



Weddings with The Edible Flower



If you're looking for exuberant, beautiful, generous and above all delicious food for your wedding then welcome to our world. Our food is inspired by our travels, the seasons and the wealth of beautiful local ingredients we have on our doorstep, expect Asian, Mexican and Middle Eastern flavours with a local and seasonal twist.

We love working with couples who are passionate about food and want it to be an important part of their wedding day and we guarantee that your guests will be talking about your wedding food for months to come.

We only cater for a few weddings a year (and certainly not more than one wedding per weekend) so you will be assured our undivided attention. All of our food is made from scratch using the best local ingredients and plenty of love. We try to use organic ingredients wherever possible and depending on the season, many of the herbs, vegetables and edible flowers we use come from our own organic kitchen garden in Saintfield.

From canapes and welcome drinks to street-food style snacks at the end of the evening, and everything in-between, we can create your perfect wedding menu. We hope you are inspired by our wedding guide, but this is just a starting point, we can work with you to create a unique menu for your wedding day.

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Canapes & Welcome Drinks

I love canapes, they are so much fun to make and eat! Perfect little bites to be munched while sipping something sparkling. What's not to love? Perhaps you'd like canapes inspired by your favourite cuisine or the location of your honeymoon? We've listed some of our favourites below but we're happy to develop a canape menu just for you.

Our welcome drinks are often inspired by the hedgerows and gardens around our farmhouse home in rural County Down. We'd be delighted to create a signature cocktail or welcome drink for your wedding day – some of our favourites include a Rosemary Gin & Tonic, Honeysuckle Fizz, Elderflower Tom Collins or a Spiced Quince Iced Tea.

Thai Fishcakes with Sweet & Spicy Dipping Sauce

Green Tea Smoked Duck, Chilli Mayo & Pickled Blackberry Toasts

Sweetcorn Fritters with Sweet Chilli, Yoghurt and Coriander

Vietnamese Spicy Beef Lettuce Wraps with Fresh Herbs and Roasted Peanuts

Cumin & Butternut Squash Fritters with Lime & Cardamom Yoghurt

Spiced Lamb Kofte with Pine Nuts and Tzatziki Dipping Sauce

Courgette, Feta & Dill Sfougato (Greek Frittata)

Beetroot Houmous, Pumpkin Seed and Rocket Open Sandwich

Feta & Mint Croquettes with Pomegranate Ketchup

Colcannon Cakes with Lemon Mayonnaise

Mushroom and Thyme 'Sausage' Rolls

Pork and Fennel Sausage Rolls





The Main Event

Food is our favourite thing! We believe that just because you are catering to a crowd on your wedding day you shouldn't have to compromise on the deliciousness of the food you serve - you won't find chicken supreme with mashed potatoes and red wine jus on our menus - our food is all about colour, flavour, provenance and surprising your guests with something different.

Informal Dining

Imagine a table groaning with colourful dishes, each piled high with vibrant salads, jewel-like roasted vegetables, freshly baked breads, golden tarts and unctuous slow-cooked meats. We create modern, exciting, generous, beautiful and above all delicious buffets and sharing tables. Perfect for a relaxed wedding day, perfect if you are worried that not all your guests will enjoy all your menu choices (they can pick and choose) and perfect if you really are feeding a large crowd.

Check out our suggested menus below, but as always, we can develop a menu just for you.

If your venue has BBQ facilities we can also BBQ some of the dishes served at your wedding.

Informal Dining: Mediterranean Menu

Rosemary & Green Olive Soda Bread

Abernethy Butter

Six Hour Pork Belly with Lemon, Garlic & Fennel

Individual Spanakopita (Filo Pie with Spinach, Feta, Mint & Dill

Giant Cous Cous with Roasted Mediterranean Vegetables, Halloumi & Pesto

Lemon & Oregano Roast Potatoes

Broccoli with Sweet Sesame Dressing & Pickled Chillies

Baby Leaf Salad with Red Onion & Sumac

Nectarine, Almond and Sweet Geranium Tart

with Softly Whipped Cream

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Informal Dining: Persian Menu

Middle Eastern Focaccia

Za'atar & Brighter Gold Rapeseed Oil for dipping

Slow Roasted Lamb Shoulder with Apricots, Preserved Lemon & Garlic

Homemade Falafels with Tahini Yoghurt Sauce

Bejewelled Rice with Herbs, Pistachios, Barberries & Pomegranate

Cumin Roasted Carrot, Avocado & Pomegranate Salad with Walnuts

Roasted Butternut Squash, Mozzarella, Hazelnuts & Thyme

Seasonal Green Salad with Edible Flowers & Herbs

Tunisian Orange Cake with Cardamom Cream and Pistachios

Informal Dining: Asian Menu

Homemade Flatbreads with Nigella Seeds

Raita and Indian-style Pickles

Korean-style Beef Brisket with Coffee and Chilli Rub

Roasted Aubergines with Chilli, Lemongrass, Ginger & Soy

Mango & Grilled Paneer Salad with Garden Leaves and a Ginger & Chilli dressing

Roasted Squash with Cardamom & Pumpkin Seeds

Tuk Tuk Salad (Brown Rice with Sesame, Chilli, Peas, Broad Beans, Rocket, Tomatoes and
Toasted Seeds)

Asian-Style Slaw with Satay Dressing and Fresh Coriander

Roasted Pineapple, Homemade Chai Ice Cream

Pistachio Brittle

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Formal Dining:

If you're looking for something a little more formal, we can create an elegant, plated three (or more) course menu for you and your guests. Our background is in hosting supper clubs (pop-up dining events in unusual locations) so we definitely understand how to create a beautiful plate. For more information on our Supper Clubs menus click [here](#).

