



# *The* W E L C O M E

Wedding occasions are such a special day and require experience, passion and an eye for detail. Napier Catering and Berkeley Castle have over 25 years' experience of weddings.

Food and service will contribute heavily towards making memorable special days. We have therefore carefully prepared a selection of dishes to provoke further thought when choosing a menu to reflect you, your tastes or theme. We offer bespoke tailored catering to ensure your day is as unique as you.

Napier Catering is a family owned outside catering business which has over 25 years of experience catering events and weddings. Our aim is to provide a full catering and drinks service on your wedding day to enable you to relax and fully enjoy yourselves in the knowledge that Napier, Pippa and her Berkeley team are taking care of all your requirements.

If you are interested in Berkeley Castle for your special day then we would very much enjoy the opportunity to meet with you, capture your ideas and discuss your requirements. Meeting face to face forms an essential first step to ensure your requirements are fully understood. From this we can produce a more detailed quotation for you to allow you to be on top of your financial plans.

To produce weddings at Berkeley Castle there is a minimum spend requirement of £8,500. Please ensure all questions regarding pricing are answered before committing to a booking as deposits are non-refundable. Allergens and preferences require careful planning to ensure your guests safety and comfort.

# *The* WEDDING MENUS 2023

When planning for your wedding, there are a lot of things to think about – from the dress and flowers to the venue and date – but arguably one of the most important aspects (we believe!) is the wedding menu, this can be a fun and enjoyable part to the planning stages.

At Napier we believe that your wedding menu is a reflection of you as a couple and from family traditions. That can come about however you choose, say by including your favourite dishes, or dishes inspired by your favourite foods or by creating a menu filled with dishes that focus on important points in your relationship. Maybe you'll serve a certain dish because it was the first one you cooked together, or maybe you could choose a dish that reminds you of a certain place you visited or an event that you attended.

Over the next pages you will see some thought provoking menus developed by our kitchen team for this year, we strive on using the freshest, seasonal and local produce where possible. We kick off with the formal menus followed by the more informal dining options from grazing tables to sharing boards.

To have a tasting is a great way to explore your ideas and tickle your tastebuds before the big day, prior to the tasting please discuss your thoughts, allergies with your event manager to ensure we capture all your thoughts before the tasting.

A great way to kick off the party with a glass of bubbles and some nibbles, we recommend choosing 4 options.

*Cocktails*

## MEAT OPTIONS

Crispy Pulled Pork & Morcilla Barrel, coated in Panko Breadcrumbs, Apple Puree

Skewer of Korean Fried Chicken, Glazed Gochujang & Sesame

Pork & Nduja Quail Scotch Egg, Saffron Aioli

Sliced Duck, Teriyaki Rice Cracker, Hoi Sin Ketchup & Spring Onion

'Steak & Chip' – Jenga Style Chip, Sirloin Steak, Blue Cheese & Truffle Mayo, Pickled Mushroom

Curried Shepherd's Pie, Chive Mash

## FISH OPTIONS

Spoon of Smoked Salmon Tartare, Crème Fraiche, Pickled Shallot

Crab Fritter, Parsley & Seaweed Aioli

Homemade Fish Pie, Lemon Puree

Tandoori King Prawn Skewer, Coriander & Lime Yogurt

Tuna Tartare, Tapioca Cracker, Wasabi Mayo

## VEGETARIAN OPTIONS

Bang Bang Cauliflower, Siracha

Pea, Mint, Courgette & Lemon Arancini

Moroccan Hummus, Olive Toast, Pomegranate Molasses, Hazelnut Dukka (Ve)

Spiced Aubergine & Harissa Tart, Toasted Seeds

Whipped Goats Curd Cup, Beetroot, Walnut Praline



## MEAT OPTIONS

Sticky Asian Inspired Belly Pork, Vietnamese Salad, Toasted Peanuts

Ham Hock Terrine, Apricot Puree, Rarebit Toasts, Beer Pickled Onions, Watercress

Duo of Duck; Breast & Bon Bon, Cherry Jam, Celeriac & Hazelnut Puree, Jus

Shin of Veal, Saffron Risotto, Gremolata

## FISH OPTIONS

Roasted Scallops, Tandoori Spiced Yogurt, Cauliflower Rice, Pickled Cucumber, Roasted Cauliflower Florets

