

Bradshaws

event catering

2026 Wedding Menus

Bedern Hall

What is included in our prices

1. A glass of Sparkling Wine for the drinks reception and a glass of Wine with dinner
2. Canapes served during your drinks reception
3. The provision of all crockery, cutlery, glassware and service equipment
4. Trained, uniformed staff to serve your meal and drinks
5. White linen tablecloths and white linen napkins
6. Use of our square or round cake stand and cake knife
7. The services of our Event Manager to act as an informal Master of Ceremonies
8. Jugs of iced water on each table
9. Freshly brewed Tea and Coffee with Handmade Chocolates
10. Locally made Bread and Salted Yorkshire Butter

The price given for each Main Course includes any one Starter, plus any one Dessert

To calculate the total price for a three course meal, multiply the price of your chosen Main Course by the number of guests attending your event

All prices given are per person and exclusive of Vat

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Choose four Canapes and one Starter
A Vegetarian/Vegan Starter should also be selected

Canapes

Mini Yorkshire Pudding

beef, horseradish, watercress

Semi Dried Cherry Tomato Crostini (v)

mozzarella, pesto

Cumberland Sausage Pinwheel

honey, mustard

Chicken Satay Skewer

peanut sauce, sesame

Sweet Potato and Goats Cheese Sausage Roll (v)

caramelised onion, harissa

Home Smoked Salmon

cream cheese, dill cracker

Mini Cheese and Corn Muffin (v)

cheddar, chives

Vegan Canapes

Thai Style Tofu

sticky rice, coriander

Crispy Cauliflower Bites

ranch dressing

Key v vegetarian

tarragon, truffled brioche

Home Cured Gin Salmon

remoulade, tartare flavours

Chicken Caesar Croquette

aged parmesan, romaine

Ham Hock and Parsley Terrine

pineapple salsa, green herb oil

Smoked Haddock and Leek Fishcake

curry, peashoots

Greek Salad with Heirloom Tomatoes (v)

deep fried feta, tapenade, salsa verde

Twice Baked Cheddar Souffle (v)

gruyere, mornay sauce, chives

Vegan Starters

Super Greens and Butterbean Soup

pea, courgette and mint fritter

Heritage Beetroot and Citrus Salad

tahini, red onion, za'atar

All starters are served with

Locally Made Bread and Salted Butter

Starters

Potted Garlic Mushrooms (v)

Choose one Main Course plus a Vegan option

yorkshire pudding, caramelised onion

Main Courses

Chicken wrapped in Pancetta £53.50

tomato and mascarpone sauce, chicken kiev

Sliced Free Range Chicken Breast £53.50

mini chicken and mushroom pie, cauliflower

Roast Sirloin of Beef £57.50

Fillet of Beef £61.50

oxtail ragu, truffled wild mushrooms

Slow Braised Shin of Beef with Ox Cheek £54.00

beef and vegetable croquette, beetroot

Charred Rump of Lamb £56.00

lamb navarin, mint salsa verde

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Pressed Shoulder and Pulled Shank of Lamb £54.00

lamb and leek bon bon, pea

Vegan Main Courses

Vegetable Tagine with Chickpeas £53.50 falafel, pitta, pomegranate

Indian Spiced Roasted Cauliflower and Lentils £53.50 coconut tomato sauce, mint yoghurt

Mushroom and Squash Pithivier £53.50 spinach, thyme, vegan jus

**All main courses are served with a potato dish
and a selection of seasonal vegetables**

Choose one Dessert plus a Vegan Option Desserts

Chocolate Budino in a Pot soft whipped cream, pistachio shortbread

Sticky Toffee Pudding miso caramel, vanilla ice cream

Raspberry and Vanilla Cheesecake sorbet, raspberry powder, candied lemon

Children's Menu £26.00

Starters

Garlic Bread (v) cheese

Antipasti cheese, ham, vegetable sticks, apple

Main Courses

Breaded Chicken Strips fries, beans

Cheesy Pasta (v) tomato sauce

Apple Tarte Tatin crème normande, caramel sauce

Rich Chocolate Torte, Ganache white chocolate shavings, chantilly cream, berries

Spiced Rum and Vanilla Glazed Pineapple lime, crème fraîche, coconut

Mango Cremeux white chocolate cookie, ginger ice cream, mint

Vegan Desserts

Sticky Toffee Pudding caramel sauce, vegan ice cream

Chocolate Brownie chocolate sauce, vegan ice cream

Yorkshire Cheese Platter £52.50 per table of 8/10

**All desserts are served with a selection of teas
and coffees plus handmade chocolates**

Desserts

Chocolate Brownie chocolate sauce, ice cream

Selection of Ice Cream strawberry, chocolate, vanilla

Finger Buffet £15.00 assorted sandwiches, hot and cold savouries

Sharing Platter £15.00 continental meats and cheeses, breads

Dessert Table £5.00 selection of mini desserts

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Evening Street Food £15.00

please choose one option per person

Mac and Cheese, Meatballs

Mac and Cheese (v)

