

Bradshaws

event catering

2027 Wedding Menus

What is included in our prices

1. Canapés, when we supply all reception drinks, table wine 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 if required
7. A fully stocked pay bar – card only
8. Jugs of iced water on each table
9. Freshly brewed tea and coffee with handmade chocolates
10. Locally made bread and salted butter

**The price given for each main course includes any one starter plus a vegetarian/vegan option
and 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

Mini Yorkshire Pudding (gf)
beef, horseradish, watercress

Semi Dried Cherry Tomato Crostini (v, gf available)
mozzarella, pesto

Cumberland Sausage Pinwheel (gf available)
honey, mustard

Chicken Satay Skewer (gf)
peanut sauce, sesame

Mini Cheese & Corn Muffin (v)
cheddar, chives

Sweet Potato & Chick Pea 'Sausage Roll' (ve)
caramelised onion, harissa

Mini Fishcakes
chip shop style curry sauce

Home Smoked Salmon (gf available)
lemon cream cheese, dill cracker

Crispy Cauliflower Bites (ve)
ranch dressing

Thai Spiced Risotto Cake (ve, gf available)
tofu, green curry mayo

Korean Style Fried Chicken
gochujang sauce

Parmesan Sable (v)
goats cheese, beetroot, pistachio

Key v vegetarian
ve vegan
gf gluten free

Starters

Beetroot Cured Salmon (gf)
celeriac remoulade, tartare flavours

Chicken Caesar Croquette
aged parmesan, romaine

Pressed Ham Hock & Parsley Terrine (gf)
sauce gribiche, peashoots

Squash & Sweet Potato Soup (gf, v, ve available)
baked halloumi with lime & chilli

Crispy Fish Goujons
potato cake, pea puree

Twice Baked Cheddar Souffle (v)
le gruyere AOP, mornay sauce, chives

Super Greens & Butterbean Soup (gf, v, ve available)
pea, courgette and mint fritter

Salmon & Chive Rillettes (gf)
pickled cucumber, lemon mayonnaise

Roasted Cauliflower with Spiced Chickpeas (ve, gf)
sweet red onions, green tahini dressing, dukkah

'Posh' Prawn Cocktail (gf)
baby gem, crisp green apple, dill

Baked Burrata with Tomato (gf available)
rocket, crispy nduja gremolata, olive bread sticks

Somerset Brie in Filo (v)
shallot, balsamic, waldorf

All starters are served with
Locally Made Bread and Salted Butter

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Choose one main course plus a vegetarian/vegan option

Chicken wrapped in Smoked Bacon £61.00
(gf available)
chicken & chorizo Kiev, paprika hollandaise

Truffled Free Range Chicken Breast £61.00
(gf available)
confit thigh bon bon, mushroom supreme sauce

Roast Sirloin of Beef £65.00 (gf available)
braised cheek & Guinness pithivier, bordelaise

Fillet of Beef £69.00 (gf)
oxtail ragu, truffled wild mushrooms, jus

Slow Braised Beef Shin £61.00 (gf available)
beef and vegetable croquette, mushroom, gremolata

Harissa Spiced Lamb Shoulder £61.00 (gf available)
breaded pulled lamb, aubergine, fig, pistachio

Charred Lamb Rump £63.00 (gf)
braised lamb belly, minted bearnaise

Thyme Roasted Cod Loin £63.00 (gf)
leek, pea and pancetta, watercress sauce

Vegetable Tagine with Crispy Chickpeas £61.00
(v, ve available)
falafel, pitta, cous cous, pomegranate

Winter Vegetable & Chestnut Pithivier £61.00
(v, ve available)
miso caramelised onion gravy, Wensleydale fritter

Spiced Roasted Cauliflower (ve, gf) £61.00
apple raisin puree, carrot & onion bhaji, curry

Butternut Squash Feuille de Brick Pastilla £61.00
(v, ve available)
feta, aubergine puree, mushroom & caper sauce

All main courses are served with a potato dish & a selection of seasonal vegetables

Desserts

Crème Brulee (gf available)
strawberry sorbet, shortbread, pistachio crumb

Sticky Toffee Pudding
(gf available, ve available)
miso butterscotch, vanilla ice cream

