



# WEDDING BROCHURE 2026

*Delicious food, sensational service*



CALL US ON: 0117 330 8189  
EMAIL US AT: [EVENTS@KATESKITCHENBRISTOL.CO.UK](mailto:EVENTS@KATESKITCHENBRISTOL.CO.UK)



# Your Journey with Kate's Kitchen




DO YOU NEED  
MORE HELP?



**SCHEDULE A CALL**  
[events@kateskitchenbristol.co.uk](mailto:events@kateskitchenbristol.co.uk)





*"We both had a fabulous day, and hugely appreciated the brilliant food and service-as did our guests. Indeed- we overheard one saying that their vegetarian wife must taste the lamb because if she was to ever have meat then this is what it should taste like!*

*P.S. do let us know if you open a restaurant/start doing takeaways. In fact, one of my biggest regrets on the day is not taking a wad of doggy bags to scoop up all the leftovers!"*

**-CHRIS & ROCHELLE,  
REDLAND PARISH CHURCH**

## Canapes package- for drinks reception

Lamb kofta, tahini yogurt - served hot, gf  
Mini Yorkshire, hot smoked salmon, chimichurri  
Spiced chicken bites, roasted garlic mayonnaise – gf, df  
Buckwheat blini, smoked salmon, pickle relish - gf  
Baked focaccia pizza bite - v  
Herb scone, Baron bigod cheese, mango chutney - v  
Cucumber cup, sundried tomato tapenade, English feta – v, gf  
Pea falafel, tahini dip - vg, gf  
Rosemary polenta cake, truffle cream cheese, caramelized onion – v, gf  
Crostini, baba ghanoush, za'atar - vg, can be gf





# **Spike Island Small Plates menu**

## **Rolling service**

Seared halloumi, polenta, sweet & sour peppers –v, gf

Balsamic, tahini & honey roasted potatoes – v, gf

Roast hispi cabbage, almond romesco – vg, gf

Caponata with burnt aubergine, pine nuts, basil – vg, gf

Whipped feta, roasted & pickled beetroot, hazelnut – v, gf

Burrata, grilled peach, shallot, herb oil, pumpkin seeds – v, gf

Crisp buffalo chicken thighs, blue cheese dressing, pickled celery, gf

Pork belly, burnt apple puree, broccoli – df, gf

Crab, fennel, orange & heritage tomato salad – df, gf

Roast white fish, chorizo, white beans, chimichurri – df, gf

## **Desserts (canape size) – choose 3**

Pimm's jelly pots - gf

Almond sponge, cherries, mascarpone cream, meringue - gf

Triple chocolate slice, smoked sea salt

Burnt Basque goats' cheesecake, membrillo & crackers

# St George's Grazing Station

*-served from one feasting table.*

Rolled roasted stuffed chicken, ricotta, truffle, smoked garlic - gf  
British charcuterie, chutneys, pickles, breads  
Roast aubergine, coconut tahini yoghurt, chimichurri, crispy chickpeas- vg, gf  
~  
Summer salad with green goddess dressing- vg, gf  
Roasted potato salad, salsa verde, caper & olive- vg, gf  
Caponata style orzo salad- vg  
Classic Greek salad - gf

## Grazing canape desserts – choose three desserts

Summer berry almond frangipane, vanilla cream  
Chocolate chip brownie, raspberry & vanilla topping- vg, gf  
White chocolate cheesecake, lemon & lime curd, strawberries  
Brown butter & pistachio sponge, mascarpone vanilla cream, strawberries - gf  
Passion fruit curd fool, orange short bread



*"Thank you so so much for catering our wedding back in August...Thank you for our delicious food and amazing service...You were in every way professional and friendly and we had so many compliments from our guests about the quality of the food. The toasties and pulled pork baps were raved about!"*

**-BECKY & SILAS,  
REDLAND PARISH CHURCH**







*"Kate's Kitchen catered our wedding in May, and we  
couldn't be happier with our choice!*

*Sally was very responsive and proactive throughout  
the whole process and the food tasted and looked  
fantastic on the day. Would definitely recommend!"*

-ERIK & SOPHIE,  
SWALLET FARM



# Southville Sharing Feast Menu

## Mezze starter

Golden hummus, sundried tomato pesto, olives  
Roasted marmite & sesame carrots, chicory, radish,  
Heritage tomatoes & basil, local breads

