

Belle House

LUXURY EVENT CATERING

WEDDING EVENT CATERING AT BIRTSMORTON COURT



"We just wanted to say thank you very much for providing catering for our wedding at Birtsmorton Court, from day one we were impressed with the service that Belle House provide & knew that the food would be amazing! The service & food provided by you & your staff on our big day was absolutely fantastic. A number of our guests have said it's the best wedding food they have ever tasted. We were really impressed & the delicious food really helped make the day as amazing as we had hoped!" (May, 2016)

Belle House Restaurant • Traiteur • Event Catering
Bridge Street, Pershore, Worcestershire, WR10 1AJ
Tel: 01386 555055 Email: mail@belle-house.co.uk
www.belle-house.co.uk

Belle House

LUXURY EVENT CATERING

WHY CHOOSE BELLE HOUSE?

Belle House Event Catering offers a very personal service and provides restaurant quality, expertly prepared menus and a team of highly skilled and dedicated staff, ensuring that everything is planned to perfection. Our clients choose Belle House for our attention to detail and professional approach, our style, creativity and service.

Chef and Proprietor Steve Waites and his team (all Michelin trained) are passionate about food, menu design and creativity, using only the best ingredients which reflect both the seasonality and availability on offer from the area around Pershore and the Cotswolds. Our team has created a selection of menus suitable for weddings and celebrations that reflect the modern Mediterranean style of cooking that Belle House has become known for over the past 14 years.

We like to work with our clients to create bespoke menus which are quoted individually. These are a few sample ideas; we would be delighted to arrange a meeting and a tasting at our Restaurant in Pershore.

WEDDING RECEPTIONS AT BIRTSMORTON COURT

Belle House has extensive experience in providing professional event catering for small and large events and weddings and are delighted to have been chosen as one of the nominated caterers for Birtsmorton Court. We cater for wedding receptions on a regular basis at this stunning venue and are a popular choice for many wedding couples.



"Thank you for making the wedding day so perfect; the wedding breakfast was absolutely magnificent and we had so many comments about the 'excellence' of the food. You obviously, all worked tirelessly and the presentation and taste of the food was top class!"

Belle House Restaurant • Traiteur • Event Catering
Bridge Street, Pershore, Worcestershire, WR10 1AJ
Tel: 01386 555055 Email: mail@belle-house.co.uk
www.belle-house.co.uk

Belle House

LUXURY EVENT CATERING

SAMPLE WEDDING MENUS

CANAPES

'The perfect accompaniment to champagne or reception drinks'

Chicken liver parfait on toasted brioche
Smoked salmon and cream cheese tartlets
Figs wrapped in parma ham
Roulade of smoked salmon, cream cheese and celery salt
Smoked salmon, prawn mousseline, cucumber salsa
Brixham crab and prawn with lemon mayonnaise
Carpaccio of scotch beef and horseradish
Crisp quail egg with tomato tapenade
Triple cheese and chive straws with guacamole
Fillet of organic duck with celeriac and mustard mayonnaise
Rump of rare beef, sauté red onion and horseradish
Smoked corn-fed chicken and pesto tart, sun blushed tomato
Prawn mousseline with avocado & tomato
Smoked salmon mousse, lemon mayonnaise and keta
Goats cheese and black olive crumble, ciabatta croute
Somerset brie and smoked garlic beignet, fine cheddar powder
Deep fried Halloumi with black olive tapenade
Bocconcini and sundried tomato tartlet, basil pesto
Soup Shots eg. Gazpacho with basil pesto, pottage of wild mushroom & truffle oil
Roasted vegetable and pesto tartlets
Feta and sun blushed tomato quiches
Smoked garlic and parsley beignet
Worcester white Welsh rarebit
Parmesan and chive beignets
Soy, honey chicken with sesame seeds
Spinach, leek and roasted tomato quiche with basil and mascarpone
Premium cured bacon and caramelised onion tart and mature cheddar
Potato wrapped chorizo sausage 'Picante'
Thai style fish cake with sweet chilli dip
Crisp pork in panko breadcrumbs, balsamic syrup
Chicken fillet skewer with sesame and poppy seeds

5 pieces per person - £8.80

8 pieces per person - £14.25

Belle House

LUXURY EVENT CATERING

WEDDING BREAKFAST MENU SAMPLE ONE

Selection of Belle House Organic Breads

Roasted Butternut Squash & Sweet Potato Soup with Toasted Seeds, Lemon Oil
Fine Tart of Parma Ham, Confit Cherry Tomato and Red Onion, Balsamic Dressing
Smoked Salmon and Cream Cheese Roulade, Chive Mayonnaise



Corn-fed Cotswold White Chicken, Fondant Potato, Creamed Spinach & Red Wine Sauce

Corn-fed Cotswold White Chicken with Chorizo and Caponata

Belle House Aubrey Allen Pork Sausages, Grain Mustard Mashed Potato,

Caramelised Onion Jus

Home-made Gnocchi, Roasted Peppers and Courgettes, Sun Blushed

Tomatoes and Mozzarella

served with seasonal vegetables



Pannacotta with Compote of Warm Berries

Warm Triple Chocolate Brownie & Salted Caramel Sauce

Sticky Toffee Pudding with Vanilla Ice Cream & Toffee Sauce

Coffee & Tea
(served at the table or buffet style)

£64.90 per guest

"A huge thank you to everyone involved with the catering at our son's wedding. What a fantastic team you are! The service and attention to detail was brilliant and the quality of the food was fabulous! We have had so many guests saying it was the best wedding food they've ever had"

