

WEDDING CATERING 2024/2025



Two
Simmering oans

Freelance Chef • Event Catering • Private Dining

WHO ARE WE?

All the way back in 2014, an Event Manager [Laura] & a Head Chef [Oliver] met doing what they love: Cooking, Eating & Drinking!

The next logical step was to form Two Simmering Pans in order to combine 20+ years of expertise & get the opportunity to share our enthusiasm of all things FOOD & DRINK with you.

Designing menus based around the best quality seasonal and local produce, in order to deliver excellent dining experiences is our passion. Alongside the food we can also assist in all of the logistics & styling to help you pull it all off seamlessly!

Along the way, the gang has grown, which gives us the opportunity to do more events. It's what we relish in after all!

Today the TSP team provide Wedding & Event Catering services across the South West & South Wales.

Let us assist you with the intricate steps of ensuring your wedding is one all your guests will remember

[...& leave asking "Who was it that did the food?!"]





MENUS

All of our menus are designed with care & love. They feature dishes inspired by Head Chef Oliver's travels around the world. From catering in Sydney's fine dining restaurants, to rustic Spanish tapas bars, you'll see a lot of varied influences popping up throughout

Canapés & welcome drinks lead onto our relaxed feast & BBQ menus, once the main event is done, we make way for some more fun evening options

These are however just our recommendations, because who are we to deny you your wedding day ideals?! If there's something you'd like to include or amend, just let us know & we will be happy to guide you where needed

We can cater for all guest's needs, so don't stress, adapting dishes or offering alternatives to cater for dietary requirements where necessary is simply part of what we do!

Not forgetting the little ones either, we can adapt your choices to suit their palette, or alternatively we have a dedicated children's menu

CANAPES

START THE CELEBRATIONS!

Arancini a la Casa

Lamb Kofta Skewers, Tzatziki

Beef & Pork Meatballs, Tomato Sauce

Spiced Carrot Bahji, Fennel Seed Yoghurt (v)

Smoked Haddock & Cheddar Fishcakes, Watercress

Rarebit Tartlets, Cumin Crispy Leeks (v)

Smoked Salmon Poké Cups, Spring Onion, Black Sesame, Soy

Chicken in Puffed Rice, Thai Green Mayo', Coriander

Sag Aloo Frittata, Mango Chutney, Crispy Onions (v)

Coronation Chicken or Coronation Chickpea (v) on toasted Naan

Mini Rare Roast Beef Yorkshire Puddings, Horseradish Cream

Saganaki & Olive Skewers (v)

ARANCINI FLAVOURS INCLUDE:

PARMESAN WITH SALSA VERDE (v)

PAELLA WITH BRAVAS SAUCE

KATSU CURRY CHICKEN

£12.50 PLUS VAT FOR 4 CANAPES PP
A CHOICE OF FOUR VARIETIES FOR THE PARTY

£1.50PP PLUS VAT FOR EACH
ADDITIONAL CANAPÉ CHOSEN

DRINKS RECEPTION EXTRAS

LET US TAKE CARE OF ANY ADDITIONALS YOU MIGHT LIKE TO OFFER

SOMETHING A LITTLE SOFTER?

Flavourful & refreshing soft alternatives for guests to enjoy during your drinks reception

5 litre Jars filled with your choice from the below

Includes accompanying glassware & garnish

Stinging Nettle | Sparkling Elderflower Presse, Fresh Mint, Lemon & Cucumber Ribbons

Blush Rose Lemonade | Lightly Rose Scented Fresh Lemonade with Raspberries & Rose Petals

Orchard No'jito | Cloudy Apple & Fresh Lime Juice, Demerara Syrup, Torn Mint & Lime Wedges

un-Aperol | (You'd never know!)

Non Alcoholic Sparkling Wine, Soda, Bitter Orange Syrup

£40.00 PLUS VAT PER JAR
APPROXIMATELY 20 SERVINGS

*UN-APEROL HOLDS A £7.50 SUPPLEMENT

NIBBLE TRIOS

Skinny wooden boards filled with three bowls of your choice of "Bar Snacks" E.g olives, popcorn & habas fritas

A great option to give your guests to carry on grazing when canapés have ended

PER GUEST PRICES START FROM
£3.50 PLUS VAT

HYDRATION STATION

Celebrating is thirsty work!

