

Bradshaws

event catering

2025 Wedding Menus

The Hospitium

What is included in our prices

1. Canapés, when we supply all reception, meal and toast drinks
2. The provision of all crockery, cutlery, glassware and service equipment
3. Trained, uniformed staff to serve your meal and drinks
4. White linen tablecloths and white linen napkins
5. Use of our square or round cake stand and cake knife
6. The services of our Event Manager to act as an informal Master of Ceremonies
7. A fully stocked Cash Bar
8. Jugs of iced water on each table
9. Freshly brewed Tea and Coffee with Handmade Chocolates
10. Locally made Bread and Salted Yorkshire Butter

The price given for each Main Course includes any one Starter, plus any one Dessert

To calculate the total price for a three course meal, multiply the price of your chosen Main Course by the number of guests attending your event

All prices given are per person and exclusive of Vat

Menus

Choose four Canapes and one Starter
A Vegetarian/Vegan Starter should also be selected

Canapes

Homemade Gnocchi (ve)
mushroom, garlic

Chicken Teriyaki
sesame

Roast Beef with Horseradish
yorkshire pudding, watercress

Welsh Rarebit Toast (v)
caramelised onion chutney

Thai Style Tofu (ve)
sticky rice

Baby Cumberland Sausage
honey, mustard

Honey Roast Salmon
cucumber, lemon

Mini Cheddar and Corn Muffin (v)
chive

Home Smoked Salmon
dill, cream cheese

Semi Dried Cherry Tomato (v)
feta, tapenade

Key v vegetarian, ve vegan

Starters

Beetroot Cured Salmon
horseradish, tartare flavours

Somerset Brie (v)
filo, shallot, balsamic

Ham Hock and Parsley Terrine
pineapple salsa

Potato, White Onion and Garlic Soup (ve)
cheddar cheese scone

Gravadlax
cucumber, fennel, sweet mustard dressing

Twice Baked Cheddar Soufflé (v)
mustard, chive

Chicken Caesar Croquettes
romaine, parmesan

Homemade Falafel (ve)
cucumber, tahini, hummus

Roast Plum Tomato and Basil Soup (ve)
tomato and mozzarella focaccia

Beetroot and Baby Carrot Salad (ve)
Lentil, herb leaf, hazelnut

Locally Made Bread and Salted Yorkshire Butter

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Choose one Main Course plus a Plant Based option

Main Courses

Chicken wrapped in Pancetta £56.50
leek, pea, thyme

Free Range Chicken Breast £56.50
mini chicken and mushroom pie

Pork Fillet wrapped in Prosciutto £58.50
white bean, nduja

Sirloin of Yorkshire Beef £60.00
yorkshire pudding, caramelised onion

Fillet of Beef £64.00
oxtail, salsa verde

Slow Braised Shin of Beef £57.00
cheek, bacon, mushroom

Charred Lamb Rump £58.50
tomato, lemon, olive

Canon of Lamb £64.00
spinach, garlic, mint

Slow Roast Shoulder of Lamb £57.00
pea, garlic, rosemary

Salmon en Croute £60.00
watercress, hollandaise

Plant Based Main Courses

Crispy Tofu £56.50
miso, mushroom, noodle

Spiced Vegetable Tagine £56.50
coriander, yoghurt, flatbread

Artichoke and Leek Tart £56.50
cream, spinach, tarragon

Choose one Dessert plus a Vegan/Gluten Free option

Desserts

Lemon Tart
raspberry, candied lemon

Sticky Toffee Pudding
butterscotch, vanilla ice cream

Classic Crème Brulee
shortbread

Spanish Custard Pot
orange, caramel

Apple Tarte Tatin
clotted cream ice cream, apple wafer

Rich Chocolate Torte
white chocolate, berries, cream

Traditional Ginger Sponge
caramel custard

Paris Brest
chocolate, almond

Vanilla Cheesecake
strawberry, mint

Double Chocolate Brownie
chocolate soil, orange

Vegan/Gluten Free Options

Sticky Toffee Pudding
caramel sauce, ice cream

Chocolate Brownie
chocolate sauce, ice cream

Tea and Coffee
handmade chocolates

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Yorkshire Cheese Platter £50.00 per table 8/10

Yorkshire Blue, Mature Wensleydale,
Fountains Gold Cheddar,
Fruit Chutney, Savoury Biscuits

Cheese Wedding Cake from £8.50 per person

An extensive list of British and Continental Cheeses
is available for your "Cheese Cake"

Children's Menu £25.00 per person

Starters

Garlic Bread (v)
cheese

Antipasti
cheese, ham, vegetables, apple

Mini Yorkshire Pudding
Gravy

Main Courses

Breaded Chicken Strips
fries, beans

Cheesy Pasta (v)
tomato sauce

Sausage
mash, peas

Desserts

Chocolate Brownie
chocolate sauce

Selection of Ice Cream

Sticky Toffee Pudding
butterscotch sauce

Evening Street Food £14.25 per person Choose one 'pair'

