

APERYER

Wedding catering

Taster brochure

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.

Instead of set menus we'll work with you to create a personal wedding menu from scratch. To give you a sense of what we do and how we do it we've put together this taster brochure packed with ideas based on the things we love to cook, serve and eat – plus a few 'here's some we did earlier' to tickle your taste buds and spark your imagination!

We know budgeting is at the forefront of any planning so we've included prices here as a guide to what you might expect. To keep things simple and straightforward, all our prices are inclusive of 20% VAT as well as all our staffing, crockery, cutlery, travel and equipment needs. Once we know what you have in mind we'll give you a clear costing breakdown along with a menu for you to consider.

If you like the look of things, we'd love to arrange a chat to hear more about what you have in mind. We love to meet couples initially to chat things through and so you can get to know us too! Following this we'll work hard to translate your concept into a delicious menu packed with all your favourite things for you to feast your eyes on!

Matt & Gemma
Love. Laughter. Food.

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Canapés

Reception nibbles from £8.50pp for three*

Whether you're thinking dainty bites, fancy flavours or more substantial snacks, canapés are a wedding classic to start things off in style! Here's a few of our personal favourites as well as ways you might to work a theme into your menu! *In conjunction with a wedding breakfast. Prices vary according to your chosen items and number of nibbles you'd like to serve!

MEATY

Pressed pork belly bites with black pudding & apple crumb

Beef brisket bonbons with hickory smoke ketchup and Cajun spiced mayo

Air dried duck on sourdough crostini with ginger compote and plum crisps

Venison carpaccio with juniper pickled quail's egg

VEGGIE/VEGAN

Whipped goats cheese bonbons rolled in toasted hazelnuts with onion marmalade

Chargrilled aubergine roll stuffed with feta, preserved lemon and oregano

Bloody Mary shots with butternut, sundried tomato and mozzarella arancini

Balsamic roast tomato and wild garlic pesto tartlets

SEASIDE TREATS

Mini fish and chips with mushy peas

Mini Cornish pasties

Mini scones with strawberry jam and clotted cream

AMERICANA

American waffles topped with crispy bacon, maple and cinnamon cream

Buttermilk popcorn chicken with hickory ketchup

Mini breaded mac 'n' cheese bites

FISHY

Gin-cured salmon on rye toast with Scandinavian pickles

Smoked eel, celeriac and fennel in crispy filo cup with pear mayonnaise

Maple cured rainbow trout with beetroot relish and horseradish cream

Beetroot carpaccio with dressed crab and dill mayonnaise

QUIRKY

Lightly steamed bao buns with crispy pulled pork, hoisin sauce, beansprouts, pak choi and shredded cucumber

Build your own bruschetta bar – a choice of crostini and bruschetta toasts and a whole host of scrumptious toppings to build your own

Popcorn cartons with your choice of powders: wild mushroom, sundried tomato, truffle, caramel, sweet and salty...?

ASIAN INSPIRED

Thai fishcakes with mango and coriander salsa

Vietnamese spring rolls with chilli and lemongrass dipping sauce

Chicken satay noodles in wonton cups

CARIBBEAN

Rice and pea fritters topped with mango salsa

Jerk chicken and caramelised pineapple skewers with hot tomato relish

Jamaican jerk beef patties

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Starters

'Breads & spreads' from £8pp

Keep it simple with beautiful breads and your favourite pates, spreads, butters and dips to pass and share ...

Our signature tear and share pinwheel breads stuffed with garden herbs and gooey cheese

Smoked mackerel pate with pickled caper berries

Rich chicken liver parfait with sticky caramelised onion chutney

Chunky wild garlic and parmesan pesto

Caramelised apple and shallot whipped butter

Grazing boards from £12pp

Packed with all your favourite nibbles, these platters are a great way to kick off your wedding feast. These bountiful boards are great served in the centre of tables to be passed and shared around the table for guests to help themselves. Some food for thought...

GREAT BRITISH PICNIC

Tear and share sourdough bread with Longley farm butter

Black pudding and pulled pork scotch eggs with apple crumb

Golden pork pies topped with Wensleydale cheese and red onion marmalade

Ham hock bites with scrumpy cider mayo

Served with Henderson's pickle and proper pickled onions

MEZZE INSPIRED PLATTERS

Chargrilled homemade flatbreads and oil/balsamic

Roasted red pepper hummus and sesame-spiked aubergine dip

Spanakopita: feta, spinach and sesame filo pie

Assorted falafel: sundried tomato, lemon and herb, beetroot and sumac, with aioli dip

Zesty courgette ribbons with olive oil and preserved lemon

Small plate sharing boards from £14pp

A more substantial starter, still with the pass and share vibe!

