

# Wedding Catering

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**Catering & Events**  
Delicious, Ethical and Bespoke

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✉ [catering@squarefoodfoundation.co.uk](mailto:catering@squarefoodfoundation.co.uk) ☎ 07587 616 092

# What you can expect

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## A little bit about us...

We are writing to you from the professional catering division of Square Food Foundation, a charity dedicated to improving lives through hands-on food education.

We empower children, adults and communities with the skills, confidence, and knowledge to cook nutritious meals and enjoy good food every day.

Our ethos is to use seasonal and local produce wherever possible, therefore the flavours supplied in this brochure are intended to act as a guide of what to expect, on your menu.

If there are any absolute essential items that you insist upon for your event, we'll of course work with you to accommodate! But we strive to be as ethical and responsible as we can as a caterer, which in turn helps to guarantee food at its very best.

All profits from the Catering & Events division go **directly** back into the charity, every single penny can make a difference. Whether that's training our next batch of chefs, creating recipe kits for schools or simply helping an individual to find a community, be assured that by choosing Square Food you are helping people in Bristol, to prosper.



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# Trusted by many



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*They were an absolute delight to work with right from the start, helping us to choose an appropriate menu and happy to make adjustments as we got closer to the wedding date. On the day itself everything went smoothly and the food was a huge hit, and we had many compliments from our guests on how much they enjoyed the food. Of all the suppliers I worked with to organise the wedding, SFF were the easiest, friendliest, and best to deal with.*

**Arthur & Gen**  
Wedding clients, July 2026

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*We love Square Food Foundation! Their food is delicious, beautifully presented and always receives amazing feedback from couples and guests alike.*

*You can really tell how much care and attention goes into everything they create. We're always very happy to recommend them for weddings and events.*

**Buffy Jones**  
Venue and Event Manager, [The Forge](#), Bristol

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*Every part of the catering throughout the day was absolutely incredible. Square Food Foundation understood our brief perfectly down to the finest detail. The middle eastern menu was simply delicious, and so many of our guests commented on how amazing the food was throughout the day.*

*Stuart and the team were fantastic, so organised, professional, and everything ran like clockwork from start to finish. They were such a huge part of making our special day unforgettable.*

**Krishnan Ghedia & Holly Brown**  
Wedding clients, June 2026

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# The square food difference



Every order you place helps support the work of our charity, empowering people with the confidence, skills and opportunities to build brighter futures.

One of the ways we achieve this is by providing meaningful employment and training opportunities for our trainee chefs and front-of-house team within our catering and events business. The person carefully preparing or serving your next event could be taking an important step towards a new career.

Because people and quality are at the heart of everything we do, we pay our team fairly and source our ingredients locally wherever possible, choosing produce for its freshness and quality rather than simply its price.

Our experienced chefs create fresh, high-quality corporate catering that is as impressive as it is delicious. From beautifully presented sandwich platters to generous wedding feasts, every menu is thoughtfully prepared using the finest seasonal ingredients and meticulous attention to detail. Whether you're hosting a meeting, celebration or wedding event, you can expect exceptional food, reliable service and the satisfaction of knowing your order is making a genuine difference in your local community.



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## Wedding catering

Your wedding day is one of life's most memorable occasions, and we're here to make the dining experience just as unforgettable.

From elegant canapés and individually plated wedding breakfasts to relaxed sharing feasts and evening food, we create bespoke menus that reflect your style, tastes and vision.

Whether you're planning an intimate celebration or a large reception, we'll work closely with you to design a menu that perfectly complements your day.

As a social enterprise, every wedding we cater helps support our charity's work, creating meaningful training and employment opportunities while delivering exceptional food and service for you and your guests.



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# Canapés

A wonderful start to any celebration!

We can provide 5 assorted bite-sized canapés, expertly crafted with fresh, flavourful ingredients and artfully presented for sophisticated snacking and elegant entertaining.

Served by the Square Food team on beautiful platters, to your guests.

Sample menu below:

**Salt cod fritters & aioli**

**Wild mushroom & tarragon tartlets (v)**

**Parmesan shortbread, sunflower seed pesto, oven dried tomato (v)**

**Goats cheese, beetroot & walnut on chicory leaf (v)**

**Carrot purée on crispy flatbread with preserved lemon and coriander (Ve)**

**Squash & stilton arancini (v)**

**Baba ganoush & pomegranate on crostini (Ve)**

**Chew Valley hot smoked trout, dill pickle on cucumber**

**Herb & Mozzarella arancini (v)**

**Rare roast beef, parmesan, rocket & truffle**

**Date purée, gorgonzola & honey on crostini (v)**

**Mushroom & chestnut pâté on crostini (v)**



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# Pricing - canapés

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## Event Catering Pricing

For a 2-hour reception we recommend a selection of 6 canapés, allowing for 5 per person, priced at **£ 14.75 + VAT per person**

Minimum order of 25 guests.

