



**PREMIERCREW**  
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That Amazing Place 2019  
Twilight weddings



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## Premier Crew Hospitality Ltd, catering packages at That Amazing Place

Twilight weddings are a perfect solution for those who want to skip the formality of a traditional wedding, but still want to celebrate with friends and family.

Book your ceremony for early evening, followed by photographs in the romantic evening light. Whilst the photographs are being taken, invite your guests to enjoy some delightfully refreshing drinks and delicious canapés. Gather your guests for speeches with a glass of bubbly followed by the cutting of the cake. Then tuck into a buffet, some bowl foods, a hog roast, paella or barbecue. Your guests can then dance the night away to the resident DJ.

Package prices for 60 guests (with an additional cost per head price) to include 6 canapés followed by one of the menus.

Vegetarian and Vegan – menus upon request



# M E N U S



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Wow your guests with exquisite handmade modern and traditional canapés. We can create canapés to meet your exact requirements, be it theme, dietary consideration or budget.

Our canapés are served by uniformed waiting staff providing a professional yet unobtrusive service.

Any combination of canapés can be selected from our menus. If you have a favourite canapé that you do not see on our menu, please let us know.

We would recommend the following

**6 canapés for the Canapé reception prior to the evening food**

**Add additional canapés to your choices from £1.70 per choice per person plus VAT**



# CANAPÉS



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**Meat**

Lemon and Italian herbs chicken skewers  
Cajun chicken skewers  
Mini chicken Caesar wrap  
Smoked chicken and mango cornbread muffins  
Seared lamb with sundried tomato on a rosemary skewer  
Rocket and Parmesan wrapped in Parma ham  
Pulled Essex pork mini wrap with caramelised onion  
Pork belly and chorizo with saffron aioli  
Cheddar cheese, bacon and tomato tartlets  
Mini bangers and mash  
Seared sirloin of aged beef with sea-salt and horseradish crème fraiche  
Mini beef burgers with relish, cheese and gherkins  
Mini Yorkshire pudding filled with roast beef and horseradish crème  
Mini cottage pies  
Roast duck on potato rosti with wilted spinach

**Fish**

Salmon brochette with honey and ginger glaze  
Teriyaki salmon skewer  
Chilli and garlic tiger prawns  
Filo prawns with sweet chilli dip  
Spiced prawns with a red pepper salsa  
Smoked salmon and cream cheese mini wrap  
Smoked salmon and cream cheese blinis with caviar  
Smoked mackerel pate with cranberry, lime and ginger on melba toast  
Mini salmon en croûte with hollandaise  
Mini fish pies with potato and cheese topping  
Miniature Thai fish cakes with wasabi mayonnaise  
Beer battered fish and chips topped with homemade tartare sauce  
Mini prawn cocktail with crispy gem lettuce  
Smoked haddock croquettes with pea puree  
Scallop pops wrapped in smoky bacon

**Vegetarian**

Feta and watermelon skewer  
Spicy butternut squash, mozzarella and basil  
Bocconcini, cherry tomato and basil pesto  
Selection of tempura vegetables with honey, ginger and soy dip  
Mozzarella, tomato and basil pesto crostini  
Goats cheese crostini with apple and walnut marmalade  
Mini spinach tortilla wraps with creamed cheese and roasted red pepper  
Gruyere and tomato choux fritters with rosemary skewers  
Caramelised red onion and goats cheese tarts  
Mini frittata topped with blue veined goats cheese and red onion jam  
Sweet potato, rocket and feta frittata  
Spinach feta and date samosa with chilli yoghurt  
Spinach and ricotta filo parcels  
Parsnip and sweet potato rosti with sweet chilli chutney



**For 60 guests - £1905.00 plus VAT**

**Each additional guest - £31.75 plus VAT**

Includes choice of six canapés, five items from the meat, fish and vegetarian selections, four salads, a selection of rolls and relishes, all waiting staff, chef, crockery and cutlery.

