

A photograph of a wedding reception table. In the foreground, there is a multi-tiered wedding cake decorated with white and red flowers. To the right, there are several trays of appetizers and a glass of water. The background shows a white tablecloth and a large white floral arrangement.

Carolyn Williams

Exquisite Food - Beautifully Presented

**Thank you for visiting our website and its wedding pages
We have summarised some details for you to use as an aid**

Venues - Planning Checklist - Menu Choices

If you would like to chat or need more information

Email us at: carolynwilliamscatering@ntlworld.com

Telephone: 01442 827871

Website: www.carolynwilliamscatering.co.uk



WHERE YOU COULD GO

Some venues we know well...

The Victoria Hall, Tring, Hertfordshire

Telephone 01442 228951.

Address: Akeman Street, Tring

HP23 6AA

Hastoe Village Hall, Nr. Tring, Herts

Address: Church Lane, Hastoe HP23 6LU

Telephone: 01442 768191

Cheddington Village Hall, Leighton Buzzard

Address: Church Lane, Cheddington, Leighton Buzzard LU7

ORU

Telephone: 01296 668553

Brook Farm, Cuffley, Herts

Address: Brook Farm, Cuffley, Potters Bar EN6 4EX

Telephone: 01707 872450

Ashlyns School, Berkhamsted

Address: Chesham Road, Berkhamsted, Hertfordshire HP4

3AH

Telephone 01442 863605

Nether Winchendon House, Nr. Aylesbury

Address: Nether Winchendon House, Nether Winchendon,

Near Thame, Buckinghamshire,

HP18 0DY

Telephone: 01844 290101

Email: contact@nwhouse.co.uk



Marquees are a specialty



WHAT YOU NEED TO PLAN

You have a lot to think about...

Caterer's Costs

Canapés
Wedding Breakfast/Meal
Evening Buffet
Service Costs
Set-Up/Clear Away
Staff Gratuities

Wedding Cake!

Wine and Drinks

Wine Red/White
Champagne
Pimms/Bucks Fizz
After Dinner Drinks
Mineral Water & Soft Drinks

Separate Bar

Drinks
Servers
Set-Up/Clear Away

Evening

DJ/Disco
Band/Singer
Karaoke

Venue Type

Hotel
Banqueting Hall
Marquee (At Home/In Venue)
Local Hall
Barn
"Al Fresco"
Your Home

Equipment Hire

Hire of Chairs/Tables/Napkins
Hire of Glasses/Glassware
Hire of Plates/Cutlery
Other (Ex. Bar/BBQ)

Decorations

Church Pews
Bows for Seating
Table Centre Pieces
Candles
Lighting
Balloons
Other Ideas (Bunting, Ribbons)

Bride's Outfit

The Dress
Headpiece/Veil
Shoes
Jewellery
Hosiery
Garter
Undergarments
Other.....

Beauty Treatment

Hair
Make-Up
Massage
Manicure/Pedicure
Anything else.....(?)

THE GROOM

Groom's Outfit

Suit
Shoes
Tie
Shirt
Cufflinks

Grooming

Haircut
Shave
Other.....

Wedding Rings

Bride
Groom

Going Away Outfit - Bride

Going Away Suit - Groom

The Others

Bridesmaids' Outfits
Bridesmaids' Hair
Mothers' (Bride & Groom) Hair
Best Man Suit Hire

The Ceremony

Marriage Licence
Fee for Officiant
Fee for Church/Registry Office
Organist
Choir
Singers

Honeymoon

First Night
Incidental Transport
Airfare/Flights
Accommodation
Visas/Passports
Inoculations/Jabs
Cruise
New Luggage
Other.....

