

SOUTH COAST PARTIES



MORE THAN JUST CATERING

Weddings & Events

Let us help you create your perfect day



Weddings & Events

About Us

South Coast Parties are passionate about helping you make your event a huge success, from start to finish!

We have many years' experience in creating Events and providing fantastic food. So, whether you are hosting a 'mini/micro or massive' event, we can provide not only great food, and great value but also event management and fantastic service.

Using local suppliers, we can provide crockery, cutlery, linen, glassware, tables, chairs, marquees, extra staff, flowers, speciality cakes, room dressing, entertainment and anything else you need to help your special event go with a bang!!

REGISTERED OFFICE –
9 PELICAN MEAD RINGWOOD BH24 3RG
COMPANY NUMBER 0507819



Weddings & Events

Canapés

Why not enhance your drinks reception with a few delicious canapés? Served Hot or Cold by our team, in a variety of ways. A little something to tempt your taste buds, but we have plenty more to choose from!

- Mini Steak & Roquefort Crouton
- Beef, Watercress & Wasabi Yorkshire Puddings
- Crispy Beef & Pepper Taco Cups
- Duck Pate with Orange Relish
- Chicken & Mango Filo Tart
- Quails Egg Scotch Egg
- Mini Thai Fishcakes with Dipping Sauce
- Beetroot Salmon Blinis or Quails Egg, Crayfish Blinis
- Spinach & Ricotta Empanada
- Welsh Rarebit with Watercress
- Goats Cheese & Caramelised Onion Mini Tartlet
- Brie & Plum Filo Parcels
- Mediterranean Vegetable Crostini
- Squash Frittatas with Pea Puree & Roasted Tomato
- Asparagus Filo Cigars
- Savoury Sun-Dried Tomato & Goats Cheese Scones
- Mozzarella, Cherry Tomato & Basil Kebabs

CHOOSE 3 CANAPES FROM £6 PER PERSON



Weddings & Events

Starters

We've put a selection of our most popular starters together for you to choose from so you can create your own special menu.

- Wild Mushroom & Fennel Soup with Truffle Oil (V)
- Chicken Liver Parfait with Spiced Pear Chutney & Melba Toast
- Smoked Salmon with Pickled Vegetables & Avocado Mousse
- Beetroot Carpaccio with Goats Cheese, Granny Smith Apple & Walnuts (V)
- Chicken, Pork & Pistachio Terrine with Sourdough Toast & Piccalilli

Sharing Platter for the Tables

- Parma Ham Salami, Pan Fried Chorizo Chunks
- Smoked Salmon with Crème Fraiche & Dill
- Roasted Pepper, Onion & Courgette with Basil Oil
- Dipping Oils & Olives Dipping Bread

FROM £7 PER PERSON



Weddings & Events

Main Course

The main course has to be something wonderful so our Chef has selected these for you to choose from to help create your special menu. Just ask if you had something else in mind!

Classic Beef Wellington with Red Wine Jus

Roasted Fillet of Sea Bass with Shaved Fennel & Orange Salad, Herb Butter Sauce

Roast Butternut Squash, Pine Nut & Basil Wellington with Pecorino & Rocket Salad (V) (VE)

Braised Shin of Beef with Yorkshire Pudding & Glazed Carrots

Chicken Breast Wrapped in Parma Ham & Sage with Roasted Broccoli & Wild Mushroom Sauce

Slow cooked Lamb Shank with Sautéed Beans and a rich red wine & rosemary sauce

Salmon en Croute with Green Beans, Cherry Vine Tomatoes & Caper Butter Sauce

Desserts

Who doesn't look forward to dessert!

Choose from refreshing Lemon, Tantalizing Chocolate or another of Chef's gorgeous creations

Warm Chocolate Brownie with Cherry Sorbet & Chocolate Shard

Lemon Tart with Crème Fresh & Raspberries

Sticky Toffee Pudding with Vanilla Cream & Salted Caramel Sauce

Baked Cheesecake with Blueberry Compote & White Chocolate

Fresh Fruit Pavlova with Cream & Berries

Ask about of Trio of dessert!

MAINS FROM £18 PER PERSON
DESSERTS FROM £7 PER PERSON



Weddings & Events

Cold Buffet

Simple, elegant & delicious!

Fresh Bread Selection with Whipped Butter & Dipping Oils

Poached Salmon with a Panko, Pesto & Lemon Crust

Carved Baked Ham with Mustard

Goats Cheese, Thyme & Red Onion Quiche

New Potato Salad with Chive & Red Onion

Summer Coleslaw with Red Cabbage and Shredded Onion

Couscous with Lemon, Mint, Coriander & Toasted Almonds

Mixed Green Salad with Cucumber & Cress

Desserts

Who doesn't look forward to dessert!

Choose from refreshing Lemon, Tantalizing Chocolate or another of Chef's gorgeous creations

Lemon Tart with Fresh Raspberries & Chantilly Cream

Dark Chocolate & Salted Caramel Profiteroles with Strawberries

FROM £28 PER PERSON

Weddings & Events

Canapés

Smoked salmon Blinis

Mediterranean Vegetable Crostini Salsa Verde

Chicken & Mango Filo Tart

Main

Poached salmon fillet, crushed peas & herby hollandaise sauce

or

Roasted chicken, wilted spinach, wild mushroom sauce

or

Roasted asparagus, sun-dried tomato & basil tart with wild garlic pesto (V)

All served with buttered baby potatoes, summer vegetables and dressed seasonal salad

Desserts

Lemon tart with fresh raspberries and Chantilly cream

or

Dark chocolate and salted caramel profiteroles

With freshly Brewed Tea & Filter Coffee

FROM £32 PER PERSON



Weddings & Events

Coffee

Perfect to round off any meal.

Decaf Coffee available on request

Freshly brewed Dorset Tea served with Milk & Sugar

Decaf Tea available on request

After Dinner Mints

FROM £2.50 PER PERSON

Evening food

We've got several ideas to suit each event and budget. If you had something else in mind, just ask!

Home Made Jumbo Sausage Rolls

Served hot with home-made sauces & chutneys

£3.00 per person

Chef's Pizza Oven

Pizza with salad & Garlic Bread

£6.00 per person

Cheese & Charcuterie Boards

Fabulous selection of Local cheese and Continental meats with breads, crackers, olives, chutneys, celery, nuts

FROM £10.00 PER PERSON