

S

SP|ROS

As individual as you



*As individual
as you*



You and Your Wedding

We are here to help make your wedding the happiest day of your life, making your dreams come true surrounded by family and friends.

From the start of our relationship with you, for Spiros, it is all about your wedding. We believe our friendly, professional can-do attitude sets us apart.

We are award winning bespoke caterers, providing you with individual service and flexibility to make your big day a completely individual and truly memorable occasion.

THE SPIROS DIFFERENCE

The lead up to your wedding can be the most stressful of your life; there is so much to consider - choosing your venue, your caterers, photographers, florists; there are so many decisions to make.

With Spiros you are not alone, from the moment you engage with us, we are with you every step of the way, you are now in safe hands.

You are also tapping into over 30 years of experience, working with fellow wedding professionals and venues throughout our region.

We are the only caterers in our area with our own venue and are approved caterers for a collection of the most characterful and romantic wedding venues across South Wales.

'Use our experience to ensure your success'



Our chefs are restaurant experienced, bringing flare and creativity to our cuisine, backed by our consummate professionalism as event caterers.

ORGANISING YOUR BIG DAY

The first stage is to meet with us to discuss your aspirations for your wedding day, we are here to provide full support for your wedding.

Thanks to our experience, we can advise on the hints and tips to smooth out arrangements and save unnecessary costs in time and money.

With Spiros you have the ultimate in choice; we offer a complete range of options for you to select.

The logo for Spiros, featuring a stylized, handwritten-style signature of the word 'Spiros' in black ink.

With thanks to our couple Chyrelle and Rhys for allowing us to feature their wonderful wedding in these pages

CHOOSING YOUR PERFECT VENUE

We will work with you to select the venue that is perfect for your requirements.

Through our experience in wedding catering as well as for the media and corporate clients, we are adept at working in all venues, from traditional to the unusual. Benefiting from our own mobile kitchen, we can cater for even the most remote locations.

You can also choose from the wide range of venues where Spiros is the preferred caterer. We select these based on the quality of wedding experience they offer and work closely with them on a regular basis.

WEDDING RECEPTION

We cater for all types of reception styles, from formal sit down to buffet style, sharing platters, live cooking stations and 'bowl' cuisine service, there is no limit to the style of reception we handle.

EVENING PARTY

Your post-reception event has a completely different ambience and we ensure our services match the party feel. Spiros provides the full gamut of serving styles from canapés to buffet-style and all points in between.

MENU SELECTION

Because we employ restaurant experienced chefs we are renowned for the ultimate flexibility in selecting your cuisine.

PRIVATE TASTING

As an optional extra we host private tasting sessions in the comfort of our private dining room for you and your partner.

Our Chef will present your cuisine, together with wines, and fine tune the menu selection to your exact taste.

'It felt like I was always in safe hands'



OUR WEDDING NETWORK

If you require impartial help and advice, we can recommend professionals we have worked with, who you can trust to provide great service to make your day a success.

From florists to photographers, chauffeur services to wedding planners, we work with them all and can advise on the best for your requirements, please just ask us.

a *Fresh* ACCENT

'Special options for your special day'

Couples can also choose a range of additional options to give their wedding day a fresh accent of individuality.

YOUR PERSONAL CHEF

We have built our reputation on our flexibility and our personal chef service provides the ultimate in cuisine for your big day.

Opting for a personal chef enables you to go 'off-menu' and to create cuisine as avangarde and bespoke as your heart desires.

Yours may be a seafood extravaganza, a sharing platter for your guests to tuck into, a 'cheffy' nouvelle cuisine tableau, fish and chips in newspaper with champagne, or even the most extreme gastronomy.

We can accommodate all dietary requirements, simply ask.

With accent you will meet with your personal chef to discuss your ideas and gain professional creative input, then enjoy a tasting session to try out the dishes.

YOUR PERSONAL ASSISTANT

'Spiro was only a phone call away'

Need to chat over a slight change of plan? Concerned about a last minute protocol issue, or just that your florist has let you down?

