



## Mezze Feast menu

### **Mezze board or canapes to start**

Coriander & garlic flatbreads  
Hummus & harissa chickpeas  
Roast carrot & caraway dip, with feta & nigella seeds  
Babaganoush – roasted aubergine, garlic & olive oil puree  
Taramasalata with shaved fennel  
Grilled marinated vegetables  
Marinated olives

### **Canapes to start or see our canapes menu for additional ideas (6 per person)**

-Spinach, ricotta & pine nut filo  
-Crab crostini with green chillies, lime, sour cream & chives  
-Salt cod fishcakes with coriander mayonnaise  
-Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil  
-Asparagus, Serrano ham, herb aioli  
-Crispy pitta topped with smoked aubergine caviar

### **Mains (Please choose two)**

Slow roast spiced lamb shoulder, tzatziki, zhoug (a bold herbal spice paste with coriander, parsley and green chillies)  
Spiced saffron yoghurt chicken thighs, herb salad  
Lamb neck tagine with apricots & olives  
Chicken shawarma (marinated and slow cooked chicken) cucumber & tomato salad  
Pomegranate & sumac marinated chicken, caramelised onions & olives  
Harissa & yoghurt marinated side of salmon with yoghurt and mint dressing

### **Vegetarian Main (Please choose one as your vegetarian option)**

Grilled Turkish peppers stuffed with swiss chard, goat cheese, red chilli, walnuts  
Feta & spinach borek-crisp buttery filo pastry, spinach, feta cheese and dill  
Spiced green bean & tomato stew with bay & cumin  
Lokanta stew- Roasted vegetables, butterbeans & dill  
Moroccan spiced butternut squash & chickpea tagine

### **Salads (Please choose three served with flat bread and dips)**

Fattoush- tomato, cucumber, radish & pita salad  
Beetroot, ewe's curd, mint & dukkah  
Imam Biyaldi - slow cooked aubergine, chickpeas, tomato sauce & seasoned yoghurt  
Roast butternut squash and red onion with feta and za'atar  
Roast cauliflower, spiced red pepper, tahini yoghurt, zhoug & pomegranate  
Green cous cous with pistachios & barberries  
Mujadara- lentils and rice with crispy onions  
Freekeh Pilaf with pine nuts and olives  
Pea, broad bean, feta & radish  
Green bean, hazelnut & orange salad  
Summer leaves, Medjool dates, feta, walnut & herbs  
Slow cooked leeks, mint, chilli & yoghurt  
Cumin scented carrots, lentils and coriander

### **Dessert Canapes (Please choose three)**

Rose scented truffles  
White chocolate & raspberry brownies  
Turkish delight  
Baklava  
Pistachio & orange blossom pavlova

Sharing suppers are a great way for you and your guests to try a selection of dishes.

Canapés to start whilst guests mingle then, once seated, mains and salads are brought to the table on mango wood boards and colourful bowls followed by delicious puddings which can be passed around the table creating a family style feast – great for wedding parties or celebrations.

We work with fantastic local suppliers including DeGusta, Nanona, Forest Bakery, Fine Cheese Company, Ruby & White amongst others. Allergen Advice will be provided and please also ask for a breakdown of ingredients if needed.

Caterers

Weddings

Cookery School

Cakes

Hampers

[www.papadeli.co.uk](http://www.papadeli.co.uk)

84 Alma Road, Clifton, Bristol, BS8 2DJ

Tel: 0117 9736569

"We were so happy with the untiring efforts of your crew, their friendliness and flexibility and fabulous flavours of every dish" - M



## Mediterranean Feast Menu No.1

### **Antipasti to start**

- A selection of Italian or Spanish cured meats
- Olives, pickles, marinated peppers
- Rosemary focaccia with balsamic and extra virgin olive oil
- Courgette & feta fritters with tomato vinaigrette
- Manchego and quince paste
- Taramasalata, cucumber, pane carasau

### **Or example canapes to start 6 per person (see our canapes menu for additional ideas)**

- Spinach, ricotta & pine nut filo
- Crab crostini with green chillies, lime, sour cream & chives
- Salt cod fishcakes with coriander mayonnaise
- Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil
- Asparagus, Serrano ham, herb aioli
- Crispy pitta topped with smoked aubergine caviar

### **Mains (Please choose two)**

Chicken thighs with olives, sundried tomatoes, garlic  
Slow roasted shoulder of lamb with salsa verde  
Marinated side of salmon with lemon, rosemary and fennel

