

APERYER

Wedding Tasters

Love. Laughter. Food.

It's your special day so we know that you're looking for a wedding menu that perfectly complements your style, taste and personality. That's why we'll always take you as our inspiration - the food you love, the places you've been, the things you enjoy! From this we'll create an imaginative, bespoke menu that's just yours and truly reflects that.

Whatever the venue, we love to get creative with our couples and will always tailor the service and presentation as well as the food so you're getting everything exactly as you want it! However bonkers, weird and wonderful your ideas let us know - if you're going all out, then let's do it properly!

If you're not sure what you're looking for, here's some ideas to give a flavour of what we can offer based on weddings we've done and the food we love. Get your guests talking with tear and share boards on table centres, tuck in to your favourite foods with a fabulous feast or treat your guests to a top-notch restaurant style fine dining experience...

If you like what you see, get in touch, reserve your date and let's talk about how we can really wow your guests and make it THE wedding to remember!

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APERYER

Canapés from £5pp*

Delight your guests with a canapé reception. Here's some classic ideas as well as ways you might to work a theme into the menu - even better, why not let us know a few of your favourite things and we'll create magical morsels that'll wow your guests while they mingle.

CLASSIC

MEATY

Individual mini lamb and minted pea Wellington
Pork belly bites with apple sauce
Venison carpaccio
with juniper pickled quail's egg
Black pudding crisp with seared scallop,
cauliflower and pickled radish

FISHY

Mini fish tacos with margarita shots
Gin-cured gravlax on rye toast
with Scandinavian pickles
Beetroot carpaccio with dressed crab
and dill mayonnaise
Coconut and lime prawn toasts

VEGGIE

Savoury profiteroles stuffed with
wild mushroom and stilton
Chargrilled aubergine sushi roll stuffed with
feta, preserved lemon and oregano
Vietnamese spring rolls with chilli
and lemongrass dipping sauce
Goats cheesecake with fig chutney

SWEET TREATS

Blackberry and basil cheesecake bites
Mini malted chocolate and buttermilk torte
Grilled peach, hazelnut and rosemary galettes

THEMED

GREAT BRITISH

Ham hock and pea scotch (quail) egg
Mini Cornish pasties
Mini fish and chips
Mini candyfloss sticks

AMERICANA

Mini tacos with Margarita shots
Mini cheeseburgers
Buttermilk popcorn chicken with hickory ketchup

SUMMER INSPIRED

Beetroot macaroons with goats cheese mousse
Crab salad on lemon blini
Watermelon caprese skewers
Oysters kilpatrick

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Boards from £18pp* (minimum 20 guests)

Closest to a classic buffet, these bountiful boards are great served in the centre of tables to be passed and shared around or on a beautifully presented long table for guests to help themselves. They're a fantastic way to incorporate your theme and we'll always tailor them to perfectly complement your personal taste and style. They're great for couples on a tighter budget as well as being perfect for starter boards or evening buffets! Here's a few examples...

SUMMER PICNIC

Selection of pasties: Cornish / chicken and tarragon / wild mushroom and stilton

Chorizo and fennel seed sausage rolls

Black pudding, pork and apple tear 'n' share pie

Vine cherry tomato, oregano and pesto galletes

Home-pickled mackerel rollmops

Broad bean, garden pea and wild garlic mixed salad with dill and lemon dressing

Butternut, radish and baby leaf salad with chilli and orange dressing

Selection of olives, hummous and dips

AFTERNOON TEA INSPIRED

West country cheddar and fig chutney sandwiches

Rare roast beef, horseradish and watercress on sourdough

Tangy coronation chicken bloomer

Sun-dried tomato, feta and rocket pinwheel danish

Smoked salmon, beetroot and dill gallettes

Home baked scones with strawberry jam and clotted cream

Raspberry, mint and white chocolate mini trifles

Salted caramel double chocolate brownie

Lemon and rosemary tarts

TAPAS INSPIRED

Spanish tortilla with smoked paprika aioli

Charcuterie platter - serrano ham, bresola, chorizo, pickles

Salt cod croquettes

Berenjenas fritas (fried aubergine with sesame and molasses)

