



Wedding Catering Brochure



01495 616330

**Sugarloaf Catering
Unit 2
New Road
New Inn
Pontypool
NP4 0TL**

info@sugarloafcatering.co.uk

www.sugarloafcatering.co.uk



We are a family run business based in South Wales on the edge of the Brecon Beacons national park

We specialise in providing bespoke catering solutions for weddings and events using the best local produce where possible.

We have been providing high quality catering since 2005 and can also supply crockery, cutlery, glasses, and catering equipment as part of our packages

In this brochure you will find a range of menus and ideas for your special day. Menus can be tailored to your specific requirements and incorporate your ideas and vision for your special day. We can cater for all dietary requirements including vegetarian, vegan, gluten free and lactose intolerant.

All our menu's include staff to serve them.

If you have any questions about the services we can offer, or if you would like to make an appointment to come and discuss your requirements, please feel free to get in touch with us.

All the best with planning your big day and we look forward to hearing from you soon.

Mark Coulton

- 1. Canapés & Appetizers**
- 2. Afternoon Tea | High Tea**
- 3. Plated Menus | Buffet Menus**
- 4. Hamper Menus | Picnic Menus**
- 5. Wedding BBQ Menu**
- 6. Wedding Hog Roast Menu**
- 7. BBQ & Hog Roast Side Dishes**
- 8. Carvery Meats**
- 9. Paella & Big Pan Menus**
- 10. Street Food**
- 11. Dessert Menus**
- 12. Cheese Board | Cheese Wedding Cake**

1. Canapés and Appetizers

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

Home cured Gravavlax on Rye bread 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 pate 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 vegetable & 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 belly pork with apple puree

Minted lamb kofta with yoghurt and mint

Flat bread with houmous, halloumi & Chilli jam

Garlic king prawn skewers with lemon mayonnaise

2. 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 white China plates, teacup and saucer, China tea pots and coffee pots, pastry forks, champagne glasses for your toast and white linen napkins.



Selection of sandwiches

(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

(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 Salted Caramel
Carrot cake Welsh cakes
Banana cake Coffee Cake
Pear frangipane Profiteroles

Selection of Savoury items

Cocktail sausages with a honey and mustard glaze
Leek and Caerphilly savoury tarts
Homemade sausage rolls with tomato chutney

Tea & coffee

Herbal teas available on request

3. Plated Menu & Buffet 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

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

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 and 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)

Buffet Menu

Basket of rustic breads on the tables

Lemon and thyme roasted chicken

Poached Salmon, Lemon & Herb Mayo

Peppered Roast beef

Honey and orange glazed ham

Puff pastry tart with caramelised onions, cherry tomatoes, roasted tomatoes and Roquette.

Hot dishes (served in dishes to the tables)

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



4. Individual & Sharing Picnic Hampers

Wow your guests with Individual or Sharing picnic hampers being placed on your tables before your guests take a seat. You can even add luggage labels to add your perfect touch. The picnic hampers come with bowls of your choice of salads served to the table, giving you an amazing, relaxed feeling for the day.

All Picnic Hampers include

Rustic breads & farmhouse butter
Homemade chutneys (red onion marmalade, tomato chutney & piccalilli) served in small jars
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



5. Wedding BBQ Menu

Why not have a selection of meats served to each table on wooden boards? We work closely with our local butchers to provide a choice of good quality dry aged beef, sausages, chicken, and lamb barbecued by our chefs and complemented with a selection of salads, potatoes, and relishes

Please ask for details of vegetarian options



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



6. Hog Roast Wedding Menu

A spit roasted whole pig or half pig, depending on the number of guests attending can be carved and served to guests on wooden boards and served to the tables with a selection of salads and accompaniments. This option enables guests to remain seated but still being able to enjoy a delicious hog roast

Spit roasted lamb is also available to be served this way. Prices for lamb vary throughout the year so please contact us for an exact 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)

7. 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



8. Carvery Meats

How about a relaxed traditional meal - All joints are served to the tables, the meat is pre-carved and presented on wooden boards to the tables for guests to share. The meal can either be served with seasonal vegetables or salads and potatoes.

