



A bit about us

With over 23 years as a head chef in rosette kitchens and award winning establishments across Sussex and Somerset, we are experts in creating **bespoke menus** and the finest dishes using the freshest ingredients from the best local suppliers.

We are known by our lovely couples for **going that extra mile**. Every little detail is thought out. In our initial chats, we discuss your dream menu, along with colours, themes and the style of wedding you would like. From this we take everything and **create an experience for you**. At your tasting we will have all of the details for you to see.

We create magical food experiences that make your dreams a reality.

Our knowledge and experience with food and menus coupled with our dedication to the detail gives us our **reputation for exceptional wedding catering** across Sussex, Surrey and Hampshire.



Me've been awarded

'Best Wedding & Event Catering Business 2023 South East England'

in the Global Wedding Awards 2023!



# How it works

We're here to help you every step of the way and here's our guide to making sure each detail of your day is seamless...

tep | Enquire

We will send you our menus which will provide you with an understanding of our style. We will propose a time to have either a call or meeting in person, whichever suits.

Tep 2 Meet

This is an opportunity for us to discuss your plans, answer any questions you may have which will give us enough to put together menu options for you to choose from. To secure the date of your event we will send over a contract and this will require a deposit.

Tep 3 Taste

We invite you to our private tasting room where we will serve up a sample of your chosen dishes. Tasting sessions are £25 per head and we can serve up to 6 people.

/L Plan

Enjoy

No later than I month prior to your event we will send over a wedding pack with all of the chosen details and menus. Your final invoice will be raised and, no later than three weeks prior to your event, we require the final payment.

At this point we take over so you can sit back, relax and enjoy your day knowing that everything is in safe hands.





We offer 3 price points for our events. We've got some menus for you to look at so that you can understand our style, but we love to work with our clients on a bespoke basis. Come along for a chat and we can create something perfect for you within prices that work for you.

### Without a doubt the best conterers ever!

Without a doubt the best caterers ever! Steve and his team were flawless from start to finish, so lovely and kind and great to work with. They were so accommodating of every need and went above and beyond, especially with the floral ice balls which was such a lovely touch! They catered my wedding at Northbrook Park in December 2022, and I honestly cannot recommend them enough. The food and service were exceptional, and we got many many compliments on them. Thank you!

lmy, 2022



Selection of 4 - £7.50 pp

(4 canapes per person)

#### sample menu

Courgette & mozzarella fritters, tzatziki (V)

Beetroot, goats cheese & pine nut crispbreads (V)

Gin & beetroot cured salmon, horseraddish pannacotta

Sweet & sticky pork belly bites, chilli jam

Spiced pulled beef brisket, smoked onion mayo

Tempura vegetables, carrot & mango chutney (VE)

Spiced crayfish popcorn, squid ink aioli

Smoked cheddar cheese straws (V)

Spicy buffalo cauliflower (VE)

Smoked haddock fishcakes, tartar sauce

Rare sirloin of beef & yorkshire pudding, horseraddish

Salt & pepper squid, sweet chilli sauce

Pork & black pudding bon bons, apple sauce

Spiced tempura tofu, dukkah hummus (VE)



" Smashed tout of the park

Steve & team, you SMASHED it out of the park! Everything tasted amazing and looked great. Thanks for everything.

Jan, 2022





## dossic taste

We've compiled traditional classics entwined with modern twists from the taste kitchens.

