TATTIES & TIPPLES

EVENT CATERING

2027/2028

“Exceptional food, seamless service, one trusted team for your wedding day”.

Tatties and Tipples

Everything you need for you wedding day...

At Tatties & Tipples, we believe great weddings start with great hospitality.
With years of experience catering weddings across Scotland, our team understands how important it is that everything runs smoothly on your special day.

From the moment your guests arrive to the final slice of pizza in the evening, we provide exceptional food, thoughtful service and a seamless catering experience.

Whether you're planning a rustic barn celebration, a marquee wedding, or a blank canvas venue, we can take care of every element of your food and drink service.

What we offer

This brochure will guide you through the different ways we can cater your wedding day, including:

- Drinks receptions and canapés
- Three-course wedding breakfasts & BBQ Fire Feasts
- Evening food options
- Fully stocked wedding bar service

Our menus are designed to offer great choice while keeping service smooth and relaxed, ensuring your guests enjoy delicious food while your day flows effortlessly.

One experienced team for the whole day

Working with one trusted catering team makes planning your wedding much simpler. Our experienced staff handle everything from setup to service and clear down, allowing you to relax and enjoy your celebration with friends and family knowing you are in safe hands.

Drinks Reception & Canapés

Setting the tone for your celebration

The drinks reception is the moment your wedding celebration truly begins. As guests gather after the ceremony, it's the perfect time to relax and enjoy the atmosphere with friends and family.

Elegant canapés alongside your drinks are served by our well presented staff allowing guests to mingle while enjoying delicious bites, freshly prepared and beautifully presented.

Our professional team circulate throughout the reception with trays of canapés, ensuring your guests are looked after while you enjoy photographs and take in the moment.
It's a relaxed, sociable part of the day that sets the tone for the celebration ahead.

Canapés

Canapés from £12 per person (3 choices)

Choose from our selection of handcrafted bites, designed to be enjoyed alongside your drinks reception.

King prawn tempura - sweet chilli dip

Haggis bon bon - mustard mayonnaise

Wild mushroom Arancini - truffle aioli

Mature cheddar & pickle skewer

Falafel with tahini yogurt

Chicken liver parfait - caramelised onions & oatcake

Duck spring roll - hoisin drizzle

Steak crostini - chimichurri sauce

Pork & chorizo sausage roll - chilli jam

Haddock croquette - tartare sauce

Sun-dried tomato & smoked cheddar quiche

Tomato & bocconcini bruschetta - balsamic glaze, basil

Mini Lamb Kofta - mint yogurt dressing

Goats cheese & beetroot tart -hazelnut crumble

Additional canapé option £3.50

Drinks Packages

Package One
£24.50 per person

Glass of Prosecco post ceremony

Glass of wine with the meal

Glass of Prosecco for toasts

Package Two
£30 per person

Glass of Prosecco post ceremony

Half bottle of wine with the meal

Glass of Prosecco for toasts

Package Three
£36 per person

Glass of Prosecco post ceremony

Top up glass of prosecco

Half bottle of wine with the meal

Glass of Prosecco for toasts

Package Four
£46 per person

Glass of our specially selected

Champagne post ceremony

Half bottle of wine with the meal

Glass of Champagne for toasts

Bespoke drinks packages

We have worked with couples to create a range of drinks receptions to incorporate favourite drinks, themes, spritz and cocktails and more.
Feel free to ask more about bespoke packages

All packages include
Reception drinks served by our professional team, vintage drinks cart or bar for serving your reception drinks, champagne flutes, wine glasses and water glasses and jugs for the tables, Glassware for all reception drinks, .

The Wedding Breakfast

Our menus are designed to offer generous choice while keeping service smooth and elegant. Each dish is freshly prepared by our chefs and served by our professional team, ensuring your guests enjoy a memorable dining experience.

All main courses are served with carefully selected seasonal sides, allowing your meal to flow effortlessly while delivering beautiful plates for every guest.

2027 | 2028

£48 | £50

What's Included

- Three-course meal
- Professional service staff
- Plates and cutlery hire
- Bread rolls and butter for each table
- Full catering setup and clear down

Choosing Your Menu

Choose **two** options for each course
Guests can then select their preferred dish in advance when they RSVP.
This ensures every guest receives their chosen meal while maintaining an efficient and relaxed service.

Starters

Chicken & Apricot Terrine - onion chutney, watercress, arran oatcakes
Gin Cured Salmon -cucumber ribbons, pickled shallots, dill crème fraîche
Ham Hock Terrine - cauliflower piccalilli, watercress and sourdough
Wild Mushroom Arancini - Parmesan & Truffle aioli
Creamy Burrata - heritage tomato, croutons, basil oil
Whipped goats cheese roast beetroot, carrot crisps, sourdough crostini
Haggis Tian - creamy mashed potato, bashed neeps & whisky sauce, carrot crisps

Soup

Roasted tomato & basil soup

Seasonal vegetable soup

Vegetable & Red Lentil Soup

Sweet Potato, coconut & chili soup

French onion soup sourdough croutons and melted cheese

Mains

Roast Chicken Supreme
thyme and red wine gravy

Chicken Balmoral
haggis, whisky cream sauce

Slow Braised Beef Shin
shallot and red wine jus

Slow Roasted Lamb Shank
heritage carrots, mint jus

Pan Roasted Salmon
lemon butter & caper sauce

Root Vegetable Wellington
rich tomato and herb sauce

Wild Mushroom & Pea Risotto
aged parmesan, truffle oil & watercress

Premium Main Courses

These dishes are available with a supplement.

