



PJ taste Wedding Menu and Drinks Ideas

Showcasing local and regional producers PJ taste prepare exciting fresh food everyday. We pride ourselves on personal attention, service and the ability to tailor our food and service precisely to your wishes.

We like to offer a really full service to our wedding clients starting with an understanding of exactly how you would like your day to be hopefully adding some ideas and advice relevant to this as we go along. It's often very useful to meet up to do this and we would be very happy to do this as well as organise tastings.

The following menus are initial ideas of the type of food and service styles we have provided at previous weddings. We have a number of customer testimonials on our home page (www.pjtaste.co.uk) and would be happy to put you in touch with previous couples for whom we have catered. We can also recommend as excellent venues Whirlow Hall Farm Trust - <http://www.whirlowhallfarm.org/>, Woodlane Countryside Centre - <http://www.woodlanecc.org.uk/index.htm> and Woodthorpe Hall -Contact Dick and Sue Shepley 0114 236 0134.

In terms of prices we aim to provide an overall package cost working with your budget in mind. The costs include all our preparation and set up, support leading up to the event using our knowledge to liaise with the venue as well as the service on the day. This includes one of our management team acting as a master of ceremonies to work with your best man to ensure everything runs smoothly and to time and of course the cleaning up on the night and the day after as required. We can organise linen, crockery, tables, chairs tables, glasses etc and would charge these at cost only. In terms of menu prices these depend on the range and choice but based on your initial ideas prices can start from £21 per person depending on the number of guests, specific choices, drinks and wine options and the overall service input we provide. In addition we can provide full bar services either cash bars or simply serviced. Alternatively we can provide a service to manage your drinks service using our glassware and staff to ensure a smooth operation.



Drinks Reception Ideas



Allows enough for a glass and top-up.

- a) Kir Royal made with Champagne or Sparkling Wine
- b) Pimms garnished with cucumber, orange and mint
- c) PJ taste Premium Select Wines (Red, White, Rose)
- d) PJ taste seasonal local drink e.g. Cherry Bellini, Rhubarb Bellini, Nettle Spritzer

Price Guide - from £4.75 per person

Or Non Alcoholic alternatives:

- a) Fruit Punch
- b) "Gunners". A non-alcoholic alternative to Pimms based on Ginger Beer, Ginger Ale and Lime.

Soft Drinks Citrus Hits® - Infusions of Yorkshire Herbs and Fruits with Fresh Citrus Juice made by PJ taste and bottled in re-used J2O bottles flavours include: Real Lemonade with a Hint of Yorkshire Mint, Fresh Orange with Rosehip and Hibiscus, Orange with Rosehip and Hibiscus, Blackberry with Orange.

Price Guide - Citrus Hits sale or return £1.95 per bottle 275ml

Autumn winter option: Mulled Wine with a PJ taste Mulled Spiced Apple (from locally picked apples) for an non alcoholic alternative

Real Ale/Draught Lager Bar – We can supply smart and functional mobile bars to be hired and stocked with locally brewed beers and lager along with a range of Premium Wines, Vodka, Gin, Whiskey, Continental Lagers and Soft Drinks. Personalised pump clips can be arranged. We can apply for Temporary Events Licenses for cash bars or manage and staff free bars.



Canapés Ideas – please pick say 4 (plus Tubs Yorkshire Crisps)



Mini Yorkshire Puddings filled with Rare Roast Beef and Horseradish Cream
Mini Yorkshire Puddings filled with Caramelised Onions with Parsley
Bruschetta of Wild Mushroom on a Garlic Crouton
Tartlets of Longley Farm Cream Cheese with Summer herbs
Bruschetta of roasted red pepper and feta
Chilli and coriander marinated king prawn skewer
Corn Cups with olive tapenade
Corn Cups with humus and cheddar
Mini Scones with Lye Cross Organic Cheddar and PJ taste Chutney
King Prawns with Catherine's Choice Sweet Chilli Jam
Smoked Salmon Blini with Longley Farm Crème Fraiche and Pickled
Beetroot garnished with Dill
PJ taste 3 bean Burger with Salsa
Brie and Grape with PJ taste Chutney in a Filo Basket (V)
PJ taste Chicken Liver Pate (Coppice House Farm produce) on Bruschetta
Plus Tubs of Yorkshire Crisps including Henderson's Relish Flavour

Wedding Breakfast Buffet Style

PJ taste handmade bread basket with Honey and Walnut bread, Sourdough Spelt, Rye and White Bloomers with Butter

