

# BUEN APETITO

## WEDDING CATERING BROCHURE

Congratulations!

Marquee

Tipi

Barn

Venue

Manor

Wherever you choose!

**KITCHEN NOT  
ESSENTIAL**

NEW

COFFEE & CHAT  
WITH NO OBLIGATION TO BOOK US

NEW

RELAXED DINING SERVICE  
& FAMILY STYLE SERVICE

NEW

YOUR CHOICE OF  
CUTLERY & PLATES  
FREE OF CHARGE

NUMEROUS CLEAR  
**NUT-FREE** OPTIONS

NEW

OFF PEAK OFFER

NEW

DESSERT IDEAS

NEW

EVENING FOOD ADDITIONS

**ALL OF OUR WEDDING BREAKFAST  
COURSES ARE CREATED IN-HOUSE**  
THIS MEANS WE HAVE TOTAL CONTROL OF INGREDIENTS,  
ELIMINATING ALLERGENS AND TAKING CARE OF ALL  
DIETARY REQUIREMENTS



**CANAPÉS**



**STARTERS**



**MAIN COURSE**  
PAELLAS, CURRIES & ONE POTS



**DESSERTS**



**HOT DOGS**  
**PAELLAS, CURRIES & ONE POTS**  
**PULLED PORK & SOUTHERN FRIED CHICKEN**  
**JACKET POTATOES**  
**EVENING FOOD**

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*"to love and be loved  
is to feel the sun  
from both sides"*

**ALL OF OUR WEDDING BREAKFAST  
COURSES ARE CREATED IN-HOUSE**  
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DIETARY REQUIREMENTS

# We are a family business!

Hi,

We know how important your wedding is to you both! We also know all about timing, efficiency and professionalism, having spent 8 years in Ibiza between 2000 and 2008, regularly looking after the many hundreds of VIP's including, but not limited to, Pete Tong, Tiesto, Carl Cox, Ronaldo, Princess Eugenie & Beatrice, Simon Le Bon, Andy Taylor, Sarah Cox, Neil Tennant, Guy Lalibert, Jade Jagger, Kate Moss, Sadie Frost, Mick Jagger and many, many more that visited the Island every summer! So we know how to take care of people!



From Ibiza, we returned to the UK in 2007, started Buen Appetito in 2008 creating paella for the masses at music festivals up and down the UK. Fast forward to 2012 when we started catering for weddings and parties on a permanent basis, fast forward again to 2025 and we are proud to have our amazing family running the business (all 6 of us), and not forgetting our wonderful waiting staff, and our 'front of house' team.



Since returning to the UK, we have continued to create memories for 100's of couples and we cannot wait to talk to you about your wedding and getting to know all about your plans too!

But please don't worry about getting in touch, we have been doing this too long to put pressure on you to book us, so relax, you are in great, friendly, family hands!

The following pages give you everything to hand to help make the right decision for your day, a concise brochure is very important, we also believe in being entirely transparent, so we have also clearly shown the most important part, our costs per guest, so you can very easily calculate what our catering service will cost you!

**We include ALL crockery, cutlery, staff and every bit of equipment to perform our catering duties - the prices you see are final, no extra or hidden costs!**

Go to [Google](#) to see all of our reviews from past newlyweds, please do take a look at these, they really tell a story, especially about our relaxed dining too! Some reviews are also on the next page!

We feel the best way to get a good understanding for your day and understand your own ideas/goals, are often by having a zoom chat, google meet, a chat over the phone, or our coffee and chat in person, if you would like to do any of these then I assure you there will be absolutely no pressure from me to get you to book!

Anyway, we have already eaten into a minute of your time, so please sit back, grab a cuppa and read on...

Andy, Debbie, Dina & Johnny

**"the best thing to hold onto in life is each other"**

**"Should you have any questions, please don't hesitate to get in touch!"**

# DON'T JUST TAKE OUR WORD FOR IT PLEASE TAKE A LOOK AT OUR NUMEROUS REVIEWS

**MOST IMPORTANTLY - THEY ARE ALL 5 STARS**



Loads more on our website, google & facebook pages

★★★★★  
Buen Apetito catered for my daughters wedding at Hareston Manor on Saturday 19 September, and honestly the food was incredible, delicious and exactly what we asked for. They were extremely professional and so well organised, all our guests loved it and kept going back for more. Perfect for my daughters wedding and would highly recommend.  
September 2026

★★★★★  
**OUR GUESTS ARE STILL RAVING ABOUT THE FOOD WEEKS LATER.**

AUGUST 2025

★★★★★  
A fun and interactive element to the evening. It wasn't just a meal, it was entertainment, and the smells alone had everyone excited.

I would 100% recommend Buen Apetito to any couple looking for delicious, crowd-pleasing food with a bit of flair. They brought warmth, flavour, and great energy to our evening, and helped make it unforgettable.

November 2025

★★★★★  
The food was delicious and was enough for many more guests. The team boxed up the leftovers which were quickly claimed by our guests to take home. Andy and his team are phenomenal. Nothing is too much trouble. Service brilliant! Food brilliant! Team brilliant. Andy brilliant

November 2025!

★★★★★  
Wow wow wow !!!! We had 94 guests all enjoying the canapés and then the main course started and each guest went back for seconds and thirds and one guy even for a forth ! Then the trio of desserts came out and BOOM this was a true delight and absolutely heavenly!!!

September 2026

★★★★★  
From the moment we booked, through the tasting, the lead-up, and the day itself, Andy and the team were warm, professional, and so easy to work with. Nothing was ever too much trouble

Not only was the food genuinely outstanding, but there was so much of it!

October 2025

★★★★★  
HAD THE PLEASURE OF BUEN APETITO CATERING OUR WEDDING LAST WEEK. FROM THE FIRST E-MAIL, COMMUNICATION WAS BRILLIANT AND SUPER TRANSPARENT. BUEN APETITO WERE SO ACCOMMODATING WHEN I HAD SOME LAST MINUTE DIETARY REQUIREMENTS AND MADE SURE THAT I WAS LOOKED AFTER ALONGSIDE MY GUESTS ON THE BIG DAY! SO MANY OF OUR GUESTS ARE STILL TALKING ABOUT THE CANAPES, PAELLA AND EVERYTHING ELSE! HONESTLY COULD NOT THINK OF A BETTER SERVICE THAN WHAT WE RECEIVED FROM BUEN APETITO - THANK YOU SO MUCH!  
AUGUST 2026

★★★★★  
Our friends and family are still telling us how delicious the food was and loved the interactive nature of the paella being served.

