

EAT DRINK
W EDDD-NG
PARTY
FOOD

SHANRE I LOVE
MENU゙TTASTE
GATHERING
CAKEIDANCING

## 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

## Cate's

## TRADITIOAL

WEDD G
BREAKPAT

THE
CLASSIC

## CANAPES

TEMPURA PRAWNS, WASABI MAYO JERSEY ROYAL, SOUR CREAM, CHIVE MINI YORKSHIRE PUDDINGS 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 $-£ 9.90$ per person 6 Canapés $-£ 16$ per person

## THE CLASSIC MENU

CHICKEN \& HERB TERRINE, CHUTNEY, 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, ROAST RED PEPPER SAUCE

BAKED FILLET OF SALMON, LEMON \& HERB CRUMB, HASSLEBACK POTATO, DILL SAUCE

## CHOCOLATE TART WITH CHANTILLY CREAM KATE'S SHERRY TRIFFLE BREAD \& BUTTER PUDDING, CREME ANGLAISE

 STRAWBERRY CHEESECAKE, CHAMPAGNE POACHED STRAWBERRIES TEA, COFFEE \& TABLET TO FINISH
## 3 Course Set Menu - $£ 43$ per person

**This menu is only available for guest numbers of 70 and above**

## EVENING

FOOD

## CLASSIC STOVIES <br> 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 £14 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 BERRIESBLACKCURRANT \& BRAMBLE MOUSSE, BISCUIT BASE, MINT, LEMON

TEA, COFFEE \& TABLET 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.

An alternative option for canapes and evening food will also be supplied for guests with dietary requirements.

## THE <br> SIGNATURE

## CANAPES

TEMPURA PRAWNS, WASABI MAYO

JERSEY ROYAL, SOUR CREAM, CHIVE MINI YORKSHIRE PUDDINGS 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<br>Roast Plum Tomatol Pea Veloutel Wild Mushroom/ Parsnip/ Carrot/ Cullen Skink/ Gazpacho<br>HAM HOCK AND PARSLEY TERRINE Picallili, herb salad<br>\section*{CHICKEN LIVER PARFAIT}<br>Toasted brioche, chutney, soft herb salad<br>\section*{SMOKED SALMON}<br>Horseradish mascarpone, dill, capers<br>£3.95 SUPPLEMENT<br>MULL CHEDDAR \& ONION TART Softherbsalad<br>TEASMITH GIN CURED SALMON Cucumber, rocket salad, caviar<br>\section*{KATE'S CRAYFISH COCKTAIL Marie rose, lettuce, lemon}<br>\section*{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 <br> 24 HOUR BRAISED INVERURIE BEEF Mustard mash potato, carrot <br> BALMORAL VENISON <br> Braised red cabbage, celeriac <br> £7.50 SUPPLEMENT <br> 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 <br> Raspberry, meringue, chambord

TREACLE TART<br>Clotted Cream

$$
\begin{gathered}
\text { APPLE TART TATIN } \\
\text { Vanilla icecream, salted caramel } \\
\text { SCOTTISH BERRY CREME BRULEE } \\
\text { Berries, Shortbread } \\
\text { KATE'S STICKY TOFFEE PUDDING } \\
\text { Butterscotch sauce, vanilla icecream }
\end{gathered}
$$

BAKED VANILLA CHEESECAKE Lemon curd, cookie crumb

## LEMON TART

Chantilly cream

## CHOCOLATE DELICE <br> Popcorn, mascarpone

SELECTION OF FRENCH \& BRITISH CHEESES Grapes, oatcakes, chutney
£6.50 SUPPLEMENT

## EVENING

FOOD

## CLASSIC STOVIES <br> 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
> $£ 9.90$ per person

CANAPÉS X 6
£16 per person

3 COURSE - SOUP/ MAIN COURSE/ DESSERT/ COFFEE \& PETIT FOUR £ 48.85 per person

3 COURSE - STARTER/ MAIN COURSE/ DESSERT/ COFFEE \& PETIT FOUR £ 54.90 per person

4 COURSE - STARTER/ SOUP/ MAIN COURSE/ DESSERT/ COFFEE \& PETIT FOUR
£59.00 per person

## EVENING BUFFET WITH TEA \& COFFEE £lO per person

DRINKS SERVICE CHARGE IF SUPPLYING OWN DRINKS FOR RECEPTION \& MEAL

$$
£ 5.95 \text { per person }
$$

This includes chilling, service and clearing. This does not include glassware or disposal.

## PRICING 70 GUESTS AND UNDER

CANAPÉS X 3
£14 per person

CANAPÉS X 6
£2O per person

## 3 COURSE - SOUP/ MAIN COURSE/ DESSERT/ COFFEE \& PETIT FOUR <br> £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 £17 per person

DRINKS SERVICE CHARGE IF SUPPLYING OWN DRINKS FOR RECEPTION \& MEAL £6.65 per person
This includes chilling, service and clearing. This does not include glassware or disposal.

