



CREATING UNFORGETTABLE WEDDINGS...

"Let us help you transform your special day into something unforgettable, with catering by Kate's.

Our menus are designed to impress. With each dish carefully created to wow your guests both with taste and visual appeal. Whether you are designing your menu from our tried and tested favourites or creating something bespoke, let us guide you in creating the perfect meal."

KATE & TEAM



THE CLASSIC

CANAPES

TEMPURA PRAWNS, WASABI MAYO JERSEY ROYAL, SOUR CREAM, CHIVE CHICKEN SATAY SKEWERS SMOKED SALMON BLINIS, CREAM CHEESE MUSHROOM ARANCINI, TRUFFLE MAYO PEA, SPINACH, RICOTTA, ARANCINI GOATS CHEESE VOL AU VENT SMOKED MACKEREL, CUCUMBER HAGGIS BON BONS, WHISKY MAYO DUCK GYOZA, HOISIN SAUCE MINI STEAK PIES, RELISH CAULIFLOWER WINGS, HOT SAUCE

> 3 Canapés - £8.50 per person 6 Canapés - £16 per person

THE CLASSIC MENU

Ham Hock & Pea Terrine, Pickles, Soft Herb Salad

Sweet Potato, Coconut & Chilli Soup with Crusty Bread

Duck & Orange Pate, Arran Chutney, Oatcakes

Breaded Cod Fishcake, Warm Tartar Sauce, Cress

24 Hour Braised Inverurie Beef, Pomme Anna, Roast Sesame Carrot

Slow Roast Pork Belly, Mash Potato, Buttered Cabbage, Mustard Sauce

Roast Chicken Supreme, Potato Gratin, Green Beans & Shallots

Baked Fillet of Coley, Lemon & Herb Crumb, Hassleback Potato, Dill
Sauce

Chocolate Delice, Biscuit Base, Marscapone, Popcorn, Pistachio

Lemon Meringue Tart, Barra Raspberries, Mint

Bread & Butter Pudding, Creme Anglaise

Raspberry Tartlet, Vanilla Bean Ice cream

Tea, Coffee & Petit Fours to finish

3 Course Set Menu - £39.50 per person

EVENING FOOD

CLASSIC STOVIES
BEETROOT & OATCAKES

MINI PULLED PORK SLIDERS
ASIAN SLAW

SCOTTS BROTHERS MINI PIES
STEAK & GRAVY/ SCOTCH/ CURRY/ MACARONI

MACARONI CHEESE
WITH OR WITHOUT HAGGIS OR TRUFFLE

MIXED SANDWICHES

A SELECTION OF WHITE AND BROWN SANDWICHES

One option from above with tea & coffee - £8.50 per person

THE DIETARIES

THE DIETARY MENU

Chargrilled Vegetable Terrine, Romesco, Soft Herb Salad

Sweet Potato, Coconut & Chilli Soup with Crusty Bread

Wild Mushroom Veloute with Crusty Bread

Chilled Gazpacho, Toasted Croutons

Mushroom & Truffle Risotto, Parsley, Vegan Cheese
Beetroot Wellington, Vegan Buttered Potato, Green Beans
Sweet Potato, Red Onion & Spinach Tart, Rocket Salad

Chocolate Tart with Chantilly Cream

Baked Vanilla Cheesecake, Scottish Berries
Blackcurrant & Bramble Mousse, Biscuit Base, Mint, Lemon

Tea, Coffee & Chocolates to finish

The above menu is vegan, gluten free and nut free. The above menu will cover almost all dietaries declared in your RSVP's. Whilst all care has been taken in preparation, we cannot guarantee no traces of dairy, gluten and nuts.

THE SIGNATURE

CANAPES

TEMPURA PRAWNS, WASABI MAYO JERSEY ROYAL, SOUR CREAM, CHIVE CHICKEN SATAY SKEWERS SMOKED SALMON BLINIS, CREAM CHEESE MUSHROOM ARANCINI, TRUFFLE MAYO PEA, SPINACH, RICOTTA, ARANCINI GOATS CHEESE VOL AU VENT SMOKED MACKEREL, CUCUMBER HAGGIS BON BONS, WHISKY MAYO DUCK GYOZA, HOISIN SAUCE MINI STEAK PIES, RELISH

CAULIFLOWER WINGS, HOT SAUCE

STARTERS

SOUP

Roast Plum Tomato/ Pea Veloute/ Wild Mushroom/
Parsnip/ Carrot/ Cullen Skink/ Gazpacho

