

Wedding Food by
Mulberry
CATERING CO





Mulberry

CATERING CO

Mulberry Catering Co is a fresh new catering company dishing-up food bursting with flavour and service dripping with charisma. Our ethos is simple. No really, that's it, it's 'simple'. Our menus combine crowd-pleasing classics, sharp presentation and straightforward pricing.

Lots of our dishes can be adapted to suit dietary requirements, please get in touch to find out more!

What's included?

PRETTY MUCH EVERYTHING!

As standard our quotes will include VAT, Chefs, a Maître'D, Front of House team, cutlery, crockery and the lay-up of catering related items, if required. Drinks service is included alongside all of our catering and we will also assist in the hire of glassware, table linen, and kitchen equipment as per the unique requirements of your event.

Be sure to check out our helpful FAQs and expert advice below.

Chat to us about our complimentary group tasting sessions.



Canapés

FOR APPROXIMATELY 30-45 MINUTES

*3 types of canapé allowing for 5 per person
4 types of canapé allowing for 6 per person*

FOR APPROXIMATELY 60-90 MINUTES

*6 types of canapé allowing for 8 per person
8 types of canapé allowing for 10 per person*



- Smoked salmon mousse, pickled cucumber, salmon caviar
- Smoked salmon blini with crème fraîche and caviar
- Thai panang beef meatball skewers with toasted coconut
- Onion Bhaji with curry mayo - GF,VE
- Coronation chicken tartlet
- Vegetable gyoza, sriracha and sesame seeds - V
- Crispy fried chicken, lemon mayo
- Bang bang chicken with sriracha sauce
- Tempura prawn with soy and ginger dipping sauce
- Smoked chicken and ham terrine, truffled mayo and sourdough croute
- Mac and cheese bites with ketchup and crispy onions - V
- Crispy tater tots with beer and bbq sauce - GF,VE
- Crispy butterfly king prawn and aioli
- Pesto stuffed gnocchi, parmesan and basil - V
- Duck spring roll, hoisin sauce, spring onion and sesame seeds
- Slow braised short rib and cheddar croquette
- Japanese style karaage crispy chicken with red miso gel and cucumber

- Vegan nduja sausage roll, red pepper mayo - VE
- Crushed pea and ham hock tartlet
- Seared rump steak and horseradish cream profiterole
- Vegetable samosas with mango chutney - VE
- Sticky honey and mustard glazed chipolatas - GF
- Bloody Mary rose prawns, avocado purée, brown bread croute
- Goats cheese, beetroot and walnut tartlet - V
- Skewer of cherry tomato, basil pesto and mini mozzarella - GF,V
- Guinness and mustard rarebit -V
- Smooth Chicken liver parfait toast with red onion marmalade and chives
- Beetroot hummus and feta cheese flatbread with toasted seeds - V
- Falafels with tzatziki - GF,V
- Garlic, sun-dried tomato and cream cheese tartlet - V
- Sausage rolls with fennel salt and mustard mayo
- Mini jacket potatoes with sour cream and chives - GF,V
- Pea and truffle bruschetta - VE
- Grilled courgette bruschetta, tapenade and confit lemon - VE



FEEL LIKE GOING ALL OUT? (S)

- Crab tartlet with a curry mayonnaise (S)
- Seared sirloin of beef with chimichurri on toasted flatbread (S)
- Chilli and garlic king prawn skewers (S)
- Pan seared scallop skewers with lemon, chive and garlic butter - GF (S)



Grazing

TABLE NIBBLES FOR PRE MEAL GRAZING.

- Selection of rolls and sourdough bread with salted butter, olive oil and balsamic
- Marinated Cornish Olives - GF,VE
- Smoked paprika and garlic cashew nuts - GF,VE
- Wasabi peas -VE
- Salted crisps - GF,VE
- Jalapeno hummus and breadsticks -VE
- Manchego cheese and quince jelly with crackers
- Parmesan and basil pesto pinwheels -V
- Cheese straws with truffle mayo -V
- Anchovy sticks with goats cheese dip
- Asparagus wrapped in Serrano ham - GF
- Tortilla chips with chilli guacamole and sour cream - GF,VE



THE MULBERRY TEAM HAVE BEEN AMAZING FROM DAY ONE! THEY WERE ALWAYS THERE TO ANSWER QUESTIONS AND HELP US WHEN NEEDED. THEY CATERED TO EVERYONE'S NEEDS AND WERE WILLING TO GO THE EXTRA MILE. EVERYONE RAVED ABOUT THE FOOD AND STILL KEEP SAYING HOW AMAZING IT WAS (THE STICKY TOFFEE PUDDING WAS TO DIE FOR)!

