





At Kilty & Co, we love catering for weddings, as it's an honour for us to work with clients on the most important day of their lives and we get to showcase our full range of services, including canapés, banquets and even street food for a quirky finish to the day's festivities.

We have some incredible sample menus that are sure to spark some inspiration, but we also love developing bespoke menus with our couples.

We have delivered elegant & refined blacktie banquets in stately homes as well as hearty & rustic menus in Scandinavian tipi's. Whatever vibe you have in mind for your day, we have it covered.



ustomers of Kilty & Co

"Eddie, we can't thank you enough for our incredible Wedding day. Each dish was beautifully presented and tasted simply delicious. He designed a bespoke menu to suit our individual dietary requirements, including dishes for a vegan family member. "

10/10

"Eddie was friendly, professional and ensured the whole evening went smoothly. We cannot recommend Kilty & Co enough if you are looking to wow your guests and do something special."

10/10

"Eddie catered for our daughter's wedding and the menu looked amazing, but when the food arrived there was a collective wow from the guests. 10/10

The food was incredible, each dish had a different twist to it. It felt more like a banquet than a meal....thanks so much."

10/10



For Marquees & Ti-pi's:

Power

Almost everything we use runs off a standard 13amp plug. It is important that there are enough sockets though as the equipment will draw too much power to be used via an extension lead. Please liaise with the marquee or ti-pi company with regard to sockets & power supply.

<u>Water</u>

We will require access to running water. If this is not possible please let us know in good time so as we can make the necessary arrangements.

Refrigeration & Freezer

Depending on what we are serving we may need certain elements to remain chilled or even frozen. We will make the necessary arrangements regarding this, depending on your bar arrangements it is often beneficial to use a chiller trailer. These will be delivered to site prior to the event and can then be used for both kitchen & bar needs including things such as chilling reception drinks, table wine & fizz for speeches. Cooking Equipment Most of the equipment that we use will be gas powered. We will make arrangements for this to be delivered and collected from site.

Space

We will require a catering tent to work from. This will be arranged via your marquee or ti-pi company, the norm is usually 6m x 6m, but we can be quite flexible where needed. We will require trestle tables to both prep & plate on, these are normally arranged by the marque company too. Depending on the size of the event we would normally require between 6 & 10 6ft trestle tables.

<u>Waste</u>

Unless you have commercial bins on site, for larger events, it is often best to organise a mini skip. Bar companies will also require waste facilities and so one skip can be used to serve both purposes.

Tastings take place on a Monday or a Tuesday.

We can be flexible with regard to the time of day but due to the nature of our business we are unable to accommodate tastings over a weekend. It is tricky trying to fit in all of our couples throughout the year and so it is sometimes necessary for us to hold multiple tastings on the same evening. In this case we will set up as a mini restaurant with each couple enjoying their own private menu.

Wedding Packages

Our wedding packages include a tasting for two. Once we have discussed options and you have chosen your desired menu, we can book you in for a tasting. If there are a couple of dishes that you are deliberating between, we can use this as an opportunity to sample both before making your final decision.

An invoice for £100 will be raised to book the tasting. This sum will then me deducted from your deposit at the time of booking. If you wish to have more than two guests at the tasting this can be arranged. The invoice will be raised for £150 again with £100 being deducted from the deposit at the time of booking.

Private & Corporate Events

Tastings are not currently included in pricing for either private or corporate events. They can however certainly be arranged. Tastings will be priced per guest in line with the quote provided. Discounts may be applied for bookings of 100 guest or more.







We take allergies very seriously at Kilty & Co. Each of our dishes include a full allergen breakdown inline with current EHO regulations. We have designated knives, boards, & preparation areas for certain foods and every effort is made to avoid cross contamination.

For sever allergies such as nuts we will ensure

that no nuts are used within the menu in question. As a busy catering kitchen however, it is impossible for us to guarantee that there are no trace elements present as things such as nuts are stored on site.

Don't worry if you or your guests have lots of dietary requirements, we're used to accommodating all sorts of things. We will either amend certain dishes to accommodate them or if this is not possible an alternative dish will be provided.

It's best that you let us know as soon as you do regarding allergies or special requirements so as we can incorporate them into the menu planning. We appreciate how difficult it can be t organise large numbers of people though so we will contact you one month prior to the event for final numbers and it's at this stage you can give us the final breakdown of dietary requirements

too.





