



www.bealesgourmet.com

Highcliffe Castle Wedding Catering



By Beales Gourmet.....

Wedding Catering

General Information

Listed below are extra services to ensure that all your guests are catered for

- *Vegetarian and vegan dishes*
- *Special dietary requirements inc. wheat free and kosher*
- *Healthy home-made children's meals*
- *Favourite dishes of the Bride, Groom & family*
- *Seasonal menus using fresh local produce where possible*

NO EXTRA CHARGES!

Your Wedding Breakfast Menu will be inclusive of the following

- *Crockery, cutlery & table wear charges*
- *White linen table cloths & napkins (other colours are available but may incur extra costs)*
- *Professional and friendly waiting and catering staff throughout the day*
- *Administration and consultation fees*

Useful information

- *A minimum of 65 guests are required for Saturday bookings in June, July, August & September.*
- *If you would like to offer your guests a choice of dishes on your wedding breakfast menu please let us know- extra costs may apply for this service due to the additional preparation time & equipment required.*
- *Highcliffe Castle are responsible for any corkage fees for the Wedding Reception*
- *All prices are subject to VAT @17.5%*



The Canapé Selection

Cold selection

Oak-smoked salmon on homemade buckwheat blini with dill crème fraîche
Rare roasted beef crostini with rocket & shaved parmesan S
Parma ham & melon brochettes (with fresh figs when in season)
Black olives with feta cheese and sun blushed tomatoes
Baby fruit brochettes with passion fruit mascarpone
Mini poppadoms, creamy chicken tikka & coriander
Mini Virgin Mary shooters, celery leaf & tabasco
Bite-sized sushi rolls with fresh tuna & wasabi S
Buckwheat blinis with sour cream and caviar S
Oyster shooters, cocktail sauce & tabasco S
Dorset lobster crostini with mango salsa S
Mudford crab tartlets with avocado salsa
Iced vegetables strips with home-made dips
Tomato, gorgonzola & basil leaf crostini
Chilled carrot & ginger mini soup cups
Dynamite ahi tuna tartare spoons S
Baked crostini with home-made dips

Hot Selection

Baby baked potatoes with sour cream & caviar (Caviar optional S)
Mini Cumberland sausage & mash on toast with onion chutney
Cumin scented lamb kofte brochette, minted yoghurt dip
Seared foie gras with apple confit on toasted brioche S
Curried coconut chicken skewers, lemongrass curry dip
Sesame glazed beef brochette, Chinese hot chili dip
Grilled chicken Caesar brochettes with Caesar dip
Marinated chicken satay brochettes with satay dip
Tandoori prawn skewers, coriander yoghurt dip S
Mushroom risotto cake, melted gorgonzola glaze
Cocktail crab cake, chunky tartar fresh tarragon
Mini Peking duck pancakes with hoi sin S
Thai chicken curry spoons with coriander
Wild mushroom garlic & thyme bouchees
Salmon teriyaki skewers, ginger soy dip
Mini toad in the hole with onion gravy
Wild mushroom & parmesan parmiers
Thai crumbed prawns with sweet chilli
Lobster tarragon bouchees S

Choose 2 hot & 2 cold canapés from the list above for
£8.00 per person

S = supplements apply for premier canapés - price on request



Sample Plated Menus

Menu 1 @ £35.00 per person

Warm goat's cheese & caramelised red onion tartlet with baby leaf salad & balsamic dressing

~~

Free range chicken breast wrapped in pancetta with fondant potatoes, green bean bundles, slow roasted vine ripened cherry tomatoes and chardonnay sauce

~~

White chocolate & Cointreau torte with raspberry dressing

~~

Freshly brewed fair-trade cafetière coffee with organic chocolates

Menu 2 @ £38.00 per person

Dorset crab & avocado timbale with mango salsa, dressed baby leaves & coriander dressing

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Medium roasted Dorset lamb rump set on creamed leeks with fondant potatoes asparagus bundles, slow roasted vine ripened cherry tomatoes and red wine & rosemary reduction

~~

Individual pavlova with fresh berries, Chantilly cream & strawberry dressing

~~

Freshly brewed fair-trade cafetière coffee with organic chocolates

Menu 3 @ £42.00 per person

Ripe cantaloupe melon with Parma ham, fresh figs & redcurrant dressing

.....

