



WEDDINGS

IT'S YOUR BIG DAY

Planning a wedding is a daunting task. There is so much to think about and one of the major aspects of the day is the food.

We at Kings Catering offer a bespoke planning service and we are able to tailor make your wedding to meet with your own personal requirements and personalities.

In our experience there are **no** set menus and there is **no** set format.
Each Wedding **is** different, because no two couples are the same.

We have put together some menu ideas for your perusal. Ideas based on weddings we have done in the past and our experience gained over the last twenty years prove invaluable when helping you plan your big day.

We have also tried to keep the whole process simple. We have priced our menus, knowing a guide price can help you decide what is within your budget. Of course, our menus are not 'set in stone' and we can arrange a meeting to discuss options.

All our menu prices include:

White Table Linen (Afternoon Tea Menu excepted)
White Linen Napkins (Afternoon Tea Menu excepted)
All necessary Crockery and Cutlery
Waiting Staff to serve food
VAT @ 20%

VENUE

Depending on the venue and the menu chosen there may be additional costs for large equipment:

A Marquee Venue the following equipment is usually required:

Two Six Burner Ovens, Two Bottles of Calor Gas, One Hot Cupboard and delivery and collection charge to and from the venue.

A Village Hall Venue may have some equipment installed and a quote for any additional equipment can be given after we have carried out a site visit, additional costs will depend on the menu chosen and what equipment is in situ.

Other Venues will need a site visit to assess the requirements.

WINE AND BAR SERVICE

We can help with Wine and Bar Service. We can either recommend a company who will come in and supply full service options based on your requirements.

Or we can hire glassware on your behalf and supply staff to serve your own drinks. If you serve your own drinks and make no charge to your guests you will not need a licence. If you wish to serve your own drinks and make a charge to help with wedding costs you will need a temporary licence. There is a small charge and is obtainable on line. This is called a TEN Licence, a copy of the licence will need to be displayed near the bar area.



PLANNING YOUR WEDDING RECEPTION

The first thing you need to do is to plan what you need to serve to your guests during the day.

A Formal Wedding Reception is traditionally as follows:

1. Bride and Groom arrive at the Venue to receive their guests, guests then go through to the area where the reception drink is to be served. Canapes may be served with the drinks if required.
Parents of the Bride and Groom along with the Chief Bridesmaid and Best Man may also be included in the receiving line.
2. The Drinks Reception usually lasts around one and a half to two hours, giving time to mingle with the guests and for the photographer to take any photographs.
The Drinks Reception can be as long as you wish, bear in mind how much drink you would have to serve if it is longer than two hours, also guests may be hungry, depends on the time of the ceremony.
3. First Call for the Wedding Breakfast is made, followed by a Second Call five minutes later.
When all guests are seated if applicable the Grace is said by a nominated guest and then the meal is served followed by other formalities.

The usual format of service is:

Starter served

Main Course served

Pudding served

Pudding cleared

Cake Cutting Ceremony

Coffee and Toast Drink served

Wedding Cake served

Followed by the Speeches:

Father of the Bride

The Groom

The Best Man

The 'rule of thumb' is each speech should be no more than seven minutes long. A speech that goes on and on can be a bit daunting for the guests, especially if there are children in the audience.

Of course if you do not wish to follow the Formal Wedding format, we can help plan your wedding to be as informal as you want it to be. Each Bride and Groom may have their own ideas and we are more than happy to accommodate any requests. Also, there may be traditions to incorporate into a Wedding Reception; recently we helped with a Chinese Tea Ceremony.

You may also require an Evening Buffet; again the Menus we have included reflect the food we have served at recent Weddings.

There are many ideas and trends that become popular for different Wedding seasons, if we have not included a particular format in to our Menus, please let us know and we will try and accommodate your ideas.



WEDDING MENUS - CANAPE

MEAT BASED CANAPE

Mini Yorkshire Pudding, Roast Beef, Horseradish Sauce
Mini locally made Sausages with Yorkshire Chutney
Mini Cheese Burgers, Tomato Relish
Mini Hot Dogs, Tomato Ketchup and Sweet Mustard
Thai Chicken Salad
Szechuan Chicken with Chilli Jam
Duck and Coriander Tartlet
Mini Chicken Satay, Peanut Dipping Sauce
Lamb Kofta, Mint Yoghurt Dip
Asparagus wrapped in Parma Ham

FISH BASED CANAPE

Whole Tail Whitby Scampi with Tartare Sauce
Mini Fish 'n' Chips
Mini Prawn Cocktail
Scallops wrapped in Parma Ham
Blini, Cream Cheese and Smoked Salmon
King Prawn marinated and cooked in Sweet Chilli Sauce
Mini Thai Fish Cakes, Plum dipping Sauce

