

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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Reception nibbles

Classic canape receptions

Whether you're thinking dainty bites, fancy flavours or more substantial snacks, canapes are the perfect way 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!

MEATY

Honey and mustard glazed pork belly with black pudding bonbon & apple mayo

Crunchy beef brisket bites with hickory-smoke ketchup and Cajun spiced mayo

Minted lamb and feta koftas with creamy tzatziki and black olive

Seared steak on a 'fat chip' with bearnaise sauce and parsnip crisps

FISHY

Gin-cured salmon on cracked black pepper blinis with lemon cream and Scandi-style pickles

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

Dressed crab on sourdough toast with dill and lemon mayonnaise

Octopus ceviche with black olive tapenade and seaweed pearls

VEGGIE/VEGAN

Vietnamese Spring rolls with sweet chilli

Bloody Mary shots with red pepper, mozzarella and butternut arancini

Balsamic roast tomato and wild garlic 'pesto' tartlets

Red onion and caraway bhajis with mango salsa

CHEESEY

Mac 'n' cheese bites with truffle mayo

Goats cheese bonbons rolled in toasted hazelnuts with onion jam

Manchego and white onion croquettes with sun-dried tomato salsa

Crispy halloumi sticks with lemon and herb dip

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Starters to share Grazing boards

Slightly more substantial, 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...

YORKSHIRE PICNIC:

Tear and share sourdough bread with Longley farm butter | rare roast beef | pork pies topped with Wensleydale cheese | Ham hock terrine | Henderson's-spiked pickle | Pots of crispy crackling | pickled onions

ANTIPASTI PLATTERS:

Roast garlic dough balls | parma ham, nduja and chorizo | black olive tapenade | zesty courgette ribbons with mint and olive oil | caramelised garlic aioli | mixed marinated olives | sunblush tomatoes

MEZZE DELIGHTS:

Chargrilled flatbreads | lemon and herb falafel | minted lamb koftas | creamy tzatziki | sticky honey and rosemary roast chickpeas | roast red pepper hummus | sesame-spiked aubergine dip

'Breads and spreads'

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

- **Sample breads:**
Rosemary and sea salt focaccia | caramelised garlic dough balls | crusty French batard | stuffed pinwheel tear 'n' share | chargrilled flatbreads.
- **Sample spreads:**
Burrata | Beetroot and caraway hummus | Sun blush tomato salsa | Chunky wild garlic pesto | Whipped goats cheese mousse | Duck liver parfait | smoked mackerel pate | smoky aubergine babaganoush

Standing starters

Grazing stations, street food style nibbles or hearty bar snacks - a standing starter is a great way to give your guests more mingling time and provides a hearty feed in lieu of more classic canapes.

BRUSCHETTA BAR: A selection of bread toasts and crackers with antipasto, dips and spreads to create your dream toppings

PROPER YORKSHIRE BAR SNACKS: Chunky pork pies | pulled pork and black pudding scotch eggs | Wensleydale and wild garlic pasties | ham hock and minted pea scotch eggs | pints of crispy crackling

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Mains to share Fabulous feasting

Served table centre to pass and share, these jam-packed feasts provide are a great talking point and will really wow your guests. We tailor every feast specifically around the food you adore but here's a few of Aperyer classics to whet your appetite...

FRENCH INSPIRED: Roast spatchcock chicken with caramelised garlic, preserved lemon, bay leaf and herbs
Creamy dauphinoise potatoes with truffle oil
French bean, and sherried shallots with orange and herb vinaigrette

TASTE OF ITALY: Slow roast porchetta stuffed with black olive, fennel and rosemary
Wild mushroom, ricotta and spinach cannelloni with parmesan crust
Caprese salad with heritage tomatoes, sun-dried tomato, basil, mozzarella and pine nuts

PERSIAN LAMB: Slow braised shoulder of lamb with molasses, pickled pomegranate and preserved lemon
Tangy tabbouleh with chickpeas and minted yoghurt
Tahini roast squash salad with toasted pumpkin seeds, chilli and orange

CIDER PORK: Pressed pork belly with apple crisps, crispy crackling and scrumpy cider sauce
Crushed new potatoes with rosemary, lemon and garlic
Dry ratatouille of colourful roast vegetables and watercress