## THE <br> 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 or
TOMATO SOUP

KATE'S MAC 'N' CHEESE or MARGHERITA PIZZA

MILKSHAKE \& COOKIES
or
CHOCOLATE BROWNIES
£2O perchild

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 PALATES IN MIND. IT ALSO ENSURES YOUR JUNIOR GUESTS CAN EAT AT THEIR OWN LEISURE AND FIT DINING AROUND PLAYING.

THE GRAZING BOX IS COMPRISED OF A RANGE OF MINI FINGER FOODS INCLUDING A FILLED BRIOCHE ROLL, FRUIT JUICE, CRUDITIES, YOGHURT \& SWEET TREAT.


## THE

SHARER

# SHARING <br> FOOD 

MOROCCANLAMB, MINT YOGHURT, CORIANDER POACHED TAY SALMON, DILL, CAPERS, GHERKINS

STEAK \& ALE PIE

HARISSA ROAST CHICKEN

FREE RANGE CHICKEN, WILD MUSHROOM, MUSTARD SAUCE

$$
\begin{gathered}
\text { ROAST INVERURIE BEEF } \\
£ 8.50 \text { SUPPLEMENT CHARGE }
\end{gathered}
$$

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 <br> FOOD 

## PRICING 70 GUESTS AND OVER

2 MAINS/ 3 SIDES<br>£ 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

## Cote's

## A GREAT CATERER BRINGS YOUR VISION TO LIFE."

Kate McKenna
Owner of Kate's Bespoke Catering

## B B O

# 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 I AROMATIC LAMB CHOPS CRISP SLAW \| ROAST PEACH, GREEN BEAN \& ALMOND SALAD \| GRILLED AUBERGINE, YOGHURT, POMEGRANATE | SELECTION OF ARTISAN BREADS.

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£40 per person
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# KATE'SVINTAGE HORSEFLOAT 

CHOOSE I 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, HOUMOUS

£14 per person

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

## VANILLA CREME BRULEE

CHOCOLATE MOUSSE, TORCHED BANANA

$$
£ 4.50 \text { per person }
$$

## SEAFOOD BAR

MCBAY \& SONS SCOTTISH LOBSTER ORKNEY HAND-DIVED SCALLOPS<br>SCOTTISH LANGOUSTINES<br>LOCH FYNE OYSTERS MUSSELS \& CLAMS

SERVED WITH TRADITIONAL ACCOMPANIMENTS £89 per person

## OYSTER BAR

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


## 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 $1 / 2$ BOTTLEOF 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

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£48 per person
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Prices are per person exclusive of vat. Includes glassware, chilling, service, disposal.

# EVENING CASH BAR 


#### Abstract

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 £ 4O 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 12 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 PURCHASING OF DRINKS.

[^0] 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 FINALINVOICE 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.

## MINIMUMSPEND

WE REQUIRE A MINIMUM SPEND ON A CASH BAR OF E150O. 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 FOR THE DURATION OF THE DINNER SERVICE.

## BESPOKE CATERING

## EAT I DRINK I PARTY

| 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 330 ml | $£ 4.00$ |
| Craft Beer | $£ 4.50$ |
| Bottle Cider | $£ 5.50$ |
| Single Malt Whisky | $£ 6.50$ |
| Wine by the glass 175 ml | $£ 4.80$ |
| Port 5Oml | $£ 4.50$ |
| Sambuca Shot | $£ 3.90$ |
| Tequila Rose | $£ 3.90$ |
| Tequila | $£ 3.90$ |
| Jager Bomb | $£ 4.20$ |
| Soft Drink | $£ 2.80$ |
| Make it a double (+ 25 ml ) | $£ 2.50$ |

# KATE'SVINTAGE HORSEFLOAT 

## 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

$$
\text { £ } 480
$$

HORSE BOX STAFFED FOR DRINKS RECEPTION FOR 2.5 HOURS


# I AMSO OVERWHELMED! HOW DOES THIS ALL WORK? 

## WHAT FOOD OPTIONS DO WE PICK?

For a 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 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 where highlighted | Bread \& Scottish butter served with the meal | Staffing for the meal service is included in price (excluding additional drinks staff where required) | 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 | tablecloths if required | linen napkins | glassware for the table | glassware for the drinks reception.
Please ask us for our list of recommended suppliers.

## WE WERE HOPING FOR A MENU TASTING..

We offer Menu tastings for weddings that are for over 80 people once a deposit has been paid and the booking confirmed.
A menu tastings are 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 in 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 are able to provide and can quote for wedding planning \& coordination services to ensure your day runs smoothly.

## 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 to be paid at the time of booking. The remaining balance must be paid in full before the commencement your event. For all catering we require notification of the confirmed number of guests no later than 60 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.

BESPOKE CATERING

KATESBESPOKECATERING.COM

Cruatary Eruptomal Events


[^0]:    **WEDO NOT PROVIDE STAFFTO RUN AN EVENING BAR IF YOU ARE