No need to worry, simply phone us at Spiros and rest easy that you are in safe hands for advice and a solution.



'Take the guesswork out of choosing wedding service providers with our wedding network'

CHEF AT HOME SERVICE

Many people like to organise pre-wedding dinner parties and events for a select group of friends. What better than to be served by the caterers who will be handling your wedding.

Our chef at home service enables you to relax and enjoy your party, with everything taken care of, from food to drinks, waiting service and even the washing up.

Our chef team simply moves in, creates a great event for you and leaves your home spick and span afterwards.



DRINKS PACKAGES

'To complement your reception, choose from one of our drinks packages'



DRINKS PACKAGE 1

A glass of wine on arrival and a glass of sparkling wine to toast the happy couple.

DRINKS PACKAGE 2

Bucks Fizz or Pimms on arrival.

A glass of wine with the main meal and a glass of sparkling wine for the toast.

DRINKS PACKAGE 3

A glass of sparkling wine on arrival

A bottle of wine per 4 guests

A glass of specially selected champagne by Spiro

SPIROS DRINKS RECEPTION

A bottle of premium beer or cosmopolitan cocktail

Half a bottle of Spiros selected house wine per person

A glass of Prosecco to toast the Bride and Groom

AFTER DINNER DRINKS

After the meal why not treat your guests to a liqueur;

Brandy, Port, Tia Maria, Baileys or Grand Marnier

Alternatively we would be delighted to serve your own wines and Champagne.

We will take delivery of your wines, chill and serve them. We will provide all the polished glassware and dispose of the empty bottles.

CANAPÉS SELECTION

A selection of some of our canapés;



CANAPÉ MENU

4 items per person

FISH CANAPÉS

Smoked Salmon, Crème Fraiche and Chives
Oysters, Black Pepper and Lime
Mini Fish and Homemade Chips
Honey Glazed King Prawn Skewers
King Prawn Thermidor
Asparagus Tips Rolled in Gravdlax
Salmon and King Prawn Wheel with Lemon Mayonnaise
Salt and Chilli Squid
Mini Lobster Cocktail

MEAT CANAPÉS

Tartlets of Mini Welsh Sausage and Wholegrain Mustard Mash Drizzled with Honey
Mini Beef Teriyaki Skewers
Oriental Chicken Kebabs
Mini Welsh Beef Burgers with Tomato Salsa
Mini Lamb Skewers
Mini Hot Dogs with Caramelised Onions
Chicken and Pheasant Roulade Topped with Fresh Cranberry

Jack Daniels Glazed Belly Pork Skewers
A Selection of Mini Tartlets
Chorizo and Tiger Prawn Skewers
Parma Ham, Roquefort and Baked Fig
Shredded Duck Filo Parcels with Plum Sauce

VEGETARIAN CANAPÉS

Goats Cheese Tartlet
Stilton and Walnut Filo Pastry
Cherry Tomato, Basil and Baby Mozzarella
Mini Welsh Devil Rarebit with a Sticky Onion Marmalade
Mini Cups of Soup with Croutons
Sun Blushed Tomato, Feta and Basil Filo Parcels

DESSERT CANAPÉS

Eton Mess in shot glasses
Tiny Welsh Cakes
Mini Crème Brulee
Mini Buttered Bara Brith
A Selection of Mini Patisserie
Chocolate Dipped Strawberries

‘For Canapé receptions we offer a bespoke service. Our chefs will create canapés tailored to your wedding.’