We provide the equipment for a station, available throughout the day, for guests to stop & refresh

Large Kilner jar with drinking glasses & garnished ice water

£45.00 PLUS VAT
REFRESHED FOR THE DURATION OF THE DAY,
ACCESS TO DRINKING WATER REQUIRED





BBQ MENU

NOTHING SHOUTS CELEBRATION, LIKE THE SMELL OF A BBQ IN THE AIR

HOT OFF THE GRILL

All chosen items cooked on the BBQ & then presented to the tables in bowls & platters

Choose 2 Meat or Fish

&

1 Vegetable Option

Harissa Lamb Skewers
Butcher's Pork Sausages, Braised Onions
Beef Cheeseburgers, Brioche Rolls
Chimichurri Rump Steaks
Pork Chops, Apple & Cider Glaze
Cajun Spiced Chicken, Coriander Pesto
King Prawns, Lime & Chilli Salsa
Tandoori Fish Kebabs, Lime Yoghurt

Grilled Corn on the Cob
Marinated Aubergine Slices
Halloumi & Dukkah
Broccoli, Soy, Chilli & Ginger
Masala Cauliflower Kebabs

ADDITIONAL BBQ ITEMS FROM
£2.50 PLUS VAT, PER ITEM, PER GUEST

Served with 3 Fresh & Tasty Salads

Raw 'Slaw with Toasted Seeds | Greek Salad | Fresh Herb Potato Salad

TO FINISH

Dessert Pot Trays

A choice of 2 varieties from our ever growing list of flavours, listed on page 12



THE FEAST MENU

OUR MOST CUSTOMISABLE OPTION FOR RELAXED WEDDING DINING

TO START | Mezze, Tapas, Antipasti ...call it what you like!

We load the tables with platters, baskets & bowls

SAMPLE SHARING STARTER

Lamb Kofta Skewers, Tzatziki

Carrot & Coriander Bhajis (V)

Boerewors Sausage Slices

Dips | Hummus & Turkish Ezme with Warm Flatbreads

Marinated Olives & Pickled Vegetables

TO FOLLOW | THE FEAST

Tables are laid with empty plates & the food is served "Family Style"

Choose a Main Dish & an Accompaniment & 2 Sides | Salads

Not sure what to match together? We can guide you with suggestions for a balanced menu

TO FINISH

Variety is the spice of life, so, let us give you OPTIONS!

Dessert Pot Trays, Pudding Platters or a **Dessert Table**

THE FEAST MENU

CHOOSE A MAIN DISH

Harissa Rubbed Leg of Pork
Chicken Cacciadore
Catalan Fish Stew with Saffron
Mediterranean Skin-on Chicken Thighs
Curried Lentil Dhal with Grilled Paneer
Yucatan Pork Casserole
Pulled Pork Shoulder with BBQ Sauce
Vegetable Cobblers with Tomato & Basil Sauce

Pulled shoulders of Garlic &
Rosemary Welsh Lamb
Oven Roast Joints of Beef with Chimichurri
[Both served with jugs of 72 hour reduced gravy]

ABOVE CHOICES HOLD A SUPPLEMENT OF
£4.50 PLUS VAT PER GUEST

& AN ACCOMPANIMENT

PULSES & GRAINS

Chickpea Tagine
Butter Bean Stew
Baharat Vegetable Cous Cous

POTATOES

Steamed New Potatoes, Herb Butter
Spiced Potato Rostis
Crushed Roasted Potatoes with Garlic

RICE

Mexican Rice with Peppers
Rice & Peas
Vermicelli & Rice Pilaf

THEN, TWO SIDES | SALADS

Raw Slaw' | Carrot, Cabbage & Spring Onion
Mexican Re-fried Beans
Greek Salad | Tomatoes, Cucumber, Parsley, Feta, Olives
Marinated Cucumber & Poppyseed Salad
Green Beans with Hazelnuts & Orange

