

Platter & Pop

CREATIVE CATERING & EVENTS

WEDDING CATERING AT

Dunglass Estate



About us

Susannah Nixon and Sophie Arnot have more than 10 years experience in the catering and events industry, working for some of Scotland's most prestigious brands and venues. Platter and Pop is the coming together of our passion for great food, fabulous parties and exquisite styling.

We describe Platter & Pop as a creative events studio; specialising in event styling, planning and grazing style catering. Great design lies in the finer details. At Platter and Pop, we create visual experiences that will enhance the natural beauty of your venue, capture a moment in time and bring your love story to life.

We love weddings, it's that intangible feeling you get when you stand on the sidelines and watch a wedding unfold; that first look between the couple at the aisle, the emotion of the parents during the speeches and the happy chatter amongst old friends during dinner, it feels like pure joy and it can be really rare in this life of ups and downs. So whether you need help with wedding planning and styling or simply want to treat your guests to one of our beautifully curated grazing tables or sip stations, you can rest assured that we will put our heart and soul in to helping you create something that truly represents the best of you both as a couple.



Canapés

3 £7.00 per head | 4 £9.00 per head | 5 £12.00 per head

Miniature Cheeseburger Slider
Swiss Cheese & Mini Pickles

Rhubarb & Ginger Sorbet
Mini Sorbet with Rhubarb Twist

Haggis/Veggie Haggis Bonbons
Whisky Cream Sauce

Vegetable Spring Rolls
Thai Dipping Sauce

Salt & Chilli Chicken
Mango & Pineapple Salsa

Smoked Mackerel Parfait
Horseradish Cream & Thyme Cracker

Chorizo, Baby Tomato & Mozzarella Pearl
Served on a Skewer

Hot & Sticky Thai Beef Salad
Served in Filo Cup

Glazed Fig & Burrata
Served on a Mini Bruschetta

Panko Breadcrumb Halloumi
Sweet Chilli Dip

Miniature Roast Beef Yorkshire Pudding
Horseradish Cream

Chocolate Orange Cup
Honeycomb Crumb

Tempura King Prawns
Bloody Mary Ketchup

Wild Mushroom Torteloni
Parmesan & Truffle Oil

Salt Beef
Pickles, Crispy Shallot & Rye

Mini Cheese Toastie
Chilli Jam

Asparagus Spear
Wrapped in Parma Ham

Lamb Skewer
Mint Hollandaise

Smoked Salmon Blini
Dill Creme Fraiche

Lemon Meringue Lollipop
Sweet Lemon Curd





CANAPE CONES

Can't decide between a grazing station and a served canapé? Have the best of both worlds with our grazing canapé cones. Filled with a mixture of charcuterie, fresh fruit, crackers and cheese. These beautiful cones are sure to wow your guests. We also have vegan, vegetarian and gluten free options available.

Prices From £5.00 per Guest

GRAZING PICNIC BOXES

For a more substantial offering we can create an individually served picnic box for each of your guests. Containing charcuterie, cheese selection, mini baguette, crackers, fruit & chutney, these boxes are substantial enough to act as both canapés & starter and perfect for a socially distanced celebration

Prices From £8.00 per guest

Grazing

Our grazing tables and boards combine fresh artisan produce with design-led styling for a truly luxurious dining experience. Guaranteed to add the wow factor to your guests, they give everyone the opportunity to graze at their leisure without the fear of being missed out by the traditional roving canapé service.

Our offering can be fully customised to suit your food loves and dietary requirements, however, as a guide you can expect the following as part of your booking:

Platter includes:

- A Selection of Artisan Cheeses
- Quince Paste or Honey
- Cured Charcuterie Meats
- Dips
- Anti Pasti Vegetables/Crudités
- Fresh and Dried fruit
- Locally Baked Artisan Bread and an Assortment of Crackers
- Nuts (providing no allergies within your party)
- Sweet Treats



Grazing tables

Pricing

Our standard grazing tables are priced at £16.50 per head which includes all listed inclusions found above, as well as foliage and herbs for styling, candles and risers. To replace a canapé reception we would suggest catering for 75% of your guest numbers, however for a more filling graze that could then replace the need for a starter we suggest catering for your full guest list.

