

# CABANA

## Kitchen & Cafe

### *Wedding Catering 2020 to 2021*

*Your choice out of 7 beautifully presented packages to compliment your wedding day*

1

- **Big Pan Lunch** *Your choice from our wonderful Big Pan menu. Food is served by our staff from two beautiful big pans, topped with all the accompanying sides. The food is cooked right in front of your guests and served, street-food style, on enamel dishes when they are ready!*

**Cake** *You supply your own wedding cake and we will provide you with a cake knife, small plates, napkins and forks for your guests. Once the cake has been displayed by you/ your baker, our staff will portion and slice!*

**Cafe** *The Cabana cafe will open on the day of your wedding so that your guests are able to purchase their own hot drinks, serving until 7pm.*

**£17.50pp**

2

- **Seasonal Buffet** *A beautifully laid buffet of a variety of 6 seasonal dishes, both hot and cold, served with a local bakery bread selection and a garden salad. Served by our staff to your guests on large white plates.*

**Cake** *You supply your own wedding cake and we will provide you with a cake knife, small plates, napkins and forks for your guests. Once the cake has been displayed by you/ your baker, our staff will portion and slice!*

**Cafe** *The Cabana cafe will open on the day of your wedding so that your guests are able to purchase their own hot drinks, serving until 7pm.*

**£18.50pp**

- **Cream Tea or Mezze Table** *A classic cream tea of warm fluffy scones, lashings of raspberry jam, bowls of fresh strawberries & Cornish clotted cream / whipped coconut cream or a nibbly Mezze of something delicious like... hummus, burnt tomato & red pepper harissa, yoghurt with lemon & tahini, seasonal crudites, pickled cucumbers, garden vegetable antipasti, warm flatbreads*

**Big Pan Lunch** *Your choice from our wonderful Big Pan menu. Food is served by our staff from two beautiful big pans, topped with all the accompanying sides. The food is cooked right in front of your guests and served, street-food style, on enamel dishes when they are ready!*

**Cake** *You supply your own wedding cake and we will provide you with a cake knife, small plates, napkins and forks for your guests. Once the cake has been displayed by you/your baker, our staff will portion and slice!*

**Hot drinks** *A self-serve hot drinks station for your guests to help themselves to throughout the day. We use real china cups and saucers, freshly ground 'Yallah' coffee for our jugs of filter coffee, locally blended English breakfast tea and a lovely range of herbal teas, served with Cornish milk or Oat milk. Station open till 8pm.*

**£25pp**

4

- **Seasonal Sharing Feast\*** *A beautifully laid sharing feast, spread out in the middle of your banquet tables. We use wooden boards and white and blue enamel dishes, filled with your choice of 6 dishes from our menu. Our staff will hand offer a selection of slices of warm local bakery bread. Guests will have white dinner plates, cutlery and a napkin, placed by our staff.*

**Cake** *You supply your own wedding cake and we will provide you with a cake knife, small plates, napkins and forks for your guests. Once the cake has been displayed by you/ your baker, our staff will portion and slice!*

**Cocktail Pasties** *Hot veggie cocktail pasties with classic brown sauce. Served by 9pm*

**Tea & Coffee** *A self-serve hot drinks station for your guests to help themselves to throughout the day. We use real china cups and saucers, freshly ground 'Yallah' coffee for our jugs of filter coffee, locally blended English breakfast tea and a lovely range of herbal teas, served with Cornish milk or Oat milk. Station open till 8pm.*

**£25pp**

5

- **Canapés** *A choice of 3 canapés from our menu, with two of each choice per guest. Served to your guests by our staff on wooden boards dressed with bouquets of wildflowers*

**Seasonal Buffet** *A beautifully laid buffet of a variety of 6 seasonal dishes, both hot and cold, served with a local bakery bread selection and a garden salad. Served by our staff to your guests on large white plates.*

**Cake** *You supply your own wedding cake and we will provide you with a cake knife, small plates, napkins and forks for your guests. Once the cake has been displayed by you/ your baker, our staff will portion and slice!*

