



SUGARLOAF — CATERING —

Wedding Catering

SUGARLOAF CATERING



CATERER OF THE YEAR



THE TASTING ROOM

WALES

Nestled on the edge of the breathtaking Brecon Beacons National Park in South Wales, we are a proud family-run business offering bespoke catering for weddings and special events. Since 2005, we've been crafting high-quality menus using the finest local ingredients wherever possible, with a commitment to flavour, presentation, and personal service.

Within this brochure, you'll discover a variety of menu options and inspiration for your celebration. Every menu can be tailored to reflect your vision and preferences, and we're happy to accommodate all dietary requirements, including vegetarian, vegan, gluten-free, and lactose-free options.

Our packages include everything you need for seamless service, from crockery and cutlery to glassware and catering equipment. All menus come with professional staff to ensure your day runs smoothly.

If you have any questions or would like to arrange a consultation to discuss your plans, we'd love to hear from you.

Wishing you all the best as you prepare for your big day, we look forward to being part of it.

Mark Coulton

A tasting room experience is included as part of your wedding package, giving you the chance to sample your chosen dishes in a relaxed, private setting before the big day.

It's a lovely opportunity to explore flavours, refine your menu, and feel completely confident in your final choices.

This dedicated time also allows us to talk through any adjustments, ensuring every detail reflects your tastes and vision for the celebration.

Canapés and Appetizers

The perfect way to start the celebrations! Canapés are the best way to keep your guests going until the main meal of the day. We have a wide selection of different canapés available so you can pick your perfect nibbles to compliment your drinks reception.

We can also supply different types of canapés such as sharing boards, food cups and street food. Whatever suits your perfect wedding day.

Staff can also be provided to serve drinks, we hold a large range of glasses including cocktail glasses, champagne flutes, gin glasses and can also provide other items including drinks dispensers or ice buckets.

Please contact us for more details about our drinks service package.



Canapés

Parmesan Crisps

Seared Tuna with Sweet and Sour Cucumber and Chilli Jam
Soda Bread with Local Smoked Salmon and Crème Fraîche
Home Cured Gravalax on Rye Brea with Dill and Mustard
Chorizo Sausage with Roasted Peppers and Olives
Welsh Cheese Pastries with Welsh Cheddar, Perl Wen and Slow Roasted Tomatoes

Black Mountain Smoked Duck Skewers with Red Onion Marmalade
Manchego with Membrillo (Quince Puree) & Serrano Ham

Crostini

Chicken Liver & Wild Mushroom Pâté with Red Onion Marmalade
Shredded Ham Hock and Tomato Relish
Vine Tomatoes, Garlic & Basil

Hot Appetizers

Local Goat's Cheese & Roasted Pepper Filo Pastries
Mediterranean Vegetables & Parmesan Puff Pastry Tarts
Mini Salmon Fish Cakes
Spiced Vegetable Cakes (Vegan)
Corn Fritters with Tomato Salsa (Vegan)
Wild Mushroom Arancini - other flavours available
Crispy Pork Belly with Apple Puree
Minted Lamb Kofta with Yoghurt and Mint
Flat Bread with Houmous, Halloumi & Chilli Jam
Garlic King Prawn Skewers with Lemon Mayonnaise

High Tea

Add a touch of tradition to your day with a classical afternoon tea. Sandwiches, cakes and savouries are served to the tables on cake stands with tea and coffee. This menu includes china plates, teacup and saucer, china tea pots and coffee pots, pastry forks, champagne glasses for your toasts and white linen napkins.



Selection of Sandwiches

(Selection of 6 - Served on wooden boards to the table)

- Egg & Watercress
- Welsh Cheddar & Chutney
- Roast Beef & Horseradish
- Honey Roast Ham & Tomato
- Turkey & Cranberry
- Roast Pork with Apple & Cider Sauce
- Cream Cheese & Cucumber
- Salmon, Dill & Crème Fraiche
- Welsh Cheddar & Pickle
- Chicken & Mayonnaise

Selection of Homemade Cakes

(Selection of 4 - Served on Cake Stands to the table)

- Scones with Strawberry Jam & Clotted Cream
- Meringues with Cream & Fresh Fruit
- Chocolate Brownies
- Chocolate Orange Sponge
- Sultana & Cinnamon Cake
- Lemon Drizzle Cake
- Red Velvet Cake Macarons
- Sticky Toffee with Salted Caramel
- Victoria Sponge
- Carrot Cake
- Banana Cake
- Pear Frangipane
- Salted Caramel
- Welsh Cakes
- Coffee Cake
- Profiteroles