Floral Décor

For an additional fee we can create beautiful floral displays to tie in with your wedding styling and allow your grazing table to play a key part in your wedding décor. Please ask for more details and a quotation.



Our more substantial grazing buffet is priced at £35.00 per head and includes all of the Mediterranean grazing with additions of:

Choice of 2 of the Following: Lemon & Thyme Chicken Legs & Thighs, Minted Lamba Koftas, Citrus Side of Salmon, Chargrilled Halloumi with Pomegranate Molasses, Rare Roast Beef, Butterbean, Feta & Mint Stew

Choice of 4 Sides:

Kale, Cranberry and Super Seed || Fattoush Salad || Zesty Lemon Potato Salad || Mango & Pineapple Slaw || Mozzarella, Basil & Tomato || Chargrilled Corn on the Cob || Green Beans with Orange & Hazelnut || Baby Potato Salad with Wholegrain Mustard & Watercress || Mujadara: Lentils, Rice & Crispy Onions || Pasta & Pesto Salad || Spiced Cauliflowers & Pomegranate Salad || Tabbouleh || Rainbow Coleslaw || Waldorf Salad || Grilled Lemon & Broccoli || Watermelon Tomato & Feta || Rosemary & Garlic Potato Wedges || Buttery Mashed Potatoes || Roasted Mediterranean Vegetables || Seasonal Garlicky Greens



The Bbq

£25.00 per Head

Choose 4 Main Options

(Served with Selection of Breads & Rolls &
A Variety of Sauces)

Angus Beef/Veggie Burgers

Chilli & Lemongrass Chicken Kebabs

Bratwurst Hotdogs/Veggie Sausages

Halloumi & Mediterranean Vegetable Skewers

Spiced Lamb Koftas

Tandoori Vegetable Skewers

Prawn & Chorizo Skewers

Cajun Spiced Chicken Breast

Venison Sausages

Portobello Mushroom Burger with Mozzarella



Choose 4 Salads/Sides

Kale, Cranberry and Super Seed || Fattoush Salad || Zesty Lemon Potato Salad || Mango & Pineapple Slaw || Mozzarella, Basil & Tomato || Handmade Dips: Hummus, Baba Ganoush & Romesco || Chargrilled Corn on the Cob || Green Beans with Orange & Hazelnut || Baby Potato Salad with Wholegrain Mustard & Watercress || Mujadara: Lentils, Rice & Crispy Onions || Pasta & Pesto Salad || Spiced Cauliflowers & Pomegranate Salad || Tabbouleh || Rainbow Coleslaw || Waldorf Salad || Grilled Lemon & Broccoli || Watermelon Tomato & Feta ||



Seasonal Scottish

£52.00 per Head

TO START

Scottish Charcuterie; Cured Venison & Grouse

Patés & Terrines; Smoked Trout, Highland Game & Wild Mushroom

Home Pickled Vegetables

Warm Baked Breads

MAINS & SIDES

Side of Scottish Salmon with Citrus

Rare Roast Beef

Salt Baked Garden Carrots, Spiced Rye Crumb, Katy Rodger's Natural Yoghurt

Herby, Garlic Potatoes

Green Beans with Hazelnuts & Orange Blossom

Sauces: Salsa Verde & Béarnaise

DESSERT FROM GRAZING TABLE OPTION BELOW



Middle Eastern

£52.00 per Head

TO START
Freshly Baked Flat Breads

A Selection of Homemade Dips: Hummus, Muhammara & Baba Ganoush

Feta with Fresh Mint, Chilli & Honey

Pickles, Chillis and Olives

MAINS & SIDES

Lamb Shoulder Shawarma with Apricots and Pickled Carrot

Pomegranate Spiced Chicken
(Chicken marinated in Moroccan Spices and Pomegranate Molasses)

Roast Harissa Cauliflower & Aubergine with Charred Halloumi Cheese

Grilled Corn, Zhug and Crispy Shallots

Tabbouleh (Salad of Bulgur Wheat, Tomatoes, Parsley & Mint)

