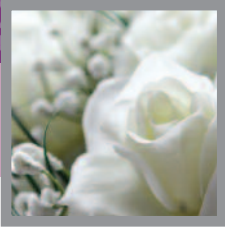


 Anya's

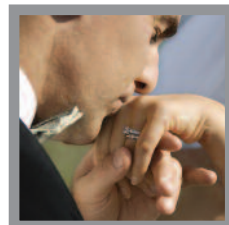
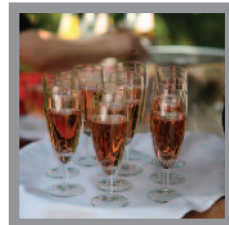


*Wedding Brochure*



# *Contents*

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## *Venues*



**Anya's have experience in catering in many types of venue**

Pollokshields Burgh Hall

Eastwood House

Paisley Town Hall

Clydebank Town Hall

Johnstone Town Hall

Bearsden Town Hall

Kilmardinny Art Centre

Cumbernauld New Town Hall

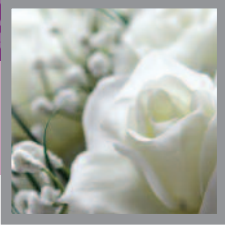
Airdrie Town Hall

Gartlea Community Hall

Ballerup Hall East Kilbride

Murray Owen Centre East Kilbride

**We can cater for any venue**



## *Congratulations*

Congratulations on your forthcoming wedding! The combined experience of everyone at Anya's Catering Services Ltd means that we are confident that we can successfully offer you a Hospitality Package that will ensure that you have a day to remember. Our Wedding co-ordinator and team take personal pride in helping you to arrange your wedding day, and with your own ideas and our vast experience, we will make your wedding day unique and special to you

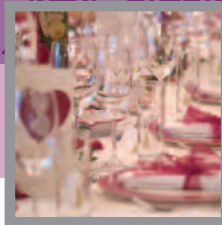
Anya's aim is to make organising your wedding hospitality easier for you and an enjoyable and exciting part of your planning. By making an appointment with our Wedding Co-ordinator we can discuss your ideas and what you hope for on your wedding day. We are very flexible because it is your day, your ideas and your personalities that will shine through on your wedding day.

We offer many services including:

- Dedicated Wedding Co-Coordinator
- Master of Ceremonies
- Use of Cake Knife and Silver Round or Square Cake Base
- Personalised Menus
- Bar Licence

We would invite you to join us 6 weeks prior to your wedding day to finalise your wedding package

# *Drinks and Canapés*



## *Menu Tasting*

Taste matching for your guests is not easy. Chef Paul Larkins suggests you look at the example menus, which are interchangeable but may be subject to price alteration.

Any special dietary requirements should be notified at our final meeting.

## *Drinks*

### **Welcome Drinks**

After your wedding ceremony treat your guests to a refreshment while the wedding photographs are being taken.

### **Toast Drinks**

Traditionally there would be a toast at the cutting of the cake and speeches before or after the meal.

### **Wine**

To accompany your meal we have an extensive selection of fine wines to suit all tastes.

## *Canapé's*

As an accompaniment to the welcome drink offered to your guests, chef has compiled a selection of popular canapé's. Should you decide to have this option please select three from those listed.

## *List of Canapé's*

### **Smoked Salmon**

A roulade of smoked salmon and cream cheese, placed on brown bread

### **Italienne Parma Ham and Vine Tomato**

With Red Onion Salsa

### **Smooth Chicken Liver Parfait**

Placed on highland oatcake served with a spicy chutney

### **Mozzarella and Cherry Tomato**

### **Smoked Chicken**

### **Haggis Dumplings**

Hot canapé of haggis in crisp bread crumbs

### **Roasted baby bell peppers**

with chopped bacon and Melted Brie



## *Loch Lomond Menu*

### **Lentil Broth**

served with a soft seeded bread roll

### **Fantail of Melon**

with fresh berries drizzled with a strawberry coulis



### **Supreme of Scottish Reared Chicken**

flamed in green & pink peppercorn sauce

### **Roast Topside of Scotch Beef**

prime scotch beef in rich gravy

### **Chef's selection of fresh market vegetables and potatoes**



### **Freshly Made Strawberry Cheesecake**

garnished with fruit served with cream

### **Home Baked Apple Pie**

served with vanilla ice cream



### **Tea or Coffee with Scottish Tablet**

# *Oban Menu*



## **Prawn Salad**

prawns layered with brown bread, smothered in a lemon & chive sauce with seasonal salad.

