



Tockington Park

Wedding Menus and Information

Sample menus

Delicious food, sensational service



CALL US ON: 0117 330 8189
EMAIL US AT: EVENTS@KATESKITCHENBRISTOL.CO.UK



Your journey with Kate's Kitchen



DO YOU NEED MORE HELP?
SCHEDULE A CALL



events@kateskitchenbristol.co.uk



*"Wow what a day, the food was sensational
from start to finish. Can't thank you enough!!"*

**-IMOGEN & JOE,
WEDDING**

Canapes package- for drinks reception

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months, we can adapt the menu to change to the seasons

Vegetable bhaji scotch egg - v
Mini Yorkshire, honey & mustard pork belly, apple sauce
Coconut chilli chicken bites, house katsu mayonnaise – gf, df
Crostini, anchovy and white bean pate, chilli sauce
Cheddar biscuit, marmite cream cheese, chives - v
Rosemary scone, goats cheese cream, pickled chilli - v
Godminster cheddar tartlet, red onion jam– v
Pea falafel, harissa dip - vg, gf
Rosemary polenta cake, truffle cream cheese, pickled red onion – v, gf
Crostini, smoked paprika hummus, salsa verde - vg, can be gf



Small Plates Menu

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months we can adapt the menu to change to the seasons

Rolling service

Seared halloumi, polenta, sweet & sour peppers –v, gf
Balsamic, maple & herb roasted potatoes – vg, gf
Caponata with burnt aubergine, pine nuts, basil – vg, gf
Marinated chilli and herb feta, olive, sundried tomato pesto – v, gf
Whipped goats cheese, roasted and pickled beetroot, hazelnut – v, gf
Crisp buffalo chicken thighs, blue cheese dressing, chicory, gf
Roast white fish, chorizo, white beans, chimichurri – df, gf

Desserts (canape size) – choose 3

Pimm's jelly pots - gf
Almond sponge, cherries, mascarpone cream, meringue - gf
Triple chocolate slice, smoked sea salt
Burnt Basque goats' cheesecake, membrillo & crackers



Grazing station

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months we can adapt the menu to change to the seasons

Bowls of -

Rolled roasted stuffed chicken, spinach, ricotta and red pepper - gf

British charcuterie, chutneys, pickles, breads

Roast aubergine, coconut tahini yoghurt, chimichurri, crispy chickpeas- vg, gf

~

Summer salad with green goddess dressing- vg, gf

Roasted potato salad, salsa verde, caper & olive- vg, gf

Caponata style orzo salad- vg

Classic Greek salad - gf

Grazing canape desserts – choose three desserts

Summer berry almond frangipane, vanilla cream

Chocolate chip brownie, seasonal berry & vanilla topping- vg, gf

White chocolate cheesecake, lemon & lime curd, berries

Brown butter & pistachio sponge, mascarpone vanilla cream, summer fruits - gf



BBQ Menu

All prices are price per person inclusive of VAT, staff, cutlery, crockery and linen napkin hire.

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months we can adapt the menu to change to the seasons

Meat Menu main course - choose 2

Jerk marinated chicken thigh, charred pineapple salsa - gf

Lamb kofta, tahini yoghurt - gf

Greek marinated pork belly, tzatziki – gf

Veggie/Vegan Menu main course – choose 2

BBQ miso aubergine, teriyaki - vg

Portobello mushroom, blue cheese, smoky tomato ketchup – v, gf, can be vg

Greek marinated halloumi, tzatziki – v, gf

Served in Hobbs house seeded bun with tomato, onion, crunchy lettuce, house mustard mayo and ketchup

Sides

Fennel, orange, pumpkin seed and mint slaw – vg, gf

Classic Greek salad – v, gf

Potato, spring onion, sundried tomato & chimichurri- vg, gf

Local green leaves - vg, gf

Desserts– choose 2

Boozy dark chocolate and cherry cheesecake

Citrus and almond polenta cake - gf

Chocolate chip berry brownie - vg, gf

Meringue, elderflower cream, berries and berry coulis, mint - gf

Brown butter & pistachio sponge, fresh vanilla icing

Passion fruit curd fool, orange short bread

“We just wanted to email to say a massive thank you for all of your hard work on Saturday at our wedding; we couldn't have been happier with the food, it tasted even better than we remembered! Lots of guests commented on how tasty everything was, please pass on our thanks to all of your team for helping to make our day so special.”