21<sup>st</sup> August 2025

★★★★★  
They are professional, friendly, considerate, and most importantly cooked up delicious food across the board. Everyone enjoyed the food, service was faultless. If I were ever to need a caterer for an event I would not hesitate to pick these guys, really can't express enough how fantastic they are.

July 2025

★★★★★  
From the moment we met Andy and the team we knew they were perfect for our wedding. Andy was so lovely and helpful throughout the process, even helping us make tweaks to our menu choices to make sure we catered for everyone's needs

On the day, the team were amazing, they set up and fed all our guests seconds, thirds and more! There was so much food to go around and everyone loved the laid back feel of the day

May 2026.

★★★★★  
So many of our guests said how good the food was and that they went up for seconds which we were so happy to hear. I cannot recommend Buen Apetito enough, fantastic quality! Superb

August 2025

★★★★★  
The food was absolutely delicious — so many of our guests went back for seconds (and thirds!). Andy was so approachable and always quick to reply to my endless emails! He and his team went above and beyond, and we honestly couldn't recommend them enough. Thank you so much!

July 2025

★★★★★  
The food was absolutely outstanding and became such a talking point of the wedding. Guests were raving about it, with many going back for seconds (and even thirds!). What impressed us just as much was how considerate and flexible they were with allergens and dietary requirements, nothing was too much trouble and everything was handled with such care and reassurance.

September 2025

★★★★★  
They were excellent at catering specifically for coeliacs, vegetarians, and lactose intolerance. Honestly, their food was absolutely delicious and there was so much of it! You cannot go wrong with this team; they were brilliant

December 2025

★★★★★  
**ANDY AND HIS TEAM WERE INCREDIBLE START TO FINISH, WE COULD NOT RECOMMEND THEM MORE HIGHLY. THE COMMUNICATION, OPTIONS AVAILABLE AND MOST IMPORTANTLY QUALITY OF THE FOOD WAS ABSOLUTELY 10/10. OUR GUESTS LOVED EVERY PART OF THE FOOD AND SERVICE, THE CANAPÉS WERE QUICK AND TASTY, THE MAIN COURSE WAS BEAUTIFUL AND THE EVENING FOOD WAS DELICIOUS. FROM THE TASTING TO THE EMAILS/PHONE CALLS AND THE WEDDING DAY ITSELF, WE COULDN'T HAVE BEEN HAPPIER. THANK YOU X**

AUGUST 2026



## SPECIAL PRICE FOR OFF PEAK WEDDINGS

**Weekdays, All Year Round • Saturdays Between 1st October and 31st March**



Choosing an off-peak date does not mean choosing less. Every wedding we cater brings the same live-cooked experience — large pans prepared in front of your guests, plentiful high-quality portions, and a friendly team who make the planning easy.

- Live cooking in large pans — paellas, curries and one pots, as much entertainment as food
- Wedding breakfasts, evening buffets and next-day brunches, tailored to your plans
- Gluten-free and dietary requirements happily catered for, with honest, clear pricing and no hidden costs

These special prices apply to weddings held:

**On any weekday, all year round and  
on Saturdays between 1st October and 31st March**

**LOOK FOR THE  
SPECIAL PRICES  
ON PAGE 18**

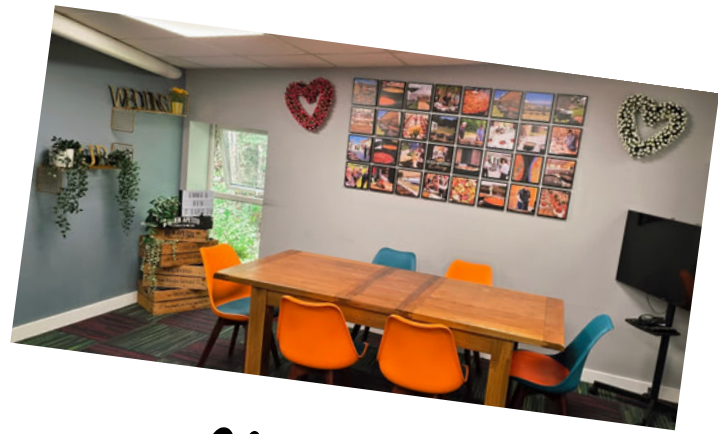
| SATURDAYS BETWEEN 1ST APRIL AND 30TH SEPTEMBER                                                   |                                     |                                     |                                           |
|--------------------------------------------------------------------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------------|
| 2 COURSES<br>EVENING FOOD<br>£30.95                                                              | 3 COURSES<br>EVENING FOOD<br>£42.95 | 4 COURSES<br>EVENING FOOD<br>£57.95 | COOKING ALL DAY<br>EVENING FOOD<br>£82.95 |
| SPECIAL PRICE FOR<br>WEEKDAYS ALL YEAR ROUND<br>AND SATURDAYS BETWEEN 1ST OCTOBER AND 31ST MARCH |                                     |                                     |                                           |
| 2 COURSES<br>EVENING FOOD<br>£30.95                                                              | 3 COURSES<br>EVENING FOOD<br>£42.95 | 4 COURSES<br>EVENING FOOD<br>£57.95 | COOKING ALL DAY<br>EVENING FOOD<br>£72.95 |

Relaxed planning, warm service, unforgettable food.



NEW

# Coffee & Chat!



**ABSOLUTELY NO  
PRESSURE  
TO BOOK US!**

IT'S  
**ALL  
ABOUT  
YOU**

**AN OPPORTUNITY  
TO ASK US ANY  
QUESTIONS**

Planning a wedding should feel like a dream, not a series of endless spreadsheets and hidden stress: don't you agree?

We know that the path to "I do" can sometimes feel a bit overwhelming, especially when you're trying to find the perfect food and venue to match your vision. That's why we're opening our doors on Thursday evenings from 4pm to 8pm, for something a little different. Book an hour between these times to have a personal 2 to 2 with myself and my wife, Debbie.

No sales pitches. No pressure. Just a quiet 'coffee and chat' session: your chance to sit down with us one-to-one and talk through everything on your mind. Whether you're curious about how live cooking fits your venue, or you just need an honest sounding board for your wedding plans, we're here to help you find that peace of mind.

We'll have the kettle on (or soft drink if you prefer!) and plenty of helpful advice to share. You'll leave feeling more informed and excited about your big day, with absolutely no obligation to book us. Think of it as a friendly catch-up with a neighbour who just happens to love weddings as much as you do.

Ready to grab a brew and talk shop? Copy and paste the following link to your browser and book in with us, **but just check with us first to make sure your date is free.**

<https://app.simplymeet.me/buenapetito/coffee-and-chat>

We can't wait to hear your story.