### **Vegetarian mains (Please choose one as your vegetarian option)**

Piedmontese peppers, buffalo mozzarella, plum tomato & basil  
Roast butternut squash, brown butter pine nuts, labneh, chilli & sweet herbs  
Aubergine Parmigiana al forno

### **Salads (Please choose three served with focaccia and dips)**

Shaved fennel, rocket & parmesan  
Roast rosemary & garlic new season potatoes  
Sicilian aubergine caponata, pine nuts, basil & sultanas  
Caramelized butternut squash, feta, pine nut, soured red onion & mint  
Panzanella- Tuscan tomato, bread & roast pepper salad  
Ewe's curd, new season peas & broad beans, mint & sourdough crumbs  
Ortiz anchovies, baby gem, toasted sourdough & parmesan dressing  
Cucumber, fennel, bulgar wheat, pomegranate & sumac  
Heritage tomatoes, buffalo mozzarella, black olive & basil  
Baby beetroot, hazelnut, yogurt and mint dressing with nasturtium  
Pea, broad bean, radish, mint & feta  
Roast sweet peppers, Puy lentils & chimichurri

### **Dessert canapes (please choose three)**

Mini carrot cakes with cream cheese frosting  
White chocolate & raspberry brownies  
Mini custard tarts with seasonal fruits  
Spiced orange and pistachio bites (GF)  
Strawberry and elderflower meringues (GF)  
Mini frangipane tarts with berries

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We work with fantastic local suppliers including DeGusta, Nanona, Forest Bakery, Fine Cheese Company, Ruby & White amongst others.

Allergen Advice will be provided and please also ask for a breakdown of ingredients if needed. Please ask if you would like to swap around some dishes from other menus

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## Mediterranean Feast Menu No.2

### **Antipasti to start** or canapes to start

- Boards of Spanish charcuterie and pickles and cheese
- Olives, pickles, marinated peppers,
- Courgette and feta fritters with tomato vinaigrette
- Manchego and quince paste
- Chorizo in red wine and thyme
- Pan con tomate – garlic and tomato rubbed grilled sourdough

### **Or example canapes to start 6 per person (see our canapes menu for additional ideas)**

- Marinated anchovies toasts with black olive paste and peppers.
- Mini filo parcels with spinach, ricotta, parmesan and pine nuts
- Savoury walnut shortbread with roasted pumpkin, courgette and Pecorino
- Serrano ham with asparagus and romesco sauce
- Chorizo and prawn skewers with citrus gremolata
- Crispy pitta topped with smoked aubergine caviar

### **Mains (Please choose two)**

Spanish chicken, morcilla & caper casserole  
Fabada- White bean cazuela with slow cooked pork  
Rosemary and almond meat balls with smoked paprika sauce  
Pulpo Gallego – braised octopus with potatoes and paprika  
Esqueixada: Shredded salt cod, burnt peppers, gordal olives & chopped herbs  
Gambas pil pil – chilli prawns with garlic, lemon and flat leaf parsley  
Pork and bean stew with morcilla, chilli, thyme, red wine and parsley  
Braised octopus with potatoes, green peppers and paprika  
Salt cod with potatoes, stewed peppers, tomatoes, olives and onions  
Chicken skewers marinated in saffron, lemon + garlic with herbed mayonnaise  
Serrano ham, grilled chicory & parsley

### **Vegetarian Main (Please choose one as your vegetarian option)**

Chickpea, cherry tomato & spinach cazuela  
Roast vegetable cous cous with cayenne, saffron, chickpeas and coriander  
Esquivada - Marinated grilled vegetables with basil, capers and roasted garlic

### **Salads (Please choose three served with sourdough and dips)**

Tortilla Espanola with saffron aioli  
Shredded salt cod salad with piperade and parsley  
Rocket, watercress, orange, pine nut and Manchego salad  
Marinated mushrooms salad, sherry vinaigrette, garlic and parsley  
Butterbean salad with tomatoes, peppers, olives and herbs  
Black bean salad with red onions, piquillo peppers and coriander  
Patatas Bravas salad with new potatoes and spicy dressing  
Asparagus or seasonal vegetables with romesco sauce  
Braised puy lentils, chorizo & sherry  
Habas con morcilla: Morcilla sausage, broad beans & mint  
Charred tenderstem broccoli, chilli, orange and anchovy dressing  
Broad beans, peas, chicory, baby spinach, garlic and chorizo  
Mixed green bean, cherry tomatoes, capers, garlic and tarragon

### **Dessert canapes (please choose three)**

Manchego Villarejo curado and membrillo  
Mini carrot cakes with cream cheese frosting  
Dark chocolate and raspberry brownies  
Mini custard tarts with seasonal fruits  
Spiced orange and pistachio bites

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## Papadeli Canapes and Feast Sample Menu

Sharing suppers are a great way for you and your guests to try a selection of dishes. Canapés to start, then, once seated, main dishes, salad & sides, followed by a pudding board of sweet treats to finish.

