

taste *Caterer*



THE 2024
WEDDING
INDUSTRY AWARDS
NATIONAL
WINNER

**Winner Best Wedding
Caterer in the UK**

The National Wedding Industry Awards 2024



Client's moodboard



Creation

Taste Development



"The food was absolutely stunning, we enjoyed every bite! We so appreciated how bespoke we could make the menu, it felt so perfect for us. And all the special touches made it so magical. So many of our friends and family and complimented the food and raved about the canapés, mains, desserts and noodles! The whole team went above and beyond to make everything perfect for us on the day, and they were totally unflappable in the lead up and in the day. I cannot thank and recommend Taste more."

Emily, Bride 2023

A LITTLE BIT ABOUT *bespoke wedding catering*

We believe in the power of individuality.

Your celebration deserves more than the expected; it deserves to **deliver your dream** down to every detail. **Develop your menu** with our award-winning chef and **feast on food sourced locally**, crafted **sustainably**, echoing the **flavours of the season**. Work with our in-house designer to create an experience completely **designed for you** – a true reflection of our dedication to quality and taste.

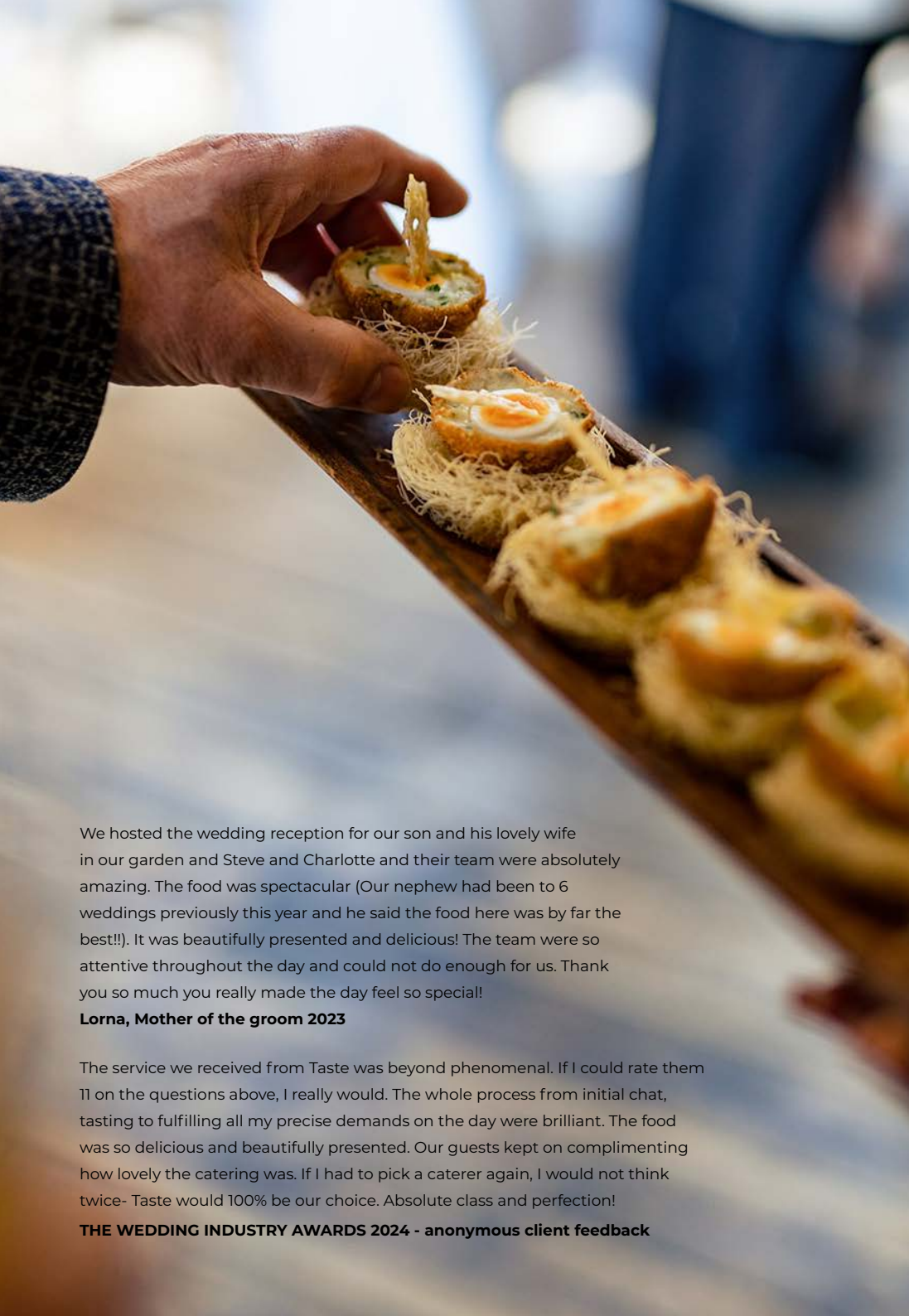
Why?

