



Platter & Pop

CREATIVE CATERING & EVENTS



WEDDING CATERING
& STYLING GUIDE
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 catering & drinks service, event styling and florals.

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.

All of the options shown in this brochure are intended purely as a guide, to give you a starting point for ideas and budget. You do not need to pick a particular menu, we can make tweaks and changes to suit your ideas and budget. If you feel like we could be a good fit for your day, we can arrange a time to chat on the phone, to run through your ideas in more detail and then create a costed proposal that is unique to your day. We can also then provide you with costs for additional items such as cutlery, crockery & glassware, kitchen equipment and staff if required.

Canapés

Three per Head £7.00 | Four per Head £9.25 | Five per Head £11.55

Miniature Cheeseburger Slider
Swiss Cheese & Mini Pickles

Mini Barbacoa Beef Taco
Sour Cream & Salsa

Haggis or Veggie Haggis Bonbons (Vg)
Whisky Cream Sauce

Vegetable Spring Rolls (Vg)
Thai Dipping Sauce

Salt & Chilli Chicken
Mango & Pineapple Salsa

French Fries
Parmesan & Truffle Oil

Hot & Sticky Thai Beef Salad
Served in Filo Cup

Glazed Fig & Burrata (V)
Served on a Mini Bruschetta

Mini Roast Beef Yorkshire Pudding
Horseradish Cream

Arancini (Vg)
Saffron Aioli

Tempura King Prawns
Bloody Mary Ketchup

Wild Mushroom Torteloni (V)
Parmesan & Truffle Oil

Salt Beef
Pickles, Crispy Shallot & Rye

Citrus Goats Curd
Oregano Crostini

Asparagus Spear
Wrapped in Parma Ham

Lamb Skewer
Mint Hollandaise

Lemongrass Chicken Skewers
Ginger Caramel

Smoked Salmon Blini
Dill Creme Fraiche

Halloumi Skewer (V)
Watermelon & Mint

Zucchini Rotolo (Vg)
Vegan Feta, Zesty Chilli

Rainbow Rice Paper Rolls (Vg)
Thai Dipping Sauce

Five Spiced Pork Belly
Pickled Cucumber

Panko Breadcrumb Halloumi (V)
Sweet Chilli Dip

Tiger Prawn
Bloody Mary Shooter





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 £4.75 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 £8.50 per guest

Grazing

Our grazing tables and boards combine fresh artisan produce with designed 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:

- Charcuterie Meats & Paté
- Cheese Selection with Chutney, Fresh & Dried Fruits, Crackers & Breads
- Vegetable Dips, Crudités & Sweet Potato Bites
- Brownie Bites & Macarons



Grazing tables

Pricing

Our standard grazing tables are priced at £17.00 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 £38.50 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

£24.00 per Head

Choose 3 Main Options

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

Angus Beef/Veggie Burgers

Chilli & Lemongrass Chicken Flat Breads

Bratwurst Hotdogs/Veggie Sausages

Charred Halloumi with Pomegranate

Spiced Lamb Koftas

Teriyaki Salmon

Cajun Spiced Chicken Breast

Venison Sausages

Portobello Mushroom Burger with Mozzarella



Choose 3 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 ||



The Platters

SAMPLE MENU A

£38.00 per Head

TO START

White Onion Soup with a Gruyere Crouton (V)

MAIN COURSE

Roast Chicken Supreme

Or

Pithivier of Squash, Sage & Pine Nuts (V)

Served With

Garlic & Rosemary Roasters, Maple Glazed Carrots, Seasonal Greens, Yorkshire Puddings & Homemade Gravy

DESSERT

Sticky Toffee Pudding With Hot Caramel Sauce & Vanilla Ice Cream

SAMPLE MENU B

£41.00 per Head

PRE - ORDER REQUIRED

Warm Bread Rolls with Whipped Butter & Sea Salt Sprinkle

TO START

Tomato & Mozzarella Arancini Balls with a Rich Marinara Sauce
Or

Haggis Bonbons, Turnip Puree, Baby Fondant Potato & Whisky
Cream Sauce

MAIN COURSE

Slow Cooked Blade of Beef in a Rich Jus
Or

Pithivier of Wild Mushroom, Chestnut, Gruyere & Thyme (v)