Carved Whirlowhall Ham

Poached Salmon and/or Platter of Salmon Gravlax with Mustard and Dill Sauce

Herb and Garlic Roast Local Chicken

Coppice House Farm Beef served rare with Watercress

Platters of Bolsover Cured Ham, Smoked Chicken and Salami

Spinach, Goats Cheese and Red Onion Tart

Asparagus Tarts

Hot New Potatoes family style on each table

Salad ideas – please pick 4 ish

Coleslaw with Yorkshire Carrots

Roast Beetroot with Fennel and Garlic Aioli

Green Salad with locally grown (Killamarsh) lettuce

Fruity Coleslaw with a Lemon and Herb Mayonnaise

Vine tomatoes with basil and balsamic vinegar

Vietnamese-style salad with a Lime and Chilli Sauce

Organic Italian Pasta Salad, with Roast Vegetables and Herb Dressing

Three Bean Salad – with PJ taste Vinaigrette

Coleslaw with a Parsley and Mayonnaise

New Potato Salad with Light Mayonnaise and Chives

Cos Lettuce with Apples, Walnuts, Celery and Watercress

Greek Style Salad with Feta Cheese, Tomatoes, Cucumber and Olives

Cous salad with Mint

Dessert Buffet Stations – please pick 3

PJ taste Lemon Tarts with Crème Fraiche

Strawberries with Local Cream and PJ taste chocolate Brownies

Fruit Salad in Frozen Watermelon Bases

Profiteroles with Hot Chocolate Sauce

PJ taste Treacle Tart

Yorkshire Curd Tart

Banoffi Pie

Seasonal Fruit Crumble

Eton Mess made with Local Seasonal Fruits

PJ taste Tiramisu

Crème Brulee with Shortbread Biscuit

Chocolate and Espresso Mousses

Alternative BBQ Style Banquet

Main Course Served from 2-3 duplicated Buffet Stations with background BBQ Chefs to bring hot food to buffet tables:

Possible idea - Hog Roast using a local high welfare reared pig.

Main Course Served from Buffet Stations with background BBQ Chefs to bring hot food to buffet tables:

Coppice House Farm (Rivelin Valley) Handmade 100% Beef Burgers

A Selection Coppice House Farm fine Sausages including Cumberland, Lincolnshire, Tomato and Cracked Black Pepper

Marinated Chicken Kebabs with Peppers and Tomatoes

Vegetarian Selection Three Bean Burger with Mozzarella Cheese and Salsa, Vegetarian Burger with Grain Mustard and Vine Tomatoes

BBQ's can be enhanced with items such as:

Whirlowhall Lamb Kebabs tenderised with yoghurt, cream and summer herbs

Round Green Farm Venison Burgers,

Swordfish Steaks marinated with Fennel and Lemon

Filet of Sea Bass with Fennel and a Lime and Lemongrass Sauce

Rib Eye Steaks with Parsley Butter

Vegetarian Burger with Mozzarella Cheese, Chestnuts and Mushrooms (V)

Vegetarian Option: Stuffed Aubergine Rolls with Oven Dried Sheffield Tomatoes and Pine Nuts (V)

Vegetarian Burger with Mozzarella Cheese

Dessert Buffet Stations

Desserts Buffet – See previous list

Evening Extras

Local Dry Cured Bacon Butties or Sausage Butties, Cheeseboards or a 5 tier Cheesecake, PJ taste Ultimate Cheese Toasties, Chocolate Fountain

Alternative Hot Fork Buffet Style Events

Hot Fork Buffet Menu 1

Rivelin Valley Beef in a Longley Farm Sour Cream and Paprika Sauce served with Parsley Dumplings

Vegetable Casserole with Parsley Dumplings (Vegetarian Alternative)

Creamy Whirlowhall Farm Mashed Potatoes

Sticky Toffee Pudding with Toffee Sauce or Fresh Fruit Salad

Hot Fork Buffet Menu 2

Round Green Farm Venison, Pork, Cider and Apple Sausage with Onion Gravy and PJ taste Chutney

Stuffed Aubergine Rolls with Oven Dried Sheffield Tomatoes and Pine Nuts (Vegetarian Alternative)

Thyme Roasted Potatoes
Sautéed English Leeks

Yorkshire Curd Tart or Fresh Fruit Salad

Hot Fork Buffet Menu 3

Whirlowhall Farm Lamb Moroccan Style with Apricots and Mild Spice Mushroom and Spinach Tagine (Vegetarian Alternative)

Seasonal Vegetables
Cous-Cous with Catherine's Choice Sweet Chilli Jam

Seasonal Fruit Crumble or Fresh Fruit Salad

Price Guide -2 course from £17.95 per person depending on choices and party numbers.

