

EST.2021

# CRAFT

• EVENT Cº •

NMNI Wedding Menus

food. drink. handcrafted.



## **OPTION ONE**

#### **STARTERS**

## Vegetable Broth

Potato Dumplings, Flaked Ham Hock, Freshly Baked Breads, Locally Churned Butter

#### **MAINS**

#### Roast Irish Chicken

Buttered Cabbage & Smoked Bacon, Mash, Red Wine Sauce

#### **DESSERTS**

#### Pavlova

Seasonal Berries, Passionfruit & Lemon Curd, Chantilly Cream

Thompson Family Tea or Johnsons Coffee

PRICE PER PERSON £65.00 Per Person

food drink handcrafted.



# **OPTION TWO**

#### **STARTERS**

Smoked Chicken Caesar Salad

Gem Lettuce, Crisp Bacon, Ciabatta Croutons

#### **MAINS**

Slow Cooked Irish Beef
Marrow And Onion Crumb, Braised Carrot, Mash, Red Wine Sauce

#### **DESSERTS**

Lemon Tartlet
Raspberry, Clotted Cream

Thompson Family Tea or Johnsons Coffee

PRICE PER PERSON £75.00 Per Person

food, drink, handcrafted.



## **OPTION THREE**

#### **STARTERS**

### **Antipasti Platter**

Selection of Cured Meats, Marinated Olives, Rocket, Freshly Baked Breads

#### **MAINS**

## **Sharing Main Course**

Roast Irish Beef or Chicken & Parma Ham Roulade (Served Plattered to the table)

Mash, Roast Potatoes, Seasonal Vegetables, Red Wine Sauce

#### **DESSERTS**

#### **Trio Of Desserts**

Raspberry Mousse, Chocolate Fondant, Lemon Tartlet

Thompson Family Tea or Johnsons Coffee

PRICE PER PERSON £85.00 Per Person

food, drink, handcrafted.



## **OPTION FOUR**

#### **STARTERS**

Small Plates ( Suggested Menu)
Freshly Baked Breads, Pesto, Tapenade Locally Churned Butter

#### **MAINS**

#### Trailblazer BBQ

Rump of Beef, Locally Sourced Sausage Prawn Skewer, Jerk Marinated Chicken Salt & Chilli Corn on the Cob

Potato & Dill Salad, Cultra Coleslaw, Spiced Cous Cous, Baby Leaf Salad

#### **DESSERTS**

#### Ice Cream Bar

Selection of Locally Sourced Ice Creams & Sorbet Brownie Bites, Meringue Pieces, Nut Brittle, Sauces

Thompson Family Tea or Johnsons Coffee

PRICE PER PERSON
POA

food drink handcrafted.



## ARRIVAL RECEPTION

Tea, Coffee & Shortbread – £5.00

Canapes from - £2.75

American Glazed Donut Wall - £3.00

Slider Sandwiches - £5.00

Ice Cream Station – £5.00 (Minimum Guests 70)

Glass of Prosecco – £7.50

Gin Cart (Selection of Four Gins, Garnish, Mixer) - £8.50

Bottled Beers & Cider on Arrival from £5.00

Craft Beers & Cider on Arrival from £5.50

Cocktails from £9.00

food drink handcrafted



## FOR THE TABLE

House Wine Red or White Per Bottle - £26.00

Still or Sparkling Water - £5.00

Prosecco Bottle - £33.00

Jugs of Cordial – £3.50

Elderflower Presse - £5.00

Sparkling Wine – £39.50

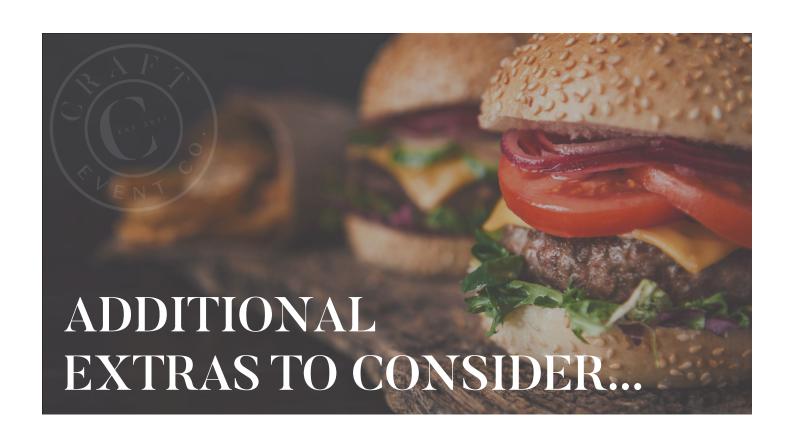
House Champagne (POA)

# **INTERMEDIATE COURSES**

Sorbet from £5.00

Demi Tasse - £5.00

food drink handcrafted



# **EVENING FOOD**

Salt 'N' Chill Chicken, Coronation Mayo - £12.50pp

Grilled Burger or Hot Dog – £9.00

Fish 'N' Chips, Tartar Sauce - £12.50pp

Bacon Baps – £7.50pp

Toasties - £10.00pp

Grazing Table from – £15.00pp



EST.2021



WWW.CRAFTEVENTCO.COM
E: HELLO@CRAFTEVENTCO.COM

TEL: 02890 098 860

Inclusive of VAT at prevailing rate, front of house and kitchen staff, set up of room, crockery, cutlery, white linen for main meal/dining room. Our price excludes: breakages/damages, additional linens for reception areas, additional furniture, upgraded crockery and tableware, coloured linens, additional staff hours accumulated outside of agreed timings.

Our price excludes specific premium dates i.e Bank Holiday Sundays, New Years Eve.

Due to unknown market circumstances, prices are due to fluctuate, we will endeavor to give you as much notice if this happens.