

**What is included in our prices**

1. Canapés, when we supply all reception, meal and toast drinks
2. The provision of all crockery, cutlery, glassware and service equipment
3. Trained, uniformed staff to serve your meal and drinks
4. White linen tablecloths and white linen napkins
5. Use of our square or round cake stand and cake knife
6. The services of our Event Manager to act as an informal Master of Ceremonies
7. A fully stocked Cash Bar
8. Jugs of iced water on each table
9. Freshly brewed Tea and Coffee with Handmade Chocolates
10. Locally made Bread and Salted Yorkshire Butter

**The price given for each Main Course includes any one Starter, plus any one Dessert**

**To calculate the total price for a three course meal, multiply the price of your chosen Main Course by the number of guests attending your event**

**All prices given are per person and exclusive of Vat**

# Bradshaws

event catering

## Menus

Choose four Canapes and one Starter  
A Vegetarian/Vegan Starter should also be selected

### Canapes

**Cheese and Chive Scone**

mature cheddar, tomato relish (v,gf)

**Roast Beef with Horseradish**

yorkshire pudding, watercress (gf)

**Welsh Rarebit Toast**

caramelised onion chutney (v)

**Curried Tofu Kebab**

coriander, chilli, coconut (ve, gf)

**Baby Cumberland Skewer**

honey, mustard (gf)

**Pepperonata Croute**

tomato, olives, basil (ve)

**Honey Roast Salmon Oat Cake**

cucumber, lemon (gf)

**Chestnut Mushroom Polenta Cake**

cream, garlic, tarragon (ve, gf)

**Smoked Salmon Cracker**

dill, cream cheese (gf)

**Semi Dried Cherry Tomato Crostini**

mozzarella, pesto (v)

Key v vegetarian, ve vegan,  
gf gluten free

### Starters

**Beetroot Cured Salmon**

honey roast salmon, caper, dill (gf)

**Somerset Brie**

filo, shallot, balsamic (v)

**Chicken and Prosciutto Terrine**

garlic, lemon, basil (gf)

**Roasted Cauliflower Shawarma**

pomegranate, tahini, pistachio (ve, gf)

**Gravadlax**

lemon and lime sorbet, cucumber (gf)

**Roast Butternut Squash Soup**

feta, crème fraiche, coriander (ve, gf)

**Plum Tomato Tarte Tatin**

caramelised onion, black olive (ve)

**Home Smoked Chicken**

parma ham, mozzarella, lemon (gf)

**Breaded Goats Cheese**

beetroot, rocket, hazelnut (v)

**Twice Baked Cheddar Soufflé**

watercress, mustard, chive (v)  
or add smoked haddock

Bread and Salted Yorkshire Butter included

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## Choose one Main Course plus a Plant Based option

### Main Courses

**Chicken wrapped in Pancetta £50.00**  
leek, pea, thyme

**Breast of Free Range Chicken £50.00**  
mushroom, cream, tarragon

**Roast Pork Fillet £51.25**  
prosciutto, white bean, sage

**Traditional Loin of Pork £50.00**  
cider, mustard, apple

**Sirloin of Yorkshire Beef £52.00**  
toad in the hole, shallots, rosemary

**Fillet of Beef En Croute £56.25**  
portobello mushroom, chicken liver, madeira

**Slow Braised Shin of Beef £50.00**  
york ale, bacon, garlic

**Charred Lamb Rump £52.50**  
tomato, lemon, olive

**Canon of Lamb £54.50**  
spinach, garlic, mint

**Baked Loin of Cod £52.00**  
chorizo, tomato, courgette

### Plant Based Main Courses

**Crispy Tofu £49.50**  
miso, mushrooms, noodles (gf, ve)

**Spiced Vegetable Tagine £49.50**  
lemon, coriander, cous cous (gf, ve)

**Artichoke and Leek Tart £49.50**  
cream, spinach, tarragon (gf, ve)

## Choose one Dessert plus a Vegan option if required

### Desserts

**Glazed Lemon Tart**  
raspberry, crème fraiche

**Sticky Toffee Pudding**  
butterscotch, vanilla ice cream (gf, ve available)

**Classic Crème Brulee**  
shortbread biscuit (gf available)

**Apple Tarte Tatin**  
clotted cream ice cream, apple wafer

**Rich Chocolate Torte**  
berries, whipped cream, (gf available)

**Traditional Bread and Butter Pudding**  
orange, crème anglaise

**Baked Vanilla Cheesecake**  
lemon, blueberry, (gf, ve available)

**Strawberry Frangipane Tart**  
almond, mascarpone

**Double Chocolate Brownie**  
orange, coffee ice cream

**Roast Pineapple**  
coconut, rice, mango (gf, ve)

## Tea, Coffee and Handmade Chocolates included

**Key v vegetarian, ve vegan,  
gf gluten free**

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## Yorkshire Cheese Platter £40.00 per table 8/10

