

A close-up photograph of an olive branch with several silvery-green leaves and two ripe, green olives. The background is a soft, out-of-focus light green. The text is overlaid on the center of the image.

Olive Tree

CATERING

“Catering For All Your Needs”

A warm welcome from Olive Tree

We realise how important your wedding planning is from this point on and have therefore put together a selection of menus we feel will not only compliment your venue but will also suit your taste requirements.

But firstly...

Remember the day is about you and therefore we ask when choosing your ideal menu to forget about.....the person who doesn't eat Lamb.....the Vegetarian who only eats Chicken and any other dietary requirements that may persuade you to pick a menu in order to "keep it safe"...

All our dishes have been developed by our own Chefs and menus have been designed to help you make informed decisions about your full catering requirements.

From the initial meeting, your menu tasting to the food on the day, you can be sure we will work with you to provide the very best level of service and food for you and all your guests.





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Canapé Selection

Served amongst your guests

Smoked Salmon, Soft Cheese and Chive Blinis

Mini Chicken Leek and Ham Pie Cheddar Mash

Brie Panna Cotta, Raisin Puree, Apple and Celery Pecorino Crumb (v)

Blush Tomato, Soft Cheese, Basil Pesto and Balsamic Caviar Tart (v)

Smoked Haddock Risotto Balls with Lemon Aioli

Honey Glazed Chorizo Sausages

Chicken Liver Pate en Croute with Golden Raisin Chutney and Soft herbs

Crunchy Buttermilk Chicken Burger and Sriracha Mayonnaise

Smoked Haddock Gougere

Slow Cooked Sticky Short Rib Yorkshire Pudding with Creamed Horseradish

Open Honey Roast Ham Sandwich with Sweet Piccalilli

Whipped Goats Cheese Tart, Pickled Beetroot, Dill and Candied Walnuts (v)

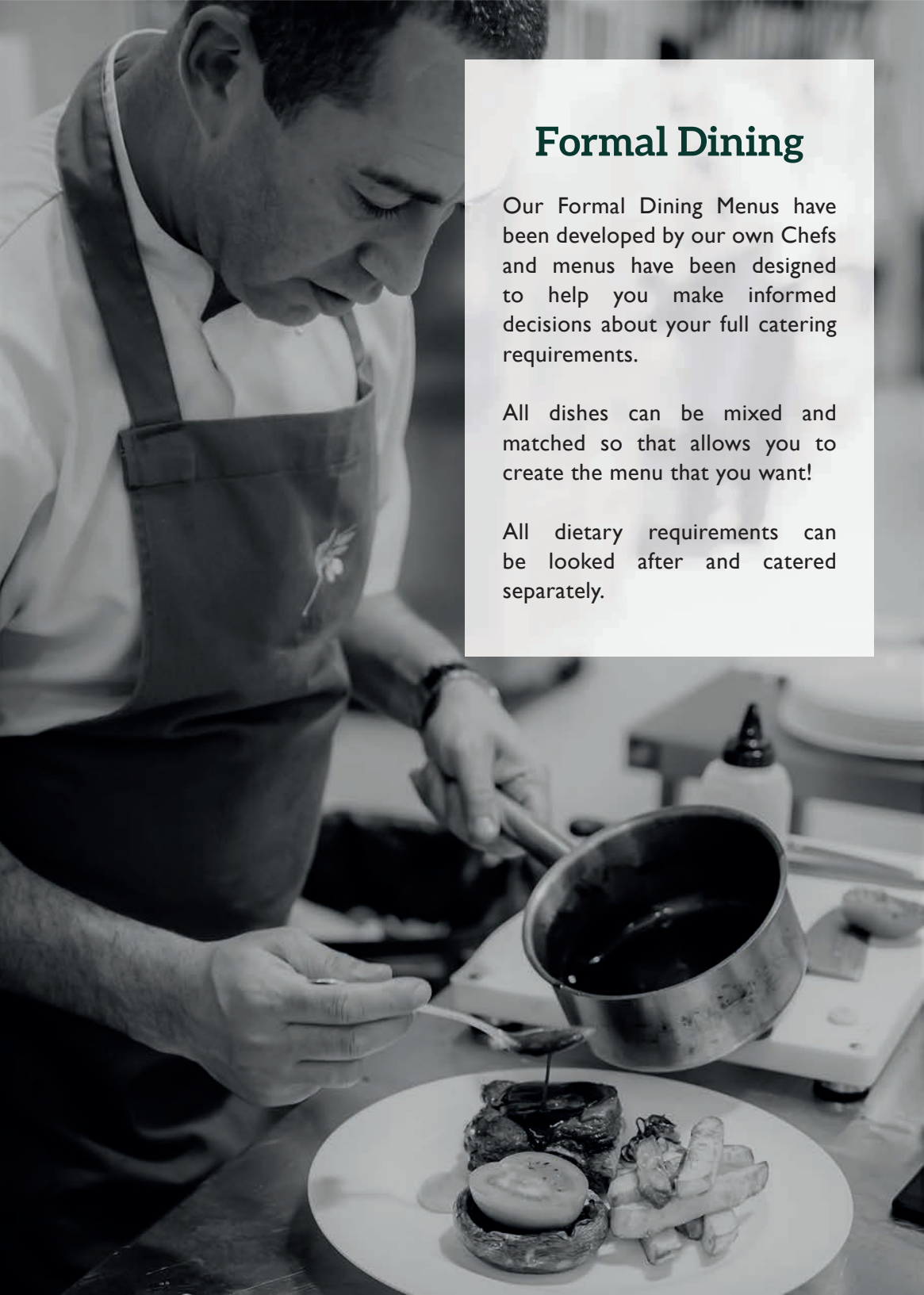
Air Dried Ham, Soft Cheese and Blush Tomato Blinis