HAM HOCK AND PARSLEY TERRINE

Picallili, herb salad

CHICKEN LIVER PARFAIT

Toasted brioche, chutney, soft herb salad

SMOKED SALMON

Horseradish mascarpone, dill, capers
£3.95 SUPPLEMENT

MULL CHEDDAR & ONION TART

Soft herb salad

TEASMITH GIN CURED SALMON

Cucumber, rocket salad, caviar

KATE'S PRAWN COCKTAIL

Marie rose, lettuce, lemon

MEAT & CHEESE BOARD

A selection of meats, cheeses, olives, chutney, bread to share £4.50 SUPPLEMENT

WARM GOATS CHEESE

Puff pastry, red onion, thyme

MAINS

FREE RANGE HIGHLAND CHICKEN

Haggis, whisky sauce, cabbage

24 HOUR BRAISED INVERURIE BEEF

Mustard mash potato, carrot

BALMORAL VENISON

Braised red cabbage, celeriac

£7.50 SUPPLEMENT

ROAST PORK LOIN

Colcannon, black pudding, Arran mustard

PAN FRIED SEABREAM

Roast med veg, warm new potatoes, wild garlic pesto

ROAST FILLET OF INVERURIE BEEF

Pomme anna, roast carrot, port sauce

£8.50 SUPPLEMENT

SPICED ROAST GOURDON COD

Cauliflower, peas

HARISSA CHICKEN BREAST

Moroccan cous cous, mint, yoghurt

DESSERTS

ETON MESS PANNA COTTA

Raspberry, meringue, chambord

TREACLE TART

Clotted Cream

SCOTTISH BERRY CREME BRULEE

Berries, Shortbread

KATE'S STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

BAKED VANILLA CHEESECAKE

Lemon curd, cookie crumb

LEMON TART

Chantilly cream

CHOCOLATE DELICE

Popcorn, mascarpone

SELECTION OF FRENCH & BRITISH CHEESES

Grapes, oatcakes, chutney

£6.50 SUPPLEMENT

EVENING FOOD

CLASSIC STOVIES
BEETROOT & OATCAKES

MINI PULLED PORK SLIDERS
ASIAN SLAW

SCOTTS BROTHERS MINI PIES
STEAK & GRAVY/ SCOTCH/ CURRY/ MACARONI

MACARONI CHEESE
WITH OR WITHOUT HAGGIS OR TRUFFLE

MIXED SANDWICHES

A SELECTION OF WHITE AND BROWN SANDWICHES

PRICING 70 GUESTS AND OVER

CANAPÉS X 3 £8.50 per person

CANAPÉS X 6 £16 per person

3 COURSE - SOUP/ MAIN COURSE/ DESSERT/
COFFEE & PETIT FOUR

£47.85 per person

3 COURSE - STARTER/ MAIN COURSE/ DESSERT/ COFFEE & PETIT FOUR

£52.90 per person

4 COURSE - STARTER/ SOUP/ MAIN COURSE/ DESSERT/
COFFEE & PETIT FOUR

£58.00 per person

EVENING BUFFET WITH TEA & COFFEE £8.50 per person

DRINKS SERVICE CHARGE IF SUPPLYING OWN DRINKS FOR
RECEPTION & MEAL

£4.50 per person

This includes chilling, service and clearing.

This <u>does not</u> include glassware or disposal.

ALL PRICES IN THIS BROCHURE ARE EXCLUSIVE OF VAT

PRICING 70 GUESTS AND UNDER

CANAPÉS X 3 £14 per person

CANAPÉS X 6 £20 per person

3 COURSE - SOUP/ MAIN COURSE/ DESSERT/
COFFEE & PETIT FOUR
£53 per person

3 COURSE - STARTER/ MAIN COURSE/ DESSERT/
COFFEE & PETIT FOUR
£62 per person

4 COURSE - STARTER/ SOUP/ MAIN COURSE/ DESSERT/
COFFEE & PETIT FOUR
£72.50 per person

EVENING BUFFET WITH TEA & COFFEE £15 per person

DRINKS SERVICE CHARGE IF SUPPLYING OWN DRINKS FOR
RECEPTION & MEAL

£6.65 per person

This includes chilling, service and clearing.

This <u>does not</u> include glassware or disposal.

THE BAIRNS

THE BAIRNS

THREE COURSE MENU

ONE OPTION FOR EACH COURSE IS TO BE CHOSEN.

