



Chez Vous Weddings

“The Chez Vous Experience” Inspired Catering – Innovative Events

Every wedding is as unique and individual as the bride and groom themselves, that is why our philosophy is to tailor-make every aspect of every wedding to ensure a memorable day is had by all.

We go far beyond fulfilling just your catering needs, in fact, the team will be only too happy to organise as much or as little of the big day as you require - from taking the initial brief and discussing menu ideas, through to organising marquees, florists, decorators, entertainment, or indeed anything else you require. Chez Vous Events provides you with a "one point of contact" service for everything.

Why Chez Vous Events? It's true there are a number of caterers in the area, but Chez Vous Events is different. We're a small, professional team who thrive on providing an excellent service, so much so, that virtually all of our business comes to us via recommendation and we truly value this. After all, you don't recommend anything that you're not more than happy with.

We're innovative, flexible and completely service driven, we want you to be impressed by us.

We hope you will find this brochure informative and helpful; it really is only to give you a guide of what we can offer and the approximate costs. We would welcome the opportunity of meeting with you to discuss your requirements in more detail. If you require any further information, please do not hesitate to contact us.



Served Three Course Meals

Menu One

£40.00 per head

Roasted Vegetable and Bulgar Wheat Tian with Marinated Olives and Mozzarella

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Poached and Seared Chicken Breast with Fresh Peas, Onions and Bacon.

Tarragon Veloute

Buttered New Potatoes

Baton Carrots and French Beans

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Strawberry Charlotte served with Crème Anglaise

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Freshly Brewed Filter Coffee with Chocolates

Menu Two

£44.00 per head

Beetroot Smoked Salmon Rosette with Spinach, Pinenuts and Balsamic

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Roasted Saddle of Lamb with Lightly Spiced Aubergines and Peppers, served
with an Olive Jus

Parsley Mash

Seasonal Vegetable Medley

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White Chocolate and Raspberry Cheesecake with a Raspberry and Mint Coulis

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Freshly Brewed Filter Coffee and Chocolates

Menu Three

£46.00 per head

Fresh Crab, Fennel and Saffron Tart with Dill and Rocket Salad

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Grilled Tournedos of Scotch Beef served with a
Rich Port Wine Jus finished with Truffle Butter

Fondant Potatoes

Roasted Root Vegetables

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Orange and Passion Fruit Crème Brulee offered with Butter Tuille Biscuits

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Freshly Brewed Filter Coffee and Chocolates



Buffet Menus

Buffet Menu One

£32.00 per head

Chefs Selection of Cocktail Canapés

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Teriyaki Salmon served on Stir Fried Vegetables with Sweet Chilli Sauce
Casserole of Lamb cooked slowly with White Wine, Basil and Butter Beans

Sautéed strips of Chicken bound in a fresh Herb Cream Sauce

Taboule filled Peppers glazed with Goats Cheese

Cardamom Scented Basmati Rice

Mixed leaf Salad with French Dressing

Sugarsnap Pea and Carrot Salad Tossed in Smoked Bacon Mayonnaise

Tomato, Cucumber and Feta Salad with Black Olives

Freshly cooked French Bread and Butter

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Summer Berry Pudding served with Vanilla Bean Mascarpone or
Pear and Almond Tart with Crème Anglaise

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Freshly Brewed Filter Coffee and Chocolates

Buffet Menu Two

£39.00 per head

Chefs Selection of Cocktail Canapés

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Smoked Salmon and Russian Salad Tian with Asparagus

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Roast Sirloin of Beef with Onion Batters, Red Wine Jus.

Mustard and Herb Coated Cod Steak with a Shrimp and Brandy Sauce

Thai Style Green Chicken Curry with Basmati Rice

Tomato and Goats Cheese Tart with a Parsley Salad

Hot Buttered New Potatoes

Caesar Salad with Shaved Parmesan and Garlic Croutons

Classic Waldorf Salad

Chicory, Stilton and Walnut Salad

Mixed Bean Salad with Toasted Seeds and Honey Dressing

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Fresh Cream and Strawberry Millefeuille or
Rich Chocolate Truffle Delice with Cointreau Cream

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Freshly Brewed Filter Coffee and Chocolates



Evening Buffet

Finger Buffet

£15.00 per head

Selection of Finger Sandwiches
Cajun Spiced Chicken Wraps
Ripe Tomatoes filled with Feta Cheese and Olive Salsa
Four Cheese and Red Onion Quiches
Minced Pork and Apple Pastry Roll
Smoked Salmon and Cucumber Galette
Tomato and Goats Cheese Lattice
Honey and Mustard Coated Cocktail Sausages
Mini Batters filled with Tarragon Mushrooms
Grilled Chicken and Roasted Pepper Brochette with Pesto Dip

Cheese Supper

£8.50 per head

Selection of Continental Cheeses with Freshly Baked Bread
Olive Oil Dip
Tapenade Dip
Houmus Dip
Vegetable Crudités
Savoury Snacks

Alternatively, how about offering your guests something different, choose from the following:-

BBQ £18.00 per head

Menu ideas as follows:-

Chilli & Garlic Marinated Tiger Prawns
Teriyaki Beef Brochettes
Spiced Lamb Koftas with Mint Yoghurt Dip
Thai Style Chicken Satay with Peanut Dip
Provençal Herb Marinated Salmon and Monkfish Skewers with Lemon
Grilled Haloumi and Cherry Tomato Kebabs
Fish & Chip Cones £8.50 per head

Sausage, Bacon Butties & Chip Cones £8.50 per person

Freshly Cooked French Crepes £425.00 based on 80 covers

Served with a choice of fillings (Lemon, Chocolate, Red Fruit, Grand Marnier Syrup)

Chocolate Fountain £425.00 based on 80 covers

Served with a selection of dipping fruit, biscuits and marshmallows.



The Small Print!

Terms & Conditions

- ❖ A deposit will be required to book any of our functions. A written quotation will be provided and sent to confirm event details.
 - ❖ All above menus include serving staff, cutlery and crockery.
 - ❖ All above menus are subject to vat at 17.5%
- ❖ Should your event have to be cancelled with less than four weeks notice, your deposit will be non-refundable, except in exceptional circumstances. We will, however, be happy to hold on to your deposit against any future event.
- ❖ Final numbers and final payment will be required 14 days before the event. Payment can be made in cash, by cheque or by Bacs. Cheques should be made payable to Chez Vous Events Limited.

Hire Charges

- ❖ We can arrange the hire of furniture, bar equipment, glasses and table linen. Please ask for further information and pricing.
- ❖ All equipment losses and damages will be charged for separately after the event .

Corkage

- ❖ We do not charge corkage to our clients, however, we do make a charge to cover the staffing cost of serving your drinks. This is as follows:-
 - £80 per drinks waiter for a 4 hour session.
 - £15 per hour after the initial session.
 - £25 per hour after midnight.

Delivery

- ❖ We charge £50 delivery on all orders and functions.

Site Clearance

- ❖ We will endeavour to clear as much rubbish as possible from the site on the day of the function, but cannot take full responsibility for all rubbish clearance.