



Feasting with The Edible Flower: Our Guide to Wedding & Party Food

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. At The Edible Flower we create modern, exciting, generous, beautiful and above all delicious buffets and sharing tables.

Our food is inspired by our travels, the seasons and the wealth of beautiful local ingredients we have on our doorstep. Expect Asian, Mexican, Mediterranean and Middle Eastern flavours with a local and seasonal twist.

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.

We love working with people who are passionate about food and want it to be an important part of their celebration. We only cater for a few large parties & weddings a year (and certainly not more than one each weekend) so you will be assured our undivided attention.

We hope you are inspired by the ideas in this guide (each menu is inspired by actual events we have been lucky enough to cook for), but these dishes are really just a starting point - we can work with you to create a unique menu for your event.

Erin & Jo
Founders of The Edible Flower

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What we do

The Edible Flower specialises in creating feasting tables for large events that are either served buffet-style or family-style on sharing platters on the tables.

We prefer the informal, sociable aspect of this type of service. It complements the style of food we love to cook and we think it offers an elegant way to manage dietary requirements. We do offer individual plated starters and desserts (if that is your preference) but we don't do individual plated main courses for large events.

The menus included in this brochure are ideal for events with 30-130 guests. If you are having a smaller or larger event then just get in touch and we can talk through some options.

Six Sample Menus

Below are six seasonal menus to give you a taste of the kind of food we love to cook. These menus range in cost from £30 to £80 per person. We price up every job individually and will give you a quote for your catering once the menu, number of guests, venue and other details are agreed.

Get In Touch

If you're interested in The Edible Flower catering your event, please email us on hello@theedibleflower.com or give us a ring on 07929 980 406.

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Menu 1: Springtime Party on a Private Island

Canapes served alongside cocktails and sparkling wine in the marquee:

Colcannon Cakes with Lemon Mayonnaise
Spinach, Feta & Mint Briouat (little Moroccan Samosas)
Thai Fishcakes with a Spicy Dipping Sauce

A selection of Antipasti served on the tables for guest to share as they sit down:

Homemade Rosemary Focaccia
Olive Oil & Balsamic for dipping
Ispini Artisan Irish Charcuterie
Lemon & Coriander Marinated Olives
Roasted Red Peppers & Wild Garlic Pesto

A relaxed feasting table, served buffet style:

Salmon en Papillote with Lemon, Chilli & Mint
Spiced Lamb Chops with Chilli & Herb Dressing

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Baked Mint Rice with Pomegranate & Olive Salsa
Chargrilled Aubergines with Saffron Yoghurt, Parsley & Pickled Chillies
Smoked Duck with Blood Orange & Fennel Salad
Green Salad with Red Onion & Sumac

To finish; served family style to the tables for guests to help themselves:

Orange, Rhubarb & Pistachio Pavlova





Menu 2: An Early Summer Wedding on the North Coast

Canapes served at the drinks reception overlooking the sea:

Crispy Spring Rolls with Homemade Sweet Chilli Sauce
 Courgette, Feta & Dill Sfougato (Greek Frittata)
 Beetroot Houmous, Pumpkin Seed & Rocket Open Sandwich

To start; bread to share and soup served to the table:

Pea & Mint Soup with Lemon Oil
 Ballymaloe Brown Bread & Seaweed Soda Bread
 Abernethy Butter

The main event; sharing platters served family style:

Nettle and Kale Potato Cakes with Sorrel Mayo
 Roasted Carrot, Beetroot, Red Onion & Goat's Cheese Tarts

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 Courgette Salad with Avocado, Lemon, Feta & Poppyseeds
 Griddled Peach, Tomato & Mozzarella Salad with Toasted Pumpkin Seeds
 Herby Pearl Barley with Peas, Broad Beans & Scallions
 The Edible Flower Garden Salad

To finish:

Chocolate & Rye Brownies with Cherry Ice Cream

After the dancing...