A HALF PORTION OF THE ADULT MAIN IS ALSO AN OPTION FOR

YOUNGER GUESTS

MELON WEDGES

o r

TOMATO SOUP

KATE'S MAC 'N' CHEESE

o r

MARGHERITA PIZZA

MILKSHAKE & COOKIES

o r

CHOCOLATE BROWNIES

£20 per child

THE BAIRNS GRAZING BOXES

OUR MOST POPULAR OPTION FOR KIDS - THE GRAZING BOX IS SERVED AT THE SAME TIME AS THE ADULT STARTERS AND IS DESIGNED WITH YOUNGER PALETTES IN MIND. IT ALSO MEANS THAT YOUR JUNIOR GUESTS CAN EAT AT THEIR OWN LEISURE AND FIT EATING AROUND PLAYING.

COMPRISED OF A RANGE OF MINI FINGER FOODS INCLUDING A FILLED BRIOCHE ROLL, FRUIT JUICE, CRUDITIES, YOGHURT,

SWEET TREAT.

£15 per child



THE SHARER

SHARING FOOD

MOROCCAN LAMB, MINT YOGHURT, CORIANDER

POACHED TAY SALMON, DILL, CAPERS, GHERKINS

STEAK & ALE PIE

HARISSA ROAST CHICKEN

FREE RANGE CHICKEN, WILD MUSHROOM, MUSTARD SAUCE

ROAST INVERURIE BEEF £8.50 SUPPLEMENT CHARGE

MACARONI CHEESE WITH OR WITHOUT HAGGIS

ROAST MOSSIES PORK, CIDER, APPLE

AROMATIC THAI GREEN CHICKEN CURRY

SHARING FOOD

GARLIC ROAST NEW POTATOES

MOROCCAN COUS COUS

ROAST BEETROOT, FETA & PINENUT SALAD

CELERIAC & ARRAN MUSTARD SLAW

CAPRESE SALAD, TOMATO, BOCCONCINI & BASIL

MIXED LEAF SALAD WITH POPPY SEED DRESSING

GRILLED AUBERGINE, MINT YOGHURT, POMEGRANATE

ROAST CHANTENNAY CARROTS, DUKKAH

JAPANESE POTATO SALAD

PEA, RICOTTA, MINT

PEACH, GREEN BEAN, ALMOND

STEAMED RICE

SHARING FOOD

PRICING 70 GUESTS AND OVER

2 MAINS/ 3 SIDES £40 per person

PLATED STARTER/ 2 MAINS/ 3 SIDES/ PLATED DESSERT £65 per person

PRICING 70 GUESTS AND UNDER

2 MAINS/3 SIDES £46.80 per person

PLATED STARTER/ 2 MAINS/ 3 SIDES/ PLATED DESSERT £69 per person

PLATTER HIRE CHARGE: £70



BBQ

ABERDEENSHIRE BEEF BURGERS | PRESLEY'S OF OLDMELDRUM SAUSAGES | VEGGIE BURGERS | BUNS MIXED LEAF SALAD | KATE'S POPPYSEED DRESSING CELERIAC SLAW | MOROCCAN COUS COUS.

£23 per person

GRILLED CHERMOULA CHICKEN | PRESLEY'S OF
OLDMELDRUM SAUSAGES | BBQ PORK CHOPS | GRILLED
HARISSA & MINT CORN/ MOROCCAN COUS COUS | MIXED

LEAF SALAD | NEW POTATO AND

CHIVE SALAD | BRIOCHE ROLLS.

£28 per person

GRILLED INVERURIE BEEF TAGLIATA | BBQ SEABASS
CHILLI, LIME, CORIANDER | AROMATIC LAMB CHOPS
CRISP SLAW | ROAST PEACH, GREEN BEAN & ALMOND
SALAD | GRILLED AUBERGINE,
YOGHURT, POMEGRANATE | SELECTION OF ARTISAN
BREADS.

£40 per person

The above price includes disposable plates and cutlery for a self service style BBQ. It does not include crockery, silver cutlery or staff. If you would like a BBQ option for your wedding, please contact the team for a tailored quote.



CHOOSE 1 HOT OPTION TO BE SERVED FROM THE HORSE FLOAT:

FISH TACOS CHILLI, AVOCADO, LIME

MAC 'N' CHEESE SMOKED BRISKET

PULLED PORK SLIDERS ASIAN SLAW

JOHNSHAVEN LOBSTER ROLL

CHICKEN SHAWARMA PITTA BREAD, HUMMOUS

£14 per person

CHOOSE 1 DESSERT OPTION TO BE SERVED FROM THE HORSE FLOAT:

