



REEKA EVENTS  
*at Worton Hall*

"REEKA'S ATTENTION  
TO DETAIL AND UTTER  
PROFESSIONALISM  
MADE MY DAY."

- Nicola





# TABLE OF CONTENTS



|   |    |
|---|----|
| About Reeka                                   | 3  |
| Learn a bit more about us                     |    |
| The Venue                                     | 4  |
| Worton Hall, the perfect countryside venue    |    |
| Our Concept                                   | 6  |
| Immerse yourself in Reeka's dining experience |    |
| Next Steps                                    | 17 |

# ABOUT REEKA

Welcome to Reeka.

Reeka is a luxury events company which was founded by renowned chef Jay Halford in the Cotswolds. With years of experience in fine dining and elegant occasions, we are proud to elevate bespoke events with our catering services.

At Reeka, we believe that food should be the main talking point of every event. We source the best local ingredients and prepare all meals freshly on site, from scratch.

Our menus are specifically tailored to each event to enhance your experience. We work congruently with you from start to finish, aligning with your vision, alongside drawing inspiration from your chosen venue.

We love nature and are inspired by all it provides. This is reflective in everything we do, from start to finish. With Reeka, you know you are getting food that is sustainable, whilst looking and tasting incredible. We cook in line with each season, to ensure each menu item tastes its full potential.

From Chefs to Kitchen Porters, we only work with the best. We pride ourselves on delivering you the finest service across the board. On your special day, a dedicated hospitality co-ordinator will lead our team of staff, all of which are rich in knowledge and experience, allowing you the freedom to fully relax and thoroughly enjoy your day.

Being based in the Cotswolds, we have built relationships with a vast network of local suppliers allowing Reeka to accommodate all of your requirements with ease. Working with people that know Worton Hall inside out, giving your day that extra personal touch.





# WORTON HALL

## *A barn with a difference*


Sitting within the farm estate of Worton Park, Worton Hall offers a former grain store barn carefully restored into a contemporary venue for weddings.

The venues Grade II listed Cotswold stone cottages provide home-from-home accommodation for you and your guests, and the grounds provide landscaped gardens, lake views, woodland, and south facing paddocks.

Say your 'I Do's' at Worton Hall choosing either the outdoor setting of the romantic Pagoda on Farmhouse Green in front of the Willow tree pond, or opt for the indoor Hayloft Gallery - a beautiful mezzanine setting that overlooks the main banquet hall.







“We wanted an informal style of service and Reeka absolutely nailed it. Everything from the canapés right through to the evening was absolute perfection and our guests are still raving about it to this day!”

- Emma Bell



# Sample Menus

*We believe that food should be the main talking point of every event.  
All of Reeka's menus are thoughtful, bespoke and all can be tailored to  
suit your taste, culture and occasion.*



*Dietary requirements and allergens will be always taken into account.  
Example pricing based on 80 people attending your event.  
All prices are exclusive of VAT..*



# HOT CANAPÉS

*Select a variety of canapés for your event starting from £9pp*

## MEAT

Glazed Peruvian Chicken Skewers  
Soy Glazed Pork Belly with Apple Jelly & Crackling  
Chorizo Potato Cake with Garlic Aioli  
Polenta with Parma Ham & Truffle  
Lamb Koftas with Mint Yogurt  
Breaded Crispy Beef with Spicy Ketchup  
Mini Beef Sliders with Cheddar, Mustard Mayo & Rocket

## FISH

Mini Cod Cake with Tartare Sauce  
Chilli Crab Cakes with Fish Sauce & Spring Onions  
Tempura Prawn Skewers with Miso  
Pan Fried Scallop with Cauliflower, Peas & Olive  
Cod Goujon with Pea Puree & Lemon

## VEGETARIAN & VEGAN

Oyster Mushroom Scallop with Truffle Pomme Purée & Crispy Shallots  
Cajun Battered Cauliflower Popcorn  
Sweet Potato Pakora & Spiced Yogurt  
Wild Mushroom Arancini with Red Pepper Relish  
Courgette & Spinach Fritter on Poached Quails Eggs  
Parmesan & Pistachio Croquette with Apple Puree  
Charlotte Potatoes with Cream Cheese & Chive Mousse





