

EVENT MENU


caterCater
catering and event solutions...



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“

**THANK YOU SO MUCH FOR
PROVIDING A FIRST CLASS SERVICE.**

Colin & Sarah - Bishopwood House

WE CAN TURN YOUR IDEAS INTO REALITY...

CaterCater have many years of experience creating the perfect package when it comes to event catering. Our event management team guarantee to provide you with a huge range of services all tried and tested to ensure the smooth running and success of your special day.

- Our excellence is not only reflected in our food but our ability to manage your event from beginning to end.
- Our food is fresh and innovative and can be tailored to specific tastes and requirements.
- Our event co-ordinators will work closely with you to create the best menu for your budget.
- “The proof is in the pudding!” Come and try our seated menus before you book.

OVERALL WINNER 2018



BEST CELEBRANT
EMBRACE THE DAY



THE 2019
WEDDING
INDUSTRY AWARDS
**REGIONAL
WINNER**

Tel: 01452 527888 Email: office@catercater.co.uk Web: www.catercater.co.uk

CANAPE MENU

Minimum Order Of 50 Required. Minimum Of Three Items Required. Price Includes Napkins and Service Staff.

PATÉ ENCROUTE

Smooth Brussels Pate Piped Onto
Crusty Garlic Croutons

DIM SUM (V Option Available)

A Selection Of Fine Chinese
Appetisers

CHICKEN SATAY

Skewered Marinated Chicken Strips
Served With A Peanut Dip

INDIAN SELECTION (V Option Available)

A Selection Of Mini Indian Snacks

SPICY THAI CHICKEN KEBAB

Mini Kebab Of Marinated Chicken,
Red And Green Peppers and
Sweet Chilli Dip

PEKING DUCK WRAPS

Roasted Duck In A Honey And
Mustard Glaze Wrapped
In Chinese Pancakes With Ginger

ROAST BEEF IN YORKSHIRE PUDDING

With A Horseradish Dressing

CLASSIC TOMATO AND MOZZARELLA BRUSCHETTA (V)

Topped With Green Olives And
Sprinkled With Fresh Herbs

ASPARAGUS WRAPPED WITH PASTRAMI OR PARMA HAM

With A Subtle Layer Of Horseradish
And Drizzled With Olive Oil

SMOKED SALMON BLINIS

Served With Wedge Of Lemon And
Cracked Black Pepper

LIGHTLY GRILLED FILLET OF BEEF

Served With A Salsa Verde Dip

SKEWERED SLICES OF HANDMADE GLOUCESTER

OLD SPOT SAUSAGE

With Honey And Wholegrain Mustard

SWEET AND SAVOURY TARTLETS

Ask For Our Selection Of Fillings

KING PRAWN SKEWER WITH TOMATO AND MANGETOUT

Served With A Marie Rose Sauce
Dressing, Finished With Paprika And
Parsley

LEMON AND LIME CHICKEN KEBABS

With Chilli Mango Chutney Dip

ANTIPASTO SKEWERS:

Parma Ham Rolls, Skewered With
Sun-dried Tomato, Basil & Mozzarella
Pearls

“
THANK YOU SO SO MUCH FOR
EVERYTHING YOU DID TO MAKE OUR
DAY SO PERFECT. WE HAD LOTS OF
COMMENTS ON HOW LOVELY THE
FOOD WAS, WE HAD NUMEROUS
PEOPLE SAY IT WAS THE BEST
WEDDING FOOD THEY'D HAD!

Kate and Mike Attt Deen Park





“

EVERYONE SAID HOW MUCH
THEY ENJOYED THE FOOD AND THE
STAFF WERE PROFESSIONAL AND
FRIENDLY. THANKS AGAIN

Jane - Blackfriars



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SEATED DINNER MENU

Price Includes: A Personal Event Co-Ordinator, Catercater Chef, Fully-Trained Waiting Staff, Crockery, Cutlery, Napkins, Full Table Set-Up.