Mac, Cheese and Meatballs
Mac and Cheese (v)
garlic bread, caesar, slaw, crispy onions

Chicken Tikka Masala
Paneer Tikka Masala (v)
naan, pilau, bhaji, raita, mango

Pulled Pork Shoulder
Mushroom and Halloumi (v)
brioche, sweetcorn, slaw, bbq mayo, boston beans

Homemade Donner Kebab
Cumin Spiced Cauliflower (ve)
pitta, onion, pickles, salad, garlic mayo, chilli

Quarter Pounder
Spicy Bean Burger (v)
brioche, cheese, relish, tomato, potato salad

Loin of Pork
Grilled Celeriac Steak (ve)
bap, sausage, apple, seasoning, coleslaw, crackling

Chicken Shawarma
Falafel and Hummus (ve)
flatbread, tahini, onion, cucumber, zhoug, salad

Stonebaked Pizza
pepperoni, margarita (v), vegetable supreme (v)

Buffet £14.25 per person

Open Sandwiches, Pork Pie, Onion Bhaji (ve)
Chicken and Bacon Caesar, Homemade Pasties
Selection of Pizza

Sharing Platter £14.25 per person

Continental Meats and Cheeses (v), Olives,
Dried Tomatoes, Pepperonata,
Flavoured Oils, Bread Selection (ve)

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Sparkling and Champagne

Pure Prosecco Spumante, Veneto, Italy £32.50
Delightful Prosecco, fresh, fruity and full bodied

Jules Larose Blanc de Blanc, Brut NV, France £32.50
Refined, elegant and refreshing

Can Xa Cava Brut, Spain £35.00
Fresh and vibrant citrusy notes, orange peel and almonds to the finish

Louis Veillé Brut NV, France £42.50
Beautifully fresh and balanced, floral nose

Gardet Brut Tradition £45.00
White summer fruits, full-bodied, creamy and bold

White

Sauvignon Blanc, Finca el Picador, Chile £24.50
Crisp and fresh, light straw colour with green notes

Pure Pinot Grigio, Veneto, Italy £24.50
Expressive and dry with refreshing apple flavours

Chardonnay Pitchfork, Victoria, Australia £25.00
Easy drinking wine, soft, fruity and aromatic

Campo Nuevo, Principe de Viana, Spain £25.00
Medium bodied with aromatic spice

Wide River Chenin Blanc, South Africa £26.00
Light with lovely ripe, attractive rounded fruit

Kuraka Sauvignon Blanc, New Zealand £28.00
Bursting with flavours of gooseberry and citrus

Gavi I Risi, Giribaldi £37.00
Elegant, complex and deftly crisp dry

Rose

Pure Pinot Grigio Rosé, Veneto, Italy £25.00
Medium to dry, fruity notes of peach and apricot

Zinfandel Blush, Route 606, California £25.00
Sweetish rosé, rounded with aromas of strawberry

Red

Merlot, Finca el Picador, Chile £24.50
Deep red with ripe plum flavours

Shiraz, Pitchfork, Victoria, Australia £25.00
Easy drinking wine with warm and generous flavours

Pinot Noir, Lautarul, Cramele Recas, Romania £26.00
Classic everyday drinking wine. Soft and smooth

Kingklip Bay Pinotage, South Africa £26.00
Flavours of strawberry, banana, plum and cherry

Malbec, Pampas del Sur, Argentina £26.00
Deep raspberry, plum and bramble aromas

Rioja Vega Crianza, Rioja, Spain £28.50
Soft and fruity with plum and blackcurrant flavours

Fleurie Domaine Pardon, Beaujolais, France £32.00
Black fruits, cassis and blackberries

Other Drinks

Bucks Fizz (glass) £5.25
Sparkling Wine, Orange Juice

Kir Royale (glass) £8.50
Champagne, Crème de Cassis

Pimms (glass) £7.25

Peroni/Real Ale (bottle) £5.25

Orange/Apple Juice (litre) £6.25

Elderflower Presse (litre) £8.25

Raspberry and Cranberry Fizz (litre) £8.25

Mulled Wine (glass) £5.50

Aperol Spritz (glass) £7.25

Port (glass) £4.50

Important Information

Food and Drink

Choice Menus

Prices are based on one choice per course for all your guests. If however, you would like to give your guests a choice **prior** to your Wedding, this will incur the supplementary costs below

Main Course Only £4.50 per person – Any 2 choices plus a Plant Based option

Starter Only £3.50 per person – Any 2 choices plus a Vegetarian/Vegan option

Dessert Only £3.50 per person – 2 choices plus a Vegan option if required

Full Menu £9.00 per person

Please provide us with a detailed seating plan showing where people are sitting and their menu choices.

Vegetarians/Vegans

Our menus include both Vegetarian (v) and Vegan (ve) options. These must be ordered prior to the event. When a Meat/Fish starter is chosen, a Vegetarian/Vegan alternative starter should be selected. A Plant Based main course and Vegan dessert will be available where required

Food Allergies

In order to ensure that all of your guests enjoy our food we ask that you gain as much information as possible about any food allergies your guests may have. The 14 major allergens listed by the Food Standards Agency are: Celery, Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Tree Nuts, Peanuts, Sesame, Soya, Sulphur. We need to know prior to your event if any of your guests have any of these allergies.