WEDDING BREAKFASTS

‘For wedding receptions the following menus are available’

WELSH DINNER MENU

Entrée

Rillettes of Duck with Chutney and
Homemade Breads

Traditional Welsh Cawl with Caerphilly
Cheese Croutons

Leek and Potato Soup with Crispy
Carmarthenshire Ham

Smoked Salmon and Welsh Feather
Asparagus with a Lemon and Black
Peppercorn Mayonnaise

Saffron, Potato and Chive Soup with
Caerphilly Cheese Fritters

Main Courses

Garlic Studded Welsh Sirloin of Beef
Roasted and served with a Red Wine Jus

Welsh Lamb Rump wrapped in Savoy
Cabbage with a Rosemary Jus, Fondant
Potato and Roasted Root Vegetables



Welsh Beef Slowly Braised with Port
and Shallots served over a Creamed
Horseradish Potato Cake

Pan Fried Breast of Chicken stuffed with Per
Las Cheese and served with a Creamy Leek
Sauce

Fillet of Welsh Beef with a Reduced Port
and Shallot Jus served with Dauphinoise
Potatoes*

Tintern and Red Onion Tart served with
Sautéed Mushrooms and Garlic Butter (V)

Dessert

Strawberries served with Carmarthenshire
Cream served in a Brandy Snap Basket

Apple and Welsh Honey Crumble served
with Penderyn Whiskey Custard

Bara Brith Bread Pudding served with a
Merlyn Liqueur Cream

Followed by

Selection of Welsh Cheeses and Chutneys
and finishing with Coffee and Chocolates

**Supplement*

THE CLASSIC MENU

Entrée

Curried Parsnip Soup with Crème Fraiche and Coriander (v)

Roasted Vine Tomato and Red Pepper Soup (v)

Peppered Mushrooms served in a Cream Sauce over a French Bread Crouton (v)

Tian of Smoked Wye Salmon and Crayfish with Avocado and Mango over a Peppered Buttered Crouton with Asparagus

Ragout of Smoked Haddock, Wild Mushroom and Pink Peppercorn Sauce

Saffron, Potato and Chive Soup with Caerphilly Cheese Fritters

Goats Cheese and Caramelised Onion Tart with Walnut Dressing (v)

Welsh Terrine of Duck Pâté with Chutney and Rustic Bread

Ham Hock and Leek Terrine served with Piccalilli and Homemade Breads

Main Courses

Roulade of Lemon Sole and Prawn Mousse, with an Asparagus and Cream Sauce

Fillet of Sea Bass served over a Leek and Seafood Risotto

Drunken Ale Lamb Shank served over a Leek Potato Cake

Pork Tenderloin served with Marquis Potatoes, Stilton and Bacon Sauce

Roast Sirloin of Beef, Creamed Parsnip and Horseradish Potato Cake with a Port Reduced Shallot Jus

Slowly Roasted Belly of Pork on a tower of Wholegrain Mustard Mash with a Calvados Cream Sauce and Sauteed Apple

Pan Fried Chicken Breast Stuffed with Garlic and Thyme Force meat

Classic Fillet of Beef Wellington served with Parmentier Potatoes*

Sweet Chilli Tartin, New Potatoes, Rocket and Parmesan (v)

Open Vegetable Lasagne with a Goats Cheese and Basil Crust (v)

Filo Parcel filled with Mediterranean Vegetables, Olives and Feta (v)

Dessert

More desserts are available from our Seasonal Dessert Menus

Cookies and Cream Cheesecake

Marmalade Bread and Butter Pudding with Fruit Compote

Sticky Toffee Pudding with Custard

Glazed Lemon Tart with Fresh Raspberries

Chefs Trio of Desserts

Pear and Almond Tart with Whiskey Custard

A Symphony of Seasonal Fresh Fruit

Coffee with Chocolates is also included



'A timeless collection of culinary delights that are assured to be a hit with your guests.'

*Supplement

THE WEDDING MENU

‘Wedding menus 1 and 2 include a choice of one item from the entrée list, one item from the main course list, dessert selected from our seasonal dessert menu, followed by coffee with chocolates.’