garlic bread, caesar slaw, crispy onions

Chicken Tikka Masala

Paneer Tikka Masala (v)

naan, pilau, bhaji, raita, mango chutney

BBQ Pulled Pork Shoulder

Mushroom and Halloumi (v)

white bap, Mexican sweetcorn, slaw, boston beans

Quarter Pounder

Spicy Bean Burger (ve)

brioche, Monterey Jack, tomato relish, potato salad

Sparkling and Champagne

Pure Prosecco Spumante, Veneto, Italy £33.50

delightful Prosecco, fresh, fruity and full bodied

Can Xa Cava Brut, Spain £36.00

fresh and vibrant, citrusy notes, orange peel and almonds to the finish

Dopff & Irion Crémant Brut, Alsace, France

£36.00

the palate is fresh and supple with refined citrus notes, fruit and almond on the finish

Gardet Brut Tradition £46.50

white summer fruits, full-bodied, creamy and bold

White

Sauvignon Blanc, Finca el Picador, Chile £25.50

crisp and fresh, light straw colour with green notes

Pure Pinot Grigio, Veneto, Italy £25.50

expressive and dry with refreshing apple flavours

Chardonnay Pitchfork, Victoria, Australia £26.00

easy drinking wine, soft, fruity and aromatic

Marsanne Viognier, Deux Grives, France £27.00

Chicken and Donner Kebabs

Hummus and Falafel (ve)

flatbread, tahini, onion, cucumber, zhoug, salad

Pizza Package £15.00

classic and speciality stonebaked pizza

served with Italian style coleslaw,

rocket, parmesan and pesto salad

add homemade garlic ciabatta or cheesy garlic ciabatta £2.25

add rosemary and sea salted new potatoes

£2.25

add homemade garlic ciabatta or cheesy garlic ciabatta

plus rosemary sea salted potatoes

£4.00

candied apricots and peaches with notes of honeysuckle and lemon

Kuraka Sauvignon Blanc, New Zealand £29.00

bursting with flavours of gooseberry and citrus

Gavi I Risi, Gribaldi £38.00

elegant, complex and deftly crisp dry

Rose

Pure Pinot Grigio Rosé, Veneto, Italy £26.00

medium to dry, fruity notes of peach and apricot

Zinfandel Blush, Route 606, California £26.00

sweetish rosé, rounded with aromas of strawberry

Red

Merlot, Finca el Picador, Chile £25.50

deep red with ripe plum flavours

Shiraz, Pitchfork, Victoria, Australia £26.00

easy drinking wine with warm and generous flavours

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**Pinot Noir, Lautarul, Cramele Recas, Romania
£27.00**

classic everyday drinking wine. Soft and smooth

Malbec, Pampas del Sur, Argentina £27.00
deep raspberry, plum and bramble aromas

Rioja Vega Crianza, Rioja, Spain £29.50
soft and fruity with plum and blackcurrant flavours

**Fleurie Domaine Pardon, Beaujolais, France
£33.00**
black fruits, cassis and blackberries

Other Drinks

Bucks Fizz (glass) £5.50
Sparkling Wine, Orange Juice

Kir Royale (glass) £9.00
Champagne, Crème de Cassis

Pimms (glass) £7.50

Premium Lager/Real Ale (bottle) £5.50

Orange/Apple Juice (litre) £6.50

Elderflower Presse (litre) £8.50

Raspberry and Cranberry Fizz (litre) £8.50

Mulled Wine (glass) £5.75

Aperol Spritz (glass) £7.50

Port (glass) £5.00

Event Booking Form

Please complete and return to

judi@bradshawsofyork.com

Name _____

Address _____

Email Address _____

Tel No _____

Date of Event _____

Type of Event _____

Location of Event _____

Non Refundable Deposit Enclosed £ _____

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I confirm that I have read and agree to the attached Conditions of Trading

Signature _____

Print Name _____

Date _____

Important Information

Food and Drink

Choice Menus

Prices are based on one choice per course for all your guests. If however, you would like to give your guests a choice **prior** to your Wedding, this will incur the supplementary costs below

Main Course Only £4.75 per person – Any 2 choices plus a vegetarian/vegan option

Starter Only £3.75 per person – Any 2 choices plus a vegetarian/vegan option

Dessert Only £3.75 per person – 2 choices plus a vegan option if required

Full Menu £9.25 per person – 2 meat choices and one vegetarian/vegan option per course

Please provide us with a detailed seating plan showing where people are sitting and their menu choices.