**LEAVE KNOWING MUCH MORE THAN WHEN YOU ARRIVED!**



# WE DON'T JUST DO FANCY FOOD! WE DO FOOD YOUR GUESTS WILL FANCY!

**Let us explain....** have you been to a wedding when the food looks all fancy, but in reality you are left feeling rather hungry at the end of the meal! Or have you finally been served your food, only to find, at best, that your food is warm and not hot? For the last thirteen years we have preferred another approach and we know from the numerous testimonials and reviews, that you and your guests loooooove it too! Speed of service being paramount and, most importantly, food served hot, just as it should be!

Quite simply, we prefer to take less time faffing around with fancy irrelevant plate decor and, instead, concentrate on making each course exceptional, and most importantly, substantial without all the faff, so your guests will love how our individual courses are plated (please take a look at our numerous photos), but they will also love the fact that they they can return for seconds and will be left full and content at the end of the wedding breakfast. No popping into McDonalds on the way home (*we've all been there!*).

## MENUS

CANAPES

MEZZE STARTERS

MAIN COURSES

DESSERTS

EVENING BUFFET

The following pages show our carefully selected menus for your perusal.

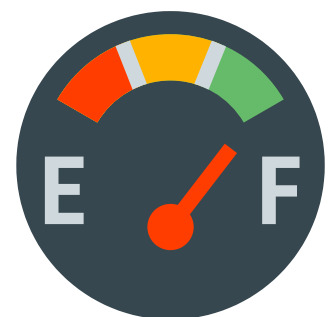
We have selected our menus so that we only need the the basics at any location or venue. A covered area or a kitchen area are all that we would like to have, access to water is a bonus and a couple of simple plug sockets, and that's it.

We can even bring our own cover if needed or if there is no kitchen!



**SORRY UNCLE BARRY!**

# EVERY GUEST WILL BE FULL AFTER WE HAVE FINISHED!



*REMEMBER*

**WE SUPPLY ALL WAITING STAFF, PLATES, CUTLERY & CLOTH  
FEEL NAPKINS AT ABSOLUTELY **NO** COST TO YOU!  
OUR PRICES ARE FINAL, THERE ARE NO OTHER COSTS AT ALL.**



## WHICH SERVICE SUITS YOUR DAY

## WE OFFER TWO SERVICE OPTIONS

### RELAXED DINING OR FAMILY STYLE

YOUR GUESTS COME TO OUR HUGE PAELLAS/ CAULDRONS TO PICK THEIR MAIN COURSE

OUR WAITING TEAM DELIVER SHARING BOWLS/ PAELLAS DIRECTLY TO YOUR GUEST TABLES



## RELAXED DINING

YOUR GUESTS COME TO OUR HUGE PANS/PAELLAS AND CHOOSE THEIR MAIN COURSE THERE AND THEN, WHICH MEANS YOU DON'T NEED TO GET THEIR CHOICES IN ADVANCE OF YOUR WEDDING DAY. THEN THEY CAN COME BACK FOR SECONDS. VERY SPEEDY SERVICE TOO (QUICKER THAN PLATED)!

THE FOLLOWING SERVICES ARE AUTOMATICALLY INCLUDED...

#### WELCOME &/OR POST CEREMONY DRINKS

WE WILL PREPARE AND SERVE WELCOME DRINKS OR POST CEREMONY DRINKS FROM A DEDICATED TABLE

#### CANAPES

OUR WAITING TEAM MINGLE WITH YOUR GUESTS, OFFERING OUR CANAPES ON OUR BOARDS WHILE GUESTS ARE SIPPING ON WELCOME/POST CEREMONY DRINKS

#### MEZZE SHARING STARTER

ALL OF OUR STARTER OPTIONS ARE SERVED DIRECTLY TO THE MIDDLE OF YOUR GUEST TABLES

#### MAIN COURSE

YOUR GUESTS COME TO OUR HUGE PANS/PAELLAS AND CHOOSE THEIR MAIN COURSE THERE AND THEN, WHICH MEANS YOU DON'T NEED TO GET THEIR CHOICES IN ADVANCE OF YOUR WEDDING DAY.

GUESTS CAN RETURN FOR SECONDS. VERY SPEEDY SERVICE TOO (QUICKER THAN PLATED)!

#### SHARING DESSERTS

CHOICE OF A TRIO OF DESSERTS OR 2 LARGER DESSERTS

#### WEDDING BREAKFAST DRINKS SERVICE IF REQUIRED OF US

WE PLACE THE CARAFE'S OF WATER & WINES ETC. ON THE TABLES, WE THEN REPLENISH CARAFES, WINE BOTTLES ETC. THROUGHOUT THE WEDDING BREAKFAST. WE PREPARE & POUR TOAST DRINKS, THEN PLACE ON THE TABLES IN FRONT OF EACH GUEST READY FOR THE SPEECHES.



SPEEDY SERVICE & GUESTS CAN CHOOSE MORE THAN 1 OPTION WHEN UP



## FAMILY STYLE

### BETWEEN BUFFET & TABLE SERVICE

OUR TEAM WILL SERVE 1 OR 2 LARGE SERVING BOWLS TO THE MIDDLE OF YOUR GUEST TABLES SO THAT GUESTS CAN HELP THEMSELVES, USUALLY 1 SERVING BOWL FOR EVERY 6 GUESTS. WE WILL ALSO SERVE VEGAN/VEGETARIAN GUESTS DIRECTLY WITH THEIR OWN MINI BOWLS

THE FOLLOWING SERVICES ARE AUTOMATICALLY INCLUDED...

#### WELCOME &/OR POST CEREMONY DRINKS

WE WILL PREPARE AND SERVE WELCOME DRINKS OR POST CEREMONY DRINKS FROM A DEDICATED TABLE

#### CANAPES

OUR WAITING TEAM MINGLE WITH YOUR GUESTS, OFFERING OUR CANAPES ON OUR BOARDS WHILE GUESTS ARE SIPPING ON WELCOME/POST CEREMONY DRINKS

#### MEZZE SHARING STARTER

ALL OF OUR STARTER OPTIONS ARE SERVED DIRECTLY TO THE MIDDLE OF YOUR GUEST TABLES

#### MAIN COURSE PLEASE NOTE: WE WILL NEED PLENTY OF SPACE ON THE GUEST TABLES FOR FAMILY STYLE SERVING

OUR TEAM WILL SERVE TO THE MIDDLE OF YOUR GUEST TABLES SO THEY CAN HELP THEMSELVES, 1 OR 2 SERVING BOWL FOR EVERY SIX GUESTS.

