



WEDDING MENUS

COGHLANS CATERING

Coghlan's Catering, Whitworth Road, Darley Dale, DH4 2HJ Tel: 01246 453131

Web: cookingexpert.co.uk Email: food@cookingexpert.co.uk Registered in England: 10542446 Vat: 268 8370 57



COGHLANS WEDDING SERVICES

INTRODUCTION

At Coghlan's, we pride ourselves on the individuality of the events we cater for.

Our highly experienced front of House Professionals and Kitchen Brigade ensures Coghlan's are uniquely positioned to advise on style, set up, timings and content from small intimate gatherings of 20 guests to large weddings, dinners, corporate events, Royal visits and lunches up to 850 guests.

Our Head Chef is an elected member of the exclusive Master Chefs of Great Britain, offering the finest levels of food for any number of guests at any location.

Our bespoke menus make your event completely individual.

Upon booking your day with us, we welcome you to your complimentary pre-wedding tasting some months before your big day to get your taste-buds going!

We are incredibly flexible and menus can be tailored to your requirements. We are happy to create bespoke menus to complement your theme or ideas.

We hope our menus excite you and your guests.



SET THE TONE
FOR YOUR DAY

CANAPÉS MENU

Give your guests a taste of what's to come – Enjoy delicious Canapés at your Reception.

Spiced Lamb Kofta

Slow roast Belly Pork *with Tamarind Spices*

Goats Cheese and Onion Tart

Tomato & Parmesan Galettes

Devils on Horseback

Miniature Prawn Cocktail *with Paprika on Chinese Spoons*

Spiced Cajun Chicken Brochettes *with Lime*

Wild Mushroom & Garlic Cappuccino Shots

Spiced Beef Skewers *with Tzatziki*

Mini Rosemary & Mozzarella Galettes

Parmesan Arancini

Thai spiced Salmon Skewers

Menu Key

(V) Vegetarian (VG) Vegan (GF) Gluten Free (S) Supplement. We are unable to cater for clients with severe Allergen.

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WEDDING BREAKFAST

ENGLISH COUNTRY GARDEN

English Produce and Menus served in a classical style with emphasis on fresh and locally reared and grown produce.

STUNNING STARTERS

Beetroot cured Salmon *with Horseradish, crème Fraiche & Dill Grissini*

Terrine of smoked, roast & fresh Salmon, *pickled Cucumber, Horseradish emulsion*

Smoked Salmon & Pak Choi Spring Rolls, *Dill dressing*

Cascade of Lobster, North Sea Crab, Scallops, Mussels, Prawns & Sea Fish, Bread & Dips
(Minimum numbers & market prices apply)

Whipped Goats Cheese mousse, *roasted Beetroot, Pine Nuts, Rocket Pesto; (V)*

Shallot and Thyme tart Tatin, *Balsamic reduction (VG)*

Red Onion & Goats Cheese Tartlet, *dressed Salad leaves, Balsamic glaze; (V)*

Traditional Ham Hock Terrine, *sweet pickled Vegetables, Mustard, Crème Fraiche*

Herb-rolled Chicken Liver Parfait, *Chutney, toasted Brioche*

Chicken & Ham Terrine, *Apple Puree*

Home-made seasonal Soup, *toasted Croutes, Focaccia Bread, Aioli*

Sharing Platter Artisan Breads, *marinated Vegetables, smoked & cured Meats, baked Camembert;*

Roasted Asparagus & Parma Ham, *Parmesan shavings, rich Oil Dressing*

All Starter Courses served with a variety of Coghlan's Artisan Breads.

