



Wedding Information Form

Thank you for considering Just Catering Midlands for your special day. We will work hard to make your day as special and luxurious as we can. We have lots of options available. To help us create a detailed quote, please complete the information below and return to food@justcatering.info.

Wedding Party Name:	
Date of Wedding:	
Reception Venue:	
Approximate number of guests to your wedding breakfast meal:	
Approximate number of guests attending your evening reception.	
What is your catering budget for the whole day?	

More information about your venue:

Does your venue have a kitchen? Y/N	
Is it a commercial kitchen?	
Contact details for your venue (including phone number)	
Round tables or rectangular tables?	
How many guests to each table?	

Does your venue have cutlery and crockery we can use?	
Does your venue have glassware we can use?	
Do you think you will require cutlery, crockery or glassware hire from us?	

To help us provide you with an accurate quote, please could you read the menu selection at the bottom of this form and select your options for each of the following catering moments during your wedding reception. You can calculate a rough price yourself using the table below. Remember, this is a rough costing only and once we have received your quote and had a chat with you, we can adjust the price based on your needs.

Wedding Reception Catering Moment	Which selection(s) would you require from our menu? <i>Please see attached menus at the bottom of this document</i>	Approx. time of moment?	Price per person <i>(prices on menu)</i>	Number of people	Total <i>(price multiplied by no. of people)</i>
Guest Arrival					
Wedding Breakfast					
Evening Reception					
Afternoon Tea/Coffee/Cakes					

				TOTAL:	

Some more information about the makeup of your guests:

Roughly how many guests would require the following dietary requirements?	
If you are unsure, please make sure that you find out and inform us before your special day. <i>Some dietary requirements affect the cost of your catering, so if you can find out beforehand, we can get you a more accurate quote.</i>	
Dietary Requirement	Number of Guests (approximate)
Vegetarian	
Vegan	
Gluten free	
Dairy free	
Lactose free	
Halal only	
Kosher only	
Nut Allergies	
Any other dietary allergies (e.g. shellfish etc). Please write down any other known allergies.	

Wedding Menu

Each wedding is different, and each need is different. Below you will find the whole range of products available as part of our wedding service. These are meant to be a rough guide; if you have specific dishes you require, please speak to us to see if we can accommodate your needs. Please select those elements which are suitable for your day.



Wedding Menu

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Reception

These canapes are perfect for welcoming guests when they arrive to your wedding reception venue.

Canape Menu

Each of your guests will receive a selection of the canapes listed below. They will receive about 4 or 5 each.

For other dietary requirements, such as vegan, gluten-free, dairy-free etc, please speak to us so that we can arrange dishes individually according to need. **Please let us know of any major allergies within your party.**

If you require a sparkling wine (or fruit juice non-alcoholic version) selection to accompany these canapes please let us know.

Luxury Temptations Canapes	Chicago Style Canapés
<p>Blinis with cheese smoked salmon & lemon</p> <ul style="list-style-type: none">• Cheese with basil and prawn on spinach bread• Cheese with horseradish and crayfish	<ul style="list-style-type: none">• Artichoke and tomatoes on white bread• Blue cheese fig and pear on walnut bread

on lemon basil cake <ul style="list-style-type: none"> • Bresaola cheese mustard honey and sesame seeds on black bread • Cherry tomatoes goats' cheese and pecan on walnut bread • Courgette mini rolls and red pepper on tomato bread • Comte cheese semi dried apricot and almond profiterole • Peach fourme d'ambert blue cheese and cucumber and trout egg profiterole 	<ul style="list-style-type: none"> • Prawn, basil-flavoured cheese, and tomato mini brioche • Vegetable on nordic bread • Smoked salmon lemon cheese and cucumber • Smoked trout and cucumber on black bread • Mandarin and prune with smoked duck on white bread • Ham, fig butter and pistachio on olive bread
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Wedding Breakfast (Sit-down Meal)

Please select one of the set meals below.

All main meals are accompanied by seasonal vegetables unless otherwise stated.

