

# - HOW DO YOU WANT TO FEAST? -

A wedding FEAST festival £30 a head

6 x 'First Bites'  
2 x 'Use Your Hands'  
2 x 'Sweet Treats'

\* Extra \*  
FEAST Festival Bars @ £300 per bar (Minimum 50 people) Includes cooking equipment, set up, styling and chef service. Some food bars only available at the home of Creekside Tipi. Food bars and cocktails are charged as optional

A wedding FEAST cocktail party £40 a head

6 x 'First Bites'  
2 x 'Use Your Hands'  
4 x 'To Graze'  
2 x 'Sweet Treats'

The menu is designed to begin with lighter style canapés, followed by gourmet tastes and then standing meals (fork food, noodle boxes and plates). Sweet canapés or a dessert table allow people to finish on a sweet note. You may also wish to have a late night feast and/or food bar.

A day after wedding FEAST £20pp + Drink package from £6pp

Proper bacon and egg rolls.  
Yoghurt & fruits pots.  
Selection of handmade pastries  
Leftover wedding cake!

Why not sleep in and relax after your wedding?  
Let the team look after you, your family and friends the day after your wedding celebration.  
A perfect chance to catch up and enjoy each others company in the privacy of your own venue.

## - START WITH A COCKTAIL -

The ceremony has finished and the toasts have been made.  
Cool tunes are playing, beers are on ice and there's crisp vino in the ice bucket. Guests are sipping on cocktails, playing lawn games and the sun is setting.

### Shaken and stirred

lime & mint mojito (white rum)  
dressed pimm's punch (pimms)  
strawberries & flowers (vodka)  
long tonic ice tea (gin)  
ahoy sailor (dark rum)  
your personal fave! (tbc)

### A little softer

fruit infused water in carafes  
homemade lemonade in cute little bottles  
mixed fruit punch in jars

£15pp

a selection of 2 x 'cocktails' + 1 'A little softer'

or

you supply the spirits & the mixers and we look after the rest  
(£200 is for the barman plus £5pp for tlc)

## - FIRST BITES -

From the first bite, these options will awaken your taste buds. Let the FEAST begin.

Whilst sipping on cocktails, grab a first bite as it is carried around.

Grab a pick, a spoon, a fork or a shell.

### A pick

crackling, ham hock, apple toast  
cheese & pickle straws  
smoked mackerel, confit red onion

### A spoon

caramelised belly pork  
ceviche of seatrout  
tomato, mozzarella, pesto

### A shell

oysters  
seared scallop  
king prawn  
Extras £3 per piece

### A fork

jerk chicken, charred pineapple  
meatball  
goats cheese fritter

# - JUST USE YOUR HANDS -

Roll up your sleeves & get involved. Skewered, sliced, dipped or dunked - which ever way, keep FEASTing!

## Dip it

truffle mac & cheese pops  
house made sausage rolls  
thai fish cake

## Dunk it

halloumi chips  
prawn tempura  
duck spring roll

## A slice of

mini vegetable frittatas  
mini yorkie with rare fillet of beef, horseradish cream  
smoked salmon blini

## Skewered

kashmir yoghurt lamb  
satay style chicken  
tomato, bocconcini & basil

\*Extras £1 per piece

# - OFF TO THE FEAST FESTIVAL FOOD BARS -

To create something exciting and different for your wedding. Food bars get our chefs out of the kitchen, preparing the food in front of and for your guests.

## Tortilla bar

A Mexican themed food bar with a selection of 3 tortillas: Slow roasted pork and jalapeños; chipotle chicken and avocado; black bean and lime.

## Paella bar

A Spanish styled bar with an oversized paella pan, serving freshly made paella to you & your guests: Fresh fish, mussels, chorizo, calasparra rice and saffron – served straight from the pan!

## Slider burger bar

Everyone loves a good slider burger – we've got some classics for you and your guests to enjoy:  
Cajun chicken; classic beef burger; tomato & halloumi.

## Pig on the spit

A suckling Brogdale pig, slowly turning over all afternoon. Served with floury white baps, crispy crackling coleslaw & traditional trimmings.

## Off to the smoker

Slowly smoked over hickory and birch wood, guests can enjoy: Beef brisket sliders; smoked pork ribs and all the classical condiments.

## Stone fired pizza bar

Hand made pizzas straight from the pizza oven. Using Italian flavours and local produce, our pizzas are roasted with seasoned hardwood.  
(Only available at Tipi on The Creek)

## Bbq lamb

Slow roasted lamb with garlic, lemon and garden herbs, served with fresh salads, minted yoghurt and hummus.

\*extra\*

festival bars @ £300 per bar - minimum 50 people. Includes cooking equipment, set up and styling.

## - OTHER FOOD STATIONS & OPTIONS -

Designed for the serious FEASTers. Food bars are set up so guests can graze throughout the celebration.

The three most popular bars are Seafood, Antipasti & Late night FEAST.

But that's not all we can do - Afternoon & High Tea are a favourite among others.

This is a chance for you to really indulge in all the food you love!

### Seafood - £20pp

A selection of freshly shucked Whitstable Oysters with garnishes  
Peeled King Prawns with lemon & aioli, gravlax of salmon & white anchovies

### Antipasti - £15pp

A selection of locally cured meats, chargrilled, semi dried & pickled  
vegetables, tomatoes, olives & chilies, soft, hard & ripe cheeses,  
bread & crostinis

### Late night FEAST - £10pp

A smoked ham with buns, cornichons & pickle served alongside cheese  
platters with a selection of local hand crafted cheeses, fruit, chutney &  
crackers

### Children's meals - £10 each

The children's meals are just as important as what the adults eat, and  
keeping the children happy and well fed adds to the parents' enjoyment of  
the evening. Children usually enjoy the variety of canapés before the meal,  
with at least a few satisfying their taste buds. For dinner we usually serve a  
simplified version of what mum and dad are eating, but it's just as easy to  
create their favourite dish; burger or fish & chips.  
For dessert, children love the dessert table!

### Afternoon tea FEAST - £15pp

Afternoon Teas served on tiered stands:  
Freshly made sandwiches & Quiche with gruyere  
Tempting Selection of cakes & treats  
Home made Scones with Cornish Clotted Cream & selection of teas.

### High tea FEAST - add £12pp

Pimms punch on arrival and fizz toast with afternoon tea

# - TO GRAZE -

## Small plates

roast lamb, caponata, peas & rosemary jus  
chicken, pancetta & lemon

## Slider burgers

local beef & melted cheese  
tomato & halloumi  
chicken & chipotle  
pulled pork bun with southern style slaw

## Boxes

potato gnocchi, pumpkin and sage  
tagine of lamb, cous cous & yoghurt  
slow roasted Brogdale sweet pork & apple  
grilled fish, garden leaves & potatoes  
beef, roasted beetroots & thyme jus  
Extras £8 per piece

## - SWEET TREATS -

### From the dessert table

sticky toffee pudding

ice cream bar and sorbets

individual pavlova with fruits - extras £4 per piece

### Alternative cakes

Cheese wheel tower (60 pax minimum) - 3 tiers (60-80 pax)

5 tiers (80-120 pax)

All cheese towers include dried fruits, quince paste, fruits, breads and crackers

£ pp

Croquembouche (60 pax minimum)

Tower of profiteroles coated in dark or white chocolate, served with traditional crème patissiere

£7.50pp

### Donut wall

Selection of iced donuts

Donut wall for hire (£50)

£1.50 each

### Wedding cakes

Please visit 'Our Friends' on Tipi on The Creek website for local wedding cake makers.

If you choose to bring your own cake, we serve it on the dessert table for you.