



Bespoke

FOR



THE ENGINE WORKS

ABOUT US

We are EXPERIENCED

Bespoke is a well established and highly respected catering and events company based in Stirling. We provide mobile catering and bar services to private and corporate clients based throughout the UK, as well as on location catering for the television and film industry.

The Bespoke team is filled with some of the most creative and experienced professionals in the industry, bringing with them a wealth of experience in high-end catering, event styling, mixology and event management.

We are PASSIONATE

Our Clients trust us with some of the most important and special events in their lives. Whether it's your wedding day, important birthday or launch of your product that you've spent years working on, we understand that these are days that you can never get back and we take this trust very seriously. This drives us to be incredibly passionate about what we do. We carefully hand pick all of our suppliers to ensure the food and drink that we serve at our events is always of the finest quality. Our team are also constantly training and developing new ideas to ensure that we remain at the cutting edge of culinary and event design.

We are CONNECTED

We work with some of the best and brightest across the industry. From florists, to cake designers, venues to photographers, everyone in Bespoke's little black book shares one thing in common; a dedication to creating something unique and special for our clients.

We are BESPOKE

We don't do packages. We love nothing more than taking the time to really get to know you and finding out what makes you tick. Our team will then design a menu that is completely bespoke to you and your celebration. We want your food to look, smell & taste like the best meal you'll ever eat. If you are a back-yard BBQ type of person, don't serve a formal five -course meal that you won't enjoy on the most important day of your life. By the same token if you have a passion for fine dining then when better to go all out and design the most amazing meal imaginable?

Our inspiration guide should give you an idea of some of the dishes that we can create, then when you are ready just hit us with your food passions and let us work our magic.

CANAPÉS & DRINKS RECEPTION

Following your ceremony our team will be on hand to greet your guests with a glass of fizz or a soft drink. The Engine Works will help you tailor a specific drinks package to match your needs.

We can provide glassware for this and it has been included in your quotation. You will be quoted for a mix of champagne flutes & glasses for soft drinks. Please let us know if you'd like us to source anything specific.

We can also provide welcome nibbles, stations & canapés. This is a chance to get creative! Let us know your ideas and we'll come up with something to suit you.

CANAPÉS

3 CHOICES £5.50 PER HEAD / 4 CHOICES £6.50 PER HEAD
5 CHOICES £7.50 PER HEAD
7 CHOICES PER HEAD AT £9.50 / 9 CHOICES PER HEAD AT £12.50

From miniature versions of your favourite street food to family classics - canapés are a great talking point!

Some suggestions include:

Smoked Salmon Croque Monsieur

Pan Fried Toasted Sandwich Topped with Caviar

Chilli & Lime Crab Cake

Hand Picked White Crab Meat, Red Chilli, Lime & Coriander with Nuoc Cham Dipping Sauce

