

It's all about the sparkle at a Fizz & Fire wedding

The best day of your life is here. It deserves the most exquisite food and the finest service to make your wedding so spectacular, it is a day you will cherish forever.

At Fizz & Fire, we're all about sharing. In a very relaxed style. So, we've taken all the best bits of a traditional wedding reception – fine food with the most amazing colour and texture, made from the freshest ingredients to see your tastebuds soaring – and given them something of a twist. And it's all in the serve...

Canapés are prepared freshly, ready to wow your guests upon arrival at your reception to devour along with the delicious drinks on offer. Our wonderful staff can wait on your guests in a roaming manner, bringing delightful delicacies to groups as they chat amongst friends, or why not have a grazing table for your guests to enjoy at their leisure. Whichever style you prefer for your special day.

When it's time for your **Mains**, you'll really feel the magic that comes with sharing a Fizz & Fire feast.

Whichever destination menu you have chosen, each delectable dish comes served on a platter or in beautiful bowls for you and your guests to pass around the table and share together – a bit like a family meal, but even better than Mum's home cooking! You'll see maximum care is taken with every dish, right down to the serving plates being matched to your menu to give your food theme another lift. Everything freshly sizzled and served up for all to savour.

Your **Deserts** are given a similar treatment, served individually, or passed around the table to tempt your guests into that final piece of indulgence. On seeing our sweets, you'll find there's no other option but to help oneself...

And to finish – yes, there's more – **Evening Food** can be presented just like our canapés: in a roaming style, or straight from a grazing table.

It's your day, you choose, and we will add a touch of magic!

Drinks Packages

£24pp

Please select two drinks for your drink's reception based on two drinks per person.

BOTTLED LAGERS

Mojito
Gin & Tonic
Bucks Fizz
Pimms & Lemonade
Raspberry Mojito
Prosecco

ALCOHOL-FREE DRINKS

Please select one option;

Orange Juice
Elderflower Spritz
Mocktail
Bucks Fizz

WINE

A half bottle of wine per person to be served with your meal. Please select two wines from our wine list below;

WHITE

Scenic Ridge Pinot Grigio (Australian)
San Andres Sauvignon Blanc (Chile)
Scenic Ridge Chardonnay (Australian)

ROSE

Jack Rabbit Pinot Grigio Blush (Italy)

RED

San Andres Merlot (Chile)
San Andres Cabernet Sauvignon (chile)
Scenic Ridge Shiraz (Australian)

TOAST

Fratelli House Prosecco (Italy)

Bespoke Drinks Package

We are happy for you to choose drinks to be served on your magical day from our vast drink's menu.

Half Corkage Facility

£12pp

Should you wish to provide your own drinks for the reception, tables & toast (including table waters and soft drink alternatives), we will provide glassware, service staff, refrigeration, bottle disposal and ice/bar fruit.

Please be advised that this facility will end after your wedding breakfast, at which point your guests can purchase drinks from the bar.

Please note that all prices are per guest.

Come with us on a journey

...through the gardens and fields, to the countryside. To a secret place that's just for you and your friends.

To where music plays and people dance, greeting one another with a hug and a smile.

You'll find a feast so divine, so bountiful, so full of flavor. And there's plenty for all to share.

Come on, let's go!

The sounds will guide us. Follow the melodies. Follow the shrieks of joy, the laughter, the elation. Follow the FUN!

Can you see the lights, twinkling away on the breeze? Keep looking, follow their glow, their warmth.

We're getting closer now...

Listen. You can hear the corks popping. Cocktails being mixed, bottles clinked, drinks fizzing.

Aaah... Smell the wonderful aromas wafting through the air as food cooks. It's exquisite! What IS it?!

Keep going, we're almost there. Just a little further...

The lights are shining brightly now. The music grows louder and more lively. The laughter, the voices, the excitement. Everyone sounds so thrilled, so euphoric. It's like....

Like MAGIC!