Roast Scottish Striploin of Beef
Beef Wellington

Desserts

Sticky Toffee pudding
butterscotch sauce, vanilla ice cream

Apple & Blueberry Crumble
crème anglaise

Dark Chocolate Tart
salted caramel sauce , crème fraîche

Sicilian Lemon Tart
seasonal berries, raspberry coulis & meringue

Traditional Scottish Cranachan
toasted oats, raspberries, whisky and honey

White Chocolate & Strawberry Cheesecake
fruit coulis, chantilly cream

Premium Main Courses

Scottish Cheese Plate
mixed cheese, oatcakes, chutney, grapes

Wedding BBQ Feasts

From 30pp

For couples looking for something a little more relaxed, our Fire Feast BBQ offers a vibrant and sociable alternative to the traditional wedding breakfast.

Freshly prepared and cooked on site by our chefs, the BBQ creates a wonderful atmosphere as guests gather around the grill and enjoy the aromas of great food being prepared.

Generous platters of grilled meats, seasonal salads and freshly prepared sides are served for your guests to enjoy buffet style, creating a relaxed dining experience that's perfect for outdoor celebrations, marquee weddings and rustic venues.

It's a fantastic way to bring people together, combining great food, great company and a lively celebration.

Our packages includes bbq set up, plate and cutlery hire, all buffet equipment and utensils, staff to prepare and assist with buffet, staff to clear plates from tables.

BBQ FEAST

All BBQ menus include plates, cutlery, service staff

From the Grill

Tandoori chicken thighs

Aberdeen Angus beef burgers with
Cheddar cheese, burger sauce and pickled onions

Highland venison sausages with caramelised onion

King prawn, chorizo & red pepper skewers

Mediterranean vegetable skewers (V)

Sides & Salads

Charred corn on the cob, Chilli butter

Loaded potato salad crispy onions &
mustard mayonnaise

Caprese salad, tomato, buffalo, basil

Heritage tomato, cucumber & mint salad

Rainbow coleslaw

Premium BBQ Upgrade

Add grilled steaks for a more indulgent BBQ feast.

Sirloin steak + £6 per person

Ribeye steak + £8 per person

Curried Lamb chops + £7 per person

Make Your BBQ Feast Even More Memorable

Mezze Sharing Platters

£8.50 per person
Perfect for couples looking to create a relaxed, sociable atmosphere before the BBQ feast.

Our rustic sharing platters are placed in the centre of each table, giving guests something delicious to graze on while enjoying drinks and conversation before being called to the BBQ.

Each platter includes:

Warm artisan breads, houmous, marinated olives, chargrilled Mediterranean vegetables, Italian cured meats, Red onion chutney

Dessert Sharing Table

£7.50 per person
A great alternative to a plated dessert.

Our dessert table is presented buffet style, allowing guests to help themselves after their bbq meal.

Choose two options

Dark Chocolate Tart, Sicilian Lemon Tart, Traditional Scottish Cranachan, White Chocolate & Strawberry Cheesecake

These options elevate your BBQ Feast without the formalites of a sit down meal and be added invidually or together

Evening Feast

Our menus are designed to offer generous choice while keeping service smooth and elegant. Each dish is freshly prepared by our chefs and served by our professional team, ensuring your guests enjoy a memorable dining experience.

All main courses are served with carefully selected seasonal sides, allowing your meal to flow effortlessly while delivering beautiful plates for every guest.

Freshly Cooked Pizza
£14 per person

Fresh Neapolitan-style pizzas cooked on site for your guests.
Selection of pizzas served street food or buffet sytle.
Bring the theatre of pizza making to your evening feast

Evening Buffet
£12 per person

A relaxed selection including:

- Sausage rolls
- Mini steak pies
- Mini mac n cheese pies
- Chicken goujons
- Vegetable spring rolls
- Mixed sandwiches

Morning Rolls
£9 per person

Classic crowd pleasing choice.
1.5 rolls per guest:

- Sausage
- Bacon
- Tattie scone

With tomato and brown sauce

pizza

Our freshly made pizza is our most popular evening food choice.

Our pop up stall works great in the garden or courtyard of your venue where we create a street food style atmosphere for your guests.

Cooking up to 100 pizzas over the space of 1 to 1.5 hours for you and your guests to enjoy.

We even make up some extra pizzas for you to enjoy into the wee hours.

All pizzas are 10inch with mutti tomato sauce with mozzarella & oregano

- Margherita, basil, olive oil
- Meat feast, pepperoni, salami
- Chicken breast, streaky Bacon
- Mediteranean Vegetable & rocket

All pizzas come with garlic mayo dips and served in disposable pizza boxes for that proper street food rustic feel

Wedding Bar Service

A well-run bar is an essential part of any wedding celebration. Our professional bar team provide a fully stocked bar service, ensuring your guests are well looked after throughout the evening.

From draught beers and wines to spirits, cocktails and soft drinks, we offer a wide range of drinks to suit every celebration.

Our experienced team handle the setup, service and pack down, so you can relax and enjoy the evening with your guests.
If your venue does not hold a licence, we can arrange this on your behalf to ensure everything is fully licensed and compliant.

Bar Setup

We provide a complete bar setup suitable for weddings and events of all sizes.

Bar setup – £300 or
Bar setup with draught beer – £500

If you book canapés, wedding breakfast, evening food and bar service, we offer:
£300 off your bar setup

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Planning Your Wedding With Us

At Tatties & Tipples, we take pride in delivering exceptional food, professional service and a seamless experience for your wedding day.

From your first enquiry to the final moments of your celebration, our experienced team will work closely with you to ensure every detail is carefully planned and beautifully delivered.

We would love to be part of your special day.

Get in touch today:
📧 hello@tattiesandtipples.com
🌐 www.tattiesandtipples.com

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