

Trinity Buoy Wharf wedding menus

Spring and Summer 2017



WELCOME TO TRINITY BUOY WHARF.....

As an approved caterer for Trinity Buoy Wharf, Relish have a proven track record of successfully delivering a host of events and weddings within this stunning venue, providing outstanding food, drink and service with flair, inspiration and friendly professionalism.

The following information illustrates the food and drink packages we have designed for Trinity Buoy Wharf, but please do bear in mind, that this is only a guide and starting point for you, as we are able to tailor our packages to suit your requirements.

Seasonal & locally sourced menus....

Our approach to food is that we select the best seasonal ingredients available and use them to create fresh, vibrant, modern dishes, ensuring that our key ingredients are sourced locally wherever possible from sustainable sources, reflecting an offer which is local, honest, and most of all delicious.

No hidden extras....

Prices illustrated are fully inclusive of an event manager, foodservice staff, chefs, traditional crockery, cutlery and glassware, white linen, and full consultation & support, so there are no nasty surprises.

Drinks & bar

We offer a flexible range of all-inclusive drink packages covering both the main reception and the evening bar if required. Alternatively, we can provide a **cash bar** facility for the evening reception, offering bottled beers and a range of spirits and soft drinks.

The next step....

Having selected Trinity Buoy Wharf as your venue, please drop us a line at chris@relish.co.uk briefly outlining your ideas and plans for your event, or alternatively call to arrange a mutually convenient appointment at our premises to discuss your requirements in greater detail over a cuppa or glass of wine! 01322 221159.

We look forward to hearing from you!

Chris Bowden

Managing Director



Spring and Summer 2017

Contents

Canapés

3 course menus

Hog Roast

BBQ

Evening reception

Reception & bar packages



This collection of seasonal menus has been designed to reflect an offer which is local, honest and utilises ingredients when at their prime. However, should you have a particular favourite in mind or would like us to design something exclusively for your wedding; we would be delighted to discuss this with you.

Spring and Summer 2017

Canapés

4 canapés

£6.50 per person (ex VAT)

6 canapés

£8.75 per person (ex VAT)

fish

prawn cocktail blini

smoked salmon terrine

king prawn skewer with lime & chilli

fish and mushy pea rosti

oriental crab cakes with a sweet chilli dip

smoked salmon, lemon & dill blini

cured salmon lollipops with soy dipping sauce

scallop ceviche with orange & coriander



meat

mini cheeseburger with tomato relish

shredded duck & hoi sin spring roll

shepherd's pie, cheddar & chive mash

chorizo & olive skewer

lincolnshire sausage, mustard & sesame seed

spicy lamb kofta with tzatziki

chicken tikka nan with coriander

mini sausage and mash

beef carpaccio with juniper & tarragon

confit belly of pork with spiced apple puree



vegetarian

bruschetta with tomato, red onion, basil

goats' cheese & red onion tart

cherry tomato, baby mozzarella, pesto

pepperdew peppers stuffed with ricotta

mini tortilla

tempura baby vegetables with dipping sauce

chilled pea soup with Twineham Grange and spring onion

dolcelatte & red onion crostini

honey roasted vegetable tart

Spring and Summer 2017

3 course menus

platinum

£53.95 per person (ex VAT)

Starter

beetroot cured salmon

beetroot cured salmon, horseradish dressing, micro herbs

chicken, pancetta & asparagus roulade

chicken, asparagus, smoked pancetta, pink peppercorns, basil oil, red micro herbs

Dorset crab salad

Dorset white & brown crab meat, cucumber, apple, dill, chervil, saffron mayonnaise

baked camembert (v)

baked camembert, rosemary, garlic, honey, char-grilled asparagus fingers

heritage tomato panzanella (v)

heritage tomatoes, rosemary focaccia, olives, red onion, balsamic, cucumber, capers

the 'Great British' picnic

a 'sharing' starter of: chicken liver pate, Ashmore cheese, pickled onions, savoury eggs, smoked trout, Kentish pear chutney, mini loaves of bread

all served with artisan breads



Main

roast leg of English lamb (carved at the table)

boned & rolled leg of lamb with all the trimmings, carved by a nominated guest of your choice!

pan-fried sea bass

sea bass, fondant potato, carrots, broad beans, baby leek, vegetable broth

roast sirloin of beef

rolled loin of beef, peppercorn sauce, fondant potato, thyme roasted carrots

rosemary lamb cutlets

lamb cutlets, rosemary, parsley potatoes, tomato, feta & endive salad,

summer fish stew

red mullet, cod, sole, seafood stew, saffron potatoes, green beans, rouille

pea, fennel & saffron risotto (v)

peas, char-grilled fennel, saffron, arborio rice, tomato confit, parmesan crisp

Dessert

salted caramel & chocolate tart

salt caramel & chocolate tart, lavender & biscotti crumb, citrus cream

lemon, berry & mango syllabub

lemon, mango, red berries, cream, honey, caramelised biscuit

trio of desserts select 3 from

rhubarb crumble, banoffee shot, lemon tart, cheesecake shot, raspberry bavaois, chocolate truffle, eton mess, chocolate bavaois, apple toffee brioche pudding, apple crumble