S&C



Plated Starters

- Trio of bruschetta: Tomato, mozzarella and basil | Ricotta, serrano ham and seeded truffle honey | Courgette, black olive tapenade and feta - V
- Halloumi, salad of raw carrot, orange segments, baby leaves and a cumin and orange dressing - V
- Minestrone soup with pesto and parmesan shavings served with warm bread - V
- Godminster cheddar and leek crumble tart with apple balsamic - V
- Chicken and chorizo salad with croutons and smoked paprika emulsion, Pedro Ximenez and sun blushed tomatoes
- Serrano ham, sherry glazed roast peach, shaved manchego, rocket and olive oil sourdough croutons
- Roast sweet potato, courgette, pepper and quinoa salad, dukkah, lemon and sumac dressing - GF,VE
- Burrata mozzarella with sticky roasted tomatoes, pine nuts and basil - V



- Sweetcorn and chickpea fritter, guacamole and a charred red pepper relish - VE
- Chicken liver parfait with onion marmalade and a mini bread loaf
- Torched fillet of Exmouth mackerel with salsa verde and shaved fennel salad and aged balsamic - GF
- Torched goat's cheese with beetroot purée, roasted beetroot, salad leaves and croutons - V
- Ham hock and mustard terrine with piccalilli, salad leaves and sourdough baguette
- Locally Smoked salmon with dill crème fraîche, endive salad, lemon and cornichons - GF
- Prawn cocktail with smoked 'Mary Rose', spiced avocado purée, crisp lettuce and grissini
- Beetroot gravadlax, beetroot creme fraiche, caper berries, rye bread
- Chicken Caesar salad with bacon, soft boiled egg, baby gem, parmesan, croutons and a creamy dressing
- Smoked haddock, cheddar and spring onion fishcake, tartare sauce, lemon and salad
- Tomato, mozzarella and basil arancini with a tomato sauce and basil pesto - V



Sharing Style Starters

- Salami Milano, Chorizo, Serrano, Somerset mature cheddar, Cornish brie, olives, sun-blushed tomatoes and ciabatta with olive oil and balsamic
- Baked camembert with honey, garlic and thyme and fresh bread with salad leaves and caramelised onion chutney - V
- Indian inspired platter - Vegetable samosas, chicken tikka skewers, onion bhajis, mango chutney, cumin, orange and carrots salad, raita and naan bread



- Falafels, hummus, whipped barrel aged feta with pomegranate, Westcountry olives, marinated carrots, salad leaves and toasted flatbreads - V
- Build your own bruschetta board - Crispy olive oil bruschettas, serrano ham, salami Milano, black olive tapenade, basil pesto, mozzarella, roast courgette, tomatoes, rocket leaves, bean salsa, red onion jam, olives and sun dried tomatoes
- Posh Ploughmans - Scotch egg, honey mustard roast ham, cheddar with chutney, sausage rolls, apple and pickled onion, salted butter and crusty baguettes



THE FOOD WAS DELICIOUS AND
YOU MANAGED THE TIMINGS
SUPERBLY. ALSO, A COUPLE OF
THE VEGAN GUESTS SAID IT
WAS THE BEST VEGAN WEDDING
MEAL THEY'D EVER HAD. IT WAS
DELICIOUS AND IT BLEW THEM
AWAY! JUST WANTED TO SAY A
THANK YOU FRO BOTH OF US.
THANKS!

T&T



WE CANNOT THANK YOU
ENOUGH FOR CATERING
OIR SPECIAL DAY. THE FOOD
WAS LUSH AND EVERYONE
IS COMPLIMENTING THE
SERVICE YOU AND YOUR STAFF
PROVIDINED FOR US AND OUR
GUESTS, THANK YOU TO YOURSELF
AND THE WONDERFUL TEAM AND
MULBERRY FROM THE BOTTOM OF
OUR HEARTS. WE ARE SO GLAD
WE PICKED YOU!

N&G



Part Plated Main Courses

All part-plated main courses will be served with two sharing bowls of your choice from the list below. We would recommend a carbohydrate side matched with a vegetable/salad side.