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ENGLISH COUNTRY GARDEN

SUPERB MAIN COURSES

Rump of locally reared Lamb, Confit of Lamb Shoulder, *roasted Carrots with Rosemary*

Locally reared & 24 hour cooked Feather blade of Beef, *roasted root Vegetables,*

Horseradish Mash, rich Wine Gravy

Local corn fed Breast of Chicken, *Cassoulet of Butter Beans with wild Mushrooms & Sage*

Roasted Tenderloin of Pork Fillet wrapped in leaves of cured Ham, *Spanish Brawn Bon Bon*

Locally reared Beef fillet Onion Textures, *Beef dripping, Fondant Potatoes, Cep Jus (S)*

Roasted Beef Yorkshire pudding, *roasted Potatoes served with red wine Sauce*

Fillet of Sea Bass on *Spaghetti of Vegetables, Dill Veloute*

Roasted loin of Cod, *crushed new Potatoes, wilted Rocket, Tomato & Herb Compote; (S)*

Fillet of Salmon Pommes Puree, *crushed garden peas*

EXCEPTIONAL VEGETARIAN CHOICES

At Coghlands, we know how to make a vegan or vegetarian meal truly special!

Be sure to know it's more than a salad.

Portobello Mushroom & Spinach Wellington, *Sage and red wine jus (V&VG)*

Salt baked Beetroot with a *balsamic glaze, roasted root Vegetables (V&VG)*
(or a choice of a Chive butter Sauce) (V)

Twice baked Cheddar & Leek Soufflé, *Chive butter & Cream sauce (V)*

Filo Parcels of Julienne Vegetables, *spiced Oil dressing (VG)*

Ricotta & Spinach Cannelloni, *rich Tomato & Shallot Sauce, Parmesan, black Pepper (V)*

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ENGLISH COUNTRY GARDEN

DESSERTS

Raspberry & white Chocolate Delice, *Iced Elderflower Parfait* (V)

Lemon Pannacotta, *Gin & Tonic Sorbet* (V)

Warm Chocolate & Pecan Brownie, *Clementine Ice Cream* (V)

Chocolate Delice & salted Caramel Gel (V)

White Chocolate & Raspberry Mousse, *textures of Raspberries* (V)

Fresh Berry Compote, *dairy free Ice Cream & fresh Mint* (V&VG)

Sticky Toffee Pudding, *Butterscotch Sauce & Whipped Cream*



CHEESE BOARD

Individual Platters of a Selection of local Cheeses, *Fruit Cake, Walnut Bread, handmade Biscuits, Grapes, Celery & Figs.*

Please select one starter, main course and dessert course.

You may also select one Vegan or Vegetarian dish from the starter and main course section to offer your guests a choice.

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TIME TO RAISE A TOAST

DRINKS MENU

Our Sommelier has selected wines specifically for their quality and taste to complement your menu.

Within our Wine Package we include wines made from Sauvignon, Chardonnay, Pinot Grigio rose, Merlot and Shiraz grapes.

A separate wine list, including Premium Wines, sparkling Wine and Champagne, Prosecco and Cava is available on request.

RECEPTION DRINKS price per glass unless stated

Prosecco, Mocktail, Bucks Fizz, Kir, Apperol Sprints or Chambord Royal from £8.50
Bride & Groom Cocktail from £12.50 Flute of Champagne from £13.50
Flute of Champagne and 1 glass of red or white wine from £22.00 per person

DRINKS PACKAGES

A Flute of Toasting Flizz & a glass of red or white wine @ £17.00 pp

A Flute of Toasting Flizz & 1/2 bottle of red or white wine @ £25.50 pp

A Flute of Toasting Flizz & 1/2 bottle of super premium red or white wine @ £34.40 pp



FOR THE EVENING
CELEBRATION

EVENING MENU

Please choose two from the following six options for your evening guests

Prime slow cooked, pulled Pork & Crackling Sandwich,

Apple Sauce, Coghlan's Pork Seasoning OR

Slow cooked 24 hours Beef Sandwich, Horseradish Cream OR

Mini Fish & Chips, served in Newspaper Cones OR

Beef Burger Sliders, Monterey Jack Cheese & Relish OR

Beachwood smoked Hot Dogs, caramelised Onions & American Mustard OR

Bruschetta of Mediterranean Vegetables on Coghlan's Focaccia Bread OR

Mini Pitas filled with Greek Salad, Feta Cheese, Olive Oil, Black Olives (v)

Please choose one from the following side dishes

Spiced Wedges OR

French Fries OR

Sweet Potato Fries

Sauces and Dips will be served on the side.