3 course - £45 per head | 2 course - £35 per head





### Sample Meny

#### Starter:

Mixed vegetable tempura, carrot and mango chutney (VE)
Smoked cheddar and leek tart, crispy poached egg
Goats cheese croquettes, beetroots & shallots
Crab fritters, saffron aioli, dressed leaf
Smoked haddock scotch egg, warm tartar sauce
Potted smoked mackerel, sourdough crostinis, herb salad
Sticky pork belly wedges, rocket & roquito pepper salad
Crispy lamb belly, salsa verde, watercress
Smoked chicken and ham hock terrine, piccalilli, sourdough toast

#### Main:

Steak, ale & mushroom pie, spring onion mash, seasonal vegetables, red wine jus Lamb tagine, harissa yogurt, spiced couscous & apricots

Confit duck leg, olive oil mash, braised red cabbage, red currant jus Tempura halloumi, smoked tomato fondue, tartar salad

Courgette & mozzarella fritters, tzatziki, rocket & sunblush tomato salad Avocado & cashew pesto gnocchi, chilli, spinach & rocket (VE)

Poached smoked haddock, bombay potatoes, spinach & poached egg

Oven roasted cod fillet, fish veloute, roasted fennel & saffron potatoes

Fillet of salmon, crushed new pots, buttered greens, caper & lemon beurre blanc

#### **Dessert:**

Dark chocolate & hazelnut brownie, vanilla ice cream
Apple & blackberry crumble, vanilla anglaise
Ginger & treacle steamed pudding, brandy snap, orange ice cream
Lemon tart, meringue, creme fraiche sorbet
Vanilla creme brulee, citrus shortbread





### modern taste

We've pushed the boundaries on traditional classics and developed a menu for the lover of both fine dining and classic.

3 course - £75 per head | 2 course - £60 per head







#### Starter:

Asian spiced salmon cakes, crispy vegetable salad, sweet chilli dip
Crispy squid, nduja bonbons, lime creme fraiche
Scallop ceviche, black pudding crumb, apple, ginger & lime
Crispy tofu, carrot hummus, dukkah, kohlrabi slaw (VE)
Ricotta dumplings, spinach, parmesan, basil crumb
King oyster mushroom, blue cheese, tarragon aioli, balsamic vinegar & watercress
Ginger beer glazed pig cheeks, celeriac & apple remoulade
Garam masala chicken terrine, golden raisins, onion bhaji and curried popcorn
Braised oxtail, bone marrow & pancetta dressing, peas

#### Main:

squash puree, braised leeks, baby carrots (VE)

Goats cheese & potato terrine, wild garlic & spinach puree, roasted beetroot, purple sprouting broccoli

Mixed squash risotto, pine nut granola, goats curd & sage

Roast partridge crown, celeriac puree, pear, caramelised onion, greens, fondant potato Pan fried lamb fillet, crispy lamb shoulder, dauphinoise potatoes, pea & mint puree, spring onions, radish, greens, lamb jus

Braised rib of beef, bone marrow mash, white cabbage, roasted roscoff onions

Oven roasted hake fillet, yellow split peas, chorizo, tomato and clams ndoori spiced sea bass fillet, haddock kedgeree, onion bhaji, coriander & coconut chutney Pan fried whole place, brown shrimp, lemon & parsley beurre noisette, roasted new potatoes, spinach & samphire

#### **Dessert:**

White chocolate & baileys cheesecake, raspberry gel, raspberry sorbet, white chocolate & cinnamon shard Iced nougatine parfait, mint & pineapple salsa, pineapple crisp Warm treacle tart, candied orange, ginger ice cream Caramel panna cotta, ginger & almond cake Hot chocolate pot, malt ice cream Cinger & treacle steamed pudding, brandy snap, orange ice cream Lemon tart, meringue, creme fraiche sorbet Vanilla creme brulee, citrus sorbet





## fine taste

These menus have been crafted in our kitchens using unique fusions making them the most harmonious of dishes.

3 course - £95 per head | 2 course - £75 per head







#### Starter:

Cured pork belly, crispy pig cheek, piccalilli purée, pickled quails egg & apple Crispy poached duck egg, pickled mushroom, candied walnuts, duck egg anglaise & brioche crostini

Miso & mirin cured mackerel fillet, pickled mooli, wasabi mayo, citrus rice ball & bok choi Chilled smoked chicken, basil & tomato compote, tomato consommé, crispy bocconcini Spiced tempura cod cheeks, sweetcorn purée, bacon popcorn & chicory Pan fried scallops, pea veloute, watercress mousse, crispy pancetta & mint Pressed heritage tomato & basil, rocket pesto & bocconcini (VE\*)

Charred asparagus, crispy boiled egg, parmesan crisp & lemon oil (VE\*)

Caramelised roscoff onion tart tatin, chicory & grapes (VE\*)

Truffle arancini, mushroom consommé, pickled mushroom, smoked onion mayo & rosemary goats curd.

