

WEDDINGS at Paintworks Event Space

Relish Contemporary Food has a long-standing reputation for creating simply stunning and delicious menus for weddings and private parties. Our kitchen chefs design seasonal and sumptuous menus, tailored to your needs.

With 25 years in the business, we are still creating the most beautiful and memorable dining experiences, across a range of wonderful venues.

Paintworks Event Space is the perfect setting for your wedding day and night. It is modern, industrial, individual and striking. Our catering services will provide you with a personal touch from first enquiries, menu selection and customization to outstanding delivery on the day.

We offer a fantastic range of options from picnic and sharing menus, afternoon teas and buffets to barbecues and seated table served dinners.

The following menus are a starting point, you are welcome to mix and match and we are more than happy to create new menus if you have your own specific ideas!

Happy Planning.....!



PACKAGE MENUS

We have created a series of dishes that you can mix and match to create a menu to suit your big day (based on a minimum of 100 guests*). All of our prices shown include VAT.

AFTERNOON TEA MENU (100 covers) £22 per person

This menu is based on a buffet style of service; other service options are available at surcharges.

SHARING MENUS (100 covers – includes a plated dessert)

These menus are served family style to the table.

PICNIC MENU £30 per person

COLD FORK BUFFET £34 per person

ANTIPASTO MENU £34 per person

ITALIAN FEAST £37 per person

BUFFET MENU (100 covers) £43 per person

Pick two hot or cold dishes, three sides, and one plated dessert. Hobbs House breads and butter are included.

This menu is based on a complete buffet style of service; other service options are available at surcharges.

BBQ MENU (100 covers) £43 per person

Pick two dishes from the BBQ and three sides, and one plated dessert. Hobbs House breads and butter are included.

This menu is based on a complete buffet style of service; other service options are available at surcharges.

3 COURSE MENU (100 covers) £50 per person

Pick three courses from the menus attached, adjustments can be made to these dishes to suit your tastes, please just ask. You are welcome to mix and match dishes.

* The price per head is dependent on number of guests and will fluctuate based on increments of 10. So if your numbers increase by 10 the price per head will decrease by £1 and if your numbers decrease by 10 then the price per head will go up by £2.50.

ADDITIONAL ITEMS

CANAPÉS (100 covers)

£2.50 per piece, based on a minimum spend of £7.50 per person

LATE FOOD (100 covers)

We have a fantastic range of late food suggestions to keep your guests well fed and happy into the evening! Prices start from £8 per item as shown on Page 14.

NOTES

BESPOKE MENUS

If you would like a bespoke menu please contact us with your ideas to begin this exciting process!

DIETARY REQUIREMENTS

All dietary requirements can be catered for, please contact us to discuss your guests' needs.

CHILD OPTIONS

For children of 10 years and younger, we can provide either smaller portions of your adult menu or a completely different meal. Please contact us to discuss various options and pricing.

TASTINGS

A tasting session is a great opportunity for us to meet face to face, for you to experience our lovely premises and hospitality, and most importantly for you to sample our cuisine!

The charge for a tasting is £120 per couple, if you would like to bring additional guests they are charged at £30 per person.

The charge is reflective of the staff and chef preparation, serving and meeting time involved in this service.

PACKAGE MENUS

SHARING MENUS (100 covers)

SERVED ON A VARIETY OF WHITE CHINA PLATTERS AND OLIVE BOARDS TO INDIVIDUAL TABLES.

BASED ON FAMILY SERVICE, SHOULD YOU PREFER BUFFET SERVICE PLEASE CONTACT US TO DISCUSS POSSIBLE PRICE ALTERATIONS.

PICNIC MENU

(hampers on the table with accompaniments)

2 Course £30

Honey Roast Ham with Rosemary & Thyme

Ford Farm Coastal Mature Cheddar

Deli Cider Chutney

New Potato Salad with Celery and Chive with Dijon Crème Fraiche

Market Leaf Salad with Seasonal Herb and Vine Tomato

Hobbs Bakery Breads with Butter

Plated Dessert

(see next page)

COLD FORK BUFFET

2 Course £34

Grilled Lemon & Thyme Chicken Skewers with a Lemon & Rocket Aioli

Honey, Mustard & Clove Roast Ham

Roasted Salmon with Rosemary Oil and a Roast Red Pepper Aioli

Roast Butternut Squash with Feta, Red Onion and Oregano Tartlets

New Potato Salad with Red Onion, Celery & Mustard Herb Dressing

Slaw with Celeriac and Red and White Cabbage with Dijon scented Crème Fraîche

Chunky Cherry Tomato Salsa with Spring Onion, Coriander & Green Pepper Sauce

Green Leaf Salad with Seasonal Garden Herbs

Plated Dessert (see next page)