Pastrami Cured Salmon, Crème Fraiche, Lemon Puree, Cornichons & Mustard Seeds, Rye Sourdough Crisps

Lobster, Crab & Prawn Large Ravioli, Roasted Lobster Tail, Sage Butter

Crayfish & King Prawn Cocktail with Bloody Mary Sauce, Cucumber Ribbons

## VEGETARIAN OPTIONS

Goats Cheese Croquette, Beetroot & Apple Salad, Walnut Ketchup, Truffle Honey

Cajun Polenta, Avocado, Black Bean & Tomato Salsa, Coriander Mayo (Ve)

Cauliflower Cheese Risotto, Black Truffle & Chive Oil, Cauliflower Beignet

Heritage Tomato & Burrata Salad, Lovage Pesto, Mini Cup of Spiced Gazpacho



*Maidings*

## MEAT OPTIONS

Local Chicken Supreme, Garlic & Thyme Rosti, Butternut Squash Puree, Roast Leeks, Hazelnut & Shallot Sauce

Harissa Marinated Lamb Rump, Carrot & Cumin Puree, Saffron Potatoes, Chard, Hispi Cabbage, Spiced Jus

Guinea Fowl Breast, Potato & Black Pudding Terrine, Braised Little Gem, Bacon Crumb, Port Jus

Fillet of Beef, Beef Fat Fondant Potato, Madagascan Peppercorn & Brandy Sauce, Roasted Vine Tomatoes, Watercress Salad

Slow Roasted Pork Belly, Potato Puree, Roasted Carrots, Crispy Kale, Calvados & Pork Jus

## FISH OPTIONS

Pan Fried Salmon Fillet, Brown Shrimp Chowder, Potato & Leeks, Herb Oil

Roasted Monkfish with a Herb Crust, Chorizo & Haricot Bean Ragu, Salsa Verde

Cod & Spinach Wellington, Crushed Potatoes with Lemon & Capers, White Wine Sauce

## VEGETARIAN OPTIONS

Mediterranean Vegetable & Goats Cheese Strudel. Tomato & Smoked Paprika Compote, Buttered Spinach

Masala Paneer, Braised Yellow Lentils, Sweet Potato Bhaji

Spicy Butterbean & Tomato Pie, Olive Oil Mash, Tender stem Broccoli, Roasted Tomato & Red Pepper Sauce (Ve)





A delicious end to a great meal, some guests decide to offer a **palette cleanser** at this stage or you can dive straight in!

Below are some options of individual desserts and some trio ideas..

## IDEAS

Dark Chocolate Delice, Banoffee Ice Cream, Salted Peanut Brittle, Banana Chips

Individual White Chocolate & Raspberry Cheesecake, Pistachio Crumb, Raspberry Compote, Chantilly Cream

Caramelised Apple Tart Tartin, Cinnamon Syrup, Apple & Cider Sorbet

Espresso Martini Pannacotta, Chocolate Popcorn, Biscotti

Sticky Toffee & Date Pudding, Halen Mon Salted Caramel Sauce, Vanilla Ice Cream

Caramelised Lemon Tart, Meringue Kisses, Lemon Meringue Ice Cream, Blueberry Compote

Chocolate & Raspberry Tart, Raspberry Sorbet (Ve)

## TRIO IDEAS

Apple; Apple Tarte Tartn with Clotted Cream, Apple & Cider Sorbet, Apple Crumble Pannacotta

Chocolate; Chocolate Cup filled with Chocolate Mousse & Passionfruit, White Chocolate & Berry Eton Mess, Chocolate Fondant

British: English Berry Trifle, Sticky Toffee Pudding with Butterscotch Sauce, Bakewell Tart & Cornish Cream



Children may eat from the wedding menu and half portions can be served where appropriate.