Seared fillet of sea bass with saffron potatoes, slow roasted baby vegetables and salsa Verdi

.....

Assiette du fromage

.....

Individual strawberry tartlet with Dorset clotted cream and lemon curd dressing

.....

Freshly brewed fair-trade cafetière coffee with organic chocolates

Sample vegetarian main course

Butternut squash & gorgonzola risotto with parsnip chips & aged balsamic dressing



Sample Première Menu

£80.00 per person

Assorted pre-dinner canapés
(6 varieties)

~

Foie gras terrine with Sauternes jelly & toasted buttered brioche

~

Seared sea bass on pickled fennel with
saffron beurre blanc

~

Lemon sorbet with iced vodka

~

Petit fillet mignon of beef with wild mushrooms, gratin potatoes, baby
vegetable bundles & rich Bordelaise sauce

~

Assiette du fromage

~

Quartet of mini desserts with raspberry dressing

~

Freshly brewed fair-trade cafetière coffee with organic chocolates

....

Sample Buffet Menus

Menu 1 @ £30.00 per person

Ripe melon, Parma ham & fresh figs brochettes

....

Decorated wild salmon fillets with peeled crevettes & chive crème fraiche

....

Rolled slices of honey roasted gammon with assorted pickles & chutneys

....

Sliced Asian BBQ chicken breast with crispy sesame vegetables

....

French brie & caramelized red onion tarts with baby leaf salad V

....

Moroccan style cous cous salad with fresh mint, coriander & toasted pine nuts

New potato & chive salad bound in lemon scented Dijon mayonnaise

Tomato, mozzarella & avocado salad with fresh basil

Tossed market salad with creamy French dressing

....

Cascading breads with Dorset butter

....

Seasonal ripe fruits with fresh cream

Lemon meringue pie with raspberries

Chocolate tart with Baileys custard

....

Fair-trade filter coffee with organic chocolates

Complete Wedding Package

Nibbles @ £5.00 per person
Selection of 3 each

Wedding Breakfast @ £28.50 per person

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Soup or salad of the season

~~

Herb roasted loin of pork with fondant potatoes, green
bean bundles and grainy mustard sauce

~~

Vegetarian dish of the season

~~

Lemon cheese cake with seasonal berries
and dressing

~~

Coffee and chocolates

~~

Evening buffet @ £6.50 per person

Mini jacket potatoes with chive crème fraîche

Cheese and tomato toasties

Bacon butties

Total cost £40.00 per person + VAT

Total for 80 guests £3200.00 VAT

The menu prices above are only available as a complete package
Minimum numbers for this package is 70 people

Sample BBQ Menu @ £32.00 per person

Flame grilled minute steaks with garlic & tarragon dressing

Lamb kofta brochettes with mint yogurt dressing

Grilled tuna and salmon brochettes with aioli

Pork & leek sausages with sautéed onions

Marinated Thai chicken kebabs

....

Assorted vegetarian BBQ delights

.....

Various sauces and dips

.....

Home-made raisin & coriander coleslaw

Sliced beef tomato & red onion salad

Potato & chive salad

Summer salad with French dressing

.....

Cascading breads with Dorset butter

.....

Home made buffet desserts - select 3 from the list provided

.....

Fair-trade filter coffee with organic chocolates

Sample Hog Roast Menu @ £28.00 per person

Spit-roasted whole free range Dorset pig with crispy crackling
and sage & onion stuffing
Accompanied by a selection of mustards, and homemade Bramley apple sauce

Vegetarian option - Falafel filled pita pockets with coriander salsa

.....

New potatoes tossed in garlic & chive butter
Seasonal salads of your choice- select 3 from the list provided

.....

Cascading breads with butter

.....

Home made buffet desserts - select 3 from the list provided

.....