SHARING MENUS CONTINUE

ANTI PASTO

2 Course £34

Selection of Cured Meats: Bresaola, Prosciutto di Parma, Fennel Salami

Sweet Peppers Stuffed with Ricotta

Hard Herb & Orange Marinated Olives

Runner Bean Salad with Red Onion & Pecorino

Insalata Caprese

Music Paper / Sun Dried Tomato / Green Olive / Focaccia Breads with Dipping Oil & Balsamic

ITALIAN FEAST

2 Course £37

Pork and Beef Meatballs in a Rich Tomato Sauce

Chicken Legs with Dates, Olives and Capers

Panzanella – Mixed Seasonal Tomatoes, Red Onion and Sourdough Chunks

Warm Green Beans, Pecorino & Pine Nuts

Venetian Potatoes

PLATED DESSERT

Relish Chocolate Brownie with Soft Whipped Cream & Chocolate Sauce

Lemon Delice Tart with Soft Whipped Cream & Fresh Raspberries

Chocolate and Orange Ganache Tart with Chantilly Cream

Apple Caramel Crumble Pie (Served Warm) with Cream

Exotic Fresh Fruit Salad with Passion Fruit Syrup

Flourless Italian Almond Torte with Mascarpone Cream

Treacle Tart with Salt Caramel and Vanilla Chantilly

Raspberry Frangipane Tart with Soft Whipped Cream

Limoncello and White Chocolate Cheesecake

Individual Tiramisu

PACKAGE MENUS

AFTERNOON TEA MENU (100 covers) £22 per person

BASED ON COMPLETE BUFFET SERVICE

SHOULD YOU PREFER TO HAVE YOUR MENU FAMILY SERVED PLEASE CONTACT US TO DISCUSS SURCHARGES

AFTERNOON TEA

Selection of Deli Finger Sandwiches on Hobbs Bakery Breads
Open Bagels with Hot Smoked Salmon and Chive Cream Cheese
Speciality Sausage Rolls with Sunblush Tomatoes and Pine Nuts
Vegetarian Seasonal Tartlets

Relish Deli Cakes

Home Made Mini Scones with Soft Whipped Cream and Strawberry Jam

Freshly Brewed Tea & Coffee

(Fruit & herbal Infusions Available)



PACKAGE MENUS

BBQ MENU (100 covers) £43 per person

PLEASE SELECT TWO BARBECUE ITEMS PLUS THREE SIDES AND A PLATED DESSERT OPTION

PLEASE NOTE THAT IN THE UNFORTUNATE EVENT OF INCLEMENT WEATHER THE MENU WILL BE SERVED FROM A BUFFET INDOORS.