#### Main:

Pan fried duck breast, duck bon bons, spiced rhubarb. toasted almond & coriander granola, greens Hay smoked venison haunch, fondant potato, Jerusalem artichoke, kale & pomegranate jus Duo of pork, steamed pork belly, pepper crusted pork fillet, spiced carrot purée, toffee apple, apple purée, pommes anna, baby carrots & leeks Pan fried fillet of halibut, herb gnocchi, clams, samphire, fennel, spinach, mustard & tarragon veloute Oven roasted sea trout, crispy cockles, spinach & parmesan purée, purple sprouting broccoli, sauté potatoes, horseradish sauce Masala spiced monkfish, lentil dhal, lime & coriander yogurt, tiger prawn pakora Salt baked celeriac, hasselback potatoes, spinach, beetroot & carrot ribbons (VE\*) Cauliflower & summer truffle, caramelised cauliflower purée, roasted & pickled cauliflower, jersey royals, cured egg yolks & sorrel (VE\*) Wild mushroom open lasagne, spinach, leeks, purple sprouting broccoli, parmesan & truffle (V)

#### **Dessert:**

Rhubarb & vanilla brulee, rhubarb & rosewater sorbet & rhubarb & apple jelly
Buttermilk panna cotta, pistachio sponge, mousse, raspberry sorbet & pomegranate
Dark & white chocolate fondant, whisky Irish cream, cocoa nib tuile, hazelnut ice cream
Warm pecan pie, sherry vinegar ice cream, candied maple & date purée
Thyme & ricotta cheesecake, oat biscuit, peach curd, thyme & peach sorbet, almond tuile
Chocolate & coffee pave, mocha ice cream, coffee puree & cocoa biscuit





## taste fensts

We love a feast and when we say feast - we mean a

Taste Caterer version of a feast. Welcome to our take on
sharing boards - we make it an experience.

Taste feasts are totally bespoke so instead of sample menus, here's a gallery of how they can look.

2 course - £35 per head | 3 course - £45 per head











Cheeseboard

A selection of British local cheeses served with home-baked breads, crackers, homemade chutneys, figs, celery & grapes.

£10.50 per head

#### Antipasti board

To include Italian meats, marinated baby mozzarella, artichokes, sun blush tomatoes and mixed olives £10.50 per head

#### Butcher's sausage or bacon baps

Our butcher's sausages or smoked bacon and served in fresh baker's baps with bottles of tomato ketchup and HP sauce £5.50 per head

#### Homemade burgers

Hand-made steak (or bean) burgers in buns. Cheese & bacon optional £7.50 per head

#### Fish & chip cones

Local fish served up in cones with homemade triple cooked chips £6.50 per head

#### Homemade pizzas

Delicious homemade pizzas sliced and served to your guests on boards. £8.50 per head

#### **Bowl street food**

Ideas such as thai green chicken (or vegetable) curry with coconut rice, braised shin of beef, risotto, chinease duck salad bowl, chicken (or vegetable) ramen, spiced lentil & sweet potato.

£9 per head

#### **Grazing table**

Create an epic grazing experience packed full of local cheeses & meats, homemade sausage rolls, scotch eggs, dips, breads & a whole host of other goodies.

£13.95 per head













## taste style

We can support you with styling to bring your vision to life or if you know your style, we can show you our range.

#### Crockery, Glassware & Cutlery

Standard package from
£10.50 per head
(Includes reception drink glasses)

#### **Table Linens & Napkins**

5' round / trestle tables: £13.50 each 6' round tables: £18 each Linen napkins: £1.80 each

All linens are available in various colours.