Mussel Popcorn

Lemon & Pepper Salt, Black Garlic Aioli

King Prawn with a Tomato & Chili Jam

Skewered Garlic & Chilli King Prawn Paprika

Beer Battered Fish & Triple Cooked Chip

Fresh Haddock with Ketchup, Malt Vinegar Sea Salt & Pea Shoots

Smoked Haddock Scotch Egg

Soft Poached Quail Egg, Lightly Spiced Curry Mayo

Blow Torched Mackerel

Corn Taco, Guacamole, Popcorn Salsa

Salt & Pepper Squid

Fried Baby Squid, Sichuan Pepper Salt, Black Aioli

Thai Beef Salad

Raw Vegetable Salad, Thai Basil, Coriander, Mint & Crispy Shallot

Mini Beef Slider

Brioche Bun, Fried Pickles

Rare Roast Aberdeen Angus Beef

Yorkshire Pudding, Horseradish & Watercress

Crispy Haggis Bon Bon

Rolled in Oats with Bucky Brown Sauce

Lamb Kofta

Mint, Lime & Cucumber Raita

Fillet of Lamb on Rosemary Sticks

Pea & Mint Purée

Cold Smoked Wild Venison

Celeriac Remoulade

Sticky Little Wee Willie Winkies

Arran Mustard & Whisky Honey Glaze

Confit Goose Leg

Pancetta & Cranberry Beignets

Pan Seared Pigeon Breast

Asparagus Mimosa Salad

Shredded Duck Bon Bon

Spring Onion, Radish Salad, Sweet & Sour Plum Dressing

Duck Spring Rolls

Shredded Duck, Ginger, Chinese Cabbage with a Chilli Jam

Oriental Duck Lime & Coconut Pancakes

Apple and Ginger Jam

Hot Chicken Satay Lolly Pop

Rich Peanut Sauce

Blue Murder Cheese Beignet

Candid Walnut & Apple Salad

Crispy Polenta

Taleggio Cheese, Truffle Honey

Arancini

Deep Fried Risotto Ball, Saffron & Mozzarella

Parmesan & Sunflower Seed Lollypop

Aged Parmesan

Heritage Tomato Gazpacho Consommé

Parmesan Crisp, Tomato & Cucumber, Micro Basil

Vietnamese Rice Paper Roll

Raw Vegetables, Fresh Mint Salad & Light Soy Dipping Sauce



GRAZING STATION

PRICES START FROM £10 PP

Grazing stations offer an opportunity for your guests to relax and mingle whilst feasting through an assortment of nibbles, dips and dunks. We serve this as a station and dress it up in apple crates & props.

Let us know your favourite styles and we can come up with something just for you. Example station:

Rosemary & Potato Focaccia Bread
Bread Sticks
Assorted Charcuterie
Muhumarra Dip
Olive Oil & Balsamic
Orange & Peppercorn Olives
Assorted Pickles
Beetroot &
Jars of Smoked Mackerel Pate
Mixed Fruits
Stuffed Vine Leafs
Bags of Vegetable Crisps
Haggis Bon Bons





Menu Inspiration

SAMPLE MENUS TO GET THE IDEAS FLOWING



EST. 2004

BRIEF

Fun! This couple wanted 3 days of good food, drink & laughter. With guests dressed in chefs hats and aprons they helped serve up the first of two courses.

SUNDAY ROAST

£28.00 per head

Roast Sirloin of Beef

(Served Whole at each table and carved by a nominated guest. One person from each table to bring the beef to the table for a bit of fun)

Butter Bean, Leek & Mull Cheddar Pie

Family Service Bowls of:

Duck Fat Potatoes,

First of the Seasons Asparagus, Watercress,

West End Honey Glazed Carrots, Haggis Bon Bons Béarnaise Sauce



Build your own Cranachan:

Oat Brittle, Honeyed Cream, Whisky & Fresh Raspberries

TESTIMONIAL

I don't even know where to begin singing Kelly & Chris and their team's praises. From the very first enquiry we felt that we were in safe hands. We were planning our wedding from the other end of the country, and it was never a concern as they were so responsive and helpful. We loved that we could just discuss ideas with them and design our own menu, rather than choosing from a set list of dishes. They didn't bat an eyelid at any suggestions, and we loved seeing the ideas they came up with. They catered our entire three-day wedfest and never broke a sweat. Hog roast, amazing canapés, a fabulous wedding dinner including rib of beef so good that one guest called it 'a religious experience', a hangover brunch AND an incredible afternoon tea. What's more, they took charge of all the booze for the weekend and set up a gorgeous timber bar for us, and they also handled the decor for our ceremony and reception - building an incredible backdrop of foliage. To say they went above and beyond is an understatement. They must have all been exhausted but they never stopped smiling. I have no doubt our wedding wouldn't have even been half the success without them there. I wouldn't hesitate to recommend them to anyone planning an event of any kind."