Food Allergies

To ensure all your guests enjoy their meal, please provide us with comprehensive information about any food allergies they may have. The 14 major allergens, as defined by the Food Standards Agency, are: celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, tree nuts, peanuts, sesame, soya, and sulphur dioxide. We require notification of any of these allergies prior to your event. We are not required to declare other ingredients which may cause an allergic reaction, however if informed, all reasonable precautions to avoid these ingredients will be taken.

Due to the nature of our kitchen operations and available facilities, we can cater for allergies, but not individual preferences or dislikes.

Upon completion of your booking, we can provide you with a menu detailing the 14 major allergens present in each dish. While we will make every effort to provide similar dishes that accommodate specific allergen requests, this may not always be possible. In such cases, we will offer suitable alternative dishes.

Please be aware that due to the methods used in our kitchen, we cannot guarantee that any of our dishes are entirely free from trace amounts of allergens.

Children's Menus

Children between the ages of 3 and 12 can be catered for with a half portion of the adult meal at half price. If you would prefer to offer younger guests a specific Children's Menu, please see our menu pack for details.

Evening Food

All Evening Menus are designed to be eaten after an earlier Wedding Breakfast

Toasts

We suggest a glass of Sparkling Wine or Champagne to enjoy during speeches/toasts, 6 glasses per bottle

Table Wine

We recommend approximately ½ a bottle of wine per adult guest, usually an equal amount of red and white

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Conditions of Trading

Prices

Menu prices are per person, exclusive of vat and are calculated on a minimum of 20 guests attending Parties of less than 40 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices, and wine prices may be amended to allow for any Government taxes and currency fluctuations

Menus

Whilst every effort is made to keep within the menu description we reserve the right to suggest alternatives should there be any major fluctuation in market prices or shortages in certain commodities

Confirmation/Deposits

A booking is subject to availability at the time of confirmation and will only become confirmed upon receipt of a completed and signed **Event Booking Form** and a deposit of **£500**. If you would like a meeting to discuss the broad details of your Wedding before paying the deposit, please contact us to arrange this.

Wedding Event Planner Meeting

Approximately 9 months before your Wedding Day please contact us to arrange a meeting at our office. At this meeting we can discuss all requirements for the day in detail. We will then send you an Event Planner, which will contain all these details. If you wish to meet earlier, please feel free to contact us and this can be arranged

Final Details and Numbers

4 weeks prior to your Wedding, we ask that you provide us with final numbers (to the nearest 10) and any details not confirmed on the Event Planner. **14 days** before your Wedding, we will then send you a **Final Event Planner and ask that you confirm that all details are correct, and any changes, however small, are notified to us in writing as soon as possible**. A final number must be given not later than **3 working days** before the event. This number, or the actual number served on the day, (whichever is the greater) will be charged to your invoice

Cancellation (of previously confirmed bookings)

If your booking is cancelled with us, your £500 deposit is **non-refundable**.

These charges take into account potential losses incurred in declining other bookings on that date due to our commitment to your event, as well as administration costs and time for meetings etc

Settlement of Account

All invoices will be sent within **7 days** of the event. Payment of our final account is due **21 days** from the date of invoice and can be paid by cheque, bank transfer or credit/debit card. Any accounts unpaid after this time will be placed in the hands of our solicitors and will therefore attract supplementary costs

Circumstances Beyond our Control

We accept no liability for a breach of these terms and conditions caused by circumstances beyond our control. This will include (but not be limited to) industrial action, fire, flooding, adverse weather conditions, accidents, riots, civil unrest, war and pandemics. In the case of such events we will work with you to find a suitable alternative but if this does not prove possible we will terminate this contract and refund any monies paid to us by you

Customer Property

Bradshaws of York Ltd and its staff cannot be responsible for property belonging to guests. Whilst every effort is made to safeguard guests' property, we cannot accept liability for any loss or damage arising, however caused