

Mint Dining Weddings & Events

For The Precious Moments In Life



Spring 2018 – Summer 2020

Firstly **Mint Dining Weddings & Events** would like to take this opportunity to congratulate you on your engagement. We hope that we can be part of your magical day and help make your wedding dreams become reality.

The Mint Dining Wedding & Events Experience

With over 20 years' experience in the catering industry delivering to Michelin Star standards, food is our passion, as your wedding day is your most special day, we hope that with the finest of food and perfect service we can aide to make your special day that extra bit special. We aim to provide the highest quality of catering and expertise to your special day.

However intimate your wedding may be, you can be sure that **Mint Dining Weddings & Events** will offer you beautifully presented food that has been handled with passion and cooked and served with imagination each and every time. Sourcing the freshest and finest locally produced ingredients we can tailor suit your menu to your every need. Our chefs are handpicked for their skills, innovation & dedication to being the best we can be. But it doesn't end there as that is only half of the team, our front of house staff have trained in the best places in the world enabling them to deliver a world class service to your wedding.

You will have direct contact with our Front of House Events Manager, who will work with you to ensure that your day runs smoothly and that your wedding day is perfect.

Your initial consultation is free, where we will meet to discuss your menu, drinks, bar and any other requirements for your special day. Once you have decided on a menu, we can arrange a menu tasting of your chosen wedding breakfast at our unit, this is free of charge should you confirm your booking by paying your non-refundable deposit within 12 Days of the tasting, should you not book after this time the tasting will be charged at full cost per head.

A Guide to your Wedding

Drinks Reception:

We can supply and serve alcoholic beverages and soft drinks for your drinks reception for which there will be no additional charges for waiting staff and glass hire. If you choose to provide your own drinks, we are happy to prepare and serve these to your guests for which we will not charge a corkage, should you have canapés as part of your day package.

Canapés:

We would suggest offering your guests approximately four types of canapés per guest, you can select these from our canapé menu. Canapés are a perfect accompaniment to a drinks reception adding that something extra to your special occasion.

At **Mint Dining Weddings & Events** we aim to offer you canapés to meet your budget and preference

Wedding Breakfast:

At [Mint Dining Weddings & Events](#) we have the skills and expertise to create exquisite menus suitable for your wedding breakfast which can also be tailored to ensure your whole meal is exactly as you wish.

Evening Food:

Not all couples decide to go for the evening food option, however should you decide to serve evening food we have several options available to you. However if you do decide on evening food we have a wide range of menus for you such as Grab & dance finger foods, bowl foods, barbeque, a whole hog roast or our specialist market tables. Menus for all of these are enclosed.

Bar Service:

[Mint Dining Weddings & Events](#) work alongside several companies who specialise in different themed mobile bar styles to ensure we can provide the best possible mobile bar service at your wedding. Because we work with several companies not just the one, once we know your requirements we will then be able to partner you with the most suited company to provide all your requirements for the perfect set up.

Service Team:

Your day should be all about you and of course your guests. That is why we only employ the most attentive of staff that will look after everything, so you can relax and enjoy every moment of your special day. The team are well presented, in smart black trousers, black shirts and black aprons, smartly blending in but always recognisable should you need them at any point. Our front house manager will be on hand from the moment you arrive until waving off your last guest for the evening.

Our highly qualified staff, crockery, cutlery is all inclusive in the cost quoted per guest.

Glassware is free of charge if drinks are supplied by [Mint Dining Weddings & Events](#). We are able to supply any colour table linen and napkins at supplementary cost.

Canapés

Cold Canapes

Fresh water crayfish with chilled gazpacho

Cured salmon gravlax with lemon crème fraiche on potato blini

Yellow fin tuna tartare, crème fraiche & caviar

Picked rock oyster, cucumber croute

Salmon tataré, cucumber, Keta caviar

Chicken liver parfait, crisp puff pastry & poppy seeds

Sweet cured beef fillet, pickled vegetables, sesame & soy

Fennel mousse, anise & pollen cracker (v)

Goat's cheese & beetroot lolly pop with pine nut crumb (v)

Orange & poppy seed bocconcini, vine tomato & basil (v)

Arincine (risotto balls)

