



2010/2011

Wedding & Event Catering Packages

Afternoon Teas, Canapes & Buffet, Full 3-Course Seated Dining & Barbeque menu options

At Vintage Tea Sets we will fully discuss all your ideas, budget and themes, devising a bespoke solution that will give you peace of mind and exceed your expectations. We can tailor our packages specifically to your requirements.

We aim to source the best quality ingredients as locally as possible.

We have devised the following sample menus with prices to give you an idea of the cost of providing your guests with food and wine throughout the day. Please note though that each Wedding/Event is entirely bespoke and prices will vary accordingly.

The 'Cutty Sark' Traditional Afternoon Tea Package

We have two sample options available in this package to take account of whether you already have catering staff in place at your venue (option A) or require uniformed staff (Option B).

Option A

Perfect for where you have your venue and staff already in place and only require the vintage china and delicious afternoon tea delivered.

This package starts at only £12.50 per head including china hire.

What do you get?

A beautiful vintage cup, saucer and side plate from our 1950s range per person.

Cucumber, free-range egg & cress, and smoked salmon sandwiches, plus your choice of 4 items from the list below.

Fruit Cake
Lemon Drizzle Cake
Chocolate Cake
Apple and Cinnamon Cake
Coffee and Walnut Cake
Scones served with Cornish Clotted Cream and Strawberry Jam
Chocolate dipped strawberries (April-September only)
Mini French Macaroons
Fresh Cream filled Choux Buns dipped in Belgian chocolate

Can we order tea as well?

Yes you can. Thanks to our close relationship with TeaFusion - the Cotswolds loose tea company - we can provide an extensive range of quality loose teas that will complement your afternoon tea down to a T. Why not give your guests a truly authentic tea-tasting experience?

What about delivery?

Our delivery within the Bristol area is free (with a minimum spend), for further afield please contact us for our very competitive delivery rates.

I need table linen and cutlery do you hire these?

Yes we do, please contact us so we can provide you with a quote. We can supply the tablecloths and cutlery.

Option B

This is the same package as Option A including basic china hire. However this package also includes serving staff for your event and the tea!

What do you get?

A beautiful vintage cup, saucer and side plate from our 1950s range per person.

A choice of Earl Grey, Lapsang Suchong or English Breakfast Tea served with Cucumber, free-range egg & cress and smoked salmon sandwiches, plus your choice of 4 items from the list below.

Fruit Cake
Lemon Drizzle Cake
Chocolate Cake
Apple and Cinnamon Cake
Coffee and Walnut Cake
Scones served with Cornish Clotted Cream and Strawberry Jam
Chocolate-dipped strawberries (April-September only)
Mini French Macaroons
Fresh Cream filled Choux Buns dipped in Belgian chocolate

Please note that all prices exclude VAT

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Minimum Spend

There is a minimum spend on this package. If you're unsure whether this is for you please contact us and we can clarify the details.

What about delivery?

Our delivery within the Bristol area is free. If you are outside of Bristol please contact us for a very competitive delivery quote.

I need table linen and cutlery do you hire these?

Yes we do, please contact us so that we can provide you with a quote. We can supply the tablecloths and cutlery.

The Cutty Sark Champagne Afternoon Tea

Based on Traditional Afternoon Tea (as above) inclusive of a glass of champagne, serving staff, tea and a vintage china trio hire per person.

Minimum Spend

There is a minimum spend on this package. If you're unsure whether this is for you please contact us and we can clarify the details.

Free delivery within the Bristol area, for further afield please contact us for our very competitive delivery rates.

Canapes

As part of our event catering service package we can offer you delicious Canapes and nibbles served on our beautiful vintage china ware, the sample prices are indicative and include the serving staff costs and vintage china serving. For more details on the minimum spend required to take advantage of this package please see our terms and conditions.

SAMPLE CANAPES AND NIBBLES SERVED ON VINTAGE CHINA

For pre-dinner we recommend 4 items per person, for a 2 hour cocktail party 8 items and for longer parties 12 items or more. This package includes vintage serving plates and bespoke vintage cake stands for decorative serving.

