

PAISLEY / FLOUR

GRAZE / STYLE DINE



WELCOME

Congratulations



Thank you for considering Paisley Flour as your wedding caterer!

We LOVE everything about weddings! It is one of the most magical days of your life, so we believe it's a huge privilege to play a part in making your dreams come true!

We understand how important it is to make sure that your guests are well-fed, so from Canapés and Wedding Breakfasts to Buffets and Banquets, let us take care of your wedding catering and food styling so that you can enjoy the party!

**"The food was beautifully presented and delicious,
the staff were attentive and professional"**

Customer Testimonial

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ABOUT US

Paisley Flour is a bespoke catering company based in the beautiful Georgian riverside town of Bewdley in the heart of the Wyre Forest...

Established in 2012, Paisley Flour has gone and continues to go from strength to strength, which is a testament to the commitment and relentless effort put in by the hard-working dedicated, and loyal Paisley Flour Family.

A combination of the best locally sourced produce and experience gained from worldwide catering and dining are a match made in heaven and ensure a truly unique dining experience every time!

"I was leading a wedding ceremony that was catered by Paisley Flour. **Everything was outstanding.** Calm and professional staff. **Stunning food, beautifully presented.** I cannot recommend them enough!"

Customer Testimonial

Our headquarters are situated just outside of Bewdley in Worcestershire, where we offer both corporate and private dining catering for a variety of events. We pride ourselves on being a friendly and easy to approach team, meaning that from the very first contact with us right through to the event itself, you will feel assured that your catering is in safe hands!

We are happy to work with your ideas and help make your vision a reality. Stuck on where to start? Organising any kind of event can be a daunting task! There are lots to think about, from the numbers of guests, type of event, level of formality, and in some cases, venue restrictions - not forgetting many of us work within a budget. Our friendly office staff is happy to discuss catering requirements with you, to take away the stress of organising food for your events and ensure a catering experience that everyone can enjoy!

A word from Emma:

"My inspiration comes from working in busy kitchens and private luxury yachts all over the world, It was here my ever-growing passion for food continued to thrive after experiencing the fine foods (and wine!) that the Mediterranean had to offer. It's also what encouraged me to take the leap and go it alone!... Paisley Flour has become my life, and after having my son, Solomon, it only inspired me more to create a business that we both can be proud of. I love what I do and I love Paisley Flour - you could only be part of this industry if you loved it because my goodness it's hard work! I am so excited about the future and looking forward to seeing how my Paisley Flour family and empire evolves."

"The quality, presentation and taste were outstanding and we can't wait for another excuse to use Paisley Flour for our next event."

*Customer
Testimonial*



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ENTRANCE

Make An

We want the dining experience to begin the moment your guests arrive at the venue. Therefore we provide a variety of different options for you to choose from such as our champagne walls, a grazing table or canapés.

“A stunning cake and grazing board”
Customer Testimonial

CHAMPAGNE *Wall*

Meet the twins! Dom & Peri like to party! These two champagne walls can hold up to 96 glasses of fizz, and they also double up as a canapé display. Available for dry hire or fully loaded, place one or both of these beauties in your main entrance area and your guests are sure to be pleased!

GRAZE *Table*

Designed to impress - We love our grazing tables as much as you do! We are always blown away by the lovely comments and positive feedback that we receive so we wouldn't want you to miss out on the opportunity either!

As visually stunning as they are tasty our grazing tables are created using only the freshest produce from the best local suppliers. Metres of endless delight! - they look and taste amazing and give guests the option to eat as much or as little as they please!

Our menus include eco-friendly, recyclable plates and cutlery with the option to upgrade to palm leaf plates or bowls.





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WEDDING *Breakfast*

We love to cater to all occasions from small, intimate events, from luxurious private canapé parties to fun street food pop-ups and traditional wedding breakfasts. Each wedding breakfast is different to the next, we provide a unique service for each one of our couples, the variation of styles and menus that we provide makes no wedding breakfast the same.

