



RWA Royal West of
England Academy

Papadeli Canapés & Hot Table Feasts

Sharing suppers are a great way for you and your guests to try a selection of dishes.

Canapés to start then, once seated, main dishes, salad & sides, followed by a pudding board of sweet treats to finish.

The food is all about big, bold flavours colourful dishes that make a visual impact creating a family style feast- great for wedding parties.

This is a sample menu. We can also create bespoke menus for you to suit your requirements.

Canapés

Spinach, ricotta & pine nut filo

Crab crostini with green chillies, sour cream & chives

Salt cod fishcakes with coriander mayonnaise, hot red pepper relish

Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil

Lamb kofta skewers with Cacik- yoghurt, cucumber & mint

Crispy pitta topped with smoked aubergine caviar, pomegranate molasses

Mains

Lamb Shawarma with cucumber, lime leaf & mint yoghurt

Chicken with saffron, braised fennel, preserved lemon, olives & honey

Chermoula spiced aubergine & chickpea tagine with pistachios, golden raisins & coriander

Abu Noor pittas & flatbreads with hummus & harissa dips

Salads

Shiazi salad- Quinoa with tomatoes, sumac, pomegranate seeds, lemon & olive oil

Charred tender stem broccoli, barley, chilli, coriander & mint with lemon & tahini dressing

Turmeric & cumin roasted new potatoes with saffron yoghurt dressing

Puddings

Spiced carrot, coconut & walnut squares topped with cream cheese

Dark chocolate & rose truffles

Mini pistachio & vanilla meringues with raspberries

The price includes all staff for up to 8 hours including a manager, chef and front of house, all kitchen and serving equipment, crockery & cutlery. Tables, chairs and glassware are not included.

We would also charge a one off £250 admin fee which would include a tasting, 2 meetings with our manager/event planner, coordinating with the venue and relevant parties and all emails and correspondence needed to ensure a smooth day!

Caterers

Weddings

Cookery School

Cakes

Hampers

www.papadeli.co.uk

84 Alma Road, Clifton, Bristol, BS8 2DJ

Tel: 0117 9736569

"We were so happy with the untiring efforts of your crew, their friendliness and flexibility and fabulous flavours of every dish" - M



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How do we book Papadeli?

Usually, couples email us to start with to check the **date** is ok. Then we ask for a **brief outline** of the sort of food they're looking for. We specialise in generous, sharing feasts, full of flavour and colour and creative, beautiful canapés – and many of those who contact us have already tasted our food at other weddings or events, or have had a look through the pictures and menus on our website. If the couple want to book us as their caterer, we ask for a deposit of £100 + Vat, just so that we can book the date for you so you can be sure we will be available.

What about the details – timings, hiring furniture etc?

We like to meet up to go through the exact choices and pricing, and to run through the timings of the day, whether plates, cutlery, glasses, tables, chairs etc need to be **hired**, depending on the venue, and what sort of **drinks** are needed and when (e.g glass of fizz on arrival with canapés, wine with the meal, champagne for the toasts, tea, coffee, soft drinks, etc).

Included in the inclusive price is : Kitchen equipment, table cloths, table ware, canapes trays, dishes for Papadeli feast.

Not included but we are very happy to order in for costs are items such as: Glassware, linen napkins, tables, chairs, refrigeration (if needed), coat rails,

Any **theme** will be discussed – we like to keep things seasonal and can often incorporate flowers or special ingredients to fit in with your chosen theme.

If we haven't been to the venue before (it might be your home, for example), then we will arrange a **site visit**, just to make sure we know what cooking facilities there are and how the flow of guests will work.

Drinks

Let Papadeli serve the drinks!

We can offer house drinks on sale or return. Please ask for a full Papadeli drinks list. If we do this we will arrange for the drinks and glassware delivery and collection.

Or we are happy to serve drinks provided by you including a welcome sparkling wine and laying wine on tables.

If you would like to supply your own drinks but require more than serving sparkling wine on arrival and laying wine down on tables. We can arrange a served service for a fee of £250.00. This includes liaising with you storing, delivering, chilling & setting up the bar.

And what about payment?

You will have had a good idea of costs from looking at our menus and from our emails and meeting. We offer an all inclusive package which will include...

- The staff for an 8 hour period on site. If the venue is not in Bristol we will charge a for travel time for the staff to get to and from the venue plus a petrol cost
- We also charge a £250 + VAT admin fee which will cover all admin communication prior to the event/wedding, menu planning and advice plus a site visit

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Some useful tips...

How far in advance should I contact a wedding caterer?

As you can imagine, there are periods of the year that are extremely busy for weddings, and most good caterers will be busy all year round with events, so our advice is to get in touch with a caterer as soon as you have a date for your wedding. The more notice, the better, as then you'll be sure to get the caterer you really want.

Which comes first in the chain of events?

It depends how big your wedding is going to be and how formal / traditional you want to make it. If it's a church wedding, you'll need to get in touch with the vicar / priest as soon as is possible to book a date – some churches book up a long time in advance. Many churches now will book in Friday weddings (and possibly other days too). Registry offices will also need plenty of notice, as will licensed venues. Many couples will have let their parents and close family / friends know the good news before well before a date is announced. If you'd like to get some venue inspiration in Bristol and the South West, have a look [here](#).

What about wedding photographers, florists etc

A great photographer or florist will again be popular, so as soon as you know your date, book one in. Many have websites for you to get a taste of their work, or you may want to meet up to discuss how they might work to make sure you like what they do and will get on well (this is quite important as they play a big part in your wedding run up and on the day!). If you'd like recommendations, we'd be happy to give you a few.

Let's talk wedding food – how does this work?

Many traditional venues (hotels etc) will do the food for you. If you're looking for an independent wedding venue, such as church halls, galleries (e.g the Royal Academy of the West of England), music halls e.g St. George's) or are lucky enough to have or know someone with a big enough house or garden, then you can choose your own caterer. Some may have recommended caterers who are used to working at the venue, which is often an advantage as you don't want any hiccups on the big day.

Anything else?

I think we've covered it all – do email us: weddings@papadeli.co.uk if you have any other questions.

We look forward to helping you with planning your big day.