CLEVERCHEFS.

ELEGANT CATERING & EVENT MANAGEMENT

FOOD & DRINK INSPIRATION

by Cleverchefs

2020/21 WEDDING EDITION

Welcome

Perfection Comes As Standard

Cleverchefs are a fresh and vibrant catering company that caters around England & Wales.
We are always on top of the current food trends and keep our menus as up to date as possible. We pride ourselves on being flexible and adaptable with all of our clients.

Our journey started when our founder director, Nick Collins made it his mission to change the way that wedding food was offered across the UK. Nick wanted to inspire couples to be different, and create wedding food that would showcase perfect tasty food with big flavours, bold colours & beautiful presentation.
It is meant to be the most memorable meal of your life, so it has got to be remarkable but matched with impeccable service.
Cleverchefs now lead the way in providing show stopping wedding food & drink working with many different venues across the country.

We deliver professional service from the first initial contact right up until you jet off on your honeymoon.
We have a dedicated team of chefs & wedding coordinators, so you can be safe in the knowledge that we want your day to be as perfect as you do.
We use sustainable organic produce where possible and are responsible caterers. We aim to be as kind to the earth as possible with our no packaging policies & fuel efficient vans.
We have kitchens and offices based in Cardiff, Bristol & London.

We are the caterer that cares.

Menu Pricing

2 Course Feast Menu from	£45.00pp
3 Courses -	£48.50pp
4 Canapés + 3 Course -	£54.50pp
8 Canapés + 2 Courses -	£54.50pp

This price includes, modern crockery, highly polished cutlery, 600 thread count luxury linen, dedicated event managers, chefs, and a complimentary tasting session at one of our sites.

All prices are subject to VAT

We can offer a complimentary taster session for all of our couples.

Canapés

Choose 4 canapés
Additional canapés - **£2.75 each**
or swap your starter for an extra 4 canapés

Quenelle of smooth chicken liver parfait, brioche, apple gel, sage
Green tea smoked salmon tart, crème fraiche, lemon balm
Maple glazed chipolatas wrapped in air dried ham
Smoked salmon, pomegranate, shaved fennel blini
Roasted beetroot & whipped goats cheese tart
Chargrilled asparagus, red pepper & pine kernel pesto dip
Pancetta & parmesan Reggiano tartlets
Welsh rarebit muffins, onion jam
Tomato, feta, olive tarts
Eastern spiced lamb skewers with rose flavoured yogurt
Mini handmade cheese & bacon burgers in a brioche bun
Butternut squash cappuccino with wild cepe dust
Spring garden pea lattes
Smoked chicken mouse served in a savoury ice cream cone
Whipped goats cheese savoury ice cream cones
Mini cod & chips with pea mayo
Pan seared mackerel, potato salad, crisp gem
Mini steak & chips with homemade tomato ketchup

"Michelin Style" Canapés
Seared scallops, corn puree & airdried bacon
12hr braised shin of beef bon bon with horseradish air
Wild seabass with cucumber caviar
Tomato consommé with 24carrat gold fleck
Mini fillet of Beef Wellingtons
+ £1 each

Grazing

A great new way to enhance your reception, have in the evening or finish off your meal as a dessert.
With a choice of different style.

Priced Per meter
1 meter (serves 50) - £575
1.5 meter (serves 75) - £780
2 meter (serves 100) - £990

Italian Style
Cured meats, olives, cheeses, nuts, grissini's, chocolate, fruit & breads.

The British Way
Pork pies, scotch eggs, pates, breads, cheeses, meats, fruit & chocolate.

Cheese Plank
A range of British cheeses, grapes & celery garnish, chutneys, pork pie, crackers.

Dessert Table
Salted caramel doughnuts, cake pops, nougat, biscotti, sherbet, waffles, pretzels, choux buns, tarts, brownie, macaroons.