WE WILL SERVE VEGAN/VEGETARIAN GUESTS DIRECTLY WITH THEIR OWN PLATES/BOWLS. THERE WILL ALSO BE ENOUGH SERVED FOR YOUR HUNGRIER GUESTS TO TAKE A SECOND HELPING.

#### SHARING DESSERTS

CHOICE OF A TRIO OF DESSERTS OR 2 LARGER DESSERTS

#### WEDDING BREAKFAST DRINKS SERVICE IF REQUIRED OF US

WE PLACE THE CARAFE'S OF WATER & WINES ETC. ON THE TABLES, WE THEN REPLENISH CARAFES, WINE BOTTLES ETC. THROUGHOUT THE WEDDING BREAKFAST. WE PREPARE & POUR TOAST DRINKS, THEN PLACE ON THE TABLES IN FRONT OF EACH GUEST READY FOR THE SPEECHES.



BREADS, SIDE SALAD & BUTTERS INCLUDED



POPPADOMS, BASMATI RICE & MANGO CHUTNEY INCLUDED

**NEW**



# CHOOSE YOUR OWN CROCKERY & CUTLERY

If your venue doesn't already provide it

**FREE OF CHARGE**



**OUR CROCKERY, CUTLERY & NAPKINS ARE COMPLETELY OPTIONAL.**



**WHICH CUTLERY WOULD YOU LIKE?**

**FREE OF CHARGE**



**HARLEY**

A classic Art Deco-inspired flatware pattern featuring clean geometric lines, squared-off or notched handles, and a bright mirror or polished finish



**KINGS**

A traditional, ornate design featuring a distinct shell, scroll, and honeysuckle motif



**OASIS**

Oasis Cutlery offers a modern take of catering cutlery on a classic style. The uncompromising fine lines of Oasis and the soft curves of this range of cutlery has poise and contemporary appeal.



**GOLD\***

A beautiful contemporary collection that will add a glorious glamour to the table.

\*We have to charge a little for the gold cutlery as we hire this in, but at just 35p for each piece, we think you will agree this is a small price to pay.

**PRICE EXAMPLE** FOR 50 GUESTS 3 COURSES **MAX £105 TOTAL COST**



**PLATES OR BOWLS?**

**FREE OF CHARGE**



**SQUARE**

Contemporary white porcelain and super vitrified ceramic plate

We will supply the different size plate for each course booked



**ROUND**

Also a contemporary white round porcelain ceramic plate

We will supply the different size plate for each course booked



**TERRACOTTA**

Used for MAIN COURSE if desired.

A clay-based, porous ceramic earthenware, fabulous on either naked wooden tables or on tablecloths too



**INDIVIDUAL PAELLA PAN**

Used for MAIN COURSE Each guest has their own mini paella pan.

Although they are the same generous size as our terracotta



**OUR NAPKINS**

**FREE OF CHARGE**



**WHITE**



**CREAM**



**LEAF GREEN**



**BORDEAUX**



**PLUM**



**DARK BLUE**

Our napkins are luxury, linen-feel napkins, designed to give tables the high-end appearance and texture of real cloth linen

**WE WILL SEND OUT A FORM AROUND 3 MONTHS BEFORE YOUR WEDDING SO YOU CAN MAKE YOUR CHOICES FOR YOUR WEDDING DAY....**

**OUR CROCKERY, CUTLERY & NAPKINS ARE COMPLETELY OPTIONAL.**



## CANAPÉS

**ALL SERVED DIRECTLY TO YOUR GUESTS BY OUR WAITING STAFF AS GUESTS MINGLE & CHAT, WHILE ALSO ENJOYING THEIR WELCOME/POST CEREMONY DRINKS!**

# PLEASE CHOOSE 6 CANAPÉS!

**WE WILL ALWAYS ENSURE YOU BOTH HAVE A BOARD OF CANAPES KEPT BACK, ESPECIALLY HANDY FOR WHEN YOU ARE OFF HAVING PHOTOS TAKEN OR HAVING SOME 'YOU' TIME!**

**V - VEGETARIAN**

**VE - VEGAN**

**VA - VEGETARIAN AVAILABLE**

**VEA - VEGAN AVAILABLE**



### ASPARAGUS WRAPPED IN PARMA

Parma ham dry fried until crispy and wrapped around an asparagus with a drizzle of balsamic vinegar

### CHICKEN SKEWER

Chicken breast (diced) with a sweet chilli drizzle

### CHEDDAR TWIST STRAWS (V)

Freshly baked straws made with real mature cheddar, parmesan, paprika and grated cheddar decoration

### HONEY & MUSTARD SAUSAGE

### PRAWN & CHORIZO PINCHOS

Juicy King prawns marinated in a lemon zest, skewered with crispy chorizo coins

### CORONATION CHICKEN CUPS

Deliciously creamy chicken with sultanas, apricots in a spicy sauce

### ONION BHAJI (VE)

Filled with onion, coriander & aromatic spices and offered with a dip

### FALAFEL (VE)

Moroccan - packed full of chickpeas, red peppers, fruit and warm spices!

### ROASTED RED PEPPER TORTILLA (V)

Tortilla in bite size chunks, warmed through, with a roasted red pepper garnish

### SPICY AVOCADO & CREAMY BEETROOT CUPS (VE)

Avocado - Avocado, lime juice, salt, black pepper, pimenton, olive oil  
Beetroot - beetroot, chickpeas, garlic, tahini, lemon juice, salt, black pepper

### FRENCH MACARONS (V)

Lemon, Caramel, Vanilla, Raspberry, Chocolate.

**MAY CONTAIN NUTS**



**AVAILABLE PLEASE ASK**

### MANCHEGO & RELISH BRUSCHETTA (V)

A chunk of Manchego cheese on a caramelised red onion relish over a caramelised onion bruschetta, with half a fig

### PEA & MINT CROSTINI (V)

Smashed pea and mint induced crostini with a parmesan shaving.

