

# WEDDING PACKAGES

BISTROTHERQUE  
EVENTS

STANDARD

£130 per head\*  
Pre-order required  
Sample menu



ARRIVAL SNACKS

Warm cheese puffs

STARTERS

Marinated tomatoes,  
shallot, caperberries,  
basil (v)

Twice baked souffle,  
goats cheese, peas

Cured sea bass,  
sauce vierge, radish

MAIN COURSES

Confit duck, fennel  
& cornichon remoulade

Braised white beans,  
wild mushrooms,  
parsley breadcrumbs (v)

Roast cod, shrimp,  
burnt butter

Served with gem salad  
and buttered new potatoes

DESSERTS

Chocolate mousse,  
brandy crème fraîche

Banoffee pie

Baked mango,  
crispy coconut,  
vegan cream, rum (v)

DRINKS PER PERSON

2 cocktails  
½ bottle of wine  
1 bottle of mineral water

\*£140 per head from  
1st October 2022  
A 12.5% discretionary service  
charge will be added to the bill

BUFFET

£135 per head\*  
Sample menu



BUFFET SELECTION

Selection of breads  
& butter, oil

SNACKS

Nocellara olives, smoked  
almonds, truffle crisps,  
guindilla peppers (v)

Charcuterie

SALADS

Green bean, barley,  
spinach & lemon salad (v)

Marinated tomatoes,  
shallot, caperberries, basil

Potatoes, lemon  
& oregano dressing (v)

MAINS

Roast chicken, aioli, jus

Hot smoked sea  
trout, beetroot  
& horseradish relish

Aubergine caponata,  
golden pickled raisins,  
basil (v)

Warm onion & Gruyere tart

DESSERTS

Walnut, orange, honey  
cake, chantilly cream

Chocolate tart,  
salted oat crust (v)

CHEESE

Cheeseboard, fruit  
cheese, crackers

DRINKS PER PERSON

2 cocktails  
½ bottle of wine  
1 bottle of mineral water  
Tea & filter coffee

\*£140 per head from  
1st October 2022  
A 12.5% discretionary service  
charge will be added to the bill

SUNDAY ROAST

£130 per head\*  
Pre-order required  
Sample menu



ARRIVAL

Pigs in blankets

SAVOURY

Roast beef top rump,  
braised short rib,  
horseradish cream

Served with duck fat  
roast potatoes, buttered  
hispi cabbage, Yorkshire  
puddings and jus

DESSERTS

Warm chocolate pudding,  
brittle, cream

Roast beef can  
be substituted for the  
entire group with roast  
chicken, jus, aioli

VEGAN MENU

Pigs in blankets (v)

Mushroom bourguignon pie

Served with roast potatoes  
and hispi cabbage,  
olive oil dressing (v)

Apple blackberry crumble,  
almond cream (v)

DRINKS PER PERSON

2 cocktails  
½ bottle of wine  
1 bottle of mineral water

\*£140 per head from  
1st October 2022

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



COCKTAILS & CANAPES

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£70 per head

Selection of 2 cocktails  
& 4 canapes in advance  
required



BAR MENU

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COCKTAILS

4 x cocktails or glasses  
of Cremant per person

CANAPES

6 x canapes per person

\*£85 per head from  
1st October 2022

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

Choice of 3 house cocktails

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

Mushroom & radish bun (v)

Crispy pig belly, soy mayo

Fried soft shell crab  
burger, curry sauce

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 £12 (3pp)
- Oysters £12 (3pp)
- Rib eye £15 (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
- Humita empanada (v)

CANAPES MENU

- Beetroot, horseradish, capers
- Smoked salmon, rye, pickle
- Steak tartare, truffle, parmesan
- Leek vinaigrette, hazelnuts
- Tuna tostada
- Spiced cauliflower & vegan aioli tostada (v)
- Radicchio, caponata

DRINKS ADD ONS

- Tea & filter coffee £3
- Espresso martinis £12
- Champagne toast £16
- Creamant toast £10
- 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 £50
- 3 hours £65
- 4 hours £75