Chilli and lime ceviche salad

Honey and thyme roasted figs with goats cheese and oregano

Selection of Spanish style sharing breads

Mixed olives / Smoked paprika almonds

ASIAN INSPIRED

Thai fishcakes

Char sui buns with shredded veg, cashew and hoi sin

California maki rolls

Thai-style chicken satay skewers

Vietnamese spring rolls

Gyoza - fried pork dumplings

Butternut, spinach and sesame bhajis

Edamame, beansprout and red pepper salad

Sticky beef noodle salad

ADD A PUDDING from £5pp (see page 5)

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APERYER

Feasts from £22pp* (minimum guest numbers may apply)

More than a buffet but less formal than fine dining, our feasts invite your guests to dig in and share the love! Great for a laid back, relaxed style, they put the food centre stage allowing your guests to chatter and get to know each other as the dishes are passed and shared.

Our feasts usually go: one or two main courses, three sides and a cheeky extra. Here's a few examples but once we know your taste we'll send you a fully tailored menu just for you to choose from.

AMERICANA

BBQ platter of burgers, sticky ribs and smoky wings straight from the grill

Truffle shuffle mac 'n' cheese

BBQ'd corn cobettes

Sweet potato fries

Crunchy onion rings with fried green tomatoes

SUMMER 'CARVERY'

Slow braised shoulder of lamb with pomegranate molasses (carved by your guests)

Crushed new potatoes with lemon and mint

Green bean, sherried shallot and red onion

Butternut, feta and radish

Tear 'n' share breads with olive and sundried tomatoes

CARIBBEAN

Tangy jerk chicken

Spicy curried goat

Rice and peas

Salt cod fritters

Fried plantain

Mango and avocado salad

SPANISH FIESTA

Braised pork cheek, black olive and chorizo in red wine

Platter of honey roast figs with goats cheese and oregano

Classic paella

Patatas bravas

Classic 'tortilla' Spanish omlette

Chilli and lime ceviche

ADD A PUDDING from £5pp (see page 5)



APERYER

Puddings from £5pp*

These sweet treats are the perfect way to follow your main meal and you can choose from individual plates, family style 'dig in' to share desserts or selection boards to suit your occasion. And yep, you guessed it, we can customise any of these options to incorporate your favourites!

FAMILY STYLE

Dark chocolate, hazelnut and sea salt torte with crème fraiche

Zesty key lime meringue pie

Caramelised pear tatin with scrumpy cider cream

Fig, honey and rosemary pavlova

Apple and blackberry crumble with cinnamon custard

Sticky toffee apple pudding with clotted cream

Brioche bread and butter pudding

INDIVIDUAL DESSERTS

White chocolate and raspberry crème brulee with double chocolate biscotti

Pecan pie, chocolate and waffle knickerbocker glory

Espresso and vanilla panacotta with gingerbread snaps and dark chocolate cherry compote

Toasted coconut, pineapple and basil eton mess

Pimms summer pudding with chantilly cream

Lemon fool with ginger shortbread

BOARDS TO SHARE

CHOCOHOLICS

Selection of brownies, fudge, cakes and cookies served with cream

CHEESE

Selection of your favourite cheeses with homemade chutneys and biscuits

CAKE LOVER

Selection of mini afternoon tea style bites and delicate treats

PETIT FOURS

Selection of macarons, mini meringues, chocolate truffles and fruit nougat

FRUIT PLATTERS

Selection of seasonal skewers with chocolate, salted caramel and yoghurt dips

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APERYER

Formal from £38pp* (minimum 20 guests)

A classic three course meal, bringing top notch, restaurant style dining to your guests, adds a real sense of occasion and as always, can be tailored to your tastes.