For a longer reception we recommend a selection of 7 canapes (allowing for 8 per person) at a cost of **£ 19.25 + VAT per person**

Minimum order of 25 guests.

Staffing charges outlined below

- 0-49 guests = **£ 300.00 + VAT**
- 50-99 guests = **£ 350.00 + VAT**
- 100+ guests = **£ 550.00 + VAT**

If you would like to include canapés as part of a wedding package, we adjust the menu accordingly to ensure complementary flavours and reduce the overall package price to reflect this.



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# Wedding breakfast

## dining styles

### **Individually Plated Dining**

Beautifully crafted dishes served individually to each guest, showcasing seasonal ingredients, refined flavours and elegant presentation. Our plated dining experience offers a sophisticated and memorable way to celebrate, with every course thoughtfully prepared and delivered to each guest with care.

### **Sharing Feasts**

Beautifully presented platters of seasonal, locally sourced food designed to bring guests together around the table. Our sharing feasts offer a relaxed yet elegant dining experience, with generous dishes placed in the centre of the table, crafted to impress and encourage conversation, connection and celebration.

*The following sample menu can be used for either style, on the next page*

## Starters

Cole's hill tomatoes, burrata, crispy breadcrumbs, herb oil

Salad of broad beans, peas, courgette, goats curd & mint

Fresh borlotti beans, slow cooked aubergine, tomatoes, feta & pine nuts

Piedmontese peppers

(red pepper stuffed and roasted with tomato, basil & garlic)

Scallops baked in shells, sherry and serrano ham

## Mains

Chateaubriand, dauphinoise potatoes, spring vegetables, red wine jus

Stuffed and rolled slow cooked shoulder of lamb, braised borlotti beans,  
spring vegetables & salsa verde

Pan roasted Otter Valley chicken breast with a vignole of summer vegetables

Roast hake, creamy butter beans, capers & samphire

Wild mushroom & spinach spelt risotto, pesto

## Desserts

Chocolate delice, raspberries, crème fraîche, brandy snaps

Chocolate and raspberry mousse, lavender biscuit

Rhubarb crème brûlée with ginger shortbread

Treacle tart with lemon mascarpone cream

Apple crumble cake, Berkeley farm cream



# Wedding breakfast pricing



## Event Catering Pricing

Our pricing is based on guest numbers, allowing us to provide the best possible value while maintaining the quality, care and attention to detail that goes into every event.

### Individually plated dining

#### 20–49 guests

- 2-course menu: **£ 49.00 + VAT per person**
- 3-course menu: **£ 58.00 + VAT per person**

#### 50–99 guests

- 2-course menu: **£ 45.00 + VAT per person**
- 3-course menu: **£ 54.00 + VAT per person**

#### 100+ guests

- 2-course menu: **£ 41.00 + VAT per person**
- 3-course menu: **£ 49.00 + VAT per person**

### Sharing feasts

#### 20–49 guests

- 2-course menu: **£ 47.50 + VAT per person**
- 3-course menu: **£ 56.50 + VAT per person**

#### 50–99 guests

- 2-course menu: **£ 43.50 + VAT per person**
- 3-course menu: **£ 52.50 + VAT per person**

#### 100+ guests

- 2-course menu: **£ 39.50 + VAT per person**
- 3-course menu: **£ 47.50 + VAT per person**



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# Themed sharing feasts

A relaxed and sociable dining experience designed to bring people together around the table. Every feast is different and can be tailored to complement the style, theme or vision of your event.

Whether you have a specific cuisine, seasonal concept or creative idea in mind, our experienced team will work with you to bring it to life.

Menus are created around the best produce available at the time of your event, ensuring every feast is fresh, flavourful and unique.



