



HAMILTON'S

FOR DINING AND EVENTS

HAMILTON'S EVENTS

PHONE: 01932 988076 WWW.HAMILTONSEVENTS.COM

THE WEDDING MENU COLLECTION

As every couple is different, every wedding is different – Reflecting the style and personality of bride and groom. Therefore, we do not offer “standard wedding packages”. After exploring your dreams and ideas with you, and adding some of our own, we will come back to you with a wedding proposal exclusively for you. Our experience from catering beautiful weddings will help you make this a happy and stress-free day to remember.



OUR EXPERIENCE

We have an unparalleled knowledge of all types and styles of weddings.

Our team can provide superior quality and services for your wedding reception requirements that cater for wide range of tastes.

We know exactly what works well and we make sure our food has the right appeal to enhance your wedding day.

Our chefs can create a range of menu and beverage options including service alternatives and provision of dietary requirements, depending on your needs.

EXTRA SPECIAL IDEAS

Our team can assist in tailoring a menu for your wedding based on your individual taste or a special theme. We also work with a list of preferred suppliers that can source “the” perfect wedding cake for your day.

Here are some additional suggestions we have that could work for a wedding reception, depending on your individual style and budget:

Champagne on arrival or during the wedding 'toast' to celebrate your day

Wandering entrées or desserts to allow you to mingle with guests

Themed food stations such as a dessert or lolly bar

Individual tastings of a British cheeses or a selection of tapas

YOUR WEDDING DAY

Leading up to your wedding day, we will have a dedicated Event Planner who will assist you with any queries you may have regarding timings of the event, food and beverage suggestions, venue details and supplier requirements.

On the actual day of your wedding we will have an experienced Function Manager in attendance to make sure your day will run smoothly and hassle free. Members of our team take pride in what they do and work extremely hard to ensure guests experience a great Event..

Each service staff member is fully trained to provide excellent customer service at all times with an emphasis on being friendly, approachable and fun. We will do everything we can to make sure you have a wonderful wedding day.



WEDDING MENUS *from £45 per Person*

Celebrate your special day at your chosen venue or in the privacy of your own marquee at your chosen location.

Our experience in delivering weddings is unsurpassed and we look forward to providing you with the very best service and catering.

CANAPÉS SERVED COLD

Salmon with Salmon Caviar on Crostini

Anise & Cinnamon Cured Duck Breast, Pickled Pear Paste on Poppy Seed Wafers

Filo Pastry Tartlet with Sautéed Zucchini & Shallot, Parmesan Foam (V)

Sashimi Kingfish, Pickled Cucumber & Soy Dressing

Poached Chicken Cocktail Roll with Watercress Mayonnaise

Lime Cured Ocean Trout, Green Papaya, Peanut & Mint Salad Tart

Fillet of Beef & Béarnaise Yorkshire Puddings

Crisped Water Pastry with Cauliflower Cream Dusted with Cinnamon & Cardamom (V)

King Prawn, Pickled Ginger & Vietnamese Mint Rice Paper Rolls

Sake Cured Beef on Crisp Rice Crackers, Wasabi Mayonnaise & Daikon Relish



CANAPÉS SERVED HOT

Salmon with Salmon Caviar on Crostini

Anise & Cinnamon Cured Duck Breast, Pickled Pear Paste on Poppy Seed Wafers

Filo Pastry Tartlet with Sautéed Zucchini & Shallot, Parmesan Foam (V)

Sashimi Kingfish, Pickled Cucumber & Soy Dressing

Poached Chicken Cocktail Roll with Watercress Mayonnaise

Lime Cured Ocean Trout, Green Papaya, Peanut & Mint Salad Tart

Fillet of Beef & Béarnaise Yorkshire Puddings

King Prawn, Pickled Ginger & Vietnamese Mint Rice Paper Rolls

Sake Cured Beef on Crisp Rice Crackers, Wasabi Mayonnaise & Daikon Relish



STARTERS

Land

Chicken liver parfait with crispy pancetta, red onion marmalade and toasted brioche

Foie gras and duck terrine with spiced pear chutney and toasted walnut bread

Parma ham, salami, sun blush tomatoes, marinated mozzarella, rosemary roasted peppers,