Smoked haddock & leek

Pea, mint & parmesan

Wild mushroom & truffle, cep mayonnaise

Saffron & parmesan millenaise

Butternut squash & sage, aged balsamic

Smoked chicken, tarragon crème fraiche

Cornish crab, sweet corn & chervil

Please select 4 canapés at £6.50 per guest

Wedding Breakfast

Menu 1

Chicken

Smoked chicken & ham hock terrine, truffle emulsion, chard bloomer

Mackerel

Cured mackerel, pickled shallots, young radish, rye bread crumb

Potato

Potato & leek veloute, first press olive oil & chives

Mushroom

Pickled wild mushrooms, frisée & chervil salad, tarragon oil

Sea Bass

Seared sea bass, sun blush tomatoes, black olive, baby gem, lemon beurre blanc

Lamb

Braised Suffolk lamb, potato rosti, tender stem broccoli, lamb jus

Pollack

Roast pollack, chorizo ragout, braised & roast fennel

Chicken

Roast corn fed chicken, Savoy cabbage, fondant potato, mushroom purée

Haddock

Smoked haddock, pomme puree, poached hens egg, sauce hollandaise

Lemon

Glazed lemon tart, Scottish raspberry sorbet

Chocolate

Dark Chocolate fondant, Madagascan vanilla ice cream, popcorn

Gateaux Opera

Gateaux opera, coffee bean ice cream

Chocolate Mousse

White chocolate mousse, mango, passion fruit sorbet

Cheese

Selection of local cheeses, chutney and warm breads (£5.50 supplement)

£37.50 per Guest

Menu 2

Carrot

Carrot mousse, pickled carrots, peas, broad beans, tarragon vinaigrette (v)

Asparagus

English asparagus, soft hens egg, pickled carrots & radish (v)

Salmon

Gin cured Salmon, cucumber, treacle & rye crumb, dill dressing

Ham

Slow cooked ham hock terrine, caper berries, pear & saffron chutney, bacon brioche

Beef

Carpaccio of Cumbrian beef, truffle potato salad, shaved pecorino cheese, soft herbs

Bream

Pan roast sea bream, spiced lentils, charred fennel, brown shrimp buerre noisette

Salmon

Seared fillet of salmon, parsley mash, curly kale, tomato & caper vinaigrette

Chicken

Roast breast of corn fed chicken, chicken leg mousse, celeriac puree, fondant potato, Madeira jus

Pork

Roast fillet of pork, braised cheek, crisp potato terrine, hispi cabbage, burnt apple purée

Duck

Confit Gressingham duck leg, vanilla pomme purée, carrot & anise puree, haricot beans

Sticky Toffee

Sticky toffee pudding, Madagascar vanilla ice cream, toffee sauce and honey comb

Chocolate

Chocolate brownie, pistachio puree, toffee popcorn, Maldon salt

Coffee

Amaretto jelly, coffee custard, white coffee bean mousse, cinnamon spiced doughnuts

Fondant

Warm chocolate fondant, salt caramel ice cream, pulled milk chocolate tulle

Coconut

Coconut panncotta, mango granite, lime pearl

£47.50 per Guest

Menu 3

Tomato

Salad of Heirloom tomatoes, buratta, basil, white balsamic (v)

Goats Cheese

Whipped local goats cheese, pickled heritage beetroot, truffle honey (v)

Salmon

Seared smoked salmon, asparagus, soft quails egg, Keta caviar

Shrimps

Potted brown shrimps, mace butter, oats & soda muffin

Game

Pressed game terrine, trompette mushrooms, chicken parfait, truffle & Madeira

Cod

Oven baked pave of cod, fricassee of pancetta, clams, herb gnocchi, pearl onions

Haddock

Natural smoked haddock, Welsh rarebit, spring onion mash, sautéed leeks, watercress vinaigrette

Guinea Fowl

Roast breast of guinea fowl, pressed leg, cabbage heart, young parsnip, tarragon jus

Lamb

Rump of Herdwick lamb, dauphinoise potato, wilted greens, fine beans, semi dried tomato & rosemary jus.