Mushroom & Thyme 'Sausage' Rolls with Homemade Tomato Ketchup

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Menu 3: A Late Summer Birthday Barbecue

Small bites served with G&Ts and Pimms on the Lawn:

Vietnamese Spicy Beef Lettuce Wraps with Herbs & Roasted Peanuts
Prawn & Pomegranate Seed Pakoras

The main event; served from the barbecue and a buffet-style feasting table:

Smokey Slow-cooked Beef Brisket
Honey Miso Aubergine & Squash
Corn on the Cob with Lime Butter & Chilli Salt
Local Pork Sausages (for the kids)
Crusty Rolls, Cucumber Pickle & Homemade Ketchup

Tuk Tuk Salad (Brown Rice with Sesame, Chilli, Peas, Broad Beans & Toasted
Seeds)

Asian-Style Slaw with Satay Dressing & Fresh Coriander
Potato Salad with Capers, Lemon & Scallions
Smashed Cucumber with Garlic & Ginger

To finish:

Eton Mess with Summer Berries & Mini Meringues





Menu 4: An Autumn Wedding in the Woods

To start; bread to share and soup served to the table:

Wild Mushroom, Rosemary & Barley Broth
Homemade Rosemary Soda & Ballymaloe Brown Yeast Bread
Served with Abernethy Butter

The main event; sharing platters served family style:

Slow Roasted Lamb with Preserved Lemons, Apricots & Garlic
Spanakopita (Greek Filo Pie with Spinach & Feta)

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Lemon & Oregano Roast Potatoes
Honeyed Parsnip, Apple, Beetroot & Puy Lentil Salad with Crispy Kale
Roasted Butternut Squash, Mozzarella, Thyme & Hazelnuts
The Edible Flower Garden Salad

Followed by:

Blackberry, Almond & Sweet Geranium Tarts with Softly Whipped Cream
Tea & Coffee

In the evening; served from the BBQ:

Local Pork Sausages in crusty rolls
Served with Pickled Cucumber, Homemade Ketchup, Mustard & Fried Onions

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Menu 5: Informal Food for a 30th Birthday Party

Canapes, served alongside a champagne reception:

Trout Ceviche in Puri Crisp Cups with Green Chilli
Spinach & Ricotta Empanadas
Chicken Satay Skewers with Peanut Dipping Sauces

The Main Event: bowl food served from two stations, guests to customise their dishes with all the different toppings:

Beef Brisket Chilli Con Carne
Served on Steamed Rice
With Pasilla Chilli Crema, Jalapenos, Guacamole, Coriander, Cheddar Cheese, Sour Cream & Pink Pickled Onions

Thai Red Duck Curry with Pineapple & Lime Leaves
Served on Steamed Rice
With Fresh Basil, Crispy Shallots, Cucumber Salad & Prawn Crackers

To follow; served at a dessert table for guests to help themselves

Chocolate Mocha Pots with Ginger Snaps
Lemon Posset with Cranberry & Dark Chocolate Shortbread







Menu 6: A Sophisticated Winter Celebration

Canapes; served in the grand entrance hall:

Green Tea Smoked Duck Tartlets with Spicy Mayo & Pickled Cucumber
 Cumin & Butternut Squash Fritters with Lime & Cardamom Yoghurt
 Beetroot Salmon Blinis with Sour Cream & Dill
 Lamb Kofte with Cinnamon & Pinenuts, served with Tzatziki

To start; served plated to guests:

Crab & Chilli Croquettes (or Squash & Chilli Croquettes) with Green Apple, Sorrel
 Mayonnaise & Garden Salad

The main event; sharing platters served family style:

Eastern Spiced Pork Belly
 Chermoula Baked Aubergine with Herby Bulgar & Yoghurt

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Spicy Orzo with Prawns, Fennel & Feta
 Butternut Squash with Ginger Tomatoes, Cashews and Lime Yoghurt
 Cumin Roasted Carrot, Avocado & Pomegranate Salad with Walnuts
 Broccoli with Sweet Sesame Dressing & Pickled Chillies

To follow:

Tunisian Orange Cake with Greek Yoghurt, Pistachios, Orange & Dates
 Tea & Coffee

In the evening:

An Irish Cheeseboard:

Gubbeen - Semi-firm washed-rind with a medium nutty flavour from West Cork
 Young Buck – Raw Milk Stilton-style cheese from Newtownards, Co. Down
 15 Fields – 8-month aged cheddar-style cheese from Co. Waterford
 St Tola Ash – Mild, fresh goat's cheese with an ash coating from Co. Clare
 Crackers, Fruit Loaf, Homemade Chutney & Jelly, Apple & Celery

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The Nitty Gritty

What is included in the price?