Starters

Choose one Starter
or swap your starter for an extra four canapés

Organic chicken liver parfait, brioche, tomato & onion jam, crispy onions & charcoal salt.
The perfect pressed Wiltshire ham terrine, piccalilli purée, pickled vegetables, sour dough.
Duck & blood orange parfait, brioche, chutney & dressed leaves.
Welsh rarebit with fig, shallot & pear chutney with wild rocket.
Baby onion & goats cheese tart.
Smoked chicken Caesar salad, crispy gem, chicory, hazelnuts, bacon.
Cauliflower cheese veloute, macaroni cheese bon bons.
Anti pasti of locally cured meats, caper berries, olives, marinated mozzarella cheese.
Potato & onion pottage, crispy onions & sourdough with vibrant parsley butter
Souper Soup box *(please see pic n mix section)*
Chef's deli box *(please see pic n mix section)*
Pulled duck & pistachio terrine, candied pistachios, carrot gel, spiced plum dressed leaves, warm brioche
Gently spiced lamb koftas with charred watermelon, rose yoghurt & pidina bread
Gin & Tonic rubbed salmon, olive soil, pickled baby vegetables, wild herbs & flowers
Smoked haddock & pea risotto cake, runny duck egg, shallot & herb hollandaise.
Cornish white crab, apple & fennel salad, sour dough crutes. **(+£2.50)**
The perfect fish + chip, crispy cod cheek, scallop, chip, tartar, pickled crispy shallots, pea gel. **(+£2.50)**
24hr pulled brisket of welsh black beef bon bons, BBQ & cola glaze, spicy nacho cheese dip.
Butternut squash & goats cheese orzo pasta, polonaise crumb & heaps of herbs
Marinated peppers, aubergine & courgette, mint & garlic dressed leaves.

"Michelin Style" Starters
Cornish scallops, cauliflower cheese puree, bacon dust, sweetcorn bon bon
Smoked wood pigeon, Girolés, potato risotto, pancetta, walled garden leaves, potato gel.
Lobster on the beach, lemon sand, sea water caviar, candy beetroot, beetroot air, sea vegetables.

+ £6 each

These dishes are only samples we will be more than happy to create bespoke dishes for you.

PICK 'N' MIX

Souper Soup Box

We know that soup is a very popular wedding starter, but we think it can be a little boring & predictable. That's why we have created our soup box. Choose three soups & one bread, this will be served in very trendy enamel cups within a wooden box.

WINTER SOUPS
Maximum 3 items

Roasted butternut squash
Pumpkin & ginger with cranberry
Potato & white truffle
French onion
Winterstrone
Curried parsnip
Cauliflower cheese soup
Lentil, tomato & pepper
Celeriac & apple with horseradish
Chicken soup

SUMMER SOUPS
Maximum 3 items

Roasted tomato & micro basil
Pea & mint
Pea & local ham
Beetroot & apple
Summer rustic minestrone
White onion & butter bean
Potato & leek
Carrot, orange & coriander
Summer vegetable
Wild mushroom & sage

BREADS
Maximum 1 items

Rustic sourdough
Mini split tin loaf
Homemade rustic rolls
Brioche
Welsh rarebit flavoured bread
Flat bread

TOPPINGS
Maximum 3 items

Baked brioche croutons
Pumpkin seeds
Basil oil
Rocket pesto
Air dried ham shards
Heart shaped welsh rarebit
Diced tomato & parsley
Chives
Crème fraiche

PICK 'N' MIX

Chef's Deli Box

A really fun way to enjoy a sharing starter with your guests. Served in a rustic picnic basket, 2 per table depending on your table setup. Fill your box with the items below.

SAVOURY ITEMS
Maximum 3 items

Homemade pork pies
Black pudding scotch quails eggs
Jerk spiced scotch quails eggs
Bacon & cheese puffs
Hand made corned beef pasties
Lamb kofta skewers
Coronation chicken crostini's
Goat cheese & onion tarts
Chicken liver parfait
Duck & orange parfait
Ham terrine

SALADS
Maximum 2 items

Crushed pea, mint, chili & feta salad
Carrot & spinach Caesar
Roasted squash & herb orzo pasta
Oversized cous cous with roasted vegetables
Green salad with house dressing
Rocket, onion, cherry tomato & mozzarella salad
Caesar salad, crisp cos, croutons, parmesan
Textures of tomato salad

BREADS + NIBBLES
Maximum 4 items

Focaccia shards
Homemade rustic sourdough
Mini split tin loaves
Turkish pidina bread
Homemade smoked hummus
Marinated feta
Ghost olives
Castrenvelo olives
Artichokes
Marinated and charred halloumi
Tzatziki