Salmon Crème Fraiche and Dill Tart

Smashed Avocado and Pineapple Salsa Blinis (v)

(v) Vegetarian





Formal Dining

Our Formal Dining Menus have been developed by our own Chefs and menus have been designed to help you make informed decisions about your full catering requirements.

All dishes can be mixed and matched so that allows you to create the menu that you want!

All dietary requirements can be looked after and catered separately.



Menu A

Starters

Soup

We offer a range of tasty Soups for all Seasons, Choose From:

Tomato and Basil, Leek, Spring Onion and Potato, Roasted Butternut Squash, Vegetable and Pearl Barley Broth, Pea, Mint and Pulled Ham or Try our Gazpacho with Focaccia Croutons

Mezze

Mini Chorizo, Sweet Potato Falafel, Humous, Olives, Tabbouleh and Baked Ciabatta
(dishes served at the table for your guests to share)

Mozzarella, Tomato and Basil Bruschetta (v)

Mini Mozzarella Balls, Tomato, Rocket and Basil served with Rosemary Bruschetta
and Balsamic Glaze

Teriyaki Glazed Chicken

With Asian Salad, Soy and Ginger Dressing

Main Courses

Chicken with Dauphinoise

Oven Roasted Supreme of Chicken, served with a Stack of Creamy Dauphinoise Potato,
Seasonal Vegetables and Thyme Infused Jus

Hot Smoked Salmon Fillet

Butter Crushed New Potatoes with Spinach and Spring Onions, Steamed Greens, Cream and
Soft Herb Reduction

Maple Glazed Pork Rib Eye Steak

Summer Bean Cassoulet, Smoked Applewood Cheddar Mash, Tenderstem Broccoli

Desserts

Lemon Tart

Lemon Tart with Vanilla Ice Cream and Seasonal Berries

Apple and Flapjack Crumble Pie

Sweet Pastry Tart with Caramel Apple Compote, Topped with Flapjack Crumble
and Served with Vanilla Ice Cream and Crème Anglaise

Cheesecake

Baked Vanilla New York Cheesecake with Wilted Strawberries and Raspberry Ripple Ice Cream



Menu B

Starters

Caramelised Onion and Goats Cheese Tart (v)

Served with Chive Crème Fraiche and Dressed Leaves

Salmon and Dill Fishcake

Saffron Tartare Sauce, Wild Rocket, Watercress Salad, Pickled Cucumber,
Sundried Cherry Tomatoes

Chicken Liver Parfait

Smooth Chicken Liver Parfait served with Plum and Apple Chutney and Toasted Focaccia

Tandoori Marinated Chicken

Onion Bhaji, Pineapple and Marinated Chicken

Main Courses

Sticky Beef

24hr Braised Daube of Beef, Champ Potato, Seasonal Vegetables and a
Rich Rioja and Redcurrant Jus

Chicken Wrapped in Prosciutto

With Fondant Potato, Butternut Squash Three Ways, Tenderstem Broccoli
and Sage Butter Sauce

Roast Beef

With Carrot and Swede Mash, Roast Potatoes, Yorkshire Pudding,
Green Beans and Roasting Gravy

Panko and Garden Herb Crusted Sea Trout

With Smoked Salmon Arancini, Pickled Fennel Salad, Gem Lettuce Puree,
Lemon and Dill Butter Sauce.