FROM THE BBQ

Moroccan Spiced Free Range Chicken Breast

Ruby & White Cumberland Ring Sausage

Spicy Cotswold Lamb Merguez Sausage

Lamb Kebabs with Chermoula Yoghurt

Cornish Seafood Brochettes

Whole Char Grilled Lamb Shoulder Rubbed with Rosemary and Garlic

Tetbury Wagyu Beef Burger in a Hobbs House Bap with Kohlrabi Slaw

Spicy Minted Lamb Burger with Cucumber Yoghurt

Fresh Cornish Seafood Parcel with Cherry Tomatoes, Rosemary and Fennel

Whole Shoulder of Outdoor Reared Pork with Apple Sauce and Grain Mustard

Whole Belly of Pulled Pork in a Sticky BBQ Glaze

Grilled Vegetable Brochettes Rolled in Aged Parmesan and Pesto V

Roast Red Pepper Stuffed with Halloumi, Harissa and Fresh Lemon V



PACKAGE MENUS

BBQ MENU CONTINUED

SIDES

Parmentier Potatoes with Wild Thyme and Garlic

Hot Buttered New Potatoes with Garden Mint and Cracked Pepper

Buttered Corn of the Cob

Green Bean and Sugar Snap Salad with Orange and Toasted Hazelnut

Mixed Baby Leaves with Vine Tomato, Herbs & French Vinaigrette

Cornish New Potato Salad with Dijon Crème Fraiche, Celery and Spring Onion

Classic Caesar Salad with Butter Croutons, Reggiano Parmesan and Anchovies

Free Range Egg Niçoise Salad with Kalamata Olives and Crumbled Feta

Beetroot Salad with Capers and Italian Parsley

Wild Rice and Roasted Vegetable Salad

Orzo Pasta, Three Bean and Pesto Pasta Salad

Relish Superfood Deli Slaw

Grilled Butternut Squash, Lime, Chilli, & Mizzuna Salad with Fresh Pomegranate

PLATED DESSERT

Fairtrade Chocolate Brownie with Mascarpone Cream & Salt Caramel Sauce

Lemon Delice Tart with Soft Whipped Cream & Fresh Raspberries

Chocolate and Orange Ganache Tart with Chantilly Cream

Apple Caramel Crumble Pie (Served Warm) with Cream

Exotic Fresh Fruit Salad with Passion Fruit Syrup

Flourless Italian Almond Torte with Mascarpone Cream

Treacle Tart with Salt Caramel and Vanilla Chantilly

Raspberry Frangipane Tart with Soft Whipped Cream

BUFFET MENU (100 covers) £43 per person

PLEASE SELECT TWO HOT OR COLD MAIN DISHES PLUS THREE SIDES AND A PLATED DESSERT OPTION

HOT DISHES

Cotswold Lamb Meatballs Slow Cooked with Moroccan Spices, Apricots, Sultanas and Toasted Almonds, Fresh Coriander and Pomegranate Molasses
 Rolled Belly of Ruby & White Pork, Crackling, Rosemary & Apple Stuffing
 Free Range Chicken, Bacon & Leek Puff Pastry Pie with Vermouth & Tarragon
 Char Grilled Chicken Breast rubbed with Chermoula, Chili, Coriander and Lime
 Braised Ox Cheek in Bath Gem Ale with Paris Mushrooms & Smokey British Bacon
 Free Range Chicken Legs in White Wine and Cream with Fresh Parsley and Tarragon
 Cornish Fish Pie cooked with Crab Bisque, Garden Peas & Gruyère Mash
 'Padstow Parcel' - Fresh Cornish Seafood Parcel filled with Cherry Tomatoes, Rosemary, Fennel and Capers Butter
 Grilled Artichokes & Courgettes in Thyme Creamed Butterbeans V
 Grilled Aubergine and Potato 'Moussaka' with Cinnamon Spiced Vegetables V
 Fried Halloumi Slices with Roasted Bell Peppers & Spicy Puy Lentils V

COLD DISHES

Shred Ham Hock Salad with Beans, Edamame, Pea and Tewksbury Mustard Dressing
 Ruby Red Devon Beef with Horseradish Crème Fraiche (Ruby & White Butchers)
 Loraine Tartlets with White Onion and Wild Thyme
 Chicken, Truffle and Duck Terrine with Pistachio and Orange, Fig Compote
 Soft Chorizo, Roasted Pepper and Cornish New Potato Frittata
 Soy and Ginger Poached Salmon Fillet with Asian Pesto and Herb Salad
 Butternut Squash, Sun Blush, Rocket and Cerney Ash Goats Cheese Tarts V
 Grilled aubergine Stuffed with Walnuts and Pomegranate, Feta Crumble, Za'atar V