Kentish cheese board

Kentish blue, Chaucer's camembert, Canterbury cobble, Kelly's goat, Ashmore farmhouse, grapes, celery, biscuits, Kentish pear chutney

coffee, teas and infusions

Spring and Summer 2017

3 course menus

gold

£48.50 per person (ex VAT)

Starter

smoked chicken salad

smoked chicken breast, cucumber, baby gem salad, mint & dill cream, lemon, capers

potted salmon

salmon, lemon, dill, soft cheese, horseradish, pickled cucumber

mixed mezze

a 'sharing' starter of: lemon hummus, beetroot & cumin dip, roasted red pepper dip, oregano fried halloumi, pitta & flatbreads

grilled vegetable & mascarpone tart (v)

Mediterranean vegetables char-grilled with extra virgin olive oil, marjoram, filo, mascarpone, balsamic

heritage tomato & mozzarella salad (v)

heritage & plum tomatoes, buffalo mozzarella, basil, cold pressed rapeseed oil

antipasti

(£2 supplement)

a 'sharing' starter of: salami, bresaola, mixed olives, bocconcini, grilled vegetables, sun-dried tomatoes, olive & sun-dried tomato bread

all served with artisan breads

Main

supreme of chicken

chicken breast, basil & honey cream, beetroot crisps, fondant potato, seasonal vegetables

confit duck leg

slow cooked duck leg, three root boulangere, tomato, herb oil dressing

aubergine cannelloni (v)

char-grilled aubergine, asparagus, arborio rice, garlic, thyme, tomato & red pepper reduction

slow roast belly of pork

pork belly, crisp leeks, sage & apple mash, carrots, green beans

roasted cod

pan roasted fillet of cod, white bean & smoked pancetta stew, carrots, thyme, greens

Moroccan braised lamb shank

cumin spiced lamb shank, North African chick pea & squash stew

Dessert

orange & passion fruit cheesecake

orange, passion fruit, kumquat marmalade

eton mess

raspberries, strawberries, cream, meringue

fig, plum & pistachio frangipane tart

pistachio, plum, fig, shortbread, almond frangipane, prunes, Cornish clotted cream, black cherries

apple toffee brioche pudding

brioche, Bramley apple, toffee sauce, clotted cream

the 'Relish banoffee pie'

banana, toffee, mascarpone, cream, served in a martini glass

coffee, teas and infusions



Spring and Summer 2017

3 course menus

silver

£43.50 per person (ex VAT)

Starter

roasted tomato & sweet pepper soup (v)

plum tomatoes, roasted peppers, green pesto

goats' cheese salad (v)

char-grilled baby gem, mint, lemon, peas, shallots, goats' cheese, toasted pecans

prawn cocktail

prawns, marie rose sauce, baby gem, paprika, lemon

pulled duck salad

pulled roasted duck, blueberries, spring onion, cucumber, red chard, plum dressing

butternut squash & ginger soup (v)

squash, fresh ginger, crème fraîche

ham hock terrine

ham hock terrine, piccalilli, smoked paprika

all served with artisan breads



Main

beef in red wine

beef braised in red wine, onions, apples, thyme, dauphinoise potatoes

pot-roast pork

pot-roast pork, cider sauce, thymes, braised cabbage, apple & celeriac mash

herb roasted chicken

corn fed chicken, parsley, thyme, chives, basil, fondant potato, spring greens, roast jus

butter poached fillet of salmon

Scottish salmon, tomato, spinach, hollandaise

Kentish sausages & mash

three Kentish sausages, grain mustard mash, red wine onion gravy, seasonal vegetables

Winterdale cheese, leek & potato tart (v)

leeks, new potatoes, Winterdale cheese, asparagus, capers, lemon

Thai spiced chicken

lemon grass chicken, chili, coconut milk braised leeks & greens, sweet potato mash

Dessert

profiteroles

profiteroles, dark and white chocolate sauce, white chocolate shavings

lemon tart

lemon, crème fraîche, amaretti biscuit, mint, lime, raspberries

Prosecco & strawberry jelly

Prosecco, strawberries, cream, lavender

chocolate brownie

brownie, Cornish clotted cream, macerated raspberries

apple & blackberry crumble

Bramley apples, blackberries, crumble, Cornish clotted cream

coffee, teas and infusions

Spring and Summer 2017

Hog roasts

from £43.95 per person (ex VAT)

selection of canapés on arrival (6 per person)

