

Wedding Catering



Catering & Events
delicious, ethical and bespoke



catering@squarefoodfoundation.co.uk



07587 616 092

What you can expect



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 it's 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 Foundation you are helping people in Bristol, to prosper.



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Trusted by many



“

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

”

“

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

”



“

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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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.

Our experienced chefs use the finest seasonal, locally sourced ingredients to craft delicious food that's beautifully presented and thoughtfully prepared. 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 Foundation team on beautiful platters, to your guests.

Sample menu below:

Salt cod fritters & aioli

Wild mushroom & tarragon tartlets (v)

Parmesan shortbread, sunflower seed pesto, over dried tomato (v)

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

Carrot puree on crispy flatbread with preserved lemon and coriander (vg)

Squash & stilton arancini (v)

Baba ganoush & pomegranate on crostini (vg)

Chew Valley hot smoked trout, dill pickle on cucumber

Herb & Mozzarella arancini (v)

Rare roast beef, parmesan, rocket & truffle

Date puree, gorgonzola & honey on crostini (v)

Mushroom & chestnut pâté on crostini (v)



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Pricing - Canapés



Event Catering Pricing

For a 2-hour reception we recommend a selection of 5 canapés, allowing for 6 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 your wedding package, we can adjust your menu accordingly 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 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.

See a sample menu which 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 Roast Otter Vally Chicken breast with a vongole of summer vegetables

Roast Hake, creamy butter beans, capers & samphire

Wild mushroom & spinach spelt risotto, pesto

Desserts

Chocolate delice, raspberries, crème fraiche, 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 etc

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 / 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



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



All prices include full staffing, with no additional charges for dietary requirements or adjustments. 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

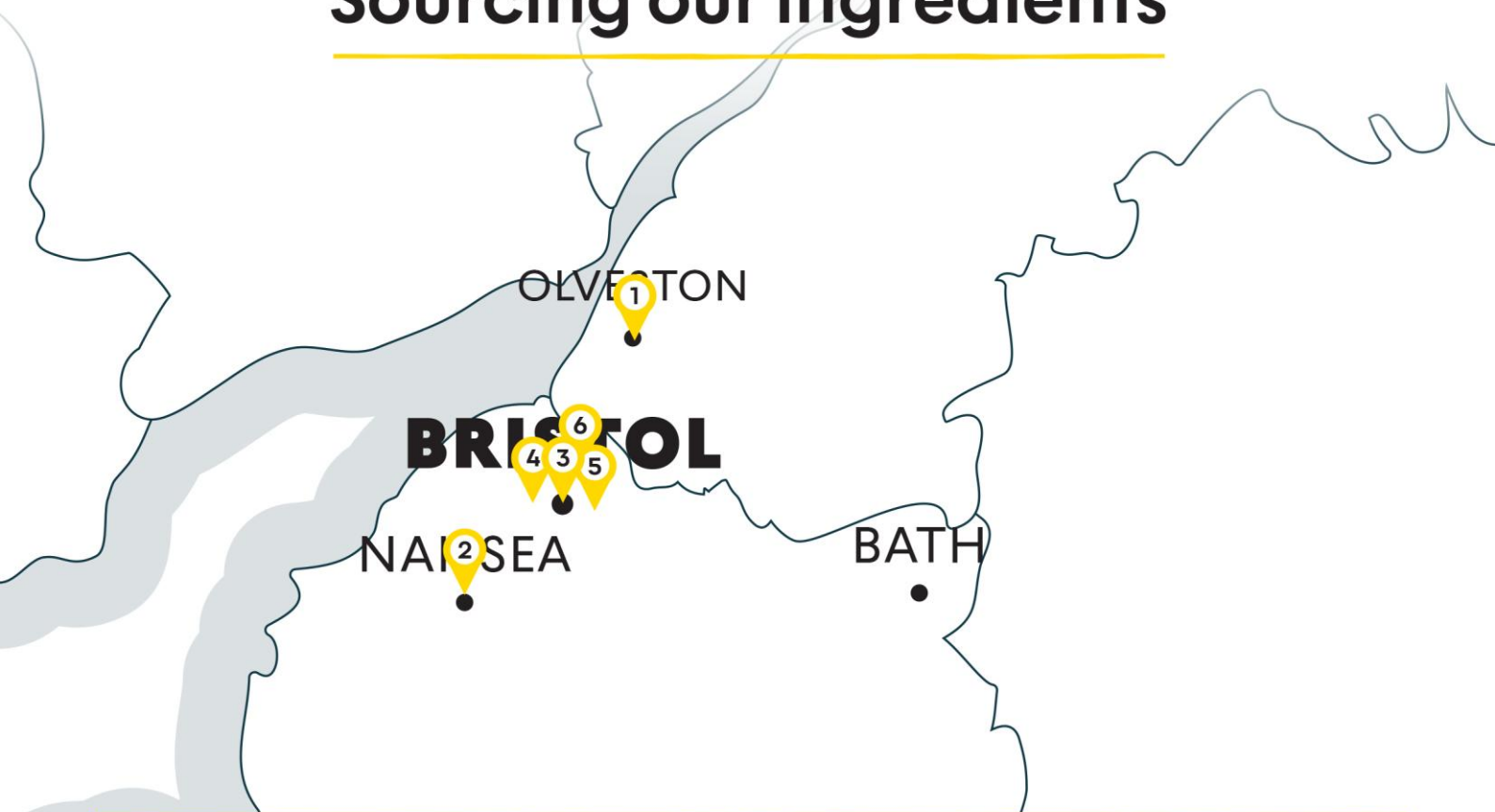
Delivery within 5 miles of our kitchen is included. For venues further afield, a travel charge applies to cover additional time, fuel and logistics. Charges are calculated based on distance and event requirements.



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Sourcing our ingredients



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

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

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

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

5. FareShare 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

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

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



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Thank you for considering Square Food Foundation 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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15-19 Filwood Broadway, Filwood Park, Bristol, BS4 1JL