Desserts

Sticky Toffee Pudding

Our own recipe of moist Date Sponge served with a Rich Toffee Sauce,
Vanilla Ice Cream and Honeycomb

Chocolate and Sea Salted Caramel Mess

Belgian Chocolate Brownie and Chocolate Mousse, Sea Salted Dulce De Leche, Nibbed
Hazelnuts, Vanilla Cream and Italian Meringue

Grown Up Brownie

Belgian Chocolate Brownie and Baileys Chocolate sauce served with smooth Vanilla Ice Cream

Menu C

Starters

Prosciutto, Pesto and Asparagus Salad

Prosciutto Ham, Grilled Asparagus, Oven Roasted Tomato and Pecorino Shavings with a Rocket, Pesto, Toasted Pine Nut and Balsamic Salad

Sweet Potato, Goats Cheese and Fire Roasted Pepper Tart (v)

With Blush Tomato, Soft Herb Salad and Roquito Peppers

Oriental Hoi Sin Duck

Shredded Roasted Duck in Plum Sauce Crispy Wonton, Spring Onions, Cucumber and Hoi Sin

Warm Smoked Haddock and Gruyere Tart

Wild Rocket and Parmesan Salad, Chive Velouté

Main Courses

Two Little Pigs

Slow Cooked Crispy Pork Belly, Pork and Leek Sausage, with Caramelised Onion and Chive Mashed Potato, Maple Glazed Carrot, Steamed Tenderstem Broccoli and Red Wine Jus.

Spiced Lamb Rump

Slow Cooked Shoulder Tagine, Zataar Spiced Courgette, Tomato Confit, Warm Lemon and Mint Cous Cous Salad

Sticky Beef Feather Blade

16 hour Slow Cooked Feather blade with Hand cut Chips, Roast Onion Puree, Crispy Onions, Creamed Portobello Mushroom Tart, Confit Plum Tomato and a rich Red Wine Gravy

Hay Smoked Chicken Breast and Pancetta.

Chicken Supreme Smoked over a bed of Hay, with Crispy Pancetta, Chestnut mushrooms, Sticky Red Cabbage, Crispy Kale and Red Wine Jus.

Desserts

Jammie Dodger Cheesecake

Crunchy Shortbread Biscuit topped with creamy Vanilla Cheesecake Baked with Real Jammie Dodgers served Raspberry Ripple Ice Cream

Vanilla Crème Brulee

With Lemon Shortbread and Fresh Raspberries

Chocolate Orange and Crunchie Tart

Belgian Chocolate Ganache topped with Terrys Chocolate Orange and Crunchie Served with Vanilla Ice Cream

Boozy Raspberry Frangipane Tart

A Warm Frangipane Tart Filled with Fresh Raspberry and Chambord Compote Clotted Cream Ice Cream, and Crème Anglaise

Menu D

Starters

Smoked Salmon and Nicoise Salad

Oak Smoked Salmon with a Salad of New Potato, Olives, Capers, Baby Plum Tomatoes and Crème Fraiche

Baked Camembert (v)

Oven Baked with Rosemary Focaccia and Spiced Plum Chutney

Gorgonzola and Pancetta Arancini

With Creamed Portobello Mushrooms, Basil Pesto and Wild Rocket and Parmesan Salad

Caramelised Pear and Beetroot Salad

With Whipped Goats Cheese, Soft Herbs and Candied Walnuts

Main Courses

A duo of Celtic Pride Sirloin and Sticky Beef Short Rib

Roast Sirloin and Slow Cooked Beef Short Rib with Black Cabbage, Girole Mushrooms, Caramelised Onions, Crispy Beef Fat Potatoes with Parmesan Truffle and Beef Jus