SIDE DISHES

- New potatoes with vinaigrette and herbs - GF,VE
- Roast potatoes with polenta and smoky house seasoning - GF,VE
- Creamy mashed potatoes with butter and chives - GF,V
- Fusilli pasta with lemon, roast courgette, rocket, olive oil and pine nuts - VE
- Roasted new potatoes with garlic and thyme - GF,VE
- Couscous with fresh herbs, tomatoes and cucumber - VE
- Seasonal vegetables with olive oil and sea salt - GF,VE
- Crushed new potatoes with black olives, capers, herbs and shallot vinaigrette - GF,VE
- Fresh pea salad, with tarragon salad cream, garlic croutons, chopped bacon and pea shoots - GF



- Watermelon, crumbled feta cheese, fresh mint and salad leaves - GF,V
- Korean fried rice, with kimchi, spring onions, sesame and sriracha - GF, VE
- Roasted root vegetables with honey, rosemary and sea salt - GF,V
- Mixed baby leaf salad with vinaigrette - GF,VE
- Green bean and chickpea salad with a black olive and shallot dressing, fresh herbs and crispy onions - VE
- Rainbow vegetable slaw with a mustard and herb dressing - GF,VE
- Honey roast carrots and chickpeas with ras el hanout, sumac and a tahini and cumin dressing - GF,V

FEEL LIKE GOING ALL OUT? (S)

- Dauphinoise potatoes - GF,V (S)
- Chips with smoky house seasoning - GF,VE (S)
- Fondant potato with thyme and garlic - GF,V (S)

- Slow cooked Zaataar jacket aubergine, roast peppers, rose harissa dressing, tahini oat fraiche - GF,VE
- Confit Creedy Carver duck leg, apple and vanilla purée and red wine jus
- Butter roasted chicken breast with pea tortellini, fresh peas and truffle velouté
- Roast Darts Farm beef topside, Yorkshire pudding, honey carrots and red wine jus
- Roast loin of South West pork, roast carrot, braised red cabbage, apple purée and pork gravy - GF
- Slow cooked porchetta, creamed haricot bean fricassee and thyme pork jus - GF



- Salmon en croute, watercress salad and béarnaise sauce
- Keralan coconut curry salmon, onion bhaji and coriander - GF
- Gochujang and sesame crumbed chicken breast, shredded vegetables, chicken gyoza, soy and miso jus
- Seared Devon rump steak with onion rings, watercress and a peppercorn sauce
- Roast chicken breast with a provencal crumb, baked cherry tomatoes, ratatouille, pesto and chicken sauce
- Goats cheese and red onion marmalade puff pastry tart, rocket, herb oil and barrel aged balsamic - V

- Rolled belly pork, tomato tart fine, shallot purée, thyme and pink peppercorns, quince jus
- Aloo Gobi with dukkah, onion bhaji, coconut curry sauce and coriander oil - GF,VE
- 'Bangers and Mash' - trio of roast sausages with herby mash potatoes and caramelised onion gravy
- Steak and ale pie and mash with red wine gravy
- Provençal vegetable tart fine, kalamata olive dressing, slow cooked tomato, thyme and basil - VE
- Pan fried gnocchi with wild mushrooms, gruyere and freshly chopped herbs - V
- Wild mushroom tortellini, spinach, mushrooms and a truffle veloute - V



FEEL LIKE GOING ALL OUT? (S)

- Roast sea bass, cauliflower purée, romanesco and a caviar butter sauce - GF (S)
- Lamb rump with a fricassee of peas and red onions and a minted jus - GF (S)
- Fillet of beef with beef shin croquettes, slow roast shallots and a red wine jus (S)
- Honey and 5 spice roast duck breast, duck spring roll, spiced apple purée, sesame greens and a duck jus (S)



Sharing Style Main Courses

- Boards of BBQ pulled pork, smoked chilli jam, Boston baked beans, coleslaw, potato salad and fresh bread
- Boards of build your own beef burgers - Darts Farm beef burgers in brioche buns with a selection of pickles, ketchup, mustard, mayonnaise and cheese served with chips and salad
- Chicken shawarma with tahini yogurt, lemon couscous and pomegranate, grilled aubergine, hummus, roasted peppers and Lebanese bread



FEEL LIKE GOING ALL OUT? (S)

- Roast chicken breast and Darts Farm beef topside with Yorkshire pudding, chipolata sausages, roast potatoes, seasonal vegetables and jugs of gravy (S)
- Roasted lamb leg, served with 'proper' mint sauce, roast rosemary potatoes, seasonal vegetables and lamb gravy - GF (S)
- Slow cooked Ruby Red Darts Farm beef brisket, pork belly burnt ends, smoked sausage, buttermilk chicken, corn relish, smoky beans, sour cream potato chive salad and dipping gravy (S)



WE WERE ABSOLUTELY BLOWN AWAY BY MULBERRY, AT EVERY OPPORTUNITY! ABSOLUTE SUPERSTARS AND WILL BE THE FIRST CALL FOR ANY FUTURE CATERING NEEDS! YOU CAN'T GO WRONG WITH MULBERRY.