And... we're here.

*Welcome to your Fizz & Fire
Wedding! Cheers!*

(Pop. Tsssss. Glug-glug-glug-glug-glug. Ching. Gulp. Aaaahh)

Fizz & Fire

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FIZZ & FIRE
THE SECRET'S IN THE SIZZLE

let your imagination run wild with our menu's!

Each guest will be served three courses from our fabulous Fizz & Fire menus - £45pp

CANAPÉS

Selection of 8 bites per person from our canapé menus served during your drink's reception.

Meat

Ham Hock Fritter with Piccalilli
Confit Duck Spring Roll with Hoisin
Spiced Lamb Kofta with Mint Yoghurt & Coriander
Mini Yorkshire Pudding with Roast Beef & Onion Jam
Mini Burger with Jack Cheese & BBQ Sauce
Yorkshire Banger Glazed with Honey & Mustard

Vegetarian & Vegan

Goats Cheese with Beetroot & Balsamic
Mascarpone, Pesto & Sunblush Tomato Tart
Red Onion Bhaji with Mint Yoghurt (VE)
Vegetable Spring Rolls with Sweet Chilli Sauce (VE)
Falafel With Smoked Garlic & Black Sesame (VE)
Sweet Potato Pakora with Mango Chutney (VE)
Sweet Potato & Lentil Pâté on a Sea Salt Croute (VE)

Fish

Smoked Mackerel & Horseradish Pâté on Sea Salt Croûte
Salmon & Herb Fishcake with Tartare Sauce
Battered Haddock with Chips & Tartare Sauce
Smoked Salmon, Herb & Crème Fraiche Blini
Crispy Calamari with Aioli & Parsley
Tempura King Prawns with Sweet Chilli Sauce

MAINS

Please select your destination from our 'around the world' menus
You will receive all three dishes listed on the menu you choose.

American

Slow Cooked, Pulled Beef Brisket with Hickory Smoked BBQ Sauce
Memphis Style Pork Ribs with Jack Daniels Glaze
Southern Style BBQ Chicken Thighs with Honey & Mustard

Mexican

Slow Braised Beef 'Chilli Con Carne'
Chicken Tinga Taco's, Sour Cream & Guacamole
Lamb Barbacoa with Pickled Red Onion & Coriander

Yorkshire

Slow Roast & Pulled Brisket with Garlic & Thyme
BBQ Chicken Thighs Glazed with Honey & Mustard
Cumberland Sausages with Apple Chutney

Mediterranean

Peri Peri Chicken Thighs with Sweetcorn Salsa
Pork Souvlaki with Tzatziki & Grilled Flat Bread
Pulled Lamb Shawarma with Hummus

Plant Kitchen

Moroccan Vegetable Tagine Ras El Hanout with Cinnamon,
Saffron, Parsley & Apricot Infused Cous Cous
Fried Chicken Seitan, Blend of Herbs & Spices,
Deep Fried Served with Chips, Vegan Slaw & a Spicy Dipping Sauce
Beef Brisket BBQ Sauce Potato Wedges & Seasonal Salad

Best of British Sharing Style

Select two dishes to be served to your table
'homestyle' for all to tuck in and enjoy.

Steak, Onion & Ale Pie,
Slow Braised in Black Sheep Ale with Puff Pastry
Fish Pie, Salmon, Haddock, Prawns & Peas,
Topped with Mashed Potato & Cheese
Chicken & Ham Hock Pie, Roast Chicken & Ham Hock
with Leeks in a Cream Sauce with Puff Pastry
Macaroni Cheese, cooked in a Three Cheese Sauce
with Parmesan Crumb
Braised Beef & Mushroom Bourguignon with
Smoked Bacon & Button Onions
Slow Braised Chicken Chasseur with Button Mushrooms,
Tomato & Tarragon
Mediterranean Vegetable Tagine with Apricots,
Saffron & Ras El Hanout
Slow Roast Pork Shoulder 'Hog Roast' with Sage & Apple

SIDE DISHES

Select three sides to compliment your main course.