Roasted Loin of Cod

Paella Seasoned Roasted Loin of Cod with Chorizo, Sweet Potato, Steamed Tenderstem Broccoli, Confit Plum Tomato and Fire Roasted Paella Sauce

Pave of Welsh Lamb

With Mini Shepherd's Pie, Buttered Green Beans, Maple Glazed Carrot and Lamb Jus

Handcrafted Homemade Pie

Choose one From: Slow Braised Lamb Shoulder and Merlot, Roast Chicken, Pancetta and Leek or Slow Braised Steak and Cheshire Pale Ale all made in Short Crust Pastry
With Creamy Mash, Glazed Carrots, Buttered Beans and Rich Gravy

Desserts

Black Forest Pavlova

Homemade Chocolate Meringue, Filled with Kirsch Cherry Compote, Vanilla Cream and Frozen Cherry Yoghurt

Strawberry and Prosecco Panna Cotta

Vanilla Cream Panna Cotta with Wilted Strawberry and Meringue

Assiette of Desserts

Spring - Rhubarb and Custard Tart, Warm Honey and Stem Ginger Cake and White Chocolate, Coconut and Lime Mousse

Summer - Lemon Meringue Tart, Mini Jam Roly-Poly and Strawberry and Lime Bavaois

Autumn - Boozy Cherry Frangipane Tart, Limoncello Drizzle Pudding and Raspberry and White Chocolate Mousse

Winter - Pear and Belgian Chocolate Tart, Sticky Toffee Pudding with Butterscotch Sauce and Salted Caramel Bavaois



“Wow!

Give yourselves a round of applause.

Jade and I want to send the biggest thank you for all that you did on our wedding day.

Every single bit of food was absolutely out of this world. The canapés, the breakfast (the beef, good god) and the evening food was insanely, insanely good.

Pretty much every guest said it was the best food they'd ever had at a wedding, and it's hard to disagree with them. Your team was amazing a total credit to your business. We 100% made the right choice in choosing you and we thank you for agreeing to feed the masses on our special day.

Thank you all for playing such an important role in the day and for how perfect your service was.

Jade and Paul”

“We just wanted to say a massive thank you for providing the catering on our special day. The food was always one of the most important things for us and it was just amazing, better than we could of hoped for.

You were a pleasure to work with and we are so glad we chose you!

Sophie and Matt”

“Thank you so much for catering our wedding. The food was absolutely delicious and we couldn't have been happier with the service on the day.

So many of our guests have commented on how good the menu was and how tasty everything was, from the canapes to the main meal, including the vegetarian options.

Thanks again we really appreciate all of it.

Amy and Charlie”

“Myself and Nick just want to say a huge thank you for providing the most delicious and insanely huge amount of food for our wedding breakfast. We were blown away with how amazing it was as well as how much there was.

It was one of the highlights of the day for both of us and the guests, we are still getting people telling us how much they loved it and those with dietary requirements say they have never been as well looked after at a wedding before!

Thank you so so much!

Kerry and Nick”



“Thank you so much for the amazing food you did at our wedding. Every single guest enjoyed it and said how delicious it was. Service was also outstanding.

We are so pleased you were part of the day as you helped bring our dream of wedding tapas to life!

Thank you for being so helpful and just incredible.

Kim and Matt”



"I just want to say thank you for absolutely everything on our wedding day, it was perfect from start to finish. I can't tell you how many compliments we've had on the food. Our guests told us it's the best wedding food they've ever had.

You were an absolute dream to work with from start to finish, I cannot thank you and your team enough.

Olivia and Andrew"



"Thank you for everything you did on our wedding day. You are more than just a catering company! The food was amazing and there was so much more than we expected! Everyone commented on how amazing it was and they couldn't believe how much either!

Thank you for everything!

Nancy and Shauna"



Tapas

Our Tapas menu is a selection of Spanish Tapas style dishes. Select a range of starters and main course sharing dishes to create your own perfect bespoke menu. Let us serve you the traditional Tapas way, a few dishes at a time allowing your guests time to interact and share amongst themselves.

We guarantee a great atmosphere with this popular informal sharing option!

We recommend 2/3 Starter options, a Paella and 4/5 Sharing dishes plus 2/3 dessert options.