Beef

Slow Braised beef cheek bourguignon, chestnut mushroom, pancetta lardons, young onions, pomme purée, red wine jus

Strawberry

Strawberry creameaux, crisp meringue sheets, whipped cream, strawberry jelly

Lemon

Glazed lemon tart, lime infused raspberries, raspberry macaroon, white chocolate cream

Chocolate

Caramelia chocolate mousse, caramelised apple, toasted oats, chocolate shards

Cherry

Cherry Bakewell tart, cherry soup, toasted almond ice cream

Treacle

Treacle mousse, yoghurt ice cream, candied puff pastry

£57.70 per Guest

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Menu 4

Soufflé

Twice baked Epoisses cheese soufflé, candied walnuts, dandelion & frisse salad (v)

Tuna

Yellow fine tuna, Szechuan crusted loin, coriander, yuzu gel

Lobster

Lobster ravioli, wilted young spinach, shellfish velouté, sea herbs

Duck

Confit duck & foie gras terrine, kumquat jelly, warm brioche

Venison

Roast loin of Venison, blackberries, salsify, wood vine sorrel

Bass

Fillet of stone bass, sautéed cucumber, poached rock oyster, champagne velouté

Halibut

Light curry infused halibut, spiced sweet potato and spinach, saffron yoghurt, onion seeds and coriander

Duck

Roast breast of Barbary duck, boulangaire potato, honey glazed parsnip, king cabbage, mandarin jus

Lamb

Herb crusted rack of lamb, braised shoulder, seared cauliflower, potato fondant

Beef

Slow roast aged sirloin, oxtail fagot, truffle scented celeriac, sautéed wild mushrooms, roast shallot

Chocolate

Dark chocolate tart, Orange sherbet, Mandarin sorbet

Berries

English Summer berries, champagne jelly, clotted cream ice cream

Pistachio

Moist pistachio cake, Scottish raspberries, raspberry sorbet

Honey

Caramelised honey mousse, sweet pumpkin, Greek yoghurt, pecan crumb

£65.00 per Guest

Children's menu under 12 years of age

Starters

Tomato & basil soup, sour dough crotons

Prawn cocktail

Grilled chicken salad, baby gem, vine tomatoes

Main Courses

Beef meat balls, penne pasta, tomato sauce

Cumberland sausages, creamed potato, gravy

Cod goujon, chips, peas

Vegetable linguine, courgette, peas, mint & feta

Desserts

Fresh fruit salad

Warm waffles, strawberries, vanilla cream

Chocolate brownie, chocolate sauce

£14.95 per child

Alternative soup starters

Leek

Leek & potato soup, micro potato salad, parsley cress

Sweet corn

Sweet corn velouté, crispy chicken wing, tarragon oil

Pea

English spring pea soup, soft boiled quail egg, pea shoots & mint

Butternut

Roast butternut soup, lemon grass & chilli

Vegetarian main courses

Cauliflower

Cauliflower risotto, sautéed ceps, chive oil

Onion

Slow baked red wine onion, salsify, curly kale, sweet potato fondants

Egg

Soft poached duck egg, baby spinach, potato rosti, sauce hollandaise

Mushroom

Wild mushroom pitihiver, celeriac purée, semi dried tomatoes, young leeks

Pumpkin

Pumpkin tortellini, piquillo pepper, rocket and toast pine nuts

Menu 1 £37.50

Menu 2 £ £47.50

Menu 3 £57.70

Menu 4 £65.00

Palette cleansing sorbets

Pimms

Raspberry

Mango

Passion fruit

Blackberry

£3.00 per Guest

Cheese course

Cheese course's are also available, we are happy to give a fine selection of cheese choices once we know the date of your wedding, as cheeses are also seasonal produce that we believe should be served at their very best. Our cheeses are served with warm walnut & fruit bread and chutneys. At £8.00 for a selection of 4 cheese's per guest

Afternoon Tea

Sandwich selection

Smoked salmon, cream cheese & cucumber on rye bread

Honey roast ham, English mustard, gem lettuce on soft white bread

Hen egg mayonnaise, pea shoot cress on granary bread

Warm scones, clotted cream & jams

Mini Victoria sponge

Lemon poppy seed drizzle cake

Banana & walnut cake

Carrot cake

Orange & almond cake

Gateaux opera

Chocolate brownie, white chocolate ganache

Champagne jelly & English berries

All of our cakes are mini individually made to preserve freshness and beautiful presentation. Please select 3 treats

£18.50 per Guest

Evening food

Evening Grab & dance foods

More substantial than Canapes & to be enjoyed in 2/3 bites.

