



REGIS
BANQUETING



Award Winning Wedding Catering

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We are dedicated wedding caterers and have catered for over 1000 weddings all over Scotland, from local cities such as Glasgow and Edinburgh to Ayrshire, Aberdeen and Fife. We have even provided wedding catering in the Scottish Islands.

Have your Wedding Day handled by specialists in exceptional quality food without the exceptional price tag. Regis Banqueting Ltd prides themselves on their highly-experienced staff, menu variety and flexibility to cater for clients' individual needs.



As approved wedding caterers for many venues across Scotland, Regis can provide sit-down meals, buffets, or a combination of both, no matter the location of the reception.

Our services for weddings extends to include bar and linen hire, table and chairs hire. No matter how unique the request, simply enquire and receive a quote or come along for a free, no obligation tasting at our premises.

Canapes

Meat

- Oatcake with Chicken Liver Parfait and Red Onion Marmalade
- Filo Parcel of Haggis, Neeps and Tatties
- Stornoway Black Pudding Bon Bons
- Fillet of Scotch Beef with Horseradish Cream in a Mini Yorkshire Pudding
- Dainty Beef Wellington
- Asparagus Wrapped in Parma Ham
- Prosciutto, Pear, Parmesan and Rocket Rolls
- Szechuan Pepper Chicken with Tomato Chili Jam
- Mini Chicken Caesar Salad served on a Crostini
- Lightly Smoked Partridge with Pancetta served on a Crostini Topped with Orange and Cranberry Chutney
- Smoked Venison, 'Strathdon Blue' & Cranberry Croque Monsieur
- Rosemary Garlic 'Angus' Beef & Root Vegetable Skewers

Fish

- Seared Tuna with Wasabi Infused Guacamole
- Hot Smoked Salmon on Cucumber Disks with Caviar
- King Prawn Tempura with Sweet Chilli Dip
- Chorizo and Seared Scallop Skewer
- Mini Battered Cod and Pea Puree on a Potato Rosti
- Mini Smoked Haddock & Scottish Salmon Fish Cakes with Pea & Mint Mayonnaise

Vegetarian

- Roasted Cherry Tomato on Parmesan Shortbread with Chive Crème Fraiche
- Poached Quail's Egg on Buttered Brioche with a Red Onion Marmalade
- Sweet Pumpkin, Almond and Goat's Cheese Rolled in Breadcrumbs
- Thyme Shortbread, with Black Olive Tapenade and Rocket
- Sweet Potato and Roasted Parsnip Soup with a Chili Essence Shot
- Bloody Mary Gazpacho Shot
- Wild Mushroom Arancini with Truffle mayo
- 'Howgate' Brie & Asparagus Tarts with Chili Chutney
- Compressed Watermelon Gin and Tonic served with Olives, Feta, Lime and Mint Chermoula

Vegan

- Tortillas with Guacamole and Tomato Salsa
- Roasted Vegetable Bruschetta with Pesto Humus
- Stuffed Chestnut Mushroom with Rosemary, Lemon and Pistachio Puree
- Garlic-Pepper Tofu Bites with Chili Dipping Sauce
- Smashed Avocado & Sautéed Mushrooms served on Rosemary Crisp Toast

Sweet

- Mini fruit skewers
- French macarons
- Maple & Pecan Pies
- Mini fruit scones
- Fresh strawberries coated in Belgian chocolate sauce
- Mini fruit tarts

Wedding Menus



Wedding Menu 1 - £17.00 per person + VAT

Starters

(All Served with Fresh Rustic Dinner Rolls)

Chicken Liver Parfait with Melba Toast, Rocket, and Tomato & Chilli Chutney
Traditional Lentil Soup

Main Courses

(All served with Skin-on Rosemary Roast Potatoes & Seasonal Vegetables)

Traditional Steak Pie with Crisp Puff Pastry
Chicken Stuffed with Haggis with Glayva cream reduction
Camembert Red Onion Tomato and Thyme Tartlet

Desserts

Oversized Profiterole Drizzled with Rich Belgian Chocolate Sauce
White Chocolate & Raspberry Cheesecake

This menu includes Tea, Coffee & Handmade Tablet

Wedding Menu 2 - £20.00 per person + VAT

Starters

(All Served with Fresh Rustic Dinner Rolls)

Roasted Red Pepper & Tomato Soup served with Herb Oil & Croutons (v)
Hot Smoked Salmon Nicoise salad

Main Courses

(All served with Skin-on Rosemary Roast Potatoes & Seasonal Vegetables)