Selection of Savoury Items

(Selection of 2)

- Cocktail Sausages with a Honey and Mustard Glaze
- Leek & Caerphilly Cheese Savoury Tarts
- Homemade Sausage Rolls with Tomato Chutney

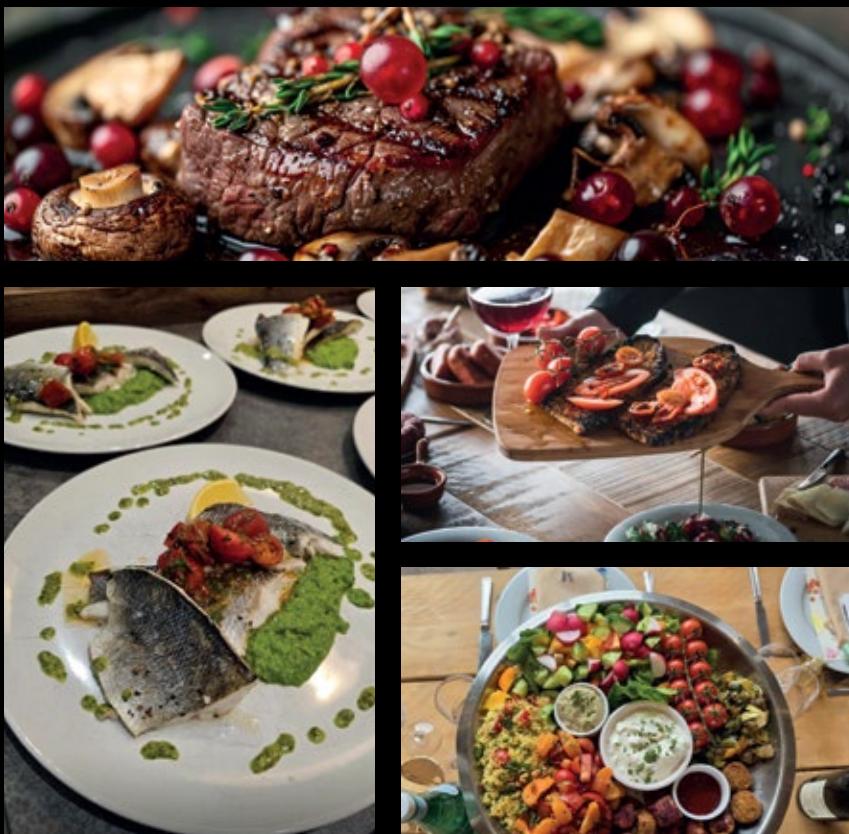
Tea & Coffee

Herbal Teas available on request

Plated Menu & Sharing Menu

These menus include crockery, cutlery, staff to set up serve and clear. Extra equipment may be required for some venues and marquee weddings please contact us with details of your event.

Other options for starters, include sharing antipasto platters with charcuterie, olives and focaccia. Dessert options are in a separate section later in the brochure, you can choose between a trio of desserts, a selection plated to the tables or cake stand of mini desserts for your guests to choose from.



Plated Menu

Starters (1 Meat & 1 Veggie)

Black Mountain Smoked Salmon Fishcake with Mango Salsa and Mixed Leaves
Tomato and Roasted Pepper Soup (a list of soups is available upon request)
Italian Antipasto with Prosciutto, Olives, Roasted Peppers and Roquette
(Vegetarian option also available)

Chicken Liver and Wild Mushroom Pâté with Red Onion Marmalade served with
fresh bread

Leek and Y Fenni Cheese Puff Pastry Tart, served with Red Onion Marmalade

Main Course (1 Meat & 1 Veggie)

Welsh Lamb and Honey with Cider and Mint
Puff Pastry Tart with Goat's Cheese and Red Onion Marmalade
Slow Cooked Beef with a Red Wine and Wild Mushroom Sauce
Breast of free-range Chicken stuffed with Perl Las Blue Cheese wrapped in Dry
Cured Ham with a White Wine Sauce

Loin of Pork in Cider, Grain Mustard & Cream Sauce, served on a bed of
Roasted Red Onion

Roasted Mediterranean Vegetable Stack with Mozzarella
Layers of Fresh Pasta with Spinach, Parmesan, and a White Wine Sauce
(All served with potatoes and a selection of seasonal vegetables)