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# Persian style sharing feast

## Starter

### **Iraqi laffa**

Soft, warm flatbread to accompany both courses

### **A selection of seasonal dips**

Spiced carrot & rosewater, baba ghanoush

## Main

### **Slow cooked lamb shawarma or celeriac shawarma (vg)**

Yoghurt / plant-based yoghurt & coriander

### **Persian wedding rice**

Saffron rice, almonds, barberries, pomegranate, soft herbs, lemon & rose petals

### **Cauliflower & mango salad**

Fennel, radish, lime & dill

## Dessert

### **Persian love cake & labneh**

A fragrant almond & cardamom cake infused with rosewater & citrus  
served with pistachios & labneh or plant-based yoghurt

# Italian style sharing feast

## Starter

### Antipasti

Selection of West Country charcuterie,  
marinated olives, anchovies, mozzarella, escalivada & focaccia

## Main

### Porchetta

Stuffed & rolled Italian style pork belly,  
braised borlotti beans, cavolo nero & salsa verde

### Spinach, pine nut & ricotta rotolo

Rolled pasta with spinach, ricotta and herbs  
in a rich tomato sauce (v)

## Dessert

### Tiramisu

Espresso-infused sponge, velvety mascarpone cream

# Pricing – themed sharing feasts

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## Event Catering Pricing

If you have a particular cuisine, theme or menu idea in mind, we would love to work with you to bring your vision to life. Our experienced team can create bespoke menus tailored to your tastes, style and occasion, ensuring your dining experience is truly unique.

**Minimum 20 guests**, for anything below 20 we may need to add a surcharge

- 2-course menu: **£ 39.50 + VAT per person**
- 3-course menu: **£ 43.50 + VAT per person**



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# Event hire & travel



Staffing is dependent on the menu and the specific offering for each event; no additional charges are added for dietary requirements or adjustments unless noted otherwise. We are committed to ensuring every guest enjoys a delicious and inclusive catering experience.

## **Minimum order: 20 guests**

We work closely with the exceptional Bristol-based hire company: [Prestige Hire](#), who can provide everything you need to complete your event, from essential equipment to special finishing touches.

We can arrange hire items on your behalf for a £50 administration fee, with all quoted prices passed directly on to you with no added mark-up. Alternatively, you are welcome to browse their collection yourself, or we can help source the perfect pieces to complement your event.

## **Delivery & travel**

Delivery within 5 miles of our kitchen is included. For venues further afield, a travel charge applies to cover additional time, fuel and logistics. Charges are calculated based on distance and event requirements.



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# Sourcing our ingredients

Our trusted network of suppliers ensures every dish begins with the finest ingredients



**1. Origin Butchers** – located just outside of Bristol in South Gloucester, Origin focus on sourcing and supplying high-quality, ethically produced meat from farms close to their base, championing sustainable and traceable supply chains. Origin work with local farmers who share a passion for responsible farming and humane animal rearing, which allows them to provide excellent cuts with minimal food miles. [www.originbutchers.co.uk](http://www.originbutchers.co.uk)

**2. Conscious Fish** - a fresh fishmongers and wholesale seafood business that champions locally sourced, seasonal and sustainably caught fish. They personally select fish each morning from major UK fishing landings — especially from Brixham Market and small day boats off the coasts of Devon and Cornwall. [www.consciousfoodco.co.uk](http://www.consciousfoodco.co.uk)

**3. Hugo's Greengrocer** an independent, community-focused greengrocer located on North Street in Bedminster. The business works closely with local growers and trusted suppliers to source fresh fruit and vegetables at their peak. [www.hugosgreengrocer.com](http://www.hugosgreengrocer.com)

**4. Degusta Food Service** – a fantastic wholesale food supplier specialising in delivering high-quality fresh produce, Mediterranean imports and locally sourced ingredients. The company has built a reputation as a trusted partner to restaurants, cafés, caterers, farm shops and independent retailers by combining authentic Spanish and Mediterranean flavours with the best seasonal British produce. [www.degusta.co.uk](http://www.degusta.co.uk)

**5. FareShare South West** is the UK's leading food redistribution charity, collecting surplus food from the food industry and supplying it to charities and community groups across the country. By partnering with FareShare, we reduce food waste, support vulnerable communities, and contribute to shared sustainability goals. [www.fareshare.org.uk](http://www.fareshare.org.uk)

**6. Lush Greens** are a fellow CIC and operate from a flourishing community market garden in Hengrove. They are a not-for-profit social enterprise, who collaborate with volunteers from our local community to collectively help tackle food insecurity and champion food justice in our local area. [www.lushgreensbristol.org.uk](http://www.lushgreensbristol.org.uk)

**7. Proper Bread Company** provides superb, hand bakes breads and patisserie to the café hotel and restaurant trade. Based in Montpelier we're big fans of their sourdough! [www.properbread.co.uk](http://www.properbread.co.uk)



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**Thank you for considering Square Food Catering & Events as your caterer!**

We have a small core team in-house, but work regularly with a large network of loyal chefs, serving staff and venues across many of our events.

When the kitchen is especially busy this can affect our administration time, so for anything urgent don't hesitate to call us on the number below, otherwise we will aim to respond to your enquiry as quickly as possible.

Thanks for your patience! We look forward to working with you.

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