



MORAN'S

SPECIALIST CATERERS

MORAN'S CATERERS, DRUMHALLA WEDDINGS

Congratulations and Best Wishes

From Moran's Specialist Caterers

Congratulations on your recent engagement & thank you for allowing us to be involved in the most important day of your lives.

Moran's specialist caterers is lead by head chef, Gary who has over 30 years experience in catering. Gary, alongside our specialised wedding team share a passion for food and are committed to delivering high quality, seasonal, local produce. They have a vast repertoire of culinary knowledge, developed from years of working in some of the best kitchens in the UK and Ireland as well as much further afield. Serving time in Michelin starred kitchens they have picked up flair and expertise and have catered for events with up to thousands of guests.

We are perfectly equipped to cater your wedding day and will use every inch of our vast experience and expertise to make sure all your needs are met. We will look after all aspects of your special day from canapés & champagne to begin the day through to the late night supper for your evening guests and keeping the celebrations going with amazing options for the day after your wedding too.

Please use this brochure as a guide to what we can offer. Gary and our wedding coordinator Emma are available and would be extremely happy to meet you for a one-to-one consultation to discuss any requirements for your big day. Don't worry if you don't see something you like on our menu, we will work with you to make sure you get exactly what you want.

We pride ourselves in taking care of everything involved with the catering at all our events, allowing you to relax and enjoy the most special day of your lives. We include all linen, crockery, cutlery and service involved with food in the prices quoted in our brochure.

We and our exceptional service team, promise to look after you and all your guests to ensure your day is a memorable one.

Wishing you every happiness,

Moran's Specialist Caterers



TESTIMONIALS FROM OUR HAPPY COUPLES

We can promise to deliver your perfect wedding day service and food, however, don't just take our word for it. Why not hear it directly from our bride and grooms.

If you like what you see, feel free to visit morans.com/weddings for more testimonials.

Sarah & David



“ In the months leading up to the wedding, Moran's prepared a range of beautiful tasting options for us to try and guided us through our menu choice. On the day Moran's caterers put on a flawless display of gourmet dining for our wedding guests and delivered with a smile from all of the Moran's staff. Attention to detail and meticulous planning ensured that all aspects of the day were fully covered. The team also looked after our entire drinks reception, cake table, decorations, table wine, all dietary requests and front of house. It was such a pleasure to have a caterer who was as enthusiastic as we were about making our day as special as it could be. With their outstanding service and top, top quality food, we'd recommend Moran's to anyone! ”

Danielle & Anthony

“ We wanted a wedding that was a little bit different and not the usual hotel package deal. We found Drumhalla House to be an idealistic location and Moran's catering provided the ability to transform this into a Wedding Dream. From start to finish they were very friendly yet professional offering tips and advice on every aspect. The food looked amazing and tasted even better, coupled with their fantastic service and hospitality it left us to enjoy our big day reassured that Moran's had it all under control.

Would highly recommend Moran's Specialist Caterers and we will definitely be in contact for any other events we plan in the future. ”



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CANAPÉS

Our canapés are the perfect way to welcome your guests to your wedding day. Expertly served, displayed and replenished by our service team.

CHOOSE 2 £5.95 / CHOOSE 3 £8.95 / CHOOSE 4 £9.95 / CHOOSE 5 £10.49

CANAPÉ BITES

Honey roast fig, Cashel blue & parma ham
 Goats cheese, oven roast tomato, basil & toasted pine nuts
 Confit of Irish lamb shoulder, shallot puree, red wine sauce
 Oak smoked salmon, pickled beetroot, horseradish
 Foie gras & chicken liver parfait, apple puree & toast (£2 supplement)
 Lough Swilly smoked mackerel with apple on sour dough toast
 Grant's pressed ham hock terrine, pickle, pea & celeriac
 Wild flower honey & wholegrain mustard cocktail sausages
 Mini Yorkshire puds, slow cooked beef & horseradish
 Sperrin Blue 'pokes' onion marmalade & candied walnuts
 Crispy pork Belly, black pudding, golden raisin puree
 Mini fish & chips, minted mushy peas, tar tare sauce
 Bocconcini's with mozzarella & fresh basil

SLIDERS

Aged Irish beef pattie on brioche with onion marmalade & ketchup
 Pulled & smoked pork butt on brioche with BBQ sauce & rocket
 Smoked beef brisket on sourdough with green peppercorn & tarragon mayonnaise
 Aged Irish beef pattie on sourdough with tomato & rocket pesto
 Slow cooked Irish chicken, red slaw & rocket

CANAPÉ BOWLS

Delicious little bowls that fit perfectly in the palm of your hand.

