



# Celebrating your love story through exquisite cuisine

Congratulations on your upcoming wedding.

At Jellyfish Events, we understand the importance of crafting a culinary experience as unique and beautiful as your love story.

From the ceremony to the reception, our team ensures that every culinary detail is meticulously crafted and executed, providing you and your guests with an unforgettable dining experience that perfectly complements your special day. Our chefs use the freshest ingredients to create a customized menu that caters to your tastes and preferences. Whether you desire elegant hors d'oeuvres, a lavish multi-course meal, or a decadent dessert buffet, we are dedicated to making every bite memorable. Our attentive staff will be on hand to deliver exceptional service, ensuring that your celebration is seamless and stress-free. With our commitment to excellence, you can relax and enjoy each moment, knowing that the culinary aspect of your event is in expert hands.



# Expert Chefs

Our talented chefs specialize in curating the perfect menu tailored to your tastes. From a champagne reception to a sit-down 5-course meal, evening snacks, and wedding breakfast, we have all your culinary desires covered. Our chefs are dedicated to using the finest ingredients to create dishes that are not only visually stunning but also tantalizing to the palate.

We understand that your wedding day is a unique reflection of your personal style and vision. That's why our team works closely with you to design a culinary experience that complements your theme and enhances the overall ambiance of your celebration. Whether you envision a traditional menu with classic favorites or a modern spread featuring innovative cuisine, our chefs bring creativity and expertise to every dish.

# Bespoke Menus

Meny

We take pride in creating bespoke menus based on your preferences and favorite tastes. Your wedding day should reflect your unique style, and we are here to ensure every bite is a celebration of your love. Whether you desire classic elegance or modern fusion, we will work with you to design a menu that perfectly complements your special day.

Our team believes that exceptional cuisine is an essential part of any wedding celebration. From the initial consultation to the tasting sessions, we collaborate closely with you to understand your vision and bring it to life. Our chefs are skilled in a wide range of culinary techniques, ensuring that each dish is crafted with precision and passion.



### Sample Menu





->>> Starters \_444-



Blow Torched Mackerel, cucumber salsa, cucumber gel Ham Hock Terrine Pea Purée, piccalilli Smoked Duck Crispy Shallots, poached plum, watercress Truffle & Mozzarella Arancini, tomato chutney

Chef's Soup, crusty bread

->>> Mains \_

Beef Wellington Squash purée, dauphinoise, roasted carrots, crispy kale, jus Duo of Chicken Supreme & Ballentine's Creamed leck bubble and squeak jus Wild Mushroom Risotto Spinach & goat's cheese pearls *Roast Hake* Fondant potato, charred leek, mussels, velouté

->>> Desserts -+++++

White Chocolate Cambridge Cream, Pernod, lavender shortbread Strawberry and Black Pepper Panna Cotta Chocolate Delice, Honeycomb pistachio crumb and pistachio gel

Spiced Apple Tarte Tatin, caramel, Baileys ice cream



->>> Drinks Per Person \_\_\_\_

Arrival drink: glass of Prosecco, Gin Fizz or bottled beer.

Half a bottle of premium house red, white or rosé per person with wedding breakfast.

Still water, sparkling water.

Glass of Prosecco to toast.

Tea, coffee & biscuits

'Subject to managers discretion.



### Sample Menu



Roast Chicken Supreme

Roast potatoes, roasted root

vegetables, buttered greens, stuffing,

parsnip purée, bread sauce, jus

E menu

Price starting from '£47.95

->>> Starters\_ette



Chicken Liver Paté, onion chutney, croûtes Prawn Cocktail, brandy Marie rose, crusty bread

Beetroot & Feta Arancini, spiced tomato sauce Chef's Soup, crusty bread

#### mains wette

Pan Fried Salmon Fillet Crushed parsley potatoes, parsley sauce, tender stem

Sundried Tomato & Roasted Mediterranean Vegetable Filo Tart Pesto, warm potato salad watercress

->>> Desserts \_\_\_\_

Lemon Posset, short bread Millionaires Cheesecake, salted caramel ice cream Apple Crumble, toffee sauce, custard

#### ->>> Drinks Per Person -+++-

Arrival drink: glass of Prosecco or bottled beer. Half a bottle of premium house red, white or rosé per person with wedding breakfast.

Still water.

Glass of Prosecco to toast.

Tea, coffee & biscuits

Subject to managers discretion.



### Sample Menu







Price starting from '£59.95

#### ->>> Starters\_+++++

Smoked Salmon Fishcake, sweetcorn and chilli salsa Garlic Wild Musbrooms, spinach on toast Spiced Lamb Croquettes, mint yogurt dressing Chef's Soup, crusty bread

#### ->>> Mains \_ette

Pan Fried Cod Creamed potato, confit shallot, greens, lemon butter caper sauce Roast Beef Roast potatoes, roasted root vegetables, buttered greens, stuffing, parsnip purée, horseradish sauce, jus Butternut Squash & Stilton Wellington Confit potato, sautéed greens, mushroom jus

#### m Desserts \_\_\_\_\_

Strawberry Daiquiri Eton Mess Chocolate and Rum Mousse with hazelnut brittle Pear and Almond Tart, clotted cream

#### - Drinks Per Person

Arrival drink: glass of Prosecco or bottled beer. Half a bottle of premium house red, white or rosé per person with wedding breakfast.

Still water.

Glass of Prosecco to toast.

Tea, coffee & biscuits

Subject to managers discretion.



# Versatility & Friendly service

Whether you envision a formal affair, an informal gathering, or a themed extravaganza, Jellyfish Events is here to transform your vision into delicious memories for a lifetime. From elegant sit-down dinners to more casual buffet-style service, delightful canapés, and even summer garden parties with a BBQ twist or an autumnal themed banquet, we cater to all styles and preferences.

Speak to one of our wedding coordinators for more details on our packages including:

- All day ceremony and reception
  Renewal wedding vows
- Small intimate weddings
  Intimate celebratory meals
- Reception and evening celebrations only
  Ceremony only

Our team is committed to providing friendly and attentive service, ensuring that your big day is not only delicious but also stress-free and unforgettable. From the initial consultation to the final course, we are dedicated to making your wedding experience as enjoyable and smooth as possible.



# Why choose Jellyfish?

Personalized Attention: We work closely with you to understand your vision and preferences, ensuring a personalized experience from start to finish.

*Attention to Detail:* Every aspect of your menu is meticulously planned and executed to perfection.

Passion for Excellence: Our chefs and staff are passionate about delivering the highest quality service and cuisine.

*Stress-Free Planning:* We handle all the culinary details, so you can focus on enjoying your special day.



# Let's Create Delicious Memories Together

"Let Jellyfish Events be the culinary artist for your wedding, creating an experience that leaves a lasting impression on you and your guests. We look forward to the opportunity to discuss and plan the perfect menu for your special day. Please feel free to reach out to us to schedule a consultation.

Cheers to love and delicious memories!"

Christina - Owner and Founder







### Contact Us

Phone: +447850 150741 Email: discover@jellyfishevents.co.uk Website: https://jellyfishevents.co.uk/weddings

Follow us on social media for more inspiration and updates:

Instagram: https://www.instagram.com/jellyfishevents/