To Start

Rosemary Focaccia and Ciabatta Bread
with Modena Balsamic Vinegar and
Extra virgin Olive Oil.

Selection of Olives

Pita and Homemade Hummus

Vine Tomato, Red Onion and
Ciabatta Bruschetta

A selection of Continental Cheeses

Prosciutto and Salami Milano

Feta, Vine Tomato and Crisp Leaf Salad

To Share

Paella Pans

Choose from Chicken and Chorizo,
Seafood or vegetarian
Saffron Scented Rice, White Wine,
Chilli and Smoked Paprika
Served in Paella pans

Lemon Thyme Chicken

Garlic and Lemon Thyme Flavoured
Chicken Pieces

Piri Piri Chicken

Piri Piri Marinated Chicken Thighs
with Chilli and Coriander Crème Fraiche

Patatas Bravas (v)

Crunchy Potato in a Spicy Tomato and
Oregano Sauce with Garlic Aioli

Basque Chicken

Tender Chicken Pieces in a White Wine,
Tomato and Herb Stock

Crunchy Halloumi (v)

Deep fried in Panko Bread Crumbs
and Drizzled with Honey,
Sesame and Fresh Oregano

Beef Meatballs in Tomato and Paprika

Tender Beef Meatballs Oven Baked with a Tomato, Cream and Paprika Sauce

Traditional Spanish Tortilla (v)

A Traditional Spanish Egg Potato and Onion Omelette, served with a Rapeseed Aioli

Chorizo Bites

Chorizo Sautéed with Onion Peppers and Red Wine

Sticky Ox Cheek

Slow Braised in a rich Rioja Jus

Glazed Sticky Pork Belly

Slow Cooked with Redcurrant and Orange

Spiced Aubergine, Spinach and Chickpea Stew (v)

Roast Aubergine, Chickpeas and Leaf Spinach with Cumin, Chilli and Coriander

Baked Salmon with Pesto Crust

Oven Baked with Pesto Crumb Topping

Chilli King Prawns

Pan fried with Chillies and Garlic Butter

Salted Baked New Potato

With Fried Chorizo, Chorizo Mayonnaise and Watercress

Arancini

Deep Fried Risotto Balls

Choose From Smoked Haddock Goats Cheese and Spinach, Serrano Ham and Manchego or Portobello Mushroom and Dolcelatte and Accompanying Dips

Sweet Potato Falafel (v)

With Tahini and Coriander Yoghurt

To Finish

Eton Mess Bowls

Choose from Strawberry or Raspberry Eton Mess Bowls

Belgian Chocolate Brownie

Served with Chocolate Sauce

Salted Caramel Chocolate Pot

Served with Nut Praline

Lemon Posset

Served with Berry Compote

Panna Cotta Shot

Strawberry and Champagne,

Sticky Toffee Pudding Squares

Served with Toffee Sauce

Simply Strawberries

Served with Fresh Cream or Chocolate Sauce

Pick some of your favourite desserts

Let us make smaller portion to share

Bespoke BBQ Menu

Let Olive Tree take you outside, where our Chefs will cook your chosen BBQ in the presence of your guests.

We are able to table serve our wedding Breakfast BBQ's allowing you and your guests to relax and enjoy the same food at the same time!!

We recommend 1/2 Salads, 2/3 Accompaniments, 4 BBQ Options and 2/3 Desserts.

From the BBQ

Flame Grilled Celtic Pride Burger in Pretzel or Brioche Bun with Monterrey Jack Cheese, Red Onion Marmalade, Beef Tomato, Romaine Lettuce and Pickle
Honey Glazed Mini Chorizo Sausages
Pork and Leek Sausage
Cumberland Pinwheel Sausage
Tandoori Chicken or Lamb Skewer
Paella Prawn Skewers
Mini BBQ Ribs
Corn on the Cob with Garlic and Parsley Butter
Halloumi Marinated in Sweet Chilli, Moroccan Spices and Nigella Seeds
Sticky Pork Belly Slow cooked in Honey, Orange, Redcurrant and Aromatic Spices.