Alternatively choose from menu below;

## CANAPES/NIBBLES

Kiddie Cups- served at canape time

Disposable Cup filled with Carrots, Cherry Toms, Wrapped Cheese Wedge, Breadsticks, Grapes

Children's Lunch Boxes - served at canape time  
Mini Sandwiches, Carton of Drink, Fruit Packet, Crisps, Mini Cake

## SIT DOWN MEAL

Our menu is designed for your younger guests from aged 2 to 12 years old

### **To Start**

Vegetable Crudities & Breadsticks with Sour Cream Dip  
Mini Fish Cake with Garlic Mayo  
Freshly Baked Breads & Butter

### **Main Course**

Penne Pasta Bolognaise Bake with Grated Cheese  
Breast of Chicken, Potatoes, Seasonal Vegetables & Gravy  
Cod Goujons, Wedges & Peas  
Locally Made Pork Chipolatas, Mashed Pots & Beans  
Roasted Vegetable Lasagne with Wedges (V)

### **Dessert**

Fresh Fruit Kebabs, Marshmallows, Chocolate Dipping Sauce  
Warm Chocolate Brownies with Ice Cream



Food  
Grazing

## ***A great way to heed those late night cravings!***

From relaxed sharing boards, foods circulated on large trays, courtyard dining from food trucks, pizzas to meat roast!

### **SHARING BOARDS**

Typically laid out in the Armoury near the bar for guests to graze:

Cheese Board - 4 different cheeses, crackers, breadsticks, homemade chutney, grapes, celery.

Mediterranean Grazing Board - Mixed Olives, Chargrilled Vegetables, Stuffed Peppers, Balsamic Onions, Stuffed Vine Leaves, Flat Breads, Red Pepper Hummus, Cured Meats, Marinated Feta, Crackers & Pretzels

### **HOT GRABS**

Circulated to guests throughout the castle on large trays.

Thick Cut Smoked Bacon Baps with Sauce  
Fishfingers Sourdough Sandwich with Tartare  
Smoked Hot Dogs with Onions & Mustard  
Ham & Cheese Toasties  
Berkely Estate Venison Burgers  
Cones of Dirty Fries  
Hoi Sin Duck Bao Buns

### **IN THE COURTYARD**

#### **Meat Roast**

Choose from Lamb or Pig Roasted with Baps, Sauces from a specialist supplier

#### **Wood Fire Pizzas**

Authentic Wood Flavoured Pizzas from specialist supplier

#### **American 1980 Chevrolet Converted Food Truck**

Serving various theme from Mexican, Greek, American



*The*  
RELAXED  
MENU  
IDEAS  
2023

*Ribbles*

## CANAPES

Please see list on page 2

## GRILL STATION

Set up at the Lily Pond, chef cooking on a grill and guests can wander and grab;

Choose 3;

Lamb Koftas with a Pomegranate & Mint Dressing

Kind Prawns marinated in Chilli, Ginger & Garlic

Scallops wrapped in Pancetta

Mediterranean Vegetable & Halloumi Skewers

Thai Pork & Ginger Balls

Tandoori Chicken Kebab – Sumac Yogurt

Spiced Paneer, Mango Raj (V)

Herb Marinated Aubergine Discs, Tomato, Red Pepper Relish (V)

Grilled Squid with Lemon & Olive Oil, Garlic Aioli

Mini Beef Slider, Brioche Roll, Relish

Sardines in Garlic, Olive Oil, Parsley

Lobster Tails with Garlic Butter

Spiced Chicken Wings

Padron Peppers with Smoked Salt (V)

Grilled Corn on Cob, Cajun Butter (V)

## GRAZING CART

Wooden cart set up in the Courtyard laden with foods for guests to graze and pick on.