Roasted Broccoli & Courgettes with Lemon & Almonds
Fennel & Feta Salad, Sumac & Pomegranate
Roast Sweet Potatoes with Chilli & Bitter Orange
Insalata Tricolore | Tomatoes, Mozzarella & Basil
Braised Baby Carrots with Peas

[We'll pair a sauce to accompany your selections]

PLATED CLASSICS

THREE COURSE PLATED WEDDING DINING

A SINGLE CHOICE PER COURSE OFFERED TO THE ENTIRE PARTY

FRESHLY BAKED BREAD WITH
CHEF'S SEASONAL BUTTER
ADD FOR
£2.00PP PLUS VAT

TO START (v)

Handmade Coriander Falafel, Feta, Hummus, Preserved Lemon Yoghurt, Summer Leaves
Salad of Goat's Curd & Roast, Pickled & Pureed Heritage Beetroots
Fresh Burrata, Heirloom & Sun Dried Tomatoes, Duo of Pestos, Rocket

TO FOLLOW

Roast Loin of Pork, Celeriac Puree, Roast New Potatoes & Root Vegetables
Skin on Chicken Breast, Crispy Pancetta, Creamed Mushrooms, Hassleback Potatoes
Taleggio, Portobello Mushroom & Spinach Turnovers, Roasted Shallots (v)
Bowls of Seasonal Steamed Green Vegetables & Jugs of Gravy served to the centres of tables

TO FINISH

Warm Dark Chocolate Brownie, White Chocolate Caramel Sauce, Stewed Cherries
Pudding Platters | Cheesecake, Eton Mess or Tiramisu [see options on page 13]
Orange & Polenta Cake, Cardamon Syrup, Raspberry & Orange Salsa

PER GUEST PRICES START FROM
£50.00 PLUS VAT



DESSERT OPTIONS

DESSERT POT FILLINGS

Chocolate Mousse,
Salted Caramel & Brownie Crumb

Lemon Posset,
Peach & Lemon Curd

Raspberry Panna Cotta,
Almond Granola

Biscoff Cheesecake, Caramel Sauce

Orange & Almond Cake,
Whipped Mascarpone

Strawberry Shortcake,
Pistachio Cream

PUDDING PLATTERS

Tiramisu Glasses

Sponge fingers drenched in Arabica Coffee & Marsala Wine,
Sweet whipped Mascarpone Cream & Grated Dark Chocolate

Eton Mess Plank

Meringues piled high with Whipped Chantilly Cream,
Fresh Red Berries, Berry Coulis & Fresh Mint

Cheesecake Slices

Baked Vanilla Cheesecake with your single choice from: Nutella, Biscoff,
Passionfruit & Mango or Summer Berry Compote. Decorated to Impress!

Sharing Billionaire's Pudding

Chocolate Blancmange, Dulce de Leche, Brownie & Cream Sponge soaked in Amaretto,
Milk Chocolate Custard, Whipped Double Cream & Crumbled Flake

DECADENT DESSERT TABLE

GUESTS ARE WELCOMED UP TO A EXTRAVAGANTLY DECORATED TABLE TO BE
SERVED FROM A SECTION OF 4 DIFFERENT DESSERTS OF YOUR CHOICE

SAMPLE OFFERING:

INDIVIDUAL PASSIONFRUIT & MANGO PAVLOVAS

CHOCOLATE MOUSSE POTS, BROWNIE CRUMB & SALTED CARAMEL

BISCOFF CHEESECAKES

SLICES OF ORANGE & POLENTA CAKE WITH BURNT ORANGE PUREE & RASPBERRIES

WOW YOUR GUESTS WITH
A DESSERT TABLE FROM
AN ADDITIONAL

£4.00 PLUS VAT
PER GUEST

EVENING FOOD

FOR WHEN DANCING STRIKES UP HUNGER!

TRADITIONAL PAELLA

Bring the **WOW** factor!