VEGETARIAN CANAPE

Homemade Leek Scone, Onion Marmalade, Yorkshire Blue Cheese
Goats Cheese and Tomato Tartlet
Mini Tri-Colour Caprese Kebab
Ratatouille and Olive Tartlet
Baked Camembert with Mini Bread sticks for Dipping
Shot Glass, Gazpacho
Pumpernickel, Tapenade, Ricotta, Sun Blush Tomato

COSTS

Choice of Three Canape per person - £7.20
Choice of Five Canapes per person - £12.00
Each Additional Canape - £2.40
Or a balanced selection of Chef's Canape
At lease forty per platter - £79.95



WEDDING BREAKFAST

SELECTING YOUR BESPOKE MENU

From the Menus below, please choose:

one Soup or Starter, one Main Course and one Pudding
to create your own bespoke Menu.

The price of your chosen Menu is determined by the cost of the Main Course.

All Soups and Starters are served with locally Baked Breads and Butter

All Main Courses are served with Chef's selection of
Potatoes and Seasonal Vegetables which are served 'family style'

Freshly brewed 'Taylors of Harrogate' Coffee and Teas with
Chocolate Mints is complimentary with your chosen Menu.

We advise you to follow a set meal. However, if you want to offer your guests a choice on each course we will price your chosen Menu for you. There will be a price increase of 20% for this option and choices will need to be collected by you in advance. A kitchen call sheet will be required and choices printed on to each place card. We will advise on how to do this.

SPECIAL DIETS

We will cater of any Vegetarian Guests as a matter of course. You can either leave the choice to our chef, or choose specific items from the Vegetarian sections of the Menu. If any of your Guests have specific dietary requirements, please let us know and we will provide something appropriate.

INGREDIENTS

Ian King uses only the finest quality ingredients, produced in Yorkshire with minimum food miles where possible, a list of local producers and suppliers is available. Some products have to be sourced further afield, where British produce is used, some items do come from the Continental Markets.

GENETICALLY MODIFIED FOODS POLICY

It is our policy to avoid the use of genetically modified foods as far as we are able.

ALLERGIES

Some of the dishes on these Menus contain Allergens.
If you or any of your Guests have any allergies, please discuss this with us.

THEMED MENUS

In the past, we have catered for some interesting Themed Menus.
We are happy to research and develop Menu's to suit your requirements.
For example: Thai, Caribbean, Mexican, Scottish, German, Spanish and Italian, to name a few.



WEDDING MENUS - WEDDING BREAKFAST

SOUPS AND STARTERS

Roast Plum and Tomato Soup [v]

Plum Tomatoes Roasted with Garlic and Balsamic Vinegar pureed with Basil

Leek and Potato Soup [v]

Potatoes and Leeks pureed, finished with Cream and Crispy Leek Garnish

Parsnip and Blue Cheese Soup [v]

Parsnips and Yorkshire Blue Cheese pureed, finished with cream and Vegetable Crisps

Pea and Mint Soup [v]

Peas and Fresh Mint pureed, finished with Cream

Chicken and Pork Terrine with Apricots

Served with a Cranberry and Port Sauce

Warm Asparagus and Tomato Tart [v]

Served on a bed of Rocket Leaves with Balsamic Dressing

Thai Spiced Fish Cakes

Beansprout, Noodle and Coriander Salad, Sweet Chilli Dressing

Bang Bang Chicken

Chicken baked in a Peanut Sauce sliced and served cold on an Oriental style salad

Smoked Salmon Parcel

Filled with Prawns and Crayfish, Marie Rose Sauce

Antipasti

A selection of Parma Ham, Salamis, Italian Cheese, Olives, Sun Blush Tomatoes and marinated Vegetables

Homemade Savoury Cheesecake [v]

Cream Cheese, Wensleydale and Ricotta with Tarragon baked on crushed Oatcakes finished with Caramelised Onion Chutney

Chicken Salad Veronique

Sliced Chicken Breast with fresh Tarragon, Green Grapes combined with Crème Fraiche and Mayonnaise

Caprese Salad [v]

Mozzarella, Plum Tomatoes, Fresh Basil with a Balsamic Dressing
Can be enhanced with Fresh Figs and Black Olives

Tuna Salad Nicoise

Mixed Leaf, Boiled Egg, New Potatoes, Red Onions, Cucumber, Fine Beans and Tomatoes,
Tuna with a French Vinaigrette dressing