#### **Meat**

Barbecue chicken skewers  
Chicken marinated in lemon, herbs & black pepper  
Beef & vegetable kebabs  
Beef burgers with spicy tomato relish (cheese optional)  
Cumberland and plain sausages  
Pork & apple skewer  
Barbecue pulled pork  
Lamb & mint kebabs  
Harissa lamb kebabs

#### **Fish**

Three fish kebabs marinated in garlic and lemon  
Cod burgers  
Cajun salmon & red capsicum kebabs  
Salmon teriyaki skewers  
King prawns in chilli, garlic & lemongrass oil

#### **Vegetarian**

Flat mushrooms with garlic dip (v)  
Harissa halloumi skewers (v)  
Bean cheese burgers with chilli aioli (v)  
Aubergine, sweet pepper & courgette kebabs with yoghurt dip (v)

#### **Premium Dishes**

£2.50 per head supplement plus VAT

Peppered minute steaks with red onion marmalade  
Lamb steaks with red onion & mint salsa  
King scallops marinated in lemon and garlic  
Grilled seabass with chives  
Giant prawns in chilli, garlic & lemongrass oil (price depending on market value)

#### **Salads**

French new potato salad  
Mixed green salad with vinaigrette  
Traditional coleslaw  
Beetroot & carrot salad with vinaigrette dressing  
Pasta and mixed bean and sun blushed tomato salad  
Roasted Mediterranean vegetables with pasta, basil and Parmesan shavings  
Wild rice salad  
Mediterranean couscous – red peppers, cherry tomatoes, black olives and feta  
Gazpacho salad- cherry tomatoes, cucumber, courgettes and peppers  
Greek salad – cucumber, cherry tomatoes, red onions, green peppers, feta, olives  
Caesar salad with garlic croutons and anchovies



## Hog Roasts

The Succulent Essex hogs are sourced from carefully selected local producers. Our professional spit roasting machines ensures that the roasts stay tender and cooked to perfection.

Minimum 80 guests

### Hog roll option

A succulent Essex Hog served in freshly baked rolls with homemade apple sauce and stuffing. This includes a chef to roast and carve the hog and an assistant to serve your guests - £13.85 per head plus VAT

### The Whole Hog

All of the hog roll options with our full salad bar, which includes a choice of six salads £18.50 per head plus VAT

## Lamb Roasts

We only use local top quality British free range lambs which we cook slowly in our professional roasting machine ensuring delicious succulent meat every time.

**Lamb roll option** – A whole lamb and boneless legs cooked in the roasting machine, marinated in rosemary and garlic served in freshly baked rolls with mint sauce. This includes a chef to roast and carve the lamb and an assistant to serve your guests £17.95 per head plus VAT

**The whole Lamb** – A whole lamb and boneless legs cooked in the same roasting machine, marinated in rosemary and garlic served in freshly baked rolls with mint sauce, with our full salad bar, which includes a choice of six salads. £22.50 per head plus VAT

**Salads** - New potato and chive salad, chunky coleslaw, Mediterranean pasta salad, mixed leaf salad, cherry tomatoes and sliced cucumber, beetroot and red onion salad



**For 60 guests - £1525.00 plus VAT**

**Each additional guest - £25.35 plus VAT**

Includes choice of six canapés, three paellas, all waiting staff, chef, crockery and cutlery

Paella cooking is exciting, flamboyant and offers a real wow factor for your guests.

We would suggest a selection of three different paellas (one of which to be vegetarian)

For a wider choice for your guests why not offer a barbecue and paella combo. A choice of two paellas (one to be vegetarian option), three items from the standard pick and mix barbecue choices and three salads - £33.10 per head plus VAT.

#### **Mixed Paella**

A delicious combination of boneless chicken, calamari, peeled prawn, juicy clams, smoked paprika, saffron, garlic, onion, peppers and garden peas garnished with lemon and fresh parsley.

#### **Meat Paella**

A wonderful meat paella with saffron rice, chicken, chorizo, cured ham, beef, dressed with fresh lemon and herbs

#### **Seafood Paella**

A scrumptious seafood paella with saffron rice, squid, mussels, white fish, calamari and large prawns, smoked paprika, saffron, garlic, onion, peppers, dressed with fresh lemon and parsley.

#### **Vegetarian**

This delightful paella consists of saffron cooked rice and includes a variety of fresh seasonal vegetables.

All served with mixed salad with crisp leaves, juicy tomatoes, cucumber and sliced salad onions and freshly baked crusty bread



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**For 60 guests - £1857.00 plus VAT**

**Each additional day guest - £30.95 plus VAT**

Includes choice of six canapes, 4 bowls, all waiting staff, chef, crockery and cutlery

Bowl food dishes are perfect alternative to buffets, allowing your guests to experience a stylish meal option without the need of a formal seating area. Served in individual takeaway boxes or china bowls.