Also available:

Classically made Wood fired, hand-rolled Pizzas at an addition cost

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NORTH AFRICAN & MEDITERRANEAN SHARING FOOD

Enjoy a superb range of dishes influenced by the Spices and flavours of North Africa along with Southern Mediterranean Platters to get your guests sharing around the tables in a beautifully relaxed way.

Baby Plum Tomatoes, Boccacini *infused with Basil* (V)

Char grilled Aubergine *topped with Feta* (V)

Flat breads & Baby Pitas (VG)

Olives, Artichokes & marinated Medley of Tomatoes (VG)

Harissa spiced Lamb Kofta, Tzatziki dip

Chicken & Apricot Tagine

Chickpea & Vegetable Tagine (VG)

Fragrant Pea & mint Couscous (VG)

Roasted Mediterranean Vegetables with Rosemary (VG)

Dessert

Mango Bavarois, Chocolate & Almond Ghibli, Fruit Salsa

All of the above dishes are served to the centre of each table, followed by Dessert.

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MODERN STREET FOOD

Delicious, spicy and highly flavoured dishes with an Eastern Influence, served Bowl Food and Tray Food style creating a stunning casual dining environment.

Carrot and Onion Bhaji with spiced Slaw (V)

Salt & Chilli Belly Pork on minted Couscous

Crispy Halloumi Fries, topped with Confit of pulled Beef Shin

Spiced Jack Fruit, Tomato & Chilli Relish, crispy Onions wrapped in mini flat Breads (VG)

Chicken Pakoras with Turmeric Rice & Coriander Yoghurt (V)

Ramen Noodle and Miso Broth with Garlic & Chilli (VG)

DESSERT

Original Malay Kulfi Ice Cream Cones (V)

Sticky Chilli and Mint Pineapple Lollipops (VG)

Authentic Spanish Churros with Chocolate Sauce (V)

All of the above dishes are served as a gradual service, followed by dessert.

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WEDDING BREAKFAST

BUFFET & DECORATED MENU

A range of specially prepared and decorated dishes to impress your family and wedding guests – styled to your wishes.

Baskets of traditional and Focaccia Breads *served with Sea salted Butter*

Selection of cured & smoked Meat, Terrines & Pickles

Smoked Salmon *served with Lemon and black Pepper (GF)*

Large Crayfish & Prawn Cocktail *served in a 5 litre glass (GF)*

Freshly poached Scottish Salmon *served with a Lemon Mayonnaise (GF)*

Whole carved glazed Ham *with Honey & Cloves, grain Mustard*

Seasonal green Salad *with Balsamic Dressing (V & GF)*

Celeriac & Apple Coleslaw *(V & GF)*

Baby Tomatoes *with fresh Basil (V & GF)*

DESSERT

Berry Meringue Roulade *(V)*

Compote of fresh Berries *(VG & GF)*

Lemon Tart *with Chantilly Cream (V)*

All of the above dishes are served on one large table, followed by dessert.

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SOMETHING
DIFFERENT

AFTERNOON TEA MENU

Served on Vintage Bone China & 3 Tier Stands. with a glass of Bubbly.

A SELECTION OF CUT SANDWICHES ON COGHLANS ARTISAN BREAD

Please choose three of the following:

- Egg Mayonnaise with Mint & Herbs (V)
- Mature Cheddar Cheese with Spring Onion (V)
- Smoked Salmon with Cucumber & Cream Cheese (V)
- Locally Reared Ham with Wholegrain Mustard
- Roasted Beef with Horseradish & Rocket
- Poached Salmon with Lemon

- Coghlan's Pork & Apple Wellington
- Goats Cheese & Red Onion Galettes
- Cheese & Herb Scones with Sea Salted Butter