WEDDING MENU 1

Entrée

Homemade Soup of the Day

Pâté with Salad Leaves

Melon served with Parma Ham

All served with Homemade Breads

Main Courses

Roast Topside of British Beef served
Traditionally with Yorkshire Pudding

Fresh Roast Turkey served with Stuffing,
Chipolata Sausage and Cranberry Sauce

Breast of Chicken in a Rich Red Wine Sauce

Classic Sausage and Mash with a
Caramelised Onion Gravy and Buttered Peas

Roasted Mediterranean Wellington in a Puff
Pastry Case (v)



WEDDING MENU 2

Entrée

Interleaved Delice of Melon with Cured
Spanish Ham, Balsamic Glaze and Peppered
Strawberries

Duck and Orange Pâté served with a Citrus
Salad and Crusty French Bread

Mushrooms in a Garlic, Cream and Black
Peppercorn Sauce served over a French
Bread Crouton

Trio of the Sea
*Tian of Prawns, Salmon Fishcake with
Sweet Chilli, Smoked Salmon and Chive
Cream Cheese*

Homemade Broccoli and Stilton Soup

Homemade Carrot and Coriander Soup

All served with Rustic Breads





Main Courses

Roast Sirloin of British Beef served in a Rich Cream Peppercorn Sauce or Traditionally with Yorkshire Pudding

Supreme Breast of Chicken Bonne Femme poached in a White Wine and Cream Sauce with Glazed Mushrooms

Fresh Salmon Steak served in a White Wine and Dill Sauce

Caramelised Red Onion and Goats Cheese Tartlet Lavishly Filled with Red Onions and Goat's Cheese (v)

Slow Braised Steak and Mushroom Pie with a Quinnell of Mashed Potato and Buttered Peas

Sweet Chilli Pepper Cooked over a Light Pastry Tartin Base (v)



CARVERY SELECTION

'Guests will be served starters, desserts and coffee at the table. Chef will invite you to the carvery table for the main course.'

Entrée

Smoked Salmon and Welsh Feather Asparagus with a Lemon and Black Pepper Mayonnaise

Duck and Orange Pâté served with a Citrus Salad and Crusty French Bread

Trio of the Sea
Tian of Prawns, Salmon Fishcake with Sweet Chilli, Smoked Salmon and Chive Cream Cheese

Mushrooms in a Garlic, Cream and Black Pepper Sauce served over a French Bread Crouton

Homemade Broccoli and Stilton Soup

Homemade Carrot and Coriander Soup

All served with Rustic Breads

'For a more informal affair why not consider one of our carvery options.'



*‘For
Summer
Weddings
we offer
menus
straight
from the
Barbecue’*

CARVED MENU 1

Choose two of the meats below for your carvery

- Roast Sirloin of British Beef served with a Rich Cream Peppercorn Sauce or Traditionally with Yorkshire Pudding
- Roast Leg of Pork served with Crackling and Apple Sauce
- Roast Crown of Turkey served with Stuffing, Chipolata Sausage and Cranberry Sauce
- Honey Glazed Ham served with Parsley Sauce

Vegetarian Options also available

CARVED MENU 2

- Whole Decorated Poached Salmon with Lemon Mayonnaise
- Baked Ham with a Welsh Honey and Mustard Glaze
- Crown of Roast Turkey with Cranberry Sauce
- Or
- Hog Roast traditionally served with all the trimmings
- Served with Hot Buttered Parsley Potatoes



Choose 5 Salads;

- Garden Leaf Salad
- Greek Salad with Feta Cheese
- Coleslaw
- Summer Italian Pasta Salad with Pine Nuts, Wilted Spinach and Parmesan Shavings
- Roasted Vegetable Cous Cous
- Buffalo Mozzarella with Beef Tomatoes, Red Onion and Basil Oil
- Caesar Salad
- Waldorf Salad
- Marinated Garlic Mushrooms
- Coronation Rice Salad
- A Selection of Artisan Breads

BARBECUE MENU

Choose 4 items;