STARTERS

(Choose One Plus One Vegetarian Option If Required)

SOUPS

- ROAST TOMATO (V)**
Finished With Fresh Basil And Garlic Croutons
- SPICY PARSNIP AND BRAMLEY APPLE (V)**
With Parsnip Crisps

- POTATO AND LEEK (V)**
Topped With A Chive Crème Fraîche
- THAI-STYLE CHICKEN BROTH WITH ROASTED PAK CHOI**
Creamy Coconut With A Kick Of Chilli
Finished With Fresh Coriander

CHOICE A

- GOATS CHEESE AND ROASTED CHERRY TOMATO TARTLETS (V)**
With A Walnut And Rocket Salad Dressed With Rosemary Oil
- BAKED FIELD MUSHROOM WITH A CRUNCHY STILTON TOPPING (V)**
Topped With Baby Watercress And Fresh Herb Oil
- SMOOTH BRUSSELS PATÉ**
With Red Onion And Rosemary Marmalade And Crusty Toasted Bread

- FRESH COD FISHCAKES**
With A Rocket Lentil & Lemon Salad.
Served With Homemade Tartar Sauce Or A Sweet Chilli Dip
- TOMATO AND BASIL BRUSCHETTA (V)**
With Olive Tapenade
- MELON AND POMEGRANATE SALAD (V)**
With Toasted Almonds And Sesame Oil And Cracked Black Pepper Dressing

CHOICE B

- SMOKED SALMON AND KING PRAWN SALAD**
Drizzled With Creamy Lemon And Dill Dressing
- PARMA HAM AND CRISPY GREEN BEANS**
Finished With Toasted Pine Nuts And Dressed Wild Rocket

- GLOUCESTER OLD SPOT HAM HOCK TERRINE**
Served With Dressed Baby Leaves And Sweet Homemade Chutney And Crusty Bread
- THAI CHICKEN AND MANGO**
With Crispy Bean Sprouts, Carrots And Fresh Chilli And Coriander Dressing

SEATED DINNER MENU

Price Includes: A Personal Event Co-Ordinator, Caterer/Chef, Fully-Trained Waiting Staff, Crockery, Cutlery, Napkins, Full Table Set-Up.

MAINS

(Choose One Plus One Vegetarian Alternative)

All Of Our Main Meals Include: Garlic Roasted New Potatoes, A Medley Of Seasonal Vegetables, Served In Large Sharing Bowls To The Tables.

CHOICE A

CONFIT OF CHICKEN

With A Lemon And Thyme Risotto
Finished With Shaved Parmesan

8 HOUR BRAISED BLADE OF BEEF

Served With Red Wine Jus And
Beetroot Crisps

CHICKEN BREAST FILLED WITH BUFFALO MOZZARELLA AND WRAPPED IN CRISPY SMOKED BACON

With A Roasted Vine Tomato And
Thyme Sauce

ROAST BELLY PORK

Served With Pan Fried Black Pudding
And Apple And A Cider Sauce

CAJUN PEPPER, TOMATO AND SPINACH EMPANADAS (V)

Spicy Sun Blush Tomato Sauce, Topped
With Shaved Parmesan And Wild Rocket

FETA, BUTTERNUT SQUASH AND COURGETTE MOUSSAKA (V)

Slow Roasted With Aromatic Spices
To Enhance This North-African Dish

WILD MUSHROOM FILO PARCEL (V)

Handmade Filo Parcel Stuffed With Wild
Mushrooms And Served With A Creamy
Tarragon Sauce

AUBERGINE FILLED WITH RATATOUILLE AND CREAM CHEESE (V)

Wrapped In Foil And Slow Baked To
Enhance The Flavours

CHOICE B

CARVING BOARDS - YOUR CHOICE OF MEAT (BEEF, CHICKEN,PORK), PARTIALLY CARVED BY OUR CHEFS, SERVED ON BOARDS FOR YOUR GUESTS TO CARVE THEMSELVES!

Served With Sharing Bowls Of Roasted
Potatoes, Seasonal Vegetables &
Homemade Yorkshire Puddings & Gravy.

BEEF WELLINGTON

Fillet Of Beef Wrapped In Mushroom
Duxcel And Crisp Puff Pastry With A
Red Wine And Thyme Reduction

HERB ENCRUSTED LAMB STEAK

With Smoked Bacon Lardons And
Rosemary And Garlic Jus

BAKED SALMON FILLET

With A Lemongrass And Coconut Sauce



“

THE FOOD AND SERVICE WE RECEIVED
WAS ABSOLUTELY OUTSTANDING.
PEOPLE COMMENTED ON HOW
EFFICIENT THE SERVICE WAS.

Mr and Mrs Hughes - Rodway Hill Golf Course





“

THE FOOD WAS DELICIOUS AND ALL OF OUR GUESTS AGREED. THE FOOD CAME OUT WARM, PROMPTLY AND DID NOT LACK QUALITY DUE TO THE LARGE QUANTITY! I WOULD DEFINITELY USE CATERCATER IN THE FUTURE!

