

# Bradshaws

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## event catering

**2026 Wedding Menus**

**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 pay 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

**Mini Yorkshire Pudding**

beef, horseradish, watercress

**Semi Dried Cherry Tomato Crostini (v)**

mozzarella, pesto

**Cumberland Sausage Pinwheel**

honey, mustard

**Chicken Satay Skewer**

peanut sauce, sesame

**Sweet Potato and Goats Cheese Sausage Roll (v)**

caramelised onion, harissa

**Home Smoked Salmon**

cream cheese, dill cracker

**Mini Cheese and Corn Muffin (v)**

cheddar, chives

### Vegan Canapes

**Thai Style Tofu**

sticky rice, coriander

**Crispy Cauliflower Bites**

ranch dressing

Key v vegetarian

### Starters

**Potted Garlic Mushrooms (v)**

tarragon, truffled brioche

**Home Cured Gin Salmon**

remoulade, tartare flavours

**Chicken Caesar Croquette**

aged parmesan, romaine

**Ham Hock and Parsley Terrine**

pineapple salsa, green herb oil

**Smoked haddock and Leek Fishcake**

curry, peashoots

**Greek Salad with Heirloom Tomatoes (v)**

deep fried feta, tapenade, salsa verde

**Twice Baked Cheddar Souffle (v)**

gruyere, mornay sauce, chives

### Vegan Starters

**Super Greens and Butterbean Soup**

pea, courgette and mint fritter

**Heritage Beetroot and Citrus Salad**

tahini, red onion, za'atar

All starters are served with  
Locally Made Bread and Salted Butter

**Choose one Main Course plus a Vegan option**

**Main Courses**

**Chicken wrapped in Pancetta £58.50**

tomato and mascarpone sauce, chicken kiev

**Sliced Free Range Chicken Breast £58.50**

mini chicken and mushroom pie, cauliflower

**Roast Sirloin of Beef £62.50**

yorkshire pudding, caramelised onion

**Fillet of Beef £66.50**

oxtail ragu, truffled wild mushrooms

**Slow Braised Shin of Beef with Ox Cheek £59.00**

beef and vegetable croquette, beetroot

**Charred Rump of Lamb £61.00**

lamb navarin, mint salsa verde

**Pressed Shoulder and Pulled Shank of Lamb £59.00**

lamb and leek bon bon, pea

**Vegan Main Courses**

**Vegetable Tagine with Chickpeas £58.50**

falafel, pitta, pomegranate

**Indian Spiced Roasted Cauliflower and Lentils £58.50**

coconut tomato sauce, mint yoghurt

**Mushroom and Squash Pithivier £58.50**

spinach, thyme, vegan jus

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

**Choose one Dessert plus a Vegan Option**

**Desserts**

**Chocolate Budino in a Pot**

soft whipped cream, pistachio shortbread

**Sticky Toffee Pudding**

miso caramel, vanilla ice cream

**Raspberry and Vanilla Cheesecake**

sorbet, raspberry powder, candied lemon

**Apple Tarte Tatin**

crème normande, caramel sauce

**Rich Chocolate Torte, Ganache**

white chocolate shavings, chantilly cream, berries

**Spiced Rum and Vanilla Glazed Pineapple**

lime, crème fraiche, coconut

**Mango Cremeux**

white chocolate cookie, ginger ice cream, mint

**Vegan Desserts**

**Sticky Toffee Pudding**

caramel sauce, vegan ice cream

**Chocolate Brownie**

chocolate sauce, vegan ice cream

**Yorkshire Cheese Platter**

**£52.50 per table of 8/10**

**All desserts are served with a selection of teas and coffees plus handmade chocolates**

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## Children's Menu £26.00

### Starters

#### Garlic Bread (v)

cheese

#### Antipasti

cheese, ham, vegetable sticks, apple

### Main Courses

#### Breaded Chicken Strips

fries, beans

#### Cheesy Pasta (v)

tomato sauce

### Desserts

#### Chocolate Brownie

chocolate sauce, ice cream

#### Selection of Ice Cream

strawberry, chocolate, vanilla

## Finger Buffet £15.00

assorted sandwiches, hot and cold savouries

## Sharing Platter £15.00

continental meats and cheeses, breads

## Dessert Table £5.00

selection of mini desserts

## Evening Street Food £15.00

please choose one option per person

### Mac and Cheese, Meatballs

#### Mac and Cheese (v)

garlic bread, caesar slaw, crispy onions

### Chicken Tikka Masala

#### Paneer Tikka Masala (v)

naan, pilau, bhaji, raita, mango chutney