### PULLED PORK & APPLE SAUCE TOASTIE

BBQ pulled pork topped with apple sauce on a crispy toastie

### TOMATO & GARLIC CROSTINI (V) (VEA)

Diced tomato, crushed garlic, drizzle of olive oil, finished with chopped coriander and served on a baked crostini

### PEAR BUTTER & BLUE CHEESE TOASTS (VA)

Homemade pear butter and crumbled blue cheese, over a crisp toast

### GOATS CHEESE & POMEGRANATE SEED TOASTIE (V)

Goats cheese and juicy pomegranate seeds, over our crispy toastie

### PRAWN COCKTAIL CUP

A succulent prawn, homemade coleslaw, a sprinkling of paprika, piped into a crispy filo pastry cup

## CONTAINS GLUTEN

### ROAST BEEF & HORSE RADISH MINI YORKSHIRES

Roast beef sliced and rolled, spiked with horseradish cream in a mini Yorkshire pudding

### SALMON & CREAM CHEESE MINI YORKSHIRES

Scottish salmon, cream cheese & a little salt & pepper on a salmon base in a mini Yorkshire

### VEGETABLE SPRING ROLLS (VE)

Seasoned vegetables wrapped in filo pastry and a sweet chilli dip

### VEGETABLE SAMOSA (VE)

Filled with a mix of vegetables and Indian spices and a mango chutney dip

### SCOTCH EGGS (VA) (VEA)

Homemade scotch eggs, both included:

- 1) Artisan traditional Scotch Egg
- 2) Scotch Vegg (Vegan)

### SAUSAGE ROLLS (VEA)

Homemade sausage rolls, both included:

- 1) Pork, Cider & Apple
- 2) Moroccan (Vegan)

### MANGO SALSA VOL AU VENTS (V)

Homemade mango salsa, sweetcorn chutney, piped in a bite-sized vol au vent.

### MINI SCONES (V)

Mini scones with....  
Clotted cream & strawberry jam preserve! **or** Cheddar & red onion marmalade

**V - VEGETARIAN**

**VE - VEGAN**

**VA - VEGETARIAN AVAILABLE**

**VEA - VEGAN AVAILABLE**

# SHARING MEZZE STARTER

*'you are my heart,  
my life, my one  
and only thought'*

A fun start to the wedding breakfast, and a perfect build up to the main course. Delivered 'family style' to each table, for your guests to help themselves.

Perhaps you would like this course delivered to the table just before everyone are seated, so that guests can snack on the Starter during your speech(es) maybe, or delivered after being seated or after speech(es).

As you will see below, we will also adapt the 'meat based' choices to include **Vegan & Vegetarian** dietary requirements and **Vegan cheeses** too and serve these directly to these guests on their own smaller boards!

## 1. SPANISH MEZZE

### The best of Spain



#### Meats

Jamon (Spanish cured ham)  
Salchichon (summer sausage)  
Chorizo (pork sausage)

#### Pan y Aioli

Pan (tiger, multiseed, white)  
Aioli (garlic mayo)  
Butter & flora portions

#### Revuelto

Olives (green & black olives)  
Spanish omelette

#### Cheese

Manchego (made with sheeps milk)

Vegan meat alternatives, Cathedral City cheese, flora & falafel served directly to these guests.

**OR**

## 2. BRITISH MEZZE

### Homemade delights to satisfy every craving

#### Sausage rolls

Leek, cider & apple  
Port & Stilton

#### Pork pies

Classic pork pie

#### Quiche

Smoked bacon & cheddar

#### Scotch eggs

Classic scotch egg

#### Cheese

Mature cheddar  
Brie

#### Revuelto

Westcountry Chutney

#### Breads & butters

Pan (tiger, multiseed, white)  
Butter & flora portions

Vegan sausage rolls, scotch egg, quiche, Cathedral City cheese served directly to these guests.



## CAN'T DECIDE - LET US MIX IT UP!

## 2. MIXED MEZZE

### The best of both - Spanish & British

#### Sausage rolls

Leek, cider & apple

#### Quiche

Smoked bacon & cheddar

#### Meats

Jamon (Spanish cured ham)  
Chorizo (pork sausage)



#### Cheese

Mature cheddar

#### Breads & butters

Pan (tiger, multiseed, white)  
Butter & flora portions

#### Revuelto

Westcountry Chutney  
Aioli (garlic mayo)

Vegan sausage roll, meat alternatives, Cathedral City cheese, quiche & flora served directly to these guests.

# MAIN COURSE - PAELLA

**ALL GLUTEN FREE**

**RELAXED DINING** YOU MAY CHOOSE **2** FROM THE FOLLOWING PAGES, PLUS **1** VEGAN OPTION

OR

**FAMILY STYLE** YOU MAY CHOOSE **1** FROM THE FOLLOWING PAGES, PLUS **1** VEGAN OPTION

## PAELLAS, CURRIES & ONE POTS

### CHICKEN PAELLA

Chicken thighs (diced), **optional chorizo**, onions, peppers, green, red & yellow peppers, onions, garlic, tomato, sweet pimenton, saffron & Valencian rice



### ROASTED VEGETABLE PAELLA



Mushrooms, courgettes, butternut squash, cherry tomatoes, onions, peppers, green, red & yellow peppers, onions, garlic, tomato, sweet pimenton, saffron & Valencian rice



### MIXED PAELLA

Chicken thigh (diced), squid rings, King prawns, optional chorizo, onions, peppers, green, red & yellow peppers, onions, garlic, tomato, sweet pimenton, saffron & Valencian rice



### WILD MUSHROOM PAELLA



Wild, button & shiitake mushrooms, butternut squash, plant butter (dairy free), Vegan white wine, mushroom stock, garlic, black peppers, salt, & Valencian rice



### PULLED PORK PAELLA

Chicken thigh (diced), BBQ slow cooked pulled pork, onions, peppers, green, red & yellow peppers, onions, garlic, tomato, sweet pimenton, saffron & Valencian rice



### MEAT FEAST PAELLA

Chicken thigh (diced), meatballs (quartered), pepperoni, optional chorizo, onions, peppers, green, red & yellow peppers, onions, garlic, tomato, sweet pimenton, saffron & Valencian rice



### SEAFOOD PAELLA

King prawns, squid rings, mussels, optional chorizo, onions, peppers, green, red & yellow peppers, onions, garlic, tomato, sweet pimenton, saffron & Valencian rice



### MUSHROOM, CHICKEN & PANCETTA PAELLA

Wild, button & shiitake mushrooms, diced chicken thigh & pancetta, white wine, chicken stock, Cream, topped with parmesan.



**A GREAT MARRIAGE IS NOT WHEN THE 'PERFECT COUPLE' COMES TOGETHER. IT IS WHEN AN IMPERFECT COUPLE LEARNS TO ENJOY THEIR DIFFERENCES**

**RELAXED DINING** YOU MAY CHOOSE **2** FROM THE FOLLOWING OR PREVIOUS PAGE, PLUS **1** VEGAN

OR

**FAMILY STYLE** YOU MAY CHOOSE **1** FROM THE FOLLOWING OR PREVIOUS PAGE, PLUS **1** VEGAN

## PAELLAS, CURRIES & ONE POTS



### CHICKEN KORMA

British chicken breast, marinated in our own spice blend with a rich and creamy mild coconut sauce, served on a bed of fluffy white rice. Poppadoms and mango chutney are also included.