Roast Potatoes with Thyme & Garlic
New Potato & Red Onion Salad with Grain Mustard
Sea Salt Baked New Potatoes with Rosemary
Triple Cooked Chips with Sea Salt
Spiced Potato Wedges with Sour Cream & Spring Onion
Seasonal Vegetables with Herb Butter
Roasted Corn with Chilli & Garlic Butter
Baby Leaf & Herb Salad with Citrus Dressing
Watercress, Spinach & Beetroot Salad with Balsamic
Caesar Salad with Croutons & Parmesan
Braised Spiced Rice with Chilli & Coriander
Classic Coleslaw with Herb Mayonnaise

DESSERTS

Select one dessert to be individually served.

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream
Triple Chocolate Brownie with Salted Caramel Ice Cream
Yorkshire Mess with Strawberry & Meringue
White Chocolate Cheesecake with Raspberry
Apple & Blackberry Crumble Tart with Vanilla Ice Cream
Jam Roly Poly with Vanilla Custard
Lemon & Vanilla Posset with Meringue & Berries

SHARING DESSERTS

Select one dessert to be served to your table
'homestyle' for all to tuck in and enjoy.

Passionfruit & Prosecco Trifle
Lemon Tart with Raspberry & Honeycomb
Chocolate Cheesecake with Salted Caramel & Toffee

YOUNG DINERS

£19.95pp

| Kids Canapé Box | Garlic Dough Balls |
| Loaded Potato Skins with Cheese | Mozzarella Sticks |

Mains

| Homemade Buttermilk Chicken & Waffle Potato Fries |
| Cottage Pie | Tomato Pasta with Garlic Bread |
Yorkshire Sausage & Mash

All Mains Served with Peas & Sweetcorn

Desserts

| Chocolate Brownie & Fresh Strawberries |
| Vanilla Ice Cream Sundae | Warm Cookies & Ice Cream |

EVENING FOOD

£12.95pp

Italian

Select two pizzas from our delicious pizza menu
Margherita; Tomato Sauce, Basil & Mozzarella
Al Funghi; Tomato Sauce, Mozzarella & Mushrooms
Pepperoni; Tomato Sauce, Mozzarella
& Spiced Pepperoni
Vegetariana; Tomato Sauce, Mozzarella
& Roast Vegetables
Texan BBQ; Chicken, Smoked Bacon,
Mozzarella & BBQ Sauce

Indian

Select two dishes from our fragrant curry menu
| Tandoori Chicken |
| Chickpea & Spinach Bhuna | Chicken Balti |
| Madras Chicken | Chicken Korma |
All Served with Pilau Rice, Naan Bread & Raita

Mexican

Select two dishes from our zingy Mexican menu
Nachos With Cheese, Sour Cream & Guacamole
Pulled Chicken Fajita with Tortilla, Salsa & Sour Cream
Slow Braised Beef Chilli Con Carne
Spiced Three Bean Chilli with Tortilla Chips
Chipotle Chicken Wings with Sweetcorn Salsa
& Chilli Sauce

Hot Sandwiches

Select two scrumptious sandwiches from below
Roast Beef & Caramelised Onion
Pulled 'Hog Roast' Pork with Stuffing & Apple Sauce
Honey Roast Gammon with Apple Chutney
Beer Battered Haddock with Tartare Sauce & Mushy Peas
Vegan BBQ Jackfruit with Hickory BBQ Sauce
American Style Grilled Cheese Sandwich

Loaded Fries

Select two fabulous fries from below
Beef Chilli, Cheese & Guacamole
Haloumi, Pomegranate & Spiced Yoghurt
Bacon, Cheddar & Salsa
Nacho Cheese Sauce with Jalapenos & Sour Cream
Three Bean Chilli with Vegan Cheese & Salsa