**Cocktail Pasties** *Hot veggie cocktail pasties with classic brown sauce. Served by 9pm*

**Hot Drinks** *A self-serve hot drinks station for your guests to help themselves to throughout the day. We use real china cups and saucers, freshly ground 'Yallah' coffee for our jugs of filter coffee, locally blended English breakfast tea and a lovely range of herbal teas, served with Cornish milk or Oat milk. Station open till 8pm.*

**£31pp**

- **Cream Tea or Mezze Table** *A classic cream tea of warm fluffy scones, lashings of raspberry jam, bowls of fresh strawberries & Cornish clotted cream / whipped coconut cream or a nibbly Mezze of something delicious like... hummus, burnt tomato & red pepper harissa, yoghurt with lemon & tahini, seasonal crudites, pickled cucumbers, garden vegetable antipasti, warm flatbreads*

**Seasonal Buffet** *A beautifully laid buffet of a variety of 6 seasonal dishes, both hot and cold, served with a local bakery bread selection and a garden salad. Served by our staff to your guests on large white plates*

**Pudding Table** *Your choice of three puddings from our menu, served on a buffet table with jugs of pouring cream and bowls of seasonal berries*

**Cocktail Pasties** *Hot veggie cocktail pasties with classic brown sauce. Served by 9pm*

**Cake** *You supply your own wedding cake and we will provide you with a cake knife, small plates, napkins and forks for your guests. Once the cake has been displayed by you/ your baker, our staff will portion and slice!*

**Hot Drinks** *A self-serve hot drinks station for your guests to help themselves to throughout the day. We use real china cups and saucers, freshly ground 'Yallah' coffee for our jugs of filter coffee, locally blended English breakfast tea and a lovely range of herbal teas, served with Cornish milk or Oat milk. Station open till 8pm.*

**£32pp**

7

- **Canapés** *A choice of 3 canapés from our menu, with two of each choice per guest. Served to your guests by our staff on wooden boards dressed with bouquets of wildflowers*

**Seasonal Sharing Feast** *A beautifully laid sharing feast, spread out in the middle of your banquet tables. We use wooden boards and white and blue enamel dishes, filled with your choice of 6 dishes from our menu. Our staff will hand offer a selection of slices of warm local bakery bread. Guests will have white dinner plates, cutlery and a napkin, placed by our staff.*

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**Cake** *You supply your own wedding cake and we will provide you with a cake knife, small plates, napkins and forks for your guests. Once the cake has been displayed by you/ your baker, our staff will portion and slice!*

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**Hot Drinks** *A self-serve hot drinks station for your guests to help themselves to throughout the day. We use real china cups and saucers, freshly ground 'Yallah' coffee for our jugs of filter coffee, locally blended English breakfast tea and a lovely range of herbal teas, served with Cornish milk or Oat milk. Station open till 8pm.*

**£40pp**

### *Extras/ Additional info:*

- *All prices quoted are for 40+ guests based at the Mount Pleasant Eco Park Venue*
- *If you are not bringing a wedding cake the price for each menu is reduced by £1.50pp*
- *Sharing feasts can be for up to 40 guests seated in the Cabana Cafe, up to 80 guests in the Eco Park Atrium or Barn and up to 120 guests in the Sunset Tipi on the events lawn.*
- *Cabana cafe can open for breakfast the day after your wedding for a cost of £150. Guests can buy their own breakfast and hot drinks, we would serve from 9am until 11am.*
- *Your own evening caterer, by arrangement. They must be self contained, vegetarian/vegan, serve their food on compostable plates only and collect all the waste to take away with them. There will be a fee of £26 for power, if required, plus a deposit of £150 returned in full with the total removal of all the external caterers waste and recycling from the site*
- *Kids of ages 8-12 are charged ½ adult cost, 12 and over full adult cost*
- *Kids 7 or under are free of charge and we can do a bowl of tomato or pesto pasta*
- *We do a really good BBQ, let us know if this is more your style*