The food is all about big, bold flavours and colourful dishes that make a visual impact, creating a family style feast - great for wedding parties.

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### **Canapés**

Spinach, ricotta & pine nut filo  
Crab crostini with green chillies, sour cream & chives  
Salt cod fishcakes with coriander mayonnaise, hot red pepper relish  
Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil  
Lamb kofta skewers with Cacik- yoghurt, cucumber & mint  
Crispy pitta topped with smoked aubergine caviar, pomegranate molasses

### **Mains**

Lamb Shawarma with cucumber, lime leaf & mint yoghurt  
Chicken with saffron, braised fennel, preserved lemon, olives & honey  
Chermoula spiced aubergine & chickpea tagine with pistachios, golden raisins & coriander  
Abu Noor pittas & flatbreads with hummus & harissa dips

### **Salads**

Shiazi salad - quinoa with tomatoes, sumac, pomegranate seeds, lemon & olive oil  
Charred tenderstem broccoli, barley, chilli, coriander & mint with lemon & tahini dressing  
Turmeric & cumin roasted new potatoes with saffron yoghurt dressing

### **Puddings**

Spiced carrot, coconut & walnut squares topped with cream cheese  
Dark chocolate & rose truffles  
Mini pistachio & vanilla meringues with raspberries

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

Sharing suppers are a great way for you and your guests to try a selection of dishes. Canapés to start whilst guests mingle, then once seated, mains and salads are brought to the table on mango wood boards and colourful bowls followed by delicious puddings which can be passed around the table creating a family style feast – great for wedding parties or celebrations.

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## Menus

We pride ourselves on making the menus seasonal, colourful and packed with flavour, using the best ingredients we can find. Everything is made in our own kitchen with love and care and we pride ourselves on giving each wedding and event the individual attention it deserves. We do always cook seasonally with ingredients that are at their best and are readily available.

Our focus is on Papadeli feasting menus which are focused on abundance, generosity, quality ingredients, colour, textures and the joy of communal eating. Our menus are set out in a way so that you can choose the dishes that appeal to you which giving you and your guests plenty of choice.

## Additional meals from children, band members and crew

We are more than happy to do smaller portions or children's menus for young people under 12, and we can equally do a meal for any staff at the event. Please do ask for details.

## Dietary requirements

We take all dietary requirements and allergies very seriously and will work closely with you to make sure all your guests dietary needs are looked after. We can send you a list of all allergens before the event and on the day we will have staff who are fully briefed on the food, ingredients and any allergens.

The food is all prepared in the Papadeli kitchens and we do have to point out that all ingredients including nuts and gluten are present in the kitchens and therefore we cannot guarantee against the possibility of cross contamination and traces. Of course we always do everything we can to minimise risk.

## Staff

Staff are all fully trained by Papadeli and pride themselves on being professional and courteous. Staff all wear Papadeli black T shirts and a dark Papadeli apron.

Our Chefs are all employed by Papadeli or freelancers we have worked with for many years and share the Papadeli ethos for great food, seasonally sourced and treat great ingredients with the care and respect their deserve.



### **And what about payment?**

If you would like to book a date we can arrange a meeting with our Events Manager and if you would like to save the date we will ask for a booking payment of £500 + VAT this will give you a tasting at Papadeli with our Chef and Event Manager. This will be a 2 hour meeting where you will taste the full menu plus have a chance to discuss all elements of the menu and other details for the day. Also we will be in full communication with you between saving the date and the tasting answering any questions you may have and starting the ball rolling in organizing the big day.

We would then ask for 25% payment off the balance after the tasting, 50% off the balance is payable 4 weeks prior and the remaining 25% two weeks before the event when we have your final numbers.

### **Confirming numbers**

We work on initial numbers after a meeting / discussion and we will need confirmed final numbers no later than 2 weeks before the event. Numbers can vary after this point but we cannot refund for guests that cancel 2 weeks before the day.