S&S



AMY AND HER TEAM WERE ABSOLUTELY BRILLIANT. THEY WERE FLEXIBLE, CREATIVE AND THE SERVICE ON THE DAY WAS SEAMLESS AND DELICIOUS. COMMUNICATION IN THE RUN UP WAS CLEAR, FRIENDLY AND RESPONSIVE. THEY ARE VERY WELL ORGANISED AND WE COULDN'T RECOMMEND MULBERRY MORE HIGHLY.

M&C

Plated Desserts

- Little Pod's vanilla crème brûlée with a white chocolate shortbread - V
- Chocolate fondant, salted caramel and Little Pod's vanilla mascarpone - V
- Oreo cheesecake, white chocolate crème fraîche and Oreo crumb - V
- Potted chocolate mousse, chocolate soil, black cherry compote and chantilly cream - V
- Raspberry crumble tart, fresh raspberries and whipped raspberry yoghurt - V
- Sticky banana and chocolate cake with chocolate coulis - VE
- Strawberry cheesecake, meringue kisses, fresh strawberries and strawberry gel



- Mango and passionfruit panna cotta with toasted coconut granola
- Milk chocolate tart, candied pecans and Little Pod's vanilla mascarpone - V
- Chocolate caramel brownie with chocolate coulis and clotted cream - V
- Trio of desserts (caramel brownie, lemon posset, strawberry cheesecake) - V (S)
- Treacle tart with clotted cream and fresh berries - V
- Eton Mess - layers of cream, berries, fruit purée and broken meringue - V, GF
- Chocolate and pear tartlet, poached pear and caramel - V
- Sticky toffee pudding with butterscotch sauce and clotted cream with crispy caramel - V



Sharing Style Desserts

- Giant stack of flavoured meringues, whipped cream, berries, fruit purée, chocolate and edible flowers - GF,V
- Italian Inspired Platter - Chocolate and hazelnut torte, shots of tiramisu, pistachio and apricot biscotti - V
- Boards of miniature cheesecakes - Strawberry, lemon and lime, millionaires - V
- Apple and raspberry crumble with vanilla custard - GF

THE MULBERRY SIGNATURE SHARING DESSERT (S)

- Boards of miniature doughnuts, lemon possets, strawberry gel, caramel brownie squares, white chocolate bark with raspberry powder, honeycomb, berries, broken chocolate chip cookies and edible flowers - V (S)



THANK YOU SO MUCH FOR
THE INCREDIBLE JOB YOU DID
CATERING FOR OUR WEDDING
DAY! THE FOOD, SERVICE
- EVERYTHING - WAS JUST
FANTASTIC. WE'VE HAD LOTS OF
COMPLIMENTS FROM OUR GUESTS!
YOU ALL DID AN INCREDIBLE JOB
& WE ARE SO DELIGHTED YOU
COULD BE A PART OF OUR DAY.
THANKS SO MUCH AGAIN!

R&L



FROM OUR STANDARD RANGE

- Dirty loaded fries, cheese sauce, bacon, crispy onion, chives
- Bacon rolls with ketchup
- Chip butties with ketchup and malt vinegar - V
- Selection of Cornish pasties with ketchup
- Nachos with beef chilli, salsa, cheese and sour cream - GF
- 7 inch hot dogs with mustard, ketchup and crispy onions



FROM OUR PREMIUM RANGE (S)

- Smoked pulled brisket loaded fries, gravy, cheese and crispy onions
- A selection of pork cuts slow roasted, pulled and served in a bread roll with apple sauce and stuffing (hog roast style)
- Pie and mash with gravy (ask us about flavours)
- Battered cod goujons with chips and tartar sauce and ketchup
- Truffled mac and cheese with a choice of toppings: Crispy onions, pulled ham hock, sunblush tomatoes
- Fried buttermilk chicken tenders with smokey house seasoning, fries and gravy dipping pots
- Cheese Board: Quickes mature cheddar, Somerset Brie, Colston Bassett Stilton, Rosary goats cheese with quince jelly, chutney, grapes and biscuits - V