MEATS
Maximum 1 items

Mixed Cured Trealy farm meats
Honey & mustard baked ham platter
Pastrami
Parma ham
Lebanese Chicken skewers
Smoked salmon

Mains

Butter & lemon thyme roast chicken, potato fondant, roasted courgette, heritage carrots & sticky chicken jus.
Lemon & herb rubbed organic chicken breast, roasted garlic mash, seasonal vegetables, salsa verde
Our homemade Piri Piri rubbed Spatchcock chicken, wild rice, fennel & cucumber leaf salad, charred flatbread, carrot yoghurt.
Seriously crispy loin of Gloucester old spot pork, rosemary & parmesan polenta, paprika cream, roasted seasonal vegetables.
Sticky pressed belly of pork, roasted chantenay carrots dressed with a light apple dressing, champ potato, sticky pear jus.
24hr pressed brisket of beef, smoked garlic mash potato, beef bon bon, corn puree, BBQ & Cola glaze.
Pave of salmon, tomato and olive risotto cake, leek sauce.
Halibut, oyster leaves, bacon cream, saffron buttered potatoes, samphire. **(+£3.50)**
Proper corned beef hash, pulled brisket of beef, sauté baby news, caramelised onions & heaps of parsley, Boston baked beans.
Rump of welsh lamb lollipop, sticky jus, crispy shallots, potted pulled lamb & vegetable topped with buttered mash, carrot paint.
Handcrafted Steak & local ale pie, cheddar & chive mash, pea puree.
Trio of locally made sausages, punchnep potato, caramelised onion gravy.
Rib of welsh beef, pulled brisket potato cake, béarnaise & horseradish creamed baby spinach. **(+£3.50)**
8oz New York strip steak, triple cooked chips, mushroom and vine tomato, pink peppercorn sauce. **(+£3.50)**
Coronation poussin, almond & spinach croquette, raisin puree, carrot, crisp skin, mango & coconut sauce.
Sea bass, braised baby fennel, tomato & chervil mash, roasted aubergine. **(+£3.50)**
Smashed falafel, beans, & roasted squash, wild rice & leaves. (v)
Roasted Mediterranean vegetable tart with walled garden salad (v)

Burgers
Buttermilk chicken burger, brioche, apple slaw, skinny fries with chicken salt.
Handcrafted beef Pattie, maple glazed bacon, Monterey jack, pickles & clever burger jam in a brioche bun, fries & slaw
Katsu cod burger, Asian slaw, sweet curried mayo on sourdough, fries.
Pulled jack fruit pattie, BBQ glaze, slaw & fries (v)

Pick 'n' mix section (see overleaf)
Carvery theatre
Slow 'n' low planks
BBQ sharing plank
Gourmet open pie

"Michelin Style" Mains
Duck breast, duck hash cake, haricot bean puree, burnt shallot, celeriac fondant.
Middle-wood farm venison, venison & chocolate pie, salsify braised in Malbec, rock samphire, truffle mash, pea & thyme dressing.
Fillet of welsh black beef, braised shin bon bon, black garlic mash, artichoke puree, cepes, jus.
Maple glazed lamb cannon, squash fondant, giroles, pea, bacon crumb, chicken jus.
Fillet of beef wellington, purple mash, chantarray carrots, greens, rich Cumberland sauce.

+ £6 each

PICK 'N' MIX

Carvery Theatre

A great talking point, one guest becomes head carver, training given by our chef. We provide the wooden board, knife & carving fork, personalised aprons can be added

MEATS
Choose one meat

Roast Welsh topside of beef rubbed in horseradish & rosemary.
Loin of Gloucester pork, crispy crackling, apple stuffing.
Leg of welsh lamb, studded with garlic & marjoram.
Honey & mustard glazed ham joint.
Roast chicken with lemon & garlic glaze.
Rib of Monmouthshire beef (+3.50 supplement)
Welsh strip of sirloin (+4.50 supplement)
Fillet of welsh beef (+7.50 supplement)
Fillet of Beef Wellington (+8.50 supplement)

VEGETABLES
Choose two veg
(subject to seasonality)

Roasted seasonal vegetables
Spring greens
Buttered carrots & green beans
Roast parsnips & squash
Shaved sprouts, chestnuts pancetta
Petits pois a la francaise
Cauliflower cheese gratin
Root vegetable mash