PACKAGE MENUS

BUFFET MENU CONTINUED

SIDES

Parmentier Potatoes with Wild Thyme and Garlic

Hot Buttered New Potatoes with Garden Mint and Cracked Pepper

Sweet Potato Jackets with Chili and Lime

Green Bean and Sugar Snap Salad with Orange and Toasted Hazelnut

Mixed Baby Leaves with Vine Tomato, Herbs & French Vinaigrette

Cornish New Potato Salad with Dijon Crème Fraiche, Celery and Spring Onion

Classic Caesar Salad with Butter Croutons, Reggiano Parmesan and Anchovies

Free Range Egg Niçoise Salad with Kalamata Olives and Crumbled Feta

Beetroot Salad with Capers and Italian Parsley

Wild Rice and Roasted Vegetable Salad

Orzo Pasta, Three Bean and Hazelnut Pesto Pasta Salad

Relish Superfood Deli Slaw

Grilled Butternut Squash, Lime, Chilli, & Mizzuna Salad with Fresh Pomegranate

PLATED DESSERT

Relish Chocolate Brownie with Soft Whipped Cream & Chocolate Sauce

Lemon Delice Tart with Soft Whipped Cream & Fresh Raspberries

Chocolate and Orange Ganache Tart with Chantilly Cream

Apple Caramel Crumble Pie (Served Warm) with Cream

Fresh Fruit Salad with Passion Fruit Syrup

Flourless Italian Almond Torte with Mascarpone Cream

Treacle Tart with Salt Caramel and Vanilla Chantilly

Raspberry Frangipane Tart with Soft Whipped Cream

Salt Caramel Mousse with Ganache and Popping Candy

PACKAGE MENUS

3 COURSE MENU (100 covers) £50 per person

Starters

Smoked Free Range Chicken, Cantaloupe Melon & Roasted Hazelnut Salad
Cotswold Farmhouse Terrine, Yellow Pepper Chutney, Toasted Sourdough
Spicy Butternut Squash, Chili & Lemongrass Soup finished with Coconut Milk V
Roast Red Onion, Goats Cheese & Sun Blush Tomato Tartlet, Young Rocket Leaves V
Garden Pea & Broad Bean Bruschetta, Smoked Goats Cheese, Rocket Pesto V

Main Courses

Slow Roasted Belly of Pork, Crackling, Roast New Potatoes, Market Vegetables &
'Cafe au Lait' sauce
Roast Cotswold Lamb Rump, Minted Cornish New Potatoes, Seasonal Vegetables
and Redcurrant Roasting Juices
Bone-In Chicken Breast, Wild Thyme & Garlic Roasted New Potatoes, Market
Vegetables, Tarragon Cream Sauce
Roasted Free Range Chicken Breast, Rustic Ratatouille, Parmesan Polenta, Oven
Dried Tomato Sauce
Jesse Smiths Old Spot Sausages, Whole Grain Maris Piper Mash, Cider Apple Sauce
Pieminister Pie (any flavour), Creamy Mash, Market Vegetables and Gravy
Roast Butternut Pumpkin, Santa Tomato and Cerney Ash Goats Cheese Filo Strudel,
Salsa Vierge V
Asparagus and Mayfeild Cheese Tart, Baby Watercress V

Desserts

Raspberry Frangipane Tart with Crème Anglaise

Sticky Toffee Pudding served with Toffee Sauce & Crème Fraîche Cream

Lemon Tart with Fresh Raspberries

Chocolate & Mascarpone Cheesecake

Fairtrade Chocolate Brownie with Mascarpone Cream & Salt Caramel Sauce

Lemon Delice Tart with Soft Whipped Cream & Fresh Raspberries

Chocolate and Orange Ganache Tart with Chantilly Cream

Apple Caramel Crumble Pie (Served Warm) with Cream

Exotic Fresh Fruit Salad with Passion Fruit Syrup

Flourless Italian Almond Torte with Mascarpone Cream

Treacle Tart with Salt Caramel and Vanilla Chantilly

Raspberry Frangipane Tart with Soft Whipped Cream

Limoncello and White Chocolate Cheesecake

Individual Tiramisu

Passion Fruit Crème Brulée Tart



PACKAGE MENUS

CANAPÉS (100 covers)

£2.50 per piece, based on a minimum spend of £7.50 per person.