CHOOSE 2 £5.95 / CHOOSE 3 £8.95 / CHOOSE 4 £9.95 / CHOOSE 5 £10.49

HOT

- Thai style chicken, coconut & lime curry with coriander rice
- Aged steak & northbound '26' craft ale casserole with creamy champ
- Butchers best pork & leek sausage, mash & onion gravy
- Wild mushroom & spinach risotto with truffle oil
- Greencastle seafood chowder, smoked bacon & pea
- Slow cooked beef bourguignon & smoked mash

COLD

- Chicken Caesar salad, parmesan & crispy bacon
- Pulled confit of duck leg, Asian slaw, lime & peanut
- Spiced Couscous, slow roasted tomato & olives
- Beetroot Three ways, candied nuts & pickle
- Chilled orzo, prawn & lemon salad

RECEPTION FAVOURITES (PRICED PER PERSON)

- Thompson's local tea & coffee £1.79
- Shortbread & baked treats £2.99
- Home baked assorted scones, jam, butter, cream and berries £ 3.53
- Irish charcuterie display, breads, oils, cheese, and chutneys. £6.59

RECEPTION DRINKS

We offer a huge range of beverages and can provide you with an extensive variety of beers, ciders & sparklers from our off sales team.

Inform one of our wedding team of your requirements and we will build a drinks list to suit your needs. We will also look after the provision of any glassware, service & ice you will need for your reception and guarantee it arrives to your event ice cold and ready to be enjoyed. Meaning you'll have one less thing to worry about.

RECEPTION DRINKS FAVOURITES

Champagne or Prosecco

Reception buckets of beer on ice

DIY Bellini's (Raspberry, Peach etc)

Large pre made cocktail jars

Cocktails made to order

Whiskey bar

Gin bar



DRUMHALLA HOUSE WEDDING MENU

2 COURSE - £28.95 / 3 COURSE £32.95 / 4 COURSE £35.95

Please choose one plate from each of your required courses.

A supplement of £2.50 per person applies to additional choices on each course.



STARTERS & SOUPS

STARTERS

Irish chicken, leek & pea tartlet with bacon jam & leaves
 Caesar salad with parmesan shavings, soft hens egg & crispy onions
 Beetroot & goats cheese, toasted hazelnuts, beetroot puree
 Greencastle king prawn & crabmeat cocktail, roast prawn mayo
 Local rare breed pork terrine, onion marmalade, walnut toast
 Lough Swilly smoked mackerel, horseradish, rocket & pear (*seasonal*)
 Pressed chicken terrine, celeriac, hazelnut, watercress
 Co. Derry oak smoked salmon, capers, shallots, golden beetroot
 Ham hock terrine, pea puree & sourdough toast
 Tuna tartar, chilli, lime, coriander cress

SOUPS

Buttered leeks & potato with tarragon
 Roast vine tomato & red pepper with basil pesto
 Celeriac, Cashel blue & sweet onion
 Butternut squash & sage with chilli oil
 Classic Vegetable & pearl barley broth
 White onion & rosemary with toasted hazelnuts
 Roast tomato, chorizo & lentil
 Organic local carrot & ginger
 Honey roast parsnip & thyme, walnut oil

MAINCOURSES

GRASS FED AGED IRISH BEEF

- 12hr slow cooked Co. Derry beef, with green peppercorn and thyme sauce
- 42 day dry aged sirloin of beef, Dauphinoise potato & red wine sauce (£5 supplement)
- 42 Day dry aged fillet of beef, brisket croquette, smoked Jus (£8 supplement)
- Traditional Roast sirloin, Yorkshire pudding, roast gravy

POULTRY

- Irish turkey & honey glazed ham, sage & butternut stuffing, redcurrant gravy
- Supreme of chicken wrapped in bacon with thyme gravy
- Local duck breast, parsnip puree, thyme & red wine sauce
- Stuffed Irish chicken, cabbage & bacon, jus gras

PORK & LAMB

- Slow cooked pork belly, black pudding & apple puree
- Rack of Irish lamb, tomato, rosemary, black olive & garlic (£5 supplement)
- Slow & low Irish lamb shank, cardamom, mint & pea
- Stuffed pork porchetta, raisins, spinach & cider jus

