

# NIBBLES & NOSH

Caterers to Upwaltham Barns



## **Introduction**

Nibbles2Nosh LLP, caterers to Upwaltham Barns, is owned and managed by sisters Kate Brooks and Claire Coppen.

The Nibbles team are on hand to answer any queries and offer advice throughout the whole process, from booking, right through to the end of your wedding day. Kate and her office team will help you organise your event, while Claire leads the catering team. We always aim to offer a relaxed and friendly service and the office and kitchen doors are always open for help, advice and a cup of coffee.

We know your wedding is a very special and important event and, with an extensive working and personal knowledge of Upwaltham Barns, we will ensure that you and your guests have a day to remember.

We pride ourselves on our friendly and personal customer service and the relaxed family feel atmosphere that makes Upwaltham Barns so welcoming. The lovely feedback we receive makes us very proud of all that we have done to help make a couples day, and that of their guests, so special, memorable and stress free.

We strive to use locally sourced fresh produce to deliver high quality homemade food to suit many different tastes and budgets. We always buy British farm assured meat and some of our local suppliers include: Jude's Ice Cream, Runcton Farm Shop, The Hungry Guest, Southdowns Water and Montezuma's chocolates.

If you have any queries or questions please don't hesitate to contact the Nibbles team via phone, email, social media or post:

Tel: 07557 365979

Email: [enquiries@nibbles2nosh.com](mailto:enquiries@nibbles2nosh.com)

Instagram: [nibbles2nosh](#)

Facebook: [nibbles2nosh](#)

Twitter: [nibbles2nosh](#)

Nibbles2Nosh LLP  
Upwaltham Barns  
Upwaltham  
Petworth  
West Sussex  
GU28 0LX

[www.nibbles2nosh.com](http://www.nibbles2nosh.com)

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## **Outline of our Menus and Services**

Nibbles2Nosh offer you a variety of package menus that provide an easy way to organise and budget for your wedding breakfast. All food and service costs are included but VAT must be added. All prices in this brochure are for 2018, 2019 and 2020, if your wedding is in 2021 or beyond please contact us for a quotation.

We appreciate that your wedding day is a very personal and unique event so we like to work with you to help create your perfect day to remember. We hope you find just what you are looking for in one of our package menus but if you would prefer something more exclusive then we are happy to design a menu specifically for you.

### **Included in all wedding breakfast package menus:**

- A sparkling soft drink and a fruit juice for your reception drinks
- Ice for your reception drinks and wedding breakfast
- A sparkling soft drink or sparkling mineral water throughout your wedding breakfast, to accompany jugs of iced water
- Service of alcoholic drinks provided by yourselves or the Stable Bar for your reception, wedding breakfast and toast
- Baskets of assorted speciality breads (excluding cream tea package)
- Glacier cutlery and LSA crockery
- White table linen and napkins
- Signature glassware for your reception, wedding breakfast and toast
- Cake table, tablecloth and cake knife
- Front of house manager, service staff and chefs
- Organisation of your itinerary
- Assistance with room and table planning
- Catering equipment breakage cover of £25.00 – so you don't have to worry about those few broken glasses
- Table settings, drinks preparation, candle lighting – all those jobs you wonder who does!

### **Additional upgrade options:**

- On the Daisy, Rose and Jasmine package menus, a selection of five canapés can be added for an additional supplement. Please see page 5. Alternatively, the starter on each package may be exchanged for a number of canapés if preferred.
- Evening food can be added to your package. Please see evening menu ideas for pricings.
- A top table (long or round) and a selection of round tables are supplied by the venue for your use. Banquet style tables and tablecloths can be provided if preferred, via an outside supplier, for an additional supplement.
- White table linen is included in all packages based on a top table of 8 – 10 guests (long or round) and all remaining guests sharing round tables of ten. You may use additional tables, if available, from the stock of tables at the venue but additional round tablecloths are charged at £15.00 + VAT each and additional trestle tablecloths at £10.00 + VAT each. Coloured or patterned linen can be provided if preferred, via an outside supplier, for an additional supplement.
- Contemporary cutlery, crockery and glassware are included in all packages. Please ask if you would prefer a different style, as we are able to organise this for you, via an outside supplier, for an additional supplement.
- The Stable Bar can supply drinks packages if you would prefer a hassle free alternative to providing your own alcoholic drinks for the reception and wedding breakfast. Please contact Steve Kearsley at The Stable Bar for drinks package list and prices.

Telephone: 07832 293265 Email:

steve@thestablebar.co.uk

## **Important Information To Consider:**

- Our package menu prices are based on a minimum of 50 full paying adult guests. Numbers below 50 adults are charged at a higher rate and are subject to quotation.
- For guest numbers of 120 adults or over there is a £2.00 per head + VAT reduction on the quoted package price. This reduction is applied at the final invoice stage.
- Please select one starter, one main course and one dessert for your entire party, plus a vegetarian alternative.
- If you wish to upgrade individual courses to the next package, please just ask for a quotation.
- Most food intolerances and preferences can be catered for with some minor adjustments to the menu selected. Where something completely different is required please just ask. Please ask to see our allergen information pdf for full list of allergens for each menu.
- Coffees and teas are served in the East Barn, after your wedding breakfast, whilst the South Barn is prepared for your evening entertainment. This is normally a waitress assisted buffet service.
- We will happily serve either a sweet wedding cake or a wedding cake of cheese as part of the evening food and we will supply white paper napkins and service platters. Cakes of cheese must be delivered direct to the venue from a cake of cheese supplier no more than 2 days prior to your wedding day. Cakes of cheese must be served with our accompaniment cake of cheese option on our evening food menu.
- We can feed your suppliers (photographers, band) if required. If they are to eat at the same time as your wedding breakfast then we would usually supply extra portions at a cost of £15.00 per head + VAT for one course, £20.00 per head + VAT for two courses and £25.00 per head + VAT for three courses with a soft drink included. If they are due to eat in the evening, then we would supply extra portions of your evening food at the stated evening menu price. Occasionally bands require a full meal in the evening and if this is the case then please contact us for a quote.
- Prices quoted exclude VAT which must be added at the appropriate rate at the time each invoice is raised, currently 20% (2018). If the rate of VAT changes between your booking date and the date we supply the catering services, we will adjust the rate of VAT that you pay, unless you have already paid for the catering services in full before the change in the rate of VAT takes effect.
- All quotes are valid for 8 weeks after which they are subject to change. A deposit of £1000 + VAT is payable within those 8 weeks to secure current pricing. The deposit is deducted from your final invoice.
- All invoices must be paid within 14 days of invoice date, after which the invoice is subject to change. All funds must have cleared into our account at least 14 days before the event date.
- Final numbers, menu choices and table plans are all due 6 weeks before your event date. A final invoice will be sent 4 weeks before the event and must be paid within 14 days of invoice date. Numbers cannot be altered downwards within 4 weeks of the event date. Any last minute addition of guests or equipment must be paid for immediately via BACS so that the payment is received prior to the event.
- Please see our terms and conditions for further information before booking.

## Canapés

Please select 5 canapés from the list below

**£6.25 per head + VAT supplement (2018)**

**£6.50 per head + VAT supplement (2019)**

**£6.75 per head + VAT supplement (2020)**

If exchanging a starter for canapés, please select the number of canapés as stated on your chosen package menu

### **Veggie**

- ~ Goat's cheese and marinated beetroot on a poppy seed biscuit ~
- ~ Flavoured popcorn: Cinnamon and syrup; Parmesan and poppy seed; Curried ~
  - ~ Gruyere and pecan parcels ~
  - ~ Wild mushroom tartlets ~
- ~ Sun dried tomato and olive filo basket with shaved Parmesan ~
  - ~ Carrot and parsnip fritters with marinated feta ~
  - ~ Parmesan scones with goat's cheese and tapenade ~
  - ~ Pikelets with roasted vegetables and goat's cheese ~
  - ~ Cheese scones with cheddar and pickled pears ~
- ~ Chive pancakes with crème fraîche and red onion confit ~
  - ~ Mini latkes with sour cream and apple sauce ~

### **Meat**

- ~ Mini Yorkshire puddings with rare roast beef and horseradish ~
  - ~ Sesame crusted chicken strips with a mango salsa ~
    - ~ Pancakes with crispy Peking duck ~
    - ~ Lamb koftas with homemade tzadziki ~
    - ~ Steak tartare on a toasted crostini ~
- ~ Bacon and chicken skewers with sour cream, bacon and chive dip ~
  - ~ Spiced pork balls with sticky cider syrup ~
  - ~ Olive pikelets with crispy prosciutto ~
  - ~ Bresaola, wild rocket and buffalo mozzarella rolls ~
  - ~ Bourbon glazed pork belly with sour cream dip ~
- ~ Pulled pork wrap with apple, BBQ sauce and fire roasted peppers ~

### **Fish**

- ~ Mini fish and chips ~
- ~ Potato cakes with smoked salmon and a mustard and dill crème fraîche ~
  - ~ Seared scallop on a pea and mint puree with pea shoots ~
    - ~ Spiced tiger prawns with chilli and lime ~
    - ~ Salt and pepper squid ~
    - ~ Mini crab cakes with a coriander purée ~
    - ~ Prawn and chorizo skewers with aioli ~
    - ~ Smoked haddock and leek tartlets ~
    - ~ Filo tarts with crab, ginger, chilli and lime ~
  - ~ Teriyaki salmon skewers with ginger soy dipping sauce ~
- ~ Dill and wholegrain mustard gravlax with a lemon crème fraiche ~
  - ~ Seared sesame tuna with mango and coriander salsa ~
  - ~ Oak-smoked salmon with ginger butter on oat biscuits ~

## **Daisy Package**

### **At the table**

Baskets of locally made white and malted farmhouse breads with butter

### **Starters**

- ~ Leek and potato or spiced tomato soup served with crusty bread ~
- ~ Individual roasted vegetable and ricotta cheese tart with baby leaves and a balsamic dressing ~
- ~ Farmhouse pate served with local homemade chutney, cornichons and crusty bread ~
  - ~ Spicy lamb koftas with homemade tzadziki ~
  - ~ Salmon fishcakes with lemon and caper mayonnaise ~

### **Mains**

- ~ West Sussex sausages with buttered mash, roasted vine tomatoes, fried onions and gravy ~
  - ~ Chicken, leek and mushroom pie ~
  - ~ Steak, mushroom and bacon pie ~
- ~ Mediterranean chicken cassoulet with peppers, black olives and chorizo ~
- ~ Lamb tagine with spiced cous cous topped with yogurt and rose harissa ~
  - ~ Fish and seafood stew with chorizo, smoked paprika and saffron ~
- ~ British roast pork with crispy crackling and apple sauce served on wooden sharing platters ~
- ~ British roast chicken seasoned with lemon and herbs served on wooden sharing platters ~