-EMILY & SEAN





“Myself and Matt just wanted to say
a huge thank you for the food and all
your work on Saturday. Lots of
people have said to us it was the best
wedding food they've ever had!”

**-ALICE & MATT,
WEDDING**

Sharing Feast Menu

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months, we can adapt the menu to change to the seasons

Mezze starter

Smoked red pepper hummus, lemon & mint roast courgette,
Miso & sesame glazed heritage carrots, babaganoush,
Heritage tomato, basil and olive salad, breads

Mains - Choose 2 - served hot

Roast aubergine, caponata, pine nuts, basil -gf, vg
Caramelised cauliflower, chickpea, pickled onions, tahini sauce – vg, gf
Baked goats cheese puff pastry, ratatouille, pesto dressing- v
Spiced roast seasonal fish, butter chicken sauce, crispy onion
Slow roast lamb, roasted pepper, chimichurri- gf
Roast white fish, roasted fennel and shallot, herb oil, burnt lemon - gf
Hot honey and chilli crispy chicken thighs, chorizo bravas sauce - gf

Served with

Seasonal panzanella salad- vg
Confit garlic roasted new potatoes with lemon, caper and herbs- vg, gf
Bowls of local organic salad leaves, herb dressing – vg, gf

Dessert - table feast or plated

Pavlova with seasonal fruit curd, fresh vanilla whipped cream, berries, mint - gf
Brown butter cherry chocolate blondie with crème fraiche & coulis



Sit Down Menu

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months we can adapt the menu to change to the seasons

Starters - Choose 2

Goats cheese, marinated charred courgette, pickled courgette ribbons, salsa verde -gf
Glazed sticky maple carrots, carrot top pesto, crispy chickpeas, sumac -vg gf
Golden hummus, Greek salad, fried pitta -vg
White beans, blistered tomatoes, aioli -vg
Chicken, charred broccoli, romesco, spicy almonds - gf
Mackerel pate nicoise
Pork and pistachio, pickle relish, chicory salad, focaccia

Mains - Choose 2

Lemon and seasonal greens bean-otto, green pesto, pine nuts, pickled shallot -gf, v can be vegan
Roasted beetroot & baron bigod puff pastry, pickled beetroot, mint & orange salad.
Halloumi, ratatouille, hassle back potato, basil -gf
Roast cauliflower, smoky tomato sauce, chickpea, pickled onions, tahini sauce – vg, gf
Slow roasted lamb, red pepper, date and Somerset made nduja chutney, colcannon, cavolo, – gf
Roast white fish, patatas bravas, chorizo, aioli – gf
Chicken, marinara sauce, old Winchester dauphinoise, basil oil – gf
Pork belly, confit garlic mash, caramelized apples, tenderstem, mustard sauce - gf
~
Served with seasonal greens, roasted carrots
Breadbasket, flavoured butter

Dessert -Choose 2

Seasonal fruit almond bakewell, malt cream
Passion fruit & fresh berry eton mess, fresh vanilla clotted cream, mint -gf
Chocolate mousse, salted caramel whiskey sauce, hazelnuts, cherry – gf
Custard cream biscuit hearts, seasonal fruit fool
Citrus cheesecake, white chocolate and berry
Salted caramel dark chocolate delice, passion fruit, coconut yogurt – vg, gf



Evening Buffet Options

- includes staff to serve and biocane plates & recycled napkins.

Local cheeseboard with homemade chutney, fruits, crackers and local breads
with Somerset charcuterie
Cheese & tomato "pizza" focaccia slice
Dirty wedges
Mac n cheese station
Chicken shawarma flatbreads
Evening finger buffets



*"Food was incredible and every single guest has made a comment about how nice the food was and how generous the portions were!
Staff were accommodating, kind and helpful throughout the process and the day. Sally was incredible and checked in with us across the day. It was just all so so good we couldn't be happier."*

-SOPHIE & DAN



"You and your team absolutely nailed it for our special day on Saturday! The food was out of this world and was such a huge part of making our day better than we could ever have imagined. We both had so many comments throughout the day from our guests about how much they were enjoying it, how good everything looked and all of the amazing flavours! - even from that one uncle with all of his 'specific' dietary requirements!!...." A special thank you to you for looking out for Ali and I from the moment we arrived. I can't tell you how much it helped with keeping us both going through the day. I'm still not quite sure how you managed to do that, as well as running everything behind the scenes."