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 will be 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



9. Wedding day Tapas & Paella & evening option

We do Authentic paella cooked in our large metre wide pans, which can be served to the tables for guests to enjoy with Tapas for starters or served buffet style in the evening in front of guests.

The pans can also be used to cook a range of dishes such as curries, chilli and Thai food and 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,	Membrilla,
Olives,	Roast Peppers,
Patatas Bravas	

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, cooking 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
- Chilli's
- Thai food
- Middle Eastern

10. Street Food

This is a tasty treat to end the evening. We have spent many years catering at food festivals and outdoor events which has enabled us to come up with more interesting options and keep developing them. This option is ideal for evening receptions and festival themed weddings.

For other options please take a look at our big pan cooking 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 salsas 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 and 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 Pizza's served buffet style

Tomato, basil & Mozzarella

Tomato, pepperoni, Ham & Mozzarella

Tomato, Goats Cheese, Caramelized red onion & Roquette

Served with Garlic bread, Roquette Salad Herb & Chilli oils





11. Wedding Dessert Menus

There is a large range of ways to serve dessert to your guests whether it be individual, trios or on cake stands. If there is anything not listed that you would like, please contact us for an exact quote. There is also an ice cream option for dessert.

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

Plated Desserts

(Please choose one)

Lemon and lime cheesecake Baked cheesecake with raspberries
Honeycomb cheesecake Crème brulee with homemade shortbread
Pavlova with clotted cream & strawberries
Chocolate brownie with fresh cream, berry compote & honeycomb

Trio of desserts

(Please choose three served plated for all guests)

Crème brulee Panna cotta
Limoncello jelly Prosecco Jelly
Pimm's Jelly Lemon Tart
Toffee Cheesecake Lemon Cheesecake
Pavlova with Berries Chocolate truffle
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

12. Cheese Board & Cheese Wedding Cake

Cheese Options The perfect end to a meal. Cheeseboard is served with crackers, oat cakes and homemade chutneys, side plates and side knives. Homemade fig and walnut soda bread can also be served with cheese by request Other British and continental cheeses are available



British cheeseboard

(Please choose four)

Y-Fenni cheese (Organic cheddar with mustard and ale)

Perl Las cheese (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 cheese (Organic Welsh blue cheese)

Perl Wen cheese (Organic Welsh brie)

Pant-ys-gawn goat's cheese

Blaenavon cheddar

Snowdonia (Black bomber)

(Both menu's includes oatcakes, crackers, rustic breads and chutney)



**Look forward to
hearing from you!!**

Here is a bit more information:

We are looking forward to hearing from you, pop us an email and we get start your wedding catering journey with us at Sugarloaf catering. We want to make your journey special and easy as we understand that it's YOUR day!!

Here at Sugarloaf Catering, we are used to working with a lot of different types of venues, from new and unique venues to marquees, tipis, yurts, and even farm barns. We are flexible to where we work and strive to make your special day, special. Our key priorities, however, are the quality of food, quality of service and our staff's safety so will not work in situations that will risk any of these.

To ensure that we can deliver the best service possible we will need a clean, dry, connected and sheltered (protected from the weather) area. If there is not a kitchen within the venue (Barns, marquee etc) we do say that we will need a 6mx6m catering tent. This will have to be equipped with at least 6 trestle tables, lighting, and electricity supply. Normally we will need 3 sets of double 13AMP sockets – But let us know and we can discuss your personal requirements in more detail depending on your menu and venue.

We will need to be able to park our van as close to the catering tent or kitchen as possible, we will need to unload heavy kitchen equipment. This will need to remain here for the duration of the day. If you are requiring table water, then we will need access to tested drinking water (otherwise we can organise bottled water).

But any questions then don't hesitate to ask Mark or Jackie

All prices include Cutlery, Crockery, Staff lay the table with cutlery & crockery, Staff to serve & clear and chef.

Glassware & Linen are not included, however we have got a drinks service package available, and we also hire out linen (Ask Jackie for more details). But we also have a recommended suppliers list if you are looking for that specific style that fits in with your special day.

There may be additional costs such as kitchen equipment with little or no facilities available and Travel costs to a venue. Both depend on the menu, number of guests and the venue, we will add to the quote.