

WEDDING PACKAGES

BISTROTHERQUE
EVENTS

A LA MODE

Pre-order required

Sample menu

Dishes for this package are taken from the Bistrottheque menu at the time of the event so this is a sample only.



ARRIVAL SNACKS

Warm cheese puffs

STARTERS

Spring vegetables, fregola, zoug, sumac, pumpkin seed & pistachio dukkah (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

Cod, burnt butter, shrimp

Served with gem salad and new potatoes

DESSERTS

Lemon and almond cake, vegan crème fraîche (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



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)
- choose 3
- Cheese course £15
- Party food £16 (2pp)
- choose 2

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 £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

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