

APERYER

Wedding catering Taster brochure

Congratulations on your engagement and thanks for considering us for your special day! We love, love, LOVE a wedding and hope that the food will be a super exciting, inspiring and enjoyable part of your wedding planning journey – as well as the big day itself of course!

Let's talk about food!

There are so many fantastic options for your wedding feast and just as every wedding is different, so are the options available to you. We like to offer a whole range of services, flavours and ideas to suit your personal style, taste and budget, and with this in mind, our taster brochure covers everything from sharing feasts to classic plated options, informal street food style buffets to the formal 'full works'. We hope you'll find something here to tickle your tastebuds – and if not, please let us know and we'll happily tweak and adapt to suit you!

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. Once we have a few more details from you, and know exactly what you have in mind, we'll be able to give you a clear quote with a costing breakdown for you to consider.

What next?

If you like the look of things, we'd love to arrange a chat to hear more about what you have in mind. Drop us a line with your date, venue and estimated guest numbers along with which menus you like the look of. Following this, we'll get in touch to arrange a phone consultation to chat through all the details, hear about all your wedding plans so far and get the ball rolling. We hope to hear from you soon!

Matt & Gemma
Love. Laughter. Food.



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Reception nibbles

Classic canape receptions from £9.50pp

Whether you're thinking dainty bites, fancy flavours or more substantial snacks, canapes are the perfect way to start things off in style!

MEATY

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

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

Minted lamb and feta koftas with creamy tzatziki

Seared steak on a 'fat chip' with bearnaise sauce and capers

Popcorn chicken with miso mayonnaise and pickled radish

FISHY

Marinated chilli and lime king prawn with gazpacho (or Bloody Mary!) shot

Smoked salmon gravlax with dill and lemon cream cheese, and Scandi pickles on rye

Dressed crab on sourdough toast with zesty lemon mayonnaise and capers

Tuna maki sushi rolls with wasabi and soy

Octopus ceviche with caramelised garlic aioli and seaweed pearl on blini

VEGGIE/VEGAN

Vietnamese Spring rolls with sweet chilli (VG)

Balsamic roast tomato and wild garlic 'pesto' tartlets (VG)

Red onion and caraway bhajis with mango salsa (VG)

Cucumber and red pepper maki sushi rolls (VG)

Mixed falafel bites with lightly spiced, minted coconut yoghurt (VG)

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 ragu and basil

Crispy halloumi nuggets with lemon mayo and cornichons

Parma ham, camembert, and fig chutney bruschetta

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Sharing starters

'Standing starters' from £12pp

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 having both canapes and a sit down starter.

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

GRAZING TABLE: Selection of breads, crackers, pretzels and popcorn, with cured meats, cheese, fruit and crudites, plus your favourite dips, spreads and chutneys to top things off

THEMED CANAPE STYLE STANDING STARTER: Choose a theme and create a bespoke selection of 5-6 canapes to create a standing starter and kick off your wedding meal in style.

'Breads and spreads' from £8.50pp - £15pp

The ultimate tear and share starter: bountiful beautiful breads and your favourite pates, spreads, butters and dips to pass and share around the table. Add some nibbles for a more substantial starter.

- **Breads**

Rosemary and garlic focaccia | Caramelised garlic dough balls | Crusty French bread | Stuffed pinwheel tear 'n' share | Chargrilled flatbreads (All VG)

- **Dips, pates and spreads:**

Mint, garden pea and ricotta with lemon | Chunky beetroot, orange and caraway | Chunky caramelised red onion hummus | Chargrilled red pepper, chilli and sumac relish (VG) | Wild garlic 'pesto' with pine nuts and basil | Smoked salmon spiked cream cheese with dill and lemon | Smoky aubergine babaganoush (VG) | Smoked bean pate (VG) | Wild mushroom and tarragon tapenade (VG) | Black olive tapenade (VG) | Roast courgette, mint and preserved lemon (VG)

- **Nibbles:**

Baked Camembert | Mixed marinated olives (VG) | Sun blush tomato and mozzarella with basil oil (v) | Parma ham with shaved manchego and capers | Spicy chorizo with roast red peppers and cornichons | Jewelled ham hock terrine with red onion jam | Saucisson with rocket and pickles | Stuffed peppers with chilli oil (v) | Boquerones with garlic oil | Lemon and herb falafel (VG) | Seasonal vegetable antipasti and figs (VG) | Goats cheese and ricotta 'mousse' topped with hazelnut and apple crumb

- **Just bread?** Add your favourite bread and salted butter to any main meal for £1.50pp, or bread, oil and balsamic, mixed marinated olives for £3.50pp.

