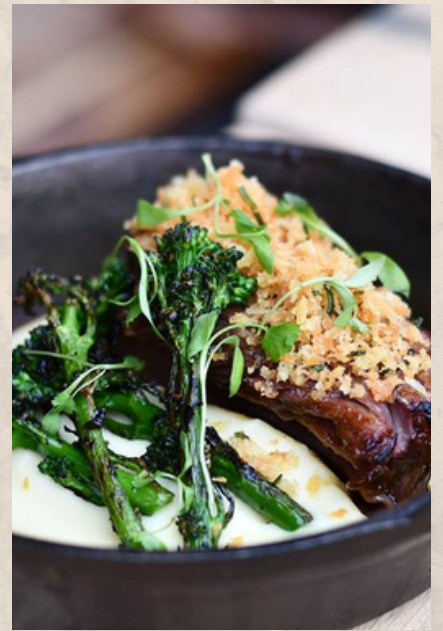


SEAR

Events

AWARD-WINNING WEDDING CATERERS



WEDDING MENU

WWW.SEAREVENTS.CO.UK



Wedding Industry Awards

WINNER

2022



With a shared passion for food and a friendship of over ten years, Sear Events was formed in 2017 by Joe Horner and Ryan O'Linn.

Sear brings together Joe's farming background with Ryan's expertise of cooking alongside highly trained chefs, in Michelin awarded kitchens. We aim to deliver an end product that will interest and intrigue people; leaving them with a long-lasting impression.

Having always shared a passion for great food and produce, we decided to draw upon flavors and techniques picked up from our ongoing search for dishes and styles that inspire us.

Eating and learning has been a culinary journey leading us to this point. Whether it be a fiery curry on the streets of Thailand or local Lamb at a Michelin starred pub in Buckinghamshire; our obsession with food continues to grow.

We are so pleased to have been awarded 'Best Wedding Caterer in the South East 2022' by Weddings Incorporated!

Great ingredients cooked with love.





CANAPES

Buttermilk fried cajun chicken - sriracha
mayonnaise - pickled cucumber

Oak smoked Scottish salmon - rye cracker - wasabi -
dill

Olive tapenade - roasted red pepper puree &
sundried tomato mini tart (Vegan)

Salt beef crispbread - mustard mayo - pickles

Goats cheese puree vol au vent - herb crumb (V)

Crispy pork belly croquette - apple ketchup -
pickled red onion - black onion seeds
£1.5 surcharge

Smoked mackerel pate - grilled sourdough - dill

Avocado puree - Moroccan hummus - chives -
sourdough cracker (Vegan)

Coronation chicken - mini poppadom - micro
coriander

Crayfish remoulade - gem - breakfast radish -
togarashi (GF)
£1.5 surcharge

Please choose four options

£12.5 per person

£2.5 per person, per extra canape



STARTERS

(Sharing plates)

Marinated heritage tomatoes - house burrata -
roast tomato and sweet pepper puree - basil crumb
(V & GF)

Hot oak smoked Trout - pickled cucumber ribbons
- horseradish sour cream - sourdough croutons -
micro coriander
£1.5 surcharge

Grilled peach & serrano ham salad - dressed
balsamic wild rocket - mozzarella - shiso cress
(V & GF)

Charred & marinated courgette salad - honey &
lemon vinaigrette - compressed fennel - dill
mayonnaise - borage
(V & GF)

Antipasti board: Chiltern charcuterie cured meats -
marinated olives - grilled globe artichoke hearts -
manchego - charred romano peppers - hummus -
pickled red onions - rosemary focaccia
£4.5 surcharge per person

Candied beetroot & heritage carrot to replace the
cured meats or hot smoked trout for vegetarians
and vegans

£12.5 per person



MAINS

(Sharing plates)

Meat

Slow-cooked, barbecued Lamb shoulder
£2 surcharge

Seared Chicken breast supremes

Slow braised Teriyaki Beef brisket

Char siu Pork collar

BBQ Hereford Sirloin (served pink)
£3 surcharge

Vegetarian/Vegan alternatives:

Miso roasted aubergine (vegan)

Mediterranean vegetable tart (vegan)

Carbohydrates

Potato rosti - rosemary salt

Triple cooked chips - chives & dill

Confit potato fondant - micro thyme

Crispy potato pave - chives & dill

(All of the above are vegan & GF)

Sides

Charred tender stem broccoli - crispy shallots
(Vegan & GF)

Barbecued Romano peppers - toasted pine nuts
(Vegan & GF)

Charred, slow roasted soy onions
(Vegan & GF)

BBQ miso hispi cabbage - puffed wild rice - vegan sour
cream
(Vegan & GF)

Charred squash, vegetarian basil pesto, goats cheese
(V & GF)

Charred Wye Valley asparagus - lemon vinaigrette -
vegetarian parmesan (V & GF)
£1.5 surcharge per person

Salads

Home smoked feta - pickled pomegranate - coriander &
radish salad (V & GF)

Pickled red cabbage slaw - black onion seeds (V & GF)

Charred & pickled beetroot salad - whipped goats cheese -
pea shoot & watercress (V & GF)

Roasted broccoli salad - miso dressing - bacon crumb -
lemon zest & crispy capers (GF)

French green leaf salad - house dressing (Vegan & GF)

'Sear' caesar salad - homemade dressing - sourdough
croutons - parmesan shavings - anchovies

£26 per person

**Please choose one meat option with one
vegetarian alternative, one carbohydrate, one
salad and two additional sides**



DESSERT

Salted caramel brownie - milk chocolate cremeux
- raspberry gel - chocolate & biscuit crumb - lime
zest (V)

Passion fruit 'cheesecake' - cheesecake cream -
passion fruit & mango gel - lotus crumb (V)

Chocolate ganache tart - blood orange gel -
honeycomb (V)

'Sear' Pavlova - berry compote - micro mint
(Vegan)

Cheeseboard - Lincolnshire poacher - Nettlebed
creamery Bix - Black bomber - Beauvale Blue -
pickled grapes - red onion chutney - fennel &
spring onion chutney - sourdough crackers (V)

£9 per person



Sauces

'Sear' Chimichurri - pickled chilli
(Vegan & GF)

Smoked aubergine & confit garlic puree
(V & GF)

Caramelized cauliflower puree
(V & GF)

Harissa sour cream
(V & GF)

Lime creme fraiche
(V & GF)

£1 per person surcharge





Preferred Suppliers List

Wedding Planner
Queenie & Belle Events

Photography
Megan Daisy Photography

Marquee
Hurlingham Tents

Bar
The Rollin' Inn Landlord
Dead Good Coffee & Cocktails

Pricing

Prices are based per person and includes crockery, cutlery and travel. Please note the specific surcharges on certain options.

All prices are excluding VAT.

Canapes x four options - £12.5

Bread & whipped butter course - £2.5

Starters - £12.5

Mains - £26

Desserts - £9

Cheeseboard - £12.5

Equipment hire - £200 flat rate

A minimum of three courses is to be chosen for the day, subject to a minimum spend. Canapés are included as a 'course'.

Waiting staff are charged separately at £150 per staff member if paid in cash on the day or £180 if added onto the final invoice.



FAQ's

Do you offer tastings?

Absolutely! These run from October to April. The exception to this is that if you book your wedding for the same year, we will do our best to fit you in around our events.

These are £25pp payable by Cash or PayPal on the day.

Please get in touch for more information.

When do you need a deposit by?

All dates stay open until we receive a 25% non-refundable deposit based on estimated numbers and courses. Once this is paid, we will confirm and reserve the date for you. This deposit will be deducted from the final invoice.

What is the cancellation policy?

As written within our terms and conditions, in the unfortunate event of a booking having to be cancelled, confirmation in writing will be needed and your deposit will be retained.

Events cancelled within six months of the confirmed date will be charged at 75% of the estimated invoice total.

Cancellations within three months will be charged the full 100% invoice total.

How much power do we need?

We will need 12KW of power or the equivalent is four separate 13 amp plug sockets (normal sockets). This will need to be ready for us upon our arrival.