IRISH SEAFOOD

- Seared Irish salmon, samphire, fennel & gremolata
- Roasted hake, white Donegal crab & chorizo hollandaise
- Roasted monkfish tails, spiced couscous & light curry cream (*£5 supplement*)
- Seared cod, petit pois a la Françoise, tarragon
- Steamed Irish salmon, mustard crushed potato & shallot

VEGETARIAN

- Roast aubergine with chick pea & roast pepper stew with harissa
- Raz el hanout spiced couscous with raisin & charred vegetables, curry cream
- Wild mushroom, butternut squash & sage risotto, parmesan
- Organic summer squash, wild rocket pesto
- Rainbow beetroot plate, organic leaves & Five Mile Town goats cheese
- Orzo, charred gem, peas, roasted courgette, lemon & basil

KIDS MENU (TWO COURSE MENU £7.99)

- Hand pressed local beef burger, on toasted brioche bun
- Butchers best sausage hot dog, onions & ketchup
- Handmade chicken goujons & dips
- Spaghetti Bolognese, garlic bread
- Sausages & mash, gravy
- Selection of Ice Cream

**We also offer smaller portions of your wedding menu for kids.*

DESSERTS

Orange scented pannacotta, dark chocolate shortbread

White chocolate & Baileys cheesecake, raspberries

Chocolate brownie with honeycomb

Armagh apple crumble, toasted oats & crème anglaise

Chocolate, toffee & hazelnut mousse

Sticky toffee & dates pudding, banana & toffee sauce

Strawberries & cream pavlova, basil sugar

Red wine poached conference pear, vanilla ice cream

DESSERT TABLE / ASSIETTE AVAILABLE (ADDITIONAL £3.49pp)

**Based on a three choice dessert selection.*

**Thompson's local tea & fresh brewed coffee are not included on these menu prices.*

SUPPER

CHOOSE 3 FOR £5.95 / CHOOSE 4 FOR £8.49 / CHOOSE 5 £9.99

*(PRICE PER PERSON)

Hand cut freshly prepared sandwiches

Pork sausage rolls

Marinated Piri Piri chicken wings

Marinated Cajun chicken wings

Honey & mustard cocktail sausages

Cocktail sausages, garlic & parsley crumb

Marinated chicken & roast vegetable skewers

Moran's homemade crispy chicken goujons

Confit duck, hoi sin & shiitake mushroom spring rolls

Black pudding & pulled pork bon bons,

Irish beef sliders, onion rings & tomato chutney

Bacon, sage, onion & beef meatballs with real tomato sauce

Thai style pork meatballs with sweet & sour sauce

SUPPER FAVOURITES (£8.40pp)

Smoked & pulled pork on brioche baps, with BBQ sauce & apple

Buckets of fish & chips, mint mushy peas & tartar sauce

Chipotle chicken fajitas, guacamole & salsa

Warm roast beef on sourdough, horseradish & onion gravy

TABLE WINES & BUBBLES

We offer a huge range of wines from our cellar, which have been tasted & approved by our in house wine expert.

We are available upon your request, to meet one-to-one to discuss your requirements, as well as provide any advice regarding quantities and source the wine to fit your taste, menu and budget.

Once you have selected your wines we will look after the handling, delivery and chilling of your drinks and will look after any toasts, wine pours and wine service you require on your wedding day. Our dedicated team will be available at your beck and call for whichever level of our service you decide on.

We will also look after all the glassware for your tables and will make sure you and your guests have everything you will need.

Your Day, Your Way

We aren't just any ordinary caterers, we also take care of your table plan and ensure that your table and venue set up is to your taste.

We like to provide that extra bit of effort to ensure that your day is care free and relaxed, because we understand that it is important to allow you to enjoy every moment of it.



THE MORNING AFTER

We can provide the perfect remedy for those tired bodies and minds the morning after your wedding night.

A delicious, fully serviced buffet breakfast with freshly cooked breakfast items of your choice and juices, granola, fruits, yoghurts and everything you'll need to help you back to feeling yourself. Please choose from the list below & we will arrange a quotation for you.

