



## 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 in to 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 - £8.00  
Choice of Five Canapes per person - £13.50  
Each Additional Canape - £2.70  
Or a balanced selection of Chef's Canape  
At lease forty per platter - £88.00



# 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

#### **Ham Hock Terrine**

Served with Piccalilli

#### **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

#### **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

#### **Baked Goats Cheese Crottin [v]**

Served on a Toasted Croute with a Honey Dressing

#### **Bang Bang Chicken Salad**

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

#### **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

#### **Prawn Cocktail**

Served with a Vodka Bloody Mary Horseradish Sauce

#### **Crab and Avocado Tortilla**

Crab served in a Soft Flour Tortilla with Sour Cream, Guacamole and Salsa



## MAIN COURSE

### **Sausage and Mash - £49.00**

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

### **Pork Loin - £50.00**

Pork Loin finished with a Cream and Sage Sauce

### **Duck Confit - £50.00**

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

### **Pan Fried Chicken Breast - £50.00**

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

### **Homemade Beef Casserole - £50.00**

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

### **Turkey Paupiette - £50.00**

Turkey Paupiette wrapped in Bacon Stuffed with Pork and Apricot Sausage Meat served with a Rich Turkey Gravy

### **Stuffed Chicken Breast - £51.00**

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

### **Beef Olive - £51.00**

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

### **Daube of Beef - £47.00**

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

### **Rump of British Lamb - £55.00**

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

### **Shoulder of Lamb - £55.00**

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

### **Oven Baked Cod - £50.00**

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

### **Roast Yorkshire Beef - £53.00**

Roast Sirloin of Yorkshire Beef with Dripping Roast Potatoes and Homemade Yorkshire Puddings

### **Fillet of Yorkshire Beef en Croute - £60.00**

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



## 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 £5.00**

White Chocolate Cheesecake, Chocolate Brownie, Chocolate Ice Cream

### **Fruit Puddings – Supplement £5.00**

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 - £400.00

#### **Cheese Tower - Five Cheeses**

Enough to serve up to 150 Guests - £625.00

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 - £7.50

#### **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 - £300.00  
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 - £7.95  
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

**£40.00 per person**

**Cost includes:**

Necessary Crockery and Cutlery

Quality Paper Napkins (Supplement for White Linen Napkins £1.50 each)

Waiting Staff

VAT @ 20%

White Linen Table Cloths are not included these are charged at £10.00 each including VAT