POTATOES & EXTRAS
Choose two options

Chive & clotted cream mash
Polenta roasted Maris piper potatoes
Truffle roasted potatoes
Crispy roasted potatoes
Heritage purple potato (1.50 supplement)
Garlic & thyme Potato gratin
Lyonnaise potatoes
Roasted baby news, cherry toms & rosemary
Smashed baby news, British rapeseed oil & welsh salt.
Pigs in blanket skewers
95 year old Yorkshire pudding recipe
Stuffing

SAUCES
Maximum 1 items

Sticky Jus
Pan Gravy
Peppercorn sauce
Bread sauce
Chicken gravy
Parsley sauce
Salsa verde

PICK 'N' MIX

Slow 'n' low

Slow cooking is the oldest way of cooking & is becoming popular again as a cool thing to have for a special occasion. It packs more flavour whilst being great comfort food. Choose your meat, then veg & potato. Finish off with a sauce of your choice.

MEATS

Choose your meat

12hr braised feather blade of beef
Braised shoulder of Welsh lamb
Rosemary & garlic rubbed Porchetta
Baby glazed ham hocks
Cola glazed pulled pork
BBQ brisket of beef

POTATOES

Choose your potato

Chive & clotted cream mash
Heritage purple potato (1.50 supplement)
Garlic & thyme potato gratin
Lyonnaise potatoes
Roasted baby news, cherry toms & rosemary
Skinny fries with smoked paprika salt
Triple cooked chips with chicken salt
Smashed baby news, British rapeseed oil & welsh salt

VEGETABLES

Choose your veg
(subject to seasonality)

Roasted seasonal vegetables
Spring greens
Buttered carrots & green beans
Roast parsnips & squash
Shaved sprouts, chestnuts pancetta
Petits pois a la francaise
Warm slaw with honey & mustard
Corn on the cob

SAUCE

Choose your sauce

Lamb jus
Rich red wine & beef gravy
Honey & mustard glaze
Minted pan jus
Spicy BBQ glaze

PICK 'N' MIX

Gourmet Open Pie

Who doesn't like a pie?
And if they do not like pie, then they are probably not the sort of people you want at your wedding!
Our open pies are very popular and really wow the guests with their fun and quirky look.

FILLING

Choose your filling

Braised brisket of beef, craft ale & mushroom
Organic chicken, ham, leek in a creamy sauce.
Pork, apple stuffing & crackling.
Steak & kidney
Pulled lamb shoulder & mint
Haddock & prawn (1.50 supplement)
Lentil & roasted vegetable

VEGETABLES

Choose your veg
(subject to seasonality)

Roasted seasonal vegetables
Spring greens
Buttered carrots & green beans
Roast parsnips & squash
Shaved sprouts, chestnuts pancetta
Petits pois a la francaise

POTATOES

Choose your potato

Chive & clotted cream mash
Heritage purple potato (1.50 supplement)
Garlic & thyme Potato gratin
Lyonnaise potatoes
Roasted baby news, cherry toms & rosemary
Skinny fries with smoked paprika salt
Triple cooked chips with chicken salt
Smashed baby news, British rapeseed oil & welsh salt

SAUCE

Choose your sauce

Lamb jus
Rich red wine & beef gravy
Honey & mustard glaze
Minted pan jus
Spicy BBQ glaze

PICK 'N' MIX

BBQ Planks

Served to the table on long rustic planks for your guests to choose from. A real feast experience and very popular at the moment.

MAIN ITEMS

Choose 3 items

Gourmet hand pressed beef burger
Luxury pork sausage
Cumberland rings
Peri Peri chicken breast
BBQ belly pork
Cola braised BBQ ribs
Breast of minted lamb
Lamb & chili skewers
Lebanese chicken skewers
Salmon in a bag, fennel & herb butter
Mackerel
Chicken drumsticks with lemon & thyme rub
Flat iron steak in paprika & rosemary oil
Charred halloumi

SALADS

Choose 2 items

Crushed pea, mint, chili & feta salad
Caesar
Roasted squash & herb orzo pasta
Oversized cous cous with roasted vegetables
Green salad with house dressing
Rocket, onion, cherry tomato & mozzarella salad
Caesar salad, crisp cos, croutons, parmesan
Textures of tomato salad
Potato salad with honey & mustard
Pineapple & peanut coleslaw

EXTRAS

Choose 3 items

Rustic rolls
Vienna rolls
Brioche burger buns
Turkish pidina bread
Jacket potatoes
Cheese
Buttered corn on the cob

FEAST MENUS

THE AMERICAN

canapés
Mini gourmet hot dogs
Popcorn shrimp
Mac n cheese bites with mustard mayo dip
Grilled cheese & gherkin sandwich.