Fair-trade filter coffee with organic chocolates

Plated starters & desserts are available for the BBQ & Buffet options - please ask for more details

Please do not hesitate to contact us if you would like to customize the Buffet & BBQ menus

Sample Children's Menu

Main course

Grilled chicken fillet with homemade oven baked potato wedges and mixed vegetables
Cumberland chipolatas with mash & gravy and mixed vegetables
Breaded fish goujons with plain rice and mixed vegetables
Lasagne and simple salad (meat or vegetarian)
Spaghetti with parmesan cheese and butter
Mixed cheese pizza with simple salad

Desserts

Trio of ice creams in a wafer biscuit basket with raspberry dressing
Profiteroles covered in warm chocolate sauce
Lemon cheesecake with strawberry dressing
Melon crown filled with sorbet
Milk chocolate mousse cup
Sliced fruits and berries

Prices from £18.00 for 2 courses



Sample Starters

Ripe avocado, buffalo mozzarella and plum tomato Tian with mixed summer leaves and garlic infused basil oil
Classic prawn & avocado cocktail served in a martini glass with mixed salad leaves and seafood dressing
French goats cheese en croute salad topped with roasted red peppers and dressed with basil oil
French brie & caramelized red onion tarts with baby leaf salad and aged balsamic dressing
Foie gras parfait accompanied by a port reduction sauce, redcurrants & toasted brioche
Warm king scallop salad with an orange and chive dressing & lemon infused virgin olive oil
Smoked salmon & smoked trout roulade accompanied by a petite salad and dill oil
Fresh asparagus spears, Reggiano parmesan shavings, aged balsamic
Thai-style king prawns accompanied by a sweet chilli dip
New Forest mushroom bruschetta with dressed leaves

Sample Mains

Free range chicken & buffalo mozzarella, wrapped in Parma ham, porcini risotto roasted red pepper and basil sauce
Braised lamb shank with red wine jus served on a bed of rosemary and leek mash and with roasted root vegetables
Roasted fillet of salmon, risotto Milanese, ratatouille-filled courgettes and virgin olive oil, caper and basil sauce
Dorset pork loin, mustard glaze, fondant potatoes, baby onions, vegetable bundles, creamy calvados sauce
Seared turbot, anchovy & parsley mash, slow roasted cherry tomato & basil sauce & vegetable ribbons
Beef fillet Wellington with wild mushrooms, rich Madeira jus, roasted baby vegetables & Dijon mash
Breast of corn-fed chicken, fondant, steamed baby vegetables & creamy wild mushroom sauce
Stuffed lamb saddle, cooked pink, gratin potatoes, roasted root vegetables & a red wine jus
Duck Breast, dauphinoise potatoes, seasoned vegetable bundles and a blueberry sauce
Steamed sole fillets, Veronique sauce saffron mash & seasoned baby vegetables

Sample Desserts

Meringue nests filled with seasonal berries & Chantilly accompanied by raspberry coulis (heart shaped available)
Individual raspberry, strawberry or blueberry tartlet filled with vanilla cream
Profiteroles filled with cream and coated in dark chocolate & rum sauce
White chocolate and Cointreau torte accompanied by caramel dressing
Cheesecake of your choice accompanied by a strawberry coulis
French style lemon tart with raspberries and cassis coulis
Trio of ice creams served in a brandy snap basket
Passion fruit bavarois with raspberry dressing
Tarte Tartan with vanilla Purbeck ice cream
Tiramisu in a martini glass

Sample Vegetarian Dishes

Goats' cheese and butternut squash parcels set on wilted spinach with a cherry tomato and basil coulis
Smoked mozzarella wrapped in grilled aubergines with a sun-dried tomato pesto dressing and petite salad
Sun-blushed tomato and basil risotto cake, shaved Reggiano, aged balsamic and spring leaf salad
Grilled spring vegetables in a flaky pastry case with baby spinach and a citrus chive butter sauce
Provençal style peppers filled with a mixed bean ragú and topped with a Gruyère cheese crust
Sautéed wild mushrooms bound in a creamy white wine sauce served in a filo pastry basket
Penne pasta topped with an arrabiata sauce, shavings of parmesan and rocket pesto
Asparagus and gorgonzola risotto with aged balsamic and summer leaves
Taleggio cheese tartlet with roasted peppers and pine nuts

