



WEDDING BROCHURE

Delicious food, sensational service



CALL US ON: 0117 330 8189
EMAIL US AT: EVENTS@KATESKITCHENBRISTOL.CO.UK




Your journey with Kate's Kitchen



DO YOU NEED
MORE HELP?



SCHEDULE A CALL
events@kateskitchenbristol.co.uk



"We both had a fabulous day, and hugely appreciated the brilliant food and service-as did our guests. Indeed- we overheard one saying that their vegetarian wife must taste the lamb because if she was to ever have meat then this is what it should taste like!

P.S. do let us know if you open a restaurant/start doing takeaways. In fact, one of my biggest regrets on the day is not taking a wad of doggy bags to scoop up all the leftovers!"

**-CHRIS & ROCHELLE,
REDLAND PARISH CHURCH**

Canapes package- for drinks reception

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months we can adapt the menu to change to the seasons

Vegetable bhaji scotch egg - v
Mini Yorkshire, honey & mustard pork belly, apple sauce
Coconut chilli chicken bites, house katsu mayonnaise – gf, df
Crostini, anchovy and white bean pate, chilli sauce
Cheddar biscuit, marmite cream cheese, chives - v
Rosemary scone, goats cheese cream, pickled chilli - v
Godminster cheddar tartlet, red onion jam– v
Pea falafel, harissa dip - vg, gf
Rosemary polenta cake, truffle cream cheese, pickled red onion – v, gf
Crostini, smoked paprika hummus, salsa verde - vg, can be gf



Spike Island Small Plates Menu

-served to your tables

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months we can adapt the menu to change to the seasons

Rolling service

Seared halloumi, polenta, sweet & sour peppers –v, gf
Balsamic, maple & herb roasted potatoes – vg, gf
Caponata with burnt aubergine, pine nuts, basil – vg, gf
Marinated chilli and herb feta, olive, sundried tomato pesto – v, gf
Whipped goats cheese, roasted and pickled beetroot, hazelnut – v, gf
Crisp buffalo chicken thighs, blue cheese dressing, chicory, gf
Roast white fish, chorizo, white beans, chimichurri – d f, gf

Desserts (canape size) – choose 3

Pimm's jelly pots - gf
Almond sponge, cherries, mascarpone cream, meringue - gf
Triple chocolate slice, smoked sea salt
Burnt Basque goats' cheesecake, membrillo & crackers



Brandon Sharing Bowl Food Menu

-served to your tables

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months we can adapt the menu to change to the seasons

Bowls of -

Tuscan bean, tomato & olive stew, gremolata – vg, gf
Curried bean and seasonal vegetable pie with puff pastry - v

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Roast potatoes in herbs and garlic – vg, gf
Crusty Hobb's House bread - v
Local organic green leaves – vg, gf
Carrot, cabbage and fennel slaw, toasted seed – vg, gf
Add free range RPSCA chicken or line caught fish for supplement £3 per head

Sharing desserts

Custard cream biscuit hearts,
Lemon fool, berries
Chocolate brownie bites – gf, can be vg



Victoria Park Picnic Menu

-All served cold, served to your tables – on green checkered tablecloth

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months we can adapt the menu to change to the seasons

Pork and apple sausage roll - veggie option available

Godminster cheddar, somerset brie and a seasonal cheese option, pickled onion

Coronation rolled free range chicken and sliced free range ham platter, chutneys – gf

West country cheese, tomato and pesto quiche – v

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Carrot, cabbage and fennel slaw, seeds – vg, gf

Herby lemon dressed potato salad – vg, gf

Locally made bread, whipped butter

Desserts

Pimm's jelly jars

Lemon filled Victoria sponges

Supp scones - £2.50 per head



"Thank you so so much for catering our wedding back in August...Thank you for our delicious food and amazing service...You were in every way professional and friendly and we had so many compliments from our guests about the quality of the food. The toasties and pulled pork baps were raved about!"