Served With

Confit Garlic Mashed Potatoes

Sautéed Savoy Cabbage & Green Beans

Caramelised Baby Onions

DESSERT

Salted Caramel & Peanut Butter Cheesecake, Caramel Popcorn



SAMPLE MENU C

£48.00 per Head

TO START

Sharing Boards to Include:

Warm Bread Rolls, Butters & Oils
Roasted Red Pepper Dip & Chicken Liver Parfait
Baked Brie with Figs, Honey & Walnuts
Cured Charcuterie Meats

MAIN COURSE

Pre Order Protein

Charred Rump of Beef, Braised Short Rib Bonbon, Rich Jus
Or
Cauliflower Steak with Hazelnut Brown Butter

Choose Three Family Style Sides for Sharing

Roasted Heritage Carrots, Spiced Rye Crumb, Katy Rodger's Natural Yoghurt || Garlic & Herb Roasted Potatoes || Green Beans with Hazelnuts & Orange Zest || Yorkshire puddings || Buttery Mashed Potatoes || Tender-stem Broccoli with Lemon & Garlic || Rocket, Parmesan & Truffle Oil Salad || Dauphinoise Potatoes || Garlic & Shallot Buttered Seasonal Greens || Cauliflower Cheese || Honey Glazed Roasted Root Veg || Chilli Roast Squash, Wild Rocket, Feta, Toasted Pumpkin Seeds || Autumn Spiced Red Cabbage || Cavolo Nero || Asparagus on White Bean Mash With Pistachio & Capers Salsa

DESSERT

Mini Dessert Sharing Board - Perthshire Berry Eton Mess, Dark Chocolate & Raspberry Tart, St Clements Posset



SAMPLE MENU D

£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

Pre-Order protein

Lamb Shoulder Shawarma with Apricots and Pickled Carrot

Pomegranate Spiced Chicken

Roast Harissa Cauliflower & Aubergine with Charred Halloumi Cheese

Sharing Style Sides

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



SAMPLE MENU E

£68.00 per Head

PRE - ORDER REQUIRED

Warm Bread Rolls with Whipped Butter & Sea Salt Sprinkle

CHOICE OF PLATED STARTER

Caesar salad, Crispy Chicken Croquette, Pancetta & Quails Egg

Or

Burrata & Heirloom Tomato Salad with Basil Pesto (V)

MAIN COURSE

Beef Fillet, Truffled Pommes Purée, Spinach, Crispy Fried Onions, Port jus

Or

Cauliflower & Truffle Arancini, Cauliflower Purée, Charred Purple Sprouting Broccoli & Truffle Oil (V)

Or

Salmon Fillet with Crushed Baby Potatoes & Lemon Hollandaise

DESSERT

Mini Desserts on Sharing Boards to the Table

Chocolate & Salted Caramel Pots with Honeycomb Topper

Lemon Posset with Edible Flower

Passionfruit & White Chocolate Cheesecake



SAMPLE MENU F

£83.00 per Head

Warm Bread Rolls With Whipped Butter & Sea Salt Sprinkle

STARTER

Beef Carpaccio, Rocket, Parmesan & Truffle Oil

Or

Slow Cooked Belly Pork, Seared Scallops & Apple Jus

MAIN COURSE

Treacle-Cured Venison With Brown Butter Pommes Purée, Kale and Girolles

Or

Roast Monkfish, Brown Shrimps, Cauliflower, Smoked Butter, Sourdough

CHEESE COURSE

Wee Comrie, Lanark Blue & Mull Cheddar With our Own Chutney & Artisan Biscuits

DESSERT

White Chocolate Panna Cotta With Honeycomb and Vanilla Sorbet

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 £15.50 per head as a stand alone service or can replace the dessert one one of the menus shown above for a supplement of £12.00 per person.

Our station will include a mix of larger sharing 'show stopper' desserts and mini dessert glasses. Please choose 3 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



Sip, Sip, hooray

DRINKS RECEPTION

We can provide a wide variety of drinks options for your drinks reception and dinner from simply served glasses of fizz and beers, to beautifully styled sip stations with cocktails, beer baths and fizz with edible flowers.