Harrogate Blue, Ye Olde Yorke,  
Mature Wensleydale,  
Oak Smoked Yorkshire Cheddar,  
Apple, Fruit Chutney, Oat Cakes

## Cheese Wedding Cake from £7.00 per person

An extensive list of British and Continental Cheeses  
is available and we will assemble, decorate and serve  
your "Cheese Cake"

## Children's Menu £21.50

### Starters

Tomato Soup (v)

Garlic Bread with Cheese (v)

Antipasti – Cheese, Ham, Vegetable Sticks,  
Apple Slices

### Main Courses

Breaded Chicken Strips, Fries, Beans

Sausage, Chips, Peas

Cheesy Pasta in Tomato Sauce (v)

### Desserts

Chocolate Brownie, Vanilla Ice Cream

Selection of Ice Cream

Chocolate Chip Cookie, Cream

## Evening Food £12.00 per person

### Street Food – please choose one plus a Vegan option

#### Lamb with Cumin

pickles, chilli, pitta

#### Chicken Tikka

raita, mango chutney, naan

#### Baked Falafel

hummus, yoghurt, flatbread (ve/v)

#### BBQ Pulled Pork

slaw, sweetcorn relish, brioche

#### Chana Masala

onion bhaji, spinach, chapati (ve)

#### Beef/Veg Chilli Burritos

guacamole, cheddar, tortilla (ve/v)

#### Mac and Cheese

meatballs, mustard slaw

### Lettuce, Tomato and Cucumber Salsa included

### Add Chips or Sweet Potato Wedges £2.50 per person

### Finger Buffet

Selection of Open Sandwiches

Falafel, Hummus, Spinach and Carrot Wrap (ve)

Locally Made Pork Pie, Piccalilli

Onion Bhaji, Mint and Coriander Raita (ve)

Chicken and Bacon Caesar Salad

Vegan 'Sausage' Roll (ve)

Tomato, Feta and Pepper Frittata (v)

### Sharing Platter

Continental Meats and Cheeses

Olives, Dried Tomatoes, Pepperonata (ve)

White Bean and Basil Dip (ve)