- An array of Meat Kebabs to include;
Chicken with Lemon, Lime and Black Pepper, Beef Teriyaki, Roasted Vegetable Kebabs
- Marinated Seared Tuna Steaks
- 100% British Steak Burger with Garlic and Chilli
- Steamed Salmon Parcels
- Tiger Prawn and Chorizo Skewers
- Roasted Pepper Parcel with Savoury Rice and Goats Cheese



Choose 5 Salads;

- Garden Leaf Salad
- Greek Salad with Feta Cheese
- Coleslaw
- Summer Italian Pasta Salad with Pine Nuts, Wilted Spinach and Parmesan Shavings
- Roasted Vegetable Cous Cous
- Crunchy Salad of Shaved Carrot and Beetroot with Chilli, Lemon and Mint
- Buffalo Mozzarella with Beef Tomatoes, Red Onion and Basil Oil
- Caesar Salad
- Waldorf Salad
- Pickled Beetroot and Shallot Salad
- Marinated Garlic Mushrooms
- Coronation Rice Salad
- A Selection of Breads

Choice of;

- Buttered New Potatoes or Jacket Potatoes
- Followed by Dessert from our Seasonal Dessert Menu*



GREEK CELEBRATION MENU

A Selection of Greek Meze;

- Tzatziki
- Hummus
- Greek Village Salad with Feta Cheese and Olives
- Calamari
- Keftedes
- Stuffed Vine Leaves
- Bread Basket

For the main course choose one of the following to be served to your guests at the table or a selection can be served buffet style

- Lamb Kleftiko
- Chicken Pastitsada
- Beef Stifado
- Vegetable Moussaka
- All served with appropriate accompaniments
- Trio of Greek Desserts
- Coffee with Chocolates

‘Sun-kissed and sensational, traditional Greek dishes are close to our hearts and we know you will enjoy them too’

SPIROS AFTERNOON TEA

*'Indulge in a Classic British Tradition,
enjoy Afternoon Tea with your guests'*



Selection of Sandwiches and Filled Mini Rolls

Ham and Wholegrain Mustard
Mayonaise

Cheddar Cheese and Chutney

Cucumber

Smoked Salmon with Lemon Butter

Egg and Watercress

Followed by Savouries;

Welsh Red Devil Rarebit with
Caramelised Red Onion Marmalade

Cherry Tomato and Parmesan Pastry
Tart

Tartlet of Welsh Sausage, Wholegrain
Mustard Mash and Honey Drizzle

Scones served with Preserves and
Clotted Cream

Assortment of Pastries Baked by our
Pastry Chef

Served with Tea





EVENING WEDDING MENUS

BOWL FOOD

*‘Around the world cuisine
in a bowl’*

Bowl foods are a substantial and stylish alternative to canapés.

Our bowl food menus, often known as mini meals, are a stylish way to feed your guests more informally without having to sit everyone at dining tables. From chic Mediterranean food, to a British Classic or Indian Curry we’re sure you’ll find something to tempt your taste buds.

We can serve from Food Stations or our waiting staff will serve your guests.

**Minimum number of guests 30
Choose from 3 or 5 bowls for your
guests.**

British Menu

Wild Boar and Apple Sausages with Butter Mash and Red Onion Gravy

Mini Cod and Chips with Mushy Peas

Honey Roasted Gammon on Bubble and Squeak Patties with Piccalilli

Roast Pork and Baby Roast Potatoes with Sage and Onion Stuffing, Crisp Crackling, and Apple Sauce

Classic Cauliflower Cheese

French Menu

Moules Marinières Mussels with White Wine, Herbs and Cream

Beef Bourguignon Slow Cooked Beef, Smoked Bacon, Onions and Red Wine

Coq au Vin with Smoked Bacon, Caramelised Shallots, Tarragon Mash and a Red Wine and Sherry Vinegar Reduction

French Onion Soup slow-cooked Caramelised Onions, with Gruyere and Parmesan Crouton

*‘Fun and in
vogue, our
bowl foods
of world
cuisine
are a
substantial
and stylish
alternative
to canapés’*



‘On trend for the foodies in all of us, sharing platters are an exciting new way to get together and enjoy.’