STARTERS

- Goats cheesecake with heritage tomato salsa and basil oil
- Dippy duck egg with asparagus soldiers
- Dressed crab with sourdough toast and lemon crème fraiche
- Clam and mussel chowder in sourdough bowl
- Smoked duck ham and beetroot carpaccio with peashoot, radish and broadbean
- Jewelled ham hock and fennel terrine with rye toast and bramble chutney
- Seared woodpigeon with a quails egg, frisse and hazelnut salad

MAINS

- Lamb and minted pea Wellington with celeriac puree and wild mushrooms
- Crispy pork belly with apple puree, roasted pickled onions, golden beets and heritage carrots
- Thai-style chicken skewers with sticky rice, satay sauce and sesame glazed pak choi
- Pan roasted salmon fillet with dill hollandaise, crushed new potatoes and purple sprouting broccoli
- Moroccan-spiced mackerel with chorizo and warm bean salad
- Caramelised garlic pearl barley risotto with roasted Mediterranean veg and parmesan crisps
- Wild mushroom, stilton and tarragon pie with champ and buttered kale

DESSERTS

- Frozen elderflower parfait with hazelnut praline, raspberries and mint
- White chocolate and salted caramel brownie with strawberries and cream
- Hot chocolate fondant with bitter orange sauce, vanilla ice cream and almond brittle
- Lemon posset with wild blackberries and rosemary shortbread
- Prosecco poached pear with peach fizz sorbet and brandy snap
- Cheese selection with home-made chutneys and crackers



APERYER

Evening Buffet from £5pp*

A late night feed will ensure your guests are well fuelled for all that dancing! Keep things relaxed with a serve yourself table, rock a theme with a street food inspired station or how about grab-and-go sandwiches to keep the party going! Here's some ideas...

YORKSHIRE PLOUGHMAN'S

Yorkshire cheese and hams served with breads, crackers, homemade pickles and preserves

PICNICS

Wicker baskets brimming with scotch eggs, sausage rolls, pork pies and crisps

NICE & SPICY

Jamaican patties, hot samosas, chicken satay skewers and bhaji selection with dips and poppadoms

LITTLE ITALY

Your favourite pizzas, ready sliced for guests to grab 'n' go

THAT 70'S THING

Retro classics - we're talking pineapple and cheese skewers, cheese twists, party rings... all the old favourites!

'TATTIE STAND

Jacket potatoes with pulled pork, baked beans, cheddar cheese and coleslaw

MEXICAN STATION

Selection of 'make your own' burritos and wraps with a variety of classic fillings

BAKERY

Freshly baked empanandas, calzones, Cornish pasties, and other pastry delights hot from the oven

BEACH PARTY

Nachos, BBQ skewers, watermelon and ice lollies!

CHIPPY

Proper thick cut chips with option to smother in cheese, gravy or mushy peas

BUTTIES

Bacon or sausage sandwiches hot off the grill

NEW YORK DELI

Selection of sandwiches inspired by the Big Apple, wrapped in wax paper, ready to rock

BBQ

Locally sourced burgers piled high with cheese, pickles, crispy bacon and all the sauces

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Extras

We know it's the little touches that can really make a difference and if you're looking to add some cheeky extras we'd be more than happy to help! How about a decadent breakfast or brunch to start the day in style? A pre-wedding BBQ or intimate meal with friends the day before? Family style picnic the day after? Get in touch to find out more!

* Prices

We know how important cost is and that budgeting is always at the forefront of any wedding planning - and we know it's frustrating to not see actual costs! However, all our prices are subject to the food you'll be having, the type of service you'd like and the way we'll present it. Whether you're looking to blow the budget on the food or rein it in whilst still having the feed of your life, we'll happily work with a figure in mind and create you a realistic quote with no obligation.

Our prices will include service, staffing and VAT so there'll be no hidden costs and we'll talk you through it all to ensure your happy and satisfied with all you'll be getting.

Here's how your breakdown might look:

BEST OF BRITISH CANAPES	100 people	@ £5pp	£500
TAPAS INSPIRED SHARING BOARDS	100 people	@ £20pp	£2,000
AMERICANA FAMILY STYLE DESSERT	100 people	@ £5pp	£500
LITTLE ITALY EVENING BUFFET	100 people	@ £5pp	£500
		
		Total:	£3,500

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Matt & Gemma
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