All served with seasonal vegetables

### **Dessert and coffee**

Please select from the dessert menu on page 15

Coffee, assorted teas and Bendicks mint chocolates

**£60.50 per head + VAT (2018)**

**£62.00 per head + VAT (2019)**

**£63.50 per head + VAT (2020)**

Please select 1 starter, 1 main course and 1 dessert for your entire party

Starter may be exchanged for 4 canapés

## **Rose Package**

### **At the table**

Baskets of speciality sourdough breads served with butter, dipping oil and balsamic vinegar

### **Starters**

- ~ Spiced butternut squash soup or chorizo and butterbean soup with crusty bread ~
  - ~ Individual sun blushed tomato, red onion and mozzarella tart served with baby leaves and a balsamic dressing ~
  - ~ Oriental salad with crispy duck and hoisin dressing ~
  - ~ Chicken liver and champagne parfait with spiced pear chutney ~
- ~ Potted confit duck leg with wild mushrooms, crushed peas and a toasted crostini ~
  - ~ Salad of baby leaves with chicken, crispy bacon and shavings of Parmesan ~
  - ~ Thai fishcakes with oriental salad and a sweet chilli dressing ~
  - ~ Beetroot gravlax served with pickled cucumber and a horseradish cream ~

### **Mains**

- ~ Pork belly stuffed and rolled with apricots and herbs served with creamed savoy cabbage and a cider jus ~
- ~ Roast breast of British chicken with potato puree, pine nuts and game chips ~
- ~ British lamb shank with a rich rosemary and red wine jus and buttered mash ~
- ~ Fillet of salmon on a potato rosti with mussels and a creamy white wine sauce ~
- ~ Braised peppercorn steak with watercress and mini garlic and herb roasted potatoes ~
  - ~ Lebanese spicy chicken with a lemon, herb and fennel cous cous ~
- ~ Roast British leg of lamb with roasted shallots and a garlic and rosemary jus served on wooden sharing platters ~

All served with seasonal vegetables

### **Desserts and coffee**

Please select from the dessert menu on page 15

Coffee, assorted teas and Thornton's assorted chocolates

**£67.00 per head + VAT (2018)**

**£68.50 per head + VAT (2019)**

**£70.00 per head + VAT (2020)**

Please select 1 starter, 1 main course and 1 dessert for your entire party

Starter may be exchanged for 5 canapés

## **Jasmine Package**

### **At the table**

Baskets of artisan focaccia, sour dough and ciabatta breads, served with olives, mozzarella, dipping oil and balsamic vinegar

### **Starters**

- ~ Salad of smoked salmon and prawns with a horseradish cream and lime vinaigrette ~
- ~ Roasted field mushroom topped with melted Gorgonzola, pancetta and truffle oil ~
- ~ Wild pigeon or wild duck breast (seasonal) on a bed of bok choi with carrot puree and hazelnuts ~
- ~ Toasted goat's cheese on a crostini with blackened sherry vinegar onions and pancetta ~
- ~ Roast quail with a salad of quails eggs, avocado, mango and mixed leaves ~
- ~ Individual crab and scallop tart with a lemon butter and chive sauce served with baby leaves ~
- ~ Individual antipasti platters of Chorizo, Bresaola and Serrano hams, mixed marinated vegetables, buffalo mozzarella, Manchego cheese, stuffed pepperdews and rocket ~

### **Mains**

- ~ Medallions of lamb on a potato rosti with a mint and chilli dressing ~
- ~ Whole British baby poussin with roasted chorizo, apple, tomatoes and thyme ~
- ~ Peppered duck breast with a pea, wild mushroom and Marsala ragu served with roasted garlic and herb fanned potatoes ~
- ~ Pan fried seabass on crushed potatoes with crayfish sauce ~
- ~ Beef two ways: braised feather blade of beef and oven roasted fillet of beef served with vanilla infused mash or a potato gratin ~
- ~ Breast of Guinea fowl with parsnip mash and a lemon and rosemary jus ~
- ~ Roast sirloin of British beef with Yorkshire puddings served on wooden sharing platters ~

All served with seasonal vegetables

### **Desserts and coffee**

Please select from the dessert menu on page 15

Coffee, assorted teas and Montezuma's truffle collection

**£72.50 per head + VAT (2018)**

**£74.00 per head + VAT (2019)**

**£75.50 per head + VAT (2020)**

Please select 1 starter, 1 main course and 1 dessert for your entire party

Starter can be exchanged for 6 canapés

## **Vegetarian and Vegan Menu**

Please select a starter if applicable, 1 main course choice and a dessert if applicable

We will provide 2 extra portions of your vegetarian option as a precautionary measure for those meat eaters that change their minds on the day

### **Starters**

Either as on your chosen package menu or:

- ~ Marinated feta, mixed bean and olive salad with a balsamic dressing ~
- ~ Wild mushrooms with tarragon on toast ~
- ~ Goat's cheese and red pepper tart ~
- ~ Beefsteak tomato and mozzarella stack ~
- ~ Cornish Yarg, leek, courgette and sorrel tartlet ~
- ~ Falafel nutty roast with rich red wine sauce (vegan version available) ~
- ~ Oriental tofu and mango salad with a lime dressing (vegan) ~
- ~ Mushroom pate (vegan) ~