MEDITERRANEAN INSPIRED

Rosemary and sundried tomato focaccia with oil and balsamic

Sweet potato, mozzarella and basil arancini

Cured meat antipasto with capers and cornichons

Caramelised garlic and chilli prawns

Roast garlic aioli and mixed marinated olives

ASIAN INSPIRED

Prawn crackers with sweet chilli dip

Thai fishcakes with cucumber and coriander salsa

Chicken satay skewers

Vietnamese spring rolls with soy and ginger dipping sauce

Wasabi peas

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The main event Family style from £28pp

Our family style inspired feasts invite your guests to dig in and share the love! Putting the food centre stage allows your guests to chatter and get to know each other as the dishes are passed and shared. Every feast is completely different based on you and the foods you love to create a delicious informal for you and your guests:

PIE & PEAS

Steak and Sheffield Porter pie
Wild mushroom and tarragon pie (v)
Creamy cheddar and mustard-spiked mash
Homemade minted mushy peas
Maple roast seasonal root vegetables
Lashings of proper gravy (and Henderson's relish as standard!)

HEARTY ITALIAN

Rich and creamy lasagne with red wine and oregano
Roast vegetable and parmesan cannelloni (v)
Caprese salad with basil oil and garlic croutons
Roast squash with caramelised garlic, rosemary and pinenuts
Panzanella 'bread' salad with tomatoes, caper berries and black olives

Fabulous feasting from £32pp

Served table centre, our feasts are bountifully packed creating an opulent spread to really wow your guests.

SPRING LAMB 'CARVERY'

Slow braised shoulder of lamb with seasonal herb gremolata and mint sauce
Slow roast pork with black pudding and crispy crackling
Root vegetable crumble topped with Wensleydale and sourdough breadcrumbs
Crushed Jersey Royal new potatoes with wild garlic, lemon and mint
Beetroot and red onion salad with homemade rhubarb vinaigrette

AMERICANA

Pulled pork with homemade BBQ sauce
Succulent beef brisket with chipotle
Truffle spiked mac 'n' cheese
Chargrilled corn cobbettes
Lightly spiced sweet potato wedges
Cajun spiced 'slaw
Green garden salad

FRENCH INSPIRED BANQUET

Chateaubriand served medium rare with red wine jus and wholegrain mustard
Creamy dauphinoise potatoes with truffle oil
Dry ratatouille with caramelised garlic, aubergine, courgette, red onion and cherry tomatoes
French bean, sherried shallot and radish salad with honey and mustard dressing

MEDITERRANEAN FEAST

Pulled lamb with pomegranate molasses, zesty gremolata and pickled pomegranate seeds
Roast squash, spinach and apricot tagine with toasted almonds
Baked red onion with fig, walnut and goats cheese
Jewelled cous cous with pistachio, herbs and golden sultanas
Sumac and beetroot falafel with tzatziki dip
Smoked aubergine dip and sabzi khordan 'feta and herb' plate

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Small plate showstoppers from £38pp

Inspired by the tapas style of dining, fill your table with an assortment of small plates, large plates, nibbles and everything in between to create a truly memorable banquet for guests to pass and share:

TAPAS INSPIRED

Slow braised pork cheek with black olive and chorizo
Albondigas – chunky beef and pork meatballs in a rich sundried tomato and chilli sauce
Oven baked prawns with chilli and garlic
Sweet potato and spinach tortilla
Patatas bravas with mojo sauce
Padron peppers with feta and balsamic dressing
Paprika roast new potatoes with aioli

MEXICAN FIESTA

Endless soft tortilla wraps served with:
Seared steak with chimichurri
Lightly spiced pulled chicken
Sizzling prawns with coriander, chilli and lime
Colourful mixed peppers
Homemade guacamole, sour cream, cheddar cheese and pico de gallo – plus our special homemade hot sauce!
Big bowls of nachos and green garden salad

‘Canteen style’ dining Grazing tables (cold) from £24pp

For an informal event our grazing tables are packed with bountiful platters and colourful bowls for your guests to enjoy. Served as a traditional buffet for guests to come up and help themselves, you can curate your perfect menu full of all your favourite things. Here’s a couple of examples of how you might put it all together ...