**£4.50 extra per head plus VAT – to upgrade to 6 hot or cold bowls**

#### **Cold bowls**

Sun blushed tomatoes, olives and mozzarella with pasta shell (v)  
Bocconcini mozzarella with cherry tomato salad with basil pesto (v)  
Crumbled goat's cheese and red pepper salad with couscous (v)  
Greek salad with feta cheese, black olives and Greek dressing (v)  
Tuna nicoise  
Traditional prawn cocktail  
Chilli prawns with coriander, spring onions and rice  
Chicken Caesar salad  
Marinated chicken skewers on a bed of mixed leaves  
Roast beef and beetroot salad with horseradish sauce  
Rocket, mint and buffalo mozzarella with roasted cherry tomatoes and prosciutto  
Charcuterie plate with pork rillettes, chicken liver parfait, Serrano ham, cornichons and sourdough

#### **Hot bowls**

Vegetable and lentil curry with rice (v)  
Thai vegetable curry with jasmine rice (v)  
Penne pasta, sun dried tomatoes, olives, pesto and parmesan shavings (v)  
Mushroom stroganoff with rice (v)  
Cones of haddock goujons with chunky chips and homemade tartare sauce  
Scallops, pea puree, fried chorizo and a rich port glaze  
Flaked smoked haddock and chives with penne pasta  
Luxury potato and cheese topped fish pie with pawns, smoked haddock and cod  
Seafood paella with saffron rice  
Thai chicken curry with jasmine rice  
Coq au vin with roasted baby new potatoes  
Tuscan chicken, sun blushed tomatoes and roasted vegetables with pasta in a basil and pesto sauce  
Navarin of lamb with couscous  
Moroccan lamb tagine Mediterranean couscous  
Greek lamb casserole with chickpeas, green olives lemon and feta mash  
Lamb hotpot with thyme and sweet onion  
Beef bourguignon  
Beef stew and dumplings on a bed of creamy mashed potatoes  
Mini steak mushroom & ale pie  
Steak and chips – skewers of chargrilled beef fillet with big chips and béarnaise sauce  
Carbonnade of beef with baby onions and thyme over a celeriac mash  
Beef masala skewer with toasted sesame and ginger  
Macaroni cheese with crispy pancetta and chives  
Cumberland sausage on a spring onion mash with red wine gravy



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# F O R K B U F F E T

**For 60 guests - £1770.00 plus VAT**

**Each additional day guest - £29.50 plus VAT**

Includes choice of six canapes, 3 items from the main buffet and four salads, all waiting staff, chef, crockery and cutlery

Fork buffets are ideal for occasions with large amounts of guests and where formal eating arrangements are rejected in favour of a more casual and cost effective service.

**£5.00 extra per head plus VAT – to upgrade to 4 items from the main buffet and four salads**

## **Desserts**

**Choice of three – Additional £6.60 per head plus VAT**

Wherever possible we use fresh, locally sourced seasonal produce from sustainable sources

## **Starters**

Vine ripened tomato tart with crumbled goats' cheese on salad leaves (v)

Seared tomato, marinated Greek feta cheese, pickled cucumber, black olive & salad (v)

Goats cheese terrine with beetroot relish and melba toast (v)

Asparagus and goats cheese on a bed of mixed leaves with a pesto dressing (v)

Asparagus and brie tart on a bed of rocket (v)

Mozzarella and sun blushed tomato salad in a basil and pesto dressing (v)

Insalata caprese (v)

Mozzarella and sunblushed tomato salad in a basil and pesto dressing (v)

Atlantic prawns served on a bed of crisp iceberg lettuce dressed in a bloody marie rose sauce in a cucumber ribbon

Garlic & chilli tiger prawns on a bed of mixed leaves with a sweet chilli sauce

Warm king prawn and smoked bacon salad with sweet chilli and coriander

Smoked salmon terrine with crab and lemon crème fraîche

Smoked salmon on a bed of mixed leaves with a sweet beetroot coulis

Smoked haddock fishcakes with horseradish and lemon mayo

Crab salad with ginger jelly and celery vichyssoise

Cray fish & pickled cucumber salad, roasted cherry tomatoes & bloody Marie sorbet

Homemade coarse country pate served with onion relishes and rustic breads

Fennel, apple and parma salad

Melon with parma ham with a basil olive oil drizzle

Warm stilton parcels wrapped in Parma ham served on a pear and walnut salad

Ham hock terrine with spicy beetroot relish

Brie and bacon tart with mixed herb leaves

Chicken and chorizo terrine, basil infused crouton and dragachelio

Duck liver parfait served with red onion marmalade & toasted brioche

Served with a selection of rolls and artisan breads



# F O R K B U F F E T

## Main Course

Served hot

Coq au vin with roasted baby new potatoes

Garlic and thyme marinated chicken with a red wine jus

Mediterranean chicken

Thai green chicken curry

Spanish chicken and chick pea casserole

Italian style chicken cacciatore

Pork and cider casserole

Beef stroganoff

Beef bourguignon

Cottage Pie

Lasagne

Chilli con carne

Italian meatballs with tomato & herb concasse

Navarin of lamb

Sheppards pie

Greek lamb casserole with chickpeas, green olives lemon and feta mash

Fisherman's bake

Flaked smoked haddock and chives with penne pasta

Catalan fish casserole with steamed rice

Spinach, ricotta & nutmeg tortellini with roast tomato sauce, olives & basil (v)