Salads and Accompaniments

Hand Cut, Triple Cooked Chips
New Potatoes Roasted in Thyme, Garlic and Olive Oil.
Coleslaw
Penne Pasta and Sun Blush Tomato Salad with Wild Rocket and Basil Pesto.
Mixed Baby Leaf Salad of Vine, Cherry and Blush Tomatoes, Pickled Cucumber, Red onion and Corn Kernels

Choose from the following

Dips and Sauces:

Tomato Ketchup, BBQ, Mayonnaise. Mustard, or Sweet Chilli

Sharing Desserts

Berry Eton Mess Bowls

Seasonal Berry Eton Mess Bowls

Belgian Chocolate Brownie

Served with Chocolate Sauce

Salted Caramel Chocolate Pot

Served with Nut Praline

Lemon Posset

Served with Blueberry Compote

Panna Cotta Shot

Strawberry and Champagne,

Sticky Toffee Pudding Squares

Served with Toffee Sauce

Pick some of your favourite desserts

Let us make smaller portion to share

*extra charges for equipment hire may apply, please ask for further details

Evening BBQ Menu

Add some theatre to your event and let our chefs serve up a real outdoor treat for you and your guests!

We recommend 2 Salads, 2 Accompaniments, 3 BBQ Options and 1 Vegetarian'.



The smell of seared Beef, the sound of sizzling Prawns and taste of freshly grilled Lamb is a great way to entertain your guests and ensure they talk about your event for years to come

Salads and Accompaniments

Dressed Mixed Salad

Homemade Coleslaw

Pasta, Pesto, Blush Tomato and Rocket Salad

Jacket Wedges

Roast new potatoes in garlic

Ketchup, Mayo, Mustard

Meats

Beef Burgers

Pork Sausage

Marinated Chicken Pieces

(BBQ, Chinese Style, Lemon Thyme, Tandoori, Garlic & Herb)

Vegetarian

Vegetarian Burgers

Vegetarian

Sausages

Corn on the Cob

*extra charges for equipment hire may apply, please ask for further details

Vegan, Vegetarian and Dietary Menu

At Olive Tree we feel it's important to look after all our guests! That's why we offer what we feel is a great selection of both Vegan and Vegetarian courses.

Most of our Dishes can be adapted to Suit Lactose, Gluten and any other Dietary Requirements.

If you are unsure please feel free to discuss with the Team!!

Starters

Leek and Potato Soup
With Chive Oil

Bruschetta

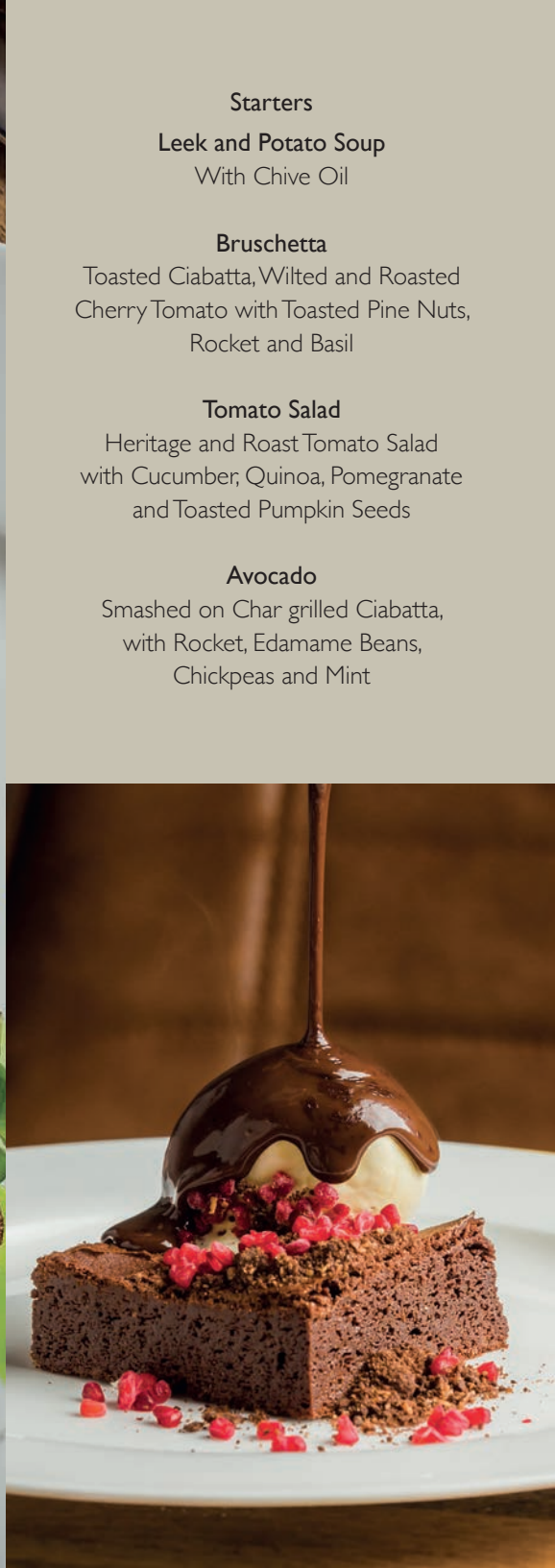
Toasted Ciabatta, Wilted and Roasted Cherry Tomato with Toasted Pine Nuts, Rocket and Basil