Whether you are holding a more intimate event or a huge family gatherer we can cater for all of your needs and refine your menu to your own bespoke three course or beautiful and delicious sharing boards and canapés.

DINING

Graze

This dining style is a popular choice for our smaller weddings. It also makes a great edible display piece for the evening guests! With every taste being catered for; your guests are sure to remember their 'grazing table' experience for many years to come!

Style

The presentation of the food is what gets those taste buds tingling so we think that it's every bit as important as the taste. It's what gives it the extra wow factor! The styling doesn't apply to just what is on the plate either. We love using our knowledge and experience to come up with some bespoke and really imaginative table designs and presentations.

Dine

Our carefully selected, friendly and personable front of house team will serve a meal that not only tastes amazing but will look beautiful too! Whether the theme is a rustic country banquet, classic luxurious wedding breakfast, or street food theatre, we will make your vision a reality. We will professionally dine you and your guests and give them a dining experience they will never forget!

“Amazing! The most creative and gorgeous catering I have seen!”
Customer Testimonial



TRADITIONAL *Three Course*

Are you looking for a traditional sit down three course meal? We can provide you with something spectacular! Our team can help you decide on your chosen menu, alongside a tasting session with us, you will be able to refine one of our delicious menus or create your own more bespoke menu.

“Great team and super food guaranteed!”
Customer Testimonial

SHARING BOARDS



Why not try something really special and unique? We can create a beautiful banquet full of delicious-looking food. These edible centre-pieces create a fantastic wow factor and are on display ready for guests to tuck into as they take their seats. You and your guests will have a whole table full of delicious and beautiful looking food. Emma has taken inspiration for her love of Chef 'Yotam Ottolenghi' and created a Mediterranean and Middle Eastern Inspired Feast.

CANAPÉS



Canapés complete any party! These little appetisers are a great way for your guests to socialise and get to know one another. Small and pleasing to the eye, our canapés are a great fill-in for guests to nibble on with their arrival drinks, often whilst the bride and groom are having their photographs taken.

We display and serve our little masterpieces on a range of unique, quirky, vintage and modern platters, dressed with fresh local flowers. They provide a great talking point amongst guests!



SOMETHING *Sweet*

If you are looking for unique alternatives to the traditional wedding-style desserts, then we have a great selection of sweet-styled-treats that are sure to satisfy all sweet (and savoury!) lovers! From our fully-loaded doughnut wall to a graze-style dessert buffet, why not mix up tradition and offer a range of sweets to your guests!



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THE AFTER Party

When it comes to the theatre of street food, Wood-fired Pizzas, BBQ's and Big Pan food are pretty epic. Cooked live at your event, they're the perfect party starter! All of our Street Food Menu's include standard disposable plates/boxes and wooden bamboo cutlery. We are able to upgrade these options to include palm leaf plates or crockery if desired.

BIG PANS

Have you heard about our Big Pans? Everything from the look, smell and taste of this set-up creates a spectacular atmosphere for you and your guests to admire! Our Big Pans have been with us from the start, serving Chicken & Chorizo rice dishes or a Paisley twist on the classic Seafood Paella!



DOUGHNUT *Wall*

Our Doughnut Wall is sure to be a hit with guests on your big day! Presented fully loaded with almost 100 Krispy Kreme Doughnuts, this self-serve wall is a great alternative to a sit-down dessert. It also works great as a bonus for your guests to enjoy throughout the evening.

PIZZA

Priscilla is our portable trailer containing a Bushman wood-fired, stone-baked pizza oven and we can cook pizza almost anywhere in just 45 seconds! Priscilla only joined us in 2019 and has already been a hit with our wedding bookings, and her popularity for garden parties and street food events is ever-growing.



