

About Us

AT SOUTHERN EVENTS

We understand that planning a wedding can be overwhelming. That's why we're here to help! With years of experience in the industry, our team has the expertise and creativity to make your wedding day truly magical.

CONTACT US:

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WEDDING CATERING



Complete Wedding Packages,
crafted for these unforgettable
moments.

www.southernevents.co.uk

Our Services

Our catering packages prices include food costs, staff costs associated with the chosen package, rubbish removal and kitchen equipment. We also offer a free cash bar service with all packages.

Please note all your cutlery, crockery and glassware is included in the price.

Table Linen is charged in addition.





Pricing

VENUE

We can provide marquees on your own property or at a selected venue.

We aim to install the marquee Wednesday or Thursday and take down after the weekend.



GUIDE MARQUEE COSTS

Marquee hire depends on how many guests you have attending but for a standard wedding package prices start from:

80 people - £3000 + VAT

100 people - £3600 + VAT

120 People - £3800 + VAT

150 People - £4300 + VAT

Prices based on the marquee installed on grass.

Upgrades and additional items available to add to your booking.

LINEN HIRE

Table Linen is charged in addition to the catering package.

108 x 70 Trestle Table - £8 + VAT

120" Round Cloth - £13.50 + VAT

Cake Table - £8 + VAT

Pricing as of 1st January 2025, subject to yearly increases.

Our Packages

SILVER CATERING

Canapes
Starter or Dessert
Main Course
Free Cash Bar
(including serving of your toast drink.)

£59 + VAT

Price per person

All standard Cutlery, Crockery and
Glassware is included in the price



GOLD CATERING

Canapes
Starter
Main Course
Dessert
Free Cash Bar
(including serving of your toast drink.)

£67 + VAT

Price per person

All standard Cutlery, Crockery and
Glassware is included in the price



PLATINUM CATERING

Reception Drink
Canapes
Starter
Main Course
Dessert
Coffee
Free Cash Bar
(including serving of your toast drink.)

£75 + VAT

Price per person

All standard Cutlery, Crockery and
Glassware is included in the price





Menus



CANAPES

Mini Yorkshire with rare roast beef and
horseradish

Sweet chilli king prawn shooter

Salmon and crème cheese crostini

Mini quiche selection

Sticky sweet cocktail sausages

Italian arancini balls

Lamb samosas

Pork belly bites

Mozzerella & tomato sticks

Tomato Bruschetta

Fish & Chip Cones



STARTERS

Warm Goats cheese and red onion tart on a bed
of rocket

Grilled asparagus wrapped in Parma ham,
parsley and walnut drizzle.

Smoked salmon with horseradish crème fresh,
micro salad with radish & crostini.

King prawn cocktail with zest of lime, paprika
and Marie Rose sauce.

Classic tomato and red onion bruschetta
drizzled with extra virgin olive oil.

Tomato and mozzarella salad, pesto drizzle,
fresh basil

Table Sharing platters of cold meats, olives and
focaccia.





Menus



MAIN COURSE

Chicken wrapped in Parma ham, white wine sauce, roasted new potatoes with your choice of vegetables.

Beef bourguignon cooked in red wine with creamy mash, roasted carrots and Tenderstem broccoli

Poached salmon with tarragon sauce, roasted new potatoes and asparagus

Pork loin with cider gravy, served with your choice of potato, seasonal vegetables

Moroccan lamb served with cous cous garnished with micro coriander

Grilled aubergine served with arancini, rustic tomato sauce

Stuffed portabello mushroom roasted new potatoes and seasonal veg

DESSERT

Trio of desserts (choose 3)

Chocolate torte served with fresh berries and raspberry coulis (ve)

White chocolate cheesecake with mint, strawberries and red currant coulis

Profiteroles filled with cream with chocolate drizzle

English country garden Eton mess garnished with edible flowers

Tart au citron, shortbread crisp, fresh berries