BRIEF

Looking to stay true to their routes, we were asked to create a fully vegan wedding menu that would be well received even by their meat eating guests.

VEGAN AFFAIR

£28.00 per head

Basil Cashew Cheese Croquettes
Mixed Leaves, Lemon Vinaigrette



Butternut Squash, Carrot & Quinoa Nut Roast
Roasted New Potatoes, Salted Maple-Roasted Parsnips, Green Beans & Onion Gravy



Sticky Toffee Pudding
No-butter-scotch Sauce

TESTIMONIAL

We got married in Gartmore Village Hall and asked Bespoke to do the catering for us, and we are so glad we did! From the moment we sat down to discuss our options we knew we'd made the right decision. There were so many lovely options, nothing was a bother and they were full of helpful suggestions. On the day itself they went well above and beyond to make sure everything was better than we imagined – which it was! The food was absolutely amazing, and while Chris worked away in the kitchen, Kelly made sure everything went smoothly out in the hall. They were an incredibly calming influence. It would be impossible to recommend Chris and Kelly highly enough. If you're looking for a friendly and stress-free company that do incredible food, then you've certainly found them in Bespoke

BRIEF

We were asked to create a simple Iranian inspired menu, using secret family recipes from the groom's family to help keep the whole day as personal to them as possible.

'A PERSIAN FEAST'

£30.00 per head

Selection of Hot Flat Breads

Persian Dips: Cucumber & Mint Dip // Shallot & Garlic Dip // Aubergine & Onion Dip // Pitted Olives



Grilled Turmeric Chicken Skewers
Garlic, Lime & Saffron Marinated Lamb Kebabs
Persian Blackened Salmon Vegetarian
Persian Herb Stew "Ghormeh Sabzi"
Persian Rice
Hot Whole Tomato
Green Salad



Chocolate & Pistachio Torte

Persian Rose & Vanilla Ice Cream

"Thank you very much to Kelly, Chris and the brilliant Bespoke team for being so incredible in the run up to the day and on the day itself. We've received so many compliments from our guests on the food, drink and the presentation. Although Ash and I were too excited to eat anything, we were assured that the food was delicious. Friends have said that the food was very different and catered for different tastes! We did however manage to relax enough to enjoy the bar and it was brilliant - haha! Your staff were fantastic, so much fun and energetic.

Special thanks to you Kelly and your lovely sister for all of your help and advice during the set up of the venue and marquee - I was stressed and you were both completely calm and relaxed! You really made a massive difference! Thank you so much!! A HUGE thank you to Chris for everything that he did on the day, he was ABSOLUTELY INCREDIBLE. From carrying about 20 chairs at one time, to delivering umbrellas during a sudden thunder storm, to running around, to looking after us and our guests, to setting up an impromptu bar in the walled garden when we were having our wedding photos taken - he went completely above and beyond and was totally faultless and brilliant. He was so organised and made Ash and I feel so special and completely looked after.

You're both an extremely talented and a lovely team. We're hugely grateful for everything you did for us. We had the most ridiculously fun and best weekend of our lives, thank you so much for making it happen for us!"



BRIEF

A group of friends asked us to create a festive menu for their yearly reunion

'T'IS THE SEASON'

£28.00 per head

Salad of Smoked Trossachs Trout
Herb Crème Fraiche & Fresh Orange



Butter Roasted Free Range Turkey
Chipolatas, Apricot & Sage Stuffing, Duck Fat Potatoes Honey Roast
Parsnips, Sprouts with Lardons & Chestnuts



Christmas Pudding
Brandy Sauce

TESTIMONIAL

Chris cooked for a large group of us recently and I have to say it was one of the best meals I've had in a long time. Superb quality and great value for money! Chris and his team went out of their way to accommodate us and nothing was a problem. Fantastic! Yum yum!

BRIEF

Looking for a relaxed vibe, our couple wanted to create a BBQ and dessert table for their wedding breakfast.