Melon and Sorbet

Seasonal Melon with Seasonal Berries and a Lemon Sorbet

Pear and Yorkshire Blue Cheese Tart [v]

Shortcrust Pastry Tart filled with Onion Marmalade, sliced Pears topped off with Yorkshire Blue Cheese



MAIN COURSE

Sausage and Mash - £35.00

Butcher Pork and Leek Sausages with Red Onion Mash with Onion Gravy

Pork Belly - £35.00

Slow cooked Pork Belly finished with a Scrumpy Cider Apple sauce

Duck Confit - £36.00

Slow cooked Duck Leg to ensure tenderness, finished in a hot oven, with a Blackberry and Red wine Sauce

Pan Fried Chicken Breast - £36.00

Chicken Breast pan fried with a White Wine, Cream and fresh Tarragon Sauce

Homemade Beef Casserole - £36.00

Yorkshire Beef and Mushrooms marinated and cooked in Yorkshire Ale topped with a homemade Horseradish Scone

Turkey Escalope - £36.00

Escalope of Turkey rolled and Stuffed with Sausage Meat and fresh Thyme wrapped in Bacon and finished with a Cream and Sage Sauce

Stuffed Chicken Breast - £37.00

Chicken Breast stuffed with Chorizo and Sun Blush Tomato, wrapped in Parma Ham finished with a Tomato and Blackberry Sauce

Beef Olive - £39.00

Escalope of Local Beef stuffed with diced Mushrooms, Onions, Parsley and fresh Breadcrumbs braised in a Red Wine Sauce

Daube of Beef - £39.00

A slice of Feather Blade Beef braised slowly in Red Wine served on Mustard Mash

Shoulder of Lamb - £39.00

A Portion of Boned Out Shoulder of Local Lamb braised with Red Currant Jelly

Rump of Yorkshire Lamb - £39.00

Rump of Lamb served on a Rosti Potato finished with a Red Wine Sauce

Oven Baked Cod - £39.00

Oven Baked Cod served on a Pea Risotto finished with a Saffron Cream Sauce

Roast Yorkshire Beef - £41.00

Roast Rib Eye of Beef with homemade Yorkshire Pudding with a Red Wine Gravy with an accompaniment of Horseradish Sauce

Fillet of Yorkshire Beef en Croute - £45.00

Prime Beef Fillet with a Mushroom Duxelle served on a Puff Pastry Disc topped with Puff Pastry and served with a Red Wine Sauce

Loin of Yorkshire Lamb - £45.50

Herb Crusted Loin of Lamb served on a bed of Spring Cabbage with a Redcurrant and Red Wine Sauce

Fillet of Beef Rossini - £46.50

Beef Fillet topped with Duck Foie Gras served with a Red Wine Sauce



PUDDING

Sticky Toffee Pudding

Homemade Sticky Toffee Pudding served with a Sticky Toffee Sauce garnished with Fresh Figs

Chocolate Profiteroles

Homemade Profiteroles served with a warm Chocolate Sauce, dusted with Cocoa

Classic Lemon Tart

Homemade Lemon Tart, Raspberry Coulis, Fresh Fruits, dusted with Icing Sugar

Toffee and Banana Crumble

Shortcrust Pastry Tart filled with Toffee and Bananas topped with Crumble and served with a Vanilla Custard

Pavlova

Homemade Meringue Nest filled with Whipped Cream topped with Raspberries finished with a Raspberry Coulis

Cheesecake

Homemade White Chocolate Cheesecake topped with fresh Raspberries finished with a Raspberry Coulis

Crème Brulee

Homemade Crème Brulee served with Homemade Shortbread Biscuits

Chocolate Brownie

Homemade Chocolate Brownie served with warm Chocolate Sauce dusted with Cocoa

Chocolate Pot

Homemade Chocolate Pot served with Cinnamon Dipping Biscuits

Summer Berry Tart

Shortcrust Pastry Tart filled with Crème Anglais topped with seasonal Berries dusted with Icing Sugar

Chocolate Roulade

Homemade Chocolate Roulade filled with Chocolate Ganash and whipped Cream finished with Raspberry Coulis, dusted with Icing Sugar

Chocolate Puddings – Supplement £2.00

White Chocolate Cheesecake, Chocolate Brownie, Chocolate Ice Cream

Fruit Puddings – Supplement £2.00

Lemon Tart, Raspberry Pavlova, Strawberry Ice Cream



MAIN COURSE – VEGETARIAN

Money Bags

Filo Pastry filled with Sautéed Mushrooms finished with a Cream and White Wine Sauce