Lorna Walker - Deek Jakk



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SEATED DINNER MENU

Price Includes: A Personal Event Co-Ordinator, Catercater Chef, Fully-Trained Waiting Staff, Crockery, Cutlery, Napkins, Full Table Set-Up.

DESSERTS

(Choose One)

CHOICE A

PROFITEROLES

Choux Pastry Buns Loaded With Chantilly Cream With A Warm Chocolate Sauce

CHOCOLATE POT

Individual Silky Smooth Chocolate Pots With A Light Crunchy Base With Fresh Strawberries

STICKY TOFFEE PUDDING

Packed With Sticky Dates Served With Vanilla Bean Ice Cream

LEMON CHEESECAKE

Zingy Lemon Cheesecake Topped With Fresh Raspberries

TROPICAL FRUIT SALAD

Delicious Chunky Fruit Drenched In Passion Fruit Juice

ETON MESS

Crushed Homemade Meringue, Summer Fruits And Whipped Cream Topped With Fresh Strawberries

WINTER APPLE AND CINNAMON CRUNCHY OAT CRUMBLE

Served With Hot Custard

CHOCOLATE ORANGE BREAD AND BUTTER PUDDING

Topped With Orange Segments And Hot Custard

CHOCOLATE BROWNIE

Served With Clotted Cream And Fresh Berries

CHOICE B

LEMON TART

Butter Pastry Filled With Zesty Lemon Custard, Fresh Raspberries And A Raspberry Coulis

SUMMER FRUIT CRÈME BRÛLÉE

Served With Blackcurrant Stout Sauce

COCONUT MILK PANNACOTTA

Served With Chargrilled Pineapple

CHOICE C

TRIO OF DESSERTS

Miniature Eton Mess, Miniature Chocolate Brownie, Miniature Lemon Meringue Pie

BESPOKE TRIO OF DESSERTS

A Wide Selection Of Dessert Options Available - Please Ask For A Bespoke Quote

TAPAS

Price Includes: A Personal Event Co-Ordinator, Menu Prepared by Catercater Chef, Fully-Trained Waiting Staff (Where Needed), Napkins, Full Table Set-Up And For The Larger Menus Real Crockery And Cutlery.

SHARING ANTIPASTI:

Includes: Pitta Breads, Trio Of Oil/ Balsamic Dipping Bowls , Continental Meats (Salami, Chorizo, Serato Ham), Olives, And Sundried Tomatoes.

MAINS

(Choose Two Meat Options And Three Vegetable Options)

MEAT

Chicken Teriyaki Skewers With Sesame Dressing

Spinach And Goat's Cheese Croquettes With Tomato Tapenade

Beef And Pork Meatballs In A Rich Tomato And Red Wine Sauce

Sautéed Baby Chorizo With A Rich Glaze Of Garlic, Honey And Red Wine

Salt And Pepper Squid With Lemon Mayo

Smoked Paprika Pulled Chicken And Chorizo With Fried Potatoes

Antipasti Trio: Salami, Chorizo And Parma Ham Boards

Mixed Seafood / Chicken And Chorizo Paella

Ham And Cheese Croquettes With Tomato Chilli Jam

VEGETARIAN (V)

Trio Of Dips: Hummus With Extra Virgin Olive Oil And Smoked Paprika, Tzaki And Tomato And Garlic Salsa. Halloumi, Courgettes And Peppers Pan-Fried In Rose Harissa

Crushed Minted Peas And Butterbeans With Lemon Oil And Toasted Pumpkin Seeds

Toasted Sweet Potato And Butternut Squash With Goat's Cheese And Chipotle Chilli Jam

Olives With Roasted Red Peppers, Stuffed With Feta

Paprika Potato Wedges

Garlic Roasted New Potatoes

Tortilla Tapas/ Spanish Omelette

Roasted Mediterranean Vegetables

Mixed Vegetable Cous Cous

Greek Salad

Caramelised Onion Mash



“
**BEST WEDDING CATERER EVER!
WE HAD SO MANY COMPLIMENTS ABOUT
THE FOOD AND THE SERVICE ON THE DAY.
IT CERTAINLY HELPED MAKE OUR DAY
EXTRA SPECIAL. WE COULD NOT HAVE
ASKED FOR MORE!**

Natasha Townsend - Hartpury





“

**YOUR INVOLVEMENT IN OUR EVENT HAS
BEEN EXCELLENT, THE CUSTOMER
SERVICE WAS SECOND TO NONE.**

Allan and Colleen - Owl Pen Manor



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AFTERNOON TEA

Price Includes Menu Served To Tables On Cake Stands And Platters, Waiting Staff Inc. Front Of House Supervision, Crockery And Cutlery And High Quality Disposable Napkins.