Mini beef sliders, soft brioche
Mini venison & juniper slider
Mini lamb burger, yogurt, sumac onions
Bratwurst sausages, American mustard
Pulled pork buns, cucumber & spring onion
Charred chicken satay, toasted peanut dip
Teriyaki salmon, spring onion & sesame
Smoked haddock & leek croquets
'Fish finger' & chips, tartare sauce
Courgette, Basil & feta tartlets
Compressed watermelon, black olive
Charred focaccia, sun-blush tomato hummus

£3.00 per item per Guest with a minimum of 30 order per selection

Bowl foods

Roast Suffolk pork fillet, apple puree, crackling & cider dressing
Rump of lamb, Kalamata olives, green beans & rosemary oil
Corn fed chicken & tarragon gnocchi chicken vinaigrette
Seared sea trout, sprouting broccoli & almonds
Steamed fillet of black bream, spiced lentils & macerated fennel
Sautéed Szechuan squid, chorizo & coriander cress
Spring pea, broad bean & parmesan risotto with mint oil (v)
Cep risotto, chive & truffle(v)
Soft poached hens egg, sweet onion & crispy wild rice (v)

£5.00 per bowl per Guest with a minimum of 30 order per selection

Bowl food ‘Supper’

Perfect for all wedding parties. A combination of four cold canapés to be served as an introduction, a selection of three hot bowl foods to circulate whilst you circulate and spend time with your guests followed with a perfect dessert pot for the finishing touch.

Cold Canapés

Please select four from below:

Fresh water crayfish with chilled gazpacho
Cured salmon gravlax with lemon crème fraiche on potato blini
Yellow fin tuna tartare, crème fraiche & caviar
Picked rock oyster, cucumber croute
Smoked & poached trout riellette, Keta caviar
Chicken liver parfait, crisp puff pastry & poppy seeds
Confit duck, foie gras & kumquat jelly 'paves'
Sweet cured beef fillet, pickled vegetables, sesame & soy
Confit local ham, grain mustard & semi dried grapes
Fennel mousse, anise & pollen cracker (v)
Goat's cheese & beetroot lolly pop with pine nut crumb (v)
Orange & poppy seed bocconcini, vine tomato & basil (v)

Hot Bowl Foods

Please select three from below:

Roast Suffolk pork belly, apple puree, crackling & cider dressing
Rump of lamb, Kalamata olives, green beans & rosemary oil
Corn fed chicken & tarragon raviolo, mustard veloute
Seared sea trout, sprouting broccoli & almonds
Steamed fillet of black bream, spiced lentils & macerated fennel
Sautéed Szechuan squid, chorizo & coriander cress
Spring pea, broad bean & parmesan risotto with mint oil (v)
Cep risotto, chive & truffle (v)
Soft poached hens egg, sweet onion & crispy wild rice (v)

Dessert pots

Please select one from below:

Hot dark chocolate mousse, orange crackle
White chocolate parfait with macerated English berries
Tiramisu
Chilled white chocolate mousse, hot dark chocolate mousse
Pink champagne & raspberry jelly
Macerated cherries, clotted cream mousse
Coconut panncotta, mango jelly
Bramley apple compot, vanilla cream, pecan & pistachio crumb
Salted caramel espuma, salted popcorn

£22.50 per Guest

BBQ Menu 1

On The Grill

Char grilled aged rib eye steak, thyme, garlic and lemon infusion

Spiced lamb koftas, mint & yoghurt

Quick seared sea bass, macerated fennel and dill

Charred Squid, lemon grass & chilli

Charred corn on the cobs, tarragon butter

Salads

Dressed young potatoes, with shallot, caper and parsley

Secretts asparagus, crisp Parma ham, shaved parmesan, truffle dressing

Heritage tomato salad, pickled red onions, sous vide cucumber,

Charred haloumi cheese

Saffron scented cous cous, buckwheat, pomegranate seed, apricot and toasted almonds