Water supply?

Yes we will need access to a water supply!

How much time do we need before service?

We will arrive between two & three hours prior to the first course being served, depending on the wedding size.

This gives us plenty of time to set up, including all plates and cutlery.

What space do we need?

We will need a catering tent, MINIMUM size of 6 x 3 metres. Enough space to park our food unit and any accompanying vans we may need. We will need to be positioned close to the catering tent and power supply.

Do we supply glassware?

Table glasses can be hired at a charge of £1.50 per glass plus VAT. We recommend one red wine glass, one white wine glass and one water glass per person. Bottled water will need to be arranged by yourselves or the bar team.

How many waitresses do you need?

80-120 guests: 5

120-160 guests: 6

160+ 7

What do we provide?

We provide all crockery, cutlery, sharing bowls and serving utensils. You will provide the napkins which we can place on top of the plate settings.

How much space do you need on the tables?

Our food is served sharing style so please ensure we have adequate room to place the sharing plates down.

Can you provide your own food/courses on the day?

If you would like to provide your guests food that is not provided by us, that's fine, but this will need to be completely arranged by yourselves. We won't serve, clear or partake in any setting up of these food items.

Is the menu flexible?

Our menu is specifically designed and planned to ensure a quick service whilst retaining the quality of our food.

Any menu changes will be down to our discretion and will need to be well thought out. This may also incur an additional charge.

Does it matter when we do our speeches?

To ensure the best quality of food, we would ask very kindly that you refrain from any speeches just before the main course.

Sear Events Ltd. Terms and Conditions

Booking Deposit

A 25% non-refundable booking deposit (subject to the inclusion of VAT) is required to secure Sear Events for the date of your event. The deposit will be deducted from the final invoice (please see our Payment terms below).

Payment methods available include bank transfer and cash.

Booking Confirmation

Once the Client's deposit has been received, Sear Events will confirm receipt of payment and confirm the booking. Final numbers cannot drop more than 10% of the estimated numbers that the deposit has been based on. If there is more than a 10% drop, you will be charged the difference.

Payment of Total Event Costs

Final guest numbers must be confirmed to Sear Events no later than four weeks prior to the event. The information provided to us at this point will be used to produce your event cost invoice, arrange staff and co-ordinate with yourselves. After final numbers have been provided to Sear Events, we are happy to accept any increases in requirements, however, no reduction will be possible. If final numbers have not been provided to us by four weeks prior to your date, we will send the final invoice based on the estimated numbers.

Payment in full is required for all catering services to be provided by Sear Events, no later than three weeks prior to the date. We will not arrive at your event if this has not been settled.

Cancellation Charge

In the unfortunate event of a booking having to be cancelled 12 months or more prior to the event, you will be charged 50% of the total estimated invoice amount. Events cancelled within 6 months of the confirmed date will be charged at 75% of the estimated invoice total. Cancellations within 3 months will be charged the full 100% invoice total.

Client's Food and Drinks

We accept no liability for any food supplied to the Client by another caterer (or food products suppliers by the Client themselves) in addition to those arranged by Sear Events.

The Client agrees to pay for any loss or damage to any equipment, crockery, cutlery or glassware supplied by Sear Events for the event, including any issues caused by the clients party.

Sear Events will not be held responsible for the theft, loss or damage to any personal effects of the client or clients party.

Liability of Sear Events

Sear Events accepts no liability under any claim arising (be it by negligence or otherwise) for any loss over the figure of the existing liability limit of indemnity. Note that this figure may change from time to time, and is available upon request together with a copy of our Certificate.

Force Majeure

Sear Events shall incur no liability to the client if performance of the contract is prevented or hindered by any case whatsoever beyond Sear Events control and in particular but without prejudice to the generality of the foregoing, by act of fire, flood, subsidence, sabotage, accident, strike, or lock out and shall not be liable for any loss or damage resulting there from suffered by the client.

All parties that have been made aware of these terms and conditions and have agreed to proceed with their booking are agreeing to these terms.

Sear Events Ltd.