MAIN COURSE.
Served Sharing Style at table

Jack Daniel's braised brisket of beef
BBQ ribs
Grits
Corn bread
Dirty fries
Corn on cob
Boston baked beans.

Vegetarian options available

DESSERT.
New York style cheesecake
or
Gooey pretzel brownie, salted caramel ice cream.

£45 per head

Add evening woodfired pizza to this menu for £8.90

PLANT LIFE (Ve)

Choose maximum of 2 dishes from each course

STARTERS.
Sri Lankan braised roots soup, coconut dahl dumplings.
Beetroot & red onion tarte tatin
Luxury hummus & rainbow spring rolls

MAIN COURSE.
Pulled jackfruit burger, skinny fries, salad & salsa.
Falafel & pesto, oversized cous cous, roasted summer vegetables & kobi bread
Beetroot and squash wellingtons with kale pesto, roasted & crushed olive oil new potatoes.

DESSERT.
Sticky toffee pear pudding, salted caramel sauce.
Cherry and almond brownies
Apple & berry crumble with cinnamon syrup glaze

£45 per head

SHARING FEAST

canapés
Whipped goats cheese & chutney cornetto's
Honey & mustard glazed chipolatas
Leek & apple wood cheddar tart
Smoked salmon, rhubarb gel, ginger snap

MAIN COURSE.
Served Sharing Style at table
Garlic, chili & herb marinated beef.
Lamb kofta kebabs with rose yoghurt
Cajun breaded chicken lemon & garlic aioli.
Naked celeriac slaw
Fattoush salad
Pomegranate, quinoa, compressed tomatoes, fennel salad.
Caramelized onion potatoes with heaps of parsley.
Kobi bread
Dips & dressings

Vegetarian options available

DESSERT.
Dessert station
Guests come up & select from our beautiful selection of homemade desserts.
Battenberg milkshakes
Salted Carmel & honeycomb eclairs
Gooey brownie
Green tea & chocolate tarts
Mini Crème Brûlée
Rosemary biscotti's

£50 per head

Afternoon Teas

At Cleverchefs we have some of the best pastry chefs around, who love creating bespoke afternoon teas for our couples,
Let us create you an beautiful afternoon tea in whatever style you want.

Vintage Afternoon Tea

£24.50 per head

Chocolate Experience Tea

£27.50 per head

Gin & Cakes

£32.50

Prosecco Afternoon Tea

£32.50

These prices are outside the package and will incur costs for linen, crockery & services

Children's Meals

2 course – 18.50
3 course – 25.00
Please choose one dish from each course

Starters

Cheesy twists, hummus dip with a little person salad.
Garlic bread doughballs, garlic dip.
Ham, cheese, crackers & grapes

Main course

Gourmet sausage, mash & peas with gravy
Chicken goujons with fries & peas
Fish fingers, lemon mayo dip, peas & fries.
Tomato & basil pasta with cheese.

Dessert

Warm brownie & ice cream
Sweet shop ice cream sundae
Caramelised banana with custard

Desserts

Roasted peanut & caramel cheesecake, salted caramel drizzle, chocolate soil, salted caramel ice cream.
Potted key lime pie.
Green tea & dark chocolate tart, pomegranate & Cointreau fizz, orange sherbet, orange sorbet.
Homemade treacle tart, pecan pastry, vanilla ice cream
Sticky toffee pudding, toffee sauce, vanilla ice cream
Pineapple & apple crumble, granola crumb, crème anglaise
Summer pudding with wild berry sorbet
Eton mess tart, fresh berries meringue textures, vanilla cream, strawberry tart, raspberry powder.
Vanilla crème brûlé with olive oil, roasted pine kernel & rosemary biscotti
Coffee & doughnuts, warm doughnuts, rhubarb jam, Nutella dip, chattily cream, roasted nuts, mini floater coffee.
Potted tiramisu with coffee ice cream.
Blueberry & pistachio fragipan, coconut ice cream.
Dirty milkshakes (Oreo & peanut butter milkshake, Curly Wurlys, pretzels, candyfloss & whipped cream
Assiette of desserts (brownie, cheesecake, lemon tart)
Textures of carrot cake, pecan brittle, carrot cake ice cream, orange and carrot gel, chocolate soil
Salted caramel & chocolate brownie, espresso ice cream, chocolate soil
Warm Belgian waffles, banana, peanut, maple, chocolate ice cream

