



Wedding Catering


THE EDINBURGH
CATERING
COMPANY

ABOUT US

We are The Edinburgh Catering Company, based in Scotland's capital; cooking across the UK and beyond.

Taking fantastic care of our guests is our top priority; from your initial enquiry through to champagne & canapés, our management and front of house team are dedicated to taking care of your every need.

Alongside our experienced front of house management, we have a passionate and incredibly talented team of chefs who work with the best producers in Scotland, and have built a reputation based on quality and exciting food concepts.





YOUR WEDDING

Congratulations – you're engaged!

Once the stream of bubbles has settled and you've found the perfect venue, it's time to think about food. Whether you want to go all out with a traditional four course affair or take a more informal route with all day grazing and a sunset barbecue, we will be on hand to help plan & design the perfect menu for you.

We take great pleasure in working directly with all of our couples: taking on board ideas & feedback to create bespoke packages, tailored to their exact requirements. All of our dishes are open to interpretation and we will happily explore your wildest dreams and bring them to life for you.

As standard, our wedding packages include a full menu tasting. This means that before you decide between the crispy smoked pork belly, the Balvenie smoked salmon and the duck liver parfait, you can come to our kitchen and try them all first! We'll then talk about the look of a dish, how the whole menu works together, as well as how you envision the day going service wise, ensuring that you are fully happy with every little detail. The tasting is also a great way to meet our team, relax and enjoy complimentary cocktails & our favourite wines.

Our exceptional food and service will ensure your day is a memorable one for all of your guests, and a relaxing one for you.

No two weddings have ever been the same for us, and that's the way we like it.



CANAPÉS

MEAT

Haggis bonbons with roasted apple ketchup (Veg on request)
Korean fried chicken with gochujang hot honey and sesame
Spiced lamb kofta, roast tomato and harissa sauce, mint yogurt
Ham hock ballotine, candied pineapple and red pepper compote
Honey & Arran mustard glazed chipolatas
Beef cheek & Mull cheddar potato dumpling, BBQ peppercorn sauce

VEG

Cheddar cheese gougeres with french onion ketchup
Spiced sweetcorn polenta fritter, paprika cream cheese & jalapeno jam
Cauliflower and shallot bhaji with coriander and mint yogurt
Sun-dried tomato puff pastry pin-wheel, pesto & bocconcini
Goats cheese and chive arancini with roasted garlic aioli
Hasselback potato, black truffle and parmesan
Spiced veg kofta, roasted tomato and harrisa sauce, mint yogurt
Mull cheddar & Arran mustard potato dumpling, BBQ peppercorn sauce

FISH

Scottish smoked salmon, whipped crowdie on a crispy potato scone
Smoked mackerel pâté, charcoal oatcake, pickled golden beetroot
King prawn summer roll with chilli dipping sauce
Crab and chilli arancini with a saffron mayonnaise
Halibut ceviche tostada, red pepper and avocado
King prawn satay skewer, peanut dipping sauce

SWEET

Salted caramel tart, malted cream, hazelnuts
Charcoal oatcake, beauvale blue cheese, quince & candied walnut
Dark chocolate brownie, caramel milk chocolate mousse
Toasted yuzu marshmallow, white chocolate and black sesame



THE WEDDING BREAKFAST

Whether you decide to eat before or after your speeches, the wedding breakfast is probably the only time in your life when you will get to sit down and eat with all of your favourite people. So, you'll want to make it a meal to remember!

Sourdough bread is included as standard in all wedding packages. This is served with Edinburgh Butter Company cultured butter or oil & vinegar should you prefer.

Unless otherwise stated, our dishes are individually plated with some elements designed to be shared amongst guests. This can be tweaked at your request so do let us know your preferences.

We recommend selecting 1 meat & 1 vegetarian option from the starters and mains, however if you'd like a choice menu, we can arrange that for a small supplement.