CANAPÉ MENU
PRICED AS A SUPPLEMENT

Sea Bass Ceviche, Avocado, Chilli, Coriander Shoots, Crisp Tortilla

Smoked Salmon, Saffron Crepe, Spinach and Cream Cheese Roll

Seared Tuna, Kimchi Rice, Wasabi Mayo, Pink Ginger

Smoked Mackerel Rillettes, Black Pepper Toasts, Lemon Gel

Gin & Lemon Cured Salmon Blini, Citrus Cream & Gremolata dusting

Steamed Rempah Tiger Prawn, Black Bean Salsa and Peashoot on a Chinese Spoon

Trio Melon Salad with Trealy Farm Cured Ham and Elderflower Caviar

Ham Hock Scotch Egg, Piccalilli Puree

Roast Chicken Boudin, Polenta, Tarragon Mayo, Cob Salsa

Beef Carpaccio Skewer, Yuzu Dip

Duck Liver Parfait, Gingerbread, Sauternes Gel

Grilled Chicken, Pancetta & Sage skewer, Lemon Aioli

Roast Beef, Vine Tomato Salsa, Horseradish Cream and Herb Croute

Parma Ham, Asparagus & Sunblush Tomato Wrap, Romesco and Polenta Croute

Mini Chicken Tart with Waldorf and Apple Matchstick Topping

Honey & Rosemary Glazed Old Spot Sausages

Beenleigh Blue, Pecan Sable, Pear Concentrate

Cauliflower Cheese and Pie Nut Tartlet

Walnut Pesto, Chicory Leaves

Grilled Courgette, Pepper and Halloumi Roll

Goats Cheese on Fruit Bread, Walnut and Truffle Honey

Wild Mushroom Risotto Balls with Black Truffle Cream Dip

Mini Asparagus & Leek Frittatas

PACKAGE MENUS

LATE FOOD (100 covers) from £8 per item

LATE FOOD SUGGESTIONS
PRICED AS A SUPPLEMENT

HOT PORK ROLLS

old spot pork in Hobbs House harvester baps, stuffing and apple sauce

SURVIVORS

free range back bacon in a Hobbs house harvester bap with free range fried eggs

MINI BRIOCHE BEEFBURGERS

mini Jesse smiths beef burgers in a brioche roll with all the trimmings

CHEESE AND MEAT

a selection of artisan cheeses garnished with grapes, figs and celery
choose from terrines or cured meats with chutney and pickles
all served with deli bread and fudges biscuits

POSH KEBABS

lamb koftas served into khobez flatbread with fresh deli salad and minted
cucumber yoghurt

LIVE COOKING STATIONS

We have a selection of live theatre cooking stations to choose from:

Noodle Bar - Oriental Noodles Cooked to Order in Front of Your Guests

Cornish Seafood Paella - Cooked in a Giant Pan with Saffron, Chorizo, Long Grain
Rice, Fresh Herbs and Lemon

Apricot and Mutton Sausages cooked on a Giant Pan of Tartiflette Potatoes with
Fresh Herbs and Reblochon Cheese

MIX AND MATCH DISHES ON APPLICATION, ADDITIONAL CHARGES MAY APPLY

SUNDRY ITEMS

LINEN CHARGES

Linen is handled by the venue, please contact them for further details. We provide a high quality linen like disposable napkin for table lay-up, in off white. If you would prefer to provide your own napkins or for us to hire linen napkins please let us know.

TABLE WATER

We use bottles of still or sparkling water (750ml) from FRANK water in Bristol £3.50 per bottle. All proceeds from their sales go to charity and Relish will also donate 50p from every bottle purchased.

Alternatively we can hire glass jugs on your behalf at £3 each to provide iced tap water, or you are welcome to supply your own bottled water with no corkage applicable.

Water glasses are 45p each to hire.

CAKE PLATES & FORKS £1.50 per person

This just covers the cost of a china side plate and cake fork if you want to serve your cake after your meal.

TEA & COFFEE

We can either serve tea & coffee to the table, or provide a self-service buffet station, charges vary accordingly:

TABLE SERVED TEA & COFFEE (INCLUDES CHOCOLATE MINTS) £4.50 per person

BUFFET SELF SERVE TEA & COFFEE £2.50 per person



DRINKS PACKAGES

Let us help you to choose a drinks package to compliment your day. We have bags of experience in the drinks industry providing bar and cocktails for numbers large and small.

Celebrate true British Summer with a refreshing glass of Pimms or keep it simple with a sparkling glass of fizz. If you are having a Winter wedding we can offer something to warm the cockles too!

Why not personalise your special day with a signature cocktail, please contact us to discuss.

Whether you would like to provide your own or you'd like to eliminate the stress with our products, we can provide a seamless service for you.

CASH BAR £FREE

A fully stocked cash bar can be setup for free with the purchase of any of our drinks packages, otherwise a £250 setup fee applies. If your bar take exceeds £1000 the fee is waived.

ARRIVAL DRINK £5.50

Choose from a glass of prosecco or a simple cocktail such as Pimm's, Gin & Tonic, Vodka & Elderflower & Soda etc.

BOTTLE OF WINE From £18.00

We have a good list with some excellent choices to suit our various menus.

TOAST DRINK £5.50

Served to the table, a glass of white or rose prosecco.

STANDARD DRINKS PACKAGE (SAVE £1 PER PERSON) £13.50

Includes an arrival drink and a half bottle of house wine per person

LUXURY WEDDING DRINKS PACKAGE £18.50

Add a sparkling wine toast drink to the standard drinks package.

BRING YOUR OWN

We charge a per bottle corkage which covers the cost of refrigeration, glassware, ice buckets and service staff.

STILL WINE CORKAGE £9.00 per bottle / SPARKLING WINE CORKAGE £15.00 per bottle