One of our specialities is creating beautiful, tasty and surprising vegetarian food. We have included a fully vegetarian menu below but all of the menus can be adapted for vegetarians.

Formal Dining Menu 1

Sea Beet, Feta & Mint Spanakopita

Orange & Bitter Leaf Salad and Candied
Walnuts

—

Kleftiko - Slow cooked Lamb with Lemon,
Garlic & Rosemary

Lemon & Oregano Potatoes

Classic Greek Salad with Feta

Chargrilled Red Peppers with Olives

—

Lemon Posset & Lavender Shortbread

Formal Dining Menu 2

Crab and Chilli Croquettes

Green Apple, Sorrel Mayonnaise and
Garden Salad

—

Slow Cooked Beef Brisket with Red Wine
and Mediterranean Herbs

Warm New Potatoes with Scallions,
Garden Peas and Broad Beans

Grilled Shallots with Butter & Dill

—

Elderflower Panna Cotta

Poached Rhubarb and Basil Seed
Shortbread





Formal Dining Menu 3

Seared Onglet of Beef with Pomegranate
& Balsamic Dressing

Rocket, Nasturtium and Edible Flower
Salad

—

Persian Spiced Lamb Chops

Bejewelled Rice with Saffron, Herbs &
Barberries

Chargrilled Aubergines with Saffron
Yoghurt, Parsley & Pickled Chillies

Homemade Pitta with Nigella Seeds

—

Tunisian Orange Cake with Cardamom
Cream

Formal Dining Menu 4

Vietnamese Vermicelli Noodle Salad with
Seared Lemongrass and Chilli Picanha
Steak & Crispy Spring Rolls

Fresh Herbs, Carrot & Daikon Pickles,
Roasted Peanuts

—

Thai Red Duck Curry with Lime Leaf,
Pineapple & Cherry Tomatoes,

Steamed Jasmine Rice & Asian Slaw

Stir-fried Greens with Sesame & Soy

—

Coconut Sticky Rice, Mango & Sesame
Crisps

Formal Dining Menu 5 (Vegetarian)

Mozzarella with Blood Orange, Coriander Seeds & Lavender Oil

Sourdough Toasts

—

Roasted Aubergine with Chickpea, Walnuts, Dates and Tahini

Tabbouleh (Bulgur Wheat with Lemon & Herbs)

Tomato Salad with Pomegranate Molasses

—

Chocolate & Rye Brownies, Coffee Ice Cream and Pistachio Brittle

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Afternoon Tea

If you fancy something different for your wedding day (or perhaps for your rehearsal dinner, hen do or post-wedding party) we can create a luxurious afternoon tea. We've included a sample menu below, which we developed for one of our recent clients, but this is just a starting point. We can create a menu based on your favourite flavours, sandwiches, savoury snacks and cakes.

Open Sandwiches on Homemade Brown Bread:
Beetroot Houmous, Pumpkin Seeds & Rocket
Young Buck Cheese & Chutney
Ewing's Smoked Salmon, Abernethy Butter & Cucumber
-
Spiced Butternut Squash & Apple Soup
-
Irish Shortbread
Tunisian Spiced Orange Cake
Meringues with Cream
-
Suki Belfast Brew Breakfast Tea, Boden Park Coffee
Sparkling Fruit Cordial

Brunch or Rehearsal dinner

We can also help with other events around your wedding day. Perhaps you have guests coming from far away or you just want to extend the festivities. We can cook a cosy rehearsal dinner for you and your loved ones the evening before the wedding or create a relaxed California-style brunch for a post-wedding debrief the day after. Contact us for more details.





Evening Food

We offer street-food style dishes and more traditional options to help revive weary guests and ensure dancing continues on into the wee hours. We are sometimes available to just do evening food if you have another caterer in mind for the rest of the day.

Vietnamese:

Banh Mi Vietnamese Sandwiches

Crusty Rolls filled with Chilli & Lemongrass Pork, Spiced Aubergine or Spicy Thai Fishcakes
Salad leaves, Fresh Coriander & Mint, Pickled Carrot & Mooli
Spicy Soy, Lime and Chilli Sauce

Mexican:

Nacho Sharing Plates

Beef Brisket Chilli or Three Bean Veggie Chilli
Guacamole, Sour Cream, Pink Pickled Onions, Cheddar Cheese, Jalapenos, Pasilla Chilli
Crema & Fresh Coriander

Traditional:

Mushroom and Thyme 'Sausage' Rolls
Pork and Fennel Sausage Rolls
Served with Homemade Tomato Ketchup

Cheese:

Irish Cheeseboard
Crackers, Fruit Loaf, Homemade Jellies and Chutneys
Apple, Grapes, Celery





Weddings – The Nitty Gritty

Every wedding is unique; the cost of each of these menus is different depending on the number of guests, the facilities at the venue, the location of the venue and the style of service. Please contact us on Hello@thedibleflower.com or Erin on 07929 980406 to discuss your wedding plans and then we will be able to give you an accurate quote.

Quotes do not include the hire of any equipment we need to fit out the kitchen at a venue with limited or no kitchen facilities. Once you have decided on a menu we will be able to contact our suppliers to get an accurate cost for kitchen fit out.

We can offer tastings of the wedding food, the cost of tastings depends on how many dishes you would like to taste and the location of the tasting. The minimum cost for a wedding tasting is £100. If you are just keen to get a sense of the style of food we cook then a more cost effective way of tasting our food is to attend one of our regular Supper Clubs. You can find details of upcoming events at thedibleflower.com/supper-clubs

We can tweak most of our menus to cater for vegetarians, vegans or other dietary requirements.