YORKSHIRE’S FINEST

Local honey and wholegrain mustard glazed ham
Yorkshire puddings with rare roast beef and horseradish
Beef dripping on toast with salted beef
Pork and apple scotch eggs
Pork pies with caramelised red onion chutney
Wensleydale and wild garlic pasties
Seasonal ‘garden’ salad with rhubarb vinaigrette
Zesty new potato salad with lemon and mint
Pork scratchings with apple mayo
Selection of freshly baked breads with Longley Farm butter

MEDITERRANEAN FLAVOURS

Cured meat antipasti with capers and cornichons
Chargrilled chicken skewers with preserved lemon
Roast vegetable and feta filo pie
Spanish tortilla with caramelised garlic aioli
Caprese salad of heritage tomatoes, wild rocket, parmesan and basil with balsamic dressing
Orzo pasta salad with pesto and sundried tomatoes
Mixed marinated olives
Minted courgettes, chilli artichokes and roast red peppers
Rosemary and sea salt focaccia with oil and balsamic dips

Hot fork feasting &price on request

Our hot fork feasts invite your guests to fill their boots with some wholesome, hearty classics. Served by the chef at a buffet station, we’ll happily work them around the dishes you love to eat, perhaps a family favourite?

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Dessert

Classics from £7.50pp

Choose your favourite dessert to serve family style in the centre of each table or ask your guests to pre-order their favourite for a plated end to the meal. Here's some we did earlier...

Cherry Bakewell with port and cherry jam, fresh cherries and cinnamon spiked Chantilly cream

Sticky toffee pudding with oodles of butterscotch sauce and clotted cream

Eton mess with seasonal berries, rhubarb coulis, mini meringues and lashings of whipped cream

Dark chocolate and hazelnut torte with espresso coffee cream

Mini puds from £9.50pp for three

Can't pick a favourite? Choose three or four desserts you love and we'll shrink them into lovely little bites served on platters so guests can enjoy a taster of them all! A few Aperyer favourites:

CHOCOLATEY

Salted caramel chocolate brownie bites

Layered dark and white chocolate mousse with honeycomb

Dark chocolate chilli infused torte caprese

Rocky road with honeycomb and mallow

FRUITY

Mini lemon meringue pie

Raspberry and nectarine pavlova bites

Sticky toffee apple cake

Rhubarb and ginger compote with fruity flapjack topping

FROZEN

Gin and tonic sorbet

Aperol granita shot

Espresso margherita granita

Frozen rhubarb parfait with apple powder

CREAMY

Crunchy cannoli with dark chocolate and hazelnut cream

Creamy lemon and elderflower posset

Vanilla panacotta with strawberry compote and mint

Peanut butter and milk chocolate cheesecake bites

Build your own from £8.50pp

Get your guests talking with a customisable 'build your own' dessert – how about frosted sundae glasses with lashings of cream, cookies, ice cream and your favourite sweeties for a knickerbocker glory? A spin on an Eton mess with meringues, your favourite berries and all your favourite sauces? Or how about a crepe stand with piles of delicious fillings to tuck into?

Dessert table items from £5pp

You might consider a dessert table set up with a mix of family style bakes and individually portioned puddings for your guests to pick and choose from. Either pick your favourites or tailor it to a theme!

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Afters...

Have your cake and eat it from £2pp

If you're having an amazing wedding cake created and want to ensure your guests enjoy it, you might consider serving it as your dessert... alternatively it's a great idea to serve alongside your evening buffet for guests to devour as the night goes on. We can provide plates and cutlery, cut and present your cake, or bring along some additional sides such as cream or big bowls of berries to complement your flavours.

Cheese boards from £10pp

Served after the meal or as part of an evening buffet, if you're cheese lovers (like we are!) you might consider platters packed with your favourite cheeses, along with our homemade pickles, jams and spreads, crackers and biscuits.

Tea and coffee from £2pp

We can serve coffee and tea after your meal or set up a station for guests to help themselves throughout the day. Served in proper mugs featuring freshly brewed coffee, English breakfast and Earl Grey plus plenty of fruity, herbal and decaf choices

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Classic wedding breakfast

Three course meal from £58pp

As with all our menus, we'll work to create a custom menu based on your favourite things, be that homecooked favourites, fine dining classics or gourmet pub grub! Here's some ideas....

