



Designed with Love

WEDDING MENU

PAISLEY / FLOUR

Call 01299 333555 | Email contact@paisleyflourcatering.co.uk



At Paisley Flour, we deliver a food experience that highlights the finest British produce, celebrating the unique flavours of your chosen season.

From timeless culinary classics to contemporary creations, our talented chefs transform exceptional ingredients into unforgettable dining moments for everyone to enjoy.

Director and Owner of Paisley Flour

Dedication to Excellence

At Paisley Flour, our talented team is devoted to delivering exceptional dining experiences with outstanding service. From the artistry on the plate to table side theatrics, we focus on creating moments that leave a lasting impression, making every guest feel truly special.

Our Food, Your Story

Food is the heart of every event—it sparks conversations and brings people together. As you and your guests enjoy a meal, you'll share stories, laughter, and create meaningful memories that last a lifetime.

Tailored to Your Tastes

Our menus are designed to reflect your unique style and preferences. With an à la carte approach, you can mix and match dishes that celebrate your favourite flavours and align perfectly with your vision. Have something specific in mind? We'll work closely with you to craft a bespoke menu completely tailored to your tastes.

Our Commitment to Sustainability

At Paisley Flour, we believe fine dining shouldn't come at the expense of the planet. That's why sustainability is at the core of our menu development. We prioritise using the finest seasonal produce, locally sourced whenever possible, and collaborate with suppliers who share our passion for quality and environmental responsibility.





We believe every great celebration starts with a great conversation.

Our event managers can't wait to hear from you.

We love connecting with couples and bringing every detail of your wedding vision to life. From the first conversation to the final toast, our team is here to listen, plan, and perfect your day together. Let's talk through your ideas and make them happen.

Designing Your Wedding Menu with Paisley Flour

Your wedding menu is an opportunity to create a dining experience that's as unique and personal as your special day. By blending seasonal flavours with your individual style, we help you design a menu that perfectly complements your celebration. Using the finest British produce, we've crafted our menus to inspire you. From these, you can select your favourite dishes and create a bespoke menu tailored just for you.

How It Works...

Step One

Match Your Wedding Style

Explore dishes inspired by the freshest produce and flavours of your chosen season.

Step Two

Choose Your Wedding Breakfast

Select your canapes and choose one dish per course and specify any dietary or allergen variations.

Step Three

Plan Your Evening Feast

Choose from a variety of evening food options and sides to keep the celebrations going.

Step Four

Enjoy Your Unique Dining Experience

Treat your guests to a menu that's both memorable and personal, leaving a lasting impression on your special day.

Looking for Something Bespoke?

If you have a specific vision, our talented chefs are here to bring it to life. Their creativity and expertise are at your service, and they'll work with you to craft a completely customised menu. At Paisley Flour, our kitchen door is always open!



Canapés

Three canapés per person | 12.50 Additional canapé per person | 4

Meat

Mini Beef Wellington

Chicken Shawarma, Coriander Tahini

Peking Duck Taco's

Beef Tartare, Cured Egg, Charcoal Cracker, Juniper Oil

Melon, Burrata, Prosciutto Crostini, Tarragon, Red Pepper

Jerk Chicken Taco, Mango Salsa, Pickled Red Onions

Panko Belly Pork, Miso Mayo, Pickled Radish, Ginger

Vegetarian

Beetroot, Goats Cheese & Pine Nut Crisp Breads

Saag Paneer Pizzette

English Pea Tartlet, Pecorino Mousse

Black Truffle, Val au Vent

Tomato Flatbread, Courgette, Pecorino, Rocket, Burrata

Mushroom Pakora, Lime Leaf Yoghurt, Onion Salad

Fish

Prawn Cracker, Miso Cod

Brioche Bun Lobster Roll

Hot Smoked Salmon, English Pea Mustard, Devilled Egg Puree, Pumpernickel Toast

Mini Crab Taco, Corn Salsa

Tandoori Spiced Scallops, Poppadom, Curried Tartare, Coriander

Cured Salmon, Lime Creme Fraiche, Fermented Cucumber, Granny Smith Apple

Vegan

Wild Mushroom Val au Vent

Crispy Buffalo Cauliflower, Vegan Ranch Cream Cheese, Celery

Ceviche Jackfruit, Roasted Corn, Tomato, Cucumber, Coriander, & Jalapeno on Corn Tortilla Crisp

