

HOLLAND
HHH
HOSPITALITY

Your Vision, Our Creation



Your Journey With Us ...

Enquiry

Upon your initial enquiry, we like to gather as much information as possible, enabling us to provide you with an initial quote. Our Event Manager and Chef will work closely with you to create your perfect menu.

Secure Your Date

To secure your date with Holland Hospitality, we require a 15% non-refundable deposit.

Private Tasting

Once your bespoke menu has been selected, we invite you to Holland Hospitality HQ for a private tasting, giving you the opportunity to try all the delicious dishes from your personalised menu. This is complimentary for the couple and if you wish to make it a group experience, you are welcome to bring along friends and family for a small cost.

We will have a range of crockery, cutlery and linen for you to browse during your tasting.

We will go on to discuss your options and hopefully choose your ideal place settings at this stage.

Final Details

As we get closer to your big day, we start to retrieve your final details. Six weeks prior to your Wedding, we require the following information; final numbers, order of the day, pre orders, dietary requirements, and final table plan.

Once these details have been confirmed, we will issue your final invoice. Your final payment is due four weeks before your Wedding date.



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Canapés

We ask you to select your four favourite canapés for you and your guests to enjoy during your drinks reception. A delicious way to keep everyone satisfied with every bite.

Meat

Braised Beef, Mini Yorkshire Pudding
Chicken & Chorizo Croquette
Honey & Mustard Glazed Sausages
Smoked Duck, Feta, Pomegranate
Ham Hock Bites, Black Garlic Mayonnaise
Sage & Caramelised Onion Sausage Roll
Smoked Chicken Caesar, Chicory
Duck Spring Rolls, Hoisin Dip
Tandoori Chicken, Popadom, Mango Purée
Lamb Shoulder Bites, Sriracha Aioli

Fish

Thai Fishcake, Curried Mayonnaise
Garlic & Chilli King Prawns
Smoked Mackerel Rilette, Pickled Beetroot
Cromer Crab & Crayfish Roulade, Citrus Mayonnaise
Cured Seabass, Dill, Capers
Fish Goujons, Homemade Tartar
Gin Cured Trout, Fennel, Orange



Vegetarian

Mushroom & Truffle Arancini
Polenta Bites, Parmesan Cream
Vegetable Spring Rolls, Sweet Chilli
Avocado, Pickled Beetroot & Crispy Onion Cone
Whipped Goats Cheese, Sun Blush Tomato, Pesto
Black Olive & Feta Tartlet
Crispy Falafel, Mint Yogurt
Mushroom, Tomato & Red Onion Crostini
Mini Hasselback Potato, Roasted Garlic Mayonnaise
Onion Bhaji, Raita Dip
Halloumi Bites, Bourbon BBQ Sauce

Looking for a Vegan alternative?

Many of these canapés can be adjusted to become plant based.



Chefs Favourites

Crispy Pork Belly, Burnt Apple Purée
Truffle & Parmesan Rosti Potato
Smoked Salmon & Dill Cream Cheese Blini

Starters

We ask you to select your favourite meat or fish starter to offer your guests, alongside a vegetarian option to ensure all dietary requirements can be catered for. Supplement cost applicable for additional choices.

Meat

Chicken & Leek Presse, Chorizo Jam, Dressed Leaves
Ham Hock Terrine, Piccalilli, Watercress, Focaccia
Chicken Liver Parfait, Onion Chutney, Cornichons
Hereford Beef Ragu, Herb Gnocchi, Crispy Onions
Black Pudding Scotch Egg, Bacon & Chilli Jam, Rocket

Fish

Pan Seared Scallops, Pea Purée, Ham Hock
Smoked Salmon, Horseradish Cream, Preserved Lemon
Potted Crab, Apple, Pickled Beetroot, Ginger Cake
Crayfish Cocktail, Cucumber Pickles, Baby Gem, Marie Rose
Smoked Haddock & Potato Cake, Dill Cream Sauce
Garlic King Prawns, Toasted Focaccia, Charred Lemon

Chefs Favourites

Shoulder of Pork BonBon, Apple Purée, Cider Cream Sauce
Flat Cap Mushroom, Cheddar Rarebit, Tomato & Truffle Dressing
Caramelised Onion & Goats Tart, Rocket, Balsamic