# COLD CANAPÉS

*Select a variety of canapés for your event starting from £9pp*

## MEAT

- Ham Hock & Piccalilli
- Mini Yorkshire Pudding with Horseradish & Beef
- Chicken Liver Parfait, Truffle Butter & Plum Chutney
- Beef Fillet Tartare with Horseradish & Capers
- Seared Duck Breast, Sweet Potato Rosti with Hoisin
- Pulled Pork Taco with Soured Cream, Avocado & Lime
- Quail Scotch Egg & Caponata



## FISH

- Smoked Salmon Roulade with Cream Cheese & Dill
- Chilli Crab Meat on a Sourdough Crouton with Lime Mayo
- Sea Bass Ceviche & Marinated Fennel
- Prawn Tacos with Chilli, Garlic, Lime, Avocado & Spiced Soured Cream
- Pea Bellini with Smoked Salmon & Guacamole
- Mackerel Rillettes with Horseradish Mayo
- Teriyaki Cured Salmon with Asian Slaw & Seed Crisps



## VEGETARIAN & VEGAN

- Balsamic Beetroot with Whipped Goats Cheese on a Sourdough Crouton
- Tomato, Basil & Mozzarella Skewer with Basil Pesto
- Goats Cheese Tartlet with Red Onion Chutney & Spiced Pear
- Baby Gem Tacos with Smoked Pecans, Tomato Salsa, Guacamole & Cashew Sauce
- Watermelon with Basil & Feta
- Buckwheat Blinis with Red Pepper & Tomato Relish with Pickled Walnut
- Nori Quinoa Rolls with Tomato & Avocado



# 3 COURSE PLATED WEDDING BREAKFAST

*Our take on a classic wedding breakfast from £70pp*

## STARTERS

- Ham Hock Terrine with Piccalilli, Apple, Lime, Watercress & Brioche Crisp*
- Duck Egg with Asparagus & Parma Ham*
- Beef Carpaccio with Pickled Baby Vegetables, Parmesan Cream & Black Olive*
- Pan Fried Scallops with Pea, Pancetta Crisps, Olive & Onion*
- Cornish Crab with Sweetcorn Panna-Cotta, Avocado, Chilli & Lime*
- Cured Salmon with Beetroot & Horseradish*
- Rillette of Smoked Mackerel, Pickled Cucumber Carpaccio, Brioche Crisps & Lime Mayo*
- Heritage Tomatoes, Burrata, Basil, Mint, Pickles & Pink Salt*
- Salt Baked Beetroots on Thyme Flatbread with Pickled Onions & Whipped Ricotta*
- Pistachio Parfait with Caramelised Figs on Seeded Crackers with Pomegranate & Orange*

## MAIN COURSE

- Slow Cooked Shoulder of Lamb with Potato Fondant, Onion Puree, Caramelised Maple Carrots, Seasonal Greens & a Red Wine Jus*
- Ballottine of Chicken in Crispy Parma Ham, Seasonal Greens, Thyme, Gnocchi, Pomegranate, Toasted Pine Nuts & Garlic Butter*
- Fillet of Beef, Dauphinois Potato, Wild Mushroom Fricassee, Courgette & Anise Poached Carrots*
- Cotswold Venison, Potato Purée, Artichoke, Daikon Slaw & Fennel*
- Crispy Pork Belly with Walnut Granola, Baby Onions, Broad-Beans & Apple*
- Pan Fried Sea Bass with Jersey Royal Potatoes, Confit Baby Tomatoes, Tender Stem Broccoli with Caper, Herb & Lemon Sauce*
- Pan Fried Spiced Cod with Celeriac, Sweet Peppers, Pak Choi in a Green Sauce*
- Fillet of Sea Bass with Pearl Barley Risotto, Mediterranean Roasted Vegetables with Parsley & Caper Dressing*
- Pappardelle Pasta with Oyster Mushrooms, Peas & Parmesan Cheese*
- Crown Prince Squash and Feta Wellington with Tomato and Red Pepper Relish, Seasonal Vegetables & Sage*
- Miso Aubergine with Tempeh, Soy Baked Almond Cream, Onion Purée, Pickled Berries & Basil*