Green vegetable curry (v)

Penne with wild mushrooms (v)

3 bean casserole with tomato, garlic & thyme (v)

Saffron couscous with roasted Mediterranean vegetables (v)

*All main dishes served with the appropriate rice / potatoes and vegetables*



## Served cold

Freshly poached salmon dressed with lemon and caviar  
 Salmon steak poached in white wine served with hollandaise sauce  
 Seafood platter (tiger prawns, hot smoked salmon, crab, scallops, oysters \*1 \*2)  
 Cold meats platter served with a selection of mustards, relishes and pickles  
 Antipasto platter with a selection of cold meats, olives, artichokes, roasted peppers and sundried tomatoes  
 Rib of beef carved from the bone (can be served warm) \*3  
 Honey roast ham with wholegrain mustard  
 Norfolk turkey breast (can be served warm)  
 Marinated chicken skewers  
 Turkey breast and ham terrine  
 Home made asparagus and gruyere quiche (v)  
 Spinach and filo pastry baked with feta cheese (v)  
 Home made vine ripened tomato tart with crumbled goats' cheese (v)

## Salads

French new potato salad  
 Baby new potatoes with fresh mint  
 Red coleslaw topped with raisins and toasted almond  
 Beetroot & carrot salad with vinaigrette dressing  
 Mixed bean and sun blushed tomato salad  
 Pasta and mixed bean salad  
 Wild rice salad  
 Penne pesto pasta salad with mixed peppers and courgettes  
 Tomato pasta salad with Mediterranean vegetables  
 Couscous salad with oriental dressing  
 Gazpacho salad- cherry tomatoes, cucumber, courgettes and peppers  
 Roasted Mediterranean vegetables with pasta, basil and parmesan shavings  
 Mediterranean couscous – red peppers, cherry tomatoes, black olives and feta  
 Lemon and coriander couscous with raisins and pinenuts  
 Caesar salad with garlic croutons and anchovies  
 Carrot and orange salad with a ginger dressing  
 Spinach and pinenuts with a balsamic dressing  
 Sun blushed tomatoes , olives and mozzarella with pasta shell  
 Crumbled goat's cheese and red pepper salad with couscous  
 Sweet potato and feta on a bed of rocket salad  
 Greek salad with feta cheese, black olives



**Delectable dessert buffet**

£6.60 per head plus VAT

Choose from 3 options

**Cheesecake**

- Strawberry & mascarpone
- lemon
- toffee & banana
- white chocolate
- raspberry

**Tarts**

- Banoffee
- summer fruits
- Tiramisu tart
- Lemon

**Tortes**

- Double chocolate
- Chocolate mousse
- Cappuccino
- Raspberry
- White chocolate
- Lemon

**Other options**

- Lemon posset
- Toffee apple crumble
- Summer pudding
- Trifle in glass
- Summer berry mousse
- Eton Mess
- Fruit salad with crème fraîche
- Profiteroles with dark chocolate sauce
- Tarte au chocolate topped with a lime and ginger cream

**Tea, coffee and petit fours - £2.15 plus VAT**

Should you wish to discuss your requirements in more detail we would be delighted to visit you at your convenience.

The menus noted above are package prices, but are by no means conclusive. We also offer a completely bespoke service; prices would be dependent on your menu choices. Once you have chosen your ideal menu we will prepare a full cost summary.

**We operate a no hidden costs policy, our promise to you is total transparency and no unexpected surprises.**

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Should you wish to book Premier Crew Hospitality, we would request a booking deposit of £500 plus VAT. The remaining amount becomes due 30 days prior to the event. Payments plans are available upon request.

**This proposal has been designed specifically for the addressee and should not be copied or forwarded without express permission from Premier Crew Hospitality.**

**Prices are correct at time of proposal, should market forces dictate a substantial increase this will be discussed with the client and alternatives suggested or costs passed to the client with prior notice.**

Full terms and conditions would follow.

Please do not hesitate to contact us on 01371 875892 or [info@premcrew.co.uk](mailto:info@premcrew.co.uk) to discuss further.

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