Mujadara (Lentils and Rice with Crispy Onions)

DESSERT

Pomegranate, Rose & Pistachio Trifle, Turkish Delight & Baklava



Classic Flavours

£58.00 per Head

TO START

Scottish Smoked Salmon
A Selection of Cured Scottish Meats
Luxury Crackers and Hand-Baked Breads
Haggis/Veggie Haggis Bonbons
Game Terrine with Chutney
Vegetable Antipasti

MAINS & SIDES

A choice of two meats
Crowned Chicken and Boneless Legs
Duck Breast and Confit Leg
Red Wine Rosemary Lamb Shanks
Black Pepper & Thyme Beef Sirloin
Honey & Orange Glazed Ham
Crispy Pork Belly

Seasonal Vegetables

Choice of Potatoes:

Roast | New Potatoes | Dauphinoise | Fondant

Paired Sauces

TO FINISH

Flavoured Profiteroles with Spun Sugar and Edible Flowers, Sauces & Fruit.



Taste of Spring

£65.00 per Head

The starters and mains are served as an individually plated meal, rather than sharing style.

TO START

Pan Roasted Asparagus with Wild Garlic & White Bean Hummus,
Spring Onion and Hazelnut Pesto

Or

Gin & Tonic Cured Salmon with Soda Bread Crumb

MAINS & SIDES

Roasted Leg of Spring Lamb

Or

Goats Cheese, Baby Tomato & Balsamic Red Onion Galettes with a
Rosemary Herb Crust

Both Served with Salt Roast Baby Potatoes & Seasonal Vegetables

Choice of Sauces Served to the Table; Salsa Verde & Homemade
Gravy

TO FINISH

Dessert Table - Build Your Own Eton Mess

Spring Rhubarb, Fresh Berries, Pastel Meringues & Macarons,
Chantilly Cream & Edible Flowers, Strawberry & Caramel Sauces



Luxury Dessert Bars

Too hard to pick just one dessert? Now you can have them all...

Our mini dessert bars are perfect for adding some variety into your celebration meal. Forego the traditional three course meal and surprise your guests with a visually stunning display of their favourite classics in miniature form, allowing them to graze on a sweet pick-me-up throughout the night. The price includes risers, candles, foliage and flowers to dress your station.

Our dessert bars are priced at £18.00 per head, discounted to £12.50 per head when taken with another catering service from the above options.

Our station will include a mix of larger sharing 'show stopper' desserts and mini dessert glasses. Please choose 4 from the following:

- Pavlova Tower with Fresh Fruit & Edible Flowers
- Sticky Toffee Pudding Pots
- Lemon Posset with Candied Orange
- Millionaire's Chocolate Trifle
- Chocolate & Cherry Cheesecake
- Eton Mess
- Raspberry Cranachan
- Vanilla Panacotta with Raspberry Compote
- Creme Brûlée
- Passionfruit & White Chocolate Cheesecake
- Salted Caramel Chocolate Pot
- Elderflower Gin Jellies
- Summer Berry & Edible Flower Mille Feuille



Sip, Sip Hooray!

INDIVIDUALLY SERVED DRINKS

Cocktail from £7.00

House Wine from £16.50 per bottle

Soft Drinks £2.00

Mocktail from £3.50

Bottle of Prosecco from £18.00/Champagne from £45.00

Spirit/Mix from £5.50

Tea & Coffee £2.50

Large Bottle Still/Sparkling £2.75

STYLED SIP STATION

Blow your guests away with luxurious cocktails that look as fabulous as they taste! Just hit us with your favourite flavours, the vibe you are looking to create for your event and let us work our magic. Our sip stations will contain four varieties of beautifully presented cocktails/mocktails for your guests to enjoy, creating a jaw dropping focal point for your event. All of our stations can be branded with your company logo or event message.

£650.00 10 Bottles of Prosecco with a selection of adornments, 50 cocktails or long drinks, ice, glassware, floral and fruit accents for your drinks all served on a beautifully styled station (choose from White Gloss, Rustic Wooden or Perspex). Additional Drinks Priced as Above.