We price your package according to how many guests there are and so if numbers do fall significantly we will have to charge according to the new number of guests. If numbers do go up then the per head might go down...Please ask for our price bands for more information.

### **Travel**

We are happy to travel up to an hour from Bristol, but we charge travel time to cover staff costs (if this exceeds the 8 hours of allocated staff included in the package price). We also charge petrol costs at 50p per mile for each vehicle used.

### **Waste and recycling**

If we do use any disposables they are made for 100% composable materials. We will arrive with everything in reusable containers ready to set up at the event and we will either wash up all our equipment on site if there are suitable facilities or take them away to be washed up back at Papadeli. Anything that our equipment hire company brings in will be collected on the next available working day, ideally the Monday if it is a weekend event. If equipment does need to be collected on the Sunday there is an out of hours collection charge for this.

Food waste is the responsibility of the client and the venue will need suitable bins for food waste. Any leftovers from the meal (not high risk) can be boxed and stored in a fridge if available.



### **Package costs and any additions**

The price charged is all inclusive and will the feast, the staff for an 8 hour period on site and also most of the equipment needed (please see equipment list of what is included)

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 (see additional costs)

We also charge a £300 + VAT admin fee which will cover all admin communication prior to the event/wedding, menu planning and advice plus a site visit in Bristol.

Our events Manager Louise who has an enormous amount of expertise will help you plan a smooth day and make sure the catering and staffing arrangements are professionally arranged. She will advise on menus with the help of the Papadeli Chefs and answer all your queries up until the big day.

We are happy to cut the wedding cake but we will charge a small fee to do so.

The only other consideration is we charge a £200 deposit for the equipment as we are charged this the hire company. If everything is returned in good order, then this will be refunded to you straightaway.

### **Recommended suppliers**

We work with a number of professional, brilliant people. Below is a list of some that we've worked with and would recommend. There are more – do ask if you need further help.

Hair and Beauty – [www.bristolbridalhairandmakeup.co.uk](http://www.bristolbridalhairandmakeup.co.uk) Emily Woolley

Wedding Styling – [www.littleweddinghelper.co.uk](http://www.littleweddinghelper.co.uk) Kirsten Butler

Wedding Event Management - [www.slcevents.co.uk](http://www.slcevents.co.uk) – Sarah Crooks

Florists – [www.theroseshed.co.uk](http://www.theroseshed.co.uk)

[www.thepetalemporium.com](http://www.thepetalemporium.com) – Sarah

Photography - [www.linkre.ee/RubyWalkerPhoto](http://www.linkre.ee/RubyWalkerPhoto) – Ruby Walker

[www.nickchurchphotography.co.uk](http://www.nickchurchphotography.co.uk) – Nick Church

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## Most commonly asked questions

### 1) What equipment is included in our package price?

- We will provide for the kitchen – ovens, tables for the kitchen, all Chef cooking equipment ie trays, boards and utensils
- We will provide for the guests – linen tablecloths for the tables, plates, cutlery, tableware for the food, serving spoons, tongs, 3 ply thick disposable napkins.

### 2) What equipment is not included that you may have to consider?

- Glassware, jugs, linen napkins if needed, table numbers, any centre pieces for the tables, tables, and chairs for guests and fridges (although the food will arrive in our fridge van) We will also need a portable hand washing facility for the kitchen which we can hire in for you if there isn't hot running water in the kitchen

### 3) Can we provide additional equipment?

- Yes, we are very happy to source the items above and we will pass on the cost to you in our quote.

### 4) Do you do weddings only in Bristol or will you travel

- We work with a number of established venues in Bristol but we are also happy to travel as long as it is less than an hour from Bristol. We will come and do a site visit to your venue but we charge a small fee for time and petrol if is not in Bristol.

### 5) If the wedding is in a marquee what additional consideration should we think of?

- We will need a catering tent kitchen with floor attached to the main marquee which the marquee company should organise. We will need lighting, access to water and portable hand washing sink.

### 6) Can we ask for testimonials?

- Yes we would be very happy to provide testimonials from lots of happy clients!



## Papadeli Terms and Conditions

1. All reservations with Papadeli Foods Ltd are made upon and subject to the following Terms & Conditions and no variation thereof will be accepted unless agreed in writing by Papadeli Foods Ltd.

### 2. Interpretation

In these Terms & Conditions, Papadeli Foods Ltd and 'the Client' means the person, firm or company booking the event.