Plain Scones with Handmade Preserve & Clotted Cream

SELECTION OF CUTTING CAKES AND TEA BREADS

- Coghlan's Earl Grey Tea Loaf
- Lemon & Lime Drizzle Cake
- Chocolate Marquise

SELECTION OF CREAM CAKES & MERINGUES

Please choose three of the following:

- Chocolate & Orange Delice
- Fresh Cream Meringues with Raspberries & Chantilly Cream
- Fresh Fruit Tartlets
- Chocolate Éclairs Choux Buns with Caramel & Praline
- Passion Fruit Posset

TEA & COFFEE & A SELECTION OF FRUIT TEAS & HOT BEVERAGES.

All cakes & pastries are suitable for Vegetarians.



SOMETHING FOR THE
LITTLE ONES

CHILDREN'S MENU

Please choose a fixed menu for all children with 1 starter, 1 main course & 1 dessert

STARTERS

Warm Coghlan's Artisan Bread *with Batons of Vegetables & Dips (V)*
Soup of the Day *with Coghlan's homemade Bread*
Melon *with a Fruit Coulis (V)*

MAINS

Goujons of Chicken Breast *with Chips, Mayonnaise & Peas*
Goujons of Haddock *with Chips & Peas*
Pasta Bake *with a Beef & Tomato Sauce*
Bangers & Mash *with a light Gravy*
Wood fired Pizza with a choice of pre-selected toppings, *served with Potato Fries*

DESSERTS

Knickerbocker Glory
Chocolate Brownie & Vanilla Ice Cream
Ice Cream with red Berries & Fruit Coulis

Children under 12 years charged at half the adult menu price (maximum of 5 children).

Children above 12 years and more than 5 children in the party charged at full adult price.

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FOR THE NIGHT
BEFORE

PRE-WEDDING MENU

Staying the night before the big day? Settle the butterflies with some delicious food!

BUFFET SELECTION ONE

A variety of cured, smoked Meats and Salamis
Baked Camembert *with Garlic & Rosemary* (V)
Sun blushed Tomatoes & Selection of Olives (V)
Marinated Mediterranean Vegetables (V)
Traditional Humus (V)
Baskets of Focaccia and Artisan Breads (V)

BUFFET SELECTION TWO

Selection of Wood fired Pizzas *with a variety of toppings*
Fresh Garlic Bread (V)
Tomato, Feta and Cucumber Salad (V)
Spiced Cole Slaw (V)
Dessert of Lemon Posset (V)

BUFFET SELECTION THREE

Baskets of Coghlan's Focaccia Bread (V)
Prime Beef Lasagne
Chicken & Pasta Bake *with Chilli*
Ricotta & Spinach Cannelloni (V)
Bowls of crisp Salad (V)
Dessert of Tiramisu (V)
Followed by freshly brewed Tea or Coffee

Minimum number of 16 guests.

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TERMS & CONDITIONS

Coghlan's Catering will confirm your booking in writing and send two copies of our terms and conditions. Please sign and date both copies and return one. On receipt of the signed documents and deposit, a contract is deemed to exist between you and Coghlan's Catering. This contract shall be governed by all aspects of English Law, which can be modified by a supplementary letter in writing.

WEDDING INSURANCE

We advise you that upon booking you take out Wedding insurance. This is to be done by you, our Client.

PAYMENT TERMS

A non returnable deposit is payable at the time of booking. 50% of the bill is payable at 180 days prior to your event. A balance of 50% of the cost and staffing based on your final number of guests, is due 90 days prior to your event. The numbers advised at 90 days will be the minimum number invoiced. Reduced numbers are non refundable. Credit cards and BACS are accepted. Prices are based on a minimum of 50 guests.

Your final payment will be any adjusted figure confirmed and paid into our bank no less than 30 days prior together with a list of any special dietary requirements and intolerances/allergies. Coghlan's will do their best to accommodate guests with allergen but severe allergens cannot be catered for. All allergens must be notified at the earliest opportunity. Coghlan's will do their best to accommodate additional guests after that date. Services over and above those paid for at 30 days will be invoiced separately and fall due on invoice date. We reserve the right to charge monthly interest at the rate of 8% above base rate on all overdue amounts.