Greek Menu

Briami of Greek Oven Roasted Vegetables finished with Feta

Keftedes with Tomato Sauce over Orzo Pasta

Kleftiko Slow cooked Lamb, Onions, Garlic, Lemon, Oregano and White Wine

Greek Salad Tomatoes, Cucumber, Red Onion, Feta and Kalamata Olives

Italian Menu

Linguine with Pesto and French Beans with Parmesan Shavings

Penne Carbonara with Pancetta Crisps

Gnocchi with Tomato Sauce, Spinach and Ricotta

Baby Mozzarella, Tomato and Basil with Yellow Cherry Tomatoes and Extra Virgin Olive Oil

Indian Menu

Chicken and Vegetable Korma with Coriander Rice topped with Mini Poppadums

Selection of Tandoori Kebabs with Mint Sauce

Lamb Rogan Josh with Turmeric Rice, Minted Onion Relish, and Mango Chutney

Saag Aloo Potato a Mild Medium Curry cooked in Butter with Spinach and Potatoes

Japanese Menu

Katsu Chicken Curry Breaded Chicken Fillet with Curry Sauce on Rice

Tempura Prawns with Soy and Chilli Dipping Sauce

Teriyaki Sliced Beef on Soba Noodles

Sesame Seared Tuna over Leaves with Wasabi and Soy

Dessert Menu

Sticky Toffee Puddings with Custard

Crème Brûlées

Baklavas with Honeyed Greek Yoghurt

Vanilla Cheesecake

Chocolate Fondant

Traditional Sherry Trifle

Lemon Posset with Shortbread Thins

Passion Fruit Pavlova

White Chocolate and Raspberry Mousse



FOOD SHARING
PLATTERS

‘People just love to tuck in together’

For something a little different why not try one of our sharing boards. You can mix and match your board from any of the selection below, subject to a minimum order for 30 people.

All boards will be served with a selection of Rustic Breads

Mediterranean Meat Antipasti Board

Selections of Salami, Pistachio Mortadella and Cured Meats

Selection of Italian Cheeses, Baby Mozzarella with Chilli and Mint, Pecorino and Chilli Jam

A selection of Italian Antipasti Vegetables; Green Chillies, Olives, Artichoke Hearts, Roasted Peppers, and Caper Berries

Crunchy salad of Shaved Carrot and Beets with Chilli, Lemon and Mint

Mediterranean Vegetable Antipasti Board

Seasonal Vegetables, Chargrilled and Marinated in Herbs and Olive Oil

Selection of Italian Cheeses, Baby Buffalo Mozzarella with Chilli and Mint, Pecorino and Chilli Jam

A Selection of Italian Antipasti Vegetables; Aubergine Caponata, Green Chillies, Olives, Artichoke Hearts, Stuffed Baby Bell Peppers, and Caper Berries

Crunchy Salad of Shaved Carrot and Beets with Chilli, Lemon and Mint

Fish Board

Gravaladax, Peppered Mackerel, Smoked Salmon and Anchovies

Crispy Squid with Garlic, Chilli and Lemon Mayo, Tiger Prawns in Garlic Olive Oil

Dips of Taramasalata and Tzatziki

Pickled Beetroot and Shallot Salad, Spring Onion and Crème Fraîche New Potato Salad

Pâté, Cheese and Meat Board

Homemades Pâté and Terrines

Smoked Duck breast marinated in Port, Oak Smoked Ham

Continental and Welsh Cheeses; Brie, Roquefort, Tintern, St Illtyds, Harlech

Pickles and Chutneys

Crunchy Salad of Shaved Carrot and Beets with Chilli, Lemon and Mint

FINGER BUFFET
MENUS

Dessert can be added to any of our buffet menus.

