



The
Waterfront
Catering .Co

Wedding Catering

WHATS INCLUDED:

WEDDING & EVENT PLANNING

Our chef owners will be with you from the initial meet through to cooking the food on your wedding day. Sam and Lucy will be on hand to offer a professional and personal service to ensure your wedding day is planned and executed perfectly.

ALL STAFF

The price quoted includes all staff both in the kitchen and front of house. The team will also include a designated front of house manager who will be available to liaise with on the day and ensure our high standards are met.

CROCKERY AND CUTLERY

All table crockery and cutlery will be provided including table linen and napkins if required.

TASTING SESSION

We can offer a tasting of your final menu at the venue if required. All tastings incur a surcharge which will come off your final balance when booked.

WEDDING BREAKFAST

A three course wedding breakfast of your choice including a fish or meat option and a vegetarian. We offer a bespoke catering service so if there is something you fancy which isn't on the provided lists, let us know and we can design a menu to your specification.

WELCOME CANAPÉS & EVENING FOOD

A choice of three canapés to accompany your welcome drink and an evening food option of your choice to be served later in the day.



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Canapés

CHOICE OF THREE:

MEAT

- Rosario and stuffed Pepperdew Skewer
- Breaded Pork and Apple Bites
- Chicken Liver Pate & Tomato Jam Crostini
- Serrano, Sunblush Tomato & Parmesan Crostini
- Shredded Duck & Spring Onion Tartlet
- Smoked Chicken and Tarragon Croquettes

FISH

- Duo of Salmon Crostini
- Smoked Haddock & Pea Croquette
- Smoked Mackerel Pate & Pickled Cucumber
- King Prawn and Mango Crostini
- Smoked Trout & Beetroot Blinis
- Pea Pesto & Salmon on Rye

VEGETARIAN

- Tomato and Blue Cheese Arancini
- Beetroot Hummus & Feta Crostini
- Duo of Tapenade Crostini
- Chilled Gazpacho Shot
- Tomato, Olive and Mozzarella Skewer
- Goats Cheese & Caramalised Onion Bite



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Starters

CHOOSE A MEAT OR FISH & A
VEGETARIAN OPTION

Chicken and Leek Balantine
garlic aioli, crispy sourdough, micro herbs

Beetroot Cured Smoked Salmon
pickled cucumber, crispy capers, wasabi crème fraiche,
rye bread

Goats Cheesecake (v)
goats cheese mousse on a biscuit base, port reduction,
caramalised shallots, fresh rocket

Roast Chicken Croquette
crispy fried, flavoured with tarragon, chimichurri mayo,
tendril pea shoots

Duck Liver Pate
flavoured with brandy & sage, pickled vegetables, herb
foccacia, plum chutney

Beetroot & Feta Mezze (v)
beetroot hummus, crumbed feta, pickled heritage carrots,
hazelnut dukkah, crispy croutons

Crispy Fried Halloumi (v)
roasted pepper, sunblush tomato salad, classic pesto



Mains

CHOOSE A MEAT OR FISH & A
VEGETARIAN OPTION

Waterfront Classic Fish Pie

individually baked mixed fish pie, cheddar & nut crumble
top, creamed potato, greens

Oven Roasted Hake

chorizo crumb, rosemary potatoes, minted courgette,
pea & pecorino puree, confit tomatoes

Leek, Parsnip & Sweet Potato Croquette (v)

crispy fried, roasted red pepper sauce, pistachio crumb,
macerated cranberries

Garlic & Thyme Marinated Chicken

bordelaise potatoes, creamed wild mushrooms,
tenderstem broccoli

Pork Belly

twice cooked, cauliflower & carrot puree, kale, pork
& apple bon bon, red wine sauce

Cod Fillet

braised fennel, crispy leeks, cider steamed mussels,
saffron cream

Spinach & Cashew Nut Gnocchi (v)

in a white wine and shallot sauce, crispy herb crumb,
fresh rocket, italian cheese shavings



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Desserts

CHOICE OF TWO:

Limoncello Tart

limoncello glazed individual tarts with raspberries
three ways

Salted Caramel and Chocolate Mousse

smashed honeycomb and summer berries

Black Treacle Sponge

warm treacle sponge, butterscotch sauce, choice of
vanilla gelato or creme anglaise

Rhubarb and Custard Cheesecake

custard cream base, poached rhubarb rhubarb coulis,
white chocolate shavings

Jam Jar Eton Mess

with gin macerated strawberries

Chocolate Brownie

double chocolate brownie, chambord soaked raspberries,
cherry & mascarpone gelato



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Evening Food

PICK AN OPTION TO FEED
YOUR EVENING GUESTS:

Handmade Beef Burgers

in floured baps with monterey jack cheese and
carmalised onion chutney

Local Butchers Sausages

in floured buns with Heinz tomato ketchup or HP
brown sauce

Three Bean Burgers (v)

with harissa mayon, floured bap

Chips and Dips

crisp fried chips with a trio of dips

Halloumi Cone (v)

panko halloumi, fish and chip style

Crispy Back Bacon Ciabatta

smoked back bacon in ciabatta bread, Heinz tomato
ketchup or HP brown sauce



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Go Bespoke

TAILOR YOUR MENU TO YOU

Bespoke Menu

We pride ourselves on being a bespoke catering company. This PDF has been designed at a set price to enable you to choose from your favourites without any hidden costs. However we would be delighted to sit with you and discuss a menu that suits you and your tastes.

Kids Meals

Whether you want your little guests eating smaller portions of your chosen food, or eating a menu specific for them, we can cater for all guests however big or small.

Allergies and Intolerances

We pride ourselves on our ability to cater for all allergy requirements and have extensive experience in providing gluten free menus or menus suitable for other allergies. Where possible, we can provide a menu that all guests can eat regardless of their needs, however we can provide separate dishes if this is not possible.

Vegetarians and Vegans

Tired of the same old meals and menus? So are we, we always try to create exciting and inspired options for non meat and fish eaters. Ask us today for alternative vegetarian and vegan dishes and menus.

We would love to sit with you and discuss your wedding requirements so contact us today for a friendly chat.