Because of the nature of our business and the facilities available at our venues, we are able to cater for allergies, **not** likes and dislikes. A menu containing a full list of ingredients including allergens will be sent to you upon completion of your booking. Due to the methods used in our kitchen, **we cannot guarantee that any of our dishes are entirely free from traces of allergens**

Children's Menus

Children between the ages of 3 and 12 can be catered for with a half portion of the adult meal at half price. If you would prefer to offer younger guests a specific Children's Menu, please see our menu pack for details

Evening Food

All Evening Menus are designed to be eaten after an earlier Wedding Breakfast

Reception Drinks

We have a selection of drinks available for your Reception, allow 1½ – 2 glasses per person

Cash Bar

We can operate a fully stocked Cash Bar. Bar closing times vary depending on the day of the week and the venue. Feel free to ask for a copy of our up to date Cash Bar Price List, please note this is subject to alteration

Toasts

We suggest a glass of Sparkling Wine or Champagne to enjoy during speeches/toasts, 6 glasses per bottle

Table Wine

We recommend approximately ½ a bottle of wine per adult guest, usually an equal amount of red and white

Timings

Reception Drinks

We suggest you allow between 1 and 2 hours for your reception drinks and canapés. This will give you the opportunity to have some formal photographs prior to sitting down for your meal

Receiving Line

Some couples like the opportunity to formally greet their guests by having a receiving line. Please note that this can take between 30 minutes and 1 hour depending on the number of guests and should be considered when planning timings

Duration of Your Meal

A 3 Course Meal takes approximately 2 - 2¼ hours, including cutting of the Wedding Cake

Speeches

These take between 30 minutes and 1 hour, depending on how many speakers there are and how much they have to say! We strongly advise that speeches take place after the meal. We do not recommend having speeches before the meal, as it is hard to be certain how long they will last, and this may affect the quality of your food

Extras

Seating Plan, Name Cards and Menus

Please provide a seating plan for your chosen venue and we ask that you also forward a copy of this to ourselves 3 days before your Wedding Day. Your seating plan and name cards should be delivered to the venue on the morning of the Wedding, along with any favours, cameras, menu cards etc for the tables. Name cards should be arranged in table order with simple instructions so our staff can lay the tables appropriately

Flowers

Flowers should be delivered to the venue on the morning of the Wedding and our staff will be happy to place any simple arrangements on the tables. If your floral decorations are any more complex please liaise with your florist

Cake

We are unable to provide **Traditional** Wedding Cakes, for example fruit, sponge or cupcakes. However we are happy to cut up and portion your Wedding Cake for guests to enjoy with coffee or as part of an evening buffet. The cake should be delivered to the venue on the morning of the Wedding. We can supply a square or round cake stand on which to place the cake. If you require a more elaborate tiered stand, this should be organised with your cake supplier. We can also provide a cake knife at no extra charge

We can provide a Cheese Wedding Cake. Please find details of this in the Wedding Menu Pack. If you choose to source your own cheese, this will attract a charge of **£5.00** plus Vat per person. This is to cover staff costs, cutlery, crockery and for us to provide traditional accompaniments to go with your cheese

Conditions of Trading

Prices

Menu prices are per person, exclusive of vat and are calculated on a minimum of 40 guests attending

Parties of less than 40 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices, and wine prices may be amended to allow for any Government taxes and currency fluctuations

Menus

Whilst every effort is made to keep within the menu description we reserve the right to suggest alternatives should there be any major fluctuation in market prices or shortages in certain commodities

Wedding Event Planner Meeting

Approximately 9 months before your Wedding Day please contact us to arrange a meeting at our office. At this meeting we can discuss all requirements for the day in detail. We will then send you an Event Planner, which will contain all these details. If you wish to meet earlier, please feel free to contact us and this can be arranged

Final Details and Numbers

4 weeks prior to your Wedding, we ask that you provide us with final numbers (to the nearest 10) and any details not confirmed on the Event Planner. **14 days** before your Wedding, we will then send you a **Final Event Planner and ask that you confirm that all details are correct, and any changes, however small, are notified to us in writing as soon as possible.** A final number must be given not later than **3 working days** before the event. This number, or the actual number served on the day, (whichever is the greater) will be charged to your invoice

Circumstances Beyond our Control

We accept no liability for a breach of these terms and conditions caused by circumstances beyond our control. This will include (but not be limited to) industrial action, fire, flooding, adverse weather conditions, accidents, riots, civil unrest, war and pandemics. In the case of such events we will work with you to find a suitable alternative but if this does not prove possible we will terminate this contract and refund any monies paid to us by you

Customer Property

Bradshaws of York Ltd and its staff cannot be responsible for property belonging to guests. Whilst every effort is made to safeguard guests' property, we cannot accept liability for any loss or damage arising, however caused