## Mains - Choose 2 - served hot

Roasted courgette, tomato & pepper sauce, almond pangrattato- vg  
Curried parsnip falafel cakes, pickled summer veg & mango chutney- vg, gf  
Baked halloumi & ratatouille, pickled courgette- v, gf  
Poached salmon, leeks & peas, beurre blanc, burnt lemon- gf  
Slow roast lamb, garlic & herb butter mash, salsa verde- gf  
Crispy chicken thighs, tomatoes, peppers, olives, old winchester crisps - gf  
Roast white fish, bravas sauce, chorizo, shoestring fries- gf

## Served with

Caponata style orzo salad- vg  
Confit garlic & rosemary roasted potatoes with lemon dressing- vg, gf  
Summer salad & green goddess dressing – vg, gf

## Dessert - table feast or plated

Summer berry & passion fruit curd eton mess - gf  
Triple chocolate with orange shortbread base torte & crème fraiche



# Suspension Bridge Sit Down Menu

## Starters - Choose 2

Baked Baron Bigod cheese puff pastry, honey, pickled walnut, micro greens - v

Hummus, Greek salad, fried pitta - vg

Onion bhaji, coriander coconut yoghurt, pickled vegetables, chilli - vg, gf

Bloody Mary beet carpaccio, spiced tomato mayo, pickled chilli, artichoke crisps, horseradish - gf, vg

Chicken thigh, roasted tenderstem, almond romesco - gf

Potato and dill pancake, hot smoked salmon, chive crème fraîche - gf

Pork & pistachio terrine, chicory salad, pickle relish, cornichons, focaccia - df, can be gf

## Mains - Choose 2

Roasted courgette, warm baba ghanoush, romesco, crispy chickpeas - vg, contains nuts

Baked halloumi, ratatouille, parmentier potatoes, pickled courgette - v, gf

Roast fennel, spiced tomato and olive sauce, hazelnuts, salsa verde, pickled fennel -  
vg, gf

Roast lemon chicken, dauphinoise, date and chorizo confit, cavolo - gf

Slow roasted lamb, lamb sauce, caponata, confit garlic mash - gf

Roast salmon, cream sauce, white beans, peas, chimichurri - gf

Roast seasonal white fish, patatas bravas, chorizo, aioli - gf

~

Served with seasonal greens, roasted carrots

Breadbasket, flavoured butter

## Dessert - Choose 2

Brown butter pistachio sponge, seasonal berries, mascarpone, pistachio brittle - gf

Triple chocolate and orange slice, crème fraîche

Eton mess, elderflower cream, berry coulis, mint - gf

Cherry & Almond Jamboree

Boozy dark chocolate cheesecake, white chocolate and berry

Salted caramel dark chocolate delicie, passion fruit, coconut yogurt - vg, gf





# Evening Buffet Options

*- includes staff to serve and biocane plates & recycled napkins.*


- Local cheeseboard with homemade chutney, fruits, crackers and local breads
  - Evening finger buffet.
    - Bowl food

Or please feel free to ask us for recommendations for alternative suppliers.



*"Food was incredible and every single guest has made a comment about how nice the food was and how generous the portions were! Staff were accommodating, kind and helpful throughout the process and the day. Sally was incredible and checked in with us across the day. It was just all so so good we couldn't be happier."*

–SOPHIE & DAN,  
THE MOUNT WITHOUT



*"We entrusted Kates Kitchen for our wedding at Barley Wood and they did an absolutely amazing job. Not only did they exceed our expectations on the food, and we had so so many positive words from our guests, they also helped us plan the day and make it run smoothly throughout. Special mention to Sally who made everything work seamlessly throughout. It really helped us to enjoy the day even more. Thanks so much Sally."*

-BEN & SARAH,  
BARLEY WOOD





*"The presentation and the staff were absolutely second to none. It was a beautiful spread, and everyone was really excited to dig in! The food itself was cooked, prepared and seasoned to perfection...Everyone there helped to keep things moving along, and nothing was too much trouble. At no point was I worried about guests not being seen to, they made the whole evening so easy. ...Thanks to all of you for your help in making our wedding day as perfect as it was. We had nothing but excellent feedback from our guests on the evening about your catering, and I'd have no hesitation in recommending you to any of my friends organising an event in or around Bristol."*

-DAVE & ELLA, CIRCOMEDIA

# Frequently Asked Questions

## **What are my next steps, and how do I secure the date?**

Your next steps would be to contact us directly to book in a telephone meeting with Sally, our Wedding & Events Manager. During the call, you can discuss the details for your day and Sally can create a bespoke proposal and quote for you. Once you've had a look through your proposal and you're happy to move forward, we can send across our wedding terms & conditions to complete and return, along with deposit to secure the date in our diary.