Tomato Salad

Heritage and Roast Tomato Salad with Cucumber; Quinoa, Pomegranate and Toasted Pumpkin Seeds

Avocado

Smashed on Char grilled Ciabatta, with Rocket, Edamame Beans, Chickpeas and Mint



Main Courses

Paella (Vegan)

Saffron scented Arborio rice, Roasted Sweet Potato and Cauliflower Paella

Chargrilled Vegetable Lasagne (Vegan)

Baby leaf and Blush Tomato Salad with Roasted Sweet Potatoes

Hand Crafted Roast Squash and Caramelised Red Onion Pie (Vegan)

With Seasonal Vegetables and Vegetarian Gravy

Spiced Butternut Squash and Toasted Chickpea Tagine (Vegan)

Served with Falafel and Tahini dressing

Desserts

Sticky Toffee Pudding

With Vanilla Ice Cream and Toffee Sauce

Chocolate Brownie

With Vanilla Ice Cream, Chocolate Sauce and Raspberries

Cheesecake

Blueberry and Lemon Cheesecake and Seasonal Berries

Summer Pudding

Mixed Summer Fruits and cassis, encased in sponge with Vanilla Ice Cream and raspberry coulis

Children's

Our Children's Menu offers a considered choice of dishes that have been made using quality Ingredients. Dishes that will give you the peace of mind your younger guests will be eating food of the highest quality.

Starters

Tomato Soup and Bread Roll
Garlic Bread with Cheese

Main Courses

Sausage and Mash
Hidden Vegetable Tomato Pasta (v)
Meatballs and Pasta
Crispy Chicken, Chips and Peas

Desserts

Vanilla Ice Cream with Raspberry Sauce
"Cheese and Biscuits"
A light Raspberry Cheesecake served with Raspberry sauce and Mini Jammie Dodger Biscuits.
Popcorn Cookies Mini Popcorn style Cookie Pieces with Vanilla Ice Cream and Milk Chocolate Custard
Chocolate Brownie and Ice Cream



Evening Selection

At Olive Tree we feel on occasions a need to offer your guests a lighter choice in the evening.

Our menus offer a range of popular food choices that will satisfy those still hungry towards the end of the evening.

All options can be adapted to suit allergy and dietary requirements.

All our evening selections are put together and served in front of your guests.

"The most amazing wedding food' this is what we have been hearing from all our guests! The dauphinoise were divine but the fish and chip bar stole the show!"

Mr and Mrs Mcgeever

*extra charges for equipment hire may apply, please ask for further details

Bake and Take

"Your Own Food Display Counter"

Traditional;

Pasties, Chicken and Ham Slices
and Jumbo Sausage Rolls
Ketchup and Brown Sauce

Bacon and Sausage Rolls

Grilled Back Bacon
and Succulent Pork Sausages
served in a Fresh Roll Tomato
and Brown Sauce

