Goats Cheese & Red Onion Crostini (v) (Can be GF)

Homemade Sausage Rolls

Cajun Chicken & Lime Skewers

Tempura King Prawn

Butternut Squash Arancini (v)

Smoked Haddock Arancini

Chicken Satay Skewers

Mini Fish & Chips (GF)

Mini Steak Pie

Mini Prawn Cocktail (GF)

Selection of Bite Size Quiche (v)

Lamb Kofta

Choose 4 - £5 + VAT Per Person

Choose 5 - £6 + VAT Per Person



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Evening Options

Filled Rolls

Rolls & Sausage

Rolls & Bacon

Rolls & Potato Scone

£3 + VAT Per Roll

(Which includes the provision of paper plates, napkins & sauces)

Finger Buffet

Mixed Sandwiches & Wraps (Some GF) (Some ve)

Homemade Sausage Rolls

Chicken Pakora (GF)

Vegetable Pakora (v) (GF)

Mini Vegetable Spring Rolls (v)

Selection of dipping sauces

£7 + VAT Per Person

(Which includes the provision of paper plates, napkins & sauces)

Pizza Stall (Outdoor Space Required)

Our wood fired pizza oven with freshly
cooked 10-inch pizzas for your guests!

They can select their toppings from the list below &
watch the pizza cook in front of their very eyes!

Margherita (v) (ve available)

Pepperoni

Cajun Spiced Chicken

Mixed Peppers, Mushrooms, Red Onion (v)

50 Pizzas £450 + VAT • 100 Pizzas £800 + VAT

(Which includes the provision of pizza boxes, napkins & sauces)

Loaded Mac 'n' Cheese

Choose three of our speciality Mac's from the list below:

Three Cheese Macaroni

Bacon, Crispy Onions & BBQ Sauce

Chorizo, Jalapeños & Hot Sauce

Salt & Chilli Chicken

Pulled Beef Brisket

£6.50 + VAT Per Roll

(Which includes the provision of paper plates, napkins & sauces)



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Evening Options

Loaded Fries

What better way to cure the munchies than some loaded fries!
With this evening option, guests can make up their own loaded fries with our selection of toppings, see below:

**Salt & Chilli Shredded Chicken, Diced Peppers,
Onions, Fresh Chillies, Katsu Curry Sauce
Crispy Bacon & Cheddar Cheese Sauce
Haggis, Crispy Onions, Peppercorn Sauce**
£6.50 + VAT Per Person

Pies

A selection of homemade mini pies for your guests.

Please choose four of the following fillings:

**Scotch; Macaroni & Cheese (v); Chicken Tikka; Haggis with Peppercorn Sauce
Steak; South Indian Garlic Chilli Chicken;
Doner; Salt & Chilli Chicken with Katsu Curry Sauce;
Chicken with Bacon; Sweet Potato & Mushroom (ve)**

£4 + VAT Per Person

Taco Station

Bring a bit of Mexican spirit to your special day with our taco station.

Soft shell tacos with the following toppings, available for
your guests to make up their own creation:

**Crispy Shredded Beef
Mexican Style Chicken
Vegetable Chilli (v)**

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**Pico de Gallo
Sour Cream
Cheddar Cheese
Guacamole**

**Salad Bar: Shredded Gem Lettuce;
Red Onion, Coriander**

£7.50 + VAT



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BBQ Menu

Menu A

Gourmet Beef Burger

6oz Scottish Beef Burger topped with caramelised onions & cheddar cheese, served in a gourmet bun with salad & mayo

Bratwurst Sausage – jumbo German style sausage with fried onions, American mustard & tomato ketchup in a soft finger roll

Moving Mountains Burger (vegan) – with sautéed onions & vegan mayonnaise. Served in a bun with salad

Cajun Spiced Chicken Burger

Breast of chicken marinated in Cajun spices, grilled & served on a brioche bun with lettuce tomato & fresh salsa

Haloumi & Vegetable Kebab (v)

Haloumi cheese, cherry tomatoes, red onion, zucchini, paprika, oregano & fresh lemon juice

Sides

Baby potato & grain mustard salad

Coleslaw

Classic seasonal tossed salad

Price Per Person £17 + VAT

This includes the provision of our gazebo to serve from, waiting staff & chef as required, paper plates, napkins & condiments



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BBQ Menu

Menu B

Gourmet Beef Burger

6oz Scottish Beef Burger topped with caramelised onions & cheddar cheese, served in a gourmet bun with salad & mayo

Bratwurst Sausage

Jumbo German style sausage with fried onions, American mustard & tomato ketchup in a soft finger roll

Cajun Spiced Chicken Burger

Breast of chicken marinated in Cajun spices, grilled & served on a brioche bun with lettuce tomato & fresh salsa

King Prawn & Monkfish Kebab

Skewered king prawns, monkfish & peppers, with a squeeze of fresh lemon juice

Salt 'n' Chilli Ribs

Slow roasted pork ribs in our own salt & chilli seasoning finished on the BBQ

Moving Mountains Burger (vegan)

with sautéed onions & vegan mayonnaise. Served in a bun with salad

Haloumi & Vegetable Kebab (v)

Haloumi cheese, cherry tomatoes, red onion, zucchini, paprika, oregano & fresh lemon juice

Sides

Grilled corn on the cob with a chilli butter

Coleslaw

Baby potato & grain mustard salad

Classic seasonal tossed salad

Price Per Person £19 + VAT

This includes the provision of our gazebo to serve from, waiting staff & chef as required, paper plates, napkins & condiments



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BBQ Menu

Hog Roast

Full or Half Porker slow roasted on our hog roast machine & hand carved by our Chef for your guests. Served with the following:

Brioche Rolls
Apple Sauce
Sage & Onion Stuffing
Crispy Crackling

Vegetarians?

Don't worry, we will also bring along some of our BBQ pulled Jackfruit which is suitable for both vegetarians & vegans!

Salads & Sides

Coleslaw
Baby potato & grain mustard salad
Classic seasonal tossed salad
Mac 'n' Cheese

Whole Hog (Up to 100 Guests) £1200 + VAT

Prices available on request for numbers greater than 100

This includes the provision of our gazebo to serve from,
waiting staff & chef as required, paper plates, napkins & condiments



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Optional Extras

As well as food we have a range of extras which can really make your party stand out from the crowd. We have a member of our team dedicated to party planning & decorations. Below is a sample list of some of our services. Please don't hesitate to get in touch for more information or to request a call back from Gemma, our decorations expert.

Table Linen
Table Runners
Chair Cover & Sash (selection of colours & fabrics available)
Selection of Table Centre Piece Hire
DJ Package
Candy Cart Hire
Starlight Backdrop
Top Table and Cake Table Skirt
Starlight Dance Floor
Slush Machine
Gobo Light Projector
Cocktail Machine
Draught Beer Machine with Keg
Mobile Bar Hire – Please enquire for more information
Wedding Printing Package (Place Names, Table Plan, Welcome Board etc.)

Prices available on request



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