### BBQ Pulled Pork Shoulder

#### Mushroom and Halloumi (v)

white bap, Mexican sweetcorn, slaw, boston beans

### Quarter Pounder

#### Spicy Bean Burger (ve)

brioche, Monterey Jack, tomato relish, potato salad

### Chicken and Donner Kebabs

flatbread, tahini, onion, cucumber, zhoug, salad

## Pizza Package £15.00

classic and speciality stonebaked pizza

served with Italian style coleslaw,

rocket, parmesan and pesto salad

add homemade garlic ciabatta or cheesy garlic  
ciabatta **£2.25**

add rosemary and sea salted new potatoes  
**£2.25**

add homemade garlic ciabatta or cheesy garlic  
ciabatta plus rosemary sea salted potatoes  
**£4.00**

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## Sparkling and Champagne

**Pure Prosecco Spumante, Veneto, Italy £33.50**  
delightful Prosecco, fresh, fruity and full bodied

**Can Xa Cava Brut, Spain £36.00**  
fresh and vibrant, citrusy notes, orange peel and almonds to the finish

**Dopff & Irion Crémant Brut, Alsace, France £36.00**  
the palate is fresh and supple with refined citrus notes, fruit and almond on the finish

**Gardet Brut Tradition £46.50**  
white summer fruits, full-bodied, creamy and bold

## White

**Sauvignon Blanc, Finca el Picador, Chile £25.50**  
crisp and fresh, light straw colour with green notes

**Pure Pinot Grigio, Veneto, Italy £25.50**  
expressive and dry with refreshing apple flavours

**Chardonnay Pitchfork, Victoria, Australia £26.00**  
easy drinking wine, soft, fruity and aromatic

**Marsanne Viognier, Deux Grives, France £27.00**  
candied apricots and peaches with notes of honeysuckle and lemon

**Kuraka Sauvignon Blanc, New Zealand £29.00**  
bursting with flavours of gooseberry and citrus

**Gavi I Risi, Gribaldi £38.00**  
elegant, complex and deftly crisp dry

## Rose

**Pure Pinot Grigio Rosé, Veneto, Italy £26.00**  
medium to dry, fruity notes of peach and apricot

**Zinfandel Blush, Route 606, California £26.00**  
sweetish rosé, rounded with aromas of strawberry

## Red

**Merlot, Finca el Picador, Chile £25.50**  
deep red with ripe plum flavours

**Shiraz, Pitchfork, Victoria, Australia £26.00**  
easy drinking wine with warm and generous flavours

**Pinot Noir, Lautarul, Cremele Recas, Romania £27.00**  
classic everyday drinking wine. Soft and smooth

**Malbec, Pampas del Sur, Argentina £27.00**  
deep raspberry, plum and bramble aromas

**Rioja Vega Crianza, Rioja, Spain £29.50**  
soft and fruity with plum and blackcurrant flavours

**Fleurie Domaine Pardon, Beaujolais, France £33.00**  
black fruits, cassis and blackberries

## Other Drinks

Bucks Fizz (glass) £5.50  
Sparkling Wine, Orange Juice

Kir Royale (glass) £9.00  
Champagne, Crème de Cassis

Pimms (glass) £7.50

Premium Lager/Real Ale (bottle) £5.50

Orange/Apple Juice (litre) £6.50

Elderflower Presse (litre) £8.50

Raspberry and Cranberry Fizz (litre) £8.50

Mulled Wine (glass) £5.75

Aperol Spritz (glass) £7.50

Port (glass) £5.00

**Bradshaws**  
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**Event Booking Form**

Please complete and return to

[judi@bradshawsofyork.com](mailto: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.....

[judi@bradshawsofyork.com](mailto:judi@bradshawsofyork.com)

01904 780775

## 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 £4.75 per person** – Any 2 choices plus a vegetarian/vegan option

**Starter Only £3.75 per person** – Any 2 choices plus a vegetarian/vegan option

**Dessert Only £3.75 per person** – 2 choices plus a vegan option if required

**Full Menu £9.25 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.

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

Upon completion of your booking, we can provide you with a menu detailing the 14 major allergens present in each dish. While 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.

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. Card payments are preferred.

#### 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.

## 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 cheque, 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