



MENU & PRICE GUIDE

MENU & PRICE GUIDE

CANAPES

SEAFOOD

Smoked Salmon Crackers
Jumbo Prawn in a Shot of Guacamole
Garlic Butter Prawns
Tempura Prawns

Salt and Pepper Prawns
Saltfish Fritters
Battered Cod Bites, Chips and Tartar Sauce

MEAT & CHICKEN

Mini Meat Pies
Mini Burgers
Mini Jerk burgers
Grilled Meat Skewers (Beef, Lamb or Chicken)
Suya
Chicken Gizzard with Onion and Bell Peppers
Salt and Pepper Chicken Wings
BBQ Wings
Honey Glazed Wings
Lamb Kofta with Tzatziki

VEGETARIAN & VEGAN

Caramelised Mushroom Tarts
Vegetable Spring rolls
Plantain Fritters
Fried Yam Chips
Sweet Potato Fries
Yam Croquettes with Salsa
Kelewele (Spiced Plantain)
Beans & Plantain Bites

Sweet Potato (white flesh) Avocado Bites
Mac n' Cheese Croquettes

Enjoy!



MAIN MENU

RICE

Jollof Rice
African style Fried Rice
Waakye (Rice & Beans)
Rice & Peas
Egg Fried Rice with Spring Onions
Chinese Fried Rice (Prawns or Chicken)
White Rice

NOODLES

Chow Mein (Prawn, Beef, Chicken or vegetable)
African Style Stir-fry Noodles
Singapore Vermicelli (Prawn, Beef or Chicken)

STEWES & SAUCES

Waakye Stew
Red Stew (Beef or Mixed Meat)
Ofada / Ayamase

Brown Stew Chicken
Brown Stew Fish
Curry Chicken
Curry Goat
Oxtail

Stir Fry Sauce with Chicken, Prawn or Beef
Vegan Chickpea & Sweet Potato Curry
Butter Beans Stew

FISH

Garnished Fish
Escovitch Fish
Salmon (Premium)
Grilled Tilapia Garnished with Bell Peppers, Onions and Spring onions (premium)
Grilled Croaker (premium)
Pan- Fried Sea Bass (premium)

MEAT & CHICKEN

Grilled Chicken
Jerk Chicken (grill drum = premium)
Garnished Smoked Turkey
BBQ Chicken
Roasted Pork
Roasted Lamb (premium)
Lamb Chops (premium)
Slow cooked lamb shank (premium - Plated service only)

SIDES & SALAD

Mac n Cheese
Plantain
Garlic Rosemary Roast Potatoes
Potato Dauphinoise
Roasted Seasonal Vegetables

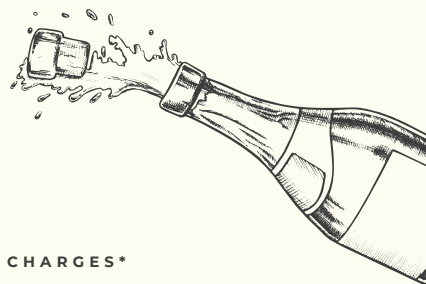
African Salad
Coleslaw
Potato Salad
Mixed Leaf Salad (Balsamic Vinegar or French dressing)
Mediterranean Salad
Mango Salad/Salsa

DESSERTS & SWEET CANAPÉS

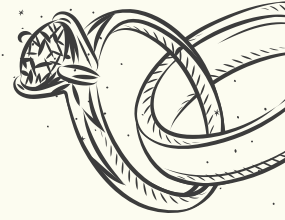
Cheesecake
Sticky Toffee Pudding
Carrot Cake
Fruit Platter
Apple Pie or Crumble served with Ice Cream or Custard
Ice Cream
Puff Puff / Bofrot

SEE AVAILABLE ON REQUEST SECTION ON PAGE 5

Enjoy!



PREMIUM ITEMS WILL INCUR ADDITIONAL CHARGES



WHATS INCLUDED IN OUR PER-HEAD COSTS?