Our roots lie in leading award-winning rosette kitchens and front of house teams across the UK, where we strived on pushing the boundaries of menu development and service style. Why settle for a menu that echoes across countless weddings when you can revel in the **bespoke brilliance**? We're not your run-of-the-mill caterers, and if you're after something cookie-cutter, we might not be the perfect fit for you. If you crave a celebration sculpted to your every whim, then step into the world of Taste – where bespoke isn't just an option; it's our mantra.

We're not like everyone else, because we don't want your celebration to be like any other. At taste, we refuse to confine your choices to the standard. We don't hand you a menu to pick from - we craft a menu that suits your taste buds, making it a uniquely delicious experience just for you.

Season by season, we **delve into the bounty of our incredible local ingredients**, ensuring your menu is a genuine reflection of the time and place of your celebration – a feast with flavours that resonate with the essence of your special day.





We hosted the wedding reception for our son and his lovely wife in our garden and Steve and Charlotte and their team were absolutely amazing. The food was spectacular (Our nephew had been to 6 weddings previously this year and he said the food here was by far the best!!). It was beautifully presented and delicious! The team were so attentive throughout the day and could not do enough for us. Thank you so much you really made the day feel so special!

Lorna, Mother of the groom 2023

The service we received from Taste was beyond phenomenal. If I could rate them 11 on the questions above, I really would. The whole process from initial chat, tasting to fulfilling all my precise demands on the day were brilliant. The food was so delicious and beautifully presented. Our guests kept on complimenting how lovely the catering was. If I had to pick a caterer again, I would not think twice- Taste would 100% be our choice. Absolute class and perfection!

THE WEDDING INDUSTRY AWARDS 2024 - anonymous client feedback

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...

LEAD UP

- #1 Enquire**
We will propose a time to have either a call or meeting in person, whichever suits.
- #2 Meet**
This is an opportunity for us to discuss your plans, answer any questions you may have. To secure the date of your event, we will send over a contract.
- #3 Taste**
We invite you to our private tasting room, where we will serve up a sample of your developed dishes. Tasting sessions are £30 per head and we can serve up to 6 people.
- #4 Plan**
1 month prior we will send over a pack with all of the final details, menus, head counts. Your final invoice will be raised.
- #5 Enjoy**
At this point we take over, so you can sit back, relax and enjoy your day knowing that everything is in safe hands.

ON THE DAY

Set up
Depending on venue we may try to come the day before the wedding to set up the tables, if we are able to. If not we arrive in the morning and will do this for you first thing.

Reception service
We will serve your chosen reception drinks at the same time as serving your canapes.

Wedding meal
Our dedicated drinks team will be topping up wines and drinks through the meal while the food is being served. At the agreed toasting time, our team will bring out a glass of whatever you have chosen to the tables in preparation for the speeches. We will then clear and move tables to make space for the dancing if needed.

Evening service
Bar: If you have chosen taste to run the bar we will set and stock the bar ready for service and clear down at the end of the evening.

Food: Evening food will be served as arranged with us at the desired time if we are providing the evening food.



Catering

We work with our clients on a bespoke basis so we don't offer sample menus.

But here are some menus we have curated for recent weddings for you to understand our style.