CHOICE A

SELECTION OF FINGER SANDWICHES

Cucumber, Smoked Salmon And Cream Cheese, Local Ham With Homemade Chutney
And Mature Cheddar

VARIETY OF MINIATURE CAKES

Scones With Clotted Cream And Strawberry Conserve

All Served With Tea And Coffee

CHOICE B

SELECTION OF FINGER SANDWICHES

Cucumber, Smoked Salmon And Cream Cheese, Local Ham With Homemade
Chutney And Mature Cheddar

VARIETY OF MINIATURE CAKES

Scones With Clotted Cream And Strawberry Conserve

SELECTION OF MINI QUICHE

SAUSAGE ROLLS

ALL SERVED WITH TEA AND COFFEE



HOG ROASTS

MENU ONE: Choose One Meat Option (Upgrades Available)

MENU ONE

(Choose One Meat From List Below)

Price includes your menu served buffet style,
service staff & high quality disposables

CHOICE A

INFORMAL

SPIT ROASTED PIG

Served With Apple Sauce, Stuffing And Crispy Crackling

WHOLE SPIT ROASTED TURKEY

Served With Fresh Cranberries And Sage And Onion Stuffing

LOCAL FREE RANGE SPIT ROASTED CHICKEN

Served With Stuffing And Homemade Onion Gravy

SPIT ROASTED CHICKEN SEASONED WITH OUR OWN PIRI PIRI SAUCE

Served With Rice

UPGRADE OPTIONS

SPIT ROASTED SIRLOIN OF ROAST BEEF

Served With Horseradish Sauce And Homemade Red Wine Gravy

SPIT ROASTED SPRING LAMB SEASONED WITH ROSEMARY

Served With Mint And A Mustard And Dill Sauce

“

**THE TEAM AT CATER CATER GAVE US
LOADS OF FLEXIBLE IDEAS THAT WOULD
WORK WELL YET KEEP THE COSTS IN LINE.
THE DAY WENT FANTASTICALLY WELL,
CATERCATER EVEN ARRANGED PERFECT
WEATHER, AND OUR GUESTS LOVED THE
HOG ROAST!**

Jason Bakky - The Venue





“

THANK YOU VERY MUCH FOR YOUR
SERVICE FOR OUR PARTY.
THE HOG ROAST AND SALAD WENT
DOWN A STORM.
ALL IN ALL AN EXCELLENT EXPERIENCE
THANKS AGAIN.

Llyods TSB



HOG ROASTS

MENU TWO:

Price Includes: A Personal Event Co-Ordinator, Catercater Chef, Fully-Trained
Waiting Staff, Buffet Style Service.
(Choose One Meat, Two Salads And One Potato Option From The List Below)

CHOICE A

FORMAL

SPIT ROASTED PIG

Served With Apple Sauce Stuffing And
Crispy Crackling

WHOLE SPIT ROASTED TURKEY

Served With Fresh Cranberries And Sage
And Onion Stuffing

LOCAL FREE RANGE SPIT ROASTED CHICKEN

Served With Chipolata Sausage, Stuffing
And Homemade Onion Gravy

UPGRADE OPTIONS

SPIT ROASTED SPRING LAMB SEASONED WITH ROSEMARY

Served With Mint And A Mustard
And Dill Sauce

SPIT ROASTED SIRLOIN OF ROAST BEEF

Served With Horseradish Sauce And
Homemade Red Wine Gravy

PLUS VEGETARIAN OPTION

CRUSTY BREAD ROLLS AND SELECTION OF SAUCES

SALAD AND VEGETABLE OPTIONS (V) (CHOOSE TWO)

Freshly Made Rustic Coleslaw

Baby New Potato Salad With Chives

Mediterranean Roasted Vegetable
Couscous Salad

Tomato And Red Onion Salad

Mixed Leaves With Walnut Dressing

Caesar Salad

Tomato And Basil Salad (Add Mozzarella
For 50P Per Person)