- Canape reception service
- Service equipment & serveware
- Serving bowls & spoons for table service
- Chefs & kitchen staff
- Waiting staff*
- Crockery, cutlery & glassware
- Wine & hi-ball glasses (if required)*
- Front of house staff*
- Menu consultation/access to advice on finalising menu and service
- A friendly and serviceable team dedicated to ensuring your big day is a memorable one!!

Please note that provision of waiting staff, crockery cutlery and glassware are included in the per-head costs for weddings within our standard travel limits. If your wedding venue is located beyond these limits, sourcing these items and waiting staff locally and independently may be more cost-effective. Weddings in counties immediately surrounding London are covered within our standard travel limits and therefore waiting staff will be included in your price per-head, provided the travel distance does not exceed 1.5 hours.

The complimentary crockery we provide are of a standard specification, please enquire further if you wish to upgrade to a specific tablescape. Please also enquire if you require additional items such as napkins, champagne flutes etc.

COST GUIDE

* BASED ON GUEST NUMBERS OF 150 & MORE *

Please note that the prices below are estimates. Actual costs may vary due to specific factors such as venue constraints, access challenges, or a lack of adequate kitchen equipment at the venue. To receive an accurate quote, please share your menu selections with our team.
Prices are exclusive of VAT

PLATED SERVICE

3 Canapés OR 2 starter options, Main Meal (up to 2 choices), 1 Dessert (complimentary bread rolls provided)
From £50 PP

FAMILY STYLE/BOWL SERVICE OPTION 1

2 Canapés, 6 menu options
From £36 PP
Additional £4pp for dessert or £6pp for 2 dessert options

TABLE/BOWL SERVICE OPTION 2

3 Canapés, 7 main meal options
From £38 PP
Additional £4pp for dessert or £6pp for 2 dessert options

TABLE/BOWL SERVICE OPTION 3

4 Canapés, 8 main meal options (complimentary coleslaw/ salad plus 1 evening bites option)
From £42 PP
Additional £4pp for dessert or £6pp for 2 dessert options

BUFFET OPTION 1

2 Canapés, 6 main meal options
From 29pp

BUFFET OPTION 2

3 Canapés, 8 main meal options
From 31pp

BUFFET OPTION 3

4 Canapés, 10 main meal options (1 complimentary evening bites option)
From £33pp

OPTIONAL EXTRAS

Evening bites from £8pp
Evening bowl food from £10pp
Evening Buffet from £15pp
Drinks/ Bar management service

ADDITIONAL MEALS AVAILABLE ON REQUEST

Evening Jerk station: (loaded jerk fries/ mac & Jerk / Jerk & jollof)
Egusi Soup / Efo Riro with pounded yam (minimum 20 portions)
Abula station
Banku with okro soup
pepper soup (bowls or shots)
Stewed Boiler chicken
Moin Moin
Gizdodo

ADDITIONAL INFORMATION

Please Note

Additional Travel/logistics cost will be added to your invoice dependent on the location of your wedding venue and any constraints. Venues outside of London are subject to additional costs to cover logistics costs and staff travel.

Any costs/ deposits required by the venue to allow for external caterers or equipment hire due to the kitchen at the venue being a shell kitchen will be borne by the client.

MENU

If you have any additional requirements that you may wish to make amendments to the packages or request food that is not listed on the menu above (such as food from other cultures), please let us know. Please inform us of any dietary requirements or allergies.

VENDORS & CHILDREN

Vendor meals are discounted and dependant on the chosen service style. Children's meals are also discounted and dependant on the amount of children and chosen service style. The discount relates to children between the ages of 3 and 8 years old. Children under 3 years old are free of charge. Please discuss your requirements in relation to children and vendor meals in advance.

PAYMENT TERMS

A 20% deposit is payable upon receipt of your invoice in order to secure the date. All quotes/invoices are valid for two weeks. A catering contract will be sent to you shortly after you have secured your wedding date in our diary. The contract contains our standard terms. Details such as timing etc will be finalised with The balance of the invoice is due 4 weeks before your Wedding date.

We accept card payments via payment link or chip & pin