Traditional Scottish Roast Beef with Homemade Yorkshire Pudding & Beef Jus
Chicken Ballottines with Sage and Pancetta, with a Pan Jus
Beetroot & Goat's Cheese Wellington (v)

Desserts

Crème Brûlée Topped with Raspberries, Handmade Shortbread
Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream

This menu includes Tea, Coffee & Handmade Tablet



Wedding Menu 3 - £26.00 per person + VAT

Starters *(Please choose 2)*

(All Served with Fresh Rustic Dinner Rolls)

Deep Fried French Brie, with Fig chutney (v)

Sweet Potato, Coconut and Lime soup

Beetroot Cured Salmon served with Dressed Leaves, Beetroot Puree, Horseradish Cream, and Ciabatta Thins

Main Courses *(Please choose 3)*

Escallops of Stirlingshire Sirloin Beef Served with a Brandy Peppercorn Sauce with Fondant Potatoes and Seasonal Roast Vegetables

Slow Roast Lamb Shoulder, Roast Garlic and Thyme Jus, with Dauphinoise Potatoes, Tender Shoot Broccoli and Vine Cherry Tomatoes

Seared Cod Loin on a Bed of Summer Greens, with Potato Discs and Watercress Hollandaise

Butternut Squash, Pine Nut and sage Risotto topped with a Parsnip Crisp (v)

Desserts *(Please choose 2)*

Lemon Posset, with Meringue Shards, a Shortbread Crumb and Seasonal Berries

Duo of White & Dark Chocolate Mousse
Cranachan with Handmade Shortbread

This menu includes Tea, Coffee & Handmade Tablet

Wedding Menu 4 - £32.00 per person + VAT

Starters *(Please choose 2)*

(All Served with Fresh Rustic Dinner Rolls)

Smoked, Kiln, Poached 3 way Salmon Terrine micro herb salad

Beggar's purse of Haggis with Clapshot of Neeps & Tatties Served with Glayva Cream Reduction

Asparagus and Gruyere Cheese Tart with Dressed Rocket (v)

Intermediate *(Please choose 1)*

Compressed watermelon Gin & Tonic Essence

Prosecco Sorbet Served in Tall Shot Glass (v)

Main Courses *(Please choose 3)*

Chicken Stuffed with Mozzarella & Green Pesto Wrapped in Parma Ham served with a Roasted Tomato & Fresh Basil Sauce, Fondant Potato and Tender Shoot Broccoli

Fillet Mignon Served with a Red Wine Reduction, with Dauphinoise potatoes, Seasonal Vegetable Parcel and Roasted Vine Tomatoes (£4.00 per head supplement)

Fillet of Sea Bass Served with Mash Potato, Fine Beans wrapped in Parma Ham & Sauce Vierge

Open Wild Mushroom Ravioli Asparagus & Truffle Cream (v)

Desserts *(Please choose 2)*

Rhubarb Parfait with Rhubarb compote and a Oatmeal Shortbread Crumb

Strawberry Charlotte with Strawberry Salsa

Chocolate & Orange Tart with Burnt Orange and a Mascarpone Cream

This menu includes Tea, Coffee & Handmade Tablet



Wedding Menu 5 - £45.00 per person + VAT

Starters *(Please choose 2)*

(all served with fresh rustic dinner rolls)

Searched scallops, Butternut squash puree, Black pudding crumb pomegranate, Saffron oil
Chicken & Wild Mushroom Terrine with Pickled Vegetables, Endive leaves & Shallot Puree
Oriental pulled jack fruit, Asian Slaw and plum sauce, Bao Buns

Soups or Intermediate *(Please choose 1)*

Roast Pepper Gazpacho served in Demi cup and saucer
Lemon sorbet served in (lemon made with blown sugar £3.00 ph supplement)
Can have it served in tall shot glass with no supplement

Main Courses *(Please choose 3)*

Herb crusted Three Knuckle Rack of Lamb cauliflower puree dauphinoise potatoes, Honey and Orange
Glazed carrots with a Red Wine & Cranberry Reduction
Roasted Venison with Black Pudding Croquette, Sauté Kale, Roasted Baby Roots & Scottish Bramble
Berry Jus
Braised Beef cheek, shoulder bon bon, Celiaric Mash, Roasted Baby roots, Red wine jus
Barra Turbot, Jerusalem artichoke, black truffle and foraged costal greens
Caramelized Red Onion & Goat's Cheese Wellington (v)

Desserts *(Please choose 2)*

Trio of Mini Desserts - Sticky Toffee Pudding with Butterscotch Sauce, Crème Brulee, Cranachan
Cheesecake
Panna Cotta with oatmeal shortbread white chocolate macerated berries
White and dark chocolate Dome filled with Glayva Gel served on light shortbread biscuit