## DESSERT

- Dark Chocolate Marquise with Strawberries, Passion Fruit & Lemon*
- Classic Lemon Tart with Raspberries & Citrus Sorbet*
- Pistachio Cake with White Chocolate Mousse & Strawberries Three Ways*
- Chai Cheesecake with Candied Walnuts, Baileys Mousse & Coffee Anglaise*
- Green Basil Mousse with Palm Sugar Pineapple, Coconut Bon Bon & Yogurt Sorbet*
- Banoffee Pie with Caramelised Peanut, Banana & Cinnamon*
- Elderflower Sponge with Pomegranate, Raspberry & Rose*
- Custard Tart with Rhubarb Three Ways & Ginger*
- Passion Fruit & Mango Cheesecake with Chocolate Sorbet*
- A Trio of Mini Desserts*



# FEASTING STYLE

*Bring your wedding party together, with a feast that caters for all.*

*This menu starts from £60pp*

## **Starters**

*Selection of Fresh Breads with Dips*

*Pressed Ham Hock with Fresh Herbs & Pickles*

*Curd Meats & Pickles*

*Anti Pasti / Mezze Sharing Boards*

*Chilli & Garlic Head on Prawn with Lemon*

*Sweet Potato & Black Bean Cod Cakes with Sweet Chilli Jam*

*Sweetcorn Fritters with Tomato, Mango & Guacamole*

*Heritage Tomatoes with Goats Cheese, Mint Pesto & Pickles*

*Tri Beetroot with Crown Prince Squash, Goats Curd, Basil & Pine Nuts*

*Pak Choi with Sweet Potato, Quinoa & Pomegranate*

## **Main Course:**

*Slow Cooked Shoulder of Lamb, Mint Pesto & Green Oil*

*Caramelised Peruvian Chicken with a Spicy Jalapeño Sauce*

*Grilled Fennel with Roasted Chicken & Roasted Vegetables*

*Grilled Sea Bream on a Bed of Fennel, Dill & Parsley with Salsa Verde*

*Sesame & Miso Salmon with Baked Radishes & Rocket*

*Crab Linguini with Chilli, Lime & Green Onion*

*Miso Roasted Aubergines with Green Beans, Pomegranate, Rocket & Sumac*

*Piquanté Peppers with Confit Garlic & Charred Courgette*

*Baked Cauliflower on a Bed of Greens with Curried Chickpeas, Cashew Dressing & Chimichurri*

## **Sides:**

*Lemon & Thyme Roasted Potatoes*

*Fried Chilli Tempeh, Pak Choi & Garlic*

*Pearl Barley Tabbouleh, Fresh Herbs, Vine Tomato & Kalimatta Olives*

*Heritage Star Anise Carrots*

*Tri-Tomatoes, Mint Oil, Toasted Pine Nuts*

*Seasonal Slaw with Toasted Walnut*

*Hot Seasonal Greens*

*Green Salad & Pine Nut Pesto*

*Aubergine Relish*

## **Dessert:**

*Chocolate Brownie Bites with Clotted Cream*

*Lemon and Blueberry Set Cheesecake*

*Passionfruit Possets*

*Vanilla Panna Cotta Pots with Mixed Berries*

*Baileys and White Chocolate Truffles*

*Basque Baked Vanilla Cheesecake with Passion Fruit Curd & Mango Salsa*

*Sticky Toffee Pudding with Black Treacle Sauce*

*Lemon Curd Eaton Mess with Raspberry*

*Dark Chocolate Pots*

*Blueberry Frangipani Tarts*

*Set Lemon Parfait with English Rhubarb*

*Key Lime Cheesecake with Basil & Chocolate*

*Banoffee Pie with Caramelised Cinnamon Banana*





# AFTERNOON TEA

*Starting from £40pp*

Selection of Finger Sandwiches

Scones with Cream & Jam

Homemade Scotch Egg

Lemon Drizzle Slice

Pecan Chocolate Brownie

Macarons

Cheese Straws

Mini Eaton Mess

Fruit Tarts

Almond Frangipani

Tea and Coffee

*We can also supply a fine range of loose leaf teas and home-made lemonades to quench your thirst.*