Hot / Cold Sharing Menu

(Served to table)

Basket of Rustic Breads on the table • Lemon and Thyme Roasted Chicken
Poached Salmon, Lemone & Herb Mayo
Peppered Roast Beef • Honey and Orange Glazed Ham
Puff Pastry Tart with Caramalised Onions, Roasted Tomatoes and Roquette
Moroccan Spiced Vegetables with Cumin, Saffron and Coriander
Homemade Relishes and Chutneys (to match chosen main dishes)
Chargrilled Mediterranean Vegetables and Goat's Cheese

Please choose Salads and Potatoes from the BBQ and Hog Roast side dishes

Individual & Sharing Picnic Hampers

Delight your guests with individual or sharing-style picnic hampers, beautifully set on your tables before everyone takes their seats. For an extra personal touch you can even add luggage labels to match your theme.

Each hamper is paired with bowls of your chosen salads, served to the table, creating a wonderfully relaxed and joyful atmosphere for your day.



All Picnic Hampers include:

Rustic Breads & Farmhouse Butter
Homemade Chutneys (*served in small jars*):
Red Onion Marmalade, Tomato Chutney & Piccalilli
A choice of a Blaenavon Cheddar
Roasted New Potatoes with Sea Salt, Black Pepper, and Olive Oil
(*served in bowls on the table*)

Individual Picnic Hampers

Honey and Cider Glazed Ham
Roasted Turkey
Peppered Beef
Lemon & Herb Chicken
Chorizo Sausage Roll
Leek & Caerphilly Cheese Tart

Sharing Hamper Menu

Sliced joint of meat of your choice:
Welsh Cured Ham with Honey and Cider Glaze
Peppered Topside of Welsh Beef
Roast Turkey Breast
Lemon & Herb Chicken with a Sausage Meat Stuffing

Homemade Pork & Apple Sausage Roll or Handmade Pork Pie
Puff Pastry Tart with Roasted Vegetables and Feta Cheese

Please choose Salads from the BBQ and Hog Roast Side Dishes

Wedding BBQ Menu

Why not treat your guests to a generous selection of meats, served to each table on rustic wooden boards?

We work closely with our local butchers to offer high-quality dry-aged beef, sausages, chicken, and lamb, all barbecued by our chefs and paired with a delicious range of salads, potatoes, and relishes.

Vegetarian options are also available.



Main dishes

(A selection of items to be served to the table on boards)

Steak Burger Sliders served in Brioche Rolls with Beef Tomatoes,

Monterey Jack Cheese and Smoked Bacon

Moroccan Spiced Lamb Kofta Kebabs

Garlic and Herb Chicken

Jerk Chicken

Dry Aged Rib Eye Steak

Slow Cooked Lamb Shoulder with Garlic & Rosemary

BBQ Brisket

Pulled Pork

(Vegetarian options can be supplied on request)

Served with a Selection of Sauces

Red Onion Marmalade

Red Pepper and Chilli Jam

Bloody Mary Ketchup

Homemade BBQ Sauce

Homemade Pickles

Salsa Verde

Chimichurri

Please choose Salads and Potatoes from the BBQ and Hog Roast Side Dishes

Hog Roast Wedding Menu

A whole or half spit-roasted pig, depending on your guest numbers, can be carved and presented on wooden boards, then served directly to each table alongside a selection of fresh salads and accompaniments. This option allows your guests to remain comfortably seated while still enjoying the full experience of a traditional hog roast.

Spit-roasted lamb can also be served in the same style. As lamb prices vary throughout the year, please contact us for an accurate quote.



Wedding Hog Roast

(Served to the table on wooden boards)

Spit-roasted Pig and Crackling
Rustic Bread on tables
Apple & Cider Sauce
Sage & Onion Stuffing

Please choose Salads and Potatoes from the BBQ and Hog Roast Side Dishes

Evening Hog Roast

(Served Buffet Style)

Spit-roasted Pig and Crackling
Apple & Cider Sauce
Sage & Onion Stuffing
Large Rustic Rolls

(Salads and Potatoes can be added as an option)

BBQ & Hog Roast Side Dishes

These dishes are all served in white enamel dishes to compliment your chosen menu.

If there are any dishes not listed that you would prefer, then please ask us.