## **Roast Red Pepper and Tomato Soup**

served with a soft seeded bread roll



## **Steak Amoureuse A La Dijonnaise**

prime roast sirloin steak cooked in a combination of dijon mustard, tarragon, garlic, double cream & cognac

## **Supreme of Chicken Suedoise**

breast of chicken poached in a creamy white wine sauce

## **Chef's selection of fresh market vegetables and potatoes**



## **Chocolate Profiteroles**

laced with fresh dairy cream

## **Lemon Tart with a Raspberry Coulis**



## **Tea or Coffee with Scottish Tablet**



## *Glencoe Menu*

### **Delicious Chicken Liver Pate**

delicate parfait of chicken livers blended to chef's own special recipe,  
served with red onion chutney seasonal leaves & oat cakes

### **Sweet Potato & Red Pepper Soup**

served with a soft seeded bread roll



### **Roast Sirloin of Scotch Beef**

prime Scottish beef slowly roasted served with caramelised shallots,  
chestnut mushrooms and Glenisla whisky sauce

### **Tarragon Chicken**

onion, garlic, mushroom, cream white wine sauce

### **Chef's selection of fresh market vegetables and potatoes**



### **Summer Fruit Vacherin**

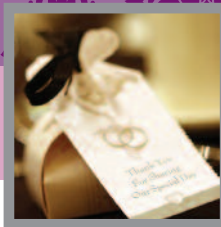
crisp meringue nest filled with locally picked summer fruits  
surrounded by strawberry syrup with vanilla ice cream

### **Chocolate and Orange Cheesecake**



### **Tea or Coffee with Scottish Tablet**

# *The Tartan Menu*



## **A Trio of Scottish Puddings**

presented with a Glengoyne jus

## **Hurst Bree**

a lamb and fresh vegetable broth



## **Roast Fillet of Beef Lomond**

a prime cut of Scotch fillet served in a Malt whisky creamed sauce topped with haggis

## **Roast potatoes & fresh vegetables**

## **Poached Darne of Loch Lomond Salmon**

set on crushed potato with lemon cress & cherry tomatoes tossed in olive oil



## **Cranachan Shortcake**

a mousse of cream, fresh raspberries, honey & drambuie liqueur, topped with toasted oatmeal, layered between delicate shortcake



## **Tea or Coffee with Scottish Tablet**



# *The Saltire Menu*

## *Drinks*

### **Summer Tomato Soup**

served with a soft seeded bread roll

### **Duo of Melon**

Galia and Cantaloupe with orange sorbet in Cointreau syrup



### **Supreme of Scottish Reared Chicken**

flamed in green & pink peppercorn sauce

### **Roast Topside of Scotch Beef**

prime scotch beef in rich gravy

### **Chef's selection of fresh market vegetables and potatoes**



### **Passion Fruit Delice**

with vanilla ice cream

### **Chocolate Profiteroles**

with vanilla ice cream



### **Tea or Coffee with Scottish Tablet**

## *Drinks Package Included*

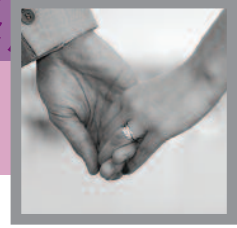
Glass of Sparkling Rose on arrival or a Bottle of Beer

Glass of Sparkling Wine to toast the cutting of the cake

A Glass of wine with your meal

Spirit of Whisky, Vodka, Bacardi, Gin, Rum and mixer to toast the speeches

# *Scotland the Brave Menu*



## *Drinks*

### **Tuna Mousse**

wrapped in smoked salmon with mixed leaf salad

### **Cock-a-leekie Soup**

served with a soft seeded bread roll



### **Steak Amoureuse A La Dijonnaise**

prime roast sirloin steak cooked in a combination of dijon mustard, tarragon, garlic, double cream & cognac