BBQ

Boris the BBQ is another great street food option, and provides a great talking point amongst guests! A traditional BBQ with Local Pork Sausages and Herefordshire Beef Burgers or Garlic & Herb Marinated Chicken Breasts.

“I had the chicken and chorizo paella this evening at a food and drink festival and it was **delicious! Perfect flavours** and chicken so tender!”

Customer Testimonial



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BAR SERVICE

As an outside catering company, we are able to come to you and take care of everything from your arrival canapés, right through to your evening party food. Whether you are hiring our Champagne Walls or TukTuk, or making the most of the bar available at your chosen venue, our friendly staff are happy to host your bar area and make sure your guests don't go thirsty! Our experienced staff ensure smooth service throughout your wedding day & evening.



TUKTUK

New in 2020 Tye is our newly-refurbished original Thia TukTuk! Our three-wheeled speed machine is fully fitted with two draught pumps to serve a larger and cider of your choice. Prefer gin? No problem - we can stock the shelves with a selection of artisan gins and fill the fridge with premium tonics. For the wine lovers, there's plenty of space and if you want to keep it low key we can provide a range of alcohol-free drinks too!



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Recently used this company for my wedding eve party in which they catered for an American style theme. Couldn't be more than impressed with Emma and her friendly team! We had a variety of burgers, hot dogs and various sides.. Absolutely outstanding food I had many guests come up to me saying how fantastic the food was!! Highly recommend!!”

Customer Testimonial



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UPGRADES

If you are looking for even more special features to make your day perfect then there is even more we have to offer! You can upgrade our services to include Tea & Coffee stations, additional canapés, cheese sharing boards and equipment hire! Take a look at these options and make sure to mention any you would like to know more about in your enquiry.

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We could not be more impressed with the standard of the canapés and food.”

Customer Testimonial

TEA & COFFEE



Why not finish off your fabulous wedding breakfast with a hot brew? You are welcome to the option of us serving your tea and coffee to the tables, or we can set up a drinks station for guests to help themselves alongside homemade Petit Fours.

Say CHEESE

Cheese & Biscuits with a BIG twist! Our “Say Cheese” Menu is displayed as a beautiful, self-serve cheese station with a range of quirky props and dressed with beautiful foliage and greenery, which are sure to get your guests interested!



THE DAY Before

Do you fancy a relaxed night with your wedding party the evening before the big day? With street food options like Stone Baked Pizza or Big Pans, you can have a stylish evening in preparation for your special day!



HIRE

Paisley Flour are happy to work within the theme and colour of your wedding. Why not ask us about crockery hire - we can provide a range of gold-themed rustic plates, cutlery and gold-rimmed glasses, or if you like to stick to the tradition we can offer different specs of silver cutlery paired with china plates and dainty glassware. We offer these different variations of crockery, cutlery, glassware and linen hire in order to make organising your special day a little easier for you. We are able to organise its arrival and collection from site for you and all you have to do is cover any breakages that might occur!



THINGS TO *Consider*

There is even more to think about! All of which we want to help with, your day needs to be perfect and run smoothly, therefore there are some things that need to be taken into consideration. But there is nothing to worry about as we are here to make sure nothing is forgotten about, with us, the venue and yourselves!

TASTING *Session*

We like to offer all of our prospective clients the chance to come and sample our menu's here at our Secret Dining restaurant based just outside of Bewdley. We call this a Tasting Session - it's a great way for you to meet us and get a good feel for what we can offer towards your special day. It also allows us to discuss various menu options, and of course - you get to sample our tasty dishes and choose your favourites!



“The canapés and stone baked pizza were absolutely amazing with compliments from our guests all evening on how beautiful the food was.”

Customer Testimonial

KITCHEN *Build*

Our services stretch far and wide. Many of the events we cater for are at diverse locations, from the dining rooms of manor houses to rural tipi's in the forest and private marquees in your garden. We like to be organised and where possible we will always arrange a site visit before the big day. With wedding venues becoming more unique and remote, some locations require us to provide a full kitchen build. That's right! We can pop up a kitchen to serve your meals from almost anywhere!