Flavoured Oils, Bread Selection

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## Sparkling and Champagne

**Pure Prosecco Spumante, Veneto, Italy £28.50**  
Delightful Prosecco, fresh, fruity and full bodied

**Jules Larose Blanc de Blanc, Brut NV, France £28.50**  
Refined, elegant and refreshing

**Castell d'Olerdola Brut Reserva, Cava, Spain £30.00**  
Delicate aroma, slightly lemony nose

**Baron de Beaupré Brut, Ellner, France £37.00**  
Fresh and vivacious, yet nicely ripe and round

**Gardet Brut Tradition £40.00**  
White summer fruits, full-bodied, creamy and bold

## White

**Sauvignon Blanc, Finca el Picador, Chile £21.50**  
Crisp and fresh, light straw colour with green notes

**Pure Pinot Grigio, Veneto, Italy £22.00**  
Expressive and dry with refreshing apple flavours

**Chardonnay Pitchfork, Victoria, Australia £22.50**  
Easy drinking wine, soft, fruity and aromatic

**Campo Nuevo, Principe de Viana, Spain £22.50**  
Medium bodied with aromatic spice

**Chenin Blanc, Freedom Cross, South Africa £23.00**  
Pale gold with a sweet nose of fruit and honey

**Kuraka Sauvignon Blanc, New Zealand £24.50**  
Bursting with flavours of gooseberry and citrus

**Chablis Domaine Philippe Testut, Burgundy £33.50**  
Yellow-gold in colour, citrus and flower aromas

## Rose

**Pure Pinot Grigio Rosé, Veneto, Italy £22.50**  
Medium to dry, fruity notes of peach and apricot

**Zinfandel Blush, Route 606, California £22.50**  
Sweetish rosé, rounded with aromas of strawberry

## Red

**Merlot, Finca el Picador, Chile £21.50**  
Deep red with ripe plum flavours

**Shiraz, Pitchfork, Victoria, Australia £22.50**  
Easy drinking wine with warm and generous flavours

**Pinot Noir, Lautarul, Cremele Recas, Romania £23.00**  
Classic everyday drinking wine. Soft and smooth

**Pinotage, Freedom Cross, South Africa £23.00**  
Intense blackberry and mocha coffee notes

**Malbec, Pampas del Sur, Argentina £23.50**  
Deep raspberry, plum and bramble aromas

**Rioja Vega Crianza, Rioja, Spain £25.50**  
Soft and fruity with plum and blackcurrant flavours

**Fleurie Domaine Pardon, Beaujolais, France £28.00**  
Black fruits, casis and blackberries

## Other Drinks

Bucks Fizz (glass) £4.50  
Sparkling Wine, Orange Juice

Kir Royale (glass) £7.00  
Champagne, Crème de Casis

Pimms (glass) £6.50

Peroni/Real Ale (bottle) £4.50

Orange/Apple Juice (litre) £5.50

Elderflower Presse (litre) £7.00

Raspberry and Cranberry Fizz (litre) £7.00

**Bradshaws**  
event catering

**Event Booking Form**

Please complete and return to

[judi@bradshawsofyork.com](mailto:judi@bradshawsofyork.com)

Name .....

Address .....

Email Address .....

Tel No .....

Date of Event .....

Type of Event .....

Location of Event .....

Non Refundable Deposit Enclosed £ .....

**I confirm that I have read and agree to the attached Conditions of Trading**

Signature .....

Print Name .....

Date .....

[judi@bradshawsofyork.com](mailto:judi@bradshawsofyork.com)

01904 780775

## Important Information

### Food and Drink

#### Choice Menus

Prices are based on one choice per course for all your guests. If however, you would like to give your guests a choice **prior** to your Wedding, this will incur the supplementary costs below

**Main Course Only £3.50 per person** – Any 2 choices plus a Plant Based option

**Starter Only £2.50 per person** – Any 2 choices plus a Vegetarian/Vegan option

**Dessert Only £2.50 per person** – 2 choices plus a Vegan option if required

**Full Menu £7.00 per person**

**Please provide us with a detailed seating plan showing where people are sitting and their menu choices.**

#### Vegetarians/Vegans

Our menus include both Vegetarian (v) and Vegan (ve) options. These must be ordered prior to the event. When a Meat/Fish starter is chosen, a Vegetarian/Vegan alternative starter should be selected. A Plant Based main course and Vegan dessert will be available where required

#### Food Allergies

In order to ensure that all of your guests enjoy our food we recommend that you gain as much information as possible regarding any food allergies of your guests. Please provide a detailed seating plan showing where guests with food allergies will be sitting. **Due to the methods used in our kitchen, we cannot guarantee that any of our dishes are entirely free from traces of allergens. We have a list of all ingredients used in our menus, please speak to our office if you have any concerns**

#### Children's Menus

Children between the ages of 3 and 12 can be catered for with a half portion of the adult meal at half price. If you would prefer to offer younger guests a specific Children's Menu, please see our menu pack for details

#### Evening Food

All Evening Menus are designed to be eaten after an earlier Wedding Breakfast

#### Reception Drinks

We have a selection of drinks available for your Reception, allow 1½ – 2 glasses per person

#### Cash Bar

We can operate a fully stocked Cash Bar. Bar closing times vary depending on the day of the week and the venue. Feel free to ask for a copy of our up to date Cash Bar Price List, please note this is subject to alteration

#### Toasts

We suggest a glass of Sparkling Wine or Champagne to enjoy during speeches/toasts, 6 glasses per bottle

#### Table Wine

We recommend approximately ½ a bottle of wine per adult guest, usually an equal amount of red and white

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## Timings

### Reception Drinks

We suggest you allow between 1 and 2 hours for your reception drinks and canapés. This will give you the opportunity to have some formal photographs prior to sitting down for your meal

### Receiving Line

Some couples like the opportunity to formally greet their guests by having a receiving line. Please note that this can take between 30 minutes and 1 hour depending on the number of guests and should be considered when planning timings

### Duration of Your Meal

A 3 Course Meal takes approximately 2 – 2¼ hours, including cutting of the Wedding Cake