Vegetarian

Leek, Potato & Spinach Soup
Tomato, Roasted Red Pepper & Basil Soup
Celeriac Velouté, Pickle Apple, Chervil
Sweet Potato & Chilli Soup
Norfolk Dapple Croquette, Shallot Purée, Parmesan
Grilled Asparagus, Pickled Onions, Pecorino, Herb Oil
Artichoke & Blue Cheese Tart, Waldorf Salad
Heritage Tomato Carpaccio, Chive Ricotta, Balsamic

Looking for a Vegan alternative?

Many of these starters can be adjusted to become plant based.



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Mains

We ask you to select your favourite meat or fish main course to offer your guests, alongside a vegetarian option to ensure all dietary requirements can be catered for. Supplement cost applicable for additional choices.

Poultry

Slow Cooked Duck Leg, Wholegrain Mash, Braised Red Cabbage, Red Wine & Port Sauce

Pan Fried Chicken Breast, Rosti Potato, Sautéed Fine Beans, Wild Mushrooms, Mushroom Purée, Madeira Sauce

Pan Roasted Breast of Duck, Plum Purée, Potato Terrine, Buttered Greens, Star Anise Sauce

Oven Roasted Chicken, Sage & Onion Stuffing, Fondant Potato, Seasonal Vegetables, Gravy

Chicken, Pancetta & Wild Mushroom Pie, Puff Pastry Lid, Creamed Greens, Buttered Herb New Potatoes

Red Meat

Slow Cooked Beef Blade, Confit Shallot, Crispy Truffle & Parmesan Potatoes, Sautéed Greens

Duo of Lamb - Roasted Rump & Shoulder Croquette, Pea Purée, Dauphinoise, Roasted Carrots, Lamb Jus

Beef Bourguignon, Creamed Potatoes, Baby Onions, Roasted Roots

Slow Roast Belly Pork, Bramley Apple Purée, Savoy Cabbage & Bacon, Potato Purée, Suffolk Cider Sauce

Roast Sirloin of Beef, Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables, Gravy

Steak & Guinness Pie, Puff Pastry Lid, Roasted Roots, Buttered Herb New Potatoes

Game

Subject To Season

Marinated Venison Haunch, Garlic Roasted New Potatoes, Celeriac Purée, Chantenay Carrots, Chimichurri Dressing

Game Sausages, Creamed Potatoes, Tenderstem Broccoli, Onion Gravy

Roasted Pheasant, Smoked Bacon & Lentil Cassoulet, Cavolo Nero

Chef's Favourites

Fillet of Beef Wellington, Confit Shallot, Creamed Potato, Baby Carrots, Red Wine Jus

Chicken Supreme, Dauphinoise Potatoes, Carrot Purée, Tenderstem, Chicken Sauce

Mains

We ask you to select your favourite meat or fish main course to offer your guests, alongside a vegetarian option to ensure all dietary requirements can be catered for. Supplement cost applicable for additional choices.

Seafood

Pan Fried Seabass, Crushed New Potatoes, Samphire, Parsley & Caper Butter

Roasted Fillet of Hake, Chorizo & White Bean Stew, Spinach & Sauce Vierge

Roasted Cod Fillet, Crushed Peas, Potato Rosti, Warm Tartar Sauce, Fresh Lemon

Pan Fried Salmon, Tenderstem Broccoli, Garlic Gastrique, Steamed Mussels, Baby Potatoes, Saffron Cream

Fillet of Plaice, Confit Potato, Samphire, Buttered Lobster Tail

Vegetarian

Mushroom & Spinach Pithivier, Mushroom Purée, Seasonal Greens, Blue Cheese Sauce

Pea, Mint & Asparagus Risotto, Crumbled Feta, Walnuts

Artichoke Risotto, Roasted Celeriac, Crispy Kale

Baked Herb Gnocchi, Tomato, Pesto & Mozzarella

Nut Roast Wellington, Creamed Spinach, Honey Roasted Parsnips

Looking for Vegan? Many of these main courses can be adjusted to be plant based.