Belle House

LUXURY EVENT CATERING

WEDDING BREAKFAST MENU SAMPLE TWO

Selection of Belle House Organic Breads

Platters of Antipasti & Accompaniments

Escabeche Sea Bass with Coleslaw & Rouille

Deep Fried Halloumi with Char Grilled Vegetables, Caramelised Walnuts, Balsamic Vinegar



Trio of Pork - Fillet of Pork, Confit Belly, Black Pudding and
Crackling with Bordelaise Potatoes and Calvados Jus

Roast Breast of Guinea Fowl, Confit Leg Parcel, Creamed Potatoes & Smoked Garlic

Fillet of Bream & with Cucumber & Mooli Salad, Lime & Coriander Dressing,
Chive & Minted New Potatoes

Wild Mushroom and Spinach Risotto, Crème Fraiche, Parmesan Crisps and Truffle Oil

Served with seasonal vegetables



Vanilla Crème Brulee, Raspberry Granite

Belle House Strawberry Eton Mess with Strawberry Sherbet and Vanilla Pod Ice Cream

Melting Chocolate Tart, Crème Fraiche with Chocolate Cigarettes

Coffee & Tea
(served at the table or buffet style)

£67.00 per guest

Belle House

LUXURY EVENT CATERING

WEDDING BREAKFAST MENU SAMPLE THREE

Selection of Belle House Organic Breads

Prawn & Smoked Salmon Timbale, Lemon Mayonnaise, Herb & Rocket Salad

Carpaccio of Scotch Beef, Spring Onion & New Potato Salad

Handmade Lemon and Herb Gnocchi, Roasted Tomatoes, Chargrilled Vegetables



Braised Blade of Beef, Caramelised Onions, Crisp Parma Ham, Gratin Potato

Braised Shoulder & Roasted Leg of Cornish Lamb, Crushed Peas,
Creamed Potato with Port & Mint Jus

Breast of Organic Duck, Confit Duck Leg Spring Roll, Cabbage and Bacon, Claret Jus

Open Ravioli of Sweet Potato, Spinach & Butternut Squash with Sage Butter & Parmesan
Pesto and Balsamic

Served with seasonal vegetables



Assiette of Belle House Desserts:

Caramelised White Chocolate with Peanut Wafer, Yoghurt Ice cream, Lemon Posset

Chocolate Marquise, Iced Raspberry Sorbet and Mixed Berries

Iced Rippled Mango Parfait, Passion Fruit Tart, Iced Tea (Lemon & Earl Grey Sorbet)

Coffee & Tea
(served at the table or buffet style)

£68.75 per guest

Belle House

LUXURY EVENT CATERING

Menus for younger guests:

There are several menu options for children depending on their ages. For children under 12 we can either provide half portions of your chosen menu or provide an alternative menu e.g. soup, home-made tagliatelle with fresh tomato sauce or chicken or sausage and mash followed by warm chocolate brownie and vanilla ice cream. The price for under 12's starts from £24.00. For over 12's we would recommend adult portions.

At Belle House, flexibility is key - all Wedding Breakfast menus are tailor-made to your specific requirements and Chef & Proprietor Steve Waites is available to consult on your individual ideas. We ask that you select one menu for all your guests and we will be pleased to accommodate any guests with special dietary requirements providing alternative seasonal dishes.

FOOD AND DRINK PRICING DETAILS FOR 2018:

The Belle House Wedding Breakfast Menu price includes:

Reception drinks service, three course set wedding breakfast with coffee, white linen table cloths & napkins, cutlery, crockery, glassware (reception glass, wine and water glass, toast glass), printed menus, wedding co-ordination, staffing and service until the end of the meal, an Event Manager on the day of your wedding and VAT at 20%.

What's not included:

Canapés, additional menu courses, additional glassware e.g. extra wine glasses (extra glasses are charged at 45p/each), evening food.



Thank you all so much for all the hard work put in to producing such wonderful food. We could not have asked for better. But then we knew you would be able to pull it off and wow you did! Your patience & willingness to help whenever you could & calm us down when needed was much appreciated, can't thank you enough." (July, 2016)

Belle House Restaurant • Traiteur • Event Catering
Bridge Street, Pershore, Worcestershire, WR10 1AJ
Tel: 01386 555055 Email: mail@belle-house.co.uk
www.belle-house.co.uk

Belle House

LUXURY EVENT CATERING

ADDITIONAL COURSES & EVENING FOOD ARE PRICED AS FOLLOWS:

Additional Courses:

Sorbet Course:	£4.95 per person
Cheese Course:	£9.85 per person
Petits Fours:	£4.00 per person



EVENING WEDDING CATERING:

We offer many food options at any stage during the evening, examples include the following:

Mezze Platters (Houmous, selection of cured meats, olives & breads)	From £13.95 per person
Bacon or Sausage Baps	£8.80 per person
Pulled Roast Pork Baps with Apple Sauce	£9.90 per person
Selection of English & Farmhouse Cheeses (home-made Belle House chutney, grapes, celery & biscuits or artisan breads)	£9.85 per person
Filled Panini's or Flat Breads	£9.25 per person
Fish & Belle House Triple Cooked Chips	£11.45 per person

DIETARY REQUIREMENTS

All the Belle House food is made from scratch so please do chat to us about any of your guests' specific dietary requirements. Many of our menus can be adapted and we can also suggest menu alternatives for Gluten, Dairy free, vegan and vegetarians. Some of our dishes contain Allergens, please ask us for more information if required.

"I must state that Belle House exceeds all expectations... the food was fabulous in taste and beautifully presented. Your waiting staff were brilliant and took the subtle art of hospitality to the extreme"