

WEDDING PACKAGES

BISTROTHERQUE
EVENTS

A LA MODE

Pre-order required

Sample menu



ARRIVAL SNACKS

Warm cheese puffs

STARTERS

Grilled beetroot,
kalamata olives, grapes,
pistachio, parsley oil (v)

Twice baked souffle,
goats cheese picada

Cured sea bass,
sauce vierge, radish

MAIN COURSES

Mushroom
bourguignon pie (v)

Twelve hour, garlic braised
short rib, green sauce

Pumpkin, adobo, kohlrabi,
citrus dressing

Served with gem salad
and new potatoes

DESSERTS

Peaches, raspberry sorbet,
halva, pistachio (v)

Chocolate mousse,
brandy crème fraîche

Apple & hazelnut galette,
chocolate sauce,
Chantilly cream

DRINKS PER PERSON

2 cocktails

½ bottle of wine

½ bottle of mineral water

THE FRUIT DE MARE
STREET SEAFOOD BAKE

Sharing menu
Available from
April 2023



SAVOURY

Garlic & herb butter
seafood bake including
mussels, crab claws, prawn
& crayfish, corn, aioli

Layered squash, onion
gravy (v)

Rosemary tater tots (v)

Crunchy green salad,
shallot, lemon & soft
herb dressing (v)

LOBSTER UPGRADE

Add lobster
£30 per person

SWEET

Sea salt gooey chocolate
cookie, ice cream

Peanut butter & jam
chocolate bar (v)

DRINKS PER PERSON

2 cocktails

½ bottle of wine



ADD ONS



FOOD ADD ONS

- Nuts, crisps, olives £6
- Warm cheese puffs £4 (3pp)
- Oysters £12 (3pp)
- Canapé £12 (3pp)
- Cheese course £15
- Party food £16 (2pp)

DRINKS ADD ONS

- Tea & filter coffee £3
- Espresso martinis £12
- Champagne toast £16
- Creamant toast £10
- Cocktail £12
- Soft cocktail £6

A 15% discretionary service charge will be added to the bill

OTHER ADD ONS

- Xavior £480
- Small table flowers £30
- Medium table flowers £40
- Cockatoo performers from £1000
- 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 £55
- 3 hours £70
- 4 hours £80