Olives, chargrilled asparagus, artichoke hearts

Venison carpaccio, mizuna cress salad, quails egg truffle oil sea

Smoked ham hock ballotine, garlic cream, sweet pea foam, watercress, focaccia tuille

Sea

Salad of smoked mackerel with pickled beetroot, watercress and horseradish

Potted shrimp with brown bread toast mizuna cress salad

Lobster and crayfish cocktail with baby gem and apple crisps

Smoked salmon and trout terrine with horseradish and chive crème fraiche

Tuna carpaccio, shallots, rocket with lemon chilli oil and baby capers

Orange & gin cured gravadlax, soft quail's egg, spinach tartlet



Earth

warm tart of smoked applewood cheddar and beef tomato on rocket with balsamic (v)

Caramelised red onion fig tatin, barrel aged feta, beetroot pearls, petit herb salad (v)

Goats cheese and sun blush tomato tart with a beetroot and red onion salsa (v)

Caesar salad with chargrilled asparagus and parmesan shavings (v)

Tian of mediterranean vegetables with goat's cheese and black olive tapenade (v)

Chargrilled vegetable, rocket and halloumi salad with lemon oil and balsamic (v)

MAINS

Land

Corn fed chicken, wild mushrooms fricassee, celeriac dauphinoise, grilled asparagus and a pan reduction

Rosemary roasted chicken on crushed new potatoes with minted peas, broad beans and herb butter

Rack of pork with a cider and apple butter served on colcannon, herbed carrots, fine green beans

Roast breast of duck on braised red cabbage, with a port and orange jus, butternut puree, roasted new potatoes

Fillet of beef on potato rosti with chargrilled asparagus, glazed carrots and a madeira jus

Roast lamb rack with a thyme and chervil crumb, savoy cabbage, roasted carrots, fondant potato, jus

Sea

Roasted fillet of salmon, smoked salmon chive rosti, asparagus, broad beans, chive buerre blanc

Baked fillet of monk fish wrapped in parma ham with sweet cherry vine tomatoes,

Roasted mediterranean vegetables, lemon oil and balsamic

Cod with a lemon and thyme crumb, new potatoes with chargrilled courgette, roasted tomatoes



Earth

Tomato, sweet pepper mozzarella tart, sautéed potatoes, chargrilled mediterranean vegetables, pine nut basil dressing (v)

Chestnut and mushroom wellington with new potatoes, seasonal vegetables and tarragon cream (v)

Oven dried tomato and thyme tart with cashel blue, wild rocket, new potatoes and green vegetables (v)

Spiced spinach and ricotta tartlet, roasted vine tomatoes, chargrilled asparagus and new potatoes (v)

Pan fried gnocchi with asparagus and sun blush tomato, rocket, parmesan cream sauce (v)

Minted pea risotto with pan fried artichoke, braised baby gem and parmesan (v)



DESSERT

Lemon crème brûlée with honeycomb and a blackberry salad

White peach shortcake with bellini sorbet, vanilla panna cotta and champagne jelly

Chocolate marquise with a bitter chocolate crumble, dark chocolate ganache, espresso syrup

Milk chocolate mousse set on almond sponge, orange chocolate tuille, mango, chocolate brittle

Caramelised Amalfi lemon tart, chocolate crisp, Mango sorbet

Warm chocolate truffle brownie, honeycomb, chocolate paint, orange praline

Spiced poached pear, red wine syrup, marshmallow logs, minted mascarpone

Chocolate cappuccino, amaretto foam, pistachio biscotti

Selection of continental and british cheeses with flavoured wafers



THE EXTRA TOUCHES

Visual

Displays of food set up around a room for guests to help themselves and chefs cook and serve:

“Popcorn and penny sweets”

“Picnic baskets”

“Afternoon tea”

“Grazing tables”

“Gourmet BBQ and Paellas”



“POPCORN AND PENNY SWEETS” POA

A Reminder Of Your Childhood Days

Containers Of Sweets And Bowls Of Popcorn With Scoops To Fill Your Own Little Paper Bags
Sweet Popcorn, Liquorice, Flying Saucers, Lemon Sherbets, Refreshers, Dolly Mixtures, Jelly Babies, Lollipops, Humbugs, Candy Canes, But To Name A Few!

