

est. 2008
gastro
unforgettable events

weddings



gascuro
catering management

canapés

Begin the celebrations with individual bites of delectable food. We use a variety of hand picked styled canapé trays, dressed with fresh floral decorations, to bring excitement and prepare your guests for the day ahead.





fine dining

Our development kitchen has been buzzing whilst creating our new menus. The focus has been on innovation and originality as well as showcasing local ingredients. This is colourful and flavoursome food, plated with skill, care and attention.



Enjoy social, informal and interactive dining at your wedding. This menu is served 'family style' where trays of marinated meat, fish and vegan/vegetarian options are brought to the table along with beautifully colourful and tasty salads. This creates a social atmosphere where guests will relax and interact whilst tucking in.



Sharing food

Stations

Stations are a great way to give variation and choice for your guests. We have a host of different ideas and menus, including but not

limited to:

- Street food
- Barbecues
- Grazing stations
- Crepes
- Tapas
- Taco Bar
- Charcuterie





Dessert Stations

Choose a variety of desserts from our menu or bring us your own ideas and we'll make miniature versions to present on multi-level displays. Our Stations are designed to suit your theme, be it pretty and rustic, or luxury and opulent. We can add floral decorations, beautiful antiques or modern sparkle - mirrors and glass, we're also happy to work with you to design a display which truly reflects...you.



Treat your evening wedding guests to food with style and substance. Our range of evening snacks features tasty options such as our own home-cured bacon butties and filled vegan pitta pockets as well as more exotic choices such as an authentic Mexican taco bar, a doughnut wall or an interactive bagel station.

evening snacks





pizza trailer

*Styled
Tables*





unlimited

drinks

service

only

As your guests arrive, they'll be greeted with sparkling wine and soft drinks. Then, during the wedding breakfast, we serve wine to your table along with glass-bottled water. For the speeches every guest receives a glass of sparkling wine to toast. As the wedding celebrations get underway we open your fully stocked free bar, serving your guests a wide selection of drinks throughout the evening.



This service is perfect for those who wish to purchase their own drinks but have them served in a professional manner. We offer a wide range of drinks related products in order to assist in the delivery of expertly prepared drinks. And we don't charge corkage - we'll serve your arrival and meal drinks free of charge. Plus we have a huge range of styling options to make it all look totally fantastic.



bar hire

Once you've chosen your selection of drinks, you'll need a bar to serve it from! You may wish to have our reclaimed wooden pallet bar or add a touch of luxury with a mirror or sequin finish. We offer all aspects of bar hire including glassware and refrigeration plus all the little paraphernalia such as ice buckets, bottle openers, paper straws, napkins, cocktail equipment and so on.



cocktails

From the classic to the contemporary, the sweet to the smokey, we love making beautiful and creative cocktails for our events. Why not change the classic sparkling toast for a delectable champagne cocktail? or switch the traditional after-dinner tea and coffee for a combo of 'green tea mojitos' and 'espresso martinis'? Or ask us to design you your very own signature wedding cocktail!









teresa and tom 2022
5* google review



01903 205923

gastrocatering.com

events@gastrocatering.com