

PROJECT DINNER PARTY



BESPOKE WEDDINGS



Our food philosophy at Project Dinner Party is to offer our clients' restaurant standard food in amazing and unique spaces.

At Project Dinner party we fully understand that choosing the catering for the biggest day of your life is not always an easy decision.

So, for that reason we offer you a complete bespoke service, this allows your unique day to be not only memorable

but magical in every way. We pride ourselves on delivering restaurant quality food that is beautiful & modern. Complimented by our professional service team. We deliver our catering at any venue or private home.





Wedding services

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3 course bespoke wedding breakfasts

Canape receptions

Theme weddings

Special dietary menus

“We had the most amazing day, everyone complimented on the exquisite food and elegant service, from the moment we first meet with David and his team we knew we had made the right decision. Can't thank Project dinner Party enough for providing such a remarkable day.”

Gary & Mandy



Here is a sample of our menus,
this is a sample of the many dishes available & has been designed for inspiration when deciding the
style of food for your big day.



Canapés

Canapés are an ideal way to get your guests talking and smiling. They excite the senses for the meal to come, to be both beautiful and delicious

Pea & Prawn Crostini

Mini Lamb Kebab Skewers

Beetroot & Goats Cheese Crostini

Sticky Sausages in Bacon

Crackling, Ham Hock & Apple Toasts

Hot & Spicy Chicken Skewers

Watermelon, Cured Ham & Feta

Pisa Mozzarella

Mini Yorkshire Pudding & Beef

Crispy Shredded Duck Roll with Hoi Sin

Bruschetta - Heritage Tomato Salsa

Choose 2 canapes for £4.00 per person

Choose 3 canapes for £5.00 per person

Choose 4 canapes for £7.00 per person

Choose 5 canapes for £9.00 per person

Choose 6 canapes for £10.00 per person



Wedding Breakfast

Sample Menu

Bronze

To Start

Leek & Potato Soup, Cheddar Coûte

Ham Hock Terrine, Piccalilli, Sourdough Toast

Classic Prawn Cocktail, Gem Lettuce, Marie Rose
Sauce

Plum Vine Tomato Salad, Mozzarella, Soft Herb
Salad, Pesto Dressing

To Follow

Roasted Chicken Breast, Fondant Potato, Pancetta & Pea Fricassee

Confit Belly Pork, Mustard Seed Mashed Potato, Apple, Cider Cream Sauce

Fillet of Hake, Sweetcorn & New Potato Chowder

Heritage Beetroot Risotto, Caramelised Goats Cheese, Confit Shallot

To Finish

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Muscovado & Vanilla Panna Cotta, Confit Orange, Ginger Biscuits

Warm Chocolate Brownie, Berry Compote, Raspberry Sorbet

Passionfruit Cheesecake, Mango, Coconut Ice Cream



Wedding Breakfast

Sample Menu

Silver

To Start

Chicken Liver Parfait, Red Onion Marmalade,
Toasted Brioche

Roasted Pepper & Tomato Soup, Chilli Oil

Poached Pear, Waldorf Salad

Smoked Mackerel Rillette, Watercress & Beetroot
Salad. Fennel Toast

To Follow

Braised Beef Feather Blade, Pommes Anna's, Bourgoin Sauce

Fillet of Salmon, Crushed New Potatoes, Confit Fennel, Caper & Lemon Butter

Roasted Lamb Rump, Creamed Mash Honey Glazed Carrots, Red Wine Sauce

Sun-blushed Tomato & Basil Gnocchi, Pesto, Rocket Salad

To Finish

Lemon Posset, Raspberry Meringues. Raspberry Sorbet

Dark Chocolate Delice, Hazelnut Crumble, Passionfruit Sorbet

Traditional Bakewell pudding with vanilla custard

Treacle Tart, Clotted Cream Ice Cream



Wedding Breakfast

Sample Menu

Gold

To Start

Celeriac Velouté, Apple Caramel, Caramelised Pecan Nuts

Dressed Crab Salad, Pickled Cucumber, Oat Crackers, Curried Mayonnaise

Confit Duck Leg & Pistachio Terrine, Spiced Plum Chutney, Sourdough Wafers

Gin Cured Salmon, Soured Apples, Cucumber Micro Greens, Treacle Bread

To Follow

Roasted Derbyshire Striploin of Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Red Wine Gravy

Wild Seabass, Brown Shrimp, Tomato & Courgette Ragout, Baby Spinach

Fillet of Beef, Dauphinoise Potatoes, Wild Mushroom & Pancetta Bourgoin Sauce (£5 Supplement)

Root Vegetables Pithivier, Kale, Squash & Sage Puree

To Finish

Buttermilk & Honey Parfait, Chocolate Crumb, Honeycomb

Dark Chocolate Tart, Hazelnut Ice Cream

Orange Scented Crème Brulee, Whiskey Marmalade, Ginger Biscuits

Cheese Selection of Derbyshire cheeses, Savoury biscuits with chutney & grapes



Allergens

Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments.

As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. Allergen information by dish is contained in our Allergen menu which is available on request.



Terms & Conditions

Please contact us over the phone or via email confirming date, time and venue details. We will then contact to you to confirm menu options, only then you will send a quote and confirmation email. All prices quoted include a personal chef and front of house team for layup & service. The prices quoted are inclusive of VAT. All dishes are made from fresh and can be adapted to suit dietary requirements and personal tastes.

Children's menus are available upon request

Minimum of 14 guests is required, smaller numbers are catered for at a supplement to be confirmed at time of booking. Project Dinner Party accepts no responsibility for any injuries caused by non- disclosure of allergies or special dietary needs. A 20% deposit will be required to secure your booking, with the balance due 21 days prior to the event. Before paying the deposit, the client is advised to read these terms & conditions carefully. If there is anything you do not understand please contact us for clarification.

Final numbers are required 21 days prior to the event (this will be the minimum number charged). If a booking is cancelled by you, the client, we reserve the right to charge in full for the cancelled event, as we will suffer cancellation and other penalty charges from our suppliers. As all deposits paid are non-refundable, we recommend cancellation insurance. All cancellations should be made in writing and sent via registered post.



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