

GATE STREET

FESTIVAL DINING EXPERIENCE

For those seeking a more relaxed and informal dining experience, we offer a festival-style catering option that brings a unique and sociable atmosphere to your celebration. Guests can enjoy a selection of delicious food truck offerings, with a variety of cuisines available to suit different tastes and dietary requirements.

You may still choose to have a traditional seating plan with table service, allowing guests to enjoy the festival-style menu from the comfort of the Barn. Alternatively, for a more casual and interactive experience, guests can be invited to visit the food trucks themselves to collect their meals, creating a fun, immersive dining experience and a relaxed festival feel.

Choose from one of the following options:

Dough & Deer Pizza – *Authentic wood-fired Italian favourites, from grazing-style starters and handcrafted pizzas, fresh and zesty salads to shareable desserts, served in a relaxed buffet-style wedding feast.*

Hermanos Mexican Street Food – *Abundant, vibrant Mexican-inspired dishes served as generous sharing boards, alongside handcrafted canapés and feast-style desserts, creating a sociable and memorable wedding breakfast inspired by the flavours of authentic Mexican street food.*

KeeleyЯs Kitchen Paella - *Abundant Spanish-inspired dining featuring handcrafted canapés, a generous paella feast with seasonal accompaniments, and bite-sized dessert selections, creating a relaxed and sociable wedding breakfast experience.*

Naan & Sizzle – *Authentic Indian tandoori street food, freshly prepared using traditional methods and served as a vibrant festival dining experience.*

Menu prices range from £48 - 60 (+ VAT) per head bIplease refer to the caterersЯposters at the back of this pack for further details.

Included within this price, your chosen caterer will provide:

- Canapes
- Wedding Breakfast/Meal bIplease refer to the catering information included in this pack as each catering has a different delicious offering.
- Waiting Staff for the canape and meal services.

GATE STREET

GATE STREET STAFF PRICING

In addition to your chosen menu, additional staffing requirements and coordination on the day is calculated based upon final guest numbers:

Guest Numbers	0-40	40-80	80-120	120-150
Costs from (inc. VAT):	£1,500	£2,100	£2,700	£3,250

Include in this price, Gate Street will provide:

- Staff for your Drinks Service (including Welcome Drinks, Reception Drinks and drinks service during the meal).
- Glassware hire
- Staffing and coordination of the Room Turnovers - from Ceremony to Meal and Meal to Evening Party.

Please note:

The above table is a provided as a guide to assist with initial budget planning and pricing is subject to change depending on final guest numbers and any additional or particular staffing requirements.

Final guest numbers must be provided at least one month prior to the wedding date so the appropriate staffing numbers can be organised.

As this dining style requires less service time, this may result in an earlier Evening Bar opening time (pre 6pm), which may incur an additional charge. The Gate Street Team can advise accordingly.

Glassware Hire ЬIsurcharges may be applicable for alternative or upgraded glassware. Please enquire with the Gate Street Office for further details.

Additional tableware hire charges or surcharges for upgrades may be applicable, depending on which caterer you opt to proceed with.

CatererЯ Offerings:

On the next pages you will see each catererЯ offerings for this style of dining.

This information is provided to give you an overall understanding of what each will provide but you are welcome to speak to them directly for further information or if you have any questions.



WEDDING BREAKFAST BUFFET

GATE STREET BARN

CANAPÉ STATION

British Charcuterie,Cheese, Grilled Vegetabes
Warm Arranchini, Wood fired Bruschetta, Garlic breads

MAINS

A selection of four British inspired wood fired pizzas, served directly from our Landrover Pizza van with a selection of seasonal salads.

PUDDING STATION

A selection of;

Passionfruit Posset
Raspberry Cheesecake
Tiramisu

FROM £60 PER PERSON

MINIMUM 60 GUESTS



HERMANOS MEXICAN STREET FOOD

FESTIVAL BREAKFAST MENU

£48
PER PERSON
+ VAT



CANAPES

Served by hand at the welcome drinks

- Tomato & guacamole on a tortilla chip (VG, V, GF)
- Nduja croute, roasted garlic mayonnaise
- Smoked Macarel pate & escabeche (GF)
- Charred corn with lime mayonnaise & feta (GF)
- Padron peppers (VG,V, GF)

SIDES

Served on a large trestle table buffet style

Agave-Roasted Squash
With toasted sunflower seeds & feta.
Mixed Cabbage, Radish & Herb Salad
Tossed in a bright citrus vinaigrette.
Mixed bean & Piquillo Pepper Salad
Dressed in lime & coriander.