The Greek Buffet

A Selection of Mediterranean Wraps; Garlic Pork and Tzatziki, Greek Salad with Feta, Roasted Mediterranean Vegetables with Hummus, Chicken Caesar

Keftedes

Calamari

Feta and Olives

Tzatziki and Hummus with Pitta Bread

Stuffed Vine Leaves

Feta Cheese Pies

‘Our evening buffet selections will get your party started on the right note’



'From Greece to Wales or bespoke buffets of your choice, we cater to your tastes'



Welsh Finger Buffet

Glamorgan Sausage (v)

Sauteed Leek and Perl Las Tartlet

Welsh Honey and Mustard Chicken Skewers

Salmon and Leek Fish Cakes

A Selection of Sandwiches and Filled Batch Rolls

Mini Clarks Pies

*You can add Bara Brith and Welsh Cakes to your buffet at a supplement

The Party Buffet

A Selection of Brown and White Sandwiches on Bloomer Bread

Marinated Chicken pieces with Sweet Chilli Dip and Garlic Mayo

A Platter of Cheese, Fresh Pineapple, Sweet Pickle Onions and Olives

Spiros Corned Beef Pie

Mini Sausages with Honey and Sesame

Lamb Kofta Skewer with Mint Dip

Vegetarian Buffet Menu

Selection of Sandwiches

Cheese and Chutney and Egg and Cress

Roasted Mediterranean Vegetables Wraps

Greek salad with Feta Cheese Wraps

Cheese, Onion and Red Pepper Rolls

Onion Bhajees with Mango Chutney

Vegetable Spring Rolls with Sweet Chilli Dip

A platter of Cheese, Fresh Pineapple, Sweet Pickle Onions and Olives.

'Should there be a particular menu that is a firm favourite please do not hesitate to ask us for a quote, as we specialise in Bespoke Menu Design.'

Bespoke Buffet Menu

For 25 or more guests why not put together a buffet of your choice;

Included in the price is a selection of Granary and White Sandwiches and Filled Batch Rolls

Choose 4 of the following Fillings;

Baked Ham and Mustard

Roast Beef and Horseradish

Brie and Grape

Coronation Chicken

Egg and Cress

Tuna and Sweetcorn

Cheese and Spring Onion



Prawn Marie Rose with Rocket

Turkey and Stuffing with Cranberry

Smoked Salmon and Crème Fraiche

Buffalo Mozzarella, Sun Dried Tomatoes and Basil

Roasted Mediterranean Vegetables with Hummus

Choose 4 of the following items, additional items can be added at a supplement

Onion Bhajees with Mango Chutney

Mini Spring Rolls

Chicken and Vegetable Satay with Peanut Sauce

Sesame King Prawns

Fish Goujons with Tartare Sauce

Mini Cottage Pie

Quiche Lorraine and Sauteed Leeks with Perl Las Quiche



Tartlet of Welsh Sausage, Onion Mash and Honey Drizzle

Barbecue Spare Ribs

Mini Clarks Pie

Platter of Breaded Mushrooms, Onion Rings and Jalapeno Peppers

Marinated Chicken Pieces with Dips

Lamb Kofta with Mint Dip

Spiros Corned Beef Pie

Cheese, Onion and Red Pepper Rolls

Honey Glazed Mini Sausage

Greek Style Keftedes with Tomato Chutney

Mini Fish Cakes

Sun Blushed Tomato, Feta and Basil Filo Parcels

Honey and Sesame Glazed Chicken

Crudités of Raw Vegetables with Hummus Dips

Hot Evening Buffets

Spiros Hog Roast

A Hog Roast with a Mediterranean Twist. Whole Hog roasted as individual joints and marinated with different flavours and carved by our chefs.