-BECKY & SILAS,
REDLAND PARISH CHURCH





*"Kate's Kitchen catered our wedding in May, and we
couldn't be happier with our choice!*

*Sally was very responsive and proactive throughout
the whole process and the food tasted and looked
fantastic on the day. Would definitely recommend!"*

**-ERIK & SOPHIE,
SWALLET FARM**

Southville Sharing Feast Menu

– served to your tables

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months we can adapt the menu to change to the seasons

Mezze starter

Smoked red pepper hummus, lemon & mint roast courgette,
Miso & sesame glazed heritage carrots, babaganoush,
Heritage tomato, basil and olive salad, breads

Mains - Choose 2 - served hot

Roast aubergine, caponata, pine nuts, basil -gf, vg
Caramelised cauliflower, chickpea, pickled onions, tahini sauce – vg, gf
Baked goats cheese puff pastry, ratatouille, pesto dressing- v
Spiced roast seasonal fish, butter chicken sauce, crispy onion
Slow roast lamb, roasted pepper, chimichurri- gf
Roast white fish, roasted fennel and shallot, herb oil, burnt lemon - gf
Hot honey and chilli crispy chicken thighs, chorizo bravas sauce - gf

Served with

Seasonal panzanella salad- vg
Confit garlic roasted new potatoes with lemon, caper and herbs- vg, gf
Bowls of local organic salad leaves, herb dressing – vg, gf

Dessert - table feast or plated

Pavlova with seasonal fruit curd, fresh vanilla whipped cream, berries, mint - gf
Brown butter cherry chocolate blondie with crème fraiche & coulis



Suspension Bridge Sit Down Menu

Please note these menus are suitable for the summer season, if you have booked your wedding for autumn winter months we can adapt the menu to change to the seasons

Starters - Choose 2

Goats cheese, marinated charred courgette, pickled courgette ribbons, salsa verde -gf
Glazed sticky maple carrots, carrot top pesto, crispy chickpeas, sumac -vg gf
Golden hummus, Greek salad, fried pitta -vg
White beans, blistered tomatoes, aioli -vg
Chicken, charred broccoli, romesco, spicy almonds - gf
Mackerel pate nicoise
Pork and pistachio, pickle relish, chicory salad, focaccia

Mains - Choose 2

Lemon and seasonal greens bean-otto, green pesto, pine nuts, pickled shallot -gf, v can be vegan
Roasted beetroot & baron bigod puff pastry, pickled beetroot, mint & orange salad.
Halloumi, ratatouille, hassle back potato, basil -gf
Roast cauliflower, smoky tomato sauce, chickpea, pickled onions, tahini sauce – vg, gf
Slow roasted lamb, red pepper, date and Somerset made nduja chutney, colcannon, cavolo, – gf
Roast white fish, patatas bravas, chorizo, aioli – gf
Chicken, marinara sauce, old Winchester dauphinoise, basil oil – gf
Pork belly, confit garlic mash, caramelized apples, tenderstem, mustard sauce - gf
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Served with seasonal greens, roasted carrots
Breadbasket, flavoured butter

Dessert -Choose 2

Seasonal fruit almond bakewell, malt cream
Passion fruit & fresh berry eton mess, fresh vanilla clotted cream, mint -gf
Chocolate mousse, salted caramel whiskey sauce, hazelnuts, cherry – gf
Custard cream biscuit hearts, seasonal fruit fool
Citrus cheesecake, white chocolate and berry
Salted caramel dark chocolate delice, passion fruit, coconut yogurt – vg, gf



Evening Buffet Options

- includes staff to serve and biocane plates & recycled napkins.

Local cheeseboard with homemade chutney, fruits, crackers and local breads, with Somerset charcuterie (supp)

Dirty wedges - grated cheddar & mozzarella, jalapenos, house pickled onion, house burger sauce, crispy onion, chopped herbs

Cheese & tomato "pizza" focaccia slice


Mac n cheese station - crispy bacon, jalapenos, crispy onion, sweetcorn, spring onion, chopped chives, piquillo peppers

Chicken and veggie shawarma flatbreads



*"Food was incredible and every single guest has made a comment about how nice the food was and how generous the portions were!
Staff were accommodating, kind and helpful throughout the process and the day. Sally was incredible and checked in with us across the day. It was just all so so good we couldn't be happier."*

*-SOPHIE & DAN,
THE MOUNT WITHOUT*



"We entrusted Kates Kitchen for our wedding at Barley Wood and they did an absolutely amazing job. Not only did they exceed our expectations on the food, and we had so so many positive words from our guests, they also helped us plan the day and make it run smoothly throughout. Special mention to Sally who made everything work seamlessly throughout. It really helped us to enjoy the day even more. Thanks so much Sally."