STARTERS

Crispy smoked pork belly, burnt apple ketchup, remoulade, cider pork jus

Sea trout cured in black pepper and coriander seeds, crème fraiche, pickled golden beetroot

Balvenie whisky smoked salmon, new potato salad, fine herb vinaigrette

Lightly dressed Scottish crab, jalapeno and lime, mooli

Arbroath smokie chowder, chive oil

Terrine of confit duck leg and smoked duck breast, pistachio, apricot ketchup & watercress

Burrata, dressed heritage tomatoes, basil pesto, rocket

Whipped crowdie, confit beetroot, pickled golden beetroot, candied nuts, cavalo nero and hazelnut pesto

Tandoori spiced paneer, with chana masala, green coriander chutney and puffed rice



FAMILY-STYLE SHARING STARTERS



Charcuterie & cheese feasting board

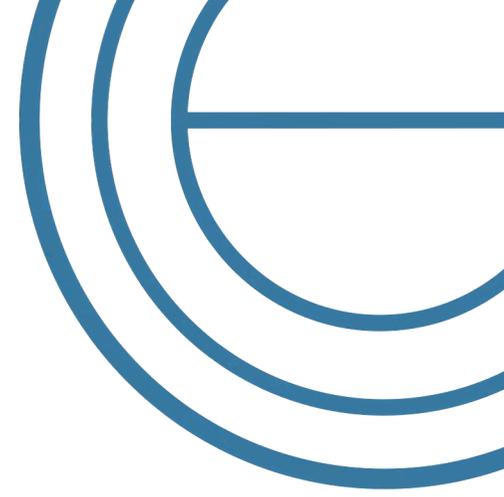
Our favourite specialist charcuterie and cheese, with house pickles, quince, dips, olives and sourdough

Seafood feasting board

Platters of Smoked & cured salmon, mackerel pate, garlic roasted king prawns, pickles, lemon, tartare sauce and crème fraiche, with mini oatcakes and sourdough



MAIN COURSE



Glazed slow cooked beef cheek, smoked butter mash, pea & pancetta fricassee

Roasted duck breast, spiced carrot puree, savoy cabbage, duck ragu, duck fat potato rosti

Pan fried venison loin, red cabbage, hasselback potato, celeriac puree, sloe gin sauce

Dry aged Scottish beef sirloin steak, chips, Lagavullin whisky peppercorn sauce, slow roasted tomato (*£2pp supplement*)

Roasted garlic and herb chicken breast, bourguignon garnish, dauphinoise potato, green beans, truffle sauce

Scottish salmon fillet, with a tomato, fennel and roasted red pepper sauce, saffron garlic potatoes

Butter roasted fillet of plaice, peas a la Francais, vinegar scraps, tartare sauce

Butternut squash and veggie haggis wellington, with celeriac puree, greens & red wine sauce

Roscoff onion and thyme tart tatin, celeriac & arran blue "waldorf" salad



DESSERT

Date & Guinness sticky toffee pudding, vanilla ice cream and butterscotch sauce

Baked white chocolate cheesecake, Scottish honeyberry compote, sea buckthorn curd

Dark chocolate cremeux, chocolate & walnut brownie, vanilla mascarpone and boozy cherries

Vanilla crème brulee, raspberries and raspberry macaron

Passion fruit posset, crystalised white chocolate and tropical salsa

Rum glazed bbq pineapple, coconut crumble and mango sorbet

Scottish cheeseboard with oatcakes and crackers, fruit chutney and sauternes membrillo



FAMILY-STYLE SHARING

Relaxed sharing food can still be showstopping, and our family-style feasting is designed to be exactly that!

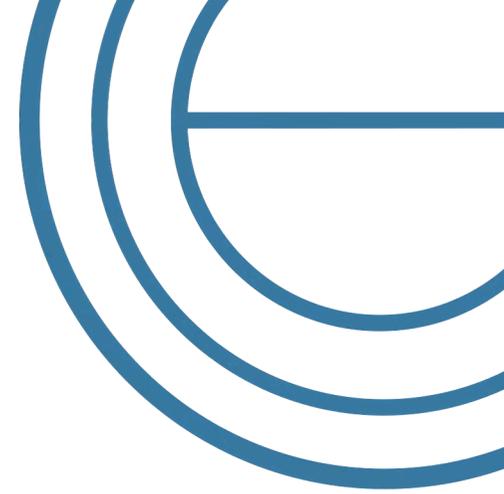
Porchetta, stuffed with garlic, fennel and rosemary. Gently cooked to guarantee succulent & delicious meat, plus crackling of course... With Tuscan sausage potatoes, olive oil greens and apple mostarda

Seared sharing Chateaubriand, carved onto boards with watercress and pickled shallot salad. Served with brandy peppercorn sauce, dauphinoise potato and buttered green beans

Roasted lamb fillet and confit crispy lamb belly nuggets, with sharing slow cooked rosemary lamb shoulder shepherds pie. Served with honey roasted carrots, sweetheart cabbage & mint sauce

Butternut squash & veggie haggis wellington, truffled cauliflower cheese and roasted hispi cabbage

Roasted free range garlic and herb chickens, roasted on the crown and carved onto platters, with sharing chicken, ham & leek pithivier. Served with roasted garlic mash and peas a la francais





FIRE TABLE

Our Fire Table is an incredible way to wow your guests with the theatre of open fire cooking. We've outlined our favourites below but we would be delighted to explore any other fiery requests.