Served with;

Roasted Mediterranean Vegetable Rice Salad

Coleslaw

Stuffing

Bread

Sauces

Selection A

Choose 2 joints. Chefs will carve at the buffet Table;

Roast Topside of Beef

or

Roast Turkey with Stuffing

or

Honey Glazed Ham

Served with;

Mixed Green Salad

Coleslaw

Potato Wedges

Dips and Sauces

Selection B

Chicken or Vegetable Curry

Chilli Con Carne

Served with Rice and Chips, Naan Bread and Chutney

Selection C

A Selection Bacon and Sausage Ciabatta Rolls with Sauces

Spiros Corned Beef Pie

Chunky Chips

CHOCOLATE FOUNTAIN

Why not add a Chocolate fountain to your banquet package, your guests will enjoy the aroma of Belgian chocolate flowing from the fountain, together with our elegant display of fresh dipping items; Strawberries, Pineapple, Mini Doughnuts, Profiteroles and Marshmallows.

‘For that extra touch of panache a cascading chocolate fountain is hard to beat.’



A-Z Wedding Planner

Use our handy checklist to ensure you have everything covered for your wedding;

A

Alcohol - select your toast and reception wines not forgetting people who are alcohol-free

B

Balloons - see also Table Decorations

Bands - if a church service ensure these are read

Bands (music)

Best Man

Bouquets - for bride, bride's mother, groom's mother

Buttonholes - select for the groom/parents/supporters

C

Cameras - establish an online photo account so guests can upload their pictures of your day

Cars

Caterers - Please appoint Spiros!

Ceremony - plan the ceremony you would like including hymns/music selection

Chair Covers

Champagne - for the toast or equivalent sparkling wine

Cosmetics

D

Dates - set dates for all elements of your wedding

DJ - ensure they have a range of music for your guests

Dress - bride, bridesmaids, groom and supporters

E

Entertainment - live music, DJ for later, discuss appropriate music selection for range of guests

F

Favours - choose the floral flavour for the bride

Flowers - select your florist

Food - see menus, select your menu with Spiros chefs

G

Gifts - select your wedding list with a range of price options

Gifts - for best man and bridesmaids

Going away outfits

Guest list - decide what size of wedding you want

H

Hairdressers

Hire - groom and supporters suits

Honeymoon - book early and look out for special honeymoon offers

Hotel - view your venue, other non hotel venues are popular these days

I

Insurance - you can arrange insurance in case an untoward event causes you to cancel!

Invites - these should be sent out at least six weeks before the wedding day, so people have time to reply.

J

Jewellery - select your jewellery for the day and buy your wedding rings

K

Keepsakes

L

Love - what it is all about, treat your wedding as a celebration, and expression of your love and commitment

M

Menus - for reception and evening party

Menus (printed)

Money - budget your wedding carefully

Morning coats - hire and arrange fitting

Music - live band and/or DJ

N

Nails - make sure they are manicured to show of the ring

O

Order of service - engage printers

Organisation - have your wedding organiser in place even if it is you!

P

Party - plan the evening party

Photographer - obtain a written quote

Postcode - ensure guests have full map/Sat Nav information on locations

Printers - see invitations and menus

Presents - a little thank you for your bridesmaids, best man, helpers etc.

R

Reception - locate and book your venue - Spiros can help here!

S

Seat covers - for your reception venue

Speeches - decide who is going to speak and ensure they have support to do so

Suits - select suits for the groom and supporters, hire or buy

T

Table Decorations

Toastmaster

Transport

U

Underwear - select your wedding lingerie

Ushers

V

Venue - select your venue, Spiros offers a wide range

Venue - dressing your venue - seat covers, flowers, table decorations

Vows

W

Weather - with the UK's variable climate it is always wise to have a contingency for rain

Wedding List

Wedding Rings - don't forget them!

Wedding Planner - you can DIY or go with a professional, we can advise on both

Wines - choose wines to match your food, and ensure they are served correctly

X

X marks the spot - ensure your guests have full directions to your wedding

Y

You - remember your wedding is about you, enjoy your day!

Z

Zzz - ensure lots of me-time and plenty of sleep in days before your wedding!



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*As
individual
as you*