



Weddings with Minno

Here at Minno Kitchen our food really suits a feasting style of meal, it is made to share, served on big platters & in big bowls - we love global, fresh & vibrant flavours that are wholesome, comforting & give a nod to the season. In short, our food is soul food! The dishes showcase lots of local produce & we support local suppliers & artisan producers that are based in our home town of Whitstable & the beautiful county of Kent.

Food, I know is one of the biggest thoughts for your day & so I like to work really closely with couples to make sure you get exactly what you had in mind, the dishes & flavours you love presented in a way that will bring beauty to the table & happiness to all eating it.

Our menus are designed bespoke to make sure you get exactly what you want rather than an 'off the shelf' package so if you have any favourite dishes or flavours I would love to know them. And I can absolutely make sure we cater for all dietary requirements - such as for your veggie & vegan guests, any allergies etc.

For visual reference please do take a look at our Instagram page – you can find us @minnokitchen

From our initial chat through to saying goodbye at your wedding I am here – I consult on the big things like menu design to the smaller details of what crockery, cutlery & linen would be perfect for your wedding & everything in between! My kitchen & front of house teams are professional, friendly & passionate about what they do – helping you make memories on a very special day.

Please do drop me a line with any questions to info@minnokitchen.com or 07730 596154.

Lots of love,

Katy x



CANAPES

Hearty morsels for guests to nibble on with a drink in hand

Merguez Sausage, Goats Cheese & Chilli Jam Tarts

Smoked Salmon, Tzatziki & Pickled Cucumber Crispbread

Seasonal Crudites with Blue Cheese Dip

Crab Toasts with Citrus Pickled Fennel & Fresh Chilli

Winterdale Cheddar Toasties with Caramalised Onion

Mini Jacket Spuds with Mango Coronation Chicken

Hoisin Duck with Sesame Cucumber

Smashed Broadbean & Feta Bruschetta

Rice Paper Veggie Rolls with Mango Dip

Chorizo & Blackbean Empanadas

Pork, Leek & Fennel Sausage Rolls

Fruity Crostini with Soft Goats Cheese & Figgy Jam

Ham Hock & Celeriac Remoulade Chicory Cups

Butternut Squash Mac & Cheese Bites



SPRING WEDDING MENU

ON THE TABLE

Charred Marinaded Aubergine, Courgette & Sundried Tomatoes with Oregano

Gordal Picante Olives

Guindilla Chillis

Spring Veg Pickle

Fresh Anchovies in Vinaigrette

Soft Baked Feta

Foccacia & Star Anise Oil

MAINS

Slow Roasted Lamb Shoulder with Carrot Top Gremolata

Basil & Garlic Prawns

Griddled Asparagus with Watercress Pesto & Lemon

Roasted Crushed Spuds with Za'atar & Confit Garlic

Courgette Ribbons, French Beans & Toasted Buckwheat with Dill Yoghurt

Honey & Sumac Roasted Carrots with Feta & Soy Roasted Seeds

Crunchy Spring Slaw with Dill Mayo

Red Quinoa with Tenderstem Broccoli, Roast Spring Onions, Greens & an Avocado Dressing

Heritage Tomatoes with Basil Oil

PUDDING

Lemon Possets with Rosemary Shortbread

Individual Pistachio Meringues with Rose Chantilly Cream & Berries

Sliced Wedding Cake

Dark Chocolate & Salted Caramel Brownies with Vanilla Icecream



SUMMER WEDDING MENU

ON THE TABLE

Charred Marinaded Aubergine, Courgette & Sundried Tomatoes with Oregano

Gordal Picante Olives

Guindilla Chillis

Summer Veg Pickle

Soft Baked Feta

Focaccia & Star Anise Oil

MAINS

Lamb, Pinenut & Sultana Kofte

Mango Salmon with Smashed Cucumber Raita

Baked Mackerel with Harissa Yoghurt & Micro Fennel

Roast Cauliflower with Moroccan Spices & Pickled Pink Onions

Roasted Crushed Spuds with Za'atar & Confit Garlic

Courgette Ribbons, French Beans & Toasted Buckwheat with Dill Yoghurt

Beetroot & Feta Puree with Pickled Beets & Walnuts

Crunchy Summer Slaw with Dill Mayo

Red Quinoa with Tenderstem Broccoli, Roast Spring Onions, Greens & an Avocado Citrus Dressing