“AFTERNOON TEA” from £7.95 PER PERSON

Mini Devonshire fruit scones With clotted cream and jam
Fancy cupcakes, Cherry Bakewell, Caramel shortbread
Chocolate brownies
Finger sandwich selection

“HEALTHY OPTION” from £4.95 per person

Fruity display

A bright display of healthy choices from start to finish with plenty of dips

Prepared fruits – mango, paw paw, pineapple, kiwi, orange, strawberries, raspberries, melon, peaches, plums and blueberries, Natural yoghurt with honey and fruit coulis

Vegetable crudités

Celery, cucumber, carrot, cauliflower, sweet peppers, spring onions, cherry tomato and radishes, sour cream and chive, garlic mayonnaise, marie rose, blue cheese and tomato salsa



LATE NIGHT NIBBLES
THE PARTY IS NOT QUITE OVER YET!
CHEESE AND PATE DISPLAY (POA)

A rustic display of traditional British and Irish farmhouse cheeses, terrines and pates served with a variety of rustic breads and chutneys

Cashel blue - creamy rich texture, marbled with nutty blue moulds

Appleby cheshire - unpasteurised cows milk cheese, crumbly with a fresh tangy flavour

Gubeen - pasteurised cows milk cheese, sweet and milky from Ireland

Tymbsboro - an unpasteurised goats milk cheese, creamy with an intense flavour

Smoked mackerel and cracked black pepper pate

Chicken liver parfait

Tomato chutney, red onion marmalade, dill pickle whole grain mustard

Focaccia, french stick, rustic old favourites

Night time warmers from £4.75

Unsmoked bacon ciabatta

Cumberland sausage ciabatta

Hot chicken ciabattas with stuffing

Fish finger sandwiches

Cones of battered cod with chips, sea salt and vinegar

Hog roast rolls (min 50 guests)

Melted cheddar and apple ciabatta (v)

Roast beef and horseradish focaccia

China town from £6.95 per person

Chinese food served to your guests on a buffet in noodle boxes with chopsticks

Vegetable spring rolls with chilli dipping sauce

Dim sum and prawn toast

Beef with black bean sauce

Chicken satay with green peppers

Soft noodles

Fried rice



DON'T FORGET...

Linens

We can assist you and quote for linen

Chair covers with bows or knots in a wide range of colours

Table runners or organza overlays

Crockery

White crockery, plain or simply beaded cutlery and elegant glassware is provided but we also hire:

Coloured charger plates

Unusual shaped crockery

Specialist and crystal glassware

Coloured glassware

Our Specialists

Fleurs Amanda Florists

The Hair Architect

Alexander Marquees

Lmc Creative Entertainment

The Vineking Wine Specialists



NOTE: (V) = Vegetarian

FOOD ALLERGY NOTICE

If you have a food allergy or a dietary requirement, please inform a member of the hospitality team at Hamilton's Events before placing an order

Pricing based on minimum numbers of 50 people; surcharges may apply for smaller groups. Transport cost, additional equipment fees may apply, but vary depending upon locations & circumstances. All pricing will be confirmed upon quotation of your event. Chefs and service staff are quoted separately if required unless otherwise agreed.



All prices subject to Vat at the applicable rate.



EXTRA THOUGHTS TO CONSIDER

We can provide your event with fully trained, professional and friendly event staff to help run things more smoothly.

CHEFS

Chefs are provided at a charge of £22.50 per hour.
Assistant Chefs will be charged at a cost of £16.50 per hour
(Minimum 5 Hours Applies)

BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £15 per hour, per staff member.
(Minimum 5 Hours Applies)

MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These highly trained staff are charged at a cost of £25.00
per hour, per staff member.
(Minimum
5 Hours Applies)

EQUIPMENT HIRE

We can provide a quote on all equipment hire for your event e.g. glassware, bars, linen, crockery, furniture required. We work closely with a local Marquee company who we will gladly put you in touch with should you require this service.

BEVERAGES

We can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own.



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