Extra Sides

Truffle Cauliflower Cheese

Creamed Cabbage & Leeks

Roasted Carrots, Orange & Star Anise Butter

Chargrilled Tenderstem, Garlic Gastrique, Parmesan

Chef's Favourites

Butternut Squash & Goats Cheese Pithivier, Squash Purée, Roasted Pumpkin, Thyme Gravy

Truffle Cauliflower Cheese

Desserts

We ask you to select your favourite dessert to offer your guests.
Can't Decide? Pick your three favourites for a trio of sweets (per person supplement cost applicable)

Fruity

Mixed Berry Crumble, Vanilla Custard
Raspberry Bakewell Tart, Raspberry Coulis, Vanilla Ice Cream
Lemon Meringue Roulade, Blackberry Pistachio
Strawberry & Honeycomb Mess, Vanilla Cream

Extra Sweet

Pecan Pie, Vanilla Pod Ice Cream
Salted Caramel Cheesecake, Biscoff Curd
Treacle Tart, Dolce De Leche, Caramel Ice Cream

Chocololic

Dark Chocolate Ganache, Salted Caramel Popcorn, Fruit Compote
Double Chocolate Brownie, Cherry Purée, Honeycomb, Chocolate Sauce
Chocolate 'Mess' Vanilla Cream, Brownie, Chocolate Sauce
Chocolate & Vanilla Roulade, Fresh Strawberries, Mint Chocolate Ice Cream

Boozy

Baileys Tiramisu, Baked White Chocolate
Limoncello Posset, Crushed Meringue
Signature Cocktail Hour - Ask Wedding Coordinator For More Details

Tea, Coffee & Petit Fours

Chef's Favourites

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream
Citrus Posset, Fresh Raspberries, Shortbread Crumb



Sharing Menus

A great way to execute a relaxed but tasty menu, the perfect feast!
Can also be served as a buffet

Charcuterie Sharer

The perfect mezze board to get you started...

Sunday Sharer

Roast Topside of Beef & Chicken Supreme
Nut Roast Wellington(V)
Garlic Roasted Potatoes
Honey Roasted Carrots & Parsnips
Seasonal Greens
Yorkshire Puddings & Homemade Gravy

Hog Roast Feast

Roasted Pork Shoulder & Pork Scratchings
BBQ Pulled Jackfruit (V)
Fresh Bread Rolls & Apple Sauce
Sage & Onion Stuffing
Roasted New Potatoes
Sriracha Coleslaw
Mixed Leaf Salad, House Dressing

Summer Sharer

Honey & Mustard Glazed Ham & Sweet Chilli Chicken Thighs
Wild Mushroom, Red Onion & Goats Cheese Pithivier (V)
Soft Herb New Potato Salad
Red Cabbage & Apple Slaw
Buttered Tenderstem & Asparagus
Beetroot, Goats Cheese & Walnut Salad
Israeli Cous Cous, Spring Onion, Tomato, Mozzarella

Greek Feast

Minted Lamb Koftas & Grilled Lemon & Garlic Chicken Thighs
Grilled Halloumi (V)
Hummus & Mixed Olives
Tabbouleh & Tzatziki
Traditional Greek Salad
Roasted Mediterranean Vegetables
Chargrilled Flatbread

Can't find what you were hoping for? We can also create bespoke sharing menus tailored to your preferences!

Chef's Favourites

The Ultimate Steak Sharer

Sirloin & Rump Steak (*Served Medium Rare*)
Rosemary Salted Skin On Fries
Tenderstem Broccoli, Garlic Gastrique
Truffle Mac & Cheese
Roasted Red Pepper, Red Onion & Feta Salad
Portobello Mushrooms

The Ultimate Steak Sauces (select two)

Peppercorn Sauce
Blue Cheese Sauce
Chimichurri
Red Wine Gravy
Creamy Mushroom Sauce



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BBQ Sharer

Create the perfect BBQ menu for you!