Fish Finger Buttie's

Brioche Bun, Fish Fingers
Served with Iceberg Lettuce, Ketchup
and Tartare Sauce

BBQ Pulled Pork Roll

Pulled Pork Served in a Fresh Roll
with Cheese and Coleslaw

Dirty Fries

Seasoned Fries
Selection of Meats
Cheese, Onion, Tomato
Mayo
Chilli Sauce

Gourmet Hot Dogs

12" Hot Dogs
Pulled Pork
Nacho Cheese Sauce
Crispy Onions
Ketchup and Mustard

Gourmet Beef Burger

Pretzel Bun
¼ Pound Beef Burger
Lettuce and Beef Tomato
Cheese
Pickled Red Onion

Pizza, Pasta and Garlic Bread

Selection of 3 Baked Pizzas served in Pizza Boxes
Blush Tomato and Rocket Pasta,
+ Garlic Bread Pizza

Chicken or Donner Kebab

Chicken or Doner Meat
Flat Bread
Mixed Salad
Mint Yoghurt
Sriracha Chilli Sauce
Garlic Mayo

Paella

Chicken and Chorizo Paella
Vegetarian option
Flat Bread

Proper Fish, Sausage and Chips

Served in Boxes
Hand Battered Fish
Jumbo Sausages
Chips, Peas and Curry Sauce

FAQ's

Our Booking Process

Can we arrange a meeting to discuss our requirements?

Yes! If you would like to book an initial meeting to discuss your menu, please email or call us at the office and we would be happy to arrange this for you. At your initial meeting, we can discuss your menu options, order of the day and answer any questions you may have.

How do we secure your services?

We ask for a £500 deposit, paid by BAC's, along with signed terms and conditions. At this stage you are not tied to the quotation, if you wish to change your food choices you can of course do this. The deposit only confirms our services on that date. The deposit will be deducted from your final balance.

How do the menus work?

We offer a range of choices from our Formal Dining Menu, Tapas, BBQ, Evening and more. For the formal menus we ask that you choose a starter, main course and dessert for all of your guests. For the informal options we can work with you to build the menu that suits you best. All dietary requirements for all menus can be catered for separately.

Can we mix the menus?

Yes! If you wish to mix the menu's, that's fine, we will price accordingly based on your food choices and approx. numbers.

Can we create a bespoke menu?

Yes! Although our menus are offered as a guide for you, our chef's many years of experience we are more than happy to create a bespoke menu for you should you wish.

What about guests with dietary requirements?

All dietaries will be catered for completely separately. All you have to do is inform us of their specific needs and we will take care of the rest!

FAQ's

How is the BBQ and Tapas served?

We serve the food to your guests whilst they are seated for them to share. No need for long queues. We prefer your guests to be enjoying the same food at the same time

Can you cater outside of your venues?

Yes we do cater outside of our venues including marquee weddings.

Do you offer evening food?

We have a big selection of evening options all presented and served to your guests on request.

What about cutlery, crockery and staff?

All of our cutlery and crockery is included in the price of your quotation, along with full waitress/waiter service.

Do you supply menus for the tables?

We provide one menu card per table. The menu cards also include the relevant dietary and allergen information for each dish.

Can you cut our wedding cake?

Yes, of course! We will cut your cake free of charge.

Why should we choose Olive Tree?

We realise how important your wedding planning is from the very beginning, therefore we have put together a selection of menus that will suit all of your requirements. All of our dishes have been developed by our own chefs and our dedicated management team are here to guide and assist you right from your initial meeting through to your big day. Olive Tree will cater for all your needs.

Menu Tastings

If you wish to sample your food before your special day we are more than happy to arrange a tasting for you. Tastings are held over at our tasting room and kitchen in Runcorn.

When can we book a tasting?

We only offer tastings once we have discussed your menu choices and have an idea what it is you want. We can then offer a guide quotation so you have an idea of pricing, at this stage if you are happy with your quotation we can arrange a tasting date.

What happens at a tasting?

One of our chefs will talk you through the food you are trying, along with one of our managers who will run through the process of your big day with you and answer any questions you might have.

What food do we try?

By this stage you will have an idea of the menu that suits you best along with pricing. We will show you this menu in its entirety at the tasting and discuss any changes you might request. We have pictures and specifications for all our dishes we can also share on the day.

Can we come on a weekend?

We are able to arrange a Saturday tasting session but these dates are limited due to our team being out of office the majority of weekends on weddings and events. Saturday appointments are subject to availability.

Can we bring additional guest to our tasting?

Our tastings are based on two persons this is a one to one appointment with our team. If you wish to bring additional guests along with you and are happy to share there is no cost for your tasting. If you require additional food there would be a small cost for this.





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