-BEN & SARAH,
BARLEY WOOD

"The presentation and the staff were absolutely second to none. It was a beautiful spread, and everyone was really excited to dig in! The food itself was cooked, prepared and seasoned to perfection...Everyone there helped to keep things moving along, and nothing was too much trouble. At no point was I worried about guests not being seen to, they made the whole evening so easy. ...Thanks to all of you for your help in making our wedding day as perfect as it was. We had nothing but excellent feedback from our guests on the evening about your catering, and I'd have no hesitation in recommending you to any of my friends organising an event in or around Bristol."

-DAVE & ELLA, CIRCOMEDIA



Frequently Asked Questions

What are my next steps, and how do I secure the date?

Your next steps would be to contact us directly to book in a telephone meeting with Sally, our Wedding & Events Manager. During the call, you can discuss the details for your day and Sally can create a bespoke proposal and quote for you. Once you've had a look through your proposal and you're happy to move forward, we can send across our wedding terms & conditions to complete and return, along with deposit to secure the date in our diary.

Can I taste the menus before the day?

Yes of course! Our menu tastings are designed for the happy couple. There will be a supplement cost – please ask for our menu tasting booking form for full costings.

Can I change one of the packages or personalise flavours?

Our menus can be tailored to suit your tastes, and can be discussed during your initial call with Sally, our Wedding & Events Manager or during your menu tasting with us.

Can you accommodate dietary restrictions and allergies?

If you and your guests can let us know of any dietary requirements, we can ensure suitable alternatives are provided, and if needed any dishes can be labelled with our allergen cards.

What is your cancellation/ rescheduling policy in case of unforeseen circumstances?

We understand that sometimes things go wrong during planning, please let us know of any changes as soon as possible. All cancellations must be made in writing, please note the deposit is non-refundable. If your wedding is cancelled less than 6 weeks prior to the date, you will be charged in full.

Do you offer wedding cakes and cake cutting as part of your wedding packages?

Whilst we can provide some delicious desserts for your wedding, we do not provide wedding or occasion cakes- but ask us for some recommendations, there are some fantastic bakers in Bristol.

Do you cater for intimate weddings?

We do cater for smaller intimate wedding- please contact us for more information.

Do you provide serving staff for the wedding reception?

Our wedding packages include staffing as standard, and they are available to assist with setting up our kit, serving guests and clearing down at the end of the day. The number of staff needed for your wedding varies, and is dependant on your chosen menu, their duties during the day and the final number of guests.

How do you handle setup and breakdown of catering equipment ?

Our suppliers will usually deliver our kit to your wedding venue the day before your wedding, including any cutlery, crockery, and linen hire as required.

Our staff will arrive in plenty of time before your guests arrive to ensure we are set up and ready for service.

Can I see photos of your catering?

We regularly update our social media with photographs from our weddings & events- check out our [Instagram page](#) for more.

Do you provide meal options for children?

We can provide options for children as part of your wedding reception- please contact us for more information.

Got more questions? Send us an email at events@kateskitchenbristol.co.uk



Founded by Kate Ploughman in 2007, Kate's Kitchen is Bristol's go-to catering company for office lunch catering.

Kate's Kitchen has grown from our love of food and our belief that we can offer healthy, seasonal and well-balanced menus.

Whether you need 6 meals or 500, if you're having an employee celebration or a large corporate event we can make sure that it is on time and delicious.

From office catering, corporate dinners, conferences, meetings, platters, mezzes, BBQs for staff and launch and press parties. We provide outstanding food for businesses and venues across Bristol and the South West.

"Kate is a superb caterer with inventive menus, excellent quality products and stellar service. She's been delivering top flight business catering for years and I cannot recommend her highly enough!"