**-ALI & ANDY,
WEDDING**

Frequently Asked Questions

What are my next steps, and how do I secure the date?

Your next steps would be to contact us directly to book in a telephone meeting with Sally, our Wedding & Events Manager. During the call, you can discuss the details for your day and Sally can create a bespoke proposal and quote for you. Once you've had a look through your proposal and you're happy to move forward, we can send across our wedding terms & conditions to complete and return, along with deposit to secure the date in our diary.

Can I taste the menus before the day?

Yes of course! Our menu tastings are designed for the happy couple. There will be a supplement cost – please ask for our menu tasting booking form for full costings.

Can I change one of the packages or personalise flavours?

Our menus can be tailored to suit your tastes, and can be discussed during your initial call with Sally, our Wedding & Events Manager or during your menu tasting with us.

Can you accommodate dietary restrictions and allergies?

If you and your guests can let us know of any dietary requirements, we can ensure suitable alternatives are provided, and if needed any dishes can be labelled with our allergen cards.

What is your cancellation/ rescheduling policy in case of unforeseen circumstances?

We understand that sometimes things go wrong during planning, please let us know of any changes as soon as possible. All cancellations must be made in writing, please note the deposit is non-refundable. If your wedding is cancelled less than 6 weeks prior to the date, you will be charged in full.

Do you offer wedding cakes and cake cutting as part of your wedding packages?

Whilst we can provide some delicious desserts for your wedding, we do not provide wedding or occasion cakes- but ask us for some recommendations, there are some fantastic bakers in Bristol.

Do you cater for intimate weddings?

We do cater for smaller intimate wedding- please contact us for more information.

Do you provide serving staff for the wedding reception?

Our wedding packages include staffing as standard, and they are available to assist with setting up our kit, serving guests and clearing down at the end of the day. The number of staff needed for your wedding varies, and is dependant on your chosen menu, their duties during the day and the final number of guests.

How do you handle setup and breakdown of catering equipment ?

Our suppliers will usually deliver our kit to your wedding venue the day before your wedding, including any cutlery, crockery, and linen hire as required.

Our staff will arrive in plenty of time before your guests arrive to ensure we are set up and ready for service.

Can I see photos of your catering?

We regularly update our social media with photographs from our weddings & events- check out our [Instagram page](#) for more.

Do you provide meal options for children?

We can provide options for children as part of your wedding reception- please contact us for more information.

Got more questions? Send us an email at events@kateskitchenbristol.co.uk



Founded by Kate Ploughman in 2007, Kate's Kitchen is Bristol's go-to catering company for office lunch catering.

Kate's Kitchen has grown from our love of food and our belief that we can offer healthy, seasonal and well-balanced menus.

Whether you need 6 meals or 500, if you're having an employee celebration or a large corporate event we can make sure that it is on time and delicious.

From office catering, corporate dinners, conferences, meetings, platters, mezzes, BBQs for staff and launch and press parties. We provide outstanding food for businesses and venues across Bristol and the South West.

"Kate is a superb caterer with inventive menus, excellent quality products and stellar service. She's been delivering top flight business catering for years and I cannot recommend her highly enough!"