The Main Event

Please Select Three -

Beef & Red Onion Burger
Suffolk Pork Sausages
Sweet Chilli Chicken Thigh Skewers
Minted Lamb Koftas
BBQ Pulled Pork
Garlic & Chilli King Prawn Skewers
Moroccan Lamb Burgers
Marinated Pork Belly
Grilled Halloumi (V)
Mediterranean Vegetable Skewers (V)
BBQ Pulled Jackfruit (V)
Teriyaki Salmon
Minute Steak

All Served With A Bread Of Choice

Garlic & Rosemary Focaccia
Freshly Bakery Roll
Brioche Burger Buns
Charred Pitta Bread

Chef's Favourites

A Trio of Dessert From Our Dessert Menu
Chef's Miniature Dessert Table - A Selection of Mini
Desserts For Everyone To Enjoy!

Sides & Salads

Please Select Three -

Slaws

Red Cabbage & Apple Slaw
Sriracha Coleslaw
Asian Style Slaw
Carrot, Celeriac & Truffle Slaw

Salads

Beetroot, Goats Cheese & Walnut Salad
Roasted Red Pepper, Red Onion & Feta Salad
Green Leaf Salad
Tomato & Basil Pasta Salad
Caesar Salad
Butternut Squash, Goats Cheese, Pomegranate
Rocket & Parmesan Salad, Balsamic Dressing

Sides

Skin On Fries
Soft Herb New Potato Salad
Buttered Tenderstem & Asparagus, Parmesan
Roasted New Potatoes
Israeli Cous Cous, Spring Onion, Tomato, Mozzarella
Buttered Corn
Mac 'n' Cheese, Crispy Onions
Tabbouleh



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Little Ones

Starters

- Cheesy Garlic Bread
- Soup
- Mozzarella Dippers, Tomato Chutney
- Vegetable Crudites

Mains

- Cheese & Tomato Pasta
- Chicken Goujons, Fries, Beans
- Sausage, Mash, Peas
- Beef Bolognaise, Fresh Pasta, Parmesan
- Fish Goujons, Fries, Peas
- Macaroni Cheese
- Margherita Pizza

Desserts

- Ice Cream
- Chocolate Brownie
- Churros, Cinnamon Sugar
- Fresh Fruit Salad

Evening Food

Buns 'N' Baps

Sausage & Bacon Baps

BBQ Pulled Pork Rolls

Minted Lamb Rolls

Pulled Beef Brisket

Cheese Burgers

Fish Goujons, Tartar Sauce

Vegetarian Options *(can be made vegan upon request)*

Pan Fried Halloumi

BBQ Pulled Jackfruit

Portobello Mushroom & Cheddar

Roasted Red Pepper, Charred Courgette

Pizza

Served on a buffet, with rocket salad & wedges

Margherita (V)

Pepperoni

Meat Feast

Ham & Mushroom

Spicy Beef

BBQ Chicken

Goats Cheese & Caramelised Onion (V)

Mushroom, Pepper & Black Olive (V)

Chef's Favourites

Hog Roast Rolls - Pulled Pork, Stuffing, Apple Sauce

Looking for an evening snack to keep everyone on the dancefloor?
We have plenty to choose from

Street Food

Loaded Fries

Cheddar & Smoked Bacon

Pulled Pork & Pickled Shallots

BBQ Pulled Jackfruit (V)

Loaded Nachos

Beef Chilli, Jalapeños, Sour Cream

Cheddar Cheese, Tomato Salsa, Guacamole

Pulled Pork, BBQ Bourbon Glaze

Truffled Mac 'n' Cheese, Crispy Onions

Pulled Lamb Flatbread, Spicy Slaw

Pulled Pork Sliders

Mini Fish & Fries

Popcorn Chicken & Potato Wedges



Buffet & Grazing Table

Build your own buffet for the evening

Finger Buffet Menu

Sandwiches *(please select three)*

Ham & Mustard

Beef & Horseradish

Smoked Chicken & Mayo

Tuna Mayonnaise

BBQ Pulled Pork

Cheese & Pickle (V)

Egg Mayonnaise (V)

Savoury *(please select five)*

Cured Meats & Fresh Bread

Homemade Sausage Rolls

Homemade Quiche

Honey & Mustard Glazed Sausages

Pizza Slices

Chicken Thigh Skewers

Mushroom Arancini (V)

Potato Wedges (V)

Roasted New Potatoes (V)

