



With fifty years experience of creating food with passion and flair, Fosters Event Catering offer unrivalled personal planning for your wedding reception, with sublime cuisine and exquisite service for the most important day of your life.

We will discuss fully all your ideas, budget and themes and then devise a bespoke solution that exceeds your expectations and offers you complete peace of mind. And to ensure that no detail of your day is left to chance, our service includes an Event Manager.

At Fosters we love food, from Canapés to Barbeques we aim to source the best quality ingredients as locally as possible. Whatever your menu, be it a gourmet dinner or something less formal we are always delighted to discuss food and menu planning with you.

With our roots in the wine industry we list a selection of wines that are all excellent examples of their type covering a multitude of global terroir. And, for the final touch, please see page 3 for a selection of just some of our wedding cakes.

On the following pages we have set out three sample wedding menus and two sample drinks packages, with prices, to give you an idea of the cost of providing your guests with food and wine throughout the day. These indicate the style of service we routinely offer but, of course, each wedding is entirely tailor-made and prices will vary accordingly.

These examples are based on a minimum of 50 guests attending your reception. The prices include an Event Manager, uniformed staff and standard white linen, china and cutlery. Special tableware to fit your theme can be sourced from as little as £5.00 per person.

Several options are available for the evening drinks; we can continue to serve wines, beer and soft drinks on your account, offer a full bar on your account, or manage a fully licensed cash bar for your guests to purchase their own drinks.

Sample Menus **Prices From**

Option A **£27.50**

3 Course Wedding Breakfast

- Orange Flesh Melon & Blueberry Salad with Honey, Lime & Mint [v]
- Supreme of Free Range Chicken with a Fricassee of Peas, Spinach & Rissolé Potatoes
- Fresh Cream Profiteroles with Belgian Chocolate Sauce
- Coffee, Tea & Herbal Infusions

Option B **£31.60**

3 Course Wedding Breakfast

- Smoked Salmon with Organic Lemon, Rocket & Extra Virgin Olive Oil
- Rump of Welsh Lamb with Caper Sauce, Parisienne Potatoes, Buttered Leeks and Roast Cherry Vine Tomatoes
- Brandy Snap Basket with Strawberries and Cornish Clotted Cream
- Coffee, Tea & Herbal Infusions served with Chocolate Mints

Option C **£38.50**

Canapés

- Elton Farm Smoked Salmon, Celeriac Rémoulade & Pancetta
- Fillet of Lamb with Aubergine Caviar
- Filo 'Cigars' of Asparagus & Swiss Cheese with Salsa Relish

4 Course Wedding Breakfast

- Farmhouse Goats Cheese with Cured Ham, White Truffle Dressing & Balsamic Vinegar
- Filo Parcel of Salmon with Scallop Mousse, New Potatoes, Mange Tout & Saffron Sauce
- Selection of British Farmhouse Cheeses served with Chutney, Grapes & Biscuits
- Rhubarb Crème Brulee
- Coffee, Tea & Herbal Infusions served with Handmade Chocolate Truffles



Champagne Afternoon Tea

£17.50

Traditional Afternoon Tea with a glass of Champagne! Including a choice of Earl Grey, Lapsang Souchong or English Breakfast Tea served with Cucumber, Free Range Egg and Cress and Smoked Salmon Sandwiches and your choice of 4 items from the list below.

Extra Item £2.00 per person.

Fruit Cake

Lemon Drizzle Cake

Chocolate Cake

Apple and Cinnamon Cake

Coffee and Walnut Cake

Scones Served with Cornish Clotted Cream and Strawberry Jam

Chocolate Dipped Strawberries (April-September only)

Mini French Macaroons

Fresh Cream Filled Choux Buns dipped in Belgian Chocolate

Drinks Packages

Option A

£15.00 per person

Reception Drink - Bucks Fizz with a top up
Served with the meal - Half a bottle of House Wine and Mineral Water
For the Toast - Glass of Sparkling Wine

Option B

£21.00 per person

Reception Drink - Pimms and Lemonade, with a top up
Served with the meal - Half a Bottle of Muscadet or Cotes du Rhone & Mineral Water
For the Toast - Glass of Champagne

At Fosters we love food! These menus are suggestions only of what we can offer. Please contact us on 0117 9776611 or at weddings@fostersevents.co.uk and we would be delighted to discuss food and menu planning with you.

On this page we describe some of our wedding cakes. If you would like to order a cake please complete the order form on page 4 and give it to your Event Manager who can discuss your requirements with you in more detail. N.B. Please ensure that you order your cake at least 2 months in advance.

As a rough guide we recommend the following:
 12" Square Fruit Cake provides 100 small portions
 12" Square Sponge provides 70 small portions or 60 pudding portions
 If you would like to keep your top tier, for 80+ guests at least 3 tiers are advised.