AMERICANA: Jam packed BBQ platters with pulled pork, crispy chicken pieces and hickory-glazed short ribs
Chunky cajun coleslaw with fresh herbs and spiced mayo
Four cheese gooey mac 'n' cheese

LIFE ON THE VEG: Hearty wild mushroom Wellington with whole roast shallots and red wine gravy
Layered root vegetable gratin with sourdough crumble topping
Colourful 'garden' salad with fresh herbs and seasonal vinaigrette

CLASIC ROAST: Rare roast beef with Yorkshire pudding, roast new potatoes and ALL the gravy
Broccoli and cauliflower cheese
Honey and mustard roast carrots and parsnips

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Desserts to share

Family style

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

Pimms pavlova with seasonal berries, Pimms coulis, mint, mini meringues and lashings of whipped cream

Black forest gateaux with kitsch spiked cherries and pouring cream

Mini pud platters

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!

White chocolate cheesecake topped with honeycomb and raspberries

Mini tiaramisu shot pots

Mini tarte au citron

Salted caramel chocolate brownie bites

Cheeky shots

A lighter way to end the meal or a palate cleanser between courses, these frozen granita shots are always a real crowd pleaser! Our favourites are usually boozy but they are great with fruity flavours too - tell us your fave!

Espresso martini | Frozen Mojito | Limoncello | Pornstar martini | Classic Margarita | Aperol spritz | English country garden | Pina Colada | Negroni | Strawberry daiquiri | Long Island Iced tea (we could go on forever!)

Dessert table

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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Classic wedding breakfast Plated options

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 rainbow chard salad

Dripping on toast topped with salt beef, red onion marmalade and seasonal leaves

Smoked duck with pickled beets, pea shoots and broad beans

Whipped goats cheese 'cheesecake' pots with fig jam and artisan breadsticks

Butternut, manchego and sage arancini with chunky ragu and basil oil

MAINS

Chicken three ways: ballotine wrapped in parma ham, sourdough breaded bon bon and mini chicken and leek pie

Steak and your-favourite-ale pie with mustard spiked mash, whole roast shallots and lashings of red wine gravy

Confit duck leg with puy lentils, pancetta, watercress and preserved orange

Hot smoked salmon niçoise with dill relish and parmesan croutons

Smoked aubergine baked with sumac and shallots, chickpea tabbouleh and pomegranate seeds

DESSERT

Prosecco poached pear with vanilla ice cream, raspberry jus and crunchy granola

Gooey dark chocolate orange brownie with clotted cream and strawberries

Creamy vanilla panacotta with a fresh strawberry salsa and Pimms syrup

Toffee apple crumble with scrumpy cider custard

Rhubarb and raspberry crème brulee with cardamom shortbread

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Into the evening

Grab 'n' go

A late-night feed will ensure your guests are well fuelled for all that dancing!

BOUNTIFUL BUTTIES: Delicious hot sandwiches with your choice of bacon, sausage, roast pork, fish fingers or chicken goujons served in big floury baps and served with all the classic sauces and accompaniments

PIMP MY CHIPS: Proper thick cut chips with option to smother in cheese, gravy, chilli, mushy peas, bacon sprinkles, or whatever floats your boat! Can be served as butties or poutine style!

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

FINGER-LICKIN' CHICKEN: Your favourite pieces of chicken served mild, medium or hot with slaw and sauces

MAC 'N' CHEESE FEAST: Goopy mac 'n' cheese served with a selection of toppings and sauces

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

NACHO CHEESE: Lightly salted nachos ready to be piled high with a choice of toppings – beef chilli, bean chilli, cinema style cheese sauce, jalapenos, guacamole, sour cream and hot sauce!

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How it all works...

What next?

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

How do we book?

We hold dates for two weeks after a concept menu is issued. Once you're happy and if you're keen to get booked in we ask for a 20% non-refundable deposit to secure your date and confirm your booking.

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 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 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, 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 suitable 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 about a tasting?

Of course you want to try the food before the big day and after your deposit is paid we'll invite you for a tasting to sample the dishes and chat through how everything will work on the big day!

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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