Asparagus Pithivier

Puff Pastry filled with Fresh Asparagus, Crème Fraiche and Swaledale Cheese finished with a Cream and White Wine Sauce

Savoury Bread and Butter Pudding

Roasted vegetables cooked into a Bread and Butter Pudding finished with a fresh Tomato Salsa

Mushroom Stroganoff

Mushrooms and Wild mushrooms cooked in a Cream, White Wine and Wholegrain Mustard Sauce served with Basmati Rice

Potato Cakes

Courgette and Potato Rosti Cakes enhanced with Mint topped with Feta Cheese finished with a fresh Green Salsa

Vegetable Olive

Roasted vegetables and fresh Basil wrapped in a Crepe, with a Tomato Sauce, topped with a Béchamel Sauce and grated Wensleydale Cheese finished with a mixed Salad

Risotto

Butternut Squash Risotto topped with Parmesan Shavings served with a Balsamic dressed Rocket Salad

Vegetable Casserole

Roast Vegetables in a Tomato Sauce topped with Homemade Sage Dumplings



WEDDING MENUS – EVENING BUFFET

Planning for an Evening Buffet can be difficult.

There are so many options to choose from, we could advise you to spend a lot of money on an Evening Buffet but in our experience 'Less is more'.

As a caterer we take pride in preparing our food and it is soul destroying to see a Buffet thrown away at the end of the night.

We have listed below the most popular options and prices we have catered in recent years. The curly sandwiches have been replaced with more interesting ideas!

CHEESE TOWER

Cheese Tower - Three Cheeses

Enough to serve up to 70 Guests - £250.00

Cheese Tower - Five Cheeses

Enough to serve up to 150 Guests - £475.00

Both Cheese Towers come presented on a wooden board garnished with Grapes, Celery and Fresh Figs, side dishes of Nuts, Dried Fruits and Chutney served with Savoury Biscuits and Butter, Disposable Plates, Knives and Napkins provided

BOWL FOOD

Served in Street Food Containers

Cost per person - £6.50

From a choice of:

Thai Green Chicken Curry with Sticky Rice
Chicken Tikka Masala with Basmati Rice
Boeuf Bourguignon on crushed Potatoes

Vegetarian options of:

Thai Red Vegetable Curry and Sticky Rice
Vegetable Korma with Basmati Rice
Mushroom Stroganoff with Buttered Noodles

CHOOSE ONE MEAT DISH AND ONE VEGETARIAN DISH

We will serve 75% meat and 25% vegetarian
Disposable Napkins and Cutlery provided



PORK PIE TOWER

Pork Pies in Various sizes to create a Tower

Enough to serve 100 guests - £220.00
Served with Chutney's and HP Sauce
We will present the Tower on a Board
Disposable Plates and Napkins provided

HAUTE DOGS

Various flavoured Sausages presented in a Soft Torpedo Bread Roll

Cost per person - £5.50
We will serve the Hot Dogs from Chafing Dishes along with
Suitable Sauces and Chutney's to compliment the Sausages
Disposable Plates and Napkins provided



WEDDING MENUS – AFTERNOON TEA

For a less formal Wedding Afternoon Tea service is becoming more popular, we have put together an Afternoon Tea Menu which is substantial enough to suit your entire Guest's.

We serve Afternoon Tea Food to your tables on Cake Stands and staff will serve Tea and Coffee and will offer 'top ups' throughout the service.

AFTERNOON TEA MENU

Finger sandwiches in white, Brown and Granary Bread Filled with:

Home Roast Ham and Tomato

Coronation Chicken

Free Range Egg Mayonnaise and Cress [v]

Grated Wensleydale and Yorkshire Chutney [v]

Smoked Salmon and Cream Cheese

'Voakes of Whixley' Pork Pie

Homemade Individual Vegetarian Quiche [v]

Mini Pork and Leek Sausages served warm

Mini Homemade Cheese Scone with Onion Marmalade and Blue Cheese [v]

Sesame Chicken served warm with a Mustard Mayo Dip

Mini Homemade Sultana Scone with Jam and Cream [v]

Mini Homemade Chocolate Éclair [v]

Mini Homemade Banoffee Pie [v]

Homemade Lemon Drizzle Cake [v]

Homemade Tea Brack [v]

'Taylors of Harrogate' Teas and Coffee

£25.00 per person

Cost includes:

Necessary Crockery and Cutlery

Quality Paper Napkins (Supplement for White Linen Napkins £1.00 each)

Waiting Staff

VAT @ 20%

White Linen Table Cloths are not included these are charged at £6.00 each including VAT