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Sharing mains

Fabulous feasting from £34pp

Served table centre to pass and share, these jam-packed feasts provide are a great talking point and will really wow your guests. Choose one mains platter and two/three sides to create your dream feast.

Feasting platters:

GARLIC CHICKEN

Roast spatchcock chicken with caramelised garlic, preserved lemon, bay leaf and herbs | Jugs of roast garlic and herb butter | Salt and pepper chicken wings | Roast garlic aioli

CIDER PORK:

Slow roast porchetta stuffed with apple, rosemary and wild garlic | Pots of crispy cracking | Scrumpy cider sauce | Black pudding and apple bonbons | Sage and apple crisps

PERSIAN LAMB:

Slow braised shoulder of lamb with orange and pomegranate molasses | Pickled pomegranate and zesty gremolata | Tahini yoghurt with cumin and mint | Lightly spiced toasted pumpkin seeds

CLASSIC ROAST:

Rare roast beef | Mini Yorkshire puddings | Honey mustard pigs in blankets | Whole roast shallots | Horseradish cream | Parsnip crisps | ALL the gravy

AMERICANA INSPIRED:

Bourbon and Hendo's pulled pork | Buttermilk chicken bites | Sticky BBQ wings | Smoky beef brisket bonbons | Corn cobbettes | Hickory BBQ sauce | Cajun spiced mayo | Jalapenos and pickles

PERSIAN VEGGIE:

Slow roast aubergine with feta, pomegranate and orange | Lemon and herb falafel | Sabzi Khordan | Sumac spiked hummus and coconut tzatziki | Tahini and maple roast cauliflower skewers with toasted pumpkin seeds *

VEGGIE BBQ:

Crispy halloumi nuggets with lemon mayo | Jackfruit bonbons | Colourful roast vegetable and sausage skewers | Smoked bean croquettes | Corn cobbettes | Hickory smoked BBQ sauce and Cajun spiced mayo | Jalapenos and pickles*

VEGAN ROAST:

Wild mushroom and root vegetable Wellington | Rich red wine jus | Maple and mustard 'pigs' | Whole roast shallots | Parsnip crisps | Sage and mint sauce*

* All available as fully vegan options. For 'meaty' menus, we will provide a plated alternative for V/VG guests to complement the main feast

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Add some scrumptious sides:

Carbs and potatoes

Creamy dauphinoise potatoes with truffle oil (v)

Crushed new potatoes with mint, lemon and olive oil (VG)

Roast baby new potatoes with paprika and sumac (VG)

Parmentier potatoes with rosemary and garlic (VG)

Sweet potato gratin with cheesy sourdough crust (v)

Four cheese gooey mac 'n' cheese (v)

Orzo pasta salad with sun-blush tomato, rocket, black olive and basil (VG)

Tangy tabbouleh with quinoa, chickpeas, fresh chopped herbs, cucumber, red onion and tomato (VG)

Sides & Salad

(warm)

Aubergine melanzane – layered aubergine, sun-dried tomato and feta bake (v)

Maple and mustard roast root vegetables with rosemary (VG)

Ratatouille of colourful Mediterranean vegetables and roast tomatoes with herbs and caramelised garlic (VG)

Broccoli and cauliflower cheese topped with melted cheese and Hendo's (v)

Roast leek, tarragon and wensleydale 'crumble with cheesy sourdough top (v)

(cold)

'Allotment' salad of green beans, baby leaves, pickled radish, herbs and edible flowers with rhubarb vinaigrette (VG)

Caprese salad with heritage tomato, sun-dried tomato, basil, mozzarella and strawberry balsamic dressing (v)

Tahini roast squash salad with mixed leaves, toasted pumpkin seeds, chilli and orange (VG)

Balsamic red onions with peashoots, watercress, goats' cheese, maple and fig dressing (v)

Green lentil, maple roast sweet potato, feta and balsamic (v)

Lightly spiced chunky coleslaw with fresh herbs, apple, caraway and cumin (v)

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Formal dining

Plated starters from £10pp

Classic plated starters with a wow factor. Choose one for all your guests or a selection for them to pre-order from.