Roasted Pepper Pasta Salad With Red
Pesto Dressing

New Potato Salad With Crème Fraiche
And Crispy Bacon Strips

Moroccan Spiced Rice Salad With
Coriander Dressing

Seasonal Garden Salad

Selection Of Freshly Baked Breads And
Butter

Seasonal Vegetables

POTATO OPTIONS (V) (CHOOSE ONE)

Jacket Wedges, Warm New Potatoes In
Herb Butter,

Roasted New Potatoes In Rosemary
And Garlic

BBQ MENU OPTIONS

Price Includes: A Personal Event Co-Ordinator, Catercater Chef, Fully-Trained Waiting Staff (Where Needed), Napkins, Full Table Set-Up And For The Larger Menus Real Crockery And Cutlery.

MENU ONE: Choose Three Mains Only

MENU TWO: Choose Three Mains, Two Salads and One Potato Dish

MENU ONE

- Lemon And Thyme Chicken Kebabs
- Homemade Speciality Burgers
- Speciality Sausages
- Piri Piri Chicken
- Pork Chops With Bramley And Sage Chutney
- Baby Back Ribs
- Haloumi And Vegetable Skewers (V)
- Piri Piri Chicken Thighs
- Tandoori Chicken Skewers
- Courgette And Red Onion Kebab With Mint Pesto (V)
- Sweet And Sour Pork Kebabs
- Corn On Cobs With Garlic And Herb Butter (V)
- Spicy Chicken Wings

UPGRADE OPTIONS

- Marinated Lamb Chops



“
I WANTED TO MAKE IT REALLY CLEAR
THAT I THOUGHT YOUR SERVICE WAS
FANTASTIC. WE WERE ALL REALLY,
REALLY IMPRESSED. IT REALLY DOES HELP
TO HAVE AN EFFICIENT CATERER WHO
KNOWS WHAT THEY’RE DOING - IT MAKES
THE DIFFERENCE.

Justine & Sebastian Marlow – Gloucestershire





“

WE JUST WANTED TO SAY THANK YOU
SO MUCH FOR YOUR ORGANISATION
WHICH MADE OUR DAY GO WITHOUT
A HITCH.
EVERYONE RAVED ABOUT THE VENUE
AND THE FOOD.

Clair & Gareth Fisher - Gloucestershire



COLD BUFFET MENU

*Price Includes: A Personal Event Co-Ordinator, CaterCater Chef, Fully-Trained Waiting Staff, Buffet Service and Clearance staff
Napkins, Crockery And Cutlery.*

- MENU ONE:** Choose One Main Dish, One Vegetarian And Two Salads
- MENU TWO:** Choose Two Main Dishes, One Vegetarian, Three Salads And One Dessert Option
- MENU THREE:** Choose Three Main Dishes, One Vegetarian, Four Salads And Two Dessert Options

MAIN COLD SELECTION

- Home Baked Ham Glazed Honey And Mustard
- Selection Of European Cured Meats
- Roasted Beef With A Horseradish And Herb Crust
- Sliced Supreme Of Chicken In A Red Pesto Marinade Finished With Parmesan Shavings
- Mango And Lime Marinated Chicken With A Coconut And Cream Dressing
- Thai Roasted Salmon With A Citrus Dressing And Lemon Garnish
- Feta Cheese, Sun-Blushed And Basil Quiche (V)
- Pork Fillet With Apricots, Fresh Sage And Served With Homemade Red Onion Chutney

SALAD SELECTION (V)

- Freshly Made Rustic Coleslaw
- Baby New Potato Salad With Chives
- Mediterranean Roasted Vegetable Couscous Salad
- Tomato And Red Onion Salad
- Mixed Leaves With Walnut Dressing
- Caesar Salad With Or Without Anchovies (V)
- Tomato And Basil Salad Add Mozzarella For 50p Per Person)
- Roasted Pepper Pasta Salad With Red Pesto Dressing
- New Potato Salad With Crème Fraiche And Crispy Bacon Strips
- Moroccan Spiced Rice Salad With Coriander Dressing
- Seasonal Garden Salad
- Selection Of Freshly Baked Breads And Butter



HOT BUFFET MENU

*Price Includes: A Personal Event Co-Ordinator, Catercater Chef, Fully-Trained Waiting Staff (Buffet Service & Clearance Only),
Napkins, Crockery And Cutlery.*

