

WEDDING PACKAGES

BISTROTHERQUE
EVENTS

STANDARD

£130 per head*

Pre-order required

Sample menu



ARRIVAL SNACKS

Warm cheese puffs

STARTERS

Leeks vinaigrette, toasted hazelnuts (v)

Twice baked souffle, goats cheese, peas

Cured sea bass, sauce vierge, radish

MAIN COURSES

Confit duck, fennel & cornichon remoulade

Lentils, red pepper, spinach, pangritata (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)

*£140 per head from 1st October 2022

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

DRINKS PER PERSON

2 cocktails
½ bottle of wine
1 bottle of mineral water

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)

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Mushroom bourguignon pie

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

—

Apple blackberry crumble,
almond cream (v)

*£140 per head from
1st October 2022

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

DRINKS PER PERSON

2 cocktails
½ bottle of wine
1 bottle of mineral water

COCKTAILS & CANAPES

£70 per head

Selection of 2 cocktails
& 4 canapes in advance
required



BAR MENU

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