Classic Canapés

Pork & Chorizo Sausage Roll – Kilty&Co Brown Sauce Buffalo Style Cauliflower, Blue Cheese and Chive Dip (V) Confit Lamb Bon Bon – Garden Mint Gel Salmon & Cream Cheese Blini – Caviar Smoked Haddock Kedgeree Arancini, Mint Yoghurt Confit Tomato & Mozzarella Arancini – Pesto Mayo Chicken Liver Parfait – Brioche Toast – Red Onion Marmalade Seared Rare Beef – Horseradish – Yorkshire Pudding Sticky Pork Belly Bites Honey Mustard Glazed Chipolatas Lamb Kofta, Whipped Feta, Ras RI Hanout Sweet Potato Falafel – Chipotle Sauce (V) Can Be (VE) Cashew Cheese & Pickled Carrot – Linseed Cracker (VE) Chicken Thigh Taco, BBQ Corn, Chipotle Shepards Pie, Mint Sauce, Lamb Fat Mash Crispy Polenta, Truffle Mayo Beer Battered Haddock – Chips – Pea Puree Kilty&Co Signature Beef Dripping Popcorn Chicken Satay Skewer – Peanut Chilli Sauce Tasty Cheese & Onion Pie – Mrs Kirkhams Cheese Gel – Onion Jam



Love, family, friends and laughter, that's what a wedding is about, and our family served meals compliment your special day perfectly.

Served on sharing platters, designed to be passed around the table along with bowls of salads and side dishes, your guests can help themselves to exactly what they fancy and the hungry can dive in for seconds without feeling guilty!

<u>Starters</u>

Choose Four Of The Following

Beef Ragu Arancini Bites - Lemon & Roast Garlic Mayo - Pecorino Cheese

Korean Fried Chicken Tenders - Korean BBQ Sauce - Chilli - Spring Onion

Thai King Prawn Skewers - Asian Slaw - Nam Jim Dressing

Padron Peppers - Tajin Salt - Garlic Aioli (V)

Lamb "Kebab" Fritter - Hot Sauce - Pickled Cabbage

Pressed Potato Terrine - Mrs Kirkhams Cheese Gel - Black Garlic (V) Feta - Spinach & Chickpea Sausage Roll - Red Pepper ketchup (V) Ras el Hanout Roasted Aubergine Hummus - Warm Flatbreads (V) Whipped Goats Cheese Crostini - Hot Honey - Toasted Walnuts (V)





<u>Mains</u> Choose 3 Of The Following

Harrisa Chicken Thigh - Tahini & Yoghurt Dressing

Pulled Chicken Carnitas Taco - Lime Crema - Pickled Pink Onions - Crunchy Corn

Sticky Lamb Ribs - Sumac - Pickled Chilli

Isle of Wight Tomato Tartlet - Basil - Whipped Feta - Pine Nut (V)

Chinese Style Roast Pork Belly - Sweet Soy & Garlic - Spring Onion

Sticky Braised Beef Cheeks - Gochujang Glaze - Seasame Pickled Cucumber

Pot Roasted Morrocan Cauliflower Steak - Corriander & Mint Yogurt Dressing -Crispy Chickpeas - Hot Sauce (V)

Miso & Ginger Roasted Salmon - Radish Salad





<u>Salads & Sides</u> Choose Two Of The Following

Tuscan Tomato Panzanella Salad - Basil oil Dressing

Melon - Mint - Black Olive - Feta

Kentucky Fried Jersey Royal Potato - Bloody Mary Ketchup - Chives

Roasted Sumac Carrots - Carrot Top Pesto - Hazelnut

Roasted Courgette - Basil - Pistachio - Burratta

Charred Tenderstem Broccoli - Caeser Sauce - Parmesan - Anchovy

Cacio e pepe Cannelloni beans - Chives

Israeli Cous Cous - Pommergrante - Mint - Charred Peppers

<u>Dessert</u> Choose Two Of The Following

Churros

Cinnamon Sugar – Dulce de leche – Chocolate Sauce

Tiramisu Kahlua Liquor – Chocolate

Lime Posset

Blueberry Compote

Lemon Curd Tart

Italian Meringue – Raspberry Sorbet

Salted Caramel Choux Bun

Chocolate Sauce

Basque Cheesecake

Berry Compote

Eaton Mess

Chantilly Cream – Berries – Meringue





Classic Starters

Burrata Salad – Heritage Tomatoes – Honey & White Balsamic Dressing – Chive Oil

Cumbrian Ham Hock & Smoked Chicken Terrine – Caramelised Onion Chutney – Pickles – Toasted Brioche

Prawn Cocktail – Lettuce – Cucumber – Bloody Mary Marie Rose Sauce – Brown Bread

Chicken Liver Parfait – Fig & Cherry Chutney – Rocket – Toasted Brioche

Cured Salmon Pastrami – Pickled Cucumber – Yoghurt Dressing – Rye Bread

Caramelised Goats Cheese Bruschetta – Candied Walnuts & Honey Dressing – Watercress Salad (V)

Sun Dried Tomato & Mozzarella Arancini – Salsa Verdie – Rocket (V)

Beef Ragu Arancini – Tomato & Basil Sauce – Basil Oil – Rocket

Roasted Vine Tomato & Basil Soup – Basil oil – Mascarpone Cream (V)

Sautéed Wild Mushrooms & Spinach on Toast -Garlic & Chive Sauce (V)

Piggie Rolls Pork Sausage Roll – Homemade Brown Sauce or Piccalilli

Salt Baked Beetroots – Whipped Goats Cheese – Candied Nuts (V)