Rib Eye Steaks (£3pp supplement)

Our butcher J Henderson, ages whole ribs on the bone for 40 day. We break these down into thick cut sharing rib eye steaks with are crusted in a blend of toasted peppercorns and chargrilled. Carved onto boards and served with caesar salad, chips and fire table onions.

Plank Salmon

Charred boards of whisky & maple glazed cedar plank salmon with grilled lemon & bay. Served with warm new potato salad; Pickled red onion tartare sauce; Fennel and orange salad, citrus dressing; Mini soda bread loaves and herb butter



FIRE TABLE

Middle Eastern

BBQ Fire table lamb - spiced yoghurt marinated
lamb shoulder skewers and merguez sausage.

Served with giant cous cous with preserved lemon,
mint, green olive and sundried tomato;

Dressed heritage tomatoes with extra virgin olive
oil and sherry vinegar;

Hummus and muhammara with grilled bread;

Burrata, with harissa tomato fondue and pickled
chillies

Sticky BBQ Beef

We use a mix of short-rib and beef feather blades
which have been gently cooked until almost falling
apart. These are charred and glazed slowly on the
fire with our house made beer bbq sauce until they
are sticky, smoky and pulling apart... Shredded and

served with:

Jalapeno & bacon mac & cheese

Blackened corn salsa

Ranch wedge salad

Corn Bread with hot honey butter

FIRE TABLE

Smoked Pork Belly

We use Scottish pork belly which has been cured in salt and brown sugar and lightly smoked, then roll up and tie on skewers.

These are cooked slowly, rotisserie style, rolling them over the fire gradually and basting with hot honey and garlic.

Rested and carved onto platters and served with:

Roasted apple ketchup and black garlic aioli;

Sobrasada hasselback potatoes from the BBQ;

Beetroot and squash salad with feta and pumpkin seeds, with burnt lemon dressing;

Bbq Focaccia

Tandoori Chicken

Boneless tikka style chicken in a spiced yoghurt marinade cooked over coals.

Served with tikka paneer with red onions and peppers;

Cucumber and pomegranate raita;

Slow cooked creamy black daal;

Charred garlic and coriander naan bread;

Tamarind apple chutney;

Pilaf Rice



EVENING FOOD

There are loads of options to get stuck into in the evening once the party has really kicked off. Some people find their favourite cheese and wedding cake is plenty, and some people might opt for a whole hog roast.

We have plenty of flexibility here, so let us know if you fancy something you don't see below...

Haggis, neeps & tatties, with whisky sauce

Sourdough Pizzas with a selection of toppings

Cheese and charcuterie boards

Sausage rolls and pies

Smash burgers with American cheese, pickles, ketchup and mayo

Bratwurst with grilled onions and curry ketchup

Hog roast rolls with roasted apple sauce and slaw





TESTIMONIALS

Courtney & Patrick

"I wanted to say a massive thank you for the most incredible day. Everything from start to finish was perfect and you were just incredible! We absolutely loved it and we've had so many amazing compliments from friends and family on the food - everyone loved it :)"

Thank you again for making our day magical, we will never forget it!"

Yester Estate, June 2022



Alix & Dexter

"The Edinburgh Catering Company were fantastic from start to finish. As most brides know - planning a wedding can be very stressful and Louise made the process so easy.

Communication was absolutely superb and I knew she was just a phone call away for any questions that I had. The day went so smoothly and TECC had a huge part to play in that. All staff were very professional and the food was delicious. Thank you so much for being a part of our special day!"

Kinkell Byre, April 2022

Danielle & Ewan

"The whole ECC were incredible from start to finish. Louise was a highlight, helping everything run smoothly throughout. The tasting evening was fantastic and the wedding itself was perfect.

The food on the evening received frequent compliments and the whole team were friendly, helpful and accommodating. Thank you!"