# PLANT-BASED MENU

*Enjoy this fresh & vibrant all vegan menu from just £65pp*

## CANAPÉS

Buckwheat Blinis with a Red Pepper & Tomato Relish & Cashew Cheese  
Mini Tacos with a Smoked Pecan Filling, Tomato & Mango Salsa & Guacamole  
Quinoa Nori Rolls with Tomato, Avocado & Cucumber  
Pea Pancakes with Smashed Peas & Feta  
Cucumber with Cashew Cream Cheese & Chive  
Mini Bean Burger Sliders with Aubergine Relish

## STARTERS

Heritage Tomatoes with Feta, Pickles, Basil & Micro Greens  
Asparagus & Watercress Soup with Crispy Artichoke, Aminos Seeds & Cream Cheese  
Pan Fried Gnocchi with Pickled Baby Vegetables, Burnt Onion Puree, Rocket Pesto & Spring Onion  
Antipasti / Mezze Sharing Boards  
Salt Baked Beetroots on Thyme Flatbread with Pickled Onions & Whipped Ricotta  
Wild Garlic Arancini with Micro Greens Salad, Chipotle Mayo & Olives

## MAIN COURSE

Miso Aubergine with Green Beans, Picante Peppers, Pomegranate, Charred Pak Choi & Lemon Yogurt  
Spiced Cauliflower Steak with Braised Lentils, Anise Carrot, Pakora & Chickpeas  
Courgette Cannelloni with Pea Fritters, Lemon Hummus, Peas, Tomato & Red Pepper Relish & Crispy Kale  
Wild Mushroom Wellington with Dauphinois Potatoes, Seasonal Vegetables & Cranberry Jus  
Pearl Barley Risotto with Mediterranean Roasted Vegetables

## DESSERT

Coconut Cake with Citrus Parfait, Grilled Pineapple, Mango & Yogurt Sorbet  
Dark Chocolate Marquise with Strawberries, Orange & Basil  
Sticky Toffee Pudding, Black Treacle Sauce & Vanilla Ice Cream  
Passion Fruit Cheesecake with Mango & Chocolate  
Banoffee Pie with Cinnamon & Caramelised Banana  
Selection of Sorbet



# BBQ MENU

*All BBQ menus include a selection of breads, seasonal salads, grilled corn, roast thyme baby potatoes, dips and sauces as standard.  
This menu starts from £45pp*

## MEAT

Tandoori Chicken Breast  
Marinated Sirloin Steak  
Lamb Kofta  
Thyme & Garlic Pork Skewers  
Handmade Cotswold Beef Burgers

## FISH

Monkfish Kebabs  
Salmon & Dill Skewers  
Fresh Tuna Steaks  
Spiced Grilled King Prawns  
Whole Grilled Snapper Mojo Verde

## VEGETARIAN

Confit Halloumi & Roasted Red Pepper  
Miso Aubergines  
Grilled Barbecue Jackfruit  
Maple Tofu Skewers  
Grilled Cauliflower Steaks

*Cold & Hot Buffet and Grazing Table Menus Are Also Available*





# CHILDREN'S MENU

*Starting at £15pp*

Hummus with Veggie Sticks & Pittas

Mini Pizzas

Macaroni Cheese

Cheese & Ham Toasties

Fish Goujons with Chips & Peas

Breaded Chicken Strips with Chips & Steamed Veggies Beef

Vegan Lasagne

Burgers in a Toasted Bun with Fries



"Our guests haven't stopped raving about the food! The menu was fantastic and it looked as amazing as it tasted."