Alternatively, you can provide your own alcohol for the drinks reception and dinner. We charge a minimal corkage of £175.00 for this to cover chilling the drink, ice and glassware and also recycling your own bottles.

EVENING BAR - £300.00

Fully operational rustic wooden bar setup with staff, glassware fruit and ice. Includes occasional licence application. We can run this as a cash bar for your guests or you can choose to cover all of the drinks costs if preferred and we can send you a bill after the wedding for anything consumed on the night.

Bar Prices as follows:

Cocktails from £8.00	Bottle of Prosecco 21.00
Champagne from £45.00	Spirit/Mix £5.50
House Wine from £16.00 per bottle	Soft Drinks £2.00
Bottle of Beer £5.00	





Evening Food



BREAKFAST ROLLS

£4.00 per head

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

STOVIES

£4.50 per head

Lamb Stovies/Vegetable Stew, Oatcakes or Buttered Crusty Bread

HOT DOGS/VEGGIE DOGS

£6.00 per head

DIY Toppings Chilli, Crispy Onions, Cheese & Sauces

MINI PIE BAR

£6.00 per head

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

TACOS

£6.50 per head

Vegetable/Beef Chilli

Soft Taco Shells

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

NOODLE BOXES

£7.00 per head

Vegetable/Chicken Chow Mein

Served in Mini Boxes with Prawn Crackers

SLIDERS

£7.00

Mini Slider Burgers in Brightly Coloured Buns

Cheeseburger/Veggie Burger with Baby Fried Pickles

Breakfast & Brunch



Served Cold on a Beautifully Styled Station for Your Guests To Help Themselves at Their Leisure.

Continental Brunch £23.50 per Person

A Selection of Pastries, Waffles & Pancakes
Maple Syrup, Jam, Nutella & Whipped Cream

DIY Bagel Bar With a Selection of Toppings:
Cream Cheese, Smoked Salmon, Smashed Avo, Crispy Bacon, Hard Boiled Eggs, Swiss Cheese, Capers, Hummus, Herbs & Salad Vegetables

Granola With Greek Yoghurt and Berry Compote

Fresh Fruit Platter

Tea, Coffee & Juices

Omelette Station Add on £8.50 per Head

Includes a Chef To Prepare the Omelettes Fresh in Front of the Guests. Selection of Toppings Including Peppers, Mushrooms, Onions, Cheese, Smoked Salmon, Pancetta & Smoked Sausage



Hotel Style, Breakfast Buffet £26.50 per Head

Hot Hold Buffet Setup With:

Smoked Bacon Sausage/Veggie Sausage

Haggis

Black Pudding

Potato Scone

Tomatoes & Mushrooms

Baked Beans

Breakfast Rolls & Fresh Crusty Bread

Omelette Station

With Muffins, Granola & Yoghurt & Fresh Fruit

Tea, Coffee & Juice



Drinks Station (£POA)

We Can Provide Alcoholic Drinks, if Required. Options Include Beautiful Bloody Mary & Mimosa Station and Buckets of Ice Cold Beers - Ask for More Info & Pricing.



The Pop

Whether you are looking for laid back boho blooms or a sleek and modern design, our floristry team can work with you to create a beautiful floral design for your wedding.

Having a cohesive design plan, which runs right the way through your wedding from venue to florals to food, is the key to creating a day that will be remembered by your guests for years to come.

We can also provide a wide range of candles, stationery and décor items to help you bring your dream wedding vision to life.

For further information and prices, please schedule a chat with us about your vision for your day and we would be delighted to create a custom mood-board quotation for you.















Pricing Structure

In addition to the costs shown, your formal quotation will breakdown each additional cost separately, including from Cutlery & Crockery Hire, Staffing & Travel and Kitchen Equipment.

For an indication of starting budget - the most cost effective option for 100 guests; canapé cones, Sample Menu A, Day Time Drinks Corkage and an Evening Cash Bar, along with Staffing, Travel, Cutlery, Crockery and Glassware works out at £8,900.00 including VAT.