FISH

Searched Yellow Fin Tuna & Guacamole on a Potato Pancake (c)
Elton Farm Smoked Salmon, Celeriac Remoulade & Pancetta (c)
White Crab & Organic Lemon Tartlets (h/c)
Smoked Trout Crostini with Pickled Cucumber (c)
Szechwan Peppered Tiger Prawns and Lime Dip (h/c)
Thai Fishcakes with Sweet & Sour Cucumber Dipping Sauce (h)
Rice Pancake with Valley Smokehouse Salmon, Dill & Crème Fraiche (c)

MEAT & POULTRY

Fillet of Lamb with Aubergine Caviar (c)
Honey & Mustard Glazed Free Range Pork Chipolatas (h)
Prime Fillet Beef & Salsa Verde on Crostini (c)
Tenderloin of Pork with Pancetta & Confit Garlic (h)
Coconut & Lime Marinated Chicken with Coriander & Chilli Dip (h/c)
Fillet of Beef with Red Onion Marmalade & Horseradish in a Mini Yorkshire Pudding (h)

VEGETARIAN

Tartlet of Shi-take Mushrooms, Thyme & Gruyere Cheese (h/c)
Bruschetta of Grilled Mediterranean Vegetables, Houmous & Basil (Vegan) (c)
Exmoor Blue Cheese Scones with Sun Ripened Tomatoes Tapenade & Feta
Tartlet of Creamed Leeks, Artichokes, Gruyere & Roast Cherry Tomatoes (h/c)
Soft Polenta with Gorgonzola & Blueberries (c)
Filo 'Cigars' of Asparagus & Swiss Cheese with Salsa Relish (h/c)
Organic Leeks, Red Peppers & Pine Nuts with Parmesan in Puff Pastry (h/c)
Tartlet of Farmhouse Goats Cheese & Red Onion & Port Marmalade (h/c)

SWEET

Belgian Chocolate Tarts
Raspberry Shortbread with Cornish Clotted Cream
Strawberries Dipped in Belgian Chocolate (April-Sept only)
Lemon Curd Tart
Orange Pannacotta in Chocolate Cups
Blueberry & Vanilla Tart

KEY

(v) vegetarian
(h) hot
(c) cold

SPRING AND SUMMER BUFFET MENUS

SEATED BUFFET

Guests are seated at fully laid tables and served from beautifully presented buffet tables.

These packages include laid tables with each guest setting having a vintage dinner plate, side plate, dessert plate, cup & saucer, plus additional plate for cheese & biscuits if these are included in your choices. Serving staff.

Earl Grey Package

Honey Baked Wiltshire Ham and Wholegrain Mustard
Fillet of Salmon with Lemon & Soft Herb Mayonnaise
Spinach & feta Cheese Filo Pastry Strudel (v)
Dressed Mixed Leaves
Cherry Tomatoes with Basil Pesto
Celeriac Coleslaw
Hot New Potatoes with Parsley & Chive Butter

Fresh Cream Profiteroles with Belgium Chocolate Sauce
Strawberry & Passion Fruit Pavlova

Coffee, Tea & Herbal Infusions

Lady Grey Package

Cold Roast Sirloin of Beef with Salsa Verde
Salmon & Asparagus En Croute with Dill and Capers
Spinach & Feta Cheese Filo Pastry Strudel (v)
Thai Green Vegetable Curry (v)
Rocket with Parmesan, Extra Virgin Olive Oil & Aged Balsamic Vinegar
Vine Tomatoes with Shallot & Grain Mustard
Vinaigrette
Stir Fry Noodle Salad
Hot New Potatoes with Parsley & Chive Butter

Strawberries & Clotted Cream
Lemon Possett with Vanilla Blueberries & Shortbread
Double Chocolate Mousse with Tuile Biscuits

British Farmhouse Cheeseboard with Chutney
Grapes and Biscuits

Coffee, Tea and Herbal Infusions

FORK BUFFET

For less formal, 'standing' events this food is served from a buffet table and is easily eaten with a fork. Please select 2 items including a vegetarian choice from the list below. You may wish to have seasonal vegetables with your buffet main course or a choice of two salads and hot or cold potatoes, rice or pasta.