FROM OUR DELUXE RANGE (S)

- Platters of pasties, pies, cold meats, bread and cheese with pickle
- Keralan Chicken curry with rice, naan bread and mango chutney
- Kebab station - Boards of lamb koftas, pitta breads, falafels, hummus and tzatziki with a minted salad and sliced red onions
- Darts Farm Ruby Red beef burger, monterey jack cheese, onion ring and fries
- Jerk pork belly with 'rice n peas' and mango salsa - GF



NOT ONLY IS THE FOOD
DELECTABLE AND DELICIOUS BUT
THE SERVICE IS OUTSTANDING.
MULBERRY TOOK ALL THE WORRY
AND STRESS OUT OF PLANNING
AND SMASHED THE FOOD OUT
OF THE PARK. THE ATTENTION
TO DETAIL WAS INCREDIBLE AND
EVERY GUEST FELT SPECIAL ON THE
DAY!

L&N





Children's Menu

Children under 12 years of age are charged at half price. They can either have smaller portions of the adult menu or you can choose to serve them a simpler children's menu of a single choice of each course from the menu below.

STARTERS

- Cheesy garlic bread - V
- Crudite of vegetables and hummus dip - GF, V
- Tomato soup with bread and butter - V



I WOULD HIGHLY RECOMMEND THEM TO ANYONE! THE FOOD WAS EXCEPTIONAL! I'M A MAN WHO LOVES TO EAT AND I CAN SAY THE PORTION SIZES WERE PERFECT, YOU WON'T BE GOING HUNGRY. ALL THE STAFF WERE LOVELY AND WHEN THERE WAS A MIX UP WITH THE NUMBER OF GUESTS THEY SORTED AT A MEAL FOR THEM QUICKLY WITH NO FUSS. AMAZING CATERERS! DELICIOUS FOOD!

M&S



WOW! FROM START TO FINISH MULBERRY HAVE BEEN TRULY OUTSTANDING! THEIR STAFF, THEIR COMMUNICATION AND THEIR PROFESSIONALISM HAS BEEN INCREDIBLE! THEIR FOOD IS QUITE POSSIBLY THE BEST! SO SO SO TASTY AND PLEASED EVERY SINGLE ONE OF OUR GUESTS (EVEN THE FUSSY ONES)!!!

L&O

MAIN COURSES

- Chipolatas, mash, peas and gravy - GF
- Mini beef lasagne with salad
- Mini pizza with salad - V
- Tomato pasta with parmesan - V
- Fish fingers, chips and peas
- Spaghetti and meatballs with tomato sauce
- Hotdog with ketchup and chips

DESSERTS

- Chocolate brownie and ice cream - V
- Eton mess with berries and cream - GF, V
- Vanilla ice-cream with chocolate sauce - GF, V



Cheese Wedding Cakes

8 TIER CHEESE TOWER 90-120 PEOPLE

- Garnished with fruit and edible flowers
- Weight 10.65KG
- 3kg Cornish Yarg
- 3kg Cornish Yarg
- 2kg Colston Bassett
- 2 x 1kg Cornish Organic brie
- 2kg Godminster Vintage Organic Cheddar
- 750g Francis
- 500g White Nancy Goats Cheese
- 200g Godminster Oak-Smoked Vintage Organic Cheddar heart



5 TIER CHEESE TOWER 25-40 PEOPLE

- Garnished with fruit and edible flowers
- Weight 2.65KG
- 1kg Organic Brie
- 1kg Godminster Organic Vintage Cheddar
- 250g Organic Brie
- 200g Oak-Smoked Vintage Organic Cheddar
- 200g Vintage Organic Cheddar Heart

CUT AND SERVE (S)

- Crackers, fruit and chutney with plates, knives and napkins alongside the cutting and arranging of the cheese onto platters



WHAT DO YOUR PRICES INCLUDE?

For a detailed breakdown of what our prices include, please refer to your quote document.

We are able to provide the hire of glassware and table linen and can quote for this upon request.

ARE YOUR PRICES THE SAME FOR PLATED DISHES AND SHARING STYLE DISHES?

