



# MORAN'S

SPECIALIST CATERERS

MORAN'S CATERERS, DRUMHALLA WEDDINGS

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 are lead by two head chefs, Gary and Raymond who have over 30 years experience in catering. Together they 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 the pair 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. Raymond and Gary 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.

Our wedding coordinator Emma & our exceptional service team will look after you and all your guests to ensure your day is a memorable one.



INVESTORS  
IN PEOPLE

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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 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 have one less thing to worry about.

### RECEPTION FAVOURITES

Thompson's local tea & coffee

Shortbread & baked treats

Home baked assorted scones, jam, butter, cream, berries

Irish charcuterie displays, breads, oils, cheese, chutneys

### 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

Local craft beers



# 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

## MAIN COURSES

### 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 - £4.99

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

*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

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



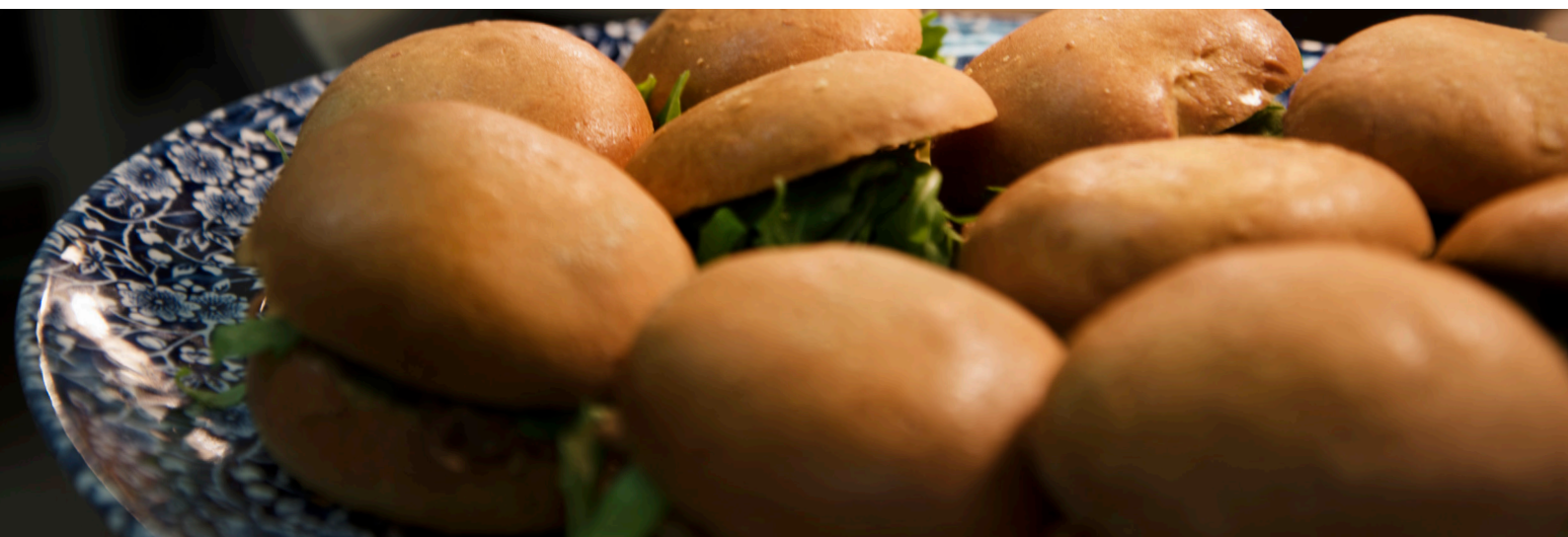
## SUPPER

**CHOOSE 3 FOR £5.95 PER PERSON / CHOOSE 4 FOR £8.49 PER PERSON / CHOOSE 5 £9.99**

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

Price on request  
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.



## 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 baked soda farls

Freshly baked potato bread

Scrambled free range eggs

Buttered button mushrooms

Oven roasted plum tomato

## 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 on catering options to keep your weekend going. A BBQ the afternoon after your wedding day has become almost as popular as the day itself, below is a list of some options. Simply 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 BBQ too.*

## TERMS & CONDITIONS

Your wedding booking will be secured on payment of a £500 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.

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

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

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: \_\_\_\_\_