Salads

- Oriental Noodle Salad
- Cherry Tomatoes, Olive and Roasted Peppers
- Roasted Beetroot, Balsamic and Fresh Herbs
- Chargrilled Mediterranean Vegetables and Goat's Cheese
- Homemade Coleslaw
- Potato Salad with Fresh Herbs, Mustard and Mayonnaise
- Pasta Salad with Roasted Tomatoes & Basil Dressing
- Mixed Leaf Salad with a Selection of Salad Dressings
- Oriental Vegetable & Noodle Salad with Soy & Sesame Dressing
- Cous Cous with Roasted Mediterranean Vegetables
- Cous Cous with Peas, Apricot and Mint
- Broad Bean, Bacon and Rocket Salad
- Mixed Bean Salad with a Mustard and Herb Dressing
- Curried Fruity Rice

Potatoes

- Roasted New Potatoes with Sea Salt, Cracked Black Pepper and Olive Oil
- Cajun Spiced Wedges
- Roasted Potatoes with Garlic, Rosemary, and Olive Oil

Carvery Meats

A relaxed, traditional meal is a wonderful way to bring guests together. All joints are pre-carved and served to each table on rustic wooden boards for guests to share.

You can choose to accompany the meal with seasonal vegetables or a selection of salads and potatoes, creating a warm and welcoming dining experience.



Carvery Joints

(Please choose one meat)

Loin of Pork "Porchetta Style" with Garlic and Fresh Herbs

Leg of Lamb with Garlic & Rosemary

Peppered Dry Aged Rib of Beef

Sirloin of Welsh Beef

Roast Turkey Breast wrapped in Bacon, with Pigs in Blankets, served with Sausage, Apple and Sage Stuffing

All meats served with relishes and sauces to match the meat such as:

Salsa Verde

Red Onion Marmalade

Apple and Cider Sauce

Creamed Horseradish

Side Dishes

Roasted Root Vegetables

Goose Fat Roasted Potatoes

Red Wine Sauce

**Vegetable dishes may change according to season*

If you would prefer Salads and alternative Potato dishes, please see the BBQ and Hog Roast Side Dishes page

Wedding Day Tapas & Paella & Evening Option

We offer authentic paella cooked in our impressive metre-wide pans, creating a wonderful focal point for your celebration. It can be served directly to the tables for guests to enjoy perhaps alongside tapas to start or presented buffet-style in the evening for a more informal feel.

These pans are also perfect for a variety of other dishes, including curries, chilli, and Thai favourites, all of which can be served buffet-style as evening options.



Tapas & Paella

Tapas

(Served on sharing boards to the table before the main Paella and will be left on the table)

Serrano Ham

Sobrasada

Manchego

Membrillo

Olives

Roast Peppers

Chicken and Chorizo Paella

(Served in Paella pans to the table to share - 6-8 people - or big pans for the evening served buffet style)

Made with Arroz de Valencia Paella Rice, Strips of Chicken, Chorizo, Tomatoes, Peppers, Smoked Paprika and Flat Parsley

Served with

Sourdough with Tomatoes & Garlic

Big Pan

The large pans can also be used for a variety of other dishes including:

Curries

Chillis

Thai Food

Middle Eastern

If you would prefer Salads and alternative Potato dishes, please see the BBQ and Hog Roast Side Dishes page

Mediterranean Menu

We offer authentic paella cooked in our impressive metre-wide pans, creating a wonderful focal point for your celebration. It can be served directly to the tables for guests to enjoy perhaps alongside tapas to start or presented buffet-style in the evening for a more informal feel.

These pans are also perfect for a variety of other dishes, including curries, chilli, and Thai favourites, all of which can be served buffet-style as evening options.



Mediterranean Menu

Starter

(Served on sharing platters – this will be left on tables when main is served)

Beetroot Falafel

Flat breads

Shirazi Salad - Vine Tomatoes, Red Onion, Sea Salt, Sumac, Pomegranate Seeds, Orange & Clementines

Baba Ghanouj - Aubergine, Garlic and Tahini Dip

Maast O Khiar - Yogurt, Cucumber, Mint Dip

Tabbouleh

Fattoush - Gem Lettuce, Radish, Cucumber, Peppers, Croutons, Lemon & Parsley Dressing

Roasted Mediterranean Vegetables

Main Dish

Harissa Spiced Shoulder of Welsh Lamb served on a Roasted Vegetable and Chickpea Tagine with Saffron, Pomegranate & Rose Petals

Served with:

Garlic & Lemon Roasted Potatoes

Cous Cous Apricot Peas and Mint

Med Veg with Goats Cheese

Street Food

This is a delicious way to round off the evening. Our years of catering at food festivals and outdoor events have inspired us to create a range of exciting dishes, and we're always developing new ideas.