Calasparra Rice slowly simmered with
a base of Vegetables, Stock & Saffron
Chicken & Chorizo, Chicken & Seafood
or **Entirely Veggie!**

PER GUEST PRICES START FROM

£14.00 PLUS VAT

Available for a minimum of 80 guests

BREAD, BUNS & BAPS

a choice from

B.L.T Baps | Bacon, Tomatoes, Rocket & Aioli
Butcher's Best Sausages Butties, Onion Chutney
Beef Cheese Burgers in Brioche Buns
American Hotdogs & Onions in Sub Rolls

SELECTION OF SAUCES TO ACCOMPANY

PER GUEST PRICES START FROM

£8.50 PLUS VAT

PULLED PORK ROLLS

Overnight slow-cooked Pork
shredded into **Tangy BBQ sauce**
Coleslaw, Gem Lettuce, Big Gherkins
& Brioche Rolls

PER GUEST PRICES START FROM

£10.00 PLUS VAT

MAC N' CHEESE or NACHO BAR

Bubbling Three Cheese Mac'

Buffet of toppings for guests to self-serve

Tortilla Chips with the Mexican Holy Trinity

"Guac' | Salsa | Sour Cream"

Three Bean Chilli (v), Cheddar, Jalapeños

PER GUEST PRICES START FROM

£12.00 PLUS VAT





EVENING FOOD

ANOTHER OPTION...

PIZZA BUFFET

Choose 3 Pizza varieties to offer your guests

All are made with fresh Tomato Sauce & Fior di Latte Mozzarella

NB. Pineapple is strictly prohibited

AMERICANO | Sliced Pork Sausage & Peppers

TANDOORI | Marinated Spiced Chicken & Red Onion

COTTO Y FUNGHI | Oven-baked Ham & Mushrooms

PARMA | Parma Ham & Dressed Rocket to finish

THE SWINE | Chorizo, Chilli Oil, Bacon Bits

CLASSICO | Simple Margherita with Fresh Basil

VERDE | Ricotta & handfuls of Fresh Spinach

CAPRA | Roasted Vegetables & Goat's Cheese

**ADD SIDE SALADS TO PULL
OUT ALL THE STOPS:**

INSALATA TRICOLORE TOMATO, MOZZARELLA & BASIL
GREEN SALAD | HOUSE DRESSING

£3.50 PLUS VAT PER GUEST

Two
Simmering pans

Freelance Chef • Event Catering • Private Dining



PER GUEST PRICES START FROM

£15.00 PLUS VAT

EVENING FOOD

EVEN MORE OPTIONS...

BIG SIMMERING PANS

Hot & Hearty Classics

Served with Steamed Rice or Crusty Bread

We are able to offer a meat & Vegetarian split of most of the options

THAI GREEN CHICKEN CURRY | Creamy, Aromatic & Fresh
with Lime & Coriander

LAMB TAGINE | Diced Shoulder, Onions, Souk Spices & Fruits

COWBOY BEEF CHILLI | Chuck Steak slowly simmered
with Peppers & Beans

RED LENTIL DHAL | Packed with Vegetables & Warming Spices

JAMAICAN CURRY CHICKEN | Pieces of marinated Chicken
stewed with Potatoes, Carrots & the odd Scotch Bonnet

WE WONT FORGET THE SIDES!

NAAN BREADS, MANGO CHUTNEY,
POPPADOMS, PRAWN CRACKERS, PICKLES,
HERB & LIME YOGHURT

EXTRAS DEPENDANT ON MENU CHOICE

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PER GUEST PRICES START FROM
£14.00 PLUS VAT

NOTES

All prices quoted are based on a minimum of **80 Adult Guests** in attendance

All prices include ingredient costs, a dedicated Kitchen Team & any required Service-ware

Our plated Menu is available subject to your Venue & guest numbers

A Front of House team selected from our longstanding team of Service Staff can also be organised

We can sort it all, from the smallest of sugar bowls to the largest of refrigerated trailers, everything can be arranged to make sure your celebration happens without a hitch

Dining-ware [Crockery, Cutlery, Glassware & Linen] are not included. These are specified, quoted & arranged you for depending on the needs of your menu choices & venue

An Event Coordinator to assist in planning in the run up to the Wedding & Event Manager to liaise between the Kitchen & Front of House on the day are also supplied

T&C's supplied for further queries





GET IN TOUCH

[WE LOOK FORWARD TO HEARING FROM YOU!]

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