Heritage Tomatoes with Soy Roasted Seeds

PUDDING

Lemon Possets with Rosemary Shortbread

Individual Pistachio Meringues with Rose Chantilly Cream & Berries

Sliced Wedding Cake

Dark Chocolate & Salted Caramel Brownies with Vanilla Icecream



AUTUMN WEDDING MENU

ON THE TABLE

Charred Marinaded Aubergine, Courgette & Sundried Tomatoes with Oregano

Gordal Picante Olives

Guindilla Chillis

Soft Baked Feta

Foccacia & Star Anise Oil

MAINS

Rose Harissa Spatchcock Chicken

Baked Mackerel with Harissa Yoghurt & Micro Fennel

Harissa baked Hasselback Squash with Chermoula & Crumbled Goats Cheese

Smashed Roasted New Potatoes tossed with Za'atar & Roast Garlic

Chilli Salted Cucumbers with Whipped Feta

Miso & Sesame Aubergine with Tahini Yoghurt

Lemon Roasted Kohlrabi, Kale & Spring Onions

Celeriac Remoulade

Honey & Cumin Whole Roasted Carrots with Watercress Pesto

Griddled Chicory with Toasted Pumpkin Seeds

PUDDING

Dark Chocolate Gingerbread with Maple Caramel & Vanilla Icecream

Sliced Wedding Cake

Hedgerow Berry Fool with Cinnamon Granola



CHILDREN

Children can either eat off of the main menu or we can make something super special for them; Hidden Veg Spag Bol, Cauli Mac & Cheese, Homemade Pesto Pasta or good ol' Bangers, Mash & Beans

HOT DRINKS

Served on a 'help yourself' table

A selection of Filter Coffee, English Breakfast tea, Earl Grey & Fresh Herbs & Citrus Fruit for tea



MORSEL MENU

We would love to chat with you to design a menu that really fits your evening but here is some inspiration for what we could serve

SMALL BOWLS

Chipotle Braised Beef & Bean Chilli with Totopos Chips, Guacamole, Sour Cream & Kiwi Salsa
Uber Cauli Mac & Cheese with Garlic Bread
Black Bean Dahl with Mango Slaw & Pickled Pink Onions

BAGELS & BUTTIES

Salt Beef, Dill Gherkins & Saurkraut
Smoked Salmon & Cream Cheese
Spiced Crunchy Cauliflower with Butternut Houmous & Greens
Smoked Back Bacon on Buttery Brioche with Bourbon sauce
Garlic Portabello Mushroom with Rocket
Fishfinger, Curry Mayo, Bombay Mix & Shredded Gem

CHEESE & CHARCUTERIE

A laden table of British Cheese & Charcuterie with Biscuits, Chutney & Fruit;
Cheeses could include: Ancient Ashmore/Ramsey/Gruff/Biron Bigod/Dargate Dumpy/Kingcott Blue
Charcuterie could include: Kabanos/Fennel & Garlic Salami/Bresaola/Islington Saucisson

TACOS

Blue & Yellow Corn Soft Tacos with...
Crispy Huss Strips with Jalapeno & Coriander Mayo
Chipotle & Tamarind Pork Belly

Refried Beans

Red Cabbage Slaw

Kiwi Salsa//Pineapple & Coriander Salsa

Baked Feta & Soured Cream Dressing//Pickled Jalapenos//Pickled Pink Onions



2022/2023 PRICING

WEDDINGS

FOOD

CANAPES - £2.00 each x 5pp = £10.00pp
ON THE TABLE - £5.00pp
STARTER - £9.00pp
MAIN - £16.50pp
PUDDING - £6.50pp
CREW (photographer, band etc) - £15.00pp
EVENING FOOD - TBC
CAKE CUTTING - £100.00
CHILDREN'S MEALS (TWO COURSES) - £8.50pp
HOT DRINKS - £1.50/self-service
CARETAKING (WASTE REMOVAL ETC) - £100.00
TASTING - £150.00

STAFFING

CHEF - £220.00/per full day

A wedding of 50+ guests requires two chefs to work two full days each (a prep day + the wedding day) along with one extra chef for the wedding day.

FRONT OF HOUSE - £14.00ph

As a guide for this I suggest one member of front of house per 10 wedding guests & for a canape/wedding breakfast/evening food service would say that each member of staff would be needed for approximately 9 hours. For bar staff they would be charged at the rate above until the bar closes.

FRONT OF HOUSE MANAGER - £20.00ph

HIREWARE

The approximate cost of hireware is £20.00pp which covers the cost of crockery, cutlery, linen (tablecloths & napkins) serviceware (such as wooden canape & platter boards), kitchen equipment for building an onsite kitchen & also includes delivery & wash up of these items. Glassware would be additional if needed.

Minno outsources hireware from several local companies; after consultation we place your order which is when you will have the confirmed costing.

Minno charges an additional 10% of the overall hireware cost for arranging the order.