- Posh prawn cocktail with sun-dried tomatoes, Bloody Mary sauce, baby leaves and focaccia crisp
- 'Potted meat' – smoky pulled beef brisket pate, with brioche toast, tomato and chilli jam, rocket
- Heritage tomato 'Tarte Tatin' with caramelised red onion, basil and edible flowers (VG)
- Red pepper, Manchego and butternut arancini with sun-dried tomato ragu and watercress (v)
- Gin-cured salmon with sourdough toast, lemon cream and Scandi-style pickles
- Wild mushroom and caramelised garlic bruschetta with pea shoots and truffled crème fraiche (v/can be VG)

Plated mains from £28pp - £38pp

Inspired by your home-cooked favourites, fabulous fine dining or hearty gastro-pub classics, a plated menu can be tailored to suit your specific taste and most loved meals. Can be served with sharing sides or fully plated – contact us for a full list of options.

- Chicken three ways: ballotine wrapped in Parma ham, breaded bonbon and mini chicken and leek pie with carrot and cumin puree
- Steak and Sheffield porter pie with caramelised shallot, pancetta, and minted pea puree
- Beef Wellington with celeriac puree and hearty beef and red wine jus
- Pressed pork belly with black pudding bonbon, crispy crackling, and cider sauce
- Confit duck leg with puy lentil, pancetta, watercress, and preserved orange
- Hot smoked salmon niçoise with dill relish and parmesan croutons
- Rich and creamy fish pie with king prawn, smoked haddock and white fish in bechamel sauce, topped with cheddar spiked mask and brioche breadcrumb topping
- Smoked aubergine baked with sumac and shallots, chickpea tabbouleh and pomegranate seeds (VG)
- Wild mushroom, stilton, and tarragon pie with caramelised shallot, crispy onions and minted pea puree (v)
- Colourful root vegetable and wild garlic Wellington with celeriac puree and red wine jus (VG)
- Creamy butternut, spinach and sage gnocchi with shaved Manchego and wild garlic pesto (v/can be VG)

For sharing side options please check out the feasting sides and salad page, or ask us about the perfect match to your meal. All can be created and expanded to be fully plated, ask us for more details.

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Delicious desserts

‘Cheeky shots’ – frozen granita from £3.50pp

A lighter way to end the meal or a palate cleanser between courses, these tasty little treats 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 | Mojito | Limoncello | Pornstar martini | Classic Margarita | Aperol spritz | English country garden | Sangria | Strawberry daiquiri | Long Island Iced tea (We could go on forever!)

Plated from £7.50pp

Choose one or ask your guests to pre-order their favourite from your selection of two/three.

- 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
- White chocolate cheesecake with salted caramel and topped with pretzels and popcorn
- Tarte au citron with edible flowers and Chantilly cream
- Dark chocolate and bitter orange brownie with raspberries and clotted cream
- Eton mess ‘sundae’ in a tall glass with seasonal berries, Pimms coulis, meringue, mint and lashings of whipped cream
- Elderflower and zesty lemon posset with shortbread and blueberries
- Classic crème brulee with biscotti
- Pecan and maple pie with vanilla ice cream and salted caramel sauce

Mini pud platters from £10.50pp

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!

Dessert table from £6pp

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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Into the evening

Served evening buffets from £10pp*

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

HOT HOG BUTTIES: Cider braised pulled pork (or pulled jackfruit V/VG) served in big floury baps and served with all the classic sauces and accompaniments: crackling, stuffing, apple sauce, mustard, mayo and ketchup

HOT DOGS: Classic pork sausages (or veggie sausages V/VG) served in long brioche bun with Ketchup, American mustard, crispy onions and gherkins – add pulled pork too if you're feeling adventurous!