Yes, our prices remain the same whether you opt for Plated or Sharing Style dishes. Please note, dishes featuring luxury ingredients will incur a supplement charge. These dishes are denoted with an (S).

CAN YOU CATER FOR MY GUESTS ALLERGIES AND DIETARY REQUIREMENTS?

We will provide alternative dishes for any guests with dietary requirements or food allergies at no extra cost.

Our chefs will replace relevant ingredients with a suitable alternative so that guests with allergies or dietary requirements are served dishes as similar to your other guests as possible, for an inclusive experience.

We will need information regarding allergies along with your table plan one month prior to the Big Day.

Upon request, we can let you know what dishes will be served to your guests with dietary requirements. However, these dishes are for the guests with dietary restrictions only and should not be offered as a choice menu.

CAN I GIVE GUESTS MENU OPTIONS INSTEAD OF A SET MENU?

Unless otherwise stated, your quote is based on a set menu, meaning everyone receives the same dish.

Alternatively, if you'd prefer to offer a choice of dishes, you can opt for a "pre-order menu". Supplement charges will apply for a pre-order menu, please contact us for more information.

You are required to supply us with the full pre-order at your final planning meeting along with a detailed seating plan and table plan. This is so we can ensure each guest receives the correct menu on the day. Please note that we cannot offer sharing courses as part of a pre-order.

For any dietaries, we will adapt a dish from your pre-ordered choices to work for them.

WHAT ARE MY OPTIONS FOR CHILDREN?

For children aged 12 years and under, we charge a reduced rate Wedding Breakfast price for either a child's sized portion of the adults food or a set single choice from the children's menu.

Canapés and evening food are charged at the same rate as an adult.

All children will receive a set menu, we cannot offer a pre-order for children.

HOW MANY TYPES OF EVENING FOOD CAN I CHOOSE?

Unless otherwise stated, evening food is based on a minimum order of 50 portions per type of evening food. Therefore, if you require 100 or more portions of evening food, you can select two types of evening food. Please note, we have 3 categories of evening food all set at different prices.

CAN YOU FEED MY SUPPLIERS?

Yes, of course. For suppliers and venue staff, we offer a main course only option for a reduced rate. We prioritise service of the wedding party and generally serve suppliers their food after your mains have been sent out. If other arrangements are necessary, e.g. your photographer needs to be present for photos during the wedding breakfast or speeches, please let us know in advance.

CAN WE TASTE MULBERRY FOOD BEFORE THE WEDDING?

Whilst we don't include a tasting within your quote, we do offer 2 complimentary tickets to one of our group Wedding Food Tasting Days to inspire your menu choices. These fantastic group events let you sample a set selection of the chef's choices from the Mulberry menu.

Booking is essential and couples are limited to two tickets. We will host these events as often as we can, however, no guarantee can be made as to availability and it will be your responsibility to ensure your attendance.

WHEN SHOULD WE DO OUR SPEECHES?

Our recommendation is always to have speeches after the wedding breakfast.

If you choose to have your speeches between courses, this would need to be considered when choosing your menu and finalising timings. This is because speeches have a habit of over running, which could affect the efficiency of service and the quality of the food.

CAN YOUR STAFF SERVE MY DRINKS?

Service of drinks will depend on your venue and their unique way of doing things. We can serve your arrival drinks free of charge alongside our canapés. This is a basic service of drinks and we do not offer cocktail service. During the wedding breakfast, we are able to present the wine and water on tables and replenish bottles as necessary, but we do not offer a pouring service. We are able to pour and serve your toast drinks as needed.

CAN WE HAVE A PRIVATE TASTING OF OUR CHOSEN MENU?

Unfortunately, we cannot offer a private tasting.

HOW LONG SHOULD I ALLOW FOR MY WEDDING BREAKFAST?

The length of your wedding breakfast depends on your guest numbers, venue and menu choices.

Based on a three course wedding breakfast for 100 guests we recommend allowing two hours for your wedding breakfast. This does not include speeches.

If you have any sharing style courses, we advise adding 15 minutes per sharing style course to this. For this reason we recommend a maximum of two sharing style courses.

Remember to allow for 15 minutes ahead of the wedding breakfast for your guests to be seated. If you are having a receiving line, allow a further 15 minutes.

CAN YOUR STAFF CUT AND SERVE MY CAKE?

We sure can! Providing we are planning to be onsite when you want your cake cutting and eating, then we can cut it for you, present it on boards and serve it along with tea and coffee or the evening food with paper napkins. If you require crockery and cutlery we can add this to your quote.

