



## **Sit down dinner**

**Please select 2 starters, 2 mains and 2 puddings - create a menu for your guests to choose from.  
This is a sample menu, we can also create bespoke menu for you.**

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### **Starters**

Soups - please ask for suggestions

Serrano ham, artichokes, broad beans, Manchego cheese & sherry vinaigrette

Smoked salmon, beetroot, watercress, & herbed crème fraiche

Mezze plate - hummus, babaganoush, feta stuffed peppers, almonds, olives & flat bread

Carpaccio of beef, wild leaves, confit tomatoes, parmesan & truffle oil

Papadeli pork terrine with piccalilli, frisee leaves & toast

Parma, asparagus, red chicory, soft boiled egg, croutons & parmesan dressing

Duck salad with blood orange, watercress, hazelnuts & mustard dressing

Winter leaf salad with Picos Blue, toasted walnuts, pears with a honey & herb dressing

### **Mains**

Chicken breast wrapped in pancetta, spring onion mash, spinach, tarragon cream sauce

Duck confit, roasted beetroot, squash, celeriac with watercress & a cabernet sauvignon vinaigrette

Beef en Daube – rich braised beef in red wine with shallots, carrots, thyme & ratte potatoes

Slow cooked belly pork, cannellini beans, tomatoes, rainbow chard, braised fennel & salsa Verde

Pan fried mackerel fillets with new potatoes, a fennel, radish & orange salad & black olive tapenade

Baked salmon with pea, asparagus & baby spinach risotto with roasted vine tomatoes

Baked cod, chickpea, saffron & leek broth with chorizo, rocket & aioli

Gem squash filled with rice, lentils & Moroccan spices with a roasted pepper & coriander sauce

### **Salads**

Chocolate and almond torte, soured cream & berries

Lemon tart & crème fraiche

Papadeli fruit salad marinated in a vanilla bean & mint syrup, biscotti & mascarpone

Orange & cinnamon soaked cake with Greek yoghurt

Vanilla & lemon cheese cake with fruit coulis

Goopy meringues with whipped cream & strawberries

Apricot & vanilla custard tart with raspberries

### **Cheese**

Artisan cheese board with all the trimmings

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**The price includes all staff for up to 8 hours including a manager, chef and front of house, all kitchen and serving equipment, crockery & cutlery. Tables, chairs and glassware are not included.**

**We would also charge a one off £250 admin fee which would include a tasting, 2 meetings with our manager/event planner, coordinating with the venue and relevant parties and all emails and correspondence needed to ensure a smooth day!**

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## How do we book Papadeli?

Usually, couples email us to start with to check the date is ok. Then we ask for a brief outline of the sort of food they're looking for. We specialise in generous, sharing feasts, full of flavour and colour and creative, beautiful canapés – and many of those who contact us have already tasted our food at other weddings or events, or have had a look through the pictures and menus on our website. If the couple want to book us as their caterer, we ask for a deposit of £100 + Vat, just so that we can book the date for you so you can be sure we will be available.

### What about the details – timings, hiring furniture etc?

We like to meet up to go through the exact choices and pricing, and to run through the timings of the day, whether plates, cutlery, glasses, tables, chairs etc need to be hired, depending on the venue, and what sort of drinks are needed and when (e.g glass of fizz on arrival with canapés, wine with the meal, champagne for the toasts, tea, coffee, soft drinks, etc).

Included in the inclusive price is : Kitchen equipment, table cloths, table ware, canapes trays, dishes for Papadeli feast.

Not included but we are very happy to order in for costs are items such as: Glassware, linen napkins, tables, chairs, refrigeration (if needed), coat rails,

Any **theme** will be discussed – we like to keep things seasonal and can often incorporate flowers or special ingredients to fit in with your chosen theme.

If we haven't been to the venue before (it might be your home, for example), then we will arrange a site visit, just to make sure we know what cooking facilities there are and how the flow of guests will work.

### Drinks

#### Let Papadeli serve the drinks!

We can offer house drinks on sale or return. Please ask for a full Papadeli drinks list. If we do this we will arrange for the drinks and glassware delivery and collection.

Or we are happy to serve drinks provided by you including a welcome sparkling wine and laying wine on tables.

If you would like to supply your own drinks but require more than serving sparkling wine on arrival and laying wine down on tables. We can arrange a served service for a fee of £250.00. This includes liaising with you storing, delivering, chilling & setting up the bar.

### And what about payment?

You will have had a good idea of costs from looking at our menus and from our emails and meeting. We offer an all inclusive package which will include...

- The staff for an 8 hour period on site. If the venue is not in Bristol we will charge a for travel time for the staff to get to and from the venue plus a petrol cost
- We also charge a £250 + VAT admin fee which will cover all admin communication prior to the event/wedding, menu planning and advice plus a site visit
- The only other consideration is we charge a £150 deposit of the equipment. If everything is returned then this will be refunded to you straightaway.

We are pretty flexible and always make sure there are no hidden costs. We ask for 75% payment 28 days prior to the event the booking – The rest of the amount (25%) is payable on the day or within a week. All deposits are non refundable

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## Some useful tips...

### How far in advance should I contact a wedding caterer?

As you can imagine, there are periods of the year that are extremely busy for weddings, and most good caterers will be busy all year round with events, so our advice is to get in touch with a caterer as soon as you have a date for your wedding. The more notice, the better, as then you'll be sure to get the caterer you really want.

### Which comes first in the chain of events?

It depends how big your wedding is going to be and how formal / traditional you want to make it. If it's a church wedding, you'll need to get in touch with the vicar / priest as soon as is possible to book a date – some churches book up a long time in advance. Many churches now will book in Friday weddings (and possibly other days too). Registry offices will also need plenty of notice, as will licensed venues. Many couples will have let their parents and close family / friends know the good news before well before a date is announced. If you'd like to get some venue inspiration in Bristol and the South West, have a look [here](#).

### What about wedding photographers, florists etc

A great photographer or florist will again be popular, so as soon as you know your date, book one in. Many have websites for you to get a taste of their work, or you may want to meet up to discuss how they might work to make sure you like what they do and will get on well (this is quite important as they play a big part in your wedding run up and on the day!). If you'd like recommendations, we'd be happy to give you a few.

### Let's talk wedding food – how does this work?

Many traditional venues (hotels etc) will do the food for you. If you're looking for an independent wedding venue, such as church halls, galleries (e.g the Royal Academy of the West of England), music halls e.g St. George's) or are lucky enough to have or know someone with a big enough house or garden, then you can choose your own caterer. Some may have recommended caterers who are used to working at the venue, which is often an advantage as you don't want any hiccups on the big day.

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## Anything else?

I think we've covered it all – do email us: [weddings@papadeli.co.uk](mailto:weddings@papadeli.co.uk) if you have any other questions.

We look forward to helping you with planning your big day.