Vegetable Spring Rolls, Chilli, Lime Glaze

Cumin Roasted Carrot, Harissa Pickled Mustard Seeds, Pumpkin Seeds, Spicy Hummus, Pumpernickel Crostini





Food Stations with Paisley Flour

At Paisley Flour Catering, we are committed to delivering an unforgettable culinary experience that will elevate your event to new heights.

Our carefully curated food stations and bars add a touch of elegance and excitement to your gatherings, creating a dynamic and interactive dining experience your guests won't soon forget.

These stations also offer a fantastic alternative to traditional canapés and starters, as well as plated desserts, allowing for a more relaxed and engaging way to enjoy exceptional cuisine.

Food Stations at Paisley Flour -

- Scallop Station
- Bruschetta Bar
- Teppanyaki Grill
- Pasta Station
- Tapas Bar
- Strawberry Station

We would love to create something just for you!

Get in touch with us to discuss our food stations, view our exclusive menu and receive a bespoke quote.





Plated Wedding Breakfast

From £75 p/head for 3 courses

Starters - Please choose 1

Ham Hock Terrine, Shallot, Caper Mayonnaise, Crostini

Gin, Kaffir Lime Cured Salmon, Cucumber, Avocado

Seared Scallops, Pea Puree, Crispy Pancetta, Lemon Infused Butter

Heritage Tomato, Grilled Goats Cheese, Basil Oil (V)

Crab & Pea Panna Cotta, King Prawns, Sweet Chilli, Micro Cress, Parmesan Crisp

Burrata, Charred Peaches, Tuscan Ham, Radicchio, Balsamic (GF)

Prawn & Crayfish Cocktail, Cos Lettuce and Marie Rose Sauce

Free Range Chicken Terrine layered w/ Charred Courgettes, Roasted Peppers & Fresh Herbs, Tomato & Basil Chutney, Sour Dough Crostini, Microgreens

Mac Neils Apple Smoked Salmon, Celeriac Remoulade, Rye Crackers

Creamy Wild Mushroom & Confit Garlic Sourdough Toast

Scotch Egg, Piccalilli, Apple

Beetroot Cured Salmon, Beetroot Salad, Toasted Pumpkin Seed Granola, Microgreens

Crispy Camembert, Roasted Grape Salad (V)

Cauliflower Mousse, Cauliflower Textures, Pickled Raisins, Toasted Seeds, Mint (VE) (GF) (DF)

Breads

Selection of freshly baked local breads w/ farm house butter + £4 p/head

Selection of freshly baked local breads w/ olives / extra virgin olive oil and aged balsamic vinegar + £7 p/head





Mains - Please Choose 1

Fillet of Pork wrapped in Pancetta, Minted Peas, Broad Beans, Sauce New Potatoes, Wild Garlic, Olive Oil

Chorizo Butter Poached Cod, Leek & Potato Puree, Scorched Bok Choi, Crispy Capers

Saffron Poached Chicken, Roasted Piquillo Pepper, Fondant Potato, Courgettes, Chive Cream

Fillet of Beef, Smashed Garlic New, Seasonal Vegetables, Horseradish Hollandaise

Saffron & Tomato Paella, Artichokes, Peas, Peppers, Olives, Courgettes, Cherry Tomato & Baby Carrot, Micro Greens, Vegan Aioli (VE)

Lamp Rump, Confit Garlic, Baby Carrots, New Potatoes, Rosemary Oil

Grilled Vegetable, Halloumi Tart, Sun Dried Tomato Relish (V)

BBQ'd Sirloin, Chimi Churri, Charred vegetables, Roasted Potatoes

Lemon & Herb Chicken, Courgette Salad, Feta Crumbles, Mint, Lemon Dressing

Chateaubriand, Rosemary Fondant Potato, Sautéed Kale, Roasted Cherry Tomato, Onion Relish