“FROM THE GRILL”

£38.50 per head

Mojo Chicken Strips
Wild Venison Sausages
Salmon Yaktori
Thyme & Garlic Marinated Aberdeen Angus Rump Steaks
Teriyaki Grilled Aubergine
Spicy Vegan Chilli Bean Slider

Red Cabbage & Sultana Slaw
Mango, Papaya & Avocado Salad
Moroccan Spiced Cous Cous with Pomegranate Malalasis
New Potato, Grain Mustard & Watercress Salad

BESPOKE DESSERT TABLE

Raspberry Cranachan with Glengoyne Whisky
Crema Catalana & Churros
Perthshire Strawberries Eton Mess
Salted Caramel and Chocolate Profiteroles
Strawberry Cheese Cake

TESTIMONIAL

We cannot thank Kelly and the team enough for the amazing service we received, from first meeting to on our wedding day itself. Everything was so relaxed but very well organised and nothing was a problem for them to help us out with. Even last minute requests to roll a whisky barrel to place our cake on! The food provided was out of this world and the comments from all of our guests have all been with huge praise. It's such a busy day for a bride and groom and often they miss out of the canapés or even the evening food but Kelly was on the ball to ensure something was kept for us and it was such a special touch to make sure Kirsty had her Botanist sorbet before it was all gone!

It may sound very cliché but it really was above all expectations. We even had guests admit after the wedding that they stuffed the pizza boxes with leftovers to take home! I think it helped the hangovers. Thank you so much for being part of our day and being a huge part of making it special.

BRIEF

We were asked to create a 5 course menu, using as much local and seasonal produce as possible. Our one requirement for this menu was it needed to be entirely gluten free due to the bride's dietary needs.

'TASTING MENU'

£50.00 per head

Beetroot Cured Salmon Lollypop

℘

Salad of Wood Pigeon
Burnt Onion Mayonnaise, Mustard Cress

℘

Raspberry & Gin Sorbet

℘

Duo of Outdoor Reared Scottish Pork
Roast Suckling Pig, Sticky Cheek,
Buttered Greens, Chestnuts, Glazed Carrot, Salmoriglio & PX Sherry

℘

Grande Assiette Dessert

Heather Infused Panna Cotta,
Perthshire Raspberries & Mead Chocolate Pave
Fig & Almond Frangipane with Thyme Honey
Classic Crème Brûlée
Chocolate & Salted Caramel Brownie

BRIEF

We were asked to create a menu using each continent as inspiration for a travel loving couple. Each of the 7 courses were designed to be shared amongst guests allowing a very interactive dining experience.

'AROUND THE WORLD' TASTING MENU

£60.00 per head

Europe

Award Winning Antipasti From Britain, France & Italy Garlic & Thyme Marinated Olives Rosemary & Potato Focaccia Bread

Africa

Piri Piri Big Eyed Tuna Slider
Fattoush Salad with Couscous

South America

Ceviche of King Fish
Gallo Pinto, Tomato & Coriander Salsa Seared Steak with Chimichurri

Oceania

Chiko Roll Chicken Lap Lap Mumu Baked Kaurau

Asia

BBQ Char Sui Pork

North America

Buttermilk Fried Chicken Chipotle Mayo
Three Bean Chilli, Sour Cream & Tortillas

Antarctica

Bespoke Sledgies
Gin & Tonic Sorbet

TESTIMONIAL

From the start of our search for a wedding caterer, Kelly and her team at Bespoke catering stood out, because they shared our passion for great food. Although our 7 course menu idea was a bit crazy, they understood exactly what we wanted and were extremely helpful in customising our menu to suit our budget. Rightly so, Kelly is very busy, but always managed to reply to our emails eventually. Our tasting was fantastic and enabled us to make some changes. When our big day arrived Bespoke were very adaptable and professional. The waiting staff were attentive, friendly and very well organised. We have had so many comments from our guests about the delicious food and fantastic presentation, and even months later they are still mentioning it and asking when we are having our next celebratory meal.