TACO TRUCK MENU



CHIPOTLE CHICKEN
PICKLED RED ONIONS



COCHINITA PORK PIBIL
SALSA VERDE, PICKLED RED ONIONS



BUTTERNUT SQUASH
SALSA MACHA, SALSA VERDE, PICKLED RED ONIONS



12 HOUR BEEF BRISKET
TAJIN PINEAPPLE

Choice of any 3 tacos, made to order & collected at the truck.

DESSERTS

Served on a large trestle table buffet style

- **Chocolate Brownie**
  Served with fresh strawberries.
- **Cornflake Panna Cotta (GF)**
  Corn Panna cotta with cornflake brittle.
- **Pineapple Sorbet (V)**
  Refreshing sorbet with fresh pineapple.



WHATS INCLUDED

- Dedicated team of staff & event manager.
- We cater all dietary requirements.
- A free tasting with us.
- Guest count from 40 to 150.
- Ceramic plates & cutlery are included.
- Table linin can be supplied at an additional cost.

VISIT OUR INSTA

Contact us : Hermanostacotruck@gmail.com
Visit us : Hermanostacotruck.com



FOOD
PEOPLE
CULTURE
CELEBRATION
ALWAYS A
GOOD IDEA

NAAN & SIZZLE

INDIAN STREET FOOD

Good Food Brighter Together

FESTIVAL DINING EXPERIENCE

Relaxed dining. Bold flavours. Unforgettable celebrations.

CANAPÉS

Papdi Chaat served in Martini Glasses
Gol Gappa served in Shot Glasses
Assorted Prawns on Platters
Served by Waiters

STARTERS

Cocktail Samosas
Chilli Paneer
Chicken Tikka Kebabs
Lamb Kebabs

MAINS

Dal Makhani
Aloo Gobi
Butter Chicken
Lamb Karahi
Pilau Rice
Dahi Raita
Fresh Naan Bread
Mixed Salad

£58
+ VAT
PER PERSON

DESSERTS

Gulab Jamun served with Ice Cream
Gajar Halwa

BOLD
FLAVOURS
BRIGHTER
OCCASIONS

Great Food Happier People

WHAT'S INCLUDED

- Food preparation and setup
- Experienced service staff
- Managed buffet service
- Clearing of food-related items
- Glassware and cutlery provided by Gate Street

UP TO 150 GUESTS

Vegetarian, vegan, gluten-free and dietary requirements can be accommodated when agreed in advance.

Tastings available by appointment.

@naanandsizzle | www.naanandsizzle.com | 0800 999 1820

INDIAN FLAVOURS FOR LIFE'S BIGGEST MOMENTS

KEELEY'S KITCHEN
SPANISH FEAST

MENU

Selection of 3 canapes of your choice from our extensive list of canapes

A Spanish feast of chicken and chorizo paella cooked in front of your guests in the beautiful Gate Street garden while you enjoy your canapes.

Packed full of chicken, chorizo, roasted vegetables, saffron and garlic, served directly to the table in paella pans for your guests to help themselves to. Accompanied with a fresh tomato and onion salad, extra virgin olive oil and balsamic glaze, dressed salads and artisan bread.

Followed by a selection of canape desserts of your choice, walked around to your guests.

What is included:

Canapes and 2 course meal,
Staff required to serve all the food and clear,
Linen napkins with a choice of colours,
All serving dishes,
All dietary requirements,
All dietary allergies catered for on request,
Crockery and cutlery

What is not included:

Table linen (applicable for round tables only - can be supplied at an additional cost),
Tastings - we don't include this within the price but we provide paella samples at Gate Street Open Days so come and find us there!

£55
PER HEAD
PLUS VAT

Can I customise?

The salads can be edited on request.
We offer a wide selection of upgrades for plates, cutlery and linen that can be organised on request.
We also have a Children's Menu if you have any little people attending.