### SOUTH INDIAN KORMA



Marinated cauliflower, tomatoes, chickpeas, onions, butternut squash, chillies & garam masala. Served on a bed of fluffy white rice. Poppadoms and mango chutney are also included.



### BEEF OR CHICKEN MADRAS

Marinated tender British beef or British chicken breast, onions, garlic, tomato, red chillies, garam masala, coriander. Served on a bed of fluffy white rice. Poppadoms and mango chutney are also included.



### VEGETABLE MADRAS



Marinated butternut squash, sweet potato, carrot, cooked in a spicy tomato madras. Served on a bed of fluffy white rice. Poppadoms & mango chutney are included.



### CHICKEN TIKKA MASALA

'Marinated British chicken breast, slow cooked in our homemade tikka sauce, served on a bed of fluffy white rice and finished with fresh coriander. Poppadoms and mango chutney are also included.



### TOFU TIKKA MASALA



'Marinated tofu, slow cooked in our homemade tikka sauce, served on a bed of fluffy white rice and finished with fresh coriander. Poppadoms and mango chutney are also included.



### PRAWN GOAN

King prawns, coconut, garlic, chillies, tomato, ginger, aromatic spices, in a tangy sauce. Served on a bed of fluffy white rice. Poppadoms and mango chutney are also included.



### VEGETABLE GOAN



Marinated cauliflower, peas, carrots, green beans, onions, garlic and spices. Served on a bed of fluffy white rice. Poppadoms & mango chutney are included.



### LAMB ROGAN JOSH

Marinated tender lamb, caramelised onion, tomato, cardamom, garlic, ginger, spices & coriander. Served on a bed of fluffy white rice. Poppadoms and mango chutney are also included.



### VEGETABLE ROGAN JOSH



Marinated butternut squash, tomato, onions, garlic and spices. Served on a bed of fluffy white rice. Poppadoms & mango chutney are included.



### CHILLI CON CARNE

Slow cooked beef chilli, with a blend of fiery authentic spices, black beans, kidney beans and coriander. Served on a bed of fluffy white rice, tortillas and a cooling yoghurt dip



### CHILLI NON CARNE



Slow cooked Vegan chilli, made with Vegan mincemeat and using the same blend of fiery spices, black beans and kidney beans. Served on a bed of fluffy white rice, fresh coriander, tortillas and a Vegan yoghurt dip.



### HONEY, MUSTARD & CREAMY MEATBALLS

Beef & pork succulent meatballs, cooked in honey & dijon mustard and double cream. Served with rice or penne.



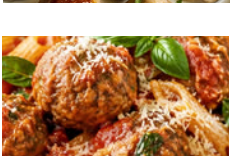
### PENNE PASTA POMODORO



Delicious homemade tomato sauce, fresh basil, cherry tomatoes, Vegan variety of parmesan and penne pasta



Optional no meat balls (also Vegan)



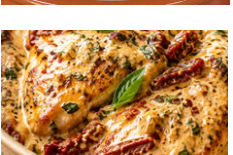
### PENNE PASTA POMODORO OPTIONAL MEATBALLS

Delicious homemade tomato sauce, fresh basil, cherry tomatoes, parmesan cheese and penne pasta  
If desired, *we can also use fresh egg pasta which is not gluten free.*



### BEEF BOURGUIGNON

Braised in red wine, and beef stock, flavoured with carrots, onions, garlic, pearl onions, mushrooms, and bacon. Served on a bed of rice



### TUSCAN CHICKEN

Juicy diced chicken breast, seasoned with Italian spices, simmered in a rich cream sauce, with parmesan cheese, sun-dried tomatoes, onions and spinach. Served on a bed of rice



## CHILDREN'S MENU OR VERY FUSSY ADULTS!



### CHICKEN NUGGETS & CHIPS



### PIZZA & CHIPS



### MEATBALL PASTA

CHILDREN WILL BE SERVED DIRECTLY



## DESSERTS

**"TO SHARE OR NOT TO SHARE  
THAT IS THE QUESTION!"**



**GLUTEN  
FREE**

**NUT-FREE**

We offer two choices.....

1) you choose a trio of our mini-sized desserts, we serve them to the middle of the guest tables and your guests help themselves to one of each!

*or*

2) you choose 1 or 2 full size desserts & we will serve these directly to each guests table, letting them have the fun of deciding between themselves whether they keep the one served or swap with their neighbour.

If Option 1 is your preferred choice, then these can be served when **YOU** want... **directly to the guest tables right after the main course**, **maybe you'd prefer them put out later on a dedicated table** **or with the evening food for a sweet treat?**

Please remember, many guests will make more than one trip for the main course, some have been known to make three trips, so a gap for the desserts can sometimes be a blessing! But the decision is always entirely yours!

**THESE WILL BE CREATED TO COVER ALL ALLERGIES AND DIETARY REQUIREMENTS**



**LEMON POSSET**



**ETON MESS  
RASPBERRY**



**TIRAMISU  
ESPRESSO & MARSALA**



**TIRAMISU  
LIMONCELLO**



**CHOCOLATE BROWNIE**



**CHEESECAKE  
ANY FLAVOUR YOU LIKE**



**LEMON MERINGUE**



**ETON MESS  
STRAWBERRY**



**MIXED BERRY &  
VANILLA CREAM**



**WHITE CHOCOLATE &  
RASPBERRY COULIS**



**CHOCOLATE TORTE  
80% DARK CHOCOLATE**

ALL OF OUR  
WEDDING BREAKFAST  
COURSES ARE  
CREATED **IN-HOUSE**  
  
THIS MEANS  
WE HAVE  
TOTAL CONTROL  
OF INGREDIENTS  
ELIMINATING  
ALLERGENS  
AND TAKING  
CARE OF ALL  
DIETARY  
REQUIREMENTS

### **\*PLEASE NOTE**

Desserts will be in our glass pots as shown when you choose one dessert per guest, they are created in smaller glass pots, also as shown, when our trio of desserts are chosen, glass are used if served as part of the wedding breakfast. Our trios are smaller in size and will have one layer of compote.

If however, you prefer desserts served later, or with the evening buffet (if we are catering for your evening food), then they will be in our dessert cups as shown here.





## EVENING FOOD

You may already have us in mind to cater for your evening buffet as well as your wedding breakfast, if so, then you will see that we offer a special price of just £10 per guest, when compared to our prices when we are catering only for the evening buffet. Why you ask? - Because we are already setup and catering for your wedding breakfast, so we feel we can pass the usual additional setting up cost savings to you! All you have to do is choose which you would like?  
1, 2, 3, 4 or 5.....