Mixed summer leaves, house vinaigrette

Desserts

Lemon crème brulee, white chocolate ganache

Mini raspberry Eton mess, pistachio crumb

Champagne jelly, summer fruits

£30.00 per Guest

BBQ Menu 2

On The Grill

Chilli and coriander chicken, sweet soy and sesame dressing

Charred salmon, roast piquillo, lemon confit and green olive compot

Char grilled king prawns

Grilled falafel, mint yoghurt, spiced tomato salsa

Pan roast gnocchi, rocket, butternut and sunflower seeds

Salads

Salad of potato, Secretts beetroot, dill and mint cress

Platter of cured meats, salad of young artichoke, balsamic onions, Sun dried tomato

Noodle salad, asparagus, Bok choy, salsafi, seared peppers, bean shoots and crisp okra

Mixed summer leaves, house dressing

Desserts

Mango panncotta, coconut cream

White wine poached peaches, lemon thyme jelly, pistachio

Dark chocolate tart paves

£27.00 per Guest

BBQ Menu 3

On The Grill

Smoked paprika grilled chicken

Spiced beef kofta, mint & yogurt

Seared Cornish mackerel, macerated fennel

Salads

Dressed new potatoes, whole grain mustard

English pea, romaine lettuce, Parma ham, shaved parmesan

Tomato salad, pickled red onion, soused cucumber, basil oil

Mixed summer leaves, house vinaigrette

Desserts

Lemon crème Brulee, white chocolate ganache

Mini raspberry Eton mess

£21.00 per Guest

Mediterranean style BBQ

On The Grill

Charred corn fed chicken, harissa spices, mint & yoghurt

Cumin & paprika scented lamb cutlets

Seared sea bream, chilli & lemon

Spiced falafel, pitta & rocket

Salads

Orange, radish & Halloumi salad

Bulga & cracked wheat salad, apricots, pomegranate & raisins

Summer tomatoes, red onion, preserved lemon & coriander

Chick pea, cucumber, spinach, toasted mustard seed dressing

Desserts

Baklava

Ricotta, cinnamon & orange Borek

Turkish candy floss

£27.00 per Guest

Our hog roasts are a wonderful way to have an evening wedding party, also available with lamb and beef as well

Hog Roast Option 1

Full whole roast Cumbrian pig

Crackling

Apple sauce

Soft rolls

£10.00 per Guest

Hog Roast Option 2

Full whole roast Cumbrian pig

Crackling

Apple sauce

Soft rolls

Warm new potatoes, dressed in shallots, lemon & chervil

Cracked wheat & cous cous salad, apricots, flaked almonds, mint

Mixed summer leafs, mustard dressing

£14.50 per Guest

Hog Roast Option 3

Full whole roast Cumbrian pig

Crackling

Apple sauce

Soft rolls

Warm new potatoes, dressed in shallots, lemon & chervil

Cracked wheat & cous cous salad, apricots, flaked almonds, mint

Mixed summer leafs, mustard dressing

Honey & balsamic glazed, aubergine, courgettes & sun dried tomatoes

Lemongrass & coconut panncotta, lime infused raspberries

Dark chocolate & orange brownie, white chocolate ganache

£18.50 per Guest

Market Tables

Our unique market tables are a perfect mix of all your favourite British classics such as pork pies, gala pies, honey roast ham, scotch eggs, chutneys and cheeses. Through to Spanish tapas tables, with cured meats, olives & salads. The best thing about our market tables is they can be made to any style of food you would like.

From £18.00 per Guest

Dessert bar

Our dessert bar is a great way for you and your guests to be able to choose which desserts you would like whilst being served by our chefs, whom will finish the mini individual desserts to order, we advise pre choosing four desserts from our choice below, each of your guests will get to have each of your four chosen desserts.

This is a fantastic alternative to a sweet carte... not only does it look far better it tastes far better too! Great for weddings, parties and many other gatherings... now for the hard bit... what to choose!

Miniature Cakes

Praline choux buns

Mini carrot cakes, vanilla icing

Lemon & poppy seed, lemon ganache

Chocolate & orange brownie, caramelised white chocolate

Pistachio financier, rose water cream

Mini banana cake, toffee mousse

Mini lime pie, raspberry meringue

Chilled white chocolate mousse, hot dark chocolate mousse

Vanilla Panncotta topped with

Mango & passion fruit

Raspberry

Coconut & lime

Pear & anise

Please select two of the above flavours as part of one dessert choice

Glass Pots

Baked set custard, compressed apple, salted oats

Pear creameux, mint gel

Cherry creameux, oats & vanilla port

Caramelised honey mousse, treacle crumb

Hazelnut sponge, spiced pineapple

Pumpkin pie, ginger bread crumb

Eton Mess

Strawberry

Mandarin

Blackberry

Passion fruit

Lemon

£10.00 per Guest

Because on your wedding day you deserve nothing but the best, let us make it **Mint!!**