- Chris





# BOWL FOOD

## HOT

Pan Fried Gnocchi, Apple, Roasted Celeriac, Walnuts with a Stilton Cream - V

Moroccan Tagine with Apricot, Chickpea, Coriander, Chilli & Shallot - V

Pan Fried Sea Bass on Roasted Beetroot, Potato Cream & Buttered Savoy Cabbage

Scottish Salmon, Purple Sprouting Broccoli, Truffled Potatoes, Celeriac & Garlic Cream

Sea Bream on Butternut Squash, Risotto, with Balsamic Reduction

Tenderloin of Beef with Sweet Potato Puree, Confit Shallots & Crispy Curly Kale

Goats Cheese & Beetroot Salad with Poached Pear & Walnut Dressing - V

Jerk Chicken, Rice & Peas with Mango Chutney

Crispy Pork Belly with Seasonal Greens & Apple Sauce

## COLD

Puy Lentil, Pumpkin, Feta, Chilli & Coriander Salad - V

Mozzarella, Rocket, Basil & Heritage Tomato Salad - V

Newton St Loe Chicken & Crispy Bacon Caesar Salad

Quinoa, Spinach, Roasted Butternut Squash, Beetroot, Roasted Shallot, Mixed Cress - V

Mackerel Rillettes, Apple, Beetroot & Walnut Salad, Melba Toast

Grilled Panzanella Salad with Bell Peppers, Summer Squash & Tomato - V

Summer Garden Salad with Chilli & Garlic Shrimp

Wood Roasted Peppers, Buffalo Mozzarella, Salsa Verde - V

Salted Watermelon, Peach & Basil Salad - V

Starting at £18pp





# EVENING FOOD

*Options can be set as a self-serve table or handed out to guests.*

Taco Bar - £15pp

*Corn tortilla tacos with a range of fillings, salsas & garnishes*

Sliders Bar - £15pp

*A selection of homemade burgers using local meats, topped your way*

Fresh Sourdough Pizza - £14pp

*Cooked to order*

Indian Street Food - £14pp

*Traditional Indian street foods.*

*Select from our range of starters, curries & accompaniments*

Grazing Table of Local Cheese & Meats - £13pp

*With All Accompaniments*

Kebab Pitas - £13pp

*Slow cooked local meats, generously filled*

*and served to guests throughout the evening by our chefs*

Chilli Dogs - £11pp

*Jumbo finger rolls with local sausage*

*topped with chilli con carne, chilli, spring onion & sour cream*

Mac & Cheese - £11pp

*Everyones' favourite, the perfect way to end your night.*

*Add your choice of fillings & toppings*

Fish n Chips Cones - £11pp

*Served with a wedge of lemon and tartare sauce*

Waffle Bar - £11pp

*Fresh waffles, loaded with amazing toppings. The ideal option for those with a sweet tooth*

Churros Bar - £10pp

*Made to order, rolled in cinnamon sugar & served with warm chocolate sauce*

Pulled Pork Baps - £9pp

Bacon / Sausage / Baps - £8pp

Cheese and Ham Hock Toasties with Chilli Jam - £8pp



## TABLEWARE

Reeka provides all required cutlery, crockery and glassware needed throughout your wedding and they are included in your bespoke quote.

We have a beautiful standard selection of tableware for you to choose from and if there is anything specific that you wish to have, we will do our best to provide it at an additional cost.

## LINEN

Table linen and napkins can be provided upon request. We work with some of UK's top rated suppliers and we have a wide range of quality linen available to review.

Should you want to add tablecloths to your quote, Reeka charges separately for them as follows:

*For long tables: £15*

*For round tables: £19*

## STAFF UNIFORM

Our friendly and attentive staff will present themselves in a smart manner. Our standard of dress is: plain black trousers or skirt, black or white shirt and branded Reeka apron. If you would like our staff to wear an alternative, this may incur additional costs and can be discussed.

## PRICING

The prices features in the current brochure are valid for weddings taking place in 2023 and 2024. For all enquiries for 2025 weddings and beyond, please take into account a 10% increase due to inflation.

All pricing is exclusive of VAT.