Deception Drinks

We provide a team to serve reception drinks for your day as a part of all packages. We only charge £50 per 100 guests for ice and drink garnishes.

We can work with you to make the style fit with your theme.

Thinking bright florals? We will make floral ice cubes for your buckets!

#### **Suppliments:**

Floral ice cubes (ice buckets): From £25 per 100 guests

Drink flowers (edible): From £25 per 100 guests







Wedding drinks

We provide waiting staff who will keep on top of the the drinks during your wedding meal.

We hire in all glassware needed for the table.

(Hire prices in taste style section and always included in intial quote)





#### Does your venue have a bar?

Many of the venues we work at offer their own bar packages, so we work closely with them while they serve you're drinks, but we can offer to hire in any of the required glasses should they need.

#### You would like a paid bar?

No worries! We also can recommend some bar companies if you would like the bar to supply the alcohol.

#### Supplying your own alcohol?

We have a bar team available to work the bar and serve specialist drinks & cocktails.

**Bar equipment**: £50 per 100 guests **Ice and garnish**: £50 per 100 guests







"Blown away!

"Thank you again so much for an amazing selection of canapés and dishes. All so delicious. Blown away"

Wendy, 2022

Absolutely fantastic

The team of Taste Caterer were absolutely fantastic. If we ever needed a caterer again we would, without a doubt be calling Taste straight away.

Charlie, 2022

Paving about the food!

Thank you so very much to Steve and his team for providing us and our guests with outstanding food, service and organisation on our wedding day! You were superb and all of our guests were raving about the food!

Laura and Sam, 2022

Staff were amazing...

We can't fault anything our day was perfect and amazing. The staff was very friendly, helpful and attentive. They certainly knew what they were doing. The food was amazing, can't fault anything. The day was perfect would highly recommend to anyone thinking of a using them. Tom was amazing and kept us informed throughout. The entire staff were amazing.

Andrew, May 2023



Head chef (1 per event): £25 per hour Sous Chef (1 per 50): £15 per hour Kitchen porter (1 per event): £12 per hour

Front of house

Front of house manager (1 per event): £25 per hour Front of house (1 per 10 guests): £12 per hour (until 10pm then £14 per hour.)



Bar staff: £12 per hour (until 10pm then £14 per hour.





### M Would'thave been the same without you...

We wanted to say thank you so much for everything over the weekend. The day would not have been the same without you and your team. We had such a great day and are so grateful for helping to make it exactly as we wanted! Been a real pleasure working with you all and you absolutely deserve that recent award!!

#### Freya & Ultan, June 23

### Making our day amazing

Andrew and I wanted to thank you, Tom and the rest of your team for making our day amazing. The food was unbelievable and you and your team were so helpful and made our day go without a hitch. Many of the guests said how great the food was and how amazing the team was. If anyone is deciding which caterer to choose from then I would definitely recommend you so you point them our way if they're on the fence.

#### Emma, May 23

### M Where to begin...

Wow where to begin; from the stunning canapés with those amazing smoking test tubes, the attentive service we received throughout the wedding breakfast to the beautiful main course and show stopping desserts and not forgetting the incredible buffet you provided in the evening, everything was perfect! All the guests raved about the food, loving everything they had! From the moment we had our first meeting with you both we knew that not only did you understand what we wanted but also that we would be in very safe hands. We can't thank you enough for being the most perfect caterer we could have wished for and making our wedding day even more magical. Steve you are simply the best and Charlotte the crest you designed for us has become legendary!

Heather & Callum, May 23

"One day. One meal.
One deliciously, memorable
experience. This wedding breakfast
guide has us dreaming of food!"

Rock My Wedding, 2023

"Taste Caterer brings all their expertise to the wedding industry!"

Luxe Life Mag, 2023

ROCK MY WEDDING





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All prices + VAT