

KWAKU'S KITCHEN

SINCE 2013

TRADITIONAL & RECEPTION WEDDING CATERING

M E N U & P R I C E G U I D E



Thank you for contacting Kwaku's Kitchen

Congratulations on your engagement! May this be the beginning of a beautiful journey.

By choosing Kwaku's Kitchen as your possible wedding caterer, you have made a fantastic choice and can rest assured that your catering needs are in safe hands.

We have 20yrs+ combined experience in the hospitality industry. Our approach is bespoke and personable tailored to your specific needs as no two weddings are the same. Our head chef/director will hold a consultancy session with you to understand your plans and concerns for your day and advise on how we can be of assistance.

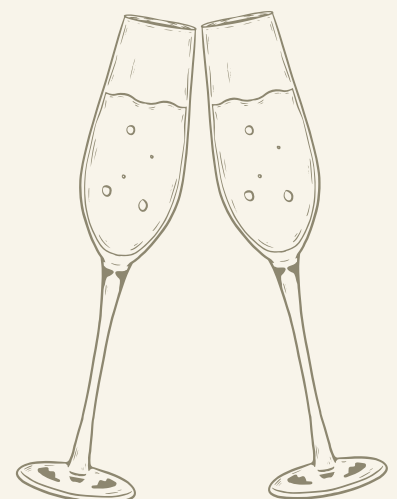
We specialise in West African & Caribbean Cuisine with a fusion of Oriental, English, Ugandan, Cameroonian and Congolese cuisine as requested by our clients. We work with a network of trusted and certified chefs and caterers that can be contracted for further services outside of our immediate scope.

Through all our interactions we are professional, and empathetic and offer a personable experience from the beginning to the end. Our director would be the sole contact for all your hospitality needs and will ensure all services are delivered with excellence as agreed. We will offer access to our network of professionals and highly recommended vendors which will complete a holistic wedding experience and ensure your day is truly memorable.

We look forward to hopefully catering to your big day!

Kind regards,

Kwaku's Kitchen



COST GUIDE

BASED ON 150 GUESTS OR MORE

BUFFET SERVICE

OPTION 1

2 canapes, 6 mains & 1 salad
From £29pp

OPTION 2

3 canapes, 7 mains & 2 salads
From £31pp

OPTION 3

4 canapes, 8 mains & 2 salads
From £33pp

SHARING PLATTER SERVICE

OPTION 1

2 canapes, 6 mains & 1 salad &
1 condiment
From £40pp

OPTION 2

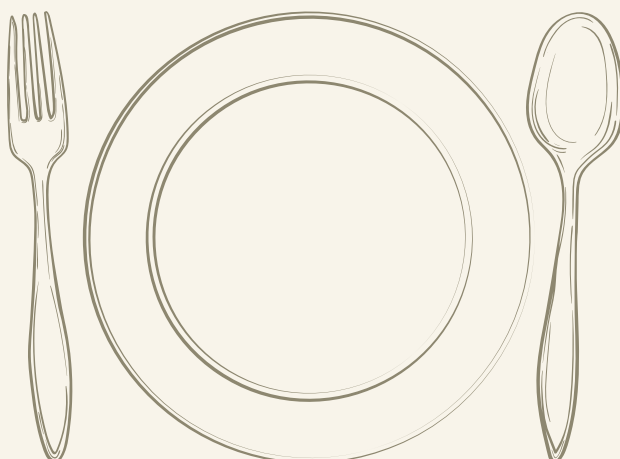
3 canapes, 7 mains & 1 salad &
1 condiment
From £45pp

OPTION 3

4 canapes, 8 mains & 1 salad &
1 condiment
From £50pp

PLATED SERVICE

4 canapes, 1 starter, 1 main meal (*choice of 3*) &
1 dessert
From £60pp



**WHAT IS INCLUDED
IN OUR COST PER PERSON?**

- ❖ Provision of uniformed & professional waiters/waitresses
- ❖ Provision of standard crockery and cutlery (if required). Glassware is charged as an additional
- ❖ Point of contact on the day
- ❖ Provision of kitchen staff & porter
- ❖ Provision of service equipment and serveware
- ❖ Clearing of tables of plates and food waste only
- ❖ Transportation/delivery within a 20km radius of Central London (*Zones 1 - 6*)