## **Can I taste the menus before the day?**

Yes of course! Our menu tastings are designed for the happy couple. There will be a £75 supplement cost.

## **Can I change one of the packages or personalise flavours?**

Our menus can be tailored to suit your tastes, and can be discussed during your initial call with Sally, our Wedding & Events Manager or during your menu tasting with us.

## **Can you accommodate dietary restrictions and allergies?**

If you and your guests can let us know of any dietary requirements, we can ensure suitable alternatives are provided, and if needed any dishes can be labelled with our allergen cards.

## **What is your cancellation/ rescheduling policy in case of unforeseen circumstances?**

We understand that sometimes things go wrong during planning, please let us know of any changes as soon as possible. All cancellations must be made in writing, please note the deposit is non-refundable. If your wedding is cancelled less than 6 weeks prior to the date, you will be charged in full.

## **Do you offer wedding cakes and cake cutting as part of your wedding packages?**

Whilst we can provide some delicious desserts for your wedding, we do not provide wedding or occasion cakes- but ask us for some recommendations, there are some fantastic bakers in Bristol.

## **Do you cater for intimate weddings?**

We do cater for smaller intimate wedding- please contact us for more information.

## **Do you provide serving staff for the wedding reception?**

Our wedding packages include staffing as standard, and they are available to assist with setting up our kit, serving guests and clearing down at the end of the day. The number of staff needed for your wedding varies, and is dependant on your chosen menu, their duties during the day and the final number of guests.

## **How do you handle setup and breakdown of catering equipment ?**

Our suppliers will usually deliver our kit to your wedding venue the day before your wedding, including any cutlery, crockery, and linen hire as required.

Our staff will arrive in plenty of time before your guests arrive to ensure we are set up and ready for service.

## **Can I see photos of your catering?**

We regularly update our social media with photographs from our weddings & events- check out our [Instagram page](#) for more.

## **Do you provide meal options for children?**

We can provide options for children as part of your wedding reception- please contact us for more information.

**Got more questions?** Send us an email at [events@kateskitchenbristol.co.uk](mailto:events@kateskitchenbristol.co.uk)





Founded by Kate Ploughman in 2007, Kate's Kitchen is Bristol's go-to catering company for office lunch catering.

Kate's Kitchen has grown from our love of food and our belief that we can offer healthy, seasonal and well-balanced menus.

Whether you need 6 meals or 500, if you're having an employee celebration or a large corporate event we can make sure that it is on time and delicious.

From office catering, corporate dinners, conferences, meetings, platters, mezzes, BBQs for staff and launch and press parties. We provide outstanding food for businesses and venues across Bristol and the South West.

*"Kate is a superb caterer with inventive menus, excellent quality products and stellar service. She's been delivering top flight business catering for years and I cannot recommend her highly enough!"*

