



HIBISCUS FOOD

*Catering Specialists*

WEDDINGS • PARTIES • DELIVERED

WEDDING BROCHURE  
CATERING SERVICES  
2025/26



# Introduction: Who Are Hibiscus?

*"In 2008, whilst enjoying a cup of tea together, we decided to set up Hibiscus. We'd been to too many weddings and events with distinctly average food served by untrained staff. Now was the time to do something about it!"*

**Jo Rasenberg**

Let's introduce you to Chris - Chris has always worked with food and excellent service, starting his career with Prue Leith (The Great British Bake off and the Great British Menu). He has worked on the Orient Express, Leith's Restaurant (1 Michelin Star), many of the Royal Palaces and 10 Downing Street.

Chris held executive chef roles at The Law Society, Hatfield House and Somerset House.

Chris later became a food design consultant.



**Jo Rasenberg (Owner/Director)**

*"We understand that our couples lead busy lives – we are happy to work around their schedules, speaking and meeting both in and out of business hours with maximum flexibility."*

*"Getting to know our couples the basis for delivering all round wonderful catering."*



**Chris Wayland (Owner/Director)**

Now, over to Jo - Jo's organisation skills stem from a background as a top level private secretary, dotting the i's and crossing the t's and ensuring the smallest details are considered with a warm and friendly service.

Later, fifteen years of working in front of house hospitality ensures both back and front of house work seamlessly together.

When organising the big day, the secret to success lies in an excellent relationship with your caterer.

We are always happy to create bespoke menus – no two functions are ever the same.

We can offer 'one to one' wedding tastings to fine tune a menu and organise meetings to discuss all aspects of your forthcoming events.

*Yours sincerely, Chris & Jo*



# Our Services to You



Every wedding is unique – getting to know our couples is the key to delivering incredible wedding catering.

Our menus can be tailored to suit your specific wishes and requirements - offering expert advice, catering weddings and events for over 15 years.

Our experienced front of house team love weddings, providing a first class service with a warm and friendly feel throughout.

We endeavour to ensure that your day runs to plan, taking care of your guests and allowing you to enjoy every moment from early planning stages right up until we wave off the newly weds at the end of the night.

## Price Guide

### OUR WEDDING PACKAGES INCLUDE:

**Prices from £94.50 per person (exclusive of VAT) based on a minimum of 75 guests.**

- Classic white crockery & sophisticated cutlery
- Champagne flutes & table glassware hire
- White tablecloths & linen napkins
- Basic kitchen equipment package
- Catering manager on site throughout, kitchen team and front of house waiting staff
- 4 canapé choices (hot & cold options)
- Serving of canapés during welcome drinks reception
- Service of welcome drinks provided by yourselves - (no corkage fee applied)
- Full table service throughout your meal
- 1 x choice of plated starter, main course & dessert (with vegetarian & special dietary requirement alternatives where required)
- Full setting-up service, including table laying - commencing the morning of the wedding
- Tea & coffee station
- Evening catering options available - additional fees apply (*prices start from £7.50pp*)

***Please note, our packages are flexible. With every wedding being a little different - we provide a bespoke quotation based on your timings and exact requirements. If you require something a little different, please do let us know, as there are lots of menu options available. Anything is possible!***

***Should you require us to manage your evening bar, serving drinks provided by yourselves, a £14.50 per guest (excluding VAT) charge is applied to cover glassware, bar equipment & bar staff.***



# Wedding Canapés

## SERVED COLD

Smoked bang bang duck - rice paper - lime - chilli

Seared beef fillet - watermelon - wasabi mayo - coriander - ginger

Prosciutto - balsamic fig - rocket - Gorgonzola

Yorkshire pudding - sirloin steak - horseradish - chervil

Smoked Scottish salmon - green pea blini - sour cream - micro cress

Lobster - tapioca crisp - mango - basil



Poached salmon - hollandaise - asparagus - filo tartlet

Smoked mackerel mousse - pickled red cabbage - bruschetta

Pesto marinated mozzarella - cherry tomato & basil skewer (v)

Goat's cheese mousse - red onion marmalade - pistachio rosemary biscuit (v)

Avocado - chilli bean - coriander - corn taco (vegan)

Cornish crackler cheddar shortbread - porcini mushroom mousse - artichoke - toasted seeds (v)

## SERVED WARM

Swiss Gruyère cheese - smoked ham - parsley & poppy seed - herb mayonnaise

Pan-fried rare Scottish sirloin steak cube & shallot rings - béarnaise

Pork belly cube skewer - cider & natural liquor

Tiny Cumberland sausage - sesame honey glaze - mustard mash & pickled red onion

Cajun spiced popcorn prawns - bloody Mary mayonnaise

Pumpkin & sunflower seed crusted Cromer crab - spring onion - hot & sour dip

Panko crumbed halloumi - redcurrant & chilli reduction (v)

