

Party Ingredients

Private Caterers



Wedding
Classics
Package

The Package

from £89pp (minimum 100 guests)

A choice of 4 magnificent historic venues available for private hire for your most special day. Locally sourced, seasonal bespoke menus, carefully chosen wines, exemplary service where nothing is too much trouble, an eye for the tiniest detail and professional event management.

Our wedding packages are all about you and we tailor make every wedding we undertake to the Bride and Groom's exact wishes.

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The Venues

A choice of 4 magnificent historic venues available for private hire for your most special day.

Apothecaries' Hall
Intimate and atmospheric

Location: City of London
Standing Capacity: 200
Seating Capacity: 130
Style: Historic
Outside Space: Yes



Barber-Surgeons' Hall
Elegance and tranquility

Location: City of London
Standing Capacity: 250
Seating Capacity: 120
Style: Historic
Outside Space: Yes



Saddlers' Hall
From weddings to conferences

Location: City of London
Standing Capacity: 250
Seating Capacity: 130
Style: Historic
Outside Space: Yes



Skinners' Hall
Flexible to meet your needs

Location: City of London
Standing Capacity: 300
Seating Capacity: 170
Style: Historic
Outside Space: Yes



Party Ingredients
Catering Services Limited,
34 Mastmaker Court,
London E14 9UB.

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The Menus

Pre-Dinner Canapé Menu

This menu is intended for service at a reception of up to one hour preceding a main served or buffet meal. It comprises a variety of colourful cold delicacies including, meat, fish and vegetable based items.

Oriental Tear Drops

Filled with Gravadlax, Caviar and Crème Fraîche

Crostini of Prosciutto of Parma Ham

With Honey Glazed Figs

Marinated Sole and Mackerel

With Coriander, Red Onion and Chilli

Sushi Selection

Asparagus and Pickled Ginger
Red Pepper and French Bean
Wasabi and Soy Sauce

Poppy Seed Sables

Topped with Tomato, Mozzarella and Pesto

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Salt Roasted Almonds, Cashews and Walnuts
with Marinated Spanish Olives

@ £8.00 per person

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The Menus

Informal Mezze Style Seated Dinner with Speciality Mediterranean Dishes

As an alternative to plated service this menu proposes a selection of informal "Mezze" style Mediterranean dishes presented in the centre of each table for guests to pass and share among themselves. The specific dishes we have suggested are intended to

First Course Dishes

Chargrilled Dublin Bay Prawns
With Paprika and Coriander

Filo Parcels of Spinach & Ricotta
With Crème Fraîche

Artichoke Hearts
Filled With Sundried Tomatoes and Pesto

Asparagus Spears
Parmesan, Olive Oil and Balsamic

Red Pepper Hummus, Baba Ganoush and Cucumber Tzatziki
With Flat Bread

Main Courses Dishes

Lamb & Apricot Tagine
With Pinenuts

Chicken with Lemon, Olives & Cinnamon

Filletts of Red Mullet and Seabass
With Seared Lemon, Sweet Peppers and Olive Oil

Minted Tabbouleh
With Parsley and Sweet Peppers

Tomato & Red Onion Salad
With Mild Chillies and Coriander

Dessert

Mango and Cardamom Ice Cream Bombe
Served With Double Chocolate Brownies

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Fairtrade Coffee

A Selection of Teas
Homemade Peppermint Creams & Frangipanes

The first course dishes include many items suitable for vegetarians. For the main course we would propose a Chick Pea, Courgette & Apricot Tagine Accompanied by the Tabbouleh and Salad. A Selection of cheeses and fresh fruits would be available as an alternative to the dessert

£62.00 per person for 100 guests

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The Menus

Traditional Seated Wedding “Breakfast” with Wedding Cake Dessert

This menu is especially designed for a wedding celebration. Each dish comprises a lovely mixture of flavours, texture and colours, elegantly served on presentation plates. For dessert we have proposed our own White and Dark Chocolate Curl Wedding Cake – a Rich Sacher Torte which after the cutting will be individually plated and garnished with fresh berries and raspberry coulis.

Crispy Wild Mushroom Parcels

Courgette and Fine Herb Tagliatelle Beetroot Thyme Dressing

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Roasted Cannon of Lamb

Crowned with a Butternut and Redcurrant Tart Tatin
Minted White Wine Jus

Dauphinois Potatoes

Medley of Green Vegetables
(Presented in Bowls for each Table to Share)

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White & Dark Chocolate Curl Wedding Cake

Ensemble of Raspberries, Strawberries & Blueberries
Raspberry Coulis

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Fairtrade Coffee

A Selection of Teas

Selection of Homemade Fudge and Turkish Delight

The First Course is ideal for vegetarian guests and for the Main Course we would propose Stuffed Aubergine with Walnuts crowned with the same Tart Tatin and served with a Mustard Seed and Dill Salsa.