It's a perfect choice for evening receptions and festival-themed weddings.

For more inspiration, please take a look at our Big Pan page.



Flatbreads

(Filled with Carolina Slaw and Mixed Leaves)

Please choose one meat and one vegetarian

Shredded Lamb • Pulled Pork • Spiced Brisket of Beef

Slow Cooked Lamb Kofta with Moroccan Spices

Sweet Potato Falafel • Halloumi and Houmous • Feta and Olive

Served with Salsa and Relishes

Gourmet Hot Dogs with Challah Rolls

Please choose one meat and one vegetarian

Cumberland Sausages • Pork and Bramley Apple

Red Dragon (Pork, Leek & Chilli) • German Bratwurst

Vegan Frankfurter (VE) • Red Pepper & Basil (V) • Cheese & Leek (V)

Served with a selection of Relishes and Sauces

BBQ

Steak Burgers served in brioche rolls with Welsh Cheddar

Cheese & Smoked Bacon • Garlic & Herb Chicken

Pork Sausages

Homemade Coleslaw • Mixed Leaf Salad • Potatoes

Red Onion Marmalade • Homemade BBQ Sauce • Homemade Pickles

Pizza Menu

A selection of Pizzas served buffet style

Tomato, Basil & Mozzarella • Tomato, Pepperoni, Ham & Mozzarella

Tomato, Goats Cheese, Caramelised Onion & Roquette

Served with Garlic Bread, Roquette Salad, Herb & Chilli Oils

Wedding Dessert Menus

There are plenty of ways to serve dessert to your guests, whether you prefer individual portions, dessert trios, or beautifully styled cake stands.

If you have something specific in mind that isn't listed, please get in touch and we'll be happy to provide a tailored quote. An ice cream option is also available.

All prices include staff to serve and clear, along with a dessert plate, spoon, and fork.



Trio of Desserts

(Please choose three served plated for all guests)

Crème Brûlée • Panna Cotta • Limoncello Jelly • Prosecco Jelly
Pimm's Jelly • Lemon Tart • Toffee Cheesecake • Lemon Cheesecake
Pavlova with Berries • Chocolate Truffles
Chocolate Brownie with Honeycomb • Tiramisu

Mini Desserts

(Please choose four served on cake stands to the table)

Pear and Almond Tarts • Red Velvet Cake • Chocolate Profiteroles
Lemon Cheesecake • Meringues with Fresh Fruit
Strawberry Shortbread • Chocolate Roulade • Sticky Toffee Pudding
Chocolate Brownie with Bailey's Cream

Berry Pavlova

A whole Pavlova served to the table

(The pavlova will serve upto 8 people)

Served with Coulis and Cream

Dessert Boards

Chocolate Brownies

Chocolate Cookies

Cupcakes

Raspberry

Welsh cakes

Blondies

Berry Compote & Strawberries

Cheese Board & Cheese Wedding Cake

The perfect way to finish a meal. Our cheeseboard is served with crackers, oatcakes, homemade chutneys, side plates, and side knives.

Homemade fig and walnut soda bread can also be added on request. A selection of other British and continental cheeses are available to suit your preferences.



British Cheeseboard

(Please choose four)

- Y-Fenni cheese (Organic Cheddar with Mustard and Ale)
- Perl Las (Organic Welsh Blue Cheese)
- Perl Wen (Organic Welsh Brie)
- Organic Caerphilly Cheese
- Cropwell Bishop Stilton and Blue Shropshire Cheese
- Pant-Ysgawn Goat's Cheese
- Blaenavon Cheddar (*please ask for flavours*)
- Lancashire Cheese
- Mature Cheddar
- Somerset Brie

This is a selection of the cheeses available
If you would like a specific cheese, please ask.

Cheese Wedding Cake

Approximately 8kg of cheese designed to look like a tiered wedding cake,
garnished with fresh fruit, figs and dates.

You can provide your own cake topper

- Organic Caerphilly Cheese
- Perl Las (Organic Welsh Blue Cheese)
- Perl Wen (Organic Welsh Brie)
- Pant-ys-gawn Goat's Cheese
- Blaenavon Cheddar
- Snowdonia (Black Bomber)

(Both menus includes Oatcakes, Crackers, Rustic Breads and Chutney)



SUGARLOAF

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