"Absolutely amazing from start to finish! We really won the lottery finding Steve and his team. They were so friendly and helpful from start to finish, worked with us for every custom requirement. We received so many compliments from guests about the food, and no small detail was forgotten: the floral ice balls were a personal favourite! We would recommend them to anyone we know and hope we can book them for future events such as big birthdays :)"

Imy, Bride 2022

taste *Canapés*

With our bespoke canapés, we'll transform your preferences into bites of delights. Whether it's seasonal flair, vibrant colours, or nods to your theme, our bespoke serving trays will elevate the entire experience. From concept to canapé, we'll collaborate closely with you to ensure every detail is perfectly curated. Let's bring your vision to life, one delicious canapé at a time!

Example canapés

Courgette & mozzarella fritters, tzatziki (V)

Beetroot, goats cheese & pine nut crispbreads (V)

Gin & beetroot cured salmon, horseradish pannacotta

Sweet & sticky pork belly bites, chilli jam

Spiced pulled beef brisket, smoked onion mayo

Parmesan & sun blushed tomato arancini, basil aioli (V or VE)

Spiced crayfish popcorn, squid ink aioli

Rosemary & sea salt polenta bites, cherry tomato chutney (V)

Spicy buffalo cauliflower (VE)

Smoked haddock fishcakes, tartar sauce

Rare sirloin of beef & yorkshire pudding, horseradish

Salt & pepper squid, sweet chilli sauce

Quail scotch egg, piccalilli puree

Spiced tempura tofu, dukkah hummus (VE)

Selection of 4 - £8.00 pp

(4 canapes per person)



"Taste Caterer are the most fantastic supplier I've ever used. They made our wedding day so special and their attention to detail is second to none. Their vision and passion for what they do is incredible and so is the food they produce. All of our guests loved them and we would recommend them to any couple looking for a wedding caterer."

Anna, Bride 2023

A photograph of two women sitting at a table during a wedding reception. The woman on the left is wearing a black dress with gold patterns and has a surprised expression. The woman on the right is wearing a blue and white patterned dress and a necklace. In the foreground, a silver serving dish with a lid is out of focus. The background shows other guests and tables with white tablecloths and gold chairs.

Wedding Meal

We've got 4 different price points. All of our menus are created bespoke for you and are curated using local, seasonal produce.

After booking we will invite you in to have our kick off meeting where we can start to have a chat about your menu.

Working with Steven and Charlotte was an absolute pleasure throughout our wedding planning. They were so friendly, supportive, knowledgeable, flexible nothing was too much trouble and they really embraced our Harry Potter theme: From our first meeting with them, they were very creative with how they incorporated this into our catering. Tom as head of front of house was wonderful, he made sure the day ran smoothly, all our needs were catered for and we felt completely at ease! Simply the best!

Heather, Bride 2023



Example Classic Dishes

Starters

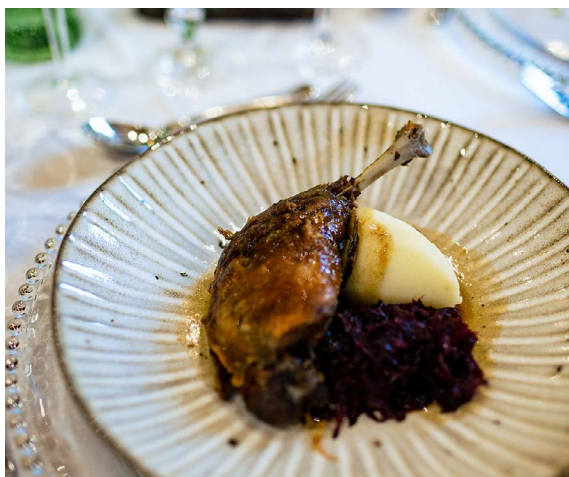
- Mixed vegetable tempura, carrot and mango chutney (VE)
- Smoked cheddar and leek tart, crispy poached egg
- Goats cheese croquettes, beetroots & shallots
- Crab fritters, saffron aioli, dressed leaf
- Smoked haddock scotch egg, warm tartar sauce
- Potted smoked mackerel, sourdough crostinis, herb salad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

Option One

Classic taste

Indulge in a meal of hearty classics with our Classic Taste option. Work with us to create something bespoke for you based around timeless favourites and comforting flavours with a taste twist of course! This option can be served up plated, sharing or feast style.