Classic Main Course:

Cumbrian Roast Chicken Breast – Buttered Fondant Potato – Celeriac Puree – Spinach & Mushroom Fricasee – Roast Chicken Jus

Lake District Lamb Rump – Braised Lamb Shoulder Bon Bon – Buttered Cabbage – Dauphinoise Potato – Mint Lamb Jus

Nut Roast Wellington (V)– Champ Mash Potatoes – Buttered Greens – Roasted Vegetable Jus

Salmon Supreme – French Peas – Green Beans

Roasted Parementier Potatoes Dill & Mussel
Cream Sauce

Slow Braised Beef Cheek – Horseradish Mash – Honey Roasted Carrots – Beef & Ale Jus

5oz Cumberland Curl Sausage – Wholegrain Mustard Mash – Caramelised Onion Gravy

Crispy Pork Belly – Potato Terrine – Burnt Apple Puree – Carrot & Turnip – Cider Jus

Roast Cauliflower Steak – Tahini – Chimichurri – Pomegranate - Roasted aubergine Hummus (V)

6oz Dry Aged Fillet Beef – Beef Dripping Chips – Peppercorn Sauce – Confit Shallot (Supplement charge)

Roast Cod – Tartare Hollandaise Sauce – Crushed Minted Peas – Roast Chateau Potato

Ricotta & Potato Gnocchi – Hazelnut Pesto – Wild Mushroom (V)





Classic Dessert

Sticky Toffee Pudding – Treacle Sauce – Vanilla Ice Cream

Dark Chocolate & Orange Brownie – Marmalade Ice Cream

> Lemon Curd Tart – Italian Meringue – Raspberry Sorbet

Seasonal Crumble – Crème Anglaise

Lemon& Lime Posset – Strawberry Textures

Banoffee Choux Bun

Tiramisu Warm Treacle Tart – Vanilla Ice Cream

Seasonal Pavlova

Classic Crème Brulee – Scottish Shortbread

Strawberry Cheesecake



Choose 3 Dishes

Whole Grilled Mackerel – Soy, Chilli, Lime Butter

Cedar Wood Hot Smoked Salmon – Cooked on Fire Pit

Grilled King Prawn Skewer – Lemon grass & Ginger Dressing

Charred Grilled Octopus tail – Garlic Aioli



Welsh Marinated Lamb Leg steak

Halloumi Kebabs

Moroccan Chicken Thighs

Dry Aged Beef Burgers

Tomahawk Steak

BBQ Pork Belly

BBQ Beef Brisket

Wild Boar & Apple Sausage – Celeriac Remoulade

Whole Roasted Cauliflower – Pomegranate – Hot Sauce - Tahini – Mint (V)



<u>Salads</u>

Truffled Mac & Cheese

Charred Corn on Cob – Chilli butter – Parmesan Cheese

Coronation Coleslaw – Sultanas

Roasted Beetroot – Blue Cheese – spinach – Lovage Dressing

Jersey Royal Potato – Sour Cream – Spring Onion & Chive – Smoked Paprika



Charcoal Roasted Potato Wedges

Evening Food

<u>Tacos</u>

All Served With Pickled Red Onions – Guacamole – Crunchy Corn Kernels Pork Carnitas Tacos Chipotle Pulled Chicken Tacos Halloumi & Mushroom Tacos Baja Fish Tacos

<u>British</u>

Beer Battered Fish N Chip Cones Chicken Goujons N Chips Smoked Bacon Sandwich – Tomato Sauce Cumberland Sausage Sandwich – Brown Sauce Fish Finger Butty – Tartare Sauce

We are unrestricted when it comes to your dining needs, so feel free to enquire or book a consultation by phone or email



Canapés

30 – 49 guests priced from £15 per guest 50 + Guests from £12/15 per guest

Street Food/Evening Food

Inclusive of compostable cutlery, food boxes & napkins 50 – 99 guests priced from £15 per guest 100 + Guests from £12 per guest

<u>BBQ</u>

Both our traditional & BBQ Menus are priced from: 50 – 99 guests priced from £35 per guest 100 + Guests from £30 per guest Packages including canapés, desserts or both can also be arranged.

<u>Weddings</u>

All wedding packages are fully inclusive of a tasting for two, Where no kitchen is available such as for marquee events additional equipment hire may also apply, details of which can be found on our 'what we need' tab.

There really are a multitude of variables form one wedding package to the next but if you're looking for a canapé reception, a three course sit down meal & grazing or sharing style wedding Breakfast or evening food.

All crockery, cutlery, glassware & linen is a additional charge. .

Three course sit down meal:

30 – 49 guests priced from £80 per guest 50 + Guests from £45/60 per guest

Band, Photographers & Videographers

We will endeavour to feed suppliers at that same time as you and your guests unless otherwise instructed.

Sandwich platters from £8 per person Hot food from options from £14 per person Additional main courses dishes (i.e. same as the event) From £30 per person



ontact Kilty & Co

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<u>Website</u>

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