PIMP MY CHIPS: Can be served as butties or poutine style! Proper thick cut chips with range of toppings including grated cheddar cheese, gravy, mushy peas, crispy onions and all the sauces (v/VG depending on toppings)

JACKET 'TATTIES: Big Yorkshire 'tatties with choice of toppings including beef chilli or baked beans, sour cream, cheddar cheese, and oodles of butter (v/VG depending on toppings)

MAC 'N' CHEESE: Goopy four-cheese macaroni delight with choice of toppings including chorizo, crispy onions, BBQ sauce, jalapenos, and gherkins

'CHICKEN PARMA': Breaded chicken breast (or breaded halloumi/tofu V/VG) topped with melted mozzarella and cheddar cheese, and sun-dried tomato sauce served in a large floured bread roll

NACHO CHEESE: Corn tortillas with melted cheese and topped with sour cream, salsa, guacamole, jalapenos, and herbs (v/can be VG)

BAO BUNS: Lightly steamed and stuffed with char sui pork (char sui tofu v/VG), Japanese pickles, miso mayo, beansprouts, spring onions and cucumber – add some steamed dumplings for extra feasting

'Drop off' evening buffets from £12pp*

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

GRAZING TABLE: Selection of breads, crackers, pretzels and popcorn, with cured meats, cheese, fruit and crudites, plus your favourite dips, spreads and chutneys to top things off

* Evening buffet menus only available in addition to full day menu and wedding service

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Informal options*

Grazing & cold buffets from £20pp

Creating a gorgeous table-scape and providing a feast for the eyes as well as the tummy, these bountiful boards are great for smaller events and more intimate weddings ...

CLASSIC GRAZING TABLE: Selection of pinwheel breads and crackers | Cured meats with capers and cornichons | Selection of cheeses | Assorted vegetable antipasti, olives and crudites | Fresh seasonal fruit and berries | Selection of hummus, dips and seasonal spreads | Pretzels and popcorn

YORKSHIRE PICNIC: Tear and share sourdough bread with Longley farm butter | Pork pies and red onion jam | Mini Yorkshire puddings with rare roast beef | Potted beef brisket | Marinated chicken pieces | Wensleydale and wild garlic tart | Smoked salmon spiked cream cheese mousse | Zesty potato salad | Colourful Garden salad with edible flowers | Seasonal 'slaw with apple and herbs | Pickled onions and piccalilli | Pots of crispy crackling

MEDITERRANEAN FIESTA: Roast garlic and rosemary focaccia | Cured meats with capers and cornichons | Prawn and chorizo skewers | Mediterranean cheese board with pickles and fruit | Lemon and herb falafel | Spanakopita: feta and spinach filo pie | Sun-blush tomato, ricotta and black olive Pinwheel Danish | Vegetable antipasti and olives | Caramelised garlic aioli | Orzo pasta tabbouleh | Caprese salad | Mixed leaf with balsamic

Served hot buffets from £24pp

Less formal than a served sit down meal, these hot options are served at a side table by our Aperyer team for guests to come and collect themselves at a set time.

SUMMER LOVIN': French baguette pieces with salted butter and dips | Spatchcock chicken pieces with preserved lemon, bay leaf and roast garlic | Colourful roast vegetable and halloumi skewers | Aubergine melanzane with sun-dried tomato ragu and feta | Rosemary and garlic roast baby new potatoes | Garden salad | Roast garlic aioli

BBQ INSPIRED: Floured baps | Juicy slow cooked BBQ pulled pork | Crispy beef brisket bonbons | Halloumi nuggets | Minted lamb skewers | Goopy mac 'n' cheese | Buttery corn cobbles | Chunky 'slaw | Seasonal Garden salad | Garlic aioli, hickory BBQ and ketchup | Jalapenos and pickles

TAPAS INSPIRED: Caramelised garlic focaccia balls | Chicken and chorizo in red wine and oregano | Red pepper, butternut, and mozzarella arancini | Manchego and white onion croquettes | Parma ham, saucisson and chorizo platter | Patatas bravas style potatoes with mojo sauce | Caprese salad | Mixed leaf salad | Orzo pasta salad

* Please note minimum guest numbers and spends may apply

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How it all works...

What next?

Send us a message or give us a call and let us know your date, venue, expected guest numbers and which menus you're interested in. Once we've checked we're available for your date and chosen venue we'll arrange a time to chat so we can find out all about your plans for the big day and the specific requirements of you and your wedding venue. Following that we'll put together a full menu and quote with a breakdown of costings for you to consider.

How do we book?

We hold dates for two weeks after your initial menu and quote is issued. If you're happy with this and you're keen to get booked, we ask for a £500 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 on weekends during peak season (May-Sept) 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 try and 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. Alternatively, we do have a catering tent available to hire for a flat rate of £350, ask us for more info.

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 'just you' 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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