



# GARNI - Creative Food Events

2025

Spring/Summer



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# OVERVIEW

Garni was founded in 2019 by its co-owners Neil and Tom. Both life long chefs with a passion for innovative dishes delivered with amazing customer service.

The company now delivers over 40 hand crafted weddings every year and has created a reputation for exceptional food quality and delivery.

Garni operates with a small number of hand picked artisan supplier from the Wirral, Cheshire and North Wales

If you are looking for a uniquely foodie feel to your wedding day experience that your friends and family will never forget then the Team at Garni will create it.









# CANAPES

£17 per person and  
choose any 4 canapes



## Ocean

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- Teriyaki salmon with iced radish on charred crisp breads
- Smoked mackerel pate on spinach sourdough croute
- Beer battered cod bite with Sarsons's mayo
- Sesame king prawn skewer with ponzu dip

## Farm

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- Lamb and feta mini slider
- Jerk chicken terrine with plantain crumb and coriander dip
- Pulled beef brisket with mini gherkins
- Crispy ham hock bonbon with a spiced apple pippet
- Chorizo and manchego cups with pepper relish

## Field

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- Tikka paneer skewer with quick pickled cumber
- Buffalo cauliflower popcorn with herby sour cream
- Thai tofu Yorkshire pudding
- Cheddar beignet with sweet onion confit
- Triple cooked super chip with garlic saffron mayo













# 3 COURSE SHARING PLATTERS

£40 per person



# To start

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Choose any 4 dishes

Thai spiced prawn toast with chilli dip

Maple bacon grissini straws with parmesan and rosemary

Sweet potato sushi roll with spicy tahini dressing

Spanish chicken Pinchos with mojo sauce

Smoked aubergine dip with cumin crispbreads

Courgette and pea fritter with spiked sour cream

Flank steak crostini with candid red onion marmalade

Crispy veggie gyoza with a black vinegar glaze

Chorizo croquettes with herby lemon mayo

Slow roast pepper bruschetta with crumbled goats cheese and herb oil







# To follow

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Choose any 3 main dishes

Charred and fragrant lemongrass chicken thigh with a tangy and sweet balsamic soy dressing

Jalapeño & Coconut Chicken Thighs  
Grilled Chicken, Burnt Pepper Salsa