MINI VIPS

£15.00 per head

Kids Activity Box

Crayons, Activity Book, Selfie Props & Stickers Juice Carton, Baby Bell, Raisins & Vegetable Sticks



Chocolate Dipped Fruit Cone

Jelly Sail Boats

Ice Cream Sundae

Please choose one main course and one dessert for your little VIPs or if they would prefer a smaller version of the big VIPs menu then just let us know.





EVENING FAVOURITES

BREAKFAST BAPS £3.50 PER PERSON

Always a Firm Winner on the Night
Smoked Bacon // Sausage & Black Pudding // Egg & Tattie Scone

CHIP STATION £3.50 PER PERSON

Selection of Old School Favourites
Chips & Cheese // Chips & Curry Sauce // Chips & Gravy // Salt & Chilli Chips

PRETZEL BAR £3.50 PER PERSON

Salted Butter // Tangy Yellow Mustard // Thick Goopy Cheese Sauce

MAC N CHEESE BAR £4.00 PER PERSON

Pimp up That Old School Favourite With a Selection of Toppings Smoked Bacon //
Soft Herb Crumb // Pulled Pork // Lobster (£1.50 supplement)

CHEESE £4.00 PER PERSON

I Mean Who Doesn't Love Cheese!
Showcase a Beautiful Display of Artisan Cheese, Served With a Selection of
Seasonal Fruits, Breads, Crackers & Chutneys

HOT DOG STALL £4.50 PER PERSON

An all American Favourite
Traditional 'Giant' Franks, Sub Rolls, Crispy Onions, Red & Yellow Sauce

PIE STALL £4.50 PER PERSON

Selection of Mini Pies for Your Guests To Refuel on Mac N Cheese // Haggis // Steak
& Ale

FISH & CHIP SHOP £4.50 PER PERSON

Allow our Team To Work Their Way Around Your Guests With Cones of: Fish &
Chips // Battered Sausage & Chips

WOK STATIONS £8.50 per person

BBQ Teriyaki Beef Strips or Lemongrass and Ginger Marinated Chicken Pad Thai
Noodles with Vegetables

STEAK SARNIES £8.50 per person

Chargrilled Sirloin Strips, Crusty Baguettes & Rocket English Mustard // Creamy Blue
Cheese Aioli // Horseradish Cream

CATCH OF THE DAY (Market Price)

A Seafood Lover's Dream and the Ultimate Luxury in Evening Food
Smoked Salmon, Crab Claws, Crevettes, Lobster Tails and Cavier all Served Over Ice
with a Variety of Accompaniments

MILKSHAKE BAR £3.50 per person

Your Choice of Delicious Ice Cream Milkshakes With a Selection of Toppings and
Sauces.

Vanilla // Chocolate Fudge // Strawberry // Banana // Peanut Butter //
Oreo // Tunnocks Teacake //

DONUT BAR £2.00 per person

A Selection of Hand Finished Donuts in Various Colours and Flavours

POPCORN BAR £2.00 per person

Sweet & Salty // Chipotle Caramel // Salt & Chilli // Coconut & Lime // Butter // Salted
Caramel

BABY IT'S COLD OUTSIDE £5.50 per person

Hot Chocolate with Whipped Cream, Chocolate Flakes, Mini Marshmallows & Maltesers
Mulled Wine with Cinnamon Sticks, Orange Slices & Cranberries Marshmallows on
Skewers with Burners for Toasting // Chocolate Biscuits for S'mores // Gingerbread
Men // Tunnocks Teacakes

YOUR WEDDING/CELEBRATION CAKE/CHEESE STATION

If you require us to cut and portion your wedding cake or cheese for the evening buffet,
we will happily do so free of charge. If you require disposable plates or napkins for your
guests to use for this there will be a small charge in place for us providing these. Palm
leaf plates, forks & napkins £1.00 per person // Palm leaf plates & Napkins £0.75 per
person // Napkins Only £0.20 per person