VANILLA CREME BRULEE

CHOCOLATE MOUSSE, TORCHED BANANA

£4.50 per person

HORSE BOX HIRE CHARGE: £250

SEAFOOD BAR

MCBAY & SONS SCOTTISH LOBSTER

ORKNEY HAND-DIVED SCALLOPS

SCOTTISH LANGOUSTINES

LOCH FYNE OYSTERS

MUSSELS & CLAMS

SERVED WITH TRADITIONAL ACCOMPANIMENTS

£89 per person

OYSTER BAR

LOCH FYNE OYSTERS (3 PER PERSON) SERVED WITH
TRADITIONAL ACCOMPANIMENTS

£9.85 per person



DRINKS PACKAGES

1 GLASS OF SPUMANTE ON ARRIVAL

1/2 BOTTLE OF HOUSE WINE WITH MEAL

1 GLASS OF SPUMANTE FOR TOAST

£26 per person

1 GLASS OF PROSECCO ON ARRIVAL

1/2 BOTTLE OF HOUSE WINE WITH MEAL

1 GLASS OF PROSECCO FOR TOAST

£36 per person

1 GLASS OF CHAMPAGNE ON ARRIVAL

1/2 BOTTLE OF HOUSE WINE WITH MEAL

1 GLASS OF CHAMPAGNE FOR TOAST

£48 per person

Prices are per person exclusive of vat.

Includes glassware, chilling, service, disposal.

EVENING CASH BAR

AT KATE'S WE CAN PROVIDE AN EVENING CASH BAR SO YOU CAN SIT

BACK AND RELAX.

BAR SERVICES AND PACKAGES SUPPLIED BY KATE'S ARE INCLUSIVE OF STAFF, DISPOSABLE GLASSWARE AND ALL APPROPRIATE EQUIPMENT FOR THE RUNNING OF THE BAR.

BAR HIRE

WHERE A BAR IS REQUIRED AND NOT SUPPLIED BY THE VENUE WE

CAN ASSIST WITH HIRE OF ONE OF OUR WOODEN BARS FOR AN

ADDITIONAL FEE.

LICENCE FEE

AN OCCASIONAL LICENCE IS REQUIRED TO SELL ALCOHOL AT EVENTS. THE APPLICATION IS COMPLETED BY KATE'S AND WILL INCUR A £40 CHARGE WHICH WILL BE ADDED TO YOUR INVOICE. A SEPARATE LIST OF QUESTIONS WILL BE SENT THROUGH WHICH WE WILL NEED COMPLETED NO LATER THAN 8 WEEKS PRIOR TO THE EVENT TO ENSURE WE ARE ABLE TO LODGE THE APPLICATION IN PLENTY OF TIME.

PLEASE NOTE:

DUE TO THE VARYING AND OFTEN UNRELIABLE WIFI STRENGTH AT
EVENT LOCATIONS OUR BAR SERVICE OPERATES ON A CASH ONLY
BASIS. AS A RESULT, WE KINDLY ASK THAT YOU ADVISE YOUR GUESTS
TO BRING CASH FOR THE PURCHASE DRINKS.

**WE DO NOT PROVIDE STAFF TO RUN AN EVENING BAR IF YOU ARE

PROVIDING YOUR OWN ALCOHOL.**

EVENING CASH BAR

TAB

SHOULD YOU DECIDE TO COVER THE TOTAL BAR TAB FOR YOUR

GUESTS A £1500 DEPOSIT IS ADDED TO YOUR FINAL INVOICE FOR

PAYMENT PRIOR TO THE EVENT. THE AMOUNT OF YOUR TAB CAN BE

INCREASED THROUGHOUT THE EVENT WITH ANY INCREMENTS TO BE

PAID IN FULL AT THE TIME OF EXTENSION.

BESPOKE ALCOHOL REQUESTS

BEERS, CIDERS AND SPIRITS THAT ARE NOT ON OUR HOUSE MENU CAN
BE STOCKED UPON REQUEST. PLEASE NOTE WITH BESPOKE ALCOHOL
REQUESTS THE CLIENT WILL BE CHARGED FOR ANY REMAINING
QUANTITY LEFT IN THE BOTTLE/CASE SHOULD THEY NOT BE SOLD AT
THE EVENT.

MINIMUM SPEND

WE REQUIRE A MINIMUM SPEND ON A CASH BAR OF £1500. SHOULD THIS FIGURE NOT BE MET, THE CLIENT WILL BE RESPONSIBLE FOR THE OUTSTANDING BALANCE, DUE WITHIN 14 DAYS OF THE EVENT.

