

LODGE CATERING

LONDON

Wedding Reception

Trinity House

2024





Welcome

Lodge Catering is delighted you are considering engaging us to cater for your wedding reception. We have extensive experience catering at Trinity House, and are extremely proud to have been on their select catering list for over 20 years.

With your own dedicated Event Manager, we will work closely with you both, using our expertise to build on your ideas and create an amazing day for you and your guests.

The sample menus in this quote are just a starting point for discussion. We would love to hear what you have in mind for the big day and, working together, we will create a unique catering experience especially for you.





What to expect on your special day

Your personal Event Manager is available to you from initial enquiry to delivery on the day. We liaise closely with the team at Trinity House, to become one complete team ensuring everything runs to plan.

Our dedicated waiting staff will take great pride looking after your guests' every need. From initial set-up of the venue to clearing the last glass of the evening, their desire to ensure all guests have a great day is something we are very proud of. We receive many compliments on how attentive, professional and friendly our staff are.

Finally there is the food, the main reason we are there. Our professional chefs, will be working hard in the kitchen to deliver your menu exactly as requested. We are always excited to see guests' reactions when we serve your carefully selected food.

We looking forward to working closely with you to create a superlative event.



Wedding day

Date	2024
Timings	5.00pm to 11pm
Guests	100
Service	Drinks reception, dinner,
Venue	Trinity House

Our indicative quote is based on the following suggested timings:

14.30	Lodge Catering arrive
16.30	Guests start arriving
17.00	Wedding Ceremony in Court Room
17.30	Tray service of drinks and canapés
19.00	Call for dinner
	Dinner served
	Speeches and cake cutting
2245	Bar closes
2300	Guests depart
2400	Lodge Catering depart





Table design

Trinity House supply 6 foot round tables, and as standard we would suggest covering these with our high quality plain white, floor length linen. This complements their perfectly pale wood frame chairs with light green upholstery. Should you prefer a more bespoke look, we have a large variety of coloured and textured linen available that we would be delighted to talk through with you.

To dress the table, as standard we would suggest our tall, elegant glassware, fine white china and modern stainless steel cutlery, all of which suits the surroundings particularly well. This is only a starting point and we can offer you a full range of options to choose from.





Sample menu ideas

Canapés

Chimichurri herbed chicken skewer with coriander lime salsa

Cured trout, rye, cream cheese, cucumber and caviar

Grilled asparagus spear with crushed pine nut and parmesan mayo

Garden of whipped chickpeas with pickled baby vegetables and hummus soil

Starters

Chicken and ham hock terrine, piccalilli and toasted brioche

Sashimi grade salmon carpaccio with citrus ponzu cream, smoked salmon mousse, chilli ginger glaze and nori cracker

Poached asparagus with quail eggs, parmesan, pickled shallot, radishes, truffle croutons and crème fraiche

Golden and red beetroot carpaccio with a chipotle dressing, toasted almonds and micro greens

Main courses

Rack of lamb with chargrilled radicchio, pomegranate, baby carrots, new potatoes and watercress pesto

Oven roasted cod fillet with crushed new potatoes, broad beans, caper berries, brioche croutons and fish chive velouté

Miso king oyster with garlic pomme purée, baby carrots and miso reduction jus

Slow cooked aubergine with toasted shallot, white bean purée and salsa verde

Desserts

Raspberry and chocolate mousse with salted caramel popcorn and vanilla crème fraiche

Lemon meringue pie with raspberry sorbet and mint purée

Orange marmalade pudding with clotted cream ice cream and orange caramel sauce

Vegan coconut panna cotta with mixed summer berries and pineapple crisp



Indicative quote

Based on 100 guests and timings as outlined above

Dinner menu	100x	£43.00	£4,300.00
Canapes	100x	£10.00	£1,000.00
Event managers	1x	£450.00	£450.00
Service	100x	£32.00	£3,200.00
Chef	3x	£250.00	£750.00
Equipment	100x	£19.00	£1,900.00
<i>Includes elegant tall glassware, fine white china and stainless steel cutlery</i>			
Coloured table linen and napkins	100x	£9.00	£900.00
Ice and cooling	1x	£100.00	£100.00
Staff taxis	1x	£400.00	£400.00
Delivery	1x	£750.00	£750.00
TOTAL			£13,750.00
TOTAL including VAT at 20%			£16,500.00



Please note all prices in this document are subject to Lodge Catering's terms and conditions.



Drinks options

Lodge Catering recommends our combined drinks package at a cost of just £44.00 per head.. This comprises the following per head:

- 3 glasses of Prosecco at reception
- 1 glass of Prosecco at dinner for speeches
- Unlimited house wine and beer through dinner until the bar closes
- Unlimited mineral water and orange juice throughout

If you would prefer to be charged by consumption, we also have an extensive wine list for you to choose from.

Should you wish to provide your own drinks, we would charge a handling fee of £10.00 per head.

Please note all prices in this document are subject to Lodge Catering's terms and conditions.



Next steps

We would love to help you create a wonderful day.

Please call or email your dedicated Event Manager to move to the next stage of planning:

Ann Woods

0208 960 5794

Ann@lodge-catering.com

LODGE CATERING

L O N D O N