CAFFEINE FIX

Tea & Coffee Station £1.50 per head
Espresso Martini £5.50 per head



ADDITIONAL SERVICES

Crockery, Cutlery & Glassware	£4.00 Per Head
Crockery & Cutlery	£3.00 Per Head
Glassware Only	£2.50 Per Head
Hire of Linen	£POA

If you have hired your table cloths with us, but are not using our bar services there will be a collection charge of £100.00 as we will need to return the following day to pick up the table cloths. If we are providing a bar service, the cloths will be removed at the end of the evening and there will be no charge.

PROP HIRE/FURNITURE P.O.A

Over the years we have built our own Bespoke collection of props from whisky barrels, vintage tin baths and a selection of brass frames. If you require additional extras to help bring a space together or maybe you just need something for that final touch, then please do drop us an email and we can send over our prop hire brochure to you.

We can also arrange for the hire of tables & chairs. As a rough guide, prices for furniture are as follows:

Chiavari Chairs	£2.90 each
6ft Round Tables (Seat 10-12)	£5.10 each
5ft Round Tables (Seat 8-10)	£4.90 each
Vintage Style Wooden Banqueting Table	
with Chairs (seats 6)	£31.00 each
with Benches (seats 6)	£21.00 each
Furniture Delivery & Collection Fee	£100.00 Per Order

VENUE DRESSING

Price from £400.00

Do you have a vision of how you would like your venue to look but need someone to help style and bring it all to life, so you are not running around the morning of your wedding worrying if everything is in place? No dramas, let us take the stress out of it for you. Our on the day styling and set up fee covers the set-up of your event, making sure the space is dressed and all the small details are in place.

EVENT MANAGER/ON THE DAY WEDDING COORDINATOR

Free of Charge

Each wedding is provided with a wedding coordinator who will oversee the running of your day to make sure everything runs to plan. The Bespoke team will be here as much or as little as you need us on the run up to the big day.

WAITING STAFF

£12.50 PER HOUR

Each event is different and once we have discussed requirements, numbers and type of service we will be able to give a much more accurate number but as a rough guide we would recommend the below.

DAY BEFORE SET UP FEE

£250.00

If you need us to come to your venue and set everything up for you the day before the wedding we are more than happy to do so. We do have to charge a small fee for doing this as it does mean it is a date that becomes unavailable to other prospective events.

TRAVEL

We charge £1.00 per mile / per vehicle to venues over 25 miles from our head office at Unit 4b, Block 4, Manor Loan Business Park, Stirling, FK9 5QD.

TASTINGS

Free of Charge if Deposit Taken

£75.00 if Deposit Not Taken

Making sure you are happy with your meal is very important to us and for this reason we provide each couple/client who books with us a complimentary tasting. This allows you to make any tweaks or changes to the menu prior to the big day. Your tasting will be held at our Head Quarters in Stirling. If you would prefer to have a wedding tasting prior to booking with us we will happily accommodate this at a cost of £75.00 per head if you then decide to book with us this will then be taken of your deposit payment.

THE NEXT STEPS

We hope that this guide has given you a good idea of what might be possible for your event. The next step would be for us to chat with you via phone/email/skype to get a better understanding of your own food loves and the ideas that you have for your celebration. We will then start to build a proposal for you with menu ideas and a detailed cost breakdown for your event including staff and travel.

After receiving your proposal, if you would like to confirm your booking we require a 25% deposit. A further 25% interim payment will be due at an agreed time. The final balance will be due 21 days prior to your event along with final guest numbers and menu choices and dietary requirements, for all choice menus we require a pre order to be carried out prior to the event. To confirm your booking please reply with your full address and contact phone number, we will then generate a deposit invoice for you.