Traditional English*

A rich moist fruitcake soaked with cognac, covered with marzipan, decorated with soft icing or Royal icing in any colour and finished with a fresh floral spray of your choice. Served on a stand or tiered.

Sachertorte*

An ultra chocolaty Belgian torte - a moist chocolate layered cake with either Apricot or Chocolate filling and covered with a rich, glossy Chocolate Ganache.

Chocolate Fudge Cake

A rich dark chocolate sponge, soaked with Cointreau syrup, and filled with chocolate fudge icing. The cake is then covered with a thin layer of Chocolate Ganache and the sides are decorated with your choice of White, Dark or Milk Chocolate scrolls.

Croquenbouche

The traditional French wedding cake – a tower of profiteroles filled with crème Diplomat, flavoured with cognac, Cointreau and fresh vanilla, and decorated with spun sugar. Contains approximately 300 profiteroles, serving approx 80 people. Priced from £420.00 plus VAT.

Classic Victoria Sponge or Lemon Drizzle

A light vanilla or tangy lemon sponge liberally sprinkled with Rose Liquor or soaked in a sharp lemon syrup and filled with vanilla butter cream and raspberry jam or lime curd. Both are covered in a thin layer of butter cream and soft Ivory Regal iced.

Cup Cakes

Individual cupcakes come in a choice of Vanilla, Chocolate, Carrot* or Lemon. Each one is soaked with either rose, Cointreau or lemon syrup and then soft regal iced. Colours and decorations are to your own specifications. A 7" round cake to be used for cutting in your photo's can be made to tie in with the cupcake decorations. This can be either Fruit*, Chocolate, Vanilla, Lemon or Carrot* cake.

Cheese 'Cake'

A selection of cheeses of your choice layered to form tiers and garnished grapes, celery and figs. Priced from £400.00 plus VAT.

Please note that floral decorations should be ordered through your florist. Your Event Manager will be happy to discuss suitable varieties and colours etc.

*Contains NUTS as an ingredient. All cakes may contain traces of NUTS.

Price Guide

| Cake Style | Icing Style | Single Tier | | Two Tier | | Three Tier | Four Tier |
|----------------------------------|--------------------|-------------|---------|----------|----------|--------------|-------------------|
| | | 10" | 12" | 6" & 9" | 8" & 10" | 6", 9" & 12" | 6", 8", 10" & 12" |
| Traditional English | Regal | £120.00 | £180.00 | £280.00 | £335.00 | £460.00 | £540.00 |
| | Royal | £145.00 | £205.00 | £310.00 | £350.00 | £480.00 | £575.00 |
| Sachertorte or Chocolate Fudge | Regal | £110.00 | £170.00 | £270.00 | £300.00 | £430.00 | £510.00 |
| | Ganache or Scrolls | £120.00 | £190.00 | £300.00 | £335.00 | £455.00 | £530.00 |
| Victoria Sponge or Lemon Drizzle | Regal | £105.00 | £145.00 | £240.00 | £270.00 | £385.00 | £480.00 |

| | | | |
|------------------------------|--------------|-------------------------------|------------------|
| Croquenbouche | from £420.00 | Cupcakes | from £3.00 each |
| Cheese 'Cake' | from £400.00 | Miniature Cakes | from £5.00 each |
| 7" Top (Cutting) Tier | from £50.00 | Models for top of Cake | from £35.00 each |



Cake Order Form

Notes

| | | | |
|-------------------------|--|----------------------|--|
| Name | | Date Required | |
| Venue | | Tel Number | |
| Number of Guests | | Cake Type | |

| | Comments | Price |
|--|-----------------|--------------|
| Cake Style - Round or Square | | |
| Number of Tiers required - 1, 2, 3, 4 | | |
| Display Style - Tiered or Stacked | | |
| Icing Type - please specify colour/shade if not ivory Regal (soft) Royal (with marzipan, traditional English only) Chocolate Ganache (White, Dark or Milk) Buttercream (cup cakes only) | | |
| Additional Decoration | | |
| Chocolate/Scrolls/Stenciling Iced/Piping/Beading/Butterflies Bride and Groom Models (ornamental or sugar crafted) | | |
| Finishing Touches | | |
| Pillars or Separators – please specify type & colour | | |
| Ribbon – specify colour/s and width/s | | |
| Flowers (to be supplied by clients Florist) – please specify | | |
| Cake Knife (included in the price) | | |
| Cake Stand/Cup Cake Stand/Base Stand additional charge. Please ask for details. | | |
| Delivery (free within a 15 mile radius of Bristol & Bath). Please ask for delivery quotation. | | |
| Additional Information | | |
| | Subtotal | |
| | VAT | |
| | Total | |

N.B. All cakes may contain traces of NUTS