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



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

- ### Mains
- 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



Option Two Modern taste

Dive into a world of modern dishes, designed to take your dining experience to the next level. Work with us to craft a menu tailored specifically to your tastes. This menu is all about adding extra layers of flavour and texture to each dish, using innovative techniques and unique ingredients. From garnishes or an unexpected pairing, we'll collaborate closely with you to ensure every plate is a symphony of flavours that excites the palate. Let's work together to create an unforgettable dining experience that reflects your individual style and preferences.

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



Example Modern Dishes

Starters

- 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

Mains

- Butternut squash, mushroom & lentil wellington, rosti potato, 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
- Tandoori 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
- Ginger & treacle steamed pudding, brandy snap, orange ice cream
- Lemon tart, meringue, creme fraiche sorbet
- Vanilla creme brulee, citrus sorbet



Option Three *Fine* taste

For the ultimate indulgence, our fine option sets the stage for a fine dining option.

With meticulous attention to detail and opulent extras, this menu goes above and beyond to deliver an unforgettable dining experience. Work with our chef to create a menu that reflects your day.

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



Example Fine Dishes

Starters

- 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 choy
- 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.

Mains

- 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



Option Four
taste Feast

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. Large sharing plates, tapas style dining or serving up our Classic options in sharing plates, this one is for the intimate, sharing style dining style. Our table rises are included in the cost along with the delicious feast.

2 course - £40 per head | **3 course** - £45 per head



The whole journey felt like collaborating with friends. With generous amounts of time given to talk about options through to organising the big day perfectly and going above and beyond at every turn, they exuded passion and confidence throughout. Commercially they were very competitive and arranged all sorts of extras to save us the hassle of dealing with multiple suppliers. Genuinely incredible service. Thank you!

THE WEDDING INDUSTRY AWARDS 2024 - anonymous client feedback

Evening Food

Examples

Cheeseboard

A selection of British local cheeses served with home-baked breads, crackers, homemade chutneys, figs, celery & grapes.
£12.50 per head

Antipasti board

To include Italian meats, marinated baby mozzarella, artichokes, sun blush tomatoes and mixed olives
£12.50 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
£7.00 per head

Homemade burgers

Hand-made steak (or bean) burgers in buns. Cheese & bacon optional
£8.00 per head

Fish & chip cones

Local fish served up in cones with homemade triple cooked chips
£7.50 per head

Homemade pizzas

Delicious homemade pizzas sliced and served to your guests on boards.
£9.00 per head

Bowl street food

Ideas such as thai green chicken (or vegetable) curry with coconut rice, braised shin of beef, risotto, chinese duck salad bowl, chicken (or vegetable) ramen, spiced lentil & sweet potato.
£11.50 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.
£15.00 per head



We could not have asked for a more amazing caterer for our wedding day. From the moment I enquired with Taste, Steven was so friendly and professional. The food tasting was incredible and the food on our wedding day was just as amazing. Tom the operations manager was so efficient, friendly and super organised. Everything went so smoothly, the food was incredible and was complemented by all of our guests. We felt in very safe hands from start to finish. We can't thank them all enough

Jasmine, Bride 2023

Drinks Service

When it comes to drinks, our team has you covered every step of the way.

From elegant reception drinks, a champagne toast to perfectly poured wines for your wedding meal, we'll ensure that every guest is catered for. We also have an experienced bar team should you need to run the bar in the evening and keep the drinks flowing into the night.

Reception Drinks

We provide a team to serve your reception drinks for your day.

We'll also style the station to make the style fit with your theme or colours. Floral ice balls available on request.

Drink ice & garnish Cost: £50 per 100 guest

Wedding Meal Drinks

We provide waiting staff who keeps on top of the the drinks during your wedding meal too and we hire in all glassware needed for the table.

The Bar

Does your venue have a bar?

No worries! We work closely with the venues bar team to make sure everything is in hand.