ADDITIONAL SERVICES

- ❖ Bar Service
- ❖ Cocktail and Drinks Reception
- ❖ Logistics
- ❖ Provision of Soft Drinks & Alcoholic Beverages
- ❖ Venue Decoration
- ❖ DJs & MCs (our network)
- ❖ Photographer & Videographer (our network)
- ❖ Wedding Coordination (our network)
- ❖ Furniture Hire (our network)

ADDITIONAL INFORMATION

Menu

We can accommodate changes to the menu items and guest numbers up to four weeks before the wedding date.

Vendors & Children

Vendor's meals are £22pp. Children aged 5 - 10 yrs old will be half-price (adult). Children under 5 years old are free of charge. Should the meal requirement for children be different from the mains please let us know.

Payment terms

All bookings are subject to a 25% non-refundable mobilisation/confirmation deposit. This secures your date and a contract will be issued for review. The remaining balance will be required to be paid in full four weeks before your wedding date.

Venue

All costs and deposits required for the use of the venue's kitchen and equipment use/hire will be the responsibility of the client. The client will ensure there is adequate access to the premises to factor in loading, preparation & set-up. Costs for waste disposal will be borne by the client should the venue not provide sufficient bin space for general waste.

Staffing cost

Staffing costs are included in our services. We can provide additional staffing for other services when requested and will be charged as an additional.

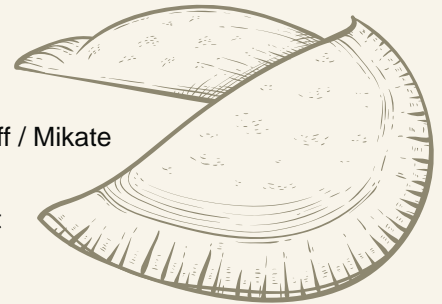
MAIN MENU

STARTERS / CANAPÉS

Vegetable Spring Rolls
Mini Prawn Tempura
Samosa (Meat or Vegetable)
Mini Patties (Lamb, Beef, Chicken, Salt Fish & Vegetables)
Lemon & Pepper Wings
Salt & Pepper Wings
Spicy Crispy Wings
BBQ Wings (Honey or Jerk)
Suya Pepper Wings
Garlic & Herb Prawn Skewers
Salt Fish Fritters

African

Meat Pie
Chin Chin
Kelewele
Boferot / Puff Puff / Mikate
Plantain Crisps
Filo Suya Basket
Yam Croquettes
Mini Beef Suya
Mini Gizzard Skewers
Mini Beef Kebab Skewers
Mini Chicken & Plantain Skewers

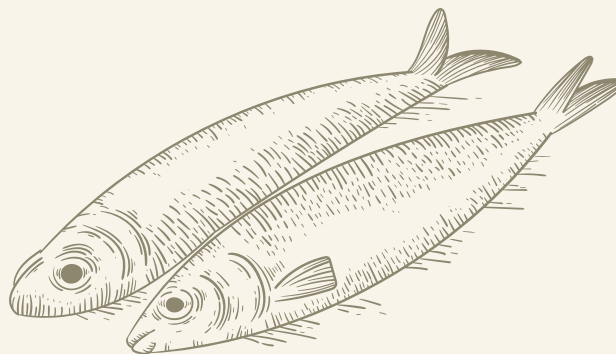


MEAT DISHES

Jerk Pork
Jerk Lamb
Jerk Chicken
Beef Suya (*Mild or Hot*)
Chef's Special Fried Chicken
Chef's Three Spiced Grilled/Roasted Chicken
Fried Assorted Meat
Tsofi/Choff (*Turkey Tail*)
Congolese Mutton/Ntaba (*Wooden Smoked*)