Butternut Squash, Chickpea & Lentil Wellington, Spiced Hummus, Tenderstem, Tomato, Coriander Salad (VE)

Smoked Beef Brisket, Bourbon Beef Sauce, Crispy Potato Terrine, Celeriac Slaw

Classic Steak au Poivre with Dauphinoise Potatoes & Green Beans

Slowly Braised Pork Belly, Crispy Chorizo, Caramelised Shallot & Bean Stew, Creamy Potato

Seared Seabass, Pressed Potato, Braised Leeks, White Wine Butter Sauce

Desserts - Please Choose 1

Elderflower & Blueberry Tart, Vanilla Diplomat Cream

Traditional Basque Cheesecake, Elderflower Mixed Berries

Rhubarb & Grilled Peach, Miso Caramel, Whipped Vanilla Mascarpone, Honey Comb

Lemon Cheesecake Mousse, Poached Peaches

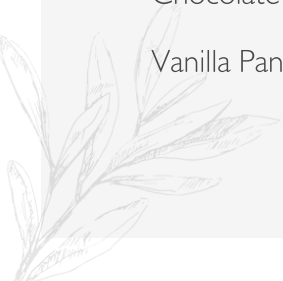
Fig, Almond, Pistachio Honey Pudding, Vanilla Bean Ice Cream, Honey & Orange Syrup

Cinnamon & Apple Crumble Kilner, Coconut Cream (VE)

Sticky Toffee Pudding, Caramel Sauce, Clotted Cream

Chocolate Marquise, Caramelised Oranges, Honey Tuille

Vanilla Panna Cotta, Ginger Bread, Salted Caramel Sauce





Sharing Wedding Breakfast

From £80 p/head for 3 courses

Our sharing feasts offer a relaxed and informal vibe for your wedding breakfast.

You can select a starter below and a main feasting board, placed at the centre of each table for your guests to enjoy. Each sharing main includes **1 side dish option** and **2 salad dish options**.

Complete the meal by choosing from our sharing dessert menu.

Starter Boards - Please choose 1

Tuscan

Roasted Bell Pepper, Noccherella Olives, Artichoke Hearts, Grilled Courgette, Tomato Bruschetta, Toasted Focaccia, Hard Italian Cheese, Charcuterie Meats, Burrata & Basil Oil

Tapas

Manchego Cheese, Chorizo & Bell Pepper Kebabs, Cayenne Grilled Prawns, Olive Salad, Crostini, Serrano Ham, Stuffed Dates, Bread's, Ali Oli, Anchovies, Potatoes Bravas

Greek

Kalamata Olives, Marinated Honey & Sesame Feta Cheese, Onion Seed Flat Breads, Roasted Courgette, Aubergine & Peppers, Pickled Red Cabbage, Tzatziki, Skewered Chargrilled Chicken Thigh, Tomato Salad

Mezze Board

Blistered Tomatoes, Chickpea Falafel, Spiced Lamb Kofta, Date Labneh, Flame Grilled Flat Breads, Feta Cheese, Marinated Olives, Roasted Peppers, Stuffed & Rolled Aubergine, Velvet Hummus, Pearl Cous Cous, Red Grapes

Sharing Mains

Choose 3 Main Items, 1 Side & 2 Salads

Chicken

Carving Whole Roast Beer Can Chicken

Creole Spiced Chicken Breast

Santorini Braised Chicken Thighs, Kalamata Olive Compote, Meyer Lemon Thyme Jus

Beef

Caramelised Beef Brisket in a rich Spicy Sauce

Malbec Braised Short Ribs

Harissa Beef Sirloin w/ Tahini, Roasted Red Pepper, Fresh Parsley, Coriander, Mint