# OUR WORK







# THE WEDDING OF MR & MRS WIBBERLEY

*In the heart of Gloucestershire you will find Blackfriars Priory, an elegant 13th century medieval site. Blackfriars Priory was the perfect choice of venue for Lorrel & Alex. They wanted the day to feel tasteful, distinguished and rustic - and Reeka went above and beyond to deliver this. Working alongside their vision and drawing inspiration from the venue, we created a stunning event that we were proud and delighted to be a part of.*

*Reeka worked closely alongside Lorrel & Alex to bring their dream wedding to life. They briefed us with their concept of wanting a sense of "togetherness", and we decided upon creating a sharing style feast for their main wedding breakfast. We sourced the finest local ingredients to build a bespoke cheese/charcuterie style board, centred on the table, so that guests could self-serve at their leisure.*

*In keeping with the more relaxed theme of the event, Reeka supplied a catering truck to serve evening food, allowing guests to walk up as they desired throughout the night.*

*"The Day Was Perfect & Reeka Were Essential. They Understood The Vision After The First Call, We Had Complete Faith In Them Being Able To Deliver. Every Aspect Was Handled With The Upmost Care And Professionalism!"*

*- Alex*





# THE ELOPEMENT OF DANIELLE & CHRIS

Hosted at the gorgeous Euridge Manor, we catered their beautifully intimate wedding. With this being an elopement, the menu could be completely tailored to the newlyweds. Opting for a seasonal selection of canapés and a 6-course tasting menu, using locally sourced ingredients we created a taste experience with dishes at their most flavourful.



# THE WEDDING OF SAMMY & DOROTA

*“Many caterers turned down our wedding due to the short notice, but Reeka not only took on the challenge without hesitation, they went above and beyond!”*

*As soon as we had our tasting, we couldn't stop thinking about having the food again. Service from the first email until the day of our wedding was impeccable.”*

*- Sammy*

*Sammy and Dorota reached out with just 6-weeks until they were getting married, having been let down by another catering company. Whilst the turnaround was tight, we made sure that no corners were skipped. A full menu tasting, site visits and regular update calls were all handled.*

*Before their tasting they were intrigued by our sharing feast and once tried they instantly knew this was the option for them! Keeping the sharing theme going they opted for a dessert table to finish off the Wedding Breakfast, allowing guests to enjoy wherever they wanted within the grounds.*

*The full menu was personalised to feature dishes from both of their family heritages, including a midnight serving of Pierogi from a local Polish supplier.*





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NEXT STEPS

# LOOKING FORWARD

Reeka is committed to put you first before anything else and help you enjoy your wedding day to the fullest. We are here to pay attention and listen to what you want, like and need, and make sure to incorporate your ideas into your fully bespoke wedding menu.

At Reeka, everything starts with a phone call consultation so we can find out your story and get a better understanding of what you have in mind for your special day. We love making our proposals as personal as possible, that's why we take extra time to hear you out and answer all of your questions. Then we follow up with a bespoke menu and quote that takes into account your ideas and your budget.

Hoping that our proposal will be to your liking and you will wish to book Reeka Events as your wedding caterer, we will further require a 25% booking fee to reserve your date for with us. The final balance will be due one month before your wedding day.

Reeka's promise to you is that we will go above and beyond to help you have one of the best days of your life!

We can't wait to get to know you.





*"The attention to detail was excellent. The food was interesting, delicious, plentiful and well presented."*

*"The food was absolutely amazing and you were an awesome part of what was such an outstanding day for us both so thank you for everything."*

*"The menu was flawless! The flavours, the colours and the variation was fantastic."*

*"Reeka took care of everything. Delivery on the day was exceptional, I can't fault a single thing"*

*"Reeka took care of every single detail, allowing us to relax and enjoy our special day."*

*"Everyone agrees that what made the party so special was the fabulous food - I think Bev nailed it when she said it was "drop dead amazing."*

*"Everything was stunning. Guests commented on how the food was above and beyond. As well as our main wedding meal, they catered delicious evening meals for our family and a cracking barbecue on the Sunday all again truly exceptional."*

*"I attended a retreat that Reeka were catering and WOW. I was blown away, presentation, food colours and flavours. You can feel the love in every meal."*

*"Our guests haven't stopped raving about the food! The menu was fantastic and it looked as amazing as it tasted."*

*"Fantastic food yesterday, universal appreciation and we have had so many messages of thanks."*

*"The day was perfect & Reeka were essential. They understood our vision after the first call, we had complete faith in them being able to deliver."*

*"Nothing was ever an issue. We leaned heavily on the experienced team, they are truly the best!"*



CONTACT US  
FOR A BESPOKE QUOTE

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