Formal Wedding Breakfast

Soup Course:

Rich Tomato Soup with a Pesto Crouton and Swirl of Crème Fraiche

Pea Soup with Crisp Pancetta and Croutons

Cream of Mushroom Soup

Onion Soup with Cheesy Croutons

Lightly Spiced Parsnip Soup with Parsnips Crisps

Roasted Pumpkin Soup with Melting Cheese

Chickpea, Chilli and Coriander Soup

Tuscan Style White Bean Soup with Henderson Relish Caramelised Onion

Carrot and Coriander Soup with cumin toasted croutons and Longley Farm

Crème Fraiche

Chorizo, lentil & chickpea soup

Broccoli & blue cheese soup

Sweet potato & lentil soup with Wharfedale Chilli Oil

Butternut squash soup with chilli & crème fraîche

Price Guide - £3.95 per person

Starters

Salad of Melon with Spring Herbs and Shepherd's Purse Yorkshire Feta Cheese

Bolsover Smoked Redwood Salmon with Herbed and Rocket Salad

Platter of PJ taste Bresola, Bolsover Smoked Chicken, and Hardwick Air Cured Ham with Olives and Quince Jelly

Hot Main Course Option

Boned and Rolled Shoulder of Derbyshire Lamb served with a Thyme scented Jus or Loin of Derbyshire lamb served with a Thyme scented Jus - **£1.95 supplement per person for loin of lamb**

Shoulder of Povey Farm Pork Braised in PJ taste Cider

Pork in a Grain Mustard and Longley Farm Crème Fraiche Sauce with Chargrilled Peppers and a little Chilli

Beef Wellington served with a Shallot and Red Wine Gravy

More Informal Main Course Idea

Food to be served Family Style to each table:

PJ taste Chilli made from Rivelin Valley Beef

Local Chicken Breast with A Rich Aubergine and Olive Sauce with Pine Nuts

Beef in a Longley Farm Sour Cream and Paprika Sauce

Whirlowhall Farm Lamb Moroccan Style with Apricots and Mild Spice
Coppice House Farm Sausages with Local Mashed Potato and Onion Gravy
Pies – examples to choose from – Local Steak and PJ taste Ale, Chicken with
Mushroom, Game Pie with Round Green Farm Venison, Butternut Squash,
Potato and Salsa (V), Shepherds Pie, Local Chicken, Coppice House Farm
Bacon and Leek Pie, Spinnach, Red Onion and Yorkshire Goats Cheese.

Served with options:

Fluffy Rice and Sour Cream and Tortilla Chips and Garlic Bread with Coleslaw
and Green Salad

or Cous-Cous with Catherine's Choice Sweet Chilli Jam and Seasonal
Vegetables

or Basmati Brown Rice, Broccoli with Rock Salt and Olive Oil

Or Buttered Baby New Potatoes, Carrots and Spinach

Vegetarian Options

Red Peppers Stuffed with Goats Cheese and Served with A Rich Aubergine
and Olive Sauce with Pine Nuts (V)

Fabulous Three Bean Vegetarian Chilli (V)

Vegetable with Sweet Potato and Peppers and a Nettle Pesto Centre served
with a rich tomato and herb sauce (V)

Mushroom and Spinach Tagine with Preserved Lemons and Harissa
Sauce(V)

Vegetarian Option: Chestnut Mushrooms stuffed with Sweet Potato served
with a Rich Tomato Sauce

Dessert Buffet Stations – please pick 3

PJ taste Lemon Tarts with Crème Fraiche

Strawberries with Local Cream and PJ taste chocolate Brownies

Fruit Salad in Frozen Watermelon Bases

Profiteroles with Hot Chocolate Sauce

PJ taste Treacle Tart

Yorkshire Curd Tart

Banoffi Pie

Seasonal Fruit Crumble

Eton Mess made with Local Seasonal Fruits

PJ taste Tiramisu

Crème Brulee with Shortbread Biscuit

Chocolate and Espresso Mousses

Optional Cheeseboard – Yorkshire Cheeses (Amberwood Smoked - cows
milk, Mrs Bells Yorkshire Blue and a Mature Wensleydale, Apple, PJ taste
hand baked breads including sourdough bread with Carr House Farm Spelt
Flour, Caraway Crackers and Olives with Yorkshire herbs or the Bride and
Grooms choice of cheese