Seared Sirloin Steak, Red Chimi Churri, Flat Leaf Parsley

Lamb

Braised Lamb Shanks with Crushed Fresh Herb Oil & Marcona Almonds

Roast Baharat & Lemon Marinated Lamb

Lamb Chops, Rosemary and Roasted Grapes

Pork

Twice Baked Sticky Maple Bourbon Pork Belly

Italian Style Pecorino Meatballs, Marinara Sauce

Apple Cider Braised Pork Shoulder

Fish

Grilled Salmon, Sherry Vinegar-Honey Glaze & Spicy Tomato Relish

Seafood & Saffron Paella, Chorizo, Sun-dried Tomato & Chilli

Lemon & Herb Crusted Cod, Lemon Butter Sauce

Plant Based

Mediterranean Cauliflower Steak, Roja Chimichurri, Zucchini, Cherry Tomatoes & Lemon Citrus

Quinoa Gochujang Glazed Butternut Squash Steak with Stir-Fried Quinoa, Crispy Garlic, Shitake Mushrooms, Edamame, Green Onion, Tamari & Sesame Oil* GF/VG

Sharing Mains - continued

Sides

Choose 1:

Roasted Rosemary Root Veg
Garlic & Rosemary Roast Potatoes
Roasted Wild Mushrooms, Garlic & Fresh Herb Butter
Roasted Broccolini, Lemon Thyme Vinaigrette
Roasted Provencal Seasonal Vegetables
Mexican Rice (Rice Cooked in Fresh Tomato Salsa)
Potato Gratin, Garlic, Parmesan, Cheddar Cheese & Sage
Cauliflower Gratin, Parmesan & Parsley Crumb
Crushed New Potato, Spring Onion & Wholegrain Mustard

Salads

Choose 2:

Mixed Seasonal Greens, Shaved Carrots & Radishes, Sliced Cucumber, Shaved Fennel, Cherry Tomatoes
Traditional Slaw, Shredded Cabbage & Carrots, Garlic Aioli
Sweet Potato Salad, Harissa Aioli, Local Honey, Lemon, Parsley & Candied Fennel
Israeli Cous Cous, Pomegranate Seeds, Roasted Squash, Fennel, Lemon Zest & Spinach
Green Goddess Salad, Mixed Greens, Fresh Herbs, Cherry Tomatoes, Shaved Parmesan. Green Goddess Salad Dressing
Gem Lettuce, Basil, Grilled Carrots, Persian Cucumber, Crunchy Crispy Shallots, Crumbled Bleu Cheese, Roasted Almonds, & Creamy Ranch Dressing
Roasted Broccoli, Butter, Lemon Zest & Grilled Radicchio
Spicy Mixed Bean Salad, Coriander, Cumin, Tomato, Jalapeño
Jewelled, Persian Rice Salad
Fine Bean & Baby Gem, Pea, Feta & Mint



Sharing Desserts

Sharing Show Stopper Centre Piece

Served on Paisley Platters, for everyone to dig into and share together.

Choose 1:

Pavlova Crown, Chantilly Cream, Seasonal Berries

Mille Feuille, Chantilly Cream, Blueberry & Lemon

Chocolate Tart, Pouring Cream

Sticky Toffee Pudding, Salted Caramel Sauce, Pouring Cream or Custard

English Trifle, English Summer Berries, Genoise Sponge, Vanilla Custard

Sharing Mini Dessert Centre Pieces or Plated Trio

Please Choose 3:

Fruit

Mini Eton Mess, Crushed Meringue, Fresh Strawberries, & Whipped Cream

Strawberries & Cream

Passionfruit Pavlova Bite, Whipped Vanilla Mascarpone

Sugar Glazed Roasted Peach, Vanilla Cream Cheese, Ginger Crumb

Tart

Raspberry & White Chocolate, Crisp Pastry Shell Raspberry Coulis & White Chocolate Ganache