**JACKET POTATOES**

### 1. any two of these....



Slow-baked until the skin turns crisp and golden, our large jacket potatoes are ready for guests to load them while they're still steaming, every one gets that contrast of crunchy skin and a fluffy, floury middle. These jackets are as generous as everything else we serve.

### SIDES INCLUDED



**BAKED BEANS**



**BBQ PULLED PORK**



**CHICKEN TIKKA**



**LEAFY SALAD**



**GRATED CHEDDAR & VEGAN CHEESE**



**CHILLI CON CARNE**



**TUNA MAYO**



**CHILLI NON CARNE**



**CRISPY ONIONS**



**SOUR CREAM**



**HOT DOGS**

### 2. all of this....

We cram our succulent sausages into each of our large baps, and then you get to top with your favourites.....



### SIDES INCLUDED



**VEGAN DOGS ALSO SERVED**



**HEINZ KETCHUP**



**FRENCH'S YELLOW SAUCE**



**FRIED ONIONS**



**BACON BITS**

# EVENING FOOD

CONTINUED....



## 3. all of this....

Our pulled pork are created from the best shoulders and seasoned with a blend of spices and a delicious hickory BBQ sauce. Succulent Southern fried chicken breasts in a large bap, with a gentle spicy kick! Succulent and so, so tasty!

GLUTEN  
FREE  
AVAILABLE

NUT-FREE



**BBQ PULLED PORK BAP**



**SOUTHERN FRIED CHICKEN BURGER**  
**VEGAN CHICKEN FREE SOUTHERN**  
**FRIED GRILLS ALSO SERVED**

## SIDES INCLUDED



**LEAFY SALAD**



**BBQ SAUCE**



**GARLIC MAYO**



**VEGAN MAYO**



## 4. any '3' of these....

Slow-cooked and served straight from the pan. Think rich chicken tikka, a creamy korma, hearty chilli con carne, chicken paella or a vegetable Goan that's become a firm favourite with the vegan and vegetarian crowd.

GLUTEN  
FREE

NUT-FREE



**CHICKEN & CHORIZO PAELLA**



**CHILLI CON CARNE**



**MEAT FEAST PAELLA**



**PULLED PORK PAELLA**



**POPPADOMS**



**CHICKEN KORMA**



**PRAWN GOAN**



**CHICKEN TIKKA MASALA**



**CHICKEN MADRAS**



**BASMATI RICE**



**ROASTED VEG PAELLA**



**CHILLI NON CARNE**



**VEGETABLE GOAN**



**WILD MUSHROOM PAELLA**



**MANGO CHUTNEY**  
**PAELLA ALREADY**  
**COMES WITH RICE**

# EVENING FOOD

CONTINUED....



**GRAZING TABLE**

## 5. all included....

Nothing brings people together quite like a table loaded with good things to share. Ours are overflowing with generous spreads of quality meats and cheeses, fresh breads, savoury bites, olives, pickles and colourful extras, all laid out beautifully and endlessly replenished. Guests graze, chat and come back for more.

Everything is prepared fresh with plentiful, high-quality portions as standard, and vegetarian, vegan and allergy-friendly (gluten free, dairy free etc) options are always part of the layout, so nobody's left hovering over an empty plate.

GLUTEN  
FREE  
AVAILABLE

NUT-FREE



All of this is included....

### Quiche

Smoked bacon & cheddar

Vegan slow roasted tomato, broccoli & spinach

### Sausage rolls

Leek, cider & apple

Port & stilton

Vegan Moroccan chickpea

### Meats

Honey roast ham

Vegan meatless slices

### Pork pies

Classic pork pie

Porkless pies

### Revuelto (included)

Chutney

Butter portions

Flora portions (Vegan)

Breads: Tiger & white Baguettes, sourdough

Cherry tomatoes

### Scotch eggs

Classic scotch egg

The Mediterranean

Vegan Chickpea

### Fruits

Grapes

Strawberries

Blueberries

### Cheeses

Mature cheddar

Brie

Vegan Cathedral City

**THESE PRICES ARE IF YOU ARE ONLY LOOKING FOR  
EVENING FOOD FROM US.....**

**I ONLY  
REQUIRE  
EVENING  
FOOD...**

50 to 74 guests

**£14.95**

75 to 99 guests

**£13.95**

100 to 149 guests

**£12.95**

150+ guests

**£11.95**

# STRAIGHTFORWARD PRICING

No hidden extras. No surprises.

**VAT INCLUDED**

We want to make your journey with us as straight forward as possible, and we have created our pricing accordingly. We include all crockery, cutlery and cloth feel napkins.

Quite simply, you choose which and how many courses you would like, as long as you have a minimum of 2 courses, the cost is clearly shown below. Just add £10 to each price if you would like us to serve evening food too.

For simplicity, each of these we consider a course!

**CANAPES, MEZZE STARTER, MAIN COURSE, DESSERTS**

We are firm believers in honesty, integrity and transparency, you only have to read our testimonials to see that this is true! You can be assured that the following prices are our FINAL prices, no hidden extras, no changes to our terms/prices once we have quoted, nothing to surprise you nearer your wedding day!



## SATURDAYS BETWEEN 1ST APRIL AND 30TH SEPTEMBER

| 2 COURSES | 3 COURSES | 4 COURSES | EVENING FOOD |
|-----------|-----------|-----------|--------------|
| £42.95    | £57.95    | £72.95    | £10.00       |

## SPECIAL PRICE FOR WEEKDAYS ALL YEAR ROUND SATURDAYS BETWEEN 1ST OCTOBER AND 31ST MARCH

| 2 COURSES | 3 COURSES | 4 COURSES | EVENING FOOD |
|-----------|-----------|-----------|--------------|
| £27.95    | £42.95    | £57.95    | £10.00       |



## SATURDAYS BETWEEN 1ST APRIL AND 30TH SEPTEMBER

| 2 COURSES | 3 COURSES | 4 COURSES | EVENING FOOD |
|-----------|-----------|-----------|--------------|
| £45.95    | £60.95    | £75.95    | £10.00       |

## SPECIAL PRICE FOR WEEKDAYS ALL YEAR ROUND SATURDAYS BETWEEN 1ST OCTOBER AND 31ST MARCH

| 2 COURSES | 3 COURSES | 4 COURSES | EVENING FOOD |
|-----------|-----------|-----------|--------------|
| £30.95    | £45.95    | £60.95    | £10.00       |

YOU WILL NOTICE AN INCREASE OF £3 FROM EACH RELAXED DINING PRICE. THIS COVERS THE EXTRA STAFF REQUIRED TO ENSURE SPEEDY SERVICE OF THE FAMILY STYLE MAIN COURSE AND THE LARGER QUANTITY OF FOOD REQUIRED TO ENSURE EVERY TABLE ARE WELL CATERED FOR.