Option	Starter	Main	Desert	Price (per person)
1.	Melon and mango	Roast chicken leg quarter with fig and almonds	French apple tart	£24.00
2.	Spiced carrot soup	Chicken Imperial <i>Chicken breasts fried in butter and braised in cream and sherry with mushrooms and chopped onions</i>	Sticky toffee pudding served with cream	£25.50
3.	Pea, mint and spring onions soup served with Parmesan biscuits.	Chicken in port <i>Boneless chicken breasts braised in port and served with mushrooms, onions, and a rich cream sauce</i>	Rosey plum crumble	£26.50
4.	Pate and toast	Beef Bourguignon	Tarte au citron	£29.50
5.	Smoked salmon	Asparagus Stake Oscar	Pear and	£35.50

	and shaved vegetable salad	<i>Beef tenderloin steak topped with fresh crab meat, and a coating of bearnaise sauce.</i>	cardamom tart	
6.	Apple and carrot soup	Lemon and thyme lamb cutlets accompanied with seasoned smashed potatoes and green salad	Peach tart	£38.00

Vegetarian & Other Dietary Requirements

Any of the starter options can be selected to cater for vegetarian guests (excluding no.4 and no.5). For the main course, vegetarian guests can enjoy a ***caramelised goats cheese tart***. All the desert options are suitable for vegetarians. For other dietary requirements, please speak to us for detailed information about our products.

For other dietary requirements, such as vegan, gluten-free, dairy-free etc, please speak to us so that we can arrange dishes individually according to need. **Please let us know of any major allergies within your party.**

Evening Reception

Please find below our gourmet buffet selection for evening receptions. Some customers require hot food for their guests; if you have specific ideas in this area, please let us know, and we can cater to your needs.

A Sandwich Selection

£8.95 per person

The menu includes a selection of sandwiches on a mixture of malted and white bread & wraps.

The fillings that are included are listed below.

Meat	Vegetarian	Fish
<ul style="list-style-type: none">● Classic Roast Chicken & chorizo● Chicken Waldorf salad● Chicken with brie & roasted grapes● Ham & Swiss Cheese● Horseradish cream & roast beef● Cheddar cheese & pickle	<ul style="list-style-type: none">● Classic cheese with red onion & chive● Hummus carrot & zesty greens● Classic egg & cress● Classic cucumber soft cheese black pepper with bistro leaf	<ul style="list-style-type: none">● Avocado prawn cocktail● The ultimate tuna mayo● Smoked salmon & soft cheese with chives

AND

Desert Option

The above sandwich selection is accompanied by:

- Carrot cake traybake
- Chocolate brownie traybake
- Lemon drizzle traybake
- Fresh fruit platter

We can also provide optional additional platters to supplement your buffet option.

Additional Platter 1	Additional Platter 2
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An additional cheese board, including a selection of cheeses, grapes and crackers. £20.00	A selection of cured, smoked and cooked meats. £20.00
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Additional Drinks Packages

Additional Drinks Menu If you would like us to supply drinks with your food, please refer to the packages below.		
Non-alcoholic	Alcoholic	Hot drinks
<p>£5.00 per person. Includes a mixture of fizzy drinks, fruit juices, elderflower cordial and fruit cordials, and bottled water.</p> <p>OR</p> <p>Priced individually depending on the size of your party</p> <ul style="list-style-type: none"> • Can of fizzy pop £1.00 • 1 Litre cartons of apple and orange juice £2.00 • Still/sparkling bottled water £1.00 • Fruit cordials £1.00 per glass • Elderflower cordial £1.00 per glass 	<p>£15.00 per person. This includes:</p> <ul style="list-style-type: none"> • 2 x 125ml white wine, • 2 x 125ml red wine, • 1 x flute of Prosecco, • 2 x beers, • Sparkling water, • Fruit cordials, • Elderflower, • Drinking water as required. • Glassware hire <p>OR</p> <p>Individually by the glass,</p> <ul style="list-style-type: none"> • 1 x flute of Prosecco £3.50 • 1 x 125ml white wine £3.00 • 1 x 125ml red wine £3.00 • 1 x 330ml beer £2.90 • 1 x 500ml ale £3.00 <p>Please note, there is an additional charge for glassware hire.</p>	<p>£1.80 per person, with disposable fully compostable cups.</p> <p>An additional £1.80 per person if you require crockery cups and saucers. This includes collection and washing up.</p> <p>Each person will receive:</p> <ul style="list-style-type: none"> • Tea • Coffee • A mixture of fruit and herbal teas • Milk • Sugar • Soft drinks (Orange & apple juice) • Still water