"Michelin Style" Dessert
Dandelion & burdock panacotta, homemade bourbon biscuits, hibiscus flower sorbet
Chocolate fudge fondant, chocolate sorbet, peanut brittle
Inside out chocolate tart, Baileys gel, pastry, dry ice, milk chocolate foam
The pavlova experience, fruits of the forest mist, mint snow, berry sorbet
Melting chocolate sphere, white chocolate mouse, warm chocolate sauce, beignets rings

+ £3 each

Evening Food

Lebanese Skewers
Gently spiced chicken or lamb, pidina bread, oversized cous cous, Turkish salad, rose petal yoghurt

£8.50 per head

Gourmet Burgers

Handcrafted gourmet beef burgers, brioche rolls, cheese & bacon, chutney & crisp cos

£9.50 per head

Chip 'n' Dip Bar

Sweet potato fries, chunky chips, skinny fries.
Cinema style cheese sauce, bacon bits, aioli, homemade ketchup, truffle and parsley salt.

£8.50 per head

Sizzling Sausage

Locally made sausages, rustic rolls, chutney, cheese and mustard sauce, crispy onions

£11.50 per head

Pizza Station

Wood fired pizza bases, topped with artisan ingredients.

£8.90 per head

Wood fired pizza truck

Hand-stretched pizza theatre cooked live on our pizza truck, with a choice of toppings.
£8.50
£500 set up fee

Dirty Dogs

Foot long gourmet hot dogs, mustard cheese sauce, crispy onions & wild rocket.

£8.50

Hog Roast

Locally sourced pig roasted on our spit for 10 hours, served with rustic rolls, chunky apple sauce & chefs special stuffing.
Minimum 80 people

£12.50 per head

BBQ Brisket Rolls

12hr cooked brisket of beef with a BBQ cola & Jack Daniels glaze, gherkins, apple slaw & rocket served with focaccia rolls

£11.25 per head

Crepe Station

Live crepes sweet or savoury – Nutella & peanut, ham & cheese, Chicken & bacon, strawberry and cream
£15.00

Added Extras

Doughnut Wall
A selection of artisan doughnuts

£250 serves 50 guests / £375 Serves 100

Popcorn Cart
Get your reception popping with our fantastic clever popcorn cart, freshly made popcorn with lots of savoury and sweet toppings to personalise your popcorn

£250 Serves 50 / £350 Serves 100

Candy Floss Cart
Great at any reception, live candyfloss cooking, any colour made to suit your wedding, makes a real impact & fun atmosphere

£250 Serves 50 / £450 Serves 100

Ice Cream Cart
Served from our vintage ice cream cart, your guests will receive 2 hours of unlimited locally made ice-creams, waffle cones, honeycomb, Oreo soil, salted caramel sauce.

Organic chocolate chip
Caramel
Strawberry delight
Vanilla
Mint

£500 Serves 100

Drinks

Pimped Up Prosecco Reception
3 glasses of organic prosecco
Prosecco shimmer glitter, candyfloss, fresh fruit, bitters, sugars, cassis, mint, elderflower
£13.50 per head

Gin Bar
2 glasses
Selection of local craft gins, crushed rosemary, fruits, elderflower, bitters, peppercorns, cucumber, rhubarb, pomegranate.
Served with Fevertree tonic
£12.95 per head

Cocktail Bar
2 glasses
Our amazing cocktail on tap mobile bar perfect for any drinks reception
Aperol spritz
Pornstar martini
Espresso martini
£13 per head

Drinks Package A
Prosecco or peroni on arrival
2 large glasses of red or white wine per guest
Champagne toast
Inc. glasses, service, chilling, disposal of empties
£16.99 per head