Raspberry & Vanilla Cheesecake
raspberry powder, lemon curd

Poached Pear
(gf available, ve available)
dulce de leche ganache, salted caramel ice cream

Apple Tarte Tatin (ve available)
crème normande, apple wafer

Rich Chocolate Torte (gf)
white chocolate, Chantilly cream, berries

Spiced Rum & Vanilla Glazed Pineapple
(ve, gf available)
lime & coconut cookie, passion fruit sorbet

Chocolate Brownie with Cardamom & Orange
(gf available, ve available)
candied oranges, pecan ice cream

Vanilla & Lemon Fool
caramelised white chocolate, sesame feuilletine

Roasted Hazelnut Financier
pear, chocolate ganache, raspberry sorbet

Classic Eton Mess (gf)
macerated strawberries, matcha tea meringue

Baked White Chocolate & Baileys Cheesecake
chocolate cremeux, caramel & honeycomb ice cream

A selection of teas & coffees plus handmade chocolates are served after dessert

Children's Menu £27.00

Starters

Garlic Bread (v)
cheese

Mini Yorkies (gf)
gravy

'Heinz' Tomato Soup (v, ve, gf available)
crusty bread

Main Courses

Cheesy Pasta (v, ve available)
tomato sauce

'Birds Eye' Fish Fingers
chips, beans

Breaded Chicken (gf available)
chips, beans

Desserts

Chocolate Brownie (ve available, gf available)
chocolate sauce, vanilla ice cream

Fresh Fruit Salad (gf, ve available)
vanilla ice cream

Neapolitan Ice Cream
chocolate sauce, strawberry sauce, sprinkles

Evening Buffets

Finger Buffet £15.75
assorted sandwiches, hot and cold savouries

Sharing Platter £15.75
continental meats and cheeses, breads

Dessert Table £5.25
selection of mini desserts

Evening Street Food £15.75
please choose one option

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

Chicken Tikka Naan Wrap
Paneer Tikka Naan Wrap (v, gf available)
bhaji, raita, mango chutney, coriander

BBQ Pulled Pork Shoulder
Mushroom and Halloumi (v, ve available, gf available)
white bap, Mexican sweetcorn, slaw, Boston beans

Quarter Pounder
Spicy Bean Burger (ve, gf available)
brioche, Monterey Jack, tomato relish, potato salad

Chicken and Donner Kebabs
Cumin Roasted Cauliflower with Chick Peas (ve, gf available)
flatbread, green tahini, salad, pickled chillis

Stonebaked Pizza (gf available, ve available)
A selection of classic pizza toppings:
pepperoni, margarita, ham and mushroom

Beef Burritos
Sweetcorn and Black Bean Burritos (ve, gf available)
guacamole, crispy nachos, salsa, cheddar cheese

Chinese Style Chicken Curry
Tofu and Vegetable Curry (ve)
chips, spring rolls, prawn crackers

add garlic ciabatta or cheesy garlic ciabatta **£2.50**

add rosemary and sea salted new potatoes **£2.50**

Speciality Pizza Package £20.00
Upgrade your pizza offering to include our speciality range of toppings, with dressed rocket and Italian style potato salad

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Sparkling and Champagne

Pure Prosecco Spumante, Veneto, Italy £35.00
delightful Prosecco, fresh, fruity and full bodied

Can Xa Cava Brut, Spain £37.50
fresh and vibrant, citrusy notes, orange peel and almonds to the finish

Dopff & Irion Crémant Brut, Alsace, France £37.50
the palate is fresh and supple with refined citrus notes, fruit and almond on the finish

Gardet Brut Tradition £48.50
white summer fruits, full-bodied, creamy and bold

White

Sauvignon Blanc, Finca el Picador, Chile £26.50
crisp and fresh, light straw colour with green notes

Pure Pinot Grigio, Veneto, Italy £26.50
expressive and dry with refreshing apple flavours

Chardonnay Pitchfork, Victoria, Australia £27.00
easy drinking wine, soft, fruity and aromatic

Marsanne Viognier, Deux Grives, France £28.00
candied apricots and peaches with notes of honeysuckle and lemon

Lake Road Sauvignon Blanc, New Zealand £31.00
bursting with flavours of gooseberry and citrus