STARTERS

- 'Posh prawn cocktail' with sundried tomatoes, Bloody Mary sauce and chard salad
- Maple cured rainbow trout with pickled apple and rye toasts
- Dripping on toast topped with salt beef, red onion marmalade and seasonal leaves
- Seared woodpigeon with quail's egg, frisse and hazelnut salad with blackberry vinegar
- Smoked duck ham with beetroot carpaccio, pea shoots and broad bean paste
- Wild mushroom pate with sourdough toasts and berry compote
- Stilton, walnut and pear with parmesan crisp and honey mustard dressing

MAINS

- Chicken three ways: ballotine wrapped in parma ham, sourdough breaded bon bon and mini chicken and leek pie
- Roast pork belly with scrumpy cider sauce, crispy crackling and whole roast shallots
- Steak and your-favourite-ale pie with mustard spiked mash and lashings of red wine gravy
- Slow braised lamb shank with celeriac mash, crispy leeks and mint sauce
- Confit duck leg with puy lentils and pancetta
- Butternut squash, rocket, sun dried tomato and feta 'crumble' topped with sourdough breadcrumbs
- Smoked aubergine baked with sumac and shallots, farro tabbouleh and pomegranate seeds
- Caramelised red onion, cherry tomato and goats cheese tart with wild garlic pesto

DESSERT

- Tarte au citron with dark chocolate truffles and lemon cream
- Prosecco poached pear with peach fizz sorbet and raspberry jus
- Rhubarb and raspberry crème brulee with cardamom shortbread
- Frozen espresso and dark chocolate parfait with honeycomb shards and amaretti biscuit crumb
- Creamy vanilla panacotta with a fresh strawberry salsa and Pimms syrup
- White chocolate cheesecake with passionfruit drizzle
- Fig, blackberry and nectarine pavlova with honey and rosemary
- Toffee apple crumble with scrumpy cider custard

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Into the evening

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...

Grab 'n' go from £8.50pp

Classic hot grub served with paper napkins for guests to grab and go ...

PIZZA

Your favourite pizzas, hand pulled and packed with your favourite toppings, ready sliced for guests to grab 'n' go

PASTIES

A selection of delicious pasties, sausage rolls and savoury Danish, served hot from the oven

BUTTIES

Your choice of bacon, sausage or pulled pork served in big floury baps and served with all the classic sauces

Grazing tables from £10pp

Served with paper napkins and disposable plates for your guests to graze on...

YORKSHIRE PLOUGHMANS

Yorkshire cheeses, golden pork pies and honey roast hams served with breads, crackers, homemade pickles, fruit and preserves

NEW YORK DELI BAGEL BAR

An array of open bagels with a yummy assortment of your favourite deli style toppings

SUMMER PICNIC

Picnic inspired nibbles served in rustic wooden crates with gingham parchment and napkins

Street food stations from £12.50pp

Some street food inspired delights served at a buffet station by the chef....

BAO BUNS

Lightly steamed and served with a selection of fabulous fillings, sauces and pickles for guests to customise as they like

BURRITO BAR

Soft tortilla wraps with a variety of classic fillings, built and rolled by the chef to order – with extra hot sauce optional!

PIMP MY CHIPS

Proper thick cut chips with option to smother in cheese, gravy, chilli, mushy peas, bacon sprinkles, or whatever floats your boat!

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How it all works...

What next?

Once we've checked we're available for your date and chosen venue we'd love to invite you for a free consultation ideally in person at our premises in Sheffield. Here we can find out all about your plans so far, what you have in mind for the big day and what food you absolutely love to enjoy! Following that we'll create a bespoke menu and a full breakdown of costings for you to consider.

How do we book?

If you're happy with your concept menu we ask for a 20% non-refundable deposit to secure your date and booking with us. Following that, we invite all our couples for a complementary tasting to sample the dishes and chat through how everything will work on the big day!

What about drinks?

Many venues we work with provide their own bar services and drinks packages, so we don't provide any glassware, drinks or bar staff ourselves. However, we do know plenty of fabulous people who do! Ask us for our supplier recommendations and we're happy to chat through your drinks ideas and of course help out on the day where we can!

How much will it cost?

When it comes to wedding planning we know how important budgeting is so we've put together this guide to highlight our basic pricing structure. We do have a minimum spend of £3500 for weddings (May-September) and just as each wedding is unique - so are the costings. Your tailored quote will be reflective of factors such as distance to your venue, the food you'll be having, staffing requirements and so on - if you have a budget in mind do let us know and we'll happily work with it!

What's included?

The prices and quotes we issue will always include crockery and cutlery, travel, equipment, 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. In addition, we do require you / your venue to arrange that we have a space to work in (catering tent or similar) with power / plug points - contact us for info as to what you'd need to meet the requirements of your menu.

What next?

Get in touch, reserve your date and let's talk about how we can really wow your guests and make yours a wedding to remember!!



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