Gilmerton House, April 2022



TESTIMONIALS

Natalie & Fraser

"I truly have no words to thank you for absolutely everything you and the team at Edinburgh Catering have done over the last 3 years for Fraser and I and the road to our wedding. You are fantastic. Your help, advice, communication and manner at all points has made it an absolute pleasure. From the moment we met Louise in that coffee shops we bought into your company and what you sold to us exceeded everything we could ever have imagined for our day, the food was out of this world. I cannot thank you enough for being part of the most incredible day of our lives, so many of our guests have said it was the best wedding food they have ever had, they are RAVING about the starter and I wish I could eat it time and time again lol. Nearly 2 weeks on, I am still having people message me to say how amazing the food was and for that I will be forever grateful. A special thank you to Simone also, she was an absolute pleasure to have there on our day and truly looked after us."

Dunglass Estate, September 2022





STYLING

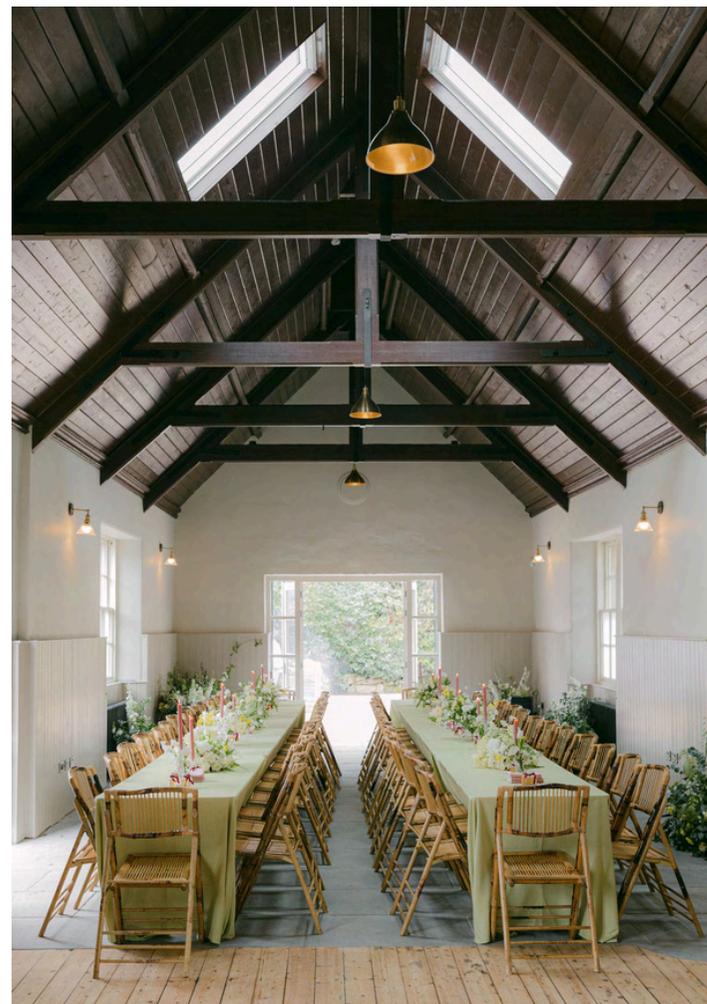
No two weddings have ever been the same for us, and part of that is down to the personal stamp our couples put on their wedding days. So why not let us help you with the little finishing touches that make your wedding day and everything in between extra special!

Linens

Standard white linen napkins are included in your menu price per person and we can also provide standard white tablecloths at an additional cost. However, if you are looking to add a touch of colour to your big day - we can absolutely help you! We work with a few different linen suppliers who offer wide ranges of coloured and patterned linens to suit everyones taste and themes.

Furniture

Whether it's traditional round tables and white linens or a more rustic feel you are going for - we can source your tables and chairs. We can also discuss any other decor/furniture you have in mind and can gather quotes from our suppliers for you.



STYLING



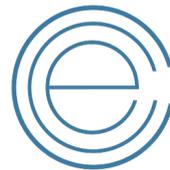
Cutlery & Crockery

Our standard range of cutlery and crockery is included in your costing. However, our suppliers have a wide range of different cutlery and crockery styles, as well as charger plates

Glassware

If you are opting for a drinks package, corkage or bar through ourselves we will provide all glassware for your wedding day. Whilst this will be our standard range, we can offer upgrades if you are looking for something a little different. Bring in a pop of colour with a coloured water glass, or gold rimmed glasses to match your gold charger plates.

Our team are always on hand to discuss the vision you have for your special day and we are more than happy to discuss any other styling that you have in mind.



GET IN TOUCH

Our team would love to arrange a call or meeting to discuss your wedding catering

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www.theedinburghcateringcompany.co.uk

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