

Welcome

The Shed Events and Hospitality Services

The company is run by four friends Alex, Darren, Emily and Sami who have a wealth of experience in the hospitality industry.

We pride ourselves on being flexible and working with you to create the perfect package for your special day.

We have detailed some options below however if there were any ideas that you would like to discuss with us, we are happy to go through these with you and work out a detailed quote.

For more information about our catering offers please contact:

Emily Matthews

07539132401

delbury@theshedbars.co.uk



Catering Options and Prices

Our catering prices start from £44.00 per person (Based on 50 guests)

Within each of our quotes the following is included:

Set up of the tables on the morning of the wedding or the day before, depending on availability.

White tablecloths, linen, napkins, cutlery and crockery

Service of food

Pack down of everything at the end of the night so you don't need to worry.

The following table is designed to give you an idea of our starting prices for each option; helping you to decide what will work best for your budget and vision for the day.

Food Package	50	60	70	80	90	100
Two Course Wedding Breakfast	£2732	£3148	£3577	£4026	£4455	£4871
Three Course Wedding Breakfast	£3260	£3782	£4316	£4871	£5405	£5927
Grazing Platters	£2204	£2541	£2891	£3260	£3610	£3947
Two Course Hot Buffet	£2336	£2699	£3076	£3472	£3848	£4211
Canapes	£370	£436	£521	£587	£673	£739

Tea & Coffee Available for an additional £2.50 per person



Canapes

Choice of Three

Chicken Kebabs

Mini Burgers

Sundried Tomato & Mozzarella Arancini

Mini Yorkshire Puddings, Beef & Gravy

Ploughman's Nibbles

Hoisin Duck Cucumber Bites

Coronation Chicken Pies

Prosecco & Maple-Glazed Pig in Blankets

Beetroot & Walnut Blinis

Sesame Prawn Balls

Sticky Bourbon Pork Belly Bites

Mac & Cheese Bites

Avocado Scoops

Prawn Cocktail Skewers

Please note that these are just some examples of what we can offer



Two or Three Course Meal

Choice of Two Dishes Per Course

Breadcrumbsed Brie Wedges ~ Dressed Leaves ~ Cranberry Sauce

Prawn & Crayfish Cocktail ~ Baby Gem Lettuce ~ Mary Rose Sauce ~ Guacamole ~ Crusty Roll

Duck Liver Parfait ~ Port & Blackberry Chutney ~ Toasted Sourdough ~ Dressed Salad

Creamy Garlic Mushrooms ~ Toasted Sourdough ~ Chive Oil

Soup of your choice ~ Crusty Roll

Roast Topside Beef ~ Roast Potatoes ~ Seasonal Vegetables ~ Gravy ~ Yorkshire Pudding

Herb Crusted Salmon Fillet ~ Seasonal Greens ~ Sauteed New Potatoes ~ Champagne Sauce

Mushroom & Spinach En Crouete ~ Crushed New Potatoes ~ Seasonal Vegetables ~ Chive & Garlic Sauce

Chicken Supreme ~ Roast Potatoes ~ Seasonal Vegetables ~ Gravy ~ Yorkshire Pudding

Black Forest Mousse ~ Whipped Cream ~ Chocolate Shavings ~ Macerated Cherries

White Chocolate & Raspberry Cheesecake ~ Blackcurrant Sorbet ~ Berry Compote

Lemon Meringue Tart ~ Strawberries ~ Clotted Cream Ice Cream

Apple & Berry Crumble ~ Vanilla Custard

Chocolate Fondant ~ Vanilla Ice Cream

Please note that these are just some examples of what we can offer



Children's Meals

Under 5's

Picnic Boxes - £8.95

Sandwiches – Cheese/Ham/Tuna

Salad– Cucumber/Carrots/Cherry Tomatoes

Crisps

Animal Biscuits

Raisins

Under 14's

Two Courses - £15.00

Three Courses - £19.50

Garlic Bread

Soup

Selection of Salad Sticks
with a choice of dips.

*

Chicken Nuggets

Sausages

Cheeseburger

Veggie Burger

Bolognese

Served with chips and a choice of Beans, Peas or Salad

*

Ice Cream

Millionaire Shortbread

Fruit Salad



Children's portion of Adults Option – Half Price

Grazing Platter

Served to the tables.

Each table will be styled in keeping with your wedding theme, so your food becomes the centre piece of the room.

Your grazing boards will be crafted using a selection of:

Locally Sourced Cheeses

Bespoke selection of Cheese

Cured Meats

Selection of Spanish Chorizo, Milano salami, German Salami & Parma Ham.

Savouries

A selection of Sausage Rolls, Quiche, Pork Pies and Scotch Eggs

Antipasti

Olives, Sundried Tomatoes

Artisan Breads

Waltons Bloomers, Gourmet crackers and Breadsticks

Dips

A selection of Chutneys and Hummus

Seasonal Salads

Seasonal Fruit and Vegetables

Optional Extras

Desserts - £4.50 per person

Bespoke selection of cakes

Canapes - £5.00 per person

Choice of three



Two Course Hot Buffet

These meals can be arranged for your guests to come and help themselves from a buffet table or can be served to the table.

Chicken Curry ~ Rice ~ Chips ~ Naan Bread

Vegetable Curry ~ Rice ~ Chips ~ Naan Bread

Beef Chilli ~ Rice ~ Chips ~ Garlic Bread

Cottage Pie ~ Seasonal Vegetables ~ Gravy

Fish Pie ~ Season Vegetables

Vegetable & Aubergine Tagine ~ Seasonal Rice

Please note that these are just some examples of what we can offer

Evening Food Options

Prices start from £9.50 per person.

Pulled Pork Baps

BBQ
(Available April – September)

Fish & Chips (In a Cone)

Grazing Table

Hot or Cold Buffet

If you have any ideas that you would like to discuss for your evening food, we would be happy to go through these with you.



Payment Terms

* £500 Non-Refundable Deposit.

* 50% of remaining balance due 6 weeks before the wedding date.

* Final Payment due 2 weeks before the wedding date.

If you would like any further information or have any questions, please do not hesitate to get in touch.

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