SITE *Visit*

We suggest that we take a visit to your chosen venue in order for us to be able to know what equipment we need to hire and the best place to locate the kitchen build if you need one. Your venue can be either inside or outside, we can cater almost anywhere and we look forward to visiting new exciting venues and the stunning local venues we already have a relationship with!





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COMMON *Questions*

We have put together a list of our most asked questions, that may be useful to you and also give you an understanding of any additional services we can offer you. If you still have questions then don't hesitate to get in touch with us!



"The seasoning was spot on and the clever use of spices enhanced everything."

Customer Testimonial

Is the food all local produce?

Where possible, our produce is locally sourced from the best suppliers we know! Please note that there may be times during the year that certain seasonal ingredients may not be available.

Can we hire additional staff?

We are able to supply extra staff to serve both food and drinks at your event. - ask us for more information.

Do you charge for the travelling to the venue?

There is a charge per mile, per vehicle to include travel and driver costs. The first 10 miles of travel are free of charge from our head quarters at DY12 2TZ.

Are you responsible for rubbish removal?

Paisley Flour will dispose of all rubbish on site. If it is not possible to do so, there is a rubbish disposal fee per black bin liner which will be charged post-event.

Can you provide Linen & Furniture?

We are able to supply both furniture and linen to help style your event. Furthermore we are happy to put you in touch with some fabulous wedding planning services should you require!

Will there be a charge for breakages and losses?

Please note that any breakages or losses incurred to any of PFC property inc. plates, cutlery, glasses or any other equipment or items will be charged at the full price of purchase. Additional invoices will be sent out after the event and we ask that you pay in full within 7 days.





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BOOKING *Process*

We are very excited that you have contacted us in regards to your special day! We hope you have found the information we have provided helpful, should you choose Paisley Flour as your event caterer here is what you can expect as part of your booking process..

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I couldn't have asked for more. Thank you Paisley Flour Catering for making the evening so special.”

Customer Testimonial

♥ Initial Enquiry

At this stage we will try to narrow down our menus and create your perfect quote.

♥ Save The Date (non-refundable)

Once we have confirmed availability for your chosen date, we will ask you to pay a fee of £1000.00 + VAT to secure your booking in our diary. Once this is received, you can sit back and relax! You are locked in our diary and your special date is all about you!

♥ 20% Deposit Payable

Once your final quote has been decided, we will ask for a 20% payment towards your final balance.

♥ The time in between!..

Rest assured, that although you may not hear from us every week, we are always busy in our office working hard to create and deliver unforgettable experiences for all of our clients. There may be weeks combined where you do not hear from us, but if at any point you have any questions about your booking, then please do call us or shoot over an email and we will get back to you as soon as possible!

♥ 12 Weeks Notice - Final Payment

Three months before your event is when we ask you to make your final payment. By now we hope to have finalised all of your menus, and it is at this time that we will request any further information regarding table plans, timings and dietary requirements etc.

♥ Touching Base

In the few weeks leading up to your event, we will be in touch to finalise any last bits of information. If we have not already done so, we will try and organise a site visit and may need to get in touch with any of your other suppliers that we will be working alongside on your big day.

♥ Your Event Day

When the big day arrives we want nothing more than for you to enjoy every minute of it! Rest assured by now we will have gathered all of the important information we require, and we will be looking forward to cooking and serving some fabulous food for you and your guests! We understand that last minute changes do happen, so keep us in the loop and we will accommodate wherever possible.



THANK YOU!

Thank you for considering us to cater for your special day! We hope you have found everything you need in this information package, we really look forward to hearing from you!

To carry on to the next step of your booking process and for us to talk you through our sample menu and provide a quote, then please contact us on:

C O N T A C T

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Emma & Team *PFC* x



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