

WEDDING PACKAGES

BISTROTHERQUE
EVENTS

STANDARD

£130 per head

Pre-order required



ARRIVAL SNACKS

Warm cheese puffs

STARTERS

Aubergine caponata,
grilled polenta

Baked goats cheese,
truffle honey dressing

Cured trout, horseradish
cream, parsley breadcrumbs

MAIN COURSES

Confit duck, lentils,
salsa verde, aioli

Mushroom bourguignon pie

Cod, romesco, angel hair
chilli, crispy garlic

Served with gem salad
and buttered new potatoes

DESSERTS

Walnut, orange, honey
cake, Chantilly cream

Marinated pineapple
carpaccio, crispy
coconut, lime

Chocolate mousse, brandy
caramel, crème fraîche

DRINKS PER PERSON

2 arrival drinks

½ bottle of wine

1 bottle of mineral water

A 12.5% discretionary service
charge will be added to the bill

BUFFET

£135 per head



BUFFET SELECTION

Selection of breads & butter, Grissini, Carta di Musica

SNACKS

Nocellara olives, smoked almonds, homemade crisps, guindilla peppers

CHARCUTERIE

Serrano ham, Cencina and Salchichon

SALADS

Marinated tomatoes, shallot, caperberries, basil

Potatoes, lemon & oregano dressing

MAINS

Pulled chicken, aioli

Hot smoked sea trout, beetroot & horseradish relish

Aubergine caponata, golden pickled raisins, basil

Onion & Gruyere tart

DESSERTS

Walnut, orange, honey cake, chantilly cream

Fresh fruit salad, pistachio, halva

CHEESE

Cheeseboard served with oat & sourdough crackers, fruit cheese

DRINKS PER PERSON

2 arrival drinks
½ bottle of wine
1 bottle of mineral water

A 12.5% discretionary service charge will be added to the bill

BRUNCH & FIZZ

£95 per head

Served family style



BRUNCH

Soft shell crab Benedict

Creamed corn, baked eggs,
green sauce

Farinata, avocado, chilli,
crispy chickpeas, vegan
aioli

Totopos, red salsa,
green salsa, sour cream,
lime pickled red onions,
coriander, fried eggs,
with shredded chicken
or home baked beans

SWEET

French toast, pear,
chocolate sauce

Fresh fruit salad,
pistachio, halva

DRINKS PER PERSON

½ bottle of Cremant

1 bottle of mineral water

Tea & coffee

A 12.5% discretionary service
charge will be added to the bill

FOUR HOUR FIESTA

£125 per head

Unlimited drinks
and party food



BAR MENU

COCKTAILS

Peach Whiskey Smash

Pomegranate Cosmo

Shrimpy's Spicy Margarita

WINES & FIZZ

Crémant de Loire,
La Maison Neuve, Guy
Allion, Loire, FR

2019 Terres Cortal Cinsault
Rose, Languedoc, FR

2018 Chateaux Haut-
Grelot, Bordeaux, FR

2019 Pitchfork Semillon
Sauvignon Blanc,
Margaret River, AU

BEER & CIDER

Redchurch Lager

Bethnal Pale Ale

Cidre Breton

SPIRITS

House spirits & mixers

PARTY FOOD

Mini burger

Fried soft shell crab
burger, curry sauce

Mushroom & radish bun

Crispy pig belly,
soy mayo

A 12.5% discretionary service
charge will be added to the bill

ADD ONS



FOOD ADD ONS

Nuts, crisps, olives £6

Warm cheese puffs £4
(3pp)

Canapes £9 (3pp)

Oysters £12 (3pp)

Rib eye £10
(supplement pp)

Cheese course £15

Party food £16 (2pp)

PARTY FOOD MENU

Mini burger

Fried soft shell crab
burger, curry sauce

Mushroom & radish bun

Crispy pig belly, soy mayo

CANAPES MENU

Beetroot, horseradish,
capers

Smoked salmon, rye, pickle

Steak tartare, truffle,
parmesan

Leek vinaigrette,
hazelnuts

DRINKS ADD ONS

Tea & filter coffee £3

Espresso martinis £10

Champagne toast £15

Creamant toast £10

Cocktail £10

Fizz Cocktail £12

Soft cocktail £6

OTHER ADD ONS

Xavior £480

Small table flowers £30

Medium table flowers £40

Cockatoo performers
from £750

50% Cockatoo furniture
removal £1,000

Production +20%
on any supplier invoice

UNLIMITED DRINKS PACKAGES

House cocktails, house
beer, house wine,
spirit & mix, Prosecco

2 hours £45

3 hours £60

4 hours £70