

# Winter Weddings

2025/2026

Just  
married

Kate's BESPOKE CATERING

# YOUR WINTER WEDDING AWAITS...

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

A handwritten signature in white ink that reads "Kate". The script is elegant and cursive, with a large initial 'K'.

**KATE & TEAM**

All of our winter packages are available for bookings on dates between the 1st November 2025 and the 1st April 2026



# Set Winter Package

## CANAPES

Haggis Bon Bons with Whisky Dip

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Goats Cheese Vol au Vents with Tomato Salsa

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Kate's Homemade Warm Sausage Rolls with Broon Sauce

## THE MAIN EVENT

FREE RANGE HIGHLAND CHICKEN

Haggis, Whisky Sauce, Cabbage

## TO FOLLOW

WARM PLUM & APPLE CRUMBLE

Vanilla Bean Ice Cream

Tea & Coffee Station with Scottish Tablet

**Available for bookings on dates between 1st November 2025 and the 1st April 2026**

For numbers of 70 and above only. Provision of 3 set canapés and 2 Course set menu with no choices (dietary menu separate for those people only - not to be used as a choice), followed by coffee and tea station. Price includes kitchen equipment hire, staffing, plates, crockery and cutlery.



A hand holding a glass of champagne with bokeh lights in the background. The text "WINTER WEDDING PACKAGES" is overlaid in the center.

WINTER  
WEDDING  
PACKAGES





## CANAPES

HAM HOCK & MULL CHEDDAR BON BON

KATE'S PORK & SAGE SAUSAGE ROLLS

SMOKED HADDOCK & CHARRED LEEK TARTLET

GOATS CHEESE VOL AU VENT

HAGGIS BON BONS, WHISKY MAYO

DUCK GYOZA, HOISIN SAUCE

MUSHROOM & TRUFFLE ARANCINI

BLACK PUDDING BON BONS, APPLE SAUCE

MINI BAKED POTATOES, SOUR CREAM, CRISPY  
BACON & CHIVES

## TO START

### SOUP

Roast Plum Tomato/ Sweet potato & chilli/  
Wild Mushroom/ Parsnip/ Carrot.

### CHICKEN LIVER PARFAIT

Toasted brioche, chutney, soft herb salad

### MULL CHEDDAR & ONION TART

Soft herb salad

### SLOW ROAST PORK BELLY

Celeriac remoulade, compressed apple, parsley

## TO FOLLOW

### FREE RANGE HIGHLAND CHICKEN

Haggis, whisky sauce, cabbage

### PAN FRIED SEABREAM

Roast new potatoes, samphire, chive beurre blanc

### ROAST PORK LOIN

Colcannon, Stornaway black pudding, Arran mustard sauce

### KATE'S SHEPHERDS PIE

Buttered mash potatoes, roast root vegetables

## TO FINISH

### KATE'S STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

### WARM PLUM & APPLE CRUMBLE

Vanilla Bean Ice Cream

### RHUBARB & CUSTARD TART

Pistachio crumb, Chantilly cream

### MULLED WINE POACHED PEAR

Chocolate Mousse, Ginger Crumb





## EVENING SNACK

CLASSIC STOVIES  
BEETROOT & OATCAKES

BACON ROLLS WITH KETCHUP AND BROON SAUCE

MINI PIES  
STEAK & GRAVY/ SCOTCH/ CURRY/ MACARONI

MACARONI CHEESE  
WITH OR WITHOUT HAGGIS OR TRUFFLE







## WHATS INCLUDED IN YOUR PACKAGE PRICE

### CUTLERY & CROCKERY

Our standard range of cutlery and crockery is included in your package price. However, our suppliers have a wide range of different cutlery and crockery styles should you want to hire something different.

### LINENS

Standard white linen napkins are included in your package price per person. However, if you are looking to add a touch of colour to your big day - we can absolutely help you! We work with a few different linen suppliers who offer wide ranges of coloured and patterned linens to suit everyones taste and themes.

### BREAD & BUTTER

Sourdough bread from The Pheonix Bake House is included as standard. This is served with Grahams Dairy butter or oil & vinegar should you prefer.

### SET UP

We will send staff members out either the day before or the day of to lay the tables with all cutlery, crockery, linen.

### COMPLIMENTARY CAKE CUTTING

The Kate's team will cut and serve your wedding cake as standard. All you need to do is provide us with the trays you would like it served on.

### STAFF

Chefs and front of house staff are included in your package price.

## **TEA & COFFEE**

Tea and coffee with tablet is included in your menu price. This is served at a buffet station as standard for your guests to help themselves. This helps move people from the tables faster to get the party started. Should you wish for tea and coffee to be served at the table an additional charge will apply.

## **REFUSE COLLECTION**

Waste disposal will be organised through ourselves for food waste should your venue not provide this service.

## **GLASSWARE**

If you are opting for our drinks package and evening bar service then we will provide all glassware for your wedding day. Whilst this will be our standard range, we can offer upgrades if you are looking for something a little different. If you are providing your own alcohol we can point you in the right direction of where to hire high quality glassware.

## **DIETARY FOOD**

Please note that we will cater for all dietary requirements as standard, so don't worry about choosing a menu to suit everyone. It's your wedding day after all, choose the menu based on what you like!

## **ADDITIONAL**

Depending on facilities at your venue we may need to bring in additional kitchen equipment. If this is required this will be highlighted on your personalised quote. A travel charge will be shown in your personalised quote based on your venue location.



**THE  
BAIRNS**



Kate's

Mrs.  
Lips

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# 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

CHICKEN STRIPS

MILKSHAKE & COOKIES

or

CHOCOLATE BROWNIES

## 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.



# Creating Exceptional Events