Drinks Package

Reception drinks package based on a one hour reception

£14.95 per guest

Allowing half a bottle per guest

Prosecco - Prosecco Corte Alta NV, DOC, Italy

This Prosecco is delicate and aromatic with a light body and fine bubbles. This wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish. Ideal on a summer's day

Soft drinks

Sparkling elderflower

Iced water with fresh lemon

Wine for the meal

£11.95 per guest

Allowing half a bottle per guest

White: Stonebuck Sauvignon Blanc - 2014 - South Africa

Darling is characterised by ancient granite soils, coupled with a maritime climate, with vine-yards located as little as 5km from the coast. This enables the vines to be grown without irrigation, and naturally promotes a cool climate style. Highly aromatic, with intense asparagus, grass and guava notes providing a captivating bouquet. The palate is a delicate mix of citrus fruit and mineral texture.

Red: Baron de Baussac Carignan Vieilles Vignes - 2013 - South of France

An indigenous grape variety of the Languedoc, Carignan produces dark ruby red wines with plenty of body, and are said to be a great expression of the rugged heathland terroir around Carcassonne. This example is from low-yielding vines aged around 40 years. Deep and inky red in colour, the wine is crammed with black cherry fruit, lifted by subtle vanilla aromas from a touch of oak ageing. Bold, meaty tannins provide satisfying texture and length.

White Wine List

2016 De Chansac Sauvignon Blanc, IGP Cotes de Gascogne, France £12.99

Works well for all occasions, forward ripe flavours of lemon and passion fruit.

2015 Pehhcora Pecorino, IGP Terre di Chieti, Abruzzi, Italy £14.99

Something new and really exciting knocks Pinot Grigio off its inflated pedestal.

Masses of ripe tropical fruit with clean refreshing finish.

2015 Moss Wood, Semillon, Margaret River, Western Australia £18.99

Exotic fruit with a touch of spice, the innovative grape variety which thrives

in the heat of Australia. A wonderful wine for fish.

2014 Vergelegen Chardonnay Reserve, Stellenbosch, South Africa £22.00

Among the very best new world Chardonnay's. If you love your white Burgundy

try this, all it is hot vintage Burgundy!

2015 Hunter's 'Kaho Roa' Sauvignon Blanc, Marlborough, New Zealand £22.99

As most versions of NZ Sauvignon become increasingly boring, Edward Macdonald has

taken a different route. This is more akin to Pouilly Fume, if want real true Sauvignon

then this is a must for you!

2015 Sancerre, 'Cuvee Silex', Domaine Serge Laloue, Loire Valley, France £23.99

Located in the village of Thauvenay, 5km from Sancerre, this family run domaine farms 20 hectares of

vines, This wine is from a 2.5 hectare 'silex' soil vineyard. Beautifully balanced with clean ripe

perfume.

2015 Meursault Village, Domaine Michelot Burgundy, France £38.99

A beautifully fruit driven Meursault without the heavy oaked edged that many

producers can give wines from this famed village.

2011 Chablis Grand Cru, 'Valmur', Domaine Louis Moreau, France £59.00

Elegant and sophisticated wine, with a beautiful butter rounded finish

A grand wine for grand dishes.

Rosé Wine List

2015 Gavoty Tradition Rosé, Domaine Gavoty, Côtes de Provence, France £18.99

Found in every restaurant of Alan Ducasse around the world, this stunning

Provence rosé is ideal for any summer event.

2015 Sancerre Rosé, Domaine Serge Laloue, Loire Valley, France £19.00

Wonderfully subtle and elegant, this Sancerre rosé is perfect with sushi.

Red Wine List

2015 De Chansac Carignan, Old Vines, IGP de l'Herault, France £12.99

Soft and pure red fruit flavours, no hard edges, a great all-rounder.

2013 Vacqueyras Réserve, Domaine le Clos des Cazaux, Rhône Valley, France £17.99

Rare to find such modern winemaking but still keeping the spirit of French panache and elegance, a show stopping wine.