Please bear in mind that if we are not providing the evening food then the team will be leaving approximately 90 minutes after the last courses have been served.

If you want it to be left on boards for your guests to eat later, you will need to provide boards for this. Crockery and cutlery can be quoted for upon request.

Cake cutting is by prior arrangement only.

CAN YOUR STAFF SERVE CANAPÉS/DESSERTS/OTHER FOOD NOT PROVIDED BY MULBERRY?

Due to our food health and hygiene policy, we cannot handle any food products which have not been prepared within our own professional kitchens. We therefore regret that we cannot serve any items provided by yourselves or others, or handle anything which has been in direct contact with these products, including plates or cutlery related to serving and clearing away.

If you are providing and serving any items yourselves, the venue must be consulted and you must also make us aware. You may need to consider separate staffing and service arrangements.

The only exception to this is a Wedding Cake. As outlined in our Terms and Conditions, portioning of your wedding cake must be agreed with us prior to your wedding day. We have several cake portioning options available. If your wedding favours are food products, then we are happy to handle these during lay up, providing they are packaged.

HOW WILL YOU SERVE TEA AND COFFEE?

Tea and coffee will be served from a tea and coffee station after the conclusion of the wedding breakfast. This provides a natural transition period between the wedding breakfast and evening revelries! We include Southwest roast coffee and proper builders tea alongside a selection of decaf, herbal and fruit teas.

CAN YOUR STAFF ASSIST WITH CHANGING-OVER THE ROOM BETWEEN OUR CEREMONY AND WEDDING BREAKFAST?

Yes, of course. Please arrange this with us ahead of your wedding day.

CAN YOUR STAFF ASSIST WITH CHANGING-OVER THE ROOM BETWEEN WEDDING BREAKFAST AND EVENING RECEPTION?

Yes, of course. Please arrange this with us ahead of your wedding day.

WHAT WILL YOUR STAFF BE WEARING?

All black clothing and a tabard apron with a Mulberry logo.

DO YOU PROVIDE CATERING TENTS?

If your venue doesn't have a kitchen that is sufficient or is not in close proximity to the dining area then you will likely need a catering tent for the food to be cooked and served from.

We can provide you with our requirements for working in a catering tent upon request, however we don't supply or hire catering tents.

Depending on the location of your venue, we can let you know of some great companies who will be able to help you with your needs.

DO YOU HAVE REFRIGERATION?

We are self-contained with refrigeration for food. If you are providing your own drinks and require refrigeration you will need to arrange this.

CAN WE STORE FOOD/BEVERAGES/OTHER ITEMS IN THE CATERING AREA?

Access to the kitchen by yourselves or external suppliers is prohibited. We therefore regret that you cannot store food/ beverages/other items in the catering area.

HOW DO I BOOK YOU FOR OUR WEDDING DAY?

To secure the date we require a 30% deposit payment. We will send across an invoice for this when you are ready to make the booking.

HOW CAN WE MAKE PAYMENT?

Payment can be made by a bacs transfer and account details are provided on the invoice.

If you wish, you can also make payment via a cheque, however we ask that cheques be made in amounts under £1000 to enable electronic banking.

We do not have the facilities to accept a credit card payment.

Please note, no booking has been made until the payment has been processed by the bank and a receipt from Mulberry Catering Co has been sent to you.

The final balance will be due, upon invoice, approximately 4-6 weeks ahead of your wedding day, following a final meeting and must be paid in full no later than 2 weeks prior to the wedding day.

IF ANY OTHER QUESTIONS SPRING TO MIND,
JUST LET US KNOW!



ON BEHALF OF M AND I, CAN I SAY
HOW IMPRESSED WE BOTH WERE
REGARDING THE LEVEL OF SERVICE,
FOOD AND PROFESSIONALISM
FROM MULBERRY CATERING AT
OUR WEDDING. YOU WERE ALL ON
POINT, FLEXIBLE AND ATTENTIVE.
THANK YOU SO MUCH FOR
EVERYTHING YOU DID FOR US.
WORTH EVERY PENNY!

R&M

Contact Us

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THE 2023
WEDDING
INDUSTRY AWARDS
REGIONAL
HIGHLY
COMMENDED



THE 2024
WEDDING
INDUSTRY AWARDS
REGIONAL
HIGHLY
COMMENDED

Photography by Future Proof Creative & Neil White