Gavi I Risi, Gribaldi £39.50
elegant, complex and deftly crisp dry

Rose

Pure Pinot Grigio Rosé, Veneto, Italy £27.00
medium to dry, fruity notes of peach and apricot

Zinfandel Blush, Route 606, California £27.00
sweetish rosé, rounded with aromas of strawberry

Red

Merlot, Finca el Picador, Chile £26.50
deep red with ripe plum flavours

Shiraz, Pitchfork, Victoria, Australia £27.00
easy drinking wine with warm and generous flavours

Pinot Noir, Lautarul, Cramele Recas, Romania £28.00
classic everyday drinking wine. Soft and smooth

Malbec Las Pampas, Argentina £28.00
deep raspberry, plum and bramble aromas

Rioja Vega Crianza, Rioja, Spain £31.00
soft and fruity with plum and blackcurrant flavours

Fleurie Domaine Pardon, Beaujolais, France £24.50
black fruits, cassis and blackberries

Other Drinks

Bucks Fizz (glass) £5.75
Sparkling Wine, Orange Juice

Kir Royale (glass) £9.25
Champagne, Crème de Cassis

Pimms (glass) £7.75

Premium Lager/Real Ale (bottle) £5.50

Orange/Apple Juice (litre) £6.75

Elderflower Presse (litre) £8.75

Raspberry and Cranberry Fizz (litre) £8.75

Mulled Wine (glass) £6.00

Aperol Spritz (glass) £7.75

Port (glass) £5.25

Event Booking Form

Please complete and return to

judi@bradshawsofyork.com

Name _____

Address _____

Email Address _____

Tel No _____

Date of Event _____

Type of Event _____

Location of Event _____

Non Refundable Deposit Enclosed £ _____

I confirm that I have read and agree to the attached Conditions of Trading

Signature _____

Print Name _____

Date _____

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 £5.00 per person – Any 2 choices plus a vegetarian/vegan option

Starter Only £4.00 per person – Any 2 choices plus a vegetarian/vegan option

Dessert Only £4.00 per person – 2 choices plus a vegan option if required

Full Menu £10.00 per person – 2 meat choices and one vegetarian/vegan option per course

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

Food Allergies

To ensure all your guests enjoy their meal, please provide us with comprehensive information about any food allergies they may have. **The 14 major allergens, as defined by the Food Standards Agency, are: celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, tree nuts, peanuts, sesame, soya, and sulphur dioxide.** We require notification of any of these allergies prior to your event. We are not required to declare other ingredients which may cause an allergic reaction, however if informed, all reasonable precautions to avoid these ingredients will be taken.

Upon completion of your booking, we can, if requested, provide you with a menu detailing the 14 major allergens present in each dish. Whilst we will make every effort to provide similar dishes that accommodate specific allergen requests, this may not always be possible. In such cases, we will offer suitable alternative dishes.

Due to the nature of our kitchen operations and available facilities, we can cater for allergies, but not individual preferences or dislikes.

Please be aware that due to the methods used in our kitchen, we cannot guarantee that any of our dishes are entirely free from trace amounts 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.

Bar

We can operate a fully stocked 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 Bar Price List, please note this is subject to alteration. **Please note we only accept card payments.**

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.

judi@bradshawsofyork.com

01904 780775

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

Confirmation/Deposits

A booking is subject to availability at the time of confirmation and will only become confirmed upon receipt of a completed and signed **Event Booking Form** and a deposit of **£500**. If you would like a meeting to discuss the broad details of your Wedding before paying the deposit, please contact us to arrange this. An interim deposit of **£2000** is required 12 weeks before the event, and a further **£1500** will be requested 4 weeks prior to your Wedding. Deposits may be paid by bank transfer or credit/ debit cards. Please note all deposits are **non-refundable**

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

Cancellation (of previously confirmed bookings)

If your booking is cancelled with us, your £500 deposit and your two interim deposits are **non-refundable**. These charges take into account potential losses incurred in declining other bookings on that date due to our commitment to your event, as well as administration costs and time for meetings etc

Settlement of Account

All invoices will be sent within **7 days** of the event. Payment of our final account is due **21 days** from the date of invoice and can be paid by cheque, bank transfer or credit/debit card. Any accounts unpaid after this time will be placed in the hands of our solicitors and will therefore attract supplementary costs

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