(includes vintage dinner plate per guest)

Salad of Free Range Chicken and Green Beans, Honey, Saffron, Orange & Hazelnuts (c)
Chicken Caesar Salad with Parmesan, Anchovies, Cos Lettuce, Garlic Mayonnaise and Croutons (c)
Coronation Chicken with Toasted Almonds (c)
Coriander Chicken and Lemon Grass, Coconut Milk and Crème Fraiche
Lamb Meatballs with Lentils and Tagliatelle
Chinese Style Beef with Hoi Sin & Plum Sauce
Marinated Tiger Prawns with Oriental Vegetables
Fillet of Salmon with Slow Roast Vine Tomatoes, Baby Spinach & Tarragon Mayonnaise
Thai Green Vegetable Curry (v)
Tagliatelle Primavera (Peas, Asparagus & Spinach) with Parmesan Cheese (v)
Marinated Romano Peppers with Buffalo Mozzarella (v) (c)

Sweets are additional.

AUTUMN AND WINTER BUFFET MENUS

SEATED BUFFET MENU

These prices include: laid tables with each guest setting having a vintage dinner plate, side plate, dessert plate, cup & saucer, plus additional plate for cheese & biscuits, served from beautifully presented buffet tables. Serving staff are included in this package.

Palm Court Package

Loin of Pork Stuffed with confit Garlic & Wrapped in Pancetta
Fish Pie
Tagine of Sweet Potatoes, Butternut squash, Carrots and Prunes (Vegan)
Panache of Seasonal Vegetables
Savoury Rice
Rissolle Potatoes

Apple & Cinnamon Crumble with Vanilla Custard
Vanilla Panna Cotta with Plums in Red Wine & Viennese Biscuits

Coffee, Tea & Herbal Infusions

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Boston Tea Party Package

Carbonade of Beef with Ciabatta Croutons
Baked Pollock with Pesto Crumb & Cherry Vine
Tomatoes
Spinach & Ricotta Lasagne (v)
Tagine of Sweet Potatoes, Butternut Squash, Carrots & Prunes (Vegan)
Panache of Seasonal Vegetables
Aubergine, Yellow Pepper, Red Onion & Tomato Salad
New Potatoes and Chive Butter
Savoury Rice

Sherry Trifle
Sticky Toffee Pudding with Clotted Cream
Vanilla Panna Cotta with Plums in Red Wine & Viennese Biscuits

British Farmhouse Cheeseboard with Chutney, Grapes & Biscuits

Coffee, Tea & Herbal Infusions

FORK BUFFET

For less formal, 'standing' events this food is served from a buffet table and can easily be eaten with a fork. Please choose 2 items from the list below, to include a vegetarian choice, plus two salads and hot or cold potatoes, rice or pasta (ask for further details). Alternatively you may wish to have seasonal vegetables with your buffet.

Lancashire Hot Pot
Steak, Kidney & Mushroom Pie
Moroccan Lamb Tagine
Fish Pie
Beef Bourguignon
Fillet of Pork Stroganoff
Chicken, Mushroom & Tarragon Pie
Tagine of Sweet Potatoes, Butternut Squash, Carrots and Prunes (Vegan)
Spinach and Ricotta Lasagne with Pinenuts (v)

SAMPLE MENU OPTIONS FOR SEATED MENU

This menu is inclusive of waitress service and vintage china hire.