Vegetable Spring Rolls (V)

Crisps (V)

Vegetable Samosas (V)

Onion Bhaji

Sweet

Chocolate Brownie

Lemon Drizzle

Carrot Cake

Cookies

Sticky Toffee Bites

Chef's Favourites

Grazing Table

Cured Meats & Fresh Bread

Selection of Cheese & Crackers

Fresh Fruit & Chutney

Parmesan Pastry Twists

Scotch Eggs

Vegetable Crudites

Mixed Olives

Hummus



Wine List

Only the best wines provided from around the world. Can't see your favourite wine or champagne on here? Let our Co-Ordinator know, so we can help source this for you!

Sparkling

Prosecco Extra Dry, Canal Grando, Veneto, Italy
Cava '+ & + Seleccion' Brut, Bodegas Pinord, Catalonia, Spain
Champagne Collet, Brut
Champagne Taittinger, Brut Réserve
Champagne Pol Roger, Brut Réserve, France
Champagne Laurent Perrier, 'Cuvée Rosé' Brut, France

Red

'Campules El Moreno', Bodegas la Paurisima, Merica, Spain
Merlot Cabernet, 'Terra Vallona', Comté Tolosan, France
Primitivo 'Il Pumo', Salento, San Marzano, Italy
Malbec 'Raices', Uco Valley Mendoza, Andeluna
Rioja Reserva, Bodegas Ondarre, Spain
Pinot Noir 'El Compadre', Valle de Malleco, Viña Echeverría, Chile
Bourgogne Hautes Cotes de Beaune, Pinot Nior, France

Rosé

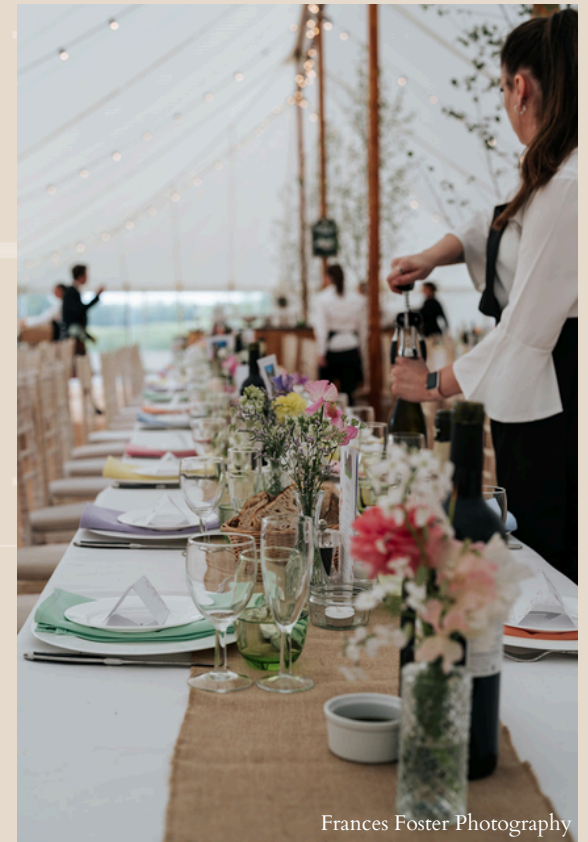
Rosé, Peninsula de Setúbal, Cintila, Portugal
Pinot Grigio Blush, Delle Venezie, Novita, Italy
Rosé 'Cuvée Marie Christine', Cru Classé, Château de l'Aumérade, Provence

Chef's Favourites

Champagne Collet, Brut Rosé
Sancerre, Domaine Gérard Millet
Malbec 'Raices', Uco Valley Mendoza, Andeluna

White

Macabeo, 'Campules La Rubia' Yecla, Mercia, Spain
Chenin Blanc, Western Cape, Wild Garden
Piquepoul Terret 'l'Arête de Thau', Côtes de Thau
Pinot Grigio, Veneto, Il Casone, Veneto, Italy
Sauvignon Blanc, Malbrough, Faultline, New Zealand
Chablis, Thomas Labille, Burgundy, France
Sancerre, Domaine Gérard Millet



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Drinks Packages

Use our drinks packages as a guide, or we can create your own bespoke package to include all your favourite tipples.