Tea and Coffee Service Buffet Style

Sheffield Roasted Fairtrade Coffee with Café Direct Teas with Chocolates
£1.95 per person

Some recent testimonials

Dear Peter, John and all the team

We know that Helen and Chris will be contacting you when they return from honeymoon, but as the parents of the bride, we just wanted to thank you for the outstanding way in which you catered for and ran the wedding breakfast and the evening catering too. We were impressed from the first moment we met you at your Glossop Road outlet when we had a food tasting you had prepared. You did everything we asked, John was unflappable and very reassuring the day before the wedding and made everything work fantastically well on the day. From the moment we arrived for drinks and canapes we felt in experienced hands, everything was done beautifully and the whole day and evening ran seamlessly thanks to John's management. Many many guests commented to us on the excellence of the food, the impeccable service, the organisation combined with the informal atmosphere in the marquee. Our guests loved the tapas style food and you overcame the challenges our rather narrow tables presented, just making it work brilliantly. The evening buffet was also delicious - beautiful homemade breads, delicious local cheeses, everything done with great care about the quality of the food and the presentation. It was a fantastically happy, wonderful wedding and PJ Taste made a stunning contribution to the success of the day. All good wishes for your continued success, **Alan and Clare Wenham July 2011**

Dear Peter, John and all the team at PJ taste catering

I just wanted to say a huge thank you for doing such an amazing job catering for our wedding. Right from the first meeting you were so accommodating of our wishes and ideas and so willing to alter things as we went along, its things like that which make wedding planning much easier and less stressful! The day itself was wonderful- we cant believe how well everything went, even the weather was beautiful and thats the bit you cant plan- but the catering ran so very well and all the staff there did such a professional job whilst being friendly and personal at the same time. John- You made us feel like everything was completely under control so that on the day we weren't worrying about anything and were free to enjoy the day. We are so happy that we found out about PJ Taste catering, and we're really happy to have found such a great catering company who also have great ethical principles behind their business and who source food locally, we really liked that. One more thing i mustn't forget is how amazing the food was! We have had many comments from the guests about how good the food was- and a particularly high number of comments about the amazing banoffi pie! Thank you all so much for everything you did to make our wedding day so great- the catering is the biggest thing to sort out for the reception and you guys were amazing! We shall definitely be recommending you to others looking for caterers! Many thanks and best wishes to you all
Naomi and Doug Penman 9 July 2011

"We were delighted with the food, the service, the ideas, the care, the quiet professionalism of every member of the PJ Team who worked together without ado to serve stunning food and make the wedding breakfast really special, as befits a venue such as Whiston Manorial Barn. Our thanks to you and all of your team." **Christine Bramley 8 July 2011**

Dear Peter and Team,

I just wanted to write to you to say how amazing you all were at Peter and Katy's wedding on Friday 8 th July 2011. Being mother of the groom a lot of the arrangements were left to Christine, Katy's mum, but when we got together about the caterers, we were both very impressed with the service we received. The meeting we had with you at the shop some weeks previous to the day, gave both of us such confidence in you, a load was taken off our shoulders. Not being local made things ever more difficult but you smoothed out all our enquiries and ultimately delivered as promised. Upon arrival at the Barn everything looked so lovely and we just gave a sigh of relief when we knew that you were in charge of the rest of the proceedings! The food was delightful, beautifully presented, hot, plenty of it and wonderfully served. We hardly knew you were there. You were quick efficient and yet so pleasant. It was a really beautiful day and you and your team helped to play a bit part of that. Thank you for giving us lovely memories of a very special event. Please pass on my thanks to your staff for all their care and attention. I wish you continued success with your business, you deserve to go from strength to strength. **Regards Jo Gaunt (mother of the groom) July 8 2011**

To all at PJ taste. I can hardly believe how brilliant you are. Thank you so much. We had so many compliments on your catering. It helped make our day really special. **Jo and Ben Cooper 11 December 2010**

"We just wanted to pass on our huge thanks again for the absolutely fantastic catering at our wedding. We had so many comments on the exceptional food from our guests which was such a joy for us as getting the food spot on was really important to me and Michael.