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 cost, ice & garnish: £100 per 100 guest



Taste Caterer have been incredible to work with from start to finish. From tailoring the menu to suit our needs, answering emails and calls super swiftly, recreating the same standard of food we tried at our wedding tasting for 140 guests, having delightful staff serving both the food and at the bar on our wedding day. We had many people say that the food at our wedding was the best they'd ever tried. We would without a doubt recommend Taste to anyone getting married!
Georgia, Bride 2023



taste Team

Kitchen

Head chef

£25 per hour
(1 per event, 12 hours)

Sous Chef

£15 per hour
(1 per 50 guests, 9 hours)

Kitchen porter

£12 per hour
(1 per event, 9 hours)

Front of house

Front of house manager

£25 per hour (1 per event, 12 hours)

Front of house team

£12 per hour (1 per 10 guests)
(until 10pm then £14 per hour)

The Bar

Bar staff:

£14 per hour (1 per 25 guests)



We don't really know where to start in thanking the Taste team for making our wedding day just perfect. Tom was so wonderful and supportive in the lead up to the wedding that planning was a complete breeze. The day itself would not have gone ahead as smoothly and with as much fun and laughter without him. Steves food was outstanding and made our day. And he definitely received more compliments than the Bride & Groom! All the team were so lovely, fun and happy to help. A huge thank you to them all.

We cannot recommend them enough!

Lottie, Bride 2023

Absolutely incredible caterers we could not have asked for anything more for our wedding day. Every single tiny little detail was taken care of from the choosing of our menu, budget being stuck to, delicious food, the tasting evening and then finally the food and service itself on the day. Absolutely outstanding. The way the canapés were presented was especially beautiful and we got so many people asking for our caterers details and complimenting the outstanding food, presentation and service!

Clarissa, Bride 2023

"From the off, Steve and Charlotte were fantastic.

They're both clearly very passionate about what they do. Their communication was excellent, they accommodated exactly what we had in mind and delivered a wonderful meal and service. We had numerous people say it was the finest wedding food they'd ever had and we could not have asked for more. We have already been recommending them to friends and family and don't think there's any better test than that."

Ultan, Groom 2023

Hiring

Linens, Crockery, Glassware & Cutlery

We've got lots of options for you to choose from when it comes to your linens, crockery, glassware and cutlery hire. We have a full brochure with our options for you to choose from once you've booked with us.

The prices below include everything you will need from wine coolers, water jugs to salt and peppers and ramekins.

Tableware

This includes the crockery, cutlery, glasses and all listed above.

Standard package from
£11.50 per head for 2 courses.

Linens

5' round or trestle: £13.50 each
Runners: £12.00 each
6' round: £18 each
Napkins: £1.80 each

Please ask for our hiring brochure to see more detail about what we can offer you.



Awesome! Taste were absolutely amazing! We absolutely loved the food and all the finishing touches they were able to add to our wedding day! They kept in touch constantly leading up to the day, the whole team are wonderful and you can clearly see they love what they do!

Kieran, Groom 2023

I work in events planning so found picking a caterer for the wedding really hard because I wanted to find someone I could trust to hand the reigns over to and I know good caterers! Steven and Tom were amazing from when we first met them through to the big day and I can't sing their praises enough. On the day Tom and his front of house team looked after everyone, were personable, accommodating and professional. The food was phenomenal every bit as good as the first tasting.

Rebecca, Bride 2023



Our Values

Local Ingredients

At Taste, we've always prided ourselves on using the best quality, in-season produce sourced from local independent suppliers to create our seasonal, local dishes from the heart of Sussex.

Sustainability

We recognise the need to do everything we can for the environment, as a company and as individuals. We are continuously innovating ways to improve our carbon footprint even more to support our beautiful earth, one leaf at a time.

Client Voted Best Wedding Caterer in the UK

Our clients of 2022 and 2023 were asked to vote:

1. Ability to understand, interpret and realise your vision and ideas.
2. Range and flexibility of menus offered by your caterer.
3. Quality of expertise, advice and guidance received from your caterer.
4. Customer service and communication received from your caterer.
 5. Quality and presentation of the food & drink on the day.
 6. Personal presentation and efficiency of catering staff.
 7. How easy/enjoyable you found working with this supplier.

Our clients voted us an outstanding score and we are thrilled to announce we scored 69.95 / 70!

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

Rock My Wedding, 2023

"Continuously striving to push the limits of creative canapés, Taste Caterer are here to prove that, just like any other aspect of your celebrations, your wedding can and should be done exactly how you want. Your day, your way - always 💕"

Rock My Wedding, 2023

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

Luxe Life Mag, 2023

**ROCK MY
WEDDING**

**ROCK MY
WEDDING**

LUXlife
CATERING





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All prices correct at time of printing and all prices are + VAT

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