OPTION ONE: Choose Two Main Dishes And Additional Two Additional Side Dishes

OPTION TWO: Choose Three Main Dishes And Three Additional Side Dishes

MAIN DISHES

Thai Chilli Chicken With Basil And Coconut Cream

Chicken In A White Wine And Tarragon Sauce

Shepherd's Pie

King Prawn, Salmon And Smoked Haddock Fish Pie

Jamaican Jerk Chicken

Jaipuri Lamb Curry Served With Chapati's And Chutneys

Chilli Con Carne

Ginger Chicken With Pak Choi

Thai Red Vegetable Curry (V)

Mediterranean Vegetable Lasagne (V)

Marinated Salmon Fillet Coated With A Sweet Chilli, Cream And Coriander Sauce

UPGRADE OPTIONS

Crushed New Potatoes With Butter And Cracked Black Pepper

Jasmine Rice

Coriander Rice

Seasonal Vegetables

Noodles With Sesame Dressing

Naan Bread And Chutneys

Hasselback Potatoes

Buttered New Potatoes

A Selection Of Desserts Can Be Provided At An Additional Price,
Please Ask Our Team For More Details

**BIG THANKS TO YOUR TEAM OF STAFF
ON THE DAY - THEY WERE GREAT.**

5* SERVICE

Mr & Mrs Baker - Gloucestershire

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**THE SERVICE AND FOOD PROVIDED OVER
THE TWO DAYS WAS FANTASTIC AND
EXCEEDED OUR EXPECTATIONS**

Charlotte Dembowski Marketing Manager, The Eastgate



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FINGER BUFFET

Price Includes: A Platter Of Freshly Made Sandwiches, With Kettle Chips. Plus Four Options From Below

All Served Cold Served In Takeaway Style Platters:

BUFFET SELECTION

Mixed Olives
Pork Pie
Scotch Eggs
Vegetable Satay (V)
Chicken Satay
Chicken Drumsticks
Dim Sum (V) or (M)
Tortillas and Dips
Spicy Chicken Wings
Chicken Goujons
Mango & Parma Ham Fingers
Pizza Slices(V)
Mini Spring Rolls (V)
Mini Samosas (V)
Mini Onion Bhajis (V)
Sausage Rolls
Gloucester Sausage Skewers & Mustard
Vegetable Skewers (V)
Chargrilled Chicken Skewers & Dip
Selection of Mini Tartlets or Quiches (V)

Othe Buffet Items Available on Request





**CATERCATER WERE FANTASTIC.
FROM START TO FINISH THEY GAVE US
GREAT SERVICE AND THE SUPPORTED
US IN EVERY WAY AS WE PREPARED
FOR OUR WEDDING.**

Hashim Alsaidi - Brockworth Title Barn



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DRINKS PACKAGES

Price Includes: All Storage, Chilling, Service, Glassware And Recycling.

Min 80 guests

OPTION ONE

- One Reception Drink Per Person
- 1/2 A Bottle Of Wine Per Person During the Wedding Breakfast
- One Toast Drink Per Person

OPTION TWO

- Two Reception Drinks Per Person
- 1/2 A Bottle Of Wine Per Person During the Wedding Breakfast
- One Toast Drink Per Person

OPTION THREE

- Two Reception Drinks Per Person
- A Whole Bottle Of Wine Per Person During the Wedding Breakfast
- One Toast Drink Per Person

Options Include Prosecco For Reception Drink And Toast And A Selection Of Red & White Wine During the Wedding Breakfast From Our Milllevini Range.

UPGRADE OPTIONS

- Champagne Drink For Reception Or Toast
- A Selection Of Reception Drinks
- An Upgrade of Reception Drink (e.g Pimm's, Bellini's)
- Wine Upgrade - Please ask for our full range.

PEOPLE WE'VE WORKED WITH



HAMSWELL HOUSE

Lodge Park and Sherborne Estate



Chavenage

OVER BARN
AT
OVER FARM

WHITMINSTER HOUSE

Frampton Court Estate



Stanway House & Fountain
Cheltenham, Gloucestershire, GL54 5PQ, England



**THANKYOU SO MUCH FOR PROVIDING
A FIRST CLASS SERVICE FOR THE
STANDARD OF FOOD/CATERING
PROVIDED AND THE BAR STAFF FOR
KEEPING OUR GUESTS WELL WATERED.**

Regus

WWW.CATERCATER.CO.UK

EVENT MENU



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