### **Main**

- ~ Warm salad of grilled vegetables with Parmesan shavings ~
- ~ Roasted tomato and goat's cheese tart with thyme ~
- ~ Cheesy vegetable puff pastry pie ~
- ~ Roasted stuffed peppers with Cashel blue cheese, tomatoes and olives ~
- ~ Ratatouille stuffed aubergines with Parmesan and pecans ~
- ~ Spinach, pine nut and feta pie on a bed of lemon and herb cous cous with a red pepper sauce ~
- ~ Butternut squash and bean cassoulet with herb dumplings (vegan version available) ~
- ~ Mushroom Bourguignon and gougère (vegan version available) ~
- ~ Seven vegetables tagine with spicy cous cous (vegan version available) ~
- ~ Falafel nutty roast with rich red wine sauce (vegan version available) ~
- ~ Spicy vegetable curry with saffron cinnamon rice (vegan) ~
- ~ Nest of roasted balsamic vegetables with wild rice (vegan) ~
- ~ Spinach and courgette tart (vegan) ~
- ~ Vegetable chilli and black bean stew (vegan) ~

### **Dessert**

Either as on your chosen package menu or:

- ~ Mixed berries with dairy free ice cream or sorbet (vegan) ~
- ~ Oat topped fruit crumble (vegan) ~
- ~ Coconut milk rice pudding (vegan) ~
- ~ Puff pastry fruit tart (vegan) ~
- ~ Treacle tart (vegan) ~

**£63.75 per head + VAT (2018)**

**£65.25 per head + VAT (2019)**

**£66.75 per head + VAT (2020)**

### ***Other dietary requirement menus***

Most food intolerances and preferences can be catered for with some minor adjustments to the menu selected. Where something completely different is required please just ask. Please ask to see our allergen information pdf for the full list of allergens for each menu

## **Afternoon Tea Package Menu**

### **Canapés**

Choose 4 canapés from the canapé list

### **Afternoon tea**

Choose 4 sandwiches to be served to each table:

- ~ Mature cheddar cheese and pickle ~
- ~ Mature cheddar cheese and tomato ~
- ~ Free range egg and cress ~
- ~ Tuna mayo ~
- ~ Salmon and cucumber ~
- ~ Ham and mustard ~
- ~ Beef and horseradish ~
- ~ Chicken and salad ~
- ~ Pastrami and gherkin mayonnaise ~
- ~ Smoked salmon and cream cheese ~
- ~ Houmous, falafel and salad ~

Served to each table:

- ~ Small assorted savoury tartlets ~
- ~ Sausage rolls ~
- ~ Baskets of crisps ~

### **Cakes**

Choose 4 to be served to each table:

- ~ Cup cakes with pastel colours ~
- ~ Chocolate éclairs ~
- ~ Scones with clotted cream and strawberry jam ~
- ~ Lemon drizzle cake ~
- ~ Chocolate dipped strawberries on a shortbread biscuit ~
- ~ Macaroons ~
- ~ Mini Victoria sponges ~
- ~ Lemon meringue kisses ~
- ~ Florentines ~
- ~ Mini fruit tarts with seasonal berries ~

Indian and china tea, fresh filter coffee

**£51.25 per head + VAT (2018)**  
**£52.50 per head + VAT (2019)**  
**£53.75 per head + VAT (2020)**

**£5.00 per head + VAT supplement for vintage china for afternoon tea**

**An afternoon tea must be accompanied by one of our evening menu options**

## **Buffet Package Menu**

### **Canapés**

Choose 4 canapés from the canapé list

### **Buffet main dishes**

Choose 3 to be served to each table:

- ~ British roast turkey ~
- ~ British home cooked ham ~
- ~ Rare British roast beef ~
- ~ Poached Scottish salmon ~
- ~ Platter of continental meats ~
- ~ Platter of fresh local seafood ~
- ~ Spinach, feta and pine nut filo pie ~
- ~ Roasted vegetable tart ~
- ~ Tomato, onion and goat's cheese tart ~

### **Salads**

Choose 3 to be served to each table:

- ~ Spinach, feta and rocket with olives ~
- ~ Fresh garden salad ~
- ~ Roasted summer vegetable cous cous ~
- ~ Tomato, olive and mozzarella ~
- ~ Watercress, pea and almond salad ~
- ~ Endive, orange and black olive ~
- ~ Lettuce, pine nuts and chorizo salad with shaved Parmesan ~
- ~ Homemade coleslaw ~
- ~ Tomato and basil pasta salad ~
- ~ Posh potato salad ~
- ~ Buttered baby new potatoes ~

Served with baskets of assorted speciality breads with butter, salad dressings and sauces

### **Desserts and coffee**

Please select from the dessert menu on page 15

Coffee, assorted teas and Thornton's assorted chocolates

**£64.00 per head + VAT (2018)**  
**£65.50 per head + VAT (2019)**  
**£67.00 per head + VAT (2020)**

## **Barbeque Package Menu (May – Aug only)**

### **Canapés**

Choose 4 canapés from the canapé list

### **BBQ**

Choose 3 to be served to each table:

- ~ Steak and vegetable skewers ~
- ~ Marinated lamb steaks ~
- ~ Sweet chilli, BBQ or Cajun spiced chicken skewers ~
- ~ Fresh beef burgers ~
- ~ Local butchers sausages ~
- ~ Whole large prawns ~
- ~ Salmon fillets marinated in lemon, lime and tarragon ~