Mixed Olives, Chargrilled Vegetables, Stuffed Peppers, Balsamic Onions, Stuffed Vine Leaves, Flat Breads, Red Pepper Hummus, Taramasalata, Cured Meats, Grapes, Marinated Feta & Mixed Cheese, Crackers & Pretzels

Instead of offering the traditional set starter, why not go for the relaxed sharing bards, set out for guests to share on their table, see below some ideas:

## SHARING STARTERS IDEAS

### AMERICAN

Corn Dogs, Loaded Potato Sins, Mini Sliders, Cajun Prawns, Chicken Wings with Franks Sauce, Open Reuben Sandwiches, BBQ Ribs, Nacho Bowls wit Dips

### ASIAN

Thai Spring Rolls. Sweet Chilli, Bang Bang Cauliflower, Chicken Satay with Peanut Dip, Samosas, Pakoras, Mini Poppadom's, Mango Raj Marinated Paneer Skewers, Filled Boa Buns with Japanese Pickled Cabbage

### MEDITERRANEAN

Greek Lamb Meatballs, Sherry Glazed Chorizo, Cured Meats, Olives & Antipasto, Stuffed Vin Leaves, Croquettes, Calamari with Garlic Aioli, Halloumi Skewers, Flatbreads, Tzatziki, Hummus



# Mains

Instead of offering the traditional set mains, why not go for the theatre of offering guests something to dive into:

## PIEMASTER

Nominate a pie master to offer the table a pie, selection of meat and vegetable pies served on a silver platter. Bowls of Mashed Potatoes, Mixed Vegetables & Jugs of Gravy

## RELAXED

Grilled Meats, Fish served on platters with Bowls of Salads, Breads & Potatoes on tables for guests to help themselves

## HOG ROAST

Specialist supplier used, guests can walk to the courtyard to get their meats and then help themselves from bowls of sides, salads and potatoes



*Desserts*

By this time some guests want to stretch their legs, powder their nose, so why not look at relaxed dessert options:

**DESSERT TABLE**

Set up in the Long Drawing Room with a colourful array of mini deserts and cakes laid up for guests to graze over.

**ICE CREAM & FLOSS**

Set up in the courtyard, either scoops of ice cream from the counter or mini tubs of ice cream served with candy floss, mixed fruits and homemade chocolate brownies

**CANAPE DESSERTS**

Mini Desserts circulated to guests who wander upstairs and outside, served on mirrored trays





# The TERMS

Please view our full terms and conditions before committing deposit payments.  
The above menus and prices are produced with the following requirements:

- Due to the timings, seasonality and market conditions, prices will vary, please ask for a quotation.
- Minimum of two courses (excludes tea and coffee) applies to all wedding bookings
- Tea and coffee service must be for a minimum of 50% of guest numbers
- A charge of £2.95pp per course for the option of menu choices in advance for your guests.
- Evening food requires a minimum number of portions.
- No other catering, third party food supplies to be supplied or served on your wedding day with the exception of a wedding cake (fruit, chocolate, sponge) displayed as a wedding cake. We reserve the right to remove any foods which do not comply with Napier and Berkeley castle policy
- Minimum spend of £8,500.
- If you wish to offer your guests a choice of starters or main course dishes an additional charge per person per course applies to cover additional equipment and kitchen staff.
- Please note that choosing one starter and or main course still enables dietary/allergen and other special requests to be accommodated to include children, elderly or even fussy eaters. Speed of service in a medieval castle can be jeopardised if too many choices are selected
- Tastings are not always essential, with many clients not actually taking them up. However, if you would like to book a tasting, we conduct them at our deli restaurant in Usk, Monmouthshire. We have limited availability and these are available during the week day evenings (Wednesday & Thursdays), no tastings are available at the weekend due to the nature of our business. Tastings are priced at £190 per couple – our chef will cover a selection of canapes, starters, mains and desserts, if there are any specific items please advise. Additional courses or dishes will incur additional charges.
- The menu items stated are subject to change dependant on the seasonality and demand of the produce.
- Menu prices subject to change if quoted more than 6 months before wedding.
- Please consider if your booking date is over 12 months from your wedding day then price increases are inevitable, however will be kept to a minimum where possible.