Bronze Package

One Arrival Drink Per Person - Prosecco, Pimm's, or Elderflower Presse

One Toast Drink Per Person - Prosecco or Elderflower Presse

Silver Package

One Arrival Drink Per Person - Prosecco, Pimm's, Bottled Beer, or Elderflower Presse

Half Bottle of Wine Per Person (*during the Wedding breakfast only*) - House Red, White or Rosé

One Toast Drink Per Person - Prosecco or Elderflower Presse

Gold Package

Two Arrival Drinks Per Person - Prosecco, Pimm's, Bottled Beer, or Elderflower Presse

Half Bottle of Wine Per Person (*during the Wedding breakfast only*) - House Red, White or Rosé

One Toast Drink Per Person - Champagne Collet, Brut or Elderflower Presse

Platinum Package

Two Arrival Drinks Per Person - Champagne Collet Pimm's, Bottled Beer, or Elderflower Presse

Half Bottle of Wine Per Person (*during the Wedding breakfast only*) - Premium Red, White or Rosé

One Toast Drink Per Person - Champagne Laurent Perrier, 'Cuvée Rosé' Brut, France

Chef's Favourites

Throwing a cocktail into the mix!

A signature cocktail on arrival is a great way to add your personal touch.



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Bar Hire & Services

We'll take care of your bar from start to finish, with bespoke drink menus and signature cocktails. Whatever the vision, we can help!

The Tow Bar & The Rustic Bar

The Tow Bar is the perfect way to add a modern twist to your Wedding or Event. It is a fully equipped bar stocked with a wide selection of drinks, including draught beer, fine wines, signature cocktails, and non-alcoholic beverages.

Elevate your Wedding day with our Rustic Wooden Bar! It can be used indoors and outdoors offering flexibility and convenience.

Our professional team will guarantee a stress free service, ensuring that everything runs smoothly, so that you can relax and enjoy your event.

At Holland Hospitality we can tailor our services to fit your visions, making it is the perfect addition to your Wedding, Festival, Corporate Event, or Private Party.

Don't miss out on the opportunity to add a unique and prestige touch to your Wedding or Event.

Chef's Favourites

Jack Daniels & Diet Coke

Aperol Spritz

Espresso Martini



Staff & Styling

Staff

The staff costs are calculated depending on the complexity of the menu and the size of the Wedding.

Typically, staff costs can range anywhere between £1,000 - £1,200 for the whole day.

This would include full set up, Catering Event Manager for the full day to ensure everything runs like clockwork. A full experience waiting team all day, and a Head Chef and the kitchen team.

A small fee maybe applicable for staff travel costs.

Styling

We work closely with Banqueting Hire, enabling you to choose from their wide range of tableware to add your finishing touches. From coloured napkins to premium glassware, this is a great way to add your personal touch to your day.

The hire of equipment ranges anywhere between £10-£15 per person depending on your preferences.

Browse the website today and we can help retrieve you personalised quote.

<https://www.banquetinghire.co.uk>



Terms & Conditions

Once you have chosen your favourite dish from each course, and your date has been secured, we will book you in for your private Wedding Tasting. The tasting is complimentary for the couple; however, you are more than welcome to invite friends and family at an additional cost.

To secure your date, we ask for a 15% non refundable deposit.

We require for your final details 6 weeks prior to your Wedding date. These details can include the following;

Final Numbers
Order of the Day
Pre Orders
Dietary Requirements
Final Table Plan

Once final details have been received, we will issue your final invoice, which is due 4 weeks prior to your date.

Any reductions in numbers at this time are still chargeable and non-refundable.

All prices quoted are subject to the current VAT rate at the time of invoicing.

If your chosen venue charges commission, this will be factored into your invoice.

Cancellation Policy

Over 12 weeks from the event - Deposit Amount (15% of invoice)

Less than 12 weeks prior to the event - 25% of total invoice

Less than 4 weeks prior to the event - 50% of total invoice

Less than 2 weeks prior to the event - 100% of estimated invoice

Please note, any extensive breakages or loss of hire equipment, will be invoiced post event, due 7 days from invoice.