Veggie selection served to each vegetarian guest:

- ~ Spinach and blue cheese mushroom cups ~
- ~ Korma courgette and chickpea burgers ~
- ~ Peppers filled with roasted summer vegetables and feta cheese ~

### **Salads**

Choose 3 to be served to each table:

- ~ Spinach, feta and rocket with olives ~
- ~ Fresh garden salad ~
- ~ Roasted summer vegetable cous cous ~
- ~ Tomato, olives and mozzarella ~
- ~ Watercress, pea and almond salad ~
- ~ Endive, orange and black olive ~
- ~ Lettuce, pine nuts and chorizo salad with shaved Parmesan ~
- ~ Homemade coleslaw ~
- ~ Tomato and basil pasta salad ~
- ~ Posh potato salad ~
- ~ Buttered baby new potatoes ~

Served with speciality bread rolls and butter, salad dressing, mayonnaise and tomato ketchup

### **Desserts and coffee**

Please select from the dessert menu on page 15

Coffee, assorted teas and Thornton's assorted chocolates

**£67.25 per head + VAT (2018)**  
**£69.00 per head + VAT (2019)**  
**£70.75 per head + VAT (2020)**

## **Hog Roast Package Menu**

### **Canapés**

Choose 4 canapés from the canapé list

### **Hog roast**

~ Local free range organic Tamworth pig with apple sauce and crispy crackling ~  
served on a platter to each table

### **Salads and vegetables**

Choose 3 to be served to each table:

- ~ Spinach, feta and rocket with olives ~
  - ~ Fresh garden salad ~
- ~ Roasted summer vegetable cous cous ~
  - ~ Tomato, olive and mozzarella ~
- ~ Watercress, pea and almond salad ~
  - ~ Endive, orange and black olive ~
- ~ Lettuce, pine nuts and chorizo salad with shaved Parmesan ~
  - ~ Homemade coleslaw ~
  - ~ Tomato and basil pasta salad ~
  - ~ Posh potato salad ~
- ~ Buttered baby new potatoes (seasonal) ~
  - ~ Dauphinois potatoes (seasonal) ~
  - ~ Green beans ~
- ~ Roasted summer or winter vegetables ~
  - ~ Cauliflower cheese ~
  - ~ Cabbage with bacon lardons ~
  - ~ Chantenay carrots ~

Served with baskets of assorted speciality breads with butter

### **Desserts and coffee**

Please select from the dessert menu on page 15

Coffee, assorted teas and Thornton's assorted chocolates

**£68.50 per head + VAT (2018) based on guest numbers 90 - 120**

**£70.00 per head + VAT (2019) based on guest numbers 90 - 120**

**£71.50 per head + VAT (2020) based on guest numbers 90 - 120**

**For guest numbers below 90 or above 120 please ask for a quote**

## Children's Menu

For children aged between 2 and 12 years please see the pricing below.

We recommend that if a child is under 2 years old that you may wish to arrange with the parents to bring something more suitable.

Guests aged 13 years and over are charged at the full adult rate but are welcome to have the children's meal if they wish.

Please select 1 starter, 1 main course and 1 dessert for all children  
All children will receive the same meal

### Canapés

~ Goodie basket of mini savoury and sweet treats ~

**£3.00 per head + VAT (2018)**

**£3.25 per head + VAT (2019)**

**£3.50 per head + VAT (2020)**

### Starter

~ Same starter as adults ~

~ Garlic bread ~

~ Fruit salad plate of melon, berries, orange and kiwi ~

~ Raw vegetable platter with toasted pitta bread and houmous ~

~ Breadsticks and apple slices with Philadelphia cheese ~

~ Mini beans on toast with cocktail sausages ~

### Main

~ Same main course as adults ~

~ Grilled chicken breast ~

~ Cottage pie ~

~ Macaroni cheese ~

~ Pork sausages ~

~ Margarita pizza ~

~ Fish goujons ~

~ Chicken goujons ~

~ Lasagne ~

All can be served with either chips, mashed or new potatoes,  
and baked beans, petit pois peas or sweet corn

### Dessert

~ Same dessert as adults ~

~ Individual tub of vanilla ice-cream with chocolate buttons, mini marshmallows and a wafer ~

~ Individual tub of vanilla ice-cream with assorted berries ~

**£28.25 per head + VAT (2018)**

**£29.00 per head + VAT (2019)**

**£29.75 per head + VAT (2020)**

## **Dessert Menu**

### **Included in all package menus:**

- ~ Warm chocolate brownies with a rich chocolate sauce and Jude's local ice cream ~
  - ~ Sticky toffee pudding with vanilla bean custard or Jude's local ice cream ~
  - ~ Bakewell tart with mascarpone cream ~
- ~ Individual meringues topped with softly whipped cream and seasonal fruits served with a fruit coulis ~
- ~ Salted caramel cheesecake with a ginger biscuit base and salted caramel sauce ~
- ~ Baked elderflower and lime cheesecake served with fresh raspberries and cream ~
  - ~ Lemon and lime tart with fresh raspberries and cream ~
- ~ Warm apple and berries with a cinnamon crumb served with vanilla bean custard or Jude's local ice cream ~
- ~ Turkish chocolate cake with a tickle of chilli served with whipped Chantilly cream and pomegranate seeds ~
  - ~ Raspberry fruit soup, raspberry sorbet and poached raspberries ~
- ~ French apple tart served with vanilla bean custard or Jude's local ice cream ~