-DAN C



KATE
OWNER



EMMA
OPERATIONS MANAGER

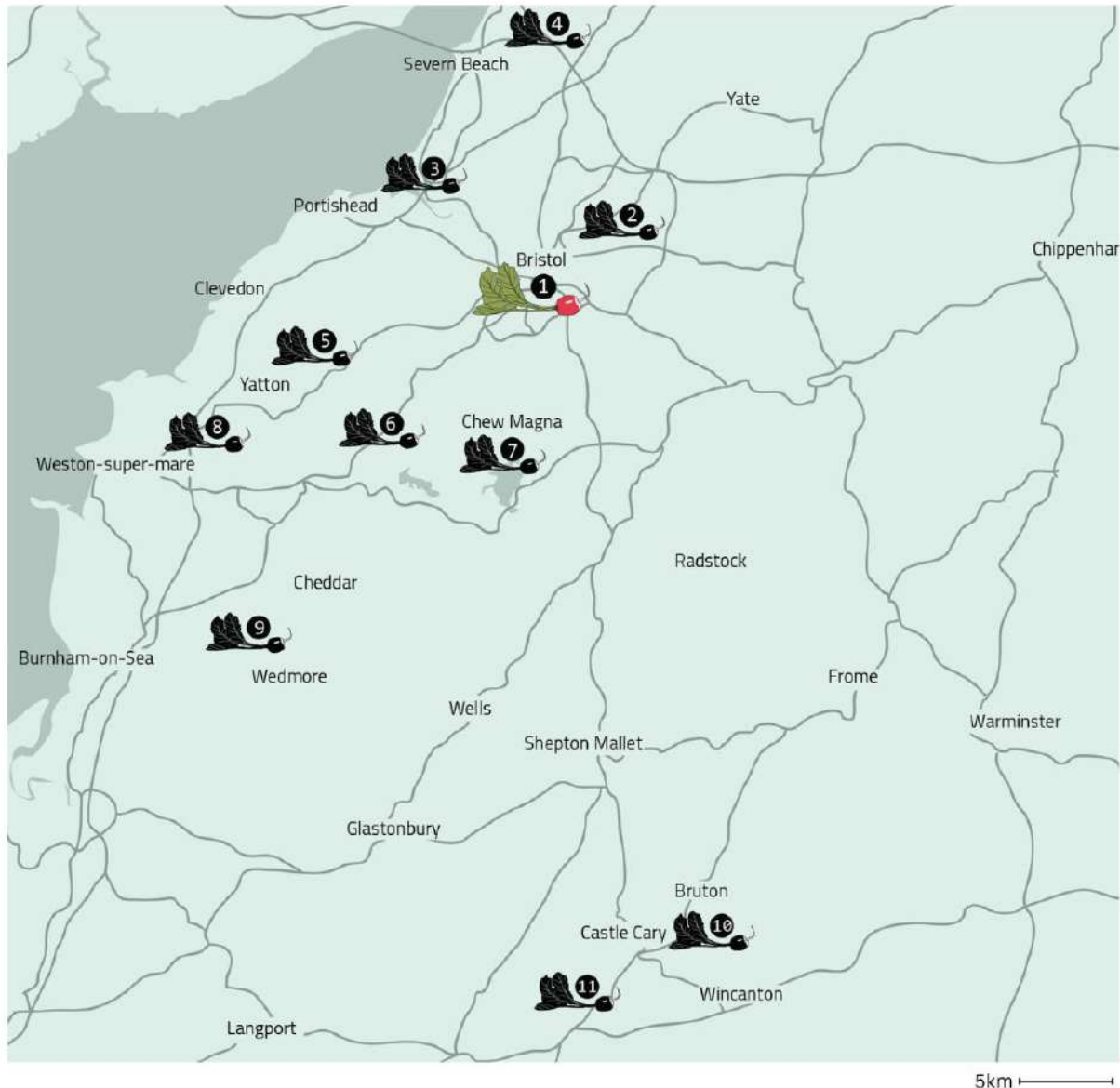


CHRIS
HEAD CHEF



SALLY
WEDDINGS & EVENTS
MANAGER

Our Suppliers



1. Kate's Kitchen, Bedminster
Hugo's Greengrocer, Bedminster
Shoot farm, St Phillips - *Micro herbs & shoots*
Float mylk - *Organic Oat milk*
Abunoor, Lawrence Hill - *Middle eastern bakery*
Proper Bread Bakery, Montpelier
2. Essential Trading, Fishponds
3. Extract Coffee, Avonmouth
4. Origin Butchers, Olveston
5. Conscious foods, Claverham
6. Lye Cross Farm, Lye Cross - *Cheese & Dairy supplier*
7. Community Farm, Chew Magna - *Organic local fruit & veg*
8. Bradley's Juice, Hewish - *Locally produced Apple juice & Soft drinks*
9. The Valley Smokehouse, Axbridge - *Cold & Hot smoked food supplier*
10. Bruton Dairy, Bruton - *Organic milk & dairy supplier*
11. Longman's Cheese, North Barrow - *Cheese & Dairy supplier*



Kate's Kitchen strives to have a positive impact on our environment.

[CLICK TO FIND OUT MORE](#)



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