A selection of cheeses and fresh fruits would be available as an alternative to the Dessert

£58.00 per person for 100 guests

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The Menus

Two-Course Light Summer Buffet

Classic English
Country Garden
Buffet beautifully
presented cascading
with flowers, fruits and
foliage.

From The Buffet

Rare Fillet of Beef

Presented with a Garden of Miniature Vegetables and Herbs
Sauce Béarnaise

Saffron Chicken Julienne

With Mangetout, Coriander and Pomegranate

Layered Summer Mousse

Of Avocado, Cucumber & Sundried Tomatoes
Filled with a medley of the same ingredients

Hot New Potatoes

With Butter & Parsley

Salad of Five Leaves and Herbs

Light Lemon Dressing

Asparagus Vinaigrette

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The Ultimate Chocolate Mousse

Glass Tanks layered with Bitter Chocolate, Milk Chocolate and White Chocolate
Mousse

Exotic Fruit Pavlova

Mango Sauce

Selection of British Farmhouse Cheeses

Leaf Baskets overflowing with Apples, Celery and Radishes

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Fairtrade Coffee

Mint Chocolates

£46.00 per person based on 100 guests

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The Menus

Informal Barbeque Buffet

This colourful buffet menu comprises an interesting variety of barbeque favourites served with a selection of salads and then followed by our most popular summer desserts. Uniformed chefs will cook on charcoal or gas fired grills in view of the guests and then present the food on a presentation display buffet.

For meat eating guests

Mexican Chicken Fillets

Marinated with Lemon, Chilli and Coriander

Spicy Minute Steaks

Served in Handmade Sesame Rolls with a Selection of Special Relishes, Chutneys and Whole Grain Mustard

Chargrilled Seafood Brochettes

With Lime Mayonnaise

Welsh Lamb and Mint Sausages

With Redcurrant Jelly

For vegetarian guests

Chargrilled Aubergine Tournedos

Filled with Puy Lentils, Mango and Pinenuts

Crispy Vegetarian Sausages

With Tomato and Apple Chutney and Relishes

Mini Salt Baked Potatoes

With Sour Cream and Chives

Continental Leaf Salad

Cherry Tomatoes, Radishes and Cucumber

Garlic Bread

With Fine Herbs

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Display Baskets of

English Strawberries, Raspberries and Blueberries
Whipped Devon Cream

Profiterole Towers

With Chocolate Sauce

Somerset Brie

Cherries, Apricots and a Selection of Biscuits

£48.00 per person for 100 guests

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The Menus

Traditional Afternoon Tea

We recommend a variety of savoury dishes to be passed round to the guests, combined with Edwardian style central display tables overflowing with afternoon teatime delicacies from which guests can help themselves.

Cold Dishes

Chequered Boards of

Scottish Smoked Salmon with Lemon and Black Pepper
Smoked Halibut with Black Caviar

A Selection of Vegetarian Roulades

Celeriac with Rocket and Pimento, Spinach and Mild Spices, Wild Mushrooms with Wild Herbs

Mini Yorkshire Puddings

With Roast Beef and Horseradish

Peeled Cold Water Prawns

Served with Béarnaise Sauce

Smoked Quail and Asparagus Tartlets

Hollandaise Sauce

Watermelon Baskets Filled with Kebabs

Melon and Parma Ham, Salami and Fig, Mozzarella and Tomato

Warm Dishes

Goujons of Sole and Dublin Bay Prawns

Served with a Spicy Rémooulade

Crispy Duck and Mango Spring Rolls

With Hoisin Sauce

Wild Mushroom Strudel

Mini Cumberland Sausages

Roasted with Rosemary, Honey and Mustard

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Tiered display tables decorated with fresh fruits and flowers

Miniature Wholemeal and White Bread Sandwiches:

Fresh Salmon with Lemon Mayonnaise and Cucumber

Duck Paté with Endive and Orange

Egg Coronation and Cress

Mini Chocolate and Coffee Eclairs

Scones with Raspberry Preserve

and Clotted Cream

Raspberry Meringues with Cream

Walnut and Chocolate Brownies

Individual Fresh Fruit Tartlets

Filled with Crème Patisserie, Grapes, Strawberries, Peaches and Redcurrants

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Indian and China Tea

Fairtrade Coffee

£40.00 per person based on 100 guests

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