A matrix table plan is provided, to be returned 14 days prior to your event including guest names, meal choices & allergens. Children's menus are available up to 12 years old at half the adult price. Maximum of 5 children per party. Above 5 children and for children over 12 years we charge the full adult price for food.

We reserve the right to substitute with similar product and price without notice should any hired / ordered item be unavailable. A reduced price two course meal is available for Photographers, Child Minders and Service staff and reduced price evening food for your DJ's/ Musicians. Order 30 days prior to your event and advise of allergies.

CANCELLATION CHARGES

Cancellations more than 30 days in advance: 50%. Cancellations less than 30 days; 100% of the total amount.

START AND FINISHING TIMES

Event start and end times are pre-agreed and confirmed in writing during the booking process. Subsequent extensions, where they do not contravene licensing laws will incur an additional hourly charge.

To respect neighbours, music must be played at background level by 23:30 and live music ceased by 23:15. Bar closes at 23:30. All non-residents must be off site by 24:00 unless an extension has been booked. Early bar opening times incur an additional charge of £30 per staff, per hour.

For remote venues, you agree to advise all guests to pre-arrange transport home, by coaches, minibuses, own transport or taxis. Details of transport options can be provided on request.

TERMS & CONDITIONS

PRICE VARIATIONS

Coghlan's reserve the right to increase prices in the event of circumstances outside of their control, eg national VAT changes or other taxes, duties or substantial price variations.

CATERING AND DRINKS

The cost of drinks is agreed in advance. Only those catering and drinks suppliers approved are permitted to supply food and drinks at your event. As such, no food or drink may be brought onto the premises by you and any person accompanying you in connection with the event for sale or consumption on the premises. Anyone found bringing food or drink in will be asked to leave and the organizer will be fined a minimum of £500. We operate a zero-tolerance drugs policy. Any guest abusing this clause will be asked to leave and your event may be terminated and a fine imposed.

OUTSIDE CONTRACTORS FOR YOUR EVENT

Contractor supplied decorations, table runners & linen must be installed at least a day prior to Coghlan's set up

DAMAGE AND HEALTH AND SAFETY

All our venues operate a no smoking policy inside and outside the building except for designated smoking areas. You, your guests, your subcontractors and any other attendants must adhere to this policy at all times.

Coghlan's do not accept any responsibility for any injuries incurred, specifically as a result of non-disclosure of allergies and are not liable for any breakages or loss of equipment. Any such costs will be charged to the client and no responsibility for any losses, breakages or items left behind by clients attending the venue are taken.

ACCESS TO SITE

For privacy & security, venue access is controlled by SIA qualified stewards. Coghlan's require a list of guests, subcontractors and other attendants expected on site during the event. All contractors, attendants and non-residential guests must be off site in line with the hours agreed during your booking process.

EQUIPMENT AND PROPERTY

Any equipment or property brought onto the site is done so at your own risk. Coghlan's accepts no responsibility or liability for loss or damage. In the event of contractors' services being engaged, their Terms & Conditions will apply to the relevant product or service. Therefore, any third party costs incurred by us will be charged back to you.

FORCE MAJEURE

Should Coghlan's Catering be hindered or limited from hosting your event or providing any facility booked by you due to circumstances beyond its control, then the liability of Coghlan's Catering shall not exceed the amount paid by you in respect of the event. Such circumstances may include but are not limited to Government intervention, acts of God, civil disturbance, war, national or local disasters, strikes, labour disputes or licensing issues.

Should a Force Majeure Event happen during this period, Coghlan's Catering will do all that is reasonably practicable to provide you with an alternative date within the following 12 months. However, should alternative dates not be found or accepted by you, Coghlan's shall not be liable to you for any loss incurred by you for events that are outside of their control.