-DAN C



KATE
OWNER



EMMA
OPERATIONS MANAGER

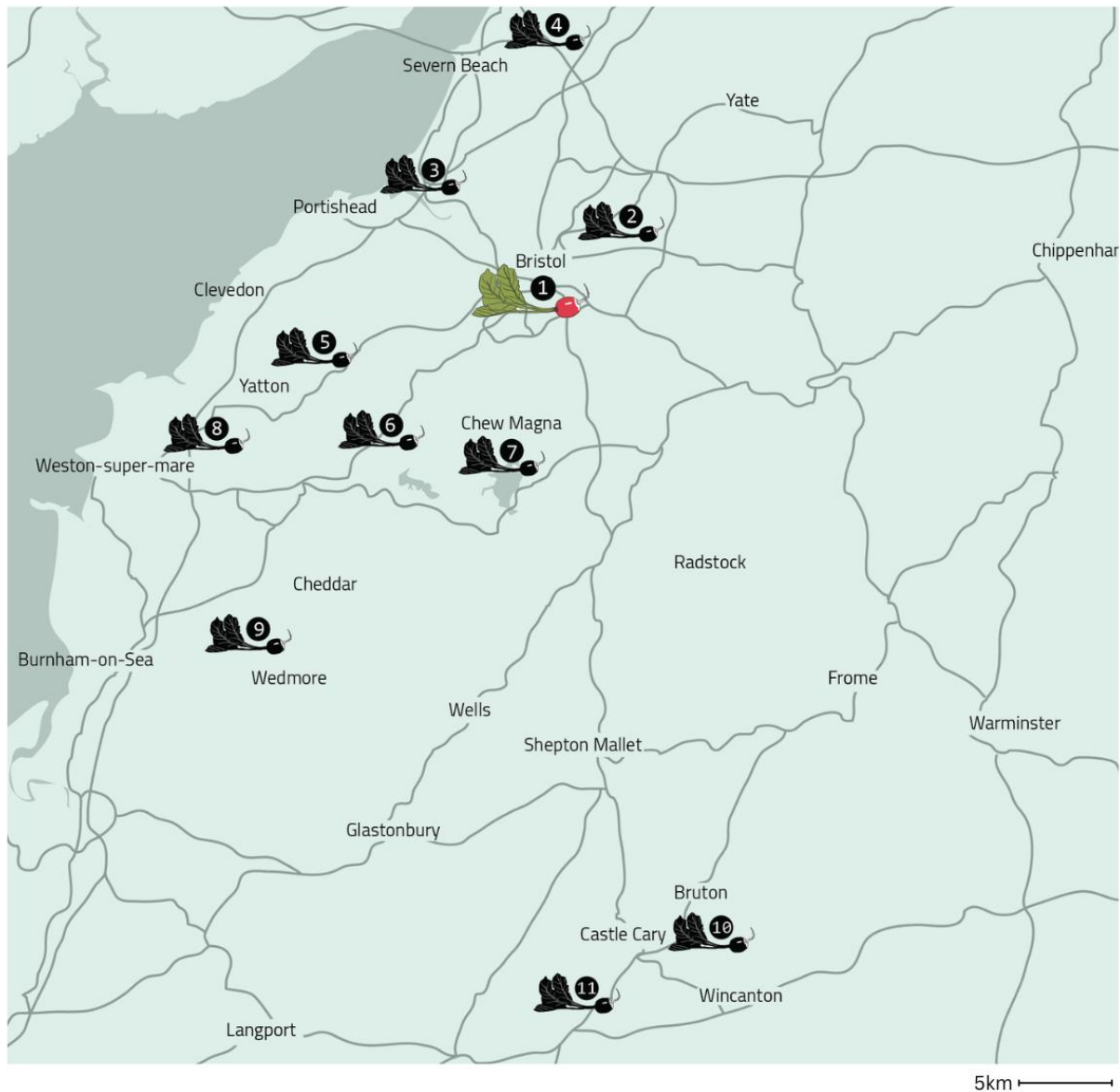


CHRIS
HEAD CHEF



SALLY
WEDDINGS & EVENTS
MANAGER

Our Suppliers



1. Kate's Kitchen, Bedminster
Hugo's Greengrocer, Bedminster
Shoot farm, St Phillips - *Micro herbs & shoots*
Float mylk - *Organic Oat milk*
Abunoor, Lawrence Hill - *Middle eastern bakery*
Proper Bread Bakery, Montpelier
2. Essential Trading, Fishponds
3. Extract Coffee, Avonmouth
4. Origin Butchers, Olveston
5. Conscious foods, Claverham
6. Lye Cross Farm, Lye Cross - *Cheese & Dairy supplier*
7. Community Farm, Chew Magna - *Organic local fruit & veg*
8. Bradley's Juice, Hewish - *Locally produced Apple juice & Soft drinks*
9. The Valley Smokehouse, Axbridge - *Cold & Hot smoked food supplier*
10. Bruton Dairy, Bruton - *Organic milk & dairy supplier*
11. Longman's Cheese, North Barrow - *Cheese & Dairy supplier*



Kate's Kitchen strives to have a positive impact on our environment.

[CLICK TO FIND OUT MORE](#)



CALL US ON: [0117 330 8189](tel:01173308189)
EMAIL US AT: EVENTS@KATESKITCHENBRISTOL.CO.UK