Starters

Starter prices, including vintage china hire, start from:

Soups

Cream of Organic Leek & Maris Piper Potato with Crispy Leeks and Chives
Roast Vine Tomato with Pistou
Butternut Squash with Crisp Sage & Parmesan
Wild Mushroom with Truffle Oil
Classic Fish Soup with Aioli & Cheese Straws
Butternut & Spaghetti Squash with Toasted Almonds & Basil (vegan)

Fish

Valley Smokehouse Smoked Salmon with Organic Lemon & Caper Salad
Classic Prawn Cocktail with Little Gem & Apple Salad
Seared Yellow Fin Tuna with Oriental Dressing, Buckwheat Noodles & Sesame Seeds
Roulade of Elton Farm Smoked Salmon & Crab with Rocket & Baby Capers
Confit of Organic Salmon with Cucumber Salad and Vine Tomato Vinaigrette

Meat & Poultry

Capricorn Goats Cheese from the Lubborn Dairy with Serrano Ham, Balsamic Vinegar & White Truffle Honey
Pork, Bacon & Pistachio Terrine with Apple & Somerset Cider Brandy Chutney & Organic Wild Rye Bread
Salad of Elton Farm Smoked Chicken, Mango, Avocado, Water Chestnuts, Radish & Frisée Lettuce

Vegetarian & Vegan

Fresh Asparagus, Parmesan & Extra Virgin Olive Oil (local when in season)
Galette of Onion, Thyme and Roasted Cherry Vine
Tomatoes served with Lemon Oil & Aged Balsamic
Vinegar Dressed Rocket
Roasted Red Peppers, Buffalo Mozzarella & Black Olives with Basil Dressing & Rosemary Focaccia
Orange Flesh Melon & Blueberry Salad with Honey Lime Dressing
Twice Baked Godminster Organic Cheddar Soufflé served with Soft Herb, Pear and Walnut Salad
Primavera Vegetables with Organic Wild Rye Bread (vegan)

Main Courses

Fish

Filo Parcel of Salmon with Scallop Mousse, New Potatoes and Dill, Snow Peas and Saffron Cream Sauce
Roast Pave of Salmon with Crushed New Potatoes, Green Beans and White Wine Sauce
Loin of Pollock with Lyonnaise Potatoes, Spinach with Wild Mushrooms and Fennel Sauce
Roasted Seabass with Teriyaki Glaze, Oriental Vegetables and Five Spice Rice
Halibut with Coco Beans, Roast Vine Tomatoes and Salsa Verde

Meat & Poultry

Roast Tournedos of Prime British Beef Fillet with a Pink Peppercorn Sauce, Cocotte
Potatoes, Asparagus and Spinach
Rump of Welsh Lamb with Caper Sauce, Parisienne Potatoes, Buttered Leeks and Roast Cherry Vine Tomatoes
Supreme of Free Range Chicken with Scallion Potato Cakes, Carrots and Field Mushroom and Tarragon Cream Sauce
Seared Fillet of Pork with a Calvados Sauce, Haricot Vert and Rissolé Potatoes
Topside of Beef Braised in Red Wine and Veal Stock with Champ and Root Vegetables
Steak & Ale Pie with Thyme Mash and Creamed Peas
Fosters Bangers & Mash with Caramelised Onions, Petits Pois a la Française and Thyme Gravy
Breast of Guinea Fowl with Celeriac, Cabbage and Pancetta, Fondant Potatoes and Madeira Jus

Vegetarian & Vegan

Milanese Risotto with Peas, Broad Beans and Parmesan
Asparagus and Leek Filo Parcels with Oyster Mushroom and Chives Sauce
Tartlet of Organic Leeks, Artichoke Hearts, Roast Cherry Vine Tomatoes and Gruyere Cheese
Moroccan Vegetable Stuffed Aubergine with Cashews, Cumin and Ricotta
Tagine of Butternut Squash, Shallots & Chantenay Carrots with Roast Fennel & Moroccan Spiced Rice (vegan)
Celeriac and Garlic Tart with Port & Shallot Marmalade
Garlic Roasted Aubergines and Mediterranean Vegetables with Sauce Provençal and Spinach (vegan)

Puddings

Bilberry and Champagne Jelly with Bilberry Cream
Apple Tarte Tatin with Cornish Clotted Cream and Butterscotch
Chocolate and Hazelnut Sunken Soufflé with Crème Anglaise
Passion Fruit Tart with Crème Fraîche
Chantilly Profiteroles with Belgian Chocolate Sauce*
Mandarin Crème Brûlée with Tuille Biscuit*
Chocolate & Armagnac Mousse*