### **Chicken Balmoral**

chicken stuffed with haggis in a malt whisky cream sauce

### **Chef's selection of fresh market vegetables and potatoes**



### **Sticky Toffee Pudding**

with vanilla ice cream



### **Tea or Coffee with Scottish Tablet**

## *Drinks Package Included*

Glass of Sparkling Rose on arrival or a Bottle of Beer

Glass of Sparkling Wine to toast the cutting of the cake

A Glass of wine with your meal

Spirit of Whisky, Vodka, Bacardi, Gin, Rum and mixer to toast the speeches



# *The Rob Roy Menu*

## *Drinks*

### **Rillette of Chicken**

bound in sun blush tomatoes, basil and crème fraiche

### **Ribolita**

Italian tomato vegetable soup with borlotti beans



### **Fillet of Wild Sea Bass**

with an onion, garlic and white wine sauce

### **Chicken Saltimbocca**

cooked in a creamy rosemary & tomato sauce,  
topped with ham and cheese

**Chef's selection of fresh market vegetables and potatoes**



### **White Chocolate and Berry Bavaois**

with vanilla ice cream



### **Tea or Coffee with Scottish Tablet**

## *Drinks Package Included*

Glass of Sparkling Rose on arrival or a Bottle of Beer

Glass of Sparkling Wine to toast the cutting of the cake

A Glass of wine with your meal

Spirit of Whisky, Vodka, Bacardi, Gin, Rum and mixer to toast the speeches

# *The Colquhoun Menu*

## *Drinks*



### **Haggis, Tatties and Neeps**

presented with a Glengoyne jus

### **Scotch Broth**

a lamb and fresh vegetable broth



### **Roast Fillet of Beef Lomond**

a prime cut of Scotch fillet served in a malt whisky creamed sauce  
topped with haggis

### **Roast potatoes & fresh vegetables**

### **Poached Darne of Loch Lomond Salmon**

set on crushed potato with lemon cress & cherry tomatoes tossed in olive oil



### **Cranachan Shortcake**

a mousse of cream, fresh raspberries, honey & drambuie liqueur,  
topped with toasted oatmeal, layered between delicate shortcake



### **Tea or Coffee with Scottish Tablet**

## *Drinks Package Included*

Glass of Sparkling Rose on arrival or a Bottle of Beer

Glass of Sparkling Wine to toast the cutting of the cake

A Glass of wine with your meal

Spirit of Whisky, Vodka, Bacardi, Gin, Rum and mixer to toast the speeches



## *Evening Buffet*

### *Lewis*

Sausage Rolls  
Vegetable Spring Roll  
Freshly Made Sandwiches  
Chicken Satay with BBQ dip  
Vegetable Pakora with Chilli dip

### *Orkney*

Succulent Chicken Wings  
In a spicy BBQ sauce  
Vegetable Pakora  
Tortilla Wraps with Tasty Fillings  
Freshly Made Sandwiches  
Chicken Satay with a Chilli Dip

### *Toppings & Fillings*

Irish Cheddar with Sweet Chutney  
Honey Roast Ham with Mustard  
Egg Calypso  
Tuna Mayo with sweet corn & red onion  
Spicy Chicken  
Grated Scottish Cheddar & Tomato  
Roast Topside of Beef  
Chicken Tikka  
Chicken Salad

### *Islay*

Chicken Pakora with a Chilli Dip  
Pizza Wedges with a Vegetable Topping  
Sausage Rolls  
Freshly Made Sandwiches  
Roast Chicken Drumsticks

### *Shetland*

Vegetable Spring Rolls  
Chicken Pakora with dipping sauce  
Mini Bagels with  
Delicious fillings  
Sausage Rolls  
Tortilla Wraps with Tasty Fillings  
Vegetable Pakora

### *Additional Finger Foods*

Vegetarian Quiche  
Vol-au-vents with Choice of Filling  
Vegetable Spring Rolls  
Mini Scotch Eggs  
Smoked Salmon Canapés  
Cheese Cocktails  
Fruit Cocktails  
Breaded Butterfly Prawns  
Roll Sausage or Bacon

# *Anya's Bar Service*



What does **Anya's** provide and how much does it cost?