OPENING TIME

THE TIME THE BAR IS OPEN WILL BE AGREED PRIOR TO THE EVENT AND IS DEPENDANT ON CLIENT PREFERENCE. CASH BARS CAN BE OPEN ALL DAY, AFTER DINNER ONLY OR SOMEWHERE IN BETWEEN. HOWEVER, WE DO RECOMMEND CLOSING THE BAR DURING DINNER SERVICE, THEN REOPENING AFTERWARDS.



House Vodka & Mixer	£4.90
House Gin & Mixer	£4.90
House Whisky & Mixer	£4.90
House Rum & Mixer	£4.90
Jack Daniels & Mixer	£4.90
Havana Rum & Mixer	£5.50
Craft Gin & Mixer	£5.50
Bottled Beer 330ml	£4.00
Craft Beer	£4.50
Bottle Cider	£5.50
Single Malt Whisky	£6.50
Wine by the glass 175ml	£4.80
Port 50ml	£4.50
Sambuca Shot	£3.90
Tequila Rose	£3.90
Tequila	£3.90
Jager Bomb	£4.20
Soft Drink	£2.80
Make it a double (+25ml)	£2.50



GIDDY UP!

A POPULAR OPTION FOR EVENING FOOD AND BARS ALIKE.

OUR VINTAGE HORSE FLOAT IS A GREAT ADDITION TO

ANY EVENT AND CAN BE HIRED ON A DRY BASIS OR

FULLY STAFFED, STOCKED AND READY TO GO.

HORSE BOX DRY HIRE

£480

HORSE BOX STAFFED FOR DRINKS RECEPTION FOR 2.5
HOURS

£650

HORSE BOX FULLY STOCKED AND STAFFED AS AN ADDITION TO EVENING BAR

£850



I AM SO OVERWHELMED! HOW DOES THIS ALL WORK?

WHAT FOOD OPTIONS DO WE PICK?

For the three course meaL Please select one option for each course for the entire party.

BUT WE WANT A CHOICE MENU THAT OUR GUESTS CAN PICK FROM?

If you would like a menu where your guests pre order their starter, main and dessert from a choice of two options, this would incur an addition cost of £12.50 plus vat per person. Choices are to be returned with RSVPs and must be received by Kate's no later than 8 weeks prior to event.

I KNOW SOME OF MY GUESTS WILL HAVE DIETARY REQUIRMENTS?

A set 3 course chefs choice menu will be provided to cover all dietaries & allergies that will arise. This menu can be viewed in the brochure above and should cover most dietaries highlighted in RSVP's.

WHAT EXACTLY IS INCLUDED IN THE PRICE?

Coffee after the meal | Bread & Scottish butter served with meal | Staffing for the meal service is included in price (excluding additional drinks staff) | Crockery & cutlery is included in your personalised quote for food provided by us.

WHAT DO WE NEED TO PROVIDE?

ITEMS NOT INCLUDED IN THE PRICE:

tables & chairs \mid tablecloths if required \mid linen napkins \mid glassware for the table \mid glassware for the drinks reception.

please ask us for our list of recommended suppliers.

WE WERE HOPING FOR A MENU TASTING..

We only offer Menu tastings for weddings that are over 100 people once a deposit has been paid and the booking confirmed.

A menu tasting is charged at £140 per couple and is only available on set dates throughout the year. Please note no wedding tasting are available between April and October.

ARE THERE ANY ADDITIONAL COSTS?

Each venue and location is different. there may be additional costs such as refuse disposal, travel charge, and kitchen hire. This will be highlighted on your personalised quote.

WHEN WILL YOUR TEAM SET UP?

Please allow a full day before the event for us to set up. We will arrange a time with you for set up which is to be coordinated with other suppliers and stylists. Should our set up be delayed on the day due to other suppliers there may be an additional staff surcharge incurred.

Should set up only be possible on the day of the event there may be an additional charge. If we are supplying kitchen equipment that requires removal on a Saturday or Sunday or an additional trip is required to collect table linens the following day there will be an additional fee charged to cover this cost.

DO YOU MANAGE THE WHOLE DAY FOR US?

We will have staff onsite most of the day to provide the meal service (and drinks service if requested). however we do not coordinate or run your wedding day. We do however offer a wedding planning service to ensure your day runs smoothly should your venue not supply this service.

WE ARE HAVING A MARQUEE WEDDING?

There are extra things to consider when planning a marquee wedding. Please contact us to discuss our requirements if you are organising a marquee reception.

HOW DO I BOOK?

To book we require a 30% deposit at time of booking. The remaining payment must be made in full before event commences. For all catering we require notification of the confirmed number of guests no later than 30 days prior to the event. Once confirmed, this will be the minimum number catered and charged for. Any additional guests will be charged accordingly. Please see our booking form for full terms and conditions.