Cheese platter on each table to include:

Mull Cheddar, Brie, Goats and Strathdon Blue Served with Crackers, Grapes, Quince Jelly, Tomato & Chilli
Chutney (v)

This menu includes Tea, Coffee & Scottish Macaroons

Wedding Menu 6 Family Sharing Style - £30.00 per person + VAT
(This menu is served to the middle of each table as a sharing plate)

Starters

Italian Cured Meats Sharing Boards
Vegetarian Platter of Seared Asparagus, Roasted Peppers, Courgettes, Aubergines,
Roasted Vine Cherry Tomatoes
Tomato & Mozzarella Salad, Dressed Rocket leaves, Kalamata Olives & Feta (v)
Artisan Breads such as Olive, Cranberry & Sunflower Seed & Mediterranean (v)
Served with Olive Oil & Balsamic Vinegar Dipping Pot (v)

Main Courses (Please choose 1)

Large sharing Pies
Steak Pie, Chicken & Leek Pie, Sweet Potato & Goats Cheese Pie served in Small Grundy Trays to Middle of the Table for Guests
to Share
(Individual pies available if required – please choose 2 type of pie)
OR
Whole Joints of Striploin Scottish Beef with Homemade Yorkshire Pudding, beef Jus
(Served on large wooden boards for guests to carve)

*All accompanied by a Selection of Buttered New Potatoes, Roasted Root vegetables
Served in Large White Porcelain Bowls*

Desserts (Please choose 1)

Large Victoria Sponge Served with Summer Berries, Cream and Ice-Cream
Large Pavlova with Chantilly Crème, Raspberries & Passion Fruit Dressing

Alternative option is to supply large dessert table with selection of sharing desserts
(supplement charge applies)

This menu includes Tea, Coffee & Handmade Tablet

BBQ Menus



BBQ Menu 1 - £11.50 per person + VAT

100% Pure Premium Scotch Beef Burgers, Caramelised Onions & Grilled Cheese, Served on a Brioche Bun
Vegetarian Burgers
BBQ Chicken Kebabs & Vegetarian Kebabs
Bratwurst German Sausages with Finger Rolls
Skewered Sirloin Beef with Yakatori Marinade
King Prawn Skewers with Sweet Chili Glaze
Corn on the Cob with Piri Piri Glaze
Coleslaw, Couscous, Potato Salad
Mixed Leaf Salad
Tomato and Mozzarella Salad
Caesar Salad

BBQ Menu 2 - £17.00 per person + VAT

Marinated Scotch Sirloin Steak Served with Caramelised Onions & Ciabatta
Spicy Bean Burger & Vegetarian Kebabs
Butterfly Chicken Breast Infused with Mango & Lime Spice
Venison Sausages Served in a Brioche Finger Roll & Cranberry Jam
Lamb Kebab with Harissa Spice
Salmon & Courgette Brochette
Half Jacket Potatoes
Grilled Halloumi
Corn on the Cob with Piri Piri Glaze
Coleslaw, Couscous, Potato salad
Rocket based Garden Salad
Tomato and Mozzarella Salad
Watermelon, Feta, Red Onion and Coriander Salad

Street Food Menu



Moroccan

Special lamb tagine cooked with honey, pears and apples served with giant lime infused cous cous

Indian

Butter chicken both served with rice

Vegetarian/Vegan Pot of lentils, chick peas, potatoes and butter beans stewed in a rich madras style sauce

Scottish

Haggis, neeps and tatties
Stovies served with fresh bread

German

Bratwurst sausages with sauerkraut and fried onions served in a brioche or seeded bun

American

BBQ pulled pork or Burgers served with classic Regis slaw served in brioche bun or seeded burger bun

Mac'n'Cheese bar with toppings to include crispy bacon pieces, spring onion, pulled pork, jalapenos, bread crumbs and lobster (supplement for lobster)

British

Selection of mini artisan pies to include lamb and mint, beef and ale, vegetable and cheese.

Greek

Chicken or Falafel with homemade yoghurt sauce served on flatbread

Desserts

French

Macarons and mini cupcakes

American

Ice cream sundae bar with toppings to include mini brownie pieces, peanuts, sprinkles, mini marshmallows, strawberries, raspberries and sauces

Bespoke Menus

Our full range of menus can be viewed online at www.regisbanqueting.co.uk. All menus can be mixed and matched or our chefs are happy to work with you to create a bespoke menu that suits your style.

Contact us at sales@regisbanqueting.co.uk for a quote.