2012 Poggio Colombi, IGT Toscana Maremma, Italy £18.99

If you love your Cabernets, then this is a must for you. Already highly praised by UK critics, this is a wine that is among the new breed of superb Italian red wines

2014 Hunter's Pinot Noir, Marlborough, New Zealand £20.00

Jane Hunter creates a delightful Pinot Noir with clean raspberry flavours and gentle oaking.

2015 Moss Wood 'Amy's Blend' Margaret River, Western Australia £21.99

Masses of ripe red berry fruit packing a serious but elegant punch, a wine to be enjoyed with finest beef dish.

2015 Côte de Nuits Villages, 'Aux Faulques', Domaine Millot, Burgundy, France £28.99

Owner and winemaker Jean Marc makes awe inspiring Pinot Noir from this single vineyard; only producing 16 barrels a year, a wine to make you fall in love with red burgundy!

2010 Marques de Reinos, Reserva, Rioja, Spain £18.00

Superb benchmark Reserva Rioja, well structured, fruit-driven and stylish.

2013 Melipal 1923 Vineyard 'Nazarenas' Malbec, Agrelo, Lujan de Cuyo, Mendoza, Argentina £27.99

One of Argentina top wines, Polished and forward, with dark blueberry and blackberry fruit flavours spread over ripe, round tannins and followed by a long finish tinged with chocolate and liquorice

Sparkling Wine & Champagne

N.V. Arcobello Prosecco, Vino Spumante, DOC Treviso, Italy £17.99

Soft ripe peach and apple flavours, a wonderful starting point for any event.

N.V. Laytons Brut Reserve, Reims, Champagne, France £25.00

Made exclusively by Maison Burtin, a subsidiary of Lanson. A creamy dry texture, high quality house fizz.

N.V. Nyetimber, Nyetimber Vineyard, W Sussex, England £49.00

This famed English sparkling wine, has certainly had the press and the champagne world flocking to find the secrets of Nyetimber success. Simply great fruit and great wine making!

N.V. Laurent Perrier, 'La Cuvee' Tours sur Marne, Champagne £60.00

This new blend non-vintage Champagne is composed of 55% Chardonnay, 45% Pinot Noir. It is a very toasty style that is not heavy, great canapé reception Champagne.

2005 Georges Vesselle Grand Cru Brut, Bouzy, Champagne £55.00

This small family run house is made from 90% Pinot Noir and 10% Chardonnay. This vintage champagne shows the huge potential outside the so called 'Grand Marque' houses.

Mint Dining Weddings & Events T&C's

1. We reserve the right to change any ingredient that is of poor quality & not to our high standards
2. We use stone fruits and whole olives, whilst we do our best to remove these, occasionally these may be found in some dishes, to which we accept no responsibility
3. As we cater for several events in our kitchens and use nuts in certain dishes, although we do our utmost to ensure these ingredients are kept separate, we cannot guarantee traces of nuts may not be found in our foods
4. All dietary requirements must be given in writing four weeks prior to the event date
5. Only when a deposit has been received is the date confirmed as booked.
6. All deposits are non-refundable under any circumstances
7. The remaining balance of the wedding costs must be paid in full 30 days prior to the event date.
8. Final numbers must be confirmed 4 weeks prior to the event, after this date any cancellations will be charged in full
9. In cases where a kitchen is required to be hired in, it is the client's responsibility to ensure that there is sufficient electricity to power all kitchen equipment, if a generator is required to be hired and this is the clients responsibility to arrange this
10. We will need continuous electrical, gas, hot water supply, unless previously been agreed none is required
11. Specialist kitchen hire charges need to be paid in full at the time of the deposit conformation fee
12. When we are required to hire equipment in for weddings, should the hire company increase their hire charges we will then pass any increase fee to the client
13. Any breakages will be charged in full back to the client, with payment required in full within 14 days
14. A parking space will be required for our catering van, with continuous access required throughout the event
15. We are unable to take away any coals from our BBQ's for safety reasons, we will soak these down and leave at the venue for disposal by the client
16. If we are required to set up wedding tables with place cards, favours, centre pieces etc... we will then arrange staff for this at £20.00 per hour with a minimum of 6 hours labour charge along with travel costs

Contact us

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