FISH DISHES

Ackee & Salt Fish
Escovitch Fish
Chef's Special Fried Fish (*Red Bream or Mackerel*)
Chef's Special 24hrs Marinated Grilled Tilapia
Salt Fish with Garlic/Lime with Chilli
Salt Fish with Mixed Peppers
Salt & Herbs Salmon Steak *on a bedding of greens*



MAIN MENU

STEW, SAUCES & SOUPS

African

Gizzard-Dodo
Spinach Stew
Ghanaian Goat Meat Stew
Ghanaian Beef Meat Stew
Ghanaian Chicken Stew
Assorted Meat Stew
Nigerian Efo-Riro
Nigerian Egusi Stew
Nigerian Yam Porridge Nigerian
Ayamase (*Ofada*) Stew
Congoese Ndole (*Bitter Leaves Stew*)
Ghanaian Chicken Light Soup
Peanut Butter Soup with Turkey
Ghanaian Peanut or Palmnut Soup

Caribbean

Pepperpot
Curry Chicken
Brown Stew Chicken
Stewed Oxtail (*& Butter Beans*)
Slow-cooked Curry Goat/Mutton

VEGAN / VEGETARIAN DISHES

Chickpea Curry
Fried Plantain
Fried Yam Chips
Ugandan Chapati
Ugandan/Indian Roti
Ugandan Fried Greens
Fried/Boiled Dumplings
Ugandan Matooke (*Boiled Green Plantain*)



ACCOMPANIMENTS

Jollof Rice
Fried Plantain
Mac n Cheese
Egg Fried Rice
Rice & Peas (*Red Kidney Beans*)
Waakye (*Black-Eyed Beans*)
Fried Rice (*Mixed Vegetables*)
Plain Rice/Coconut Rice/Curry Rice
Stir Fry Noodles (*Mixed Vegetables*)
Fried Rice (*with Prawns, Chicken or Beef*)
Stir Fry Noodles (*with Prawns, Chicken or Beef*)
Beef Stir Fry
Chinese Sweet & Sour Chicken Sauce



MEAT DISHES

Jerk Pork
Jerk Lamb
Jerk Chicken
Beef Suya (*Mild or Hot*)
Chef's Special Fried Chicken
Chef's Three Spiced Grilled/Roasted Chicken
Fried Assorted Meat
Tsof /Choff (*Turkey Tail*)
Congoese Mutton/Ntaba (*Wooden Smoked*)

MAIN MENU

SALAD & CONDIMENTS

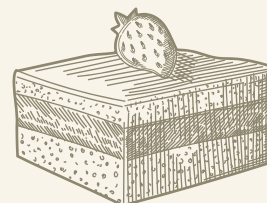
Classic Coleslaw
Potatoes Salad
Creamy Ghanaian Salad
Crispy Salad with Salad Dressing

Red Pepper Sauce
Shito (*Hot Black Shrimp Pepper Sauce*)
Kpakpo Pepper (*Green Spicy Sauce*)
Cameroonian Pepper Sauce



DESSERTS

Fruit Salad
Chocolate Slices
Red Velvet Brownies
Triple Chocolate Brownies
Apple Crumble with Custard
Chocolate Caramel Brownies
Chocolate Covered Strawberries
Ice Cream (*Choice between Chocolate, Strawberry & Vanilla*)
Cheesecake (*Salted Caramel, Cookies & Cream, Lotus Biscoff or Red Velvet*)
Mini Dessert Shooters (*Biscoff, Strawberry, Apple Crumble, Mango & Passionfruit or Raffaello Cheesecake*)



FAQs

DO YOU OFFER TASTING SESSIONS?

Yes, we provide taster sessions for a small fee. This will be deducted off your final costs if you decide to go ahead with us as your preferred caterer provider.

ARE YOU INSURED AND WHAT LEVEL OF COVER DO YOU HAVE?

Yes, our current level of Public Liability Insurance is £5m. Additional cover can be provided upon request.

HAVE YOU GOT FOOD SAFETY AND HYGIENE CERTIFICATIONS?

Yes, we have Food Safety & Hygiene Level 2 & 3 and HACCP.