Brandy Snap Basket with Strawberries and Cornish Clotted Cream
Lemon Tart with Berry Coulis and Raspberries
Sherry Trifle with Toasted Almonds*
Eton Mess*
'Knickerbocker Glory' – Raspberries, Meringue, Peaches, Strawberries, Jelly, Vanilla Ice Cream, Raspberry Sauce, Whipped Cream, Chocolate Sauce, Wafers and Hundreds & Thousands
Summer Pudding with Blackberry Coulis and Raspberry Cream
Apple & Cinnamon Strudel with Vine fruits and Soya Cream (vegan)
Bourbon Vanilla Rice Pudding with Spiced Cherries (vegan)*
Summer Pudding with Soya Cream (vegan)

Assiette of Miniature Puddings

A treat for the eye and the palate – a beautifully displayed, individually plated array of 3 little puddings. Choose 3 from the list below:

Bilberry and Champagne Jelly with Bilberry Cream in a Shot Glass
Summer Pudding
Caramelised Apple and Puff Pastry Tart
Chocolate Cup Filled with White Chocolate Mousse and Raspberries
Brandy Snap Basket of Strawberries and Cornish Clotted Cream
Passion Fruit Tart with Mango
Chocolate and Morello Cherry Sunken Soufflé
Amaretti and Vanilla Cheesecake
Mandarin Crème Brûlée

To Finish

Fair Trade Coffee, Tea & Herbal Infusions
Zoë's Hand Made Chocolate Truffles or Home Made Fudge
Bendicks Chocolate Mints
Florentines or Biscotti

*Items marked with a star are suitable for eating at 'stand up' events

BARBEQUE MENU

Served with all the trimmings and accompanied with baskets of Soft Flour Baps and guests supplied with vintage dinner plates. **Please choose 3 items from the list below, to include a vegetarian choice, plus 2 salads and 1 potato, rice or wheat item.** Additional costs may apply; please ask for details.

Band A

Organic 'Ruby Red' Steakburger from Pipers Farm in Exeter served with Relishes & Ketchup
Free Range Pork 'Hot Dog' served with Fried Onions, Ketchup & American Mustard and Hot Dog Buns
Cajun Spiced Chicken Skewers
Marinated Thai Chicken Skewers
Jerk Chicken with Hot Sauce
Barbequed Pork Ribs
Coriander Beef Satays with Honey Tamarind Glaze

Band B

Chicken Proscuitto & Sage Kebabs
Hickory Smoked Pork Loin Steaks
Pork Tenderloin marinated in Sage, Shallots & Thyme
Gammon Steak with Pineapple & Black Pepper Relish
Rump Steaks with Rosemary and Sea Salt
Rib Eye Steaks with Garlic & Mustard
Minute Sirloin Steaks with Crushed Black Peppercorns
Fillet of Beef Tagine Skewers Marinated in Moroccan Spices with Tomatoes, Potatoes, Peppers, Olives, Onions & Prunes
Butterfly Legs of Lamb with Charmoula
Spiced Coconut Lamb Satay
Crevettes with Ginger, Garlic, Lemon & Chilli on Skewers
Brochette of Salmon with Cumin & Coriander
Mackerel Fillets with Moroccan Spices

Vegetarian

Portobello Mushroom Burger with Gruyere, Fried Onions, Garlic & Tarragon
Brochette of Tagine Vegetables
½ Corn on the Cob with Honey Butter
Skewers of Aubergine, Butternut Squash & Shallots
Halloumi, Red Onion & Cherry Tomatoes marinated in Fennel Seeds, Rosemary & Oregano
Kebabs of Tomatoes and Feta with Aged Balsamic & Oregano

You are welcome to add a pudding and tea, coffee & herbal infusions which are extra.

Hog, Lamb & Venison Roasts are also available. Price on application.

For further details about our services, and full terms & conditions, please see our web site:

www.vintageteasets.co.uk

Email: info@vintageteasets.co.uk

Tel: **0117 953 2973**