Please feel free to create your own menus from our samples dishes

Buffet Style Salads

Cous cous salad, roasted vegetables, pine nuts with fresh herbs
Homemade apple coleslaw with coriander and organic raisins
Caesar salad, garlic croutons and shaved Reggiano parmesan
Grilled vegetables, baby spinach and sun blushed tomatoes
Tomato and mozzarella drizzled with olive oil and fresh basil
Artichoke and roasted pepper with basil and pine nuts
Oriental noodle with coriander and crispy vegetables
Greek feta cheese, mint, cucumber and black olives
Chickpeas and lentils with garlic, lemon and olive oil
Italian pasta, roasted piquillo peppers and pesto
Tubule with cracked wheat and parsley
White & wild rice salad with soft herbs
Beetroot marinated with Raspberry
Grated carrot, coriander & raisin
Stilton, celery, apple and walnut
New potato and chive

Buffet Style Desserts

Cheesecakes

Raspberry, lemon, strawberry, mango or passion (Select 1)

Gateaux

Black Forest, strawberry, coffee or lemon (Select 1)

Pavlova filled with cream and summer berries (heart shaped optional)
Profiteroles filled with cream and coated in a milk chocolate sauce
Apple strudel with roasted almonds served with pouring cream
Tiramisu laced with Marsala sherry and espresso coffee
Fresh fruit tartlet with semi whipped vanilla cream
Rich chocolate cake topped with a rum ganache
Apple and blackberry pie with vanilla cream
Strawberry roulade with raspberry dressing
Fresh fruit platter with ripe tropical fruits
Tropical fresh fruit skewers, citrus dip
Baileys chocolate brownies
Lemon meringue pie

Homemade Cake Selection

Banana and walnut cake with a lemon mascarpone icing
Spiced carrot cake with a cream cheese and lemon icing
Fruit scones with Dorset clotted cream, fruit preserve.
Classic rich fruit cake with royal icing
Lemon and poppy seed drizzle cake
Apple and cinnamon flapjacks
Double chocolate fudge cake
Assorted iced fairy cakes
Chocolate brownies
Coconut rock cakes

Sample Evening Buffet Menu

Menu 1

Chef's selection of ripe local & continental cheeses beautifully displayed and garnished with dried fruits, celery, walnuts and mixed grapes

Cascading hard-baked biscuits, ripped breads & onion chutney

.....

Sliced ripe fruits

£8.00 pp

Menu 2

Freshly made sandwiches & baby rolls with various home-made fillings

Country style Dorset pâté with toasted ciabatta

Market vegetable crudités with assorted dips

Individual quiche selection

.....

Sliced ripe fruits

£8.50 pp

Menu 3

Freshly made sandwiches & baby rolls with various home-made fillings

Vegetable samosas accompanied by a coriander yogurt dip

Satay chicken brochettes with a creamy peanut dip

Chinese duck spring rolls with hoi sin sauce

Honey, soy & sesame-glazed chipolatas

Grilled pita pockets with assorted dips

.....

Sliced ripe tropical fruits

£9.00 pp

Also Available for your Evening Buffet.....

- Sandwich & soft roll platters
- Traditional English buffets
- BBQ's and Hog roasts
- Asian themed buffets
 - Mini fish & chips
 - Cheese toasties
 - Bacon rolls

Please ask for more details.....