**WE CHARGE £12 FOR EACH ADDITIONAL GUEST ARRIVING ONLY FOR EVENING FOOD**



Children (under 13), band, photographer etc are charged at 50% of wedding breakfast prices shown.

WE ALWAYS CREATE ENOUGH OF THE MAIN COURSE FOR AT LEAST HALF OF THE GUESTS TO COME BACK TO US FOR MORE!



WE INCLUDE CUTLERY, CROCKERY & OUR CLOTH FEEL NAPKINS IN THE PRICES SHOWN ABOVE!



REVIEWS DON'T LIE. AND WE'VE GOT LOTS OF THEM, ALL FROM COUPLES THAT HAVE BOOKED US!



**THE PRICES ON ALL OUR PAGES ARE INCLUSIVE OF VAT**



NEXT DAY BRUNCH

# Brunch

## BREAKFAST BAPS

- BUTCHERS SAUSAGES
- THICK CUT SMOKED BACON
- HASH BROWNS
- VEGAN & VEGETARIAN SAUSAGES
- HEINZ KETCHUP AND HP SAUCE
- A BUTTERED SOFT BAP & GLUTEN FREE ROLLS AVAILABLE



## PLUS THIS.....

- FRESH ORANGE JUICE
- UNLIMITED TEA & COFFEE
- BIO-DEGRADABLE PLATES, CUPS & NAPKINS

GLUTEN FREE  
AVAILABLE



**£13**  
INCLUDING VAT

## PER GUEST

We can charge guests on the day or you can pay for them.

We have to stipulate a minimum of 50 guests to ensure financial viability for us to do. If you are wanting guests to pay for themselves, then we will charge you for 50 guests on the final invoice, and then refund back to you once we have achieved sales of 50 guests.

# OUR PROMISE TO YOU



We will happily provide a full written quotation for you to consider. If you proceed then, we can also create a contract if you would like for a Wedding Insurer. We also like to make everything clear with the following points to help when choosing us!

## **BOOKING US**

1. We ask for a deposit of £360 (£300 + VAT) to secure the date, with **nothing further to pay until three weeks before your wedding day!**
2. The deposit enables us to know that you are serious about booking! We will offer a tasting after a deposit has been paid (**but please read 'WEDDING TASTING' below**).
3. The deposit can be paid securely by BACS, credit/debit card or Paypal, entirely your choice! The final balance are payable by BACS or you can choose to pay by debit/credit card securely.
4. In 2024 we included an option to add a 10% increase to the final invoice, to help cover any future large increases in energy, and ingredient costs etc, but I want to also add that we have never added this to any invoice as of 2026, instead choosing to absorb the further costs, right up until this latest brochure (October 2026), but we do need to keep it as an option, if levels of costs increase significantly leading up to your wedding day. We have capped any increase to a maximum of £350.

## **WEDDING TASTING**

4. As mentioned above, we will provide a tasting once the Wedding booking deposit is paid, so that you, like us, are committed. **However**, if for any reason you decide **within two weeks after the tasting**, that we are not what you would like on your wedding day, then we will happily refund your initial deposit, no questions asked! It is not our aim to be unfair in asking for a deposit first, it is merely to ensure that both parties are serious about agreeing to the wedding date in question!  
**TASTINGS ARE CARRIED OUT AT OUR CATERING PREMISES NEAR EXETER, WHERE WE HAVE AN AREA FOR UP TO 6 OF YOU TO TRY THE MENU!** We charge a '£6 PER PERSON' contribution for each course at the tasting, and we will invoice this separately before the tasting date. For example if you try canapes and main course, then this would be £12 per person coming to the tasting. This is simply a small contribution towards our costs, there will be a lot of food, so please bring along some tupperware!
5. For your piece of mind, we have NEVER had to return a deposit following a tasting, so this gives you some idea that 200+ wedding couples have been very happy!

## **THE MENU CHOICES**

6. On the day, all courses are prepared at your venue. We carry out some of the prep work in our catering unit the day before, i.e. creating stocks etc. With this in mind and due to us only using fresh and mostly local ingredients, you are free to decide on your menu choices whenever you are ready up to three weeks prior to your wedding day!

## **LEADING UP TO THE DAY**

7. If the venue is a reasonable distance from us or if we feel there is a need to setup the day before then we will establish if this is possible with the venue
8. We can provide cutlery, plates and serviettes, so arriving the day before is also handy should you wish to start preparing your tables the day before!
9. Around two weeks prior to your wedding day we will ask if there are any changes (higher or lower) in guest numbers, so that we can sort out our staffing, then two weeks before we will prepare your final invoice and amend the price accordingly!

## **THE DAY ITSELF**

10. We will arrive nice and early to prepare for the day ahead. Our waiting staff will also arrive at least an hour before service, this is to ensure they are fully familiar with the environment they are going to be working in!
11. Our front of house staff will co-ordinate the team, ensuring that minor issues... speeches running over, delays due to photographs, delay between church and venue etc. have no effect on our timings for service and that we adapt accordingly to any situation with ease and without fuss!
12. We feel that there is nothing worse than clearing away our equipment while guests are enjoying your special day/evening, so we are very discreet and no-one will know when we are slowly retreating!

## **PRICES**

We are more than happy to provide a full written quotation for your records, and we are also happy to amend the invoice should your guest numbers increase or reduce right up until 3 weeks before your wedding day.



**WE SIMPLY WANT TO SAY.... 'WE CATER FOR EVERYONE!'.... "WE LOVE EVERYONE!"  
WE DON'T CARE ABOUT YOUR SKIN COLOUR OR WHAT YOU CHOOSE AS A PROFESSION.  
WE DON'T CARE ABOUT YOUR AGE OR YOUR SEXUAL ORIENTATION!  
WE WELCOME EVERYONE, WHOEVER YOU ARE AND WHEREVER YOU ARE FROM!  
WE JUST WANT TO DO OUR BIT TO MAKE YOUR DAY SPECIAL, WHATEVER, WHEREVER AND  
HOWEVER THAT MAY BE!  
WE SIMPLY LOVE WHAT WE DO AND WE HOPE THAT WE WILL BE A PART OF YOUR SPECIAL  
DAY!**

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We hope we have answered many  
questions that you may have!

**THANK YOU  
SO MUCH**

SHOULD YOU HAVE ANY MORE QUESTIONS THEN PLEASE  
JUST ASK, BUT IF YOU DON'T GET BACK IN TOUCH, THEN  
WE HOPE YOU HAVE AN AMAZING DAY!



*Andy & Debbie*