CONTINENTAL STYLE

Freshly cut fruit salad, passion fruit stock syrup
Organic Irish Granola
Greek style Irish yoghurt
Fresh apple juice
Fresh orange juice
Selection of mini morning pastries

COOKED IRISH BREAKFAST

Butchers best pork sausage
Dry cured Irish bacon
Black pudding
White Pudding
Freshly bake soda Farls
Freshly baked potato bread
Scrambled free range eggs
Buttered button mushrooms
Oven roasted plum tomatoes

ALL SERVED WITH THOMPSONS LOCAL TEA & COFFEE

KEEP THE WEEKEND CELEBRATIONS GOING?

This is one of the best weekends of your lives; make sure you make the most of it.

We provide a wide range of catering options to keep your weekend going. A BBQ the afternoon after your wedding has become almost as popular as the day itself, below is a list of some options. Simple choose from the list and we will be happy to provide you with a quotation.

FROM THE GRILL

Hand pressed Irish beef burger, brioche bun, onion marmalade & ketchup

Smoked Toulouse sausage hot dogs, mustard mayo, cheese & onions

Fire & smoked pork shoulder

Thai infused salmon skewers, lime, coconut & chilli

Whole roasted mackerel, Gremolata

Piri piri marinated chicken skewers

Rosemary & garlic rubbed charred lamb shoulder

Salt & oregano chicken wings

Moroccan spiced koftas, mint & cucumber yoghurt

FROM THE GARDEN

Penne pasta, pesto, sun blushed tomato & petit pois

Baby potato salad, Dijon mustard & spring onion

Moran's classic coleslaw

Red slaw

Green leaf salad

Caesar salad, crispy bacon & parmesan

Spiced couscous salad

Plum tomato, red onion & basil pesto

Chick peas, Harissa & roast peppers

Three bean salad, vinaigrette

**We can arrange for all the drinks, ice & glasses you will need for the BBQ too.*

TERMS & CONDITIONS

Your wedding booking will be secured on payment of a £750 deposit. This will be required to secure your date and is non-refundable & non-transferable.

Once you have agreed your menu and an official quotation has been agreed, a further 30% of the total must be paid no later than 90 days before the wedding date. This is also non refundable & non- transferable.

Menu choices and approximate numbers must be finalized 40 days prior to the wedding day and must include any special requirements.

If your final menu has a number of choices per course, we will require you to gather each of your guests preferred choice. We recommend for you to enquire this information from your guests as they RSVP.

21 days prior to the wedding day, Final guest numbers must be confirmed and a further 50% of the total paid. This will be the minimum number of guests charged for and any additions to the guest list or service will be charged for and are payable separately.

A copy of your wedding table plan should be provided to the caterer 14 days prior to the wedding.

Final payment is due 7 days prior to your wedding date, cancellations after this date will waive any & all deposits paid up to this point.

Payment can be made by cash, payment cards and BACS transfer. (Credit card payments are subject to 2.6% charge and American Express cards are subject to 3% charge).

If your payment is made by International bank transfer, a cost of £6 is applied in which you must absorb per transaction. If this charge is not retained, it will be added as an additional cost to your final payment.

Our bank details are:

Name: Moran's Retail Limited

Sort code: 98-09-80

Account Number: 10379193

Bank Name: Ulster Bank (Northern Ireland)

Branch Name: Culmore Road

BIC: ULSBGB2B

IBAN: GB74ULSB98098010379193

All prices are inclusive of VAT unless stated otherwise & are quoted in Sterling. Prices are subject to fluctuation due to increases in food, drink & services costs.

All cancellations must be in writing and delivered to:

Moran's Retail Ltd

138b Strand Rd

Derry~Londonderry

Northern Ireland

BT48 7PB

An itinerary of the catering on your wedding day will be provided, once agreed and must be adhered to, this will guarantee the highest level of service. Failure to adhere may cause food & service standards to suffer.

Moran's reserve the right to increase price per person if there is an increase of more than five guests after the final numbers have been agreed.

Where children are attending, if over 12 years of age they are payable at the same rate as adults. If the child is under the age of 12 years of age they will be charged at a kid's rate. All charges will be agreed once the menus and final costs have been agreed by all parties.

Venues outside a 10 mile radius of our base may incur travel/delivery expenses.

Caterers hold the right to surcharge client for an event which occurs on a bank holiday.

Moran's Ltd is not responsible for the venue, licensing or legislative requirements, health and safety of guests, safe keeping of clients' valuables, personal belongings and gifts.

Declaration: We have read and understand the above terms & conditions with regard to our forthcoming wedding.

Signed (Bride): _____ Date: _____

Signed (Groom); _____ Date: _____

Signed (Moran's Catering): _____ Date: _____