

**EAT
SQUARE**



**Weddings By
Eat Square**

Pie and Mash Catering
Traditional Food with Traditional Values

The Choice is Yours

Eat square give you a choice for your big day. You can choose from our range of pies, accompaniments, canapes, desserts as well as the service you require.



Service, Plates and Napkins



Buffet Tables and Field Kitchens



Classic pie and Mash trailer



And many more

**EAT
SQUARE**



The Main Event – Pie and Mash

Eat Square is a multi award winning pie company. All our pies are hand made in a traditional way. We bake in small batches and make all our own fillings and pastry. That way you can be assured of the best quality traditional food on your big day.

Cater for all your guests with a choice of traditional short crust pastry pies as well as gluten free and dairy free options. You can also have vegetarian and vegan pies so that everyone can enjoy a hearty meal.

Pies are served with creamy mash potato (vegan and dairy free mash is available) and you can add peas, gravy too. Once you have chosen your pies you will want to decide on the type of service you prefer: buffet or table.

Buffet service is either done from a counter or table, which we can provide, or from our pie and mash catering trailer. The trailer is ideal for barns or outdoor events and adds a nice sense of style to the event.



Service Style

Buffet service can be provided indoor or out. As mentioned Eat Square can provide tables for service or the pie and mash trailer.

For a buffet typically your ushers would call one table at a time to come to the buffet and return to their tables. For more casual garden affairs it can be just an open buffet, the choice is yours.

Table service is where Eat Square provide waiting staff to serve the pie and mash to your seated guests. A more formal way to serve and this can suit indoor meals especially where there is no space for a buffet.



Serving Style

Cardboard boxes, wooden cutlery and paper napkins are popular when choosing to have your guests served from the pie and mash trailer. They are easy to eat from and with sides stop and gravy spillage as guests head back to their seats.

White plates are a simple option that we offer with a quality paper napkin and stainless steel cutlery.

New this year we have blue rimmed white enamel plates. These have a classic look and feel and add style to the event and food. With these come large tea towel napkins and stainless cutlery.



Canapes and Starters

As your guests arrive you may want to offer them a light bite to keep them going before the main meal. Often people have been a long time without food so this is a great way to keep people happy until they can sit for the main meal. It also avoids people drinking too much champagne on an empty stomach.

You have a choice of dozens of canape from our list as well as us making ones especially for you. Typically we will serve a choice of 4 canape on the day and your guests will get at least one of each.

Starters and sharing platters are a popular accompaniment to pie and mash. You can choose from a simple hearty soup, some pate and freshly baked bread or one of our sharing platters. As seen on the website these offer a variety of lovely savoury treats to share. On a table of 10 we would place 2 platters so that there is plenty to go round.



Something Sweet to Finish

Wedding cake may come later so ending your meal with a hearty dessert or sweet treat may be just the thing for your guests.

You can choose from a selection of fruit crumbles served with either cream or custard. A summer fruit cheesecake is a refreshingly tasty dessert. Perhaps a rich hot chocolate fudge brownie with ice cream would be more your thing. The choice is yours.



Bespoke and Special

The choice is yours. Eat Square offer you a wide choice so that you can make your day's food exactly as you want it.

We only cater one wedding at any time so you know that you will get our personal attention. But that also means we get booked up so be sure to have us pencil you in for your date as soon as you can.

Eat Square founder and chef Alex will be happy to discuss your menu and personal requirements should you want anything that is not offered as standard.

**EAT
SQUARE**



Unit 4
Woolley Grange Farm
Bradford on Avon BA15 1TY



07462644932



hello@eatsquare.co.uk



www.eatsquare.co.uk/weddings