

Vanilla

IN ALLSEASONS

Creating memories that last &
relationships that endure.

Evening Menus / post Wedding breakfast 2022/23

Vanilla in Allseasons, 11/12 Newman Close,
Greenfield Farm Industrial Estate, Congleton, CW12 4TR

Tel: 01260 543 977

Email: info@vanillainallseasons.co.uk Web: www.vanillainallseasons.co.uk

 www.facebook.com/vanillainallseasons  www.instagram.com/vanillainallseasons

 www.twitter.com/VinAcatering

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Pizzette

We will go round and offer your guests a selection of two pizzettes. Please let us know what you would like on the two, we would recommend a meat and a vegetarian based pizzette

Vegetarian

- Olives
- Char grilled peppers
- Caper berries
- Goats cheese
- Spinach
- Red onion chutney
- Mushrooms
- Jalapeño peppers

Meats

- Air-dried ham
- Pepperoni
- Chorizo sausage

Fish

- Anchovies

Minimum Numbers: 60 Guests

Just a quick note to say a huge thank you for the amazing catering at our wedding at Capesthorpe Hall in August. We had an amazing day which was complimented by your first class service. Our guests thought the food was stunning and we are so pleased with how everything turned out.

M&R

Helen and Jonathan



Dirty Food

Please choose 3 of the below, (1 red meat, 1 white meat/fish and 1 vegetarian) and we will offer these to your guests in individual bamboo boxes:

Scampi and Chips

Monk fish tails, chips tartar sauce.

Cod Dog

Giant cod fingers, with mushy peas, tartar sauce

Chicken and Chips

Butter milk fried chicken, sweet potato fries, lemon coleslaw

Cheese Burger

5oz beef burger, manchego cheese, chunky tomato relish, gherkins, chips

Beef Suet Pudding

Served with bashed carrot and swede, onion gravy

BBQ Pulled Pork

In a brioche bun, slaw, guacamole

Truffle Mac n Cheese

With pulled ham hock, parmesan crust

Truffle Mac n Cheese

With a parmesan crust (vegetarian)

Minimum Numbers: 60 Guests

Thank you so much for the catering for our wedding. The food was exceptional and we have had nearly every guest comment on how brilliant both the food and service was.

Nicola and Kristian

Kebabs

Served on trays and offered to guests
Please choose 2/3 of the following:

Choices of meat:

- Lamb shish kebab
- Pork and mixed pepper kebab
- Chicken, garlic and lemon juice kebabs
- Teriyaki salmon
- Chicken and spicy tomato sauce
- Chicken stir fry
- Moroccan lamb
- Roasted bell peppers and onions
- Pulled pork and bbq dressing

Minimum Numbers: 60 Guests



We just wanted to say a big Thank you to Julie and the team at Vanilla...

All our guests have commented that it was the best food they'd ever tasted at a Wedding! Your staff are superb and the service was 5 star!

Cheryl



Hot Roast Sandwiches

Choose 2 meats

Rump of beef roasted with sea salt & cracked black pepper

Horseshoe of ham roasted with brown sugar & English mustard

Crown of turkey with sage butter

Slow roasted shoulder pork

Salad

Coleslaw

Green chopped salad

Tomato & mozzarella

Greek salad

Cous cous with roasted peppers

New potato salad with chives

Vegetarian option to be discussed

We will serve on fresh baked bap filled with the traditional compliments. Staff to go round offering 2 choices on trays to your guests.

Minimum Numbers: 60 Guests

Dear Adam,

We have not stopped receiving compliments on the wedding and your contribution was there for all to see.

D&K



Simple Food Ideas

These are all served by the waitress going around offering them to your guests.

Please choose 3 from the below

Fish Finger Sandwiches

JJJ Heathcote sausage & smoked bacon
Sandwiches

Hand Made beef burgers

Hot Dogs

All served with condiments

Minimum Numbers: 60 Guests

Dear Adam,

Everything was spot on, from the food to the staff to you overseeing that the day went smoothly. I couldn't recommend you more highly!

Best, N & K



Loaded Fries

We will go around and offer your guests a selection of two loaded fries. Please let us know what you would like on the two.

Meats

BBQ pulled pork
Bacon and cheese
Chilli beef brisket
Chicken, chorizo and cheese

Vegetarian

Cheese and jalapenos
Chipotle mayonnaise
Mushroom stroganoff
Cheese, parsley, garlic sauce
Tomato salsa, guacamole, sour cream

Dear Adam and Simon,

Whilst writing we have to say how much we appreciated all your hard work, our family and friends have been saying how much they enjoyed the food served on the day and how good it was.

M&C

Cheese & Pate

3 Great cheeses from the local area, for example:

Black Sticks Blue Cheese,
Preston Perl Wen, Organic Welsh Brie
Trotter Hill, Mature Cheddar Cheese, from
Inglewhite, Lancashire
Hand Made Chicken Liver Pate

For guests to graze at, no need for crockery or staff
to serve.

Served with hand made Chutney made in Cheshire, plus
breads, fruits & biscuits

Minimum Numbers: 60 Guests



Dear Adam, Simon and the
V&A Team,

You were fantastic and on the run
up to the big day always finding
solutions to let us have exactly
what we wanted and never telling
us that things were not possible-
unlike other caterers we met!
Thank you again

Helen & Matthew



What are the minimum numbers?

Our menus are priced at a minimum numbers of 60 guests.

Can you provide Organic & Freedom Foods?

Yes we can on request, please let us know your requests and we can provide these for you for a supplementary charge

Can I have different shapes and colours of crockery?

As standard we provide white round crockery, which is included in the above prices, however, we can obtain a fantastic range of crockery and glassware in all different shapes, sizes and colours. Let us know what you have in mind and we can arrange this for you. This will be an extra cost.

What about Children's Meals?

Children may have a half portion at half the price, of whatever is chosen for the main adult meal, this applies for children under the age of 12. Alternatively child-friendly meals can be provided. (This would be discussed at the final details meeting).

Special Dietary Requirements?

Special Dietary Requests we can accommodate for:

Vegan/Vegetarian

Pregnant guests

Religious diet restrictions

And those with medically diagnosed intolerances, such as:

Coeliac

Diabetic

Nut allergy

If you require any other changes to the menu for guests who do not fall into the groups above then please note the cost will be a lot more expensive than the dishes chosen for all.

Prices

Prices are correct at the time of printing. All prices in this menu pack are inclusive of service but NOT VAT, which will be added to any proposals and invoices. (Based on a minimum of 60 adult day guests).

Accounts

To confirm Vanilla in Allseasons would request a 15% deposit of the NET figure to be paid.

Vanilla in Allseasons then request a further 35% to be paid 270 days before your wedding.

Final details must be received to Vanilla in Allseasons no less than 21 days before the Event. This is confirming special dietary requests, final numbers, table plans, timings etc.

Final payment to be made and cleared into Vanilla in Allseasons' bank 18 days prior to the Event. If payment is not received charges may apply.

Linen and Hardware

Please note linen is not included in the menu prices, there will also be a delivery charge for the delivery of cutlery, crockery, and other hardware items.

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