Italian sun-ripened tomato, mozzarella arancini - lemon & basil emulsion (v)



Pancetta & Gruyère cheese potato bomb

Chickpea falafel skewer - chilli - mint yoghurt (v)

Salmon spike - pistachio, orange & coriander crust

Leek & Wensleydale tart (v)



# Wedding Starters



## SERVED WARM

East coast crab and salmon cake - poached hen's egg - seasonal leaves - wild garlic, caper & dill mayonnaise

Seared scallops - pea blini - rocket - mango, red onion & tomato salsa (Supp)

Grilled Cornish goat's cheese - caramelised pecans - bitter leaves - citrus dressing (v)

Leek & Taleggio cheese arancini - basil & sun-blush tomato pesto - young leaves (v)



## SERVED COLD

Classic smoked Scottish salmon - potted bloody Mary prawns - lemon - brown bread

Smoked salmon - pale craft ale & honey cured salmon - poached salmon - pickled cucumber - horseradish cream - rocket

Beef fillet carpaccio - lemon - red onion - parmesan - chives - rocket - olive oil & smoked sea salt

Air-dried ham - heritage tomatoes - avocado & basil mousse - burrata - balsamic olive oil

Green pea gazpacho - beetroot and goat's cheese mousse - parmesan wafer - cress (v)

Smoked duck salad - walnuts - blueberries - feta - toasted ciabatta - chicory - sherry vinegar - olive oil



## SHARING OPTIONS

### ANTIPASTI

Marinated black & green olives - Milano salami - prosciutto - Buffalo mozzarella - oven-dried baby plum tomatoes - rocket - ciabatta

### SMOKED FISH

Chalk farm smoked salmon - mackerel & black pepper paté - pickled cucumber ribbons - rocket & rye bread

### MELTED

Baked Camembert - oven-dried plum tomatoes - spiced plum chutney - Balsamic pickles - warm ciabatta

### MEZZE

Crispy halloumi cubes - red pepper hummus - lamb kofta - chargrilled peppers - tzatziki - toasted pitta - leaves

*(Please note additional hire items may be required with sharing options)*



# Main Courses

Fillet of British beef - caramelised shallot - buttered young spinach - fondant potatoes - port & thyme reduction\*

Roast West Country, rosemary & garlic marinated lamb rump - dauphinoise potatoes - buttered wilted greens - mint pea purée - natural liquor\*

Slow roast pork belly - grain mustard mash - braised cavolo nero - Madeira & sage sauce

Estate shot venison haunch - boulangère potatoes - heritage carrot purée - kale - juniper & redcurrant jus



British Sirloin steak - triple cooked chips - creamed spinach - oven roasted plum tomato - béarnaise - beef reduction\*

Pan-fried brie & red onion filled chicken breast - parmesan, parsley & olive oil mash - asparagus - sun-blush tomato & tarragon cream

Glazed confit duck leg - lentil and root vegetable ragout - buttered kale - red wine & redcurrant reduction

Seabass fillet - artichoke & basil risotto - spinach - salsa verde

Seed crusted cod loin - warm orzo pasta - rocket & blistered tomato salad - saffron cream sauce

Roast vegetable & Stilton wellington - red pepper & smoked paprika purée - mint pea sour cream emulsion (v)

Aubergine, courgette & smoked mozzarella cannelloni - three bean ragout - rocket & parmesan (v)

Caramelised onion filo tart - goat's cheese mousse - heritage tomato & seasonal leaf salad - classic vinaigrette (v)

Grilled polenta - asparagus - baby leek - butternut squash purée - toasted pine nuts - tomato fondue (vegan)

*\*Supplement applied - dependant on market price*

**MAIN COURSE SHARING IDEAS**  
(menus on request)



# Desserts

Lemon mousse - baked meringue - strawberry, blueberry & mint salsa

White & dark chocolate mousse - almond brittle - morello cherries

White chocolate cheesecake - mint & chilli infused nectarine

Compressed watermelon - mango sorbet - Italian meringue - pistachio granola

Caramelised individual apple tarte tatin - vanilla ice cream

Chilled coconut rice pudding - pomegranate, mint & mango compote

Raspberry crème brûlée - peanut tuile

Passion fruit panna cotta - raspberries - basil shortbread

Bitter chocolate, orange & pistachio truffle - vanilla mascarpone cream





*We look forward to helping  
make your day a special one!*

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**HIBISCUS EVENT CATERING LTD**

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