Prices include:

- Preparing, serving and clearing the food
- Staff to set the table with linen, cutlery and glassware before the event, but not to add all table decorations. (We can do this too – just let us know what is involved)

Prices don't include:

- Hire of kitchen tent or kitchen equipment – whether this is required depends on the venue
- Hire of glassware and crockery – this is often a few pounds per person
- Hire of furniture – this may well be supplied by venue, and if not, can be hired
- Decorations for the tables – candles, flowers, place names
- Hire of napkins and tablecloths.
- Printing menus. We can include simple printed menus on paper for a small additional charge.
- Feeding non Edible Flower staff - Please check with photographers and bands and venue staff. If they do need fed, we can arrange a suitable time (after your guests have eaten) for a small additional charge.
- Running a bar

Price may include (let us know what you need us to do):

- Serving drinks at drinks reception
- Serving sparkling wine prior to speeches for toasts
- Opening wine and putting on the tables (but not a formal wine service)
- Providing serving dishes from our collection of vintage plates and platters (see below)

Serving Dishes

For our buffet-style feasting tables we supply vintage and decorative platters and bowls that we've collected on our travels; the cost of this is included in your quote.

For sharing platters served family-style to the table we can also supply some patterned platters and bowls but we usually also need to hire some extras as so many are required for family-style service.

Of course, if you are looking for a different aesthetic then we can also hire plain crockery or use platters that you supply.

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Tables

If you are interested in family style sharing platters for your wedding or party it is important to consider the table size and amount of decorations on the table. Large round tables or very wide long tables work really well for sharing platters as there is lots of space to set down the dishes; if tables are long and narrow it can be tricky to make enough space for family-style service.

Serving Alcohol

We are not licenced so can't sell alcohol or provide alcohol to you. However, we can provide staff to serve alcohol (free to your guests) if required.

Dietary Requirements

We will ask you to find out any particular dietary requirements of your guests as soon as possible. We will design a menu to deal with any special requirements elegantly. If we need to prepare additional sperate dishes for your guests with particular requirements we may have to add an additional charge to cover the extra time involved.

IMPORTANT: Please note we handle nuts, sesame, gluten and other allergens in our kitchen so are unable to guarantee that any of the food we serve has been prepared in a totally 'free from' environment. Please check with any of your guests with severe allergies before booking your event with The Edible Flower.

Menu changes

On rare occasions, menus are subject to minor changes due to availability of ingredients, an unseasonably early frost etc. If this is the case, we will find a suitable alternative.

Timings of Payments

1. We ask for a deposit of 33% of the total estimated price to secure your booking, once the menu and price has been agreed.
2. We then invoice you for a further 33%, two weeks before the event. This is also the final deadline for confirming numbers of guests and any dietary requirements.
3. The final payment (also 33%) is due directly after the event.





What Happens Next?

If you are planning an event and are interesting in The Edible Flower feeding you and your guests, this is what might happen next.

1. **Get in touch.** Let us know some details of your event, including the date, approximate number of guests and venue. If we're free we will hold it our diary for you. Email us on hello@theedibleflower.com or give us a ring on 07929 980 406.
2. **Discuss the menu.** We will arrange to either meet in person or arrange a call to find out what you want in terms of the food and discuss some of the details of the event.
3. **Receive a menu and a quote.** We will prepare and menu and quote for you to consider.
4. **Agree the menu and a price.** Further discussions and iterations may be needed to refine the menu, confirm all the details and your requirements for the day.
5. **Pay a deposit.** Once the menu and price are agreed we will send you an invoice for a deposit to secure your booking.
6. **Finalise all the details.** At least two weeks before the event we'll ask you to finalise numbers of guests and dietary requirements. If anything else changes in the lead up to your event, just get in touch.

