



EST. 2021

CRAFT

▪ EVENT CO. ▪

NMNI Wedding Menus

food. drink. handcrafted.



MENU

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.



MENU

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.



MENU

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.



MENU

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

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ADDITIONAL EXTRAS TO CONSIDER...

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

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ADDITIONAL EXTRAS TO CONSIDER...

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

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ADDITIONAL EXTRAS TO CONSIDER...

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

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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.