### Speeches

These take between 30 minutes and 1 hour, depending on how many speakers there are and how much they have to say! We strongly advise that speeches take place after the meal. We do not recommend having speeches before the meal, as it is hard to be certain how long they will last, and this may affect the quality of your food

## Extras

### Seating Plan, Name Cards and Menus

Please provide a seating plan for your chosen venue and we ask that you also forward a copy of this to ourselves 3 days before your Wedding Day. Your seating plan and name cards should be delivered to the venue on the morning of the Wedding, along with any favours, cameras, menu cards etc for the tables. Name cards should be arranged in table order with simple instructions so our staff can lay the tables appropriately

### Flowers

Flowers should be delivered to the venue on the morning of the Wedding and our staff will be happy to place any simple arrangements on the tables. If your floral decorations are any more complex please liaise with your florist

### Cake

We are unable to provide **Traditional** Wedding Cakes, for example fruit, sponge or cupcakes. However we are happy to cut up and portion your Wedding Cake for guests to enjoy with coffee or as part of an evening buffet. The cake should be delivered to the venue on the morning of the Wedding. We can supply a square or round cake stand on which to place the cake. If you require a more elaborate tiered stand, this should be organised with your cake supplier. We can also provide a cake knife at no extra charge

We can also provide a Cheese Wedding Cake. Please find details of this in the Wedding Menu Pack. If you choose to source your own cheese, this will attract a charge of **£5.00** plus Vat per person. This is to cover staff costs, cutlery, crockery and for us to provide traditional accompaniments to go with your cheese



## Conditions of Trading

### Prices

**Menu prices are per person, exclusive of vat and are calculated on a minimum of 40 guests attending**

Parties of less than 40 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices, and wine prices may be amended to allow for any Government taxes and currency fluctuations

### Menus

Whilst every effort is made to keep within the menu description we reserve the right to suggest alternatives should there be any major fluctuation in market prices or shortages in certain commodities

### Confirmation/Deposits

A booking is subject to availability at the time of confirmation and will only become confirmed upon receipt of a completed and signed **Event Booking Form** and a deposit of **£500**. If you would like a meeting to discuss the broad details of your Wedding before paying the deposit, please contact us to arrange this. An interim deposit of **£2000** is required 12 weeks before the event, and a further **£1500** will be requested 4 weeks prior to your Wedding. Deposits may be paid by cheque, bank transfer, or credit/ debit cards. Please note all deposits are **non-refundable**

### Wedding Event Planner Meeting

Approximately 9 months before your Wedding Day please contact us to arrange a meeting at our office. At this meeting we can discuss all requirements for the day in detail. We will then send you an Event Planner, which will contain all these details. If you wish to meet earlier, please feel free to contact us and this can be arranged

### Final Details and Numbers

**4 weeks** prior to your Wedding, we ask that you provide us with final numbers (to the nearest 10) and any details not confirmed on the Event Planner. **10 days** before your Wedding, we will then send you a **Final Event Planner** and ask that you confirm that all details are correct, and any changes, however small, are notified to us in writing as soon as possible. A final number must be given not later than **3 working days** before the event. This number, or the actual number served on the day, (whichever is the greater) will be charged to your invoice

### Cancellation (of previously confirmed bookings)

If your booking is cancelled with us, your £500 deposit and your two interim deposits are **non-refundable**. These charges take into account potential losses incurred in declining other bookings on that date due to our commitment to your event, as well as administration costs and time for meetings etc

### Settlement of Account

All invoices will be sent within **7 days** of the event. Payment of our final account is due **21 days** from the date of invoice and can be paid by cheque, bank transfer or credit/debit card. Any accounts unpaid after this time will be placed in the hands of our solicitors and will therefore attract supplementary costs

### Circumstances Beyond our Control

We accept no liability for a breach of these terms and conditions caused by circumstances beyond our control. This will include (but not be limited to) industrial action, fire, flooding, adverse weather conditions, accidents, riots, civil unrest, war and pandemics. In the case of such events we will work with you to find a suitable alternative but if this does not prove possible we will terminate this contract and refund any monies paid to us by you

### Customer Property

Bradshaws of York Ltd and its staff cannot be responsible for property belonging to guests. Whilst every effort is made to safeguard guests' property, we cannot accept liability for any loss or damage arising, however caused