Transport

Bride's Car/Carriage
Groom's Car
Coach/Coaches
Bride's Parents
Groom's Parents
Going Away/Post Reception
Honeymoon

Photographer

Pre-Wedding Informal
Formal
Album
Extra Prints

Videographer

Video Recording/DVD
Extra DVD's
Website Inclusion

The Flowers

Bouquets/Posies
Button-Holes
Church Decorations
Venue Decorations
Stationery

Invitations

Order of Service
Place Cards
Menus/Pre-Order
Thank You Notes

Gifts

Parents of Bride & Groom
Best Man & Bridesmaids
Page Boys/Flower Girls
Wedding Favours

Don't forget to prepare an "Order of the Day"!

WHAT WE CREATE IN CATERING

Some ideas for your menu...

Starters

Filo Pastry Baskets

filled with caramelized red onion & thyme, baked goats cheese served with a balsamic & raisin dressing garnished with a rocket salad

Beetroot

marinated in red wine and thyme with baked goats cheese & a rocket salad served with ciabatta bread

Cantaloupe Melon, Prosciutto Ham & Mozzarella

on a bed of basil & rocket leaves served with a warm cranberry, honey & balsamic dressing

Antipasto

with Parma ham, salami, olives, roasted peppers & Aubergine with mozzarella cheese served with Balsamic vinegar & extra virgin olive

Aubergine, Goats Cheese & Vine Tomato

a galette garnished with rocket leaves and served with a basil dressing

Smoked Salmon

served on a tian of avocado, red onion, tomato & herb salsa dressed with mustard French dressing

Melon with Parma Ham

served with figs, rocket, mint & a raspberry coulis

Salmon Niçoise

Salmon fillet with French beans, cucumber, red onion, anchovies & olives dressed with a Dijon dressing

Crab Salad

with chicory, ginger & basil served with a passion fruit dressing

Salmon Rillettes

smoked salmon mousse, oak smoked salmon with dill, lump fish caviar, rocket leaves, lemon served with a mustard crème fraîche & walnut bread

Desserts

Dark & White Chocolate Terrine

garnished with strawberries, cream & caramel sauce

White Chocolate Cheesecake

garnished with strawberries & blueberries

Double Chocolate Terrine with Caramel Sauce

garnished with strawberries & toasted hazelnuts

Lemon Tart

served a mixed berry coulis

Chocolate & Pear Tart

served with warm chocolate sauce & cream

Passion Fruit Tart

garnished with Strawberries & served with vanilla cream



Canapés

Crostini

topped with caramelized red onion & Stilton

Filo Pastry Baskets

filled with smoked salmon, hollandaise, quails eggs & caviar

Mini Yorkshire Puddings

with rare fillet of beef & horseradish sauce

Main Courses

Beef in Guinness

cooked in Guinness & served with carrots & parsnips

Beef Wellington

beef fillet with mushrooms, onions & chicken liver pate covered with puff pastry served with red wine & mushroom gravy

Leg of Lamb

studded with garlic and Rosemary served with a Port, redcurrant and red wine jus and carved at the table

Lamb fillet en crouete

filled with mushrooms and spinach served with a rich port and cranberry sauce

Fillet of Salmon

with a herb brioche crust served with a leek & asparagus sauce

Salmon Fillet

with a tarragon & lemon Hollandaise sauce dressed with king prawns

Saffron Chicken

chicken breast stuffed with Brie and leeks, served a bed of wilted spinach & a Saffron cream sauce

Italian Chicken

wrapped in Pancetta stuffed with Mozzarella & served with a sweet red pepper sauce

Chianti Chicken

Breast of chicken wrapped in bacon and gently poached in wine with garlic, fresh herbs, wild mushrooms and shallots

Supreme of Chicken

wrapped in Pancetta filled with Mozzarella, fresh Basil and sun dried tomatoes, served with a rich tomato and basil sauce

Spanish Chicken

cooked with chorizo, sun dried tomatoes, smoked paprika, white wine and oregano

Vegetarian options

Wild Mushroom Wellington

wild mushrooms, garlic, thyme & spinach wrapped in puff pastry served with a red wine & port sauce

Aubergine Cannelloni

filled with ricotta cheese, Parmesan & fresh basil served with a tomato & red wine sauce