Drinks package B
His & Hers Cocktail on arrival
2 large glasses of red or white wine per guest
Champagne toast
Inc. glasses, service, chilling, disposal of empties
£18.99 per head

Bring your own
We understand that on occasions our couples may wish to bring their drinks to do there reception and wedding breakfast, and that's fine with us, if you want us to take delivery of it, chill it, deliver it to venue, use our glasses, serve it and dispose of the empties then we do charge a service fee of
£5.95 per head

Bar

We can run bars in any location. We treat our bars the same as we treat our food, making them trendy & fun. They are stocked with contemporary craft ales, ciders & lagers in our hipster fridges, along with traditional bottles and premium lagers.
We also work with an array of craft gin companies so gin bars are our speciality.
Our prices are similar to a local pub.

On certain occasions in marquees, we may ask for a security deposit for the bar. This is to cover us if guests bring their own drinks to your wedding and do not use our bar.
We ask for a:

£1000 deposit for bars up to 100 people
£1500 deposit for bars up to 150 people
£2000 deposit for bars up to 200 people
£2500 deposit for bars up to 250 people

Our bars use an up to date epos iPad systems giving us a clear indication of how much the bar is taking. At the end of the wedding we will return the full deposit providing we have sold the amount stated.

Our bars are completely free to you apart from the security deposit

We have a great team of dedicated mixologists who can create any cocktails or special drinks.
We run a well staffed bar making sure we get through those queues, so your guests can spend as much time as possible on the dancefloor.

We understand that on occasions our couples may wish to run their own bar and stock it with their own drink. We can manage this bar for you with our staff and we can even take delivery of your drink and bring it with us on the day. This would include a service charge which would depend on location and numbers, so please email us to enquire about this.

FAQ

Frequently Asked Questions

Planning a wedding can be a seriously stressful time in your life, so please do not hesitate to ask us to help in anyway. We have relationships with other suppliers that we can recommend from first hand experience.

Below are a few FAQ'S we hope you find them helpful.

Q. Who will run our day?

A. You will have a dedicated event manager assigned to your day upon booking. They will be with you every step of the way and be there start to finish on the day to make sure all runs smoothly.

Q. What about guests with dietary requirements?

A. We are so used to this as almost every wedding has a list of special requests. Please do not worry as we can cater your every need.

Q. When do we need to pay?

A. To secure your date with us we will require a £1000 deposit, then once the tasting has taken place we ask for 50% of the balance to be settled, with the remaining balance to be in our bank 30 days prior to the big day.

Q. What is the Front Of House Staff uniform?

A. Our staff uniform for serving staff & bar staff is black trousers & white shirts with a black Cleverchefs apron.
Our managers wear smart dresses or suits making them easy to recognise as a point of contact for any guest.

Q. What is the next step if I like what I see?

A. Well that's great news! We advise you to send us an email with your requirements and wedding date to see if we have availability. We usually ask to meet up for a chat at one of our offices in Bristol or Cardiff. We understand that a lot of our clients come from London, Europe or the U.S.A so in this scenario we may go straight to a tasting after a phone call or videocall conversation.

Extras

Chefs Bread Box
Homemade artisan breads, locally pressed rapeseed oil & balsamic caviar
£3.00

Amuse Bouche
Wow your guests with a real gastronomic delight before your start your wedding breakfast
£5.00

Sorbet Course
Cleanse your guests palate with one of our traditional or molecular style homemade sorbets
i.e. Grey Goose vodka, lime & green tea!
£5.00

Fish Course
Lets us create you a bespoke fish course with what ever is in season from our UK coasts at the time of your wedding.
£10.00

Cheese Course
Individual boards – selection of locally sourced cheeses, homemade chutneys, frozen grapes & baked crackers
£7.00
Cheese cake stack – stack of locally sourced cheese, decorated beautifully with biscuits and chutneys and wild flowers
£250 serves 50

Petit Fours
Created and sculpted especially for you to compliment your coffee course
Choice of 4
£5.00

Suppliers Meals
1 course **- £20** - 2 course **- £30**

Extra Linen
Add a second top cloth on your tables
£12.50 each cloth

CLEVERCHEFS.

ELEGANT CATERING & EVENT MANAGEMENT

Thank you for taking the time to read our brochure we hope it didn't make you to hungry.
Here are a few ways to get in touch with us & view some of our pictures.

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