

Wedding Catering

Whelan Bespoke Catering is proud to be able to offer you a catering service for your big day that can be tailored to meet your exact needs. With that in mind please feel free to contact us to discuss deviations from our menu's or theme ideas. Please choose either one starter, one main course and one dessert from our menus to create your own special wedding breakfast. Alternatively choose two options plus a vegetarian option for each course however a detailed breakdown and table plan is required with this.

Vegetarian and any other dietary requirements can be discussed and added to your menu choice separately. Your menu comes with Fresh Filter Coffee & Mints

Little Ones

We class a child, when it comes to eating, as 12 years and under. We can offer any small people at your wedding a smaller version of what you choose to eat. Alternatively, if you feel that they would be suited to something else please talk to our Catering Manager. Children are charged at half the adult menu price.

Add a 'Classy Touch' to compliment your menu

Canapes' can be added to any menu for a drinks reception or to tempt your guests whilst the photographer does their work.

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Sorbet Course to be served after your starter to cleanse your palate ready for main course

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Fish Course served between your starter and main courses. This really compliments a classy affair

Cheese Course, this is always a firm favourite to compliment any menu. We use English and Continental cheeses served with fine biscuits, grapes and celery. You have four choices here.

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Individual Plate of four different cheeses for each guest served as a course after dessert.

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½ Cheese Board for the table to share which based on a table of 10 gives 5 portions.

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Full Cheese Board a full portion for each guest around the table

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A Cheese Cake is a visual masterpiece set up in the room with a large array of cheeses positioned to form a cake and is dressed with accompaniments for your guests to enjoy at their leisure