Additional information

Included with the menu price per person

- Freshly baked mini assorted bread rolls with West Country butter
- All crockery hire charges, white linen table cloths & white linen napkins (other colours available)
- Professional, experienced & friendly staff for the duration of the dinner until coffee has been cleared.
- Within the price of the evening buffet the staff are included to assist throughout the evening & clear away until 11pm.
- Staff for 80 guests to include (plated menu) 1 x duty manager, 4 x waiters, 1 porter, 2 chefs



Due to the space available to the caterers at Highcliffe castle it may not be possible to offer a wide range of choices on your wedding breakfast menu- please ask for more details

There is a kitchen set up charge at Highcliffe Castle of £150.00

For more information regarding our wedding services please feel free to contact us

e: info@bealesgourmet.com o: 01202 700992

www.bealesgourmet.com

Terms and Conditions

Prices

1. All prices listed are exclusive of vat. @ 17.5%, except where stated.
2. Prices include white linen napkins, white round table linen, crockery, cutlery and professional uniformed waiting staff where stated.
3. If additional linen table cloths are required for cake tables and/or present tables a supplementary charge will apply
4. If the number of guests attending exceeds the numbers originally booked, and we are able to cater for them, we will charge for the greater number.
5. If the number of guests is less than originally booked, we will still charge for the numbers ordered.
6. Final numbers of guests must be notified in writing no later than 7 days prior to the event. After this time if the numbers increase by up to 10 this can normally be accommodated, but allowances can not be made if the numbers drop.
7. Gratuities are at your discretion.

Payment

1. A non refundable booking fee of 15% is required to confirm a booking. The balance will be due 4 weeks prior the event.
2. Payment can be made by cash, cheque, payment cards and BACS transfer. (credit cards subject to 2.6% charge)
3. Please make cheques payable to Beales Gourmet Ltd.
4. The company reserves the right to charge interest on late payments of up to 28 days.

Cancellation charges

- | | |
|---|---|
| 1. Cancellation more than two months prior to the event | Loss of booking fee. |
| 2. Cancellation within two months prior to the event | Loss of booking fee and 50% of total invoice. |
| 3. Cancellation within one month of the event | Up to 100% subject to costs occurred. |

Menu

1. Whilst every effort will be made to ensure the accuracy of quotations, Beales Gourmet reserve the right to charge more or less for its services should the price of materials change from any original quoted price. Any price change will be notified prior to the event.

Equipment

1. Any equipment lost or damaged by the customer or guest will be charged at the full replacement cost.
2. Additional costs may occur for the hiring of site kitchens and specialist equipment.

Labour

Beales Gourmet reserve the right to charge more for staffing costs should any function run on longer than initially planned through no fault of the caterers.

Corkage

Corkage for wine & champagne is charged at £4.00+vat per person. This will cover the chilling, serving, glass hire and recycling of empty bottles. A fee can be agreed upon before the event so there are no hidden charges or unexpected invoices after the event. (not applicable for Highcliffe Castle)

Contact

Please feel free to contact us for further information.

O: 01202 700992

A: Compton Acres, 164 Canford Cliffs Road, Poole, Dorset BH13 7ES

Please sign below to show you have read the above information and return to the address above

Name in full:

Phone number.....

Event location:

Date of event:

Signed: Date.....

Amount paid to date.....

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Event location:

Date of event:

Signed: Date.....

Amount paid to date.....

Booking Form

Client details

Brides Full Name:.....

Grooms Full Name.....

Correspondence

address:.....

Phone number:

h.....m.....

Email

address:.....

Ceremony details

Location..... Duration.....

Event details

Date:..... Location.....

Adults to cater for:..... Children to cater for:.....

Special

requirements:.....

Linen

Colour of Table

Cloths.....Napkins.....

Our standard napkin fold is a flat bistro fold – other fold may be subject to extra charges

Table Arrangements

Top table -Round.....Long.....Horse-shoe.....**please choose one**

Number of round tables required (maximum of 10 people per round table).....

Time Table of Events

Time

- Wedding ceremony
- Photos (location)
- Arrival time of guests to event
- Time of champagne & canapé reception
- Formal line up (if applicable)
- Wedding breakfast
- Speeches – please specify if you are having the speeches before the meal
- Evening guest arrival
- Evening entertainments
- Evening buffet
- Finish time

Please fill out this form and send to us with the signed terms & conditions to:

Beales Gourmet Ltd, Compton Acres, Poole, Dorset, BH13 7ES

info@bealesgourmet.com