Our aim is to provide **a complete bar service** for your party  
**at no cost to you.**

We supply the drink which goes on sale to your guests. We  
also provide the glasses and the staff to serve the drink.

**There is no charge or deposit required for our service.**

Is permission required from Local Authorities for sale of  
alcohol?

Yes, in order to sell alcohol from unlicensed premises an  
Occasional Licence is required by the Local Authorities. To  
ensure no hassle or cost, **Anya's will pay for and obtain the  
licence for you.**

If you decide to use **Anya's** please let us know as soon as  
possible so that we may obtain the Occasional Licence.

If you have any other questions please do not hesitate to  
contact us.





## *catering service*

Unit 7, Priestfield Industrial Estate, Blantyre, Glasgow G72 0JA

Tel: 01698 285222 • Mobile: 07768 588707

Email: [info@anyascatering.co.uk](mailto:info@anyascatering.co.uk) • [www.anyascatering.co.uk](http://www.anyascatering.co.uk)



# *Wedding Price List*

## *2012/2013*

**Canapés (Three per person) £3.75**

**Drinks Package (per person) £5.00**

- Glass of Sparkling Rose on arrival or a Bottle of Beer
- Glass of Sparkling Wine to toast the cutting of the cake
- A Glass of wine with your meal
- Spirit of Whisky, Vodka, Bacardi, Gin, Rum and mixer to toast the speeches

## *Menus*

|                           |               |
|---------------------------|---------------|
| <b>Loch Lomond</b>        | <b>£18.00</b> |
| <b>Oban</b>               | <b>£23.00</b> |
| <b>Glencoe</b>            | <b>£23.00</b> |
| <b>Tartan</b>             | <b>£28.00</b> |
| <b>Saltire</b>            | <b>£24.00</b> |
| <b>Scotland the Brave</b> | <b>£28.00</b> |
| <b>Rob Roy</b>            | <b>£28.00</b> |
| <b>Colquhoun</b>          | <b>£34.00</b> |

## *Evening Buffet Selection*

|                   |              |
|-------------------|--------------|
| <b>Lewis</b>      | <b>£6.50</b> |
| <b>Islay</b>      | <b>£6.75</b> |
| <b>Orkney</b>     | <b>£7.25</b> |
| <b>Shetland</b>   | <b>£7.25</b> |
| <b>Tea/Coffee</b> | <b>£1.50</b> |



## *Wedding Packages*

### *Isle of Skye Package - £3500.00*

**Sparkling Rose or Bottle of Beer on Arrival**

**Sparkling Wine to toast the cutting of the cake**

**Glass of wine with the meal**

**Spirit of Whisky, Vodka, Bacardi, Gin, Rum and mixer to toast the speeches**

**Arrival Canape's**

**3 Tier Wedding Cake**

**Wedding Meal from the Glencoe Menu**

**Fresh Flowers on Each Table**

**Wedding Room Dressed with white Linen**

**Chair Covers & Colour Co-ordinated Chair Bows**

**Master of Ceremonies**

**Evening buffet**

**DJ**

**Price is based on 80 dinner guests and 120 evening guests,  
if you wish to add additional guests there will be an extra cost from the  
drinks package, dinner menu and evening buffet per person.**

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# Booking Form

Date and Day of Function \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

Telephone No \_\_\_\_\_ Mobile \_\_\_\_\_

Email \_\_\_\_\_

Venue \_\_\_\_\_

Approximate number of guests \_\_\_\_\_

Day guests \_\_\_\_\_ Evening guests \_\_\_\_\_

Chosen Menu \_\_\_\_\_

Chosen Buffet \_\_\_\_\_

Additional Requests \_\_\_\_\_

Deposit Enclosed \_\_\_\_\_

(Minimum deposit required £100.00 Non Refundable)

Print Name \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_

Unit 7, Priestfield Industrial Estate, Blantyre, Glasgow G72 0JA

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