CASH BAR

£300.00

Fully operational bar with staff, glassware fruit and ice. Includes occasional licence application.

Evening Food



BREAKFAST ROLLS

£4.50 per head

Smoked Bacon, Scrambled Egg & Black Pudding with a Selection of Sauces

STOVIES

£5.50 per head

Lamb Stovies/Vegetable Stew, Oatcakes or Buttered Crusty Bread

TACOS

£6.50 per head

Vegetable & Beef Chilli

Soft Taco Shells

DIY Toppings: Sour Cream, Pico de Gallo, Hot Salsa & Cheese

HOT DOGS/VEGGIE DOGS

£6.50 per head

DIY Toppings Chilli, Crispy Onions, Cheese & Sauces

MINI PIE BAR

£6.50 per head

Macaroni, Steak & Haggis, Chicken & Leek Add Your own Gravy or Sauce

NOODLE BOXES

£6.50

Vegetable/Chicken Chow Mein

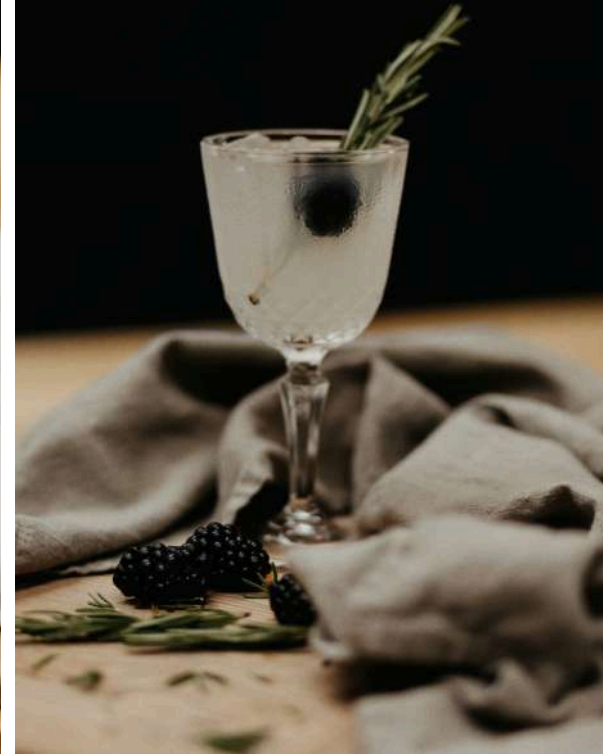
Served in Mini Boxes with Prawn Crackers

SLIDERS

£6.50

Mini Slider Burgers in Brightly Coloured Buns

Cheeseburger/Veggie Burger with Baby Fried Pickles



Styling & Planning

In addition to providing our grazing and prop hire, we also offer a styling and planning service to help you carry the "Pop" right the way throughout your whole event.

Having spent the last 10 years working as at a huge range of prestigious venues throughout the U.K, we'd like to think we know a thing or two about pulling off the perfect event. We are also lucky enough to have some of the country's best event and wedding suppliers in our little black book - allowing us to cherry pick the ones who will be the best fit for your brief and budget.

Our full event management service will mean that you need only work with our team as the central contact for all of your suppliers. We will work with you to create a fully detailed design proposal, bringing together the very best suppliers to fit your brief and bring your vision to life. We handle the entire booking process including contracts and payments and will then manage your suppliers throughout the entire planning process and on the day of your wedding. Our team will be with you throughout the entire wedding installation and setup, on the day and right through until your last supplier has de-rigged and left your venue, leaving you both able to relax and enjoy this special time in your lives and concentrate on simply being in the moment with your friends and family. Our event management fees are simple and transparent, we charge 15% on top of your invoice total for any suppliers that we manage, with your event manager for the day included in this fee.



The logo is enclosed in a circular frame made of two concentric black lines. The text "Platter & Pop" is centered within the circle. "Platter" is written in a cursive script, "&" is a simple ampersand, and "Pop" is in a clean sans-serif font.

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