

## The Afternoon Wedding Tea Collection....

Over the past couple of years we have found that the Anne Guy Catering Wedding Tea Collection has become increasingly popular as an antidote to the recession. Afternoon teas have now become a luxurious affordable treat for everyone!

This service bridges the gap between a formal lunch time event and a sit down evening wedding breakfast.

It is a perfect solution for weddings taking place in the summer months, particularly when the weather is warm. The quintessential English Tea....



## The Traditional English Tea Menu ....

### Option 1

A selection of Finger sandwiches to include:

- Egg and cress
- Slices of cucumber
- Cheddar cheese and pickle
- Local ham off the bone
- Coronation chicken
- Smoked salmon and cream cheese

### Cake selection

- Home-made scones topped with strawberry jam, double cream and a fresh strawberry slice

Plus a selection of varied bite-size cakes to include:

- Lemon drizzle
- Victoria sponge cupcakes topped with buttercream and fresh berries
- Chocolate profiteroles
- Battenberg squares
- Meringues filled with Chantilly cream
- Shortbread fingers dipped in dark Belgian chocolate
- Fruit cake

### Tea

Tea pots filled with freshly brewed tea with a selection of herbal and fruit teas made available

**to include all necessary china, cutlery and vintage cake stands**

Good quality paper napkins (colour of your choice) will be provided free of charge

## The Full English Tea Menu ....

### Option 2

A selection of Finger sandwiches to include:

- Egg and cress
- Slices of cucumber
- Cheddar cheese and pickle
- Local ham off the bone
- Coronation chicken
- Smoked salmon and cream cheese

### Savoury selection

- Diamonds of vegetarian quiche
- Cocktail vol-au-vents with assorted fillings
- Chef's own cheese straws
- Toasted crostini topped with pesto, roasted tomato and goats cheese

### Cake selection

- Home-made scones topped with strawberry jam, double cream and a fresh strawberry slice

Plus a selection of varied bite-size cakes to include:

- Lemon drizzle
- Victoria sponge cupcakes topped with buttercream and fresh berries
- Chocolate profiteroles
- Battenberg squares
- Meringues filled with Chantilly cream
- Shortbread fingers dipped in dark Belgian chocolate
- Fruit cake

### Tea

Tea pots filled with freshly brewed tea with a selection of herbal and fruit teas made available

**to include all necessary china, cutlery and vintage cake stands**

Good quality paper napkins (colour of your choice) will be provided free of charge

## The Champagne Full English Tea Menu ....

### Option 3

A selection of Finger sandwiches to include:

- Egg and cress
- Slices of cucumber
- Cheddar cheese and pickle
- Local ham off the bone
- Coronation chicken
- Smoked salmon and cream cheese

### Savoury selection

- Diamonds of vegetarian quiche
- Cocktail vol-au-vents with assorted fillings
- Chef's own cheese straws
- Toasted crostini topped with pesto, roasted tomato and goats cheese

### Cake selection

- Home-made scones topped with strawberry jam, double cream and a fresh strawberry slice

Plus a selection of varied bite-size cakes to include:

- Lemon drizzle
- Victoria sponge cupcakes topped with buttercream and fresh berries
- Chocolate profiteroles
- Battenberg squares
- Meringues filled with Chantilly cream
- Shortbread fingers dipped in dark Belgian chocolate
- Fruit cake

### Tea and Champagne

Tea pots filled with freshly brewed tea with a selection of herbal and fruit teas made available

X 1 glass of champagne

**to include all necessary china, cutlery, glassware and vintage cake stands**

Good quality paper napkins (colour of your choice) will be provided free of charge

[Vintage cake stands](#)

We will provide 2 cake stands per table of 8 people – (1 x cake stand to feed 4 guests)

If required we can provide more cake stands per table, but this would incur additional costs.

### Staff

We can provide excellent experienced waiting and Bar staff. Staff supplied for a minimum four hour duration.

### Table linen

If required we can provide good quality white linen tablecloths, either round or rectangular and linen napkins

All costs quoted are subject to VAT, which is charged at 20%

## Finishing Touches....

### Wedding Cakes – for you, to order.....

Our sugarcraft chef can bake you a stunning wedding cake in any flavour, style and size of your choice. We can also “theme” your cake.

We can provide you with traditional fruit cakes, sponge cakes, mini cakes and cupcakes. We can decorate your cakes to fit in with the “colours” of your wedding and always aim for the cake to provide a focal point of your wedding reception. Our cakes taste delicious too!

We offer a bespoke service for all taste and budgets. Please contact our sugarcraft chef who looks forward to discussing your requirements

### Dressed cheeseboards

This is a popular add-on. We can provide you with a beautifully dressed cheeseboard with a wide range of cheeses decorated with seedless grapes, walnuts and celery sticks served with baguettes, butter and biscuits

## Wedding Favours

We can provide you with some pretty wedding favours – a mixture of sugared almonds and home-made shortbread hearts dipped in dark chocolate all presented in a beautiful organza bag

## We can also provide.....

- A venue. We have a 2 acre paddock which can accommodate any size of marquee with plenty of parking
- Drinks
- Staff
- Wedding cakes
- Marquee hire
- Equipment
- Recommendations for florists, photographers, bands, lighting specialists etc

## Why choose Anne Guy Catering?.....

With any wedding there are so many things to think about – dates, venues, guest lists, timings – afternoon or evening, themes and budgets.

We can help guide you through the decision making process regarding your food requirements. We have carefully crafted a varied and tasty range of menus for all our clients with discerning tastes working within a budget.

Please do call us so that we can help you with this process. Please also look at our website for menus – package as well as bespoke. We are flexible. We are here to help you and to take the hassle out of the food side of things!

Have we forgotten anything? Please ask!! We have 40 years of experience in the wedding field. It is our aim to ensure that you have a fabulous wedding day with delicious and memorable food.