Main

a whole hog,
salted, herbed and slow roasted over charcoal on site for
hours

crisp crackling, Kentish bramley apple chutney, apricot,
sage & onion stuffing, caramelised leek & onion relish,
cider gravy

plus select 3 sides from

cherry tomato, mozzarella, baby spinach
summer coleslaw

new potatoes, chive mayonnaise
beetroot, horseradish, crème fraîche
conchiglie, courgettes, pine nuts, pesto
greek salad

courgette, watercress, parmesan
baby plum tomato, red onion, basil
pear, blue cheese, rocket, pecans, balsamic dressing
hot new potatoes, mint butter

or

roast potatoes and honey roast vegetables

selection of artisan breads

Dessert

fresh strawberries with Cornish clotted cream

coffee, teas and infusions



8



Spring and Summer 2017

BBQ's

from £47.50 per person (ex VAT)

selection of canapés on arrival (6 per person)

Main

from the grill select four from

spiced piri piri chicken, chilli, chive, lemon
Tuscan steak, sun-dried tomato, basil, garlic, red wine
marinade
Thai spiced fillet of salmon, basil, lemon grass
honey & mustard pork steaks, caramelised pineapple
lamb steaks, red pepper pesto
chicken breast, honey, thyme, orange
Kentish pork sausage



plus vegetarian options

rack of asparagus, olive oil, sea salt
portabella mushroom, halloumi
aubergine cake, honey, olive oil, chilli, garlic, oregano
red pepper, couscous, parsley, olive oil



plus select 3 sides from

cherry tomato, mozzarella, baby spinach
summer coleslaw
new potatoes, chive mayonnaise
beetroot, horseradish, crème fraîche
conchiglie, courgettes, pine nuts, pesto
greek salad
courgette, watercress, parmesan
baby plum tomato, red onion, basil
pear, blue cheese, rocket, pecans, balsamic dressing
hot new potatoes, mint butter

selection of artisan breads

Dessert

fresh strawberries or raspberries, clotted cream
eton mess

coffee, teas and infusions



Spring and Summer 2017

Evening reception

Kentish cheese board selection

Kentish blue, Chaucers camembert, Canterbury cobble, Kelly's goat, Ashmore farmhouse all served with biscuits, artisan breads, grapes, celery, Kentish pear chutney

from £9.95 per person (ex VAT)

charcuterie & continental cheese platter

mature cheddar, blue stilton, camembert, saint Paulin, Boursin, prosciutto, salami, mortadella, bresaola all served with biscuits, granary, sundried tomato and olive breads, green and black olives, grapes, celery and dried fruits

from £10.50 per person (ex VAT)

bacon or cumberland sausage butties (please cater for all guests, 1 item per person)

2 rashers of lean back bacon or cumberland sausage, with daddies & ketchup served in a sour dough or white floured bun

from £5.95 per person for 100 guests (ex VAT)

paella (served in the garden)

traditional paella, cooked and served in our 1m wide paelleras, garnished with tiger prawns, greenlip mussels, lemon wedges

served with baskets of crusty bread and bowls of fresh green salad

from £9.95 per person for 100 guests (ex VAT)



Spring and Summer 2017

Evening reception

sizzling stir fries (served in the garden)

select 3 dishes from our stir fries including paella, thai chicken, beef in black bean sauce, pasta napolitana, steak or chicken fajitas

from £10.95 per person for 100 guests (ex VAT)

whole hog spit roast (served in the garden)

*a whole hog, slow roasted over charcoal for 8 hours, carved and served in a white floured bap, with Kentish apple chutney, apricot, sage & onion stuffing, and crisp salt crackling
supplied with disposable plates and serviettes, chef and assistant to carve and serve*

£1,050.00 for 100 guests (ex VAT)

the 'lite bite' grill (served in the garden)

cooked to order and served from the bbq, pork ribs, red thai chicken skewers, lincolnshire sausages, char-grilled corn, king prawn skewers, lamb, maple & mint koftas, chipotle chicken wings, slider burgers and falafel skewers with a yoghurt & mint dip

from £13.50 per person for 100 guests (ex VAT)

cold & hot finger buffets

*in addition to the menus above we offer a range of four menus different finger buffets
please allow to cater for a minimum of 50%, maximum of 75% of your total number of evening guests attending*

from £10.95 per person for 100 guests (ex VAT)



Spring and Summer 2017

Reception & Bar

Allowing total flexibility, feel free to mix and match between packages or choose from our main wine list.