### **Included only in Jasmine package**

**- supplement of £3.00 per head + VAT for all other packages:**

~ Trio of desserts ~

Please choose three from:

Chocolate brownies with chocolate sauce  
Seasonal fruit crumble  
Tiramisu  
Lime mousse with lemon sauce  
Eton mess  
Meringue topped with fruit and cream  
Rich chocolate pot  
Lemon posset with a shortbread biscuit  
Crème brûlée  
Bread and butter pudding  
Baked elderflower and lime cheesecake  
A scoop of Jude's ice cream or sorbet

~ Selection of cheese served with cheese biscuits and grapes ~

Jude's ice cream and sorbet flavours:

very vanilla, truly chocolate, strawberry tease, salted caramel, honeycomb crunch, ginger spice; brown butter pecan; rum and raisin; malted banana; coconut; raspberry sorbet; lemon sorbet; blood orange sorbet; mango sorbet plus other seasonal flavours – please ask

## **Evening Menu Ideas**

### **Popular favourites**

Smoked back bacon or local butchers sausages  
Served in soft rolls with pots of HP sauce and Heinz tomato ketchup

**£4.75 per head + VAT (2018)**

**£4.95 per head + VAT (2019)**

**£5.25 per head + VAT (2020)**

Fish goujons and chips  
Served with pots of Heinz tomato ketchup and tartar sauce

**£5.50 per head + VAT (2018)**

**£5.75 per head + VAT (2019)**

**£6.00 per head + VAT (2020)**

Chicken goujons and chips  
Served with pots of Heinz tomato ketchup and sweet chilli sauce

**£5.50 per head + VAT (2018)**

**£5.75 per head + VAT (2019)**

**£6.00 per head + VAT (2020)**

Minute steaks in a soft roll with herb butter

**£6.00 per head + VAT (2018)**

**£6.25 per head + VAT (2019)**

**£6.50 per head + VAT (2020)**

Cajun chicken in a soft roll with lettuce and sour cream

**£6.00 per head + VAT (2018)**

**£6.25 per head + VAT (2019)**

**£6.50 per head + VAT (2020)**

Cones of chips with pots of Heinz tomato ketchup and mayonnaise

**£3.25 per head + VAT (2018)**

**£3.50 per head + VAT (2019)**

**£3.75 per head + VAT (2020)**

### **Bowls**

Spicy beef chilli with rice, sour cream, cheese and tortilla chips  
Lamb tagine with spiced cous cous and pitta bread  
Chicken curry with rice with mini poppadoms

**£6.00 per head + VAT (2018)**

**£6.25 per head + VAT (2019)**

**£6.50 per head + VAT (2020)**

### **Veggie options**

Roasted peppers, halloumi cheese and houmous  
Served in soft rolls with pots of Heinz tomato ketchup and mayonnaise

**£4.75 per head + VAT (2018)**  
**£4.95 per head + VAT (2019)**  
**£5.25 per head + VAT (2020)**

Courgette, chickpea and korma patties  
Served in soft rolls with pots of Heinz tomato ketchup and mayonnaise

**£4.75 per head + VAT (2018)**  
**£4.95 per head + VAT (2019)**  
**£5.25 per head + VAT (2020)**

Veggie sausages  
Served in soft rolls with pots of HP sauce and Heinz tomato ketchup

**£4.75 per head + VAT (2018)**  
**£4.95 per head + VAT (2019)**  
**£5.25 per head + VAT (2020)**

### **Ploughman's Supper**

Choose 3 items from:

Mature cheddar cheese  
Baked honey roast ham  
Pork Pies  
Pâté  
Continental meats

Served with locally made white & malted farmhouse breads, butter, chutney, pickled onions  
and cherry tomatoes

**£6.50 per head + VAT (2018)**  
**£6.75 per head + VAT (2019)**  
**£7.00 per head + VAT (2020)**

### **Hog Roast**

Local free range organic Tamworth pig  
Served in locally made rolls with stuffing and apple sauce

**£11.75 per head + VAT based on a minimum of 100 guests (2018)**  
**£12.25 per head + VAT based on a minimum of 100 guests (2019)**  
**£12.75 per head + VAT based on a minimum of 100 guests (2020)**

**For numbers below 100 please ask for a quote**

## **Cheese Board**

Selection of British and French cheeses  
Served with cheese biscuits, assorted breads, grapes, celery and chutneys  
(includes service table and linens, serving boards, crockery, cutlery and napkins)

**£8.00 per head + VAT based on a minimum of 60 guests (2018)**

**£8.25 per head + VAT based on a minimum of 60 guests (2019)**

**£8.50 per head + VAT based on a minimum of 60 guests (2020)**

## **Wedding Cake of Cheese Accompaniment**

Assorted breads, crackers, grapes, chutneys, celery and butter  
to accompany a cake of cheese supplied by client  
(includes service table and linens, serving boards, crockery, cutlery and napkins)

**£3.50 per head + VAT (2018)**

**£3.75 per head + VAT (2019)**

**£4.00 per head + VAT (2020)**

## **Evening Finger Buffet**

Choose from:

- ~ Mini pork pies ~
- ~ Sausage rolls ~
- ~ Buffalo chicken wings ~
- ~ Chicken skewers with a lemon and coriander dip ~
- ~ Mini sesame seed and honey sausages ~
- ~ Tomato, basil and mozzarella in balsamic and olive oil on bruschetta ~
- ~ Salmon teriyaki skewers with ginger and soy dip ~
- ~ Prawns wrapped in filo with a sweet chilli sauce ~
- ~ Spring rolls with Thai chilli dipping sauce ~
- ~ Feta tartlet with a red onion confit ~
- ~ Spinach, feta and pine nut parcels ~
- ~ Homemade ciabatta pizza ~
- ~ Mini cheddar and crispy bacon quiches ~
- ~ Stilton and red onion marmalade mini tartlets ~
- ~ Crisps, nuts and assorted dips ~
- ~ Vegetable samosa with a yoghurt and mint dip ~
- ~ Welsh goat's cheese tartlet with caramelised onion ~
- ~ Tortellini and sun dried tomato skewers ~
- ~ Thai fish cakes with chilli dip ~
- ~ Baby fresh cream scones with strawberry jam ~
- ~ Lemon meringue kisses ~
- ~ Chocolate dipped strawberries ~
- ~ Slices of assorted cakes ~

(includes service table and linens, serving boards, crockery, cutlery and napkins)

**£10.50 per head + VAT for 8 choices (2018)**

**£10.75 per head + VAT for 8 choices (2019)**

**£11.00 per head + VAT for 8 choices (2020)**

## **Wedding Experience Evening**

Once you have booked our services for your wedding at Upwaltham Barns, you and your partner will be invited to one of our complimentary Wedding Experience Evenings that we hold two to three times a year. You and your partner will be served welcome drinks and canapés in the East Barn, followed by a three course meal in the South Barn. We hope this gives you some inspiration for your Wedding Breakfast, allows you to see our staff in action, as well as meeting other wedding couples and giving you some ideas as to how the venue could look on your day.

### **Sample Menu**

(The menu may vary from this sample)

A selection of canapés served with bubbly, beers and soft drinks

### **Starters**

Toasted goat's cheese on a crostini with blackened sherry vinegar onions and pancetta  
Salmon fishcakes with lemon and caper mayonnaise  
Oriental salad with crispy duck and hoi sin dressing

### **Veggie Trio of Starters**

Toasted goat's cheese on a crostini with blackened sherry vinegar onions  
Courgette, chickpea and korma patties with a cucumber raita (contains peanuts)  
Oriental tofu and mango salad with lime dressing

### **Main**

Please select from:

Medallions of lamb on a potato rosti with a mint and chilli dressing  
Fillet of salmon with mussels and a creamy white wine sauce  
Mediterranean chicken cassoulet

### **Veggie Main**

Please select from:

Mushroom and vegetable Bourguignon and gougère  
Vegetable tagine with spiced cous cous topped with yoghurt and harissa

### **Trio of Desserts**

Chocolate brownies  
Lemon posset with a shortbread biscuit  
Crème brûlée

### **Coffee and assorted teas**

Steve from The Stable Bar will also be on hand to discuss drinks packages that The Stable Bar offers.

## **Next Steps and Booking Information**

### **9 – 12 months before the wedding:**

Once you have viewed the venue and shortlisted Upwaltham Barns as a potential wedding venue then please feel free to come and visit us to discuss your day in more detail and ask for a formal quotation. Those unable to visit are welcome to ask for this information via email.

When you have received a quotation, please check it and get back to us to amend as necessary. Your quotation is valid for 8 weeks after which a deposit is required to secure the date and prices quoted. At this time we require a booking form to be completed and request a photograph of you both so that all the staff can recognise you. On return of your booking form a deposit invoice will be raised and this will need paying within 14 days of receipt.

Once your deposit has been paid you will be invited to one of our Wedding Experience Evenings, which are usually held in March, June and November each year. Unfortunately places are limited, so are for the wedding couple only.

### **6 months before the wedding:**

Once the initial menu, booking form, deposit and photograph have been received most couples can then relax for a while and start organising other elements of their day. Usually around 6 months before the event we restart the process with another meeting to begin finalising your plans. At this point we would discuss any menu changes, confirm your itinerary, note your current guest list, discuss room plans, etc.

### **6 weeks before the wedding:**

We ask for final numbers, final menu and final room plan 6 weeks before the wedding. This includes dietary requirements, children's requirements, band and photographer requirements.

### **4 weeks before the wedding:**

Final invoice sent. Payment due within at least 14 days before event.

### **Day before the wedding:**

Drop off all drinks and table decoration boxes to the venue before 12 noon.

### **On the day:**

Our Front of House manager will be on hand from 9am to help organise the set up for the day, meet suppliers and answer any of your last minute questions. We request that you introduce your Best Man and Master of Ceremonies to our Front of House manager so that they may liaise with each other for the rest of the day.

## **Frequently Asked Questions**

### **How do we work out the timings for the day?**

Most civil ceremonies take approx 30 minutes, drinks receptions with photos and canapés approx 1 hour and 15 minutes, 15 minutes for seating guests, wedding breakfast approx 2 hours 30 minutes and coffee in the East Barn whilst the South Barn is turned around approx 1 hour. These approximate timings are to be used as a guide and may differ from your intended plans. We will work through an itinerary with you to plan out your day in more detail.

### **What access do we have to the venue prior to our event?**

We are on site at the venue from 9am on your event day but would suggest that yourselves and your suppliers do not arrive before 10am so that we have time to do any heavy moving. The cottage is not available until 12 noon, so whilst you can arrive from 10am to decorate the venue, there is still strictly no access to the cottage until 12 noon.