-DAN C



KATE  
OWNER



EMMA  
OPERATIONS MANAGER

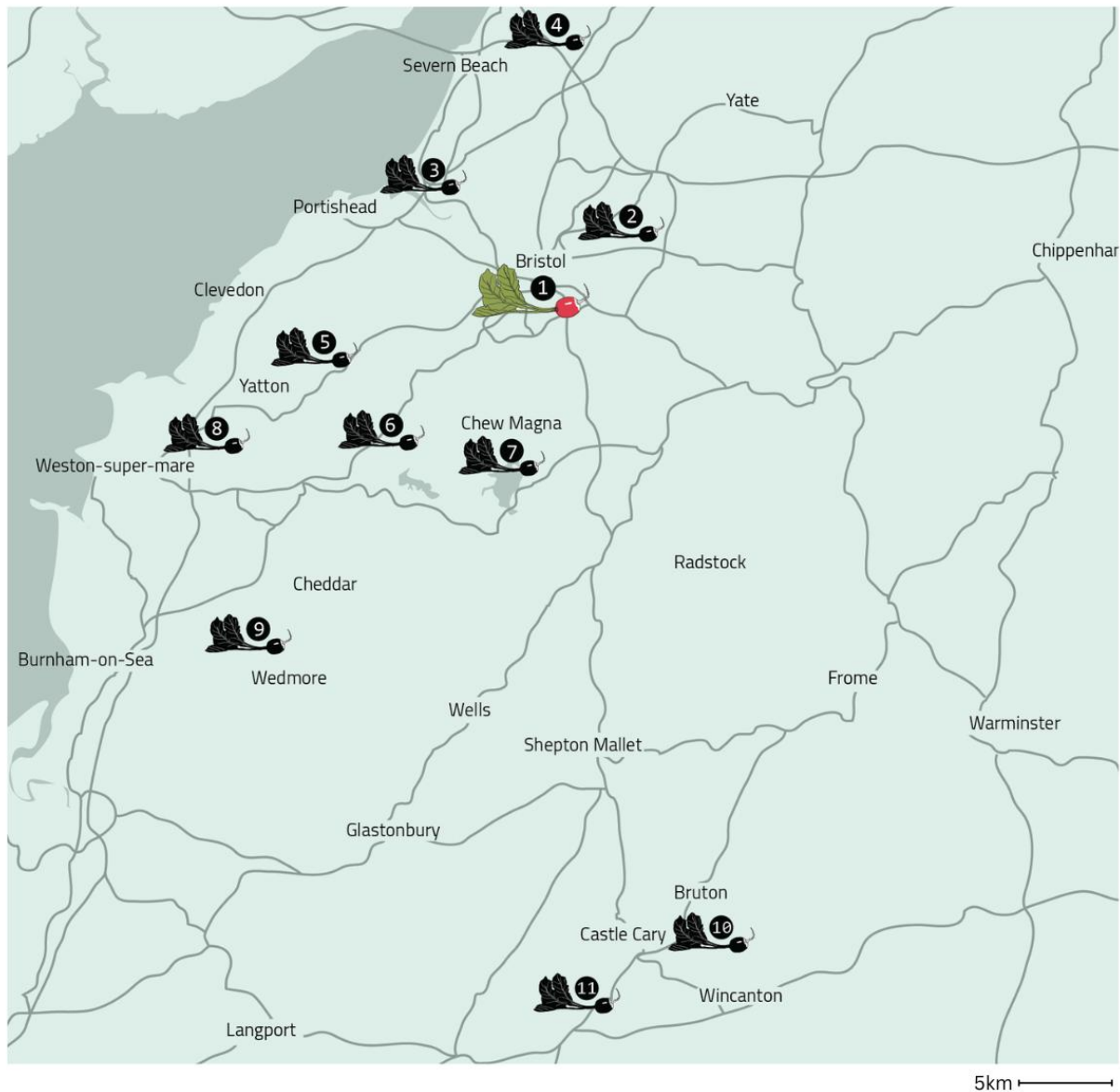


CHRIS  
HEAD CHEF



SALLY  
WEDDINGS & EVENTS  
MANAGER

# Our Suppliers



1. Kate's Kitchen, Bedminster  
Hugo's Greengrocer, Bedminster  
Shoot farm, St Phillips - *Micro herbs & shoots*  
Float mylk - *Organic Oat milk*  
Abunoor, Lawrence Hill - *Middle eastern bakery*  
Proper Bread Bakery, Montpelier
2. Essential Trading, Fishponds
3. Extract Coffee, Avonmouth
4. Origin Butchers, Olveston
5. Conscious foods, Claverham
6. Lye Cross Farm, Lye Cross - *Cheese & Dairy supplier*
7. Community Farm, Chew Magna - *Organic local fruit & veg*
8. Bradley's Juice, Hewish - *Locally produced Apple juice & Soft drinks*
9. The Valley Smokehouse, Axbridge - *Cold & Hot smoked food supplier*
10. Bruton Dairy, Bruton - *Organic milk & dairy supplier*
11. Longman's Cheese, North Barrow - *Cheese & Dairy supplier*





Kate's Kitchen strives to have a positive impact on our environment.

[CLICK TO FIND OUT MORE](#)



CALL US ON: [0117 330 8189](tel:01173308189)  
EMAIL US AT: [EVENTS@KATESKITCHENBRISTOL.CO.UK](mailto:EVENTS@KATESKITCHENBRISTOL.CO.UK)