Please note mixed package prices may vary, price on application;

Package 1	12.50 per person (ex VAT)
Bucks fizz and orange juice	2 glasses
Ca' di Ponti Catarratto/ Borsao Garnacha	½ bottle
Speyside water still / sparkling	2 glasses
Cava Rondal Brut NV	1 glass

Package 2	15.95 per person (ex VAT)
Pimms and elderflower pressé	2 glasses
OVC Old Vine Carignan/ MV Marsanne Viognier	½ bottle
Speyside water still / sparkling	2 glasses
Veuve Corbin Sec	1 glass

Package 3	19.95 per person (ex VAT)
Mango & lime bellini and elderflower pressé	2 glasses
Moko Black Sauvignon (NZ) / Kaiken Reserve Malbec	½ bottle
Speyside water still / sparkling	2 glasses
Graham Beck NV	1 glass

Package 4	22.95 per person (ex VAT)
Mint, elderflower & Prosecco cocktail or mocktail	2 glasses
Picpoul de Pinet Duc de Morny / Rioja, Crianza Ederra	½ bottle
Speyside water still / sparkling	2 glasses
Gremillet champagne NV	1 glass

All inclusive bar package

To add a free bar (up to 4 hours) for your reception guests, please add £13.95 ex VAT per person and for additional evening guests attending, £18.50 ex VAT per person.

The free bar is inclusive of draught lager, a range of bottled beers, wines, spirits, mixers, soft drinks, bar staff, glassware & ice.

Cash bar

Cash bars can also be set up for your evening guests, on your behalf.

A setup fee of £250 is charged for this facility to include staff, glassware, ice, bar sundries and licensing where applicable.

Bar Service

for clients wishing to supply their own beers, wines and soft drinks for the duration of the evening, we can provide a complete bar service. The price is based on the duration of the event, the number of guests attending and facilities on site.

inclusive of

- glassware minimum 3 per person (with disposable back up)
- optics
- ice buckets & tongs
- lemons/limes
- ice & chill bins
- bar staff

price on application

- additional hours charged at £12.00 per hour (+vat) per member of staff
- all glass breakages charge at £1.00 per glass (+vat).
- RELISH staff are under strict instructions not to serve under 18s unless proven by ID, regardless of whether a client provides their own alcohol or not. We ask for your co-operation and understanding in this matter.
- prices quoted do not include the removal of waste bottles or cans from site unless by prior agreement

optional extras

- professional bar counters from £85.00 each
- bottle recycling from £50.00
- wine/beer fridges £85.00 each

prices subject to out of hours delivery/collection charges pending venue & VAT at 20%

IMPORTANT NOTICE

Please be aware that in accordance with the local licensing authority, RELISH staff are trained to implement the **CHALLENGE 21** policy, whereby guests over the age of 18 but under 21 will be required to show photo ID if requested by our staff. Please note, the 'CHALLENGE' is entirely at our discretion and any guests who cannot produce the required ID on request will not be served. We thank you for your understanding and co-operation in this matter

Spring and Summer 2017

What's included in these packages?

Foodservice staff

We will also provide a front of house manager and foodservice staff for the reception meal within your menu price. If you require a little special attention, such as designated wine waiters or bar service staff during the evening reception....we are happy to quote for providing these additional services.

Chefs

Your menu price includes a minimum 2 of our experienced and often heroic (!) event chefs on site to prepare & serve your meal with the Relish finishing touches. Our team are well versed in working under the somewhat trickier conditions associated with field kitchens, marquee tents, and historic buildings where power supplies are often limited, and naked flames are a definite no!

Hire Equipment

All standard crockery, cutlery & glassware is included in the menu package price, based on plain white china, kings pattern cutlery & glassware.

Should you wish to tailor your table settings or upgrade any elements (eg. Include crystal glassware or coloured charger plates), we can offer a bespoke quotation for you.

Note. Tables & chairs do need to be hired in at **Trinity Buoy Wharf**....and we are happy to recommend suppliers who are familiar with the delivery & collection requirements of this venue.....along with any mobile kitchen equipment that may be required to provide your meal.

Guide Prices

Please note our prices may vary slightly from venue to venue, taking into account travelling time, access/clearance times, and facilities available in site.

Menus

Our packages illustrate a range of 3 different menus with each menu range flexible enough for you to select different courses from different ranges. Prices on application.

Our prices include a choice of 1 x starter (plus a vegetarian option), 1 x main course (plus a vegetarian option) and up to 2 x puddings. On some occasions, we are able to provide an additional 3rd option, assuming there is sufficient space/facilities on site. There is an additional charge for this of £2.50-£5.00 per person depending on your menu choice, and we will require a detailed table plan of your guests' chosen menu prior to the day.