### **Is there any equipment on site that we can use?**

We have table number stands and table numbers, a cake table, a cake knife, three easels, six highchairs, two coat rails, ten 6ft trestle tables, fourteen 6ft round tables, two 7ft round tables and three 5ft 6in round tables. Included in package menus are all table linens for your required numbers based on a top table for 8 – 10 guests (long or round) and round tables of 10 for all remaining guests.

### **When do we drop off drinks that we have provided?**

We ask for drinks to be dropped off between 9am and 12 noon the day before your wedding so that we have adequate time to check what has been delivered and get it all chilled for the next day.

### **What happens if guests drop out or we need to add a guest?**

We ask for final guest numbers 6 weeks before your event date and invoice your final balance 4 weeks before your event. Once this final invoice has been sent we are unable to reduce your guest numbers or offer you a refund. Clients who find themselves with absent guests usually upgrade an evening guest to fill the vacancy. We are happy to add to your numbers up until 3 days before your event and invoice you for any additions as they happen. In the event of any additions to guest numbers or last minute equipment hire requests, payment will need to be made immediately via BACS so that it has been received prior to the event.

### **Is the Stable Bar open before our civil ceremony?**

Yes, it is. Why have your friends meeting at a different place and arriving late when they could meet you at the venue in plenty of time for a relaxing drink prior to your ceremony. It is also a very welcome sight to those who have travelled for several hours to get to the venue and may not have had time to stop for refreshments. During the winter months the bar area is cosy and snug with a roaring fire and in summer drinks can be enjoyed outside in the front garden. The only restriction we have at this time is that drinks are not permitted in the East Barn for 1 hour prior to the ceremony.

### **Are children allowed colouring sets?**

We would strongly advise that children are not provided with colouring pens or crayons that permanently damage table linen and fabrics as all damages arising from this are chargeable. Tablecloths are charged at £40.00 + VAT each and napkins at £5.00 + VAT each. We would advise the use of sticker books as an alternative to colouring books to keep children entertained. The same applies to the use of ink stamp pads, often used for finger print trees.

### **What happens if tableware, linen or equipment gets broken or damaged?**

With our package menus you are covered for £25.00 worth of breakages or damages so for most clients this is sufficient. On rare occasions damages exceed the £25.00 and in this instance you are invoiced after the event for the excess. We will endeavour to inform you as soon as possible, either on the day or the following morning, of any damages that may exceed this figure.

### **Do you serve the wine by the glass or leave the bottles on the tables?**

We can do either. Most couples prefer for the bottles to be left on the tables for guests to help themselves to when they want and the waiting staff replenish the bottles before they run out. However, some couples prefer for guests to have their wine served and this is then offered before each course. In either case, a dedicated wine waiter or waitress will be present throughout the wedding breakfast.

### **Who directs all the guests?**

Usually someone from the bridal party acts as a Master of Ceremonies. This is often the Best Man but may also possibly be an usher, a relative or a friend. Some couples employ the services of a professional Master of Ceremonies. What ever you decide, our Front of House manager will liaise with the allotted person and help them to keep, as closely as possible, to the agreed itinerary for the day.

### **Once the Stable Bar is open in the evening, what happens to the drinks we have provided?**

Nibbles2Nosh serve your drinks up until the final course of the meal. When you vacate the South Barn to return to the East Barn for coffee you are welcome to take your glass and any bottles of opened wine with you. Once the Stable Bar is open for the evening we are unable to open any more of the alcohol you have provided. The Stable Bar are happy that there is an interim period after your meal has finished, when they are open, in which to drink up your opened bottles but this is restricted to 1 hour, which usually coincides with returning to the South Barn for the beginning of the evenings entertainment. Any left over unopened drinks will be stored for you to collect in the morning.

### **What time do we have to collect our belonging the following morning?**

You are required to vacate the cottage by 10am the following morning and would then collect your other belonging (table decorations, flowers, left over alcohol) straight after this. We would hope that your belongings have been collected up and packed in cars by 11am.

## **Terms and Conditions**

Your booking is subject at all times to Nibbles2Nosh's standard terms and conditions which are available on request and on our website at [www.nibbles2nosh.com](http://www.nibbles2nosh.com).

### **Payment Terms**

- £1,000 plus VAT deposit on booking.
- Outstanding balance invoice issued four weeks before the event date. Payment of this invoice is due within 14 days of the invoice date and at least 14 days before the event date.

### **Cancellation Terms**

- If the contract is cancelled without good reason (in accordance with clause 8.3 of the terms and conditions), the cancellation charges (outlined at clause 8.4 of the terms and conditions) will apply.

### **Required Information**

- Final guest numbers, menu choices and table planning are all due six weeks before your event date.

### **Wedding Insurance**

- We recommend that you take out adequate wedding insurance which covers the cost of the catering services under this booking. However, you are not obliged to take out such insurance.

## **Notes**



Nibbles2Nosh LLP  
Upwaltham Barns  
Upwaltham  
Petworth  
West Sussex  
GU28 0LX

Tel: 07557 365979  
Email: [enquiries@nibbles2nosh.com](mailto:enquiries@nibbles2nosh.com)

Instagram: [nibbles2nosh](https://www.instagram.com/nibbles2nosh)  
Facebook: [nibbles2nosh](https://www.facebook.com/nibbles2nosh)  
Twitter: [nibbles2nosh](https://twitter.com/nibbles2nosh)

[www.nibbles2nosh.com](http://www.nibbles2nosh.com)