### 3. Tasting.

We will provide an individual tasting at Papadeli usually held on Wednesdays at 6pm. It is based on 2 people attending the tasting; for larger tasting groups please enquire for a cost.

### 4. Deposit

To guarantee your chosen date, we ask for a non-refundable deposit of £500 + VAT. Then we will arrange a menu and tasting and start the planning process

All deposits are non-refundable. Until payment of the deposit is received, no contract will be deemed to be entered into between Papadeli Foods Ltd and the Client.

### 5. Payment

- a) A further payment of 25% of the balance is payable after the tasting.
- b) And a further 50% off the balance is payable 28 days prior to the event.
- c) The remainder and balance of the account payment will be due 14 days prior to the event.
- d) Events costing less than £1000 must be paid in full 28 days prior to the event.

### 6. Numbers

Prices are quoted based on the estimate provided by the Client as to the number of guests attending the function. The guaranteed minimum number of guests must be communicated to Papadeli Foods Ltd not less than 14 working days prior to the date of the event. If the number of guests reduces and falls into a different pricing bracket then the new price per head will apply. The Client will be charged on the basis of the guaranteed number of guests (or the number of persons for which the event is originally booked if no guaranteed number is provided) or the total number of guests attending whichever is the greater.

### 7. Special Items

Papadeli Foods Ltd reserve the right to charge for the provision of special items (such as kitchen equipment) in addition to any costs agreed between Papadeli Foods Ltd and the Client.



## 8. Menus

All details of the food and beverage to be served shall be set out on a separate menu, which Papadeli Foods Ltd reserves the right to substitute alternative food or drink of a similar quality if the items shown on the menu cannot be conveniently obtained. Any such changes will, where practical, be discussed with the Client.

## 9. Travel

We are happy to travel up to an hour from Bristol, but we charge travel time (if this exceeds the 8 hours of allocated staff included in the package price) We also charge petrol costs at 50p per mile for each vehicle used.

## 10. Admin fee

We charge a £300 + VAT admin fee to cover all communication prior to the event/wedding, menu planning, advice and support and a site visit in Bristol. There is a separate charge for site visits outside Bristol to cover staff costs and petrol.

## 9. Cancellation

The advance deposit of £500 + VAT will not be refunded in the event of cancellation of the Event.

The cancellation charges below are to cover third party costs such as freelancer, equipment hire and staffing agency cancellation fees, services rendered in all planning stages, costs associated with rearranging and reorganising and food and preparation costs.

These cancellation costs will be:

Cancellation after saving the date and more than 3 months before the event £750 + VAT will be charged to the client this will include the tasting and services carried out up until this point.

Cancellation less than 3 calendar months a cancellation fee of £1000 + VAT will be charged to the client.

Cancellation less than 14 days 50% of the total invoice will be charged to the client

Cancellation less than 72 hours the total amount paid will be non refundable

## 10. Value Added Tax

Value Added Tax at the current rate payable in addition to all charges unless otherwise stated.

## 11. Damages

Any expenses incurred for damages caused by any guest of the Client or of any outside contractor hired by the Client shall be the responsibility of the Client who agrees to indemnify and hold harmless Papadeli Foods Ltd from all claims and actions against them arising as a result thereof. Papadeli Foods Ltd will not be responsible for any damages caused to the premises at which the event takes place due to the neglect of the default of the owner of the premises or his employees or agents of sub-contractors or any neglect of default of the Client or guests.

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## 12. Breakages

Papadeli Foods Ltd will charge any breakages, damages or loss of hired equipment to the Client.

## 13. Force Majeure

If for any reason beyond its control, but not limited to strike, labour dispute, accident, act of war, fire, flood or other emergency condition Papadeli Foods Ltd is unable to perform its obligations under this Agreement such non-performance is excused and Papadeli Foods Ltd may terminate this agreement without further liability of any nature upon return of the deposit paid. In no event shall Papadeli Foods Ltd be liable for consequential damages of any nature or any reason whatsoever.

## 14. Personal Liability

If any agreement is signed in the name of a corporation, partnership, club or society, the persons so signing represents and warrants to Papadeli Foods Ltd that they have full authority to sign such contract and in the event that they are not so authorised, they will be personally liable for the faithful performance of this Agreement.

## 15. Agreement

By continuing with your enquiry with Papadeli, you indicate that you have read and accepted our terms and conditions.

**Signed :**

**Dated :**