Tropical Fruit Tart, Creme Patisserie, Kiwi, Mango, Pineapple

Lemon Meringue Tart, Torched Meringue

Local Honey & Lavender Custard Tart





Sharing Desserts - continued

Pastry

Raspberry Craquelin Choux Bun

Strawberry & Basil Shortcake, Layers of Shortbread, Basil Infused Cream

Peach & Thyme Galette, Elderflower Syrup

Baklava Bites, Orange & Rose Syrup, Sticky Date & Pomegranate

Cake

Salted Caramel Brownie Bites, Salted Caramel, Sea Salt

Summer Berry Victoria Sponge, Fresh Cream & Berries

Lemon Drizzle Bites

Pistachio, Orange, Fig & Honey Cake

Shots

Chocolate Mousse, Gold-Dusted Chocolate Shards

Lemon Cream & Lemon Curd Shortbread

Mango Cheesecake, Passionfruit Salsa

Peach & Prosecco Jelly, Grilled Vanilla Peaches

Watermelon, Mint & Vodka Granita







Food For Children

30 per child

Designed for diners from 2-10 years old, please **choose 1 option** per course.

Starter

Choose 1:

Melon & Fresh Fruits

Tomato & Basil Soup, Crusty Roll & Butter

Breaded Chicken Strips, BBQ & Mayonnaise Dipping Pots

Crudités & Hummus, Selection of Carrot, Celery, Pepper, Cucumber

Mains

Choose 1:

Pasta Bolognese, Garlic Bread

Fish Goujons, Wedges & Peas

Sausage & Mash, Gravy, Peas & Carrots

Burger, Cheese, Relish in a Brioche Bun w/ Chips

Desserts

Choose 1:

Chocolate Brownie Pieces, Vanilla Ice Cream

Raspberry Jelly & Raspberry Sorbet

Sugared Strawberries & Cream

Waffle Cone, Vanilla Bean Ice Cream, Chocolate Flake

Vegetarian and vegan alternatives will also be provided if required.





Evening Food

Presented and served on usherette trays, allowing your guests to easily enjoy a selection of delicious evening bites as they mingle and celebrate. This interactive service adds a touch of elegance and ensures everyone has a chance to sample the variety of flavourful options on offer.

From £12 p/head

Loaded Fries

Street Food Takeaway Boxes served with a selection of Loaded Fries:
(All Combinations included)

Duck

Shredded Duck Breast w/ Cucumber and Spring Onion, Topped w/ Hoisin Sauce & Mayonnaise

Chicken

Pulled Chicken Nacho Loaded Fries w/ Jalapeños, Nacho Cheese Sauce, Salsa, Guacamole

Vegan

Loaded Fries w/ Vegan Cheese, Pepper Salsa, Guacamole. Mayonnaise & Crispy Onions Shavings & Rocket (Vg)

Sliders

Brioche Slider Buns w/ Lettuce Cups, Ketchup & Sweet Mustard

Choice of 2:

Beef Patties // Slow Cooked Pulled Pork // Turkey Sliders // Bean Burger

Toppings – Choice of 5:

Sliced Heirloom Tomato, Sautéed Wild Mushroom, Crispy Bacon, Gorgonzola Crumbles, American Cheese Slices, Ali Oli, Cornichons, Ranch Dressing, Tangy BBQ Sauce

Toasties

Smoked Salmon, Cream Cheese, Lemon & Soft Herbs, Brioche

Westcombe Cheddar, Leek & Mushroom, Country Loaf

Cured Ham, English Mustard, 3 Cheese Blend, Sour Dough

Pastrami, Gherkin, French's Mustard, American Cheese, Granary

Wood Fired Pizza

Enjoy authentic Italian-style pizza, expertly cooked in Priscilla, our charming wood-fired pizza oven. Your guests will love watching our chefs hand-roll the dough, add their favourite toppings, and cook each pizza to perfection in the warmth of the fire. Priscilla brings a rustic, interactive element to your event, infusing each pizza with a smoky flavour that can only be achieved through traditional wood-fired cooking.