Even more thanks for cooking to perfection the gorgeous Beef Wellington that we insisted on having. We know it's not an easy dish to get right even if cooking for a handful of people, let alone 90. Add to that a power cut pre-main course and we were beyond impressed with how you pulled it off. You and your staff took the stress away from us during what was no doubt a tense moment for you, but this certainly did not show. We wanted to share with you one memorable snippet from one of our guests who is of the age where he's currently going to at least 3 weddings a year, "that was genuinely the best wedding food I have tasted". We were delighted and this sentiment was confirmed when we walked round the marquee after the main course and saw that all the plates were clean. Please pass on our thanks also to all of your waiting staff who were extremely polite and efficient. All the very best".

Jenny and Michael Walker October 2010

"I wanted to send this letter of thanks for how well we were looked after by you and your staff at the Botanical Gardens. The logistics were not easy. The cake (cakes!) were an additional challenge. The day was chilly. But you managed to look after everybody so well. The canapes looked wonderful and tasted equally good. You played a big part in making our memories of the day very pleasant ones indeed. So thank you and best wishes". **Mrs Lois Leeson September 2010**

"Thank you so much for the fantastic food and service that you provided for us on the 24th July. The guests really enjoyed the food and all your staff were professional, friendly and very slick." **Thomas and Lucy Ramsden July 2010**

Thankyou for the amazing food at our wedding the catering was brilliant and everyone loved the food". **Hilary and Steve July 2010**

"Thank you for the excellent job you did at our daughters wedding last Saturday. The food was just right for the occasion, the barn looked brilliant all set out, your staff were attentive but unobtrusive and everything ran smoothly to the clearing up and all the important bits in-between. I would happily recommend your company". **Helen Knowles July 2010**

"I just wanted to drop PJs a quick note to say how impressed I was with the service I've just received at your Glossop Road outlet; though the store was moments from closing, the young lady happily toasted me a take-away sandwich and revved up the (cleaned) coffee machine for a quick cappuccino, and was very gracious and friendly in doing so, even though she was making more work for herself". **Chris June 2010**

"You are an absolute pleasure to work with. Many , many thanks - I am in awe of you!" **Jill White April 2010**

"Dear Peter & Team - thank you for the lovely food & excellent service for our pirate ceilid. We've had loads of people commenting on the unusual & quality mains! We would'nt hesitate to recommend you. Many thanks **Jen and Stu Mathers xxx" March 2010**

"Dear Peter, Gill and John,
Just a really quick note to say thank you so much to you and your team for helping to make our wedding such a wonderful event. The food and drink was fab and the staff lovely and friendly and helpful. Lots of people commented to us on both these things. Thank you again" - **Hannah & Matthew - October 2009**



Terms and Conditions of Booking

1. Quotations are valid for 14 days from the date of issue. The Company reserves the right to adjust unconfirmed quotations beyond 14 days if suppliers costs increase. Quotations are free and provided without obligation.

2. Deposits.

A non-refundable deposit of 25% of the estimated value of the order will be required to confirm the booking. Payment of the 25% Deposit signifies acceptance of the Quotation and the Terms and Conditions.

A further 50% of the booking value will be required to be paid 1 month prior to the event.

The balance is payable on the day of event or will be invoiced subject to agreed payment terms.

Payments and Invoices settled by way of credit card payments will attract an additional charge of 2.5% of the invoice total.

3. Final numbers must be notified not less than 14 days before the function. Where numbers exceed the original quotation they will be charged pro-rata. Where numbers are less than the original quotation the cost will be reduced pro-rata by up to a maximum of 5%. Where increased numbers are notified less than 48 hours ahead of the function the availability of the extra food cannot be guaranteed.

4. Liability of PJ taste

If exceptional circumstances arise, which prevents the Company from fulfilling their Quotation, every effort will be made to provide an alternative, which is satisfactory to the client, or make a full refund. Nothing in these Terms and Conditions affects your Statutory Rights.

5. Cancellation

The following cancellation charges will apply. Cancellations must be confirmed by post or email.

Less than 180 days 25% Deposit

Less than 90 days Deposit + 25% of quoted price

Less than 30 days Deposit + 50% of quoted price

Less than 15 days Full quoted price

6. We shall be entitled to charge interest on overdue invoices from the date when payment becomes due from day to day until the date of payment at the rate of 1.5% per annum above the base rate of the Bank of England. The price of the goods and services is exclusive of Value Added Tax which shall be charged at the rate prevailing at the relevant tax point.