Choose 3 options from the list below ahead of your event, or feel free to ask us for more ideas to personalise your pizza experience:

Toppings

Choose 3 options:

Paisley Flour Tomato Sauce Blend, Fresh Mozzarella, Torn Basil & Grilled Cherry Tomato (V)

Spicy Pepperoni, Salami, Green Pepper, Red Onion & Pickled Chilli, Finished w/ Chilli & Garlic Sauce

Parma Ham, Coconut & Pineapple Chutney, Coriander

Peppers, Courgette, Red Onion w/ Basil Oil, Parmesan Shavings & Rocket (V)

Ham & Mushroom, Grilled peppers, Mozzarella, Kalamata Olives, Rocket

Barbecued Chicken, Smoked Back Bacon, Mozzarella, Chilli Oil

Piri-Piri Chicken, Mozzarella, Guacamole, Sour Cream

Blue Cheese, Mozzarella, Garlic, Rocket, Basil (V)

Spinach, Goats Cheese, Toasted Pine Nuts, Basil Pesto (V)

Roast Flat Mushroom, Ricotta, Garlic, Herb Salsa (V)

Served w/ Wooden Cutlery, Craft Ware Food Boxes & Serviettes

£1,000.00 for the first 40 servings (to include 1 chef & 1 server)

£12.50 p/serving after

Inc. pizza oven, dressed side board set up & gazebo, hot lights, disposable serve ware

Big Pans

Cooked outdoors in huge pans and woks over street-market-style tripod burners (weather permitting of course) and then served indoors or out.
Vegan/Vegetarian equivalent supplied alongside each choice.

Choose 1 of the following dishes:

Chinese

- Sticky Sweet & Sour Chicken, Stir Fried Peppers, Fine Beans w/ Egg Fried Rice, Prawn Crackers
- Ginger & Black Bean Spiced Belly of Pork, Stirred Peppers & Soy Cooked Noodles

Thai

- Chicken, Courgette, Fine Bean & Mangetout Thai Green Coconut Curry w/ Sticky Rice, Thai Spiced Prawn Crackers
- Wok Fried Prawns & Pork Belly, Mangetout, Baby Corn & Spring Onion, Sweet Red Chilli Sauce, Lime & Coriander Pad Thai w/ Crushed Peanuts

Spanish

- Classic Paella: Chicken Thigh & Chorizo Sausage w/ Saffron Rice, Peppers, Tomatoes, Chilli, Sweet Peas & Fresh Parsley, served w/ Crusty Bread, Mixed Leaf & Aioli

Italian

- Asparagus Risotto, Confit Tomato & Black Olive Risotto, Parmesan Shavings w/ Crusty Bread, Green Salad
- Pulled Beef Ragu, Rich Tomato Sauce, Parpadella Pasta w/ Sea Salt & Rosemary Focaccia, Dipping Oils, Rocket & Parmesan Salad

Indian

- Chicken Tikka Masala, Tomato, Coriander, Cardamon, Cinnamon & Fenugreek
- Lamb Rogan Josh, Spiced Yoghurt & Tomato Sauce

Both served with:

Garlic Naan Bread, Mini Poppadoms, Lemon & Chilli Infused Salad, Coriander & Mint Chutney

£1,000.00 for the first 40 servings (to include 1 chef & 1 server)

£12.50 p/serving after

Inc. street food set up, dressed side board set up & gazebo, disposable serve ware





Street Food From Annie

Cooked and served from "Annie the Airstream," our shiny, silver American-style street food trailer. With its vintage charm and modern appeal, Annie brings a unique and interactive dining experience to your event. Guests can watch as our chefs prepare and serve delicious dishes right from the trailer, adding a fun and memorable touch to your celebration.

Whether it's classic street food or something a little different, Annie delivers great food with style and flair. Vegan/Vegetarian equivalent supplied alongside each choice.

Choose 1 of the following dishes:

Tacos

Grilled Chicken or Beef Tacos & Oyster Mushroom(vg):

Grilled Onions, Cabbage, & Peppers

Served with Salsa Roja & Flour Tortillas

Avocado Guacamole, Cherry Tomato Pico De Gallo

Jalapeño Pickled Vegetables, Grated Cheddar Cheese

Creme Fraiche & Toasted Cumin

Katsu Curry Bowls

Breaded Chicken or Prawn** & Tofu (vg):

Crispy Breaded Chicken, Pork or Tofu,

Fluffy Rice

Japanese Style Aromatic Katsu Curry Sauce

House Pickles

Edamame Beans

Street Food From Annie - continued

Gourmet Burgers

20% Fat Beef Patty:

Filled with Melted Double Cheese, Crispy Smoked Streaky Bacon, American Cheese, Tomato Salsa, Black Pepper Mayonnaise, Pickled Cucumber, Red Onion, Baby Gem, Softly Toasted Brioche Bun

Korean Inspired Buttermilk Chicken:

Soy & Sesame Dressing, Cucumber Pickles, Softly Toasted Brioche Bun

Plant Based Patty (vg):

Made with vegetables and grains - Smashed Avocado, Beef Tomato, Fresh Greens, Vegan Aioli, Softly Toasted Ciabatta Bun

Gyro's Wraps

Marinated Chicken or Lamb & Falafel (vg):

Fluffy Pitta Bread

Vegetables & Pickles

Tomatoes, Lettuce, Red Onion

Tzatziki, Chilli & Garlic Sauce

£1,250.00 for the first 40 servings (to include 1 chef & 1 server)

From £12.50 p/serving after

Inc. Annie Hire, disposable serve ware



Exceptional Service and Kitchen Build Every Step of the Way

With our unwavering support and keen attention to detail, you can trust us to deliver an exceptional experience at every stage of your celebration.

Let us handle everything, so you can enjoy every unforgettable moment.

Before Your Wedding

- A site visit will be arranged to plan for access, the kitchen build, and available space, ensuring everything is set for a smooth setup on the day of the event. Consultation on equipment selection, layout, and design to optimise space and workflow.
- A dedicated team of event professionals will guide you through the planning process, answer questions, recommend suppliers, and offer inspiration.
- A personal event manager who will work closely with you to ensure everything runs smoothly on the day.
- Expert chefs available to collaborate with you in designing your perfect menu.

During Your Wedding

- Full installation of the kitchen (if needed), ensuring everything is set up and functioning perfectly.
- High-quality appliances and equipment installed and tested for reliability and efficiency.
- A fully operational kitchen that allows your team to work smoothly, with all necessary tools and resources available on-site.
- Kitchen fee or venue commission costs, to be handled separately.
- A front-of-house manager dedicated to coordinating every moment of your special day.
- A skilled team of food and beverage service professionals who will ensure flawless service.
- Freshly prepared menu items made on-site for the highest quality.
- Perfectly timed meal service to delight your guests.
- A dedicated evening team to ensure a seamless transition to your reception.
- Industry-leading allergen safety measures for peace of mind.

What's Included?

- Elegant silverware and luxury ceramic tableware from our standard range.
- White linen napkins (coloured napkins can be arranged).
- Props and elegant serve wear for all your food service
- Complimentary tea and coffee station during the daytime meal.

After Your Event

- Full breakdown and removal of the kitchen setup (if applicable), as well as crockery and cutlery, ensuring everything is cleaned and packed away with care.
- Ongoing support for any post-event needs or adjustments.







Next Steps in Booking with Paisley Flour

Thank you for considering Paisley Flour for your upcoming event! We're excited to be part of your special occasion. Here's what you need to do to secure your booking:

1. Secure Your Date

To save your date with us, we require a non-refundable deposit of £1,600 (ex 20% VAT). This deposit ensures that we reserve the necessary resources and begin planning your event.

2. Join Us for a Tasting Session

We highly recommend coming to one of our weekly tasting sessions to experience our menu and help you make the best selection for your event.

Our tastings are held on:

- Wednesdays at 2pm
- Thursdays at 2pm

You can easily book your tasting session online or in our office. This is a great opportunity to sample our dishes, discuss your preferences, and ask any questions you may have.

3. Ready to Book?

Once you're ready to proceed with your booking, simply contact Olivia at olivia@paisleyflourcatering.co.uk or call us at 01299 333555. We can arrange an invoice or process your payment over the phone.

4. Finalise Your Booking

After we receive your deposit, we'll send you our booking form along with our terms and conditions. Please fill in the form and email it back to us to confirm your booking.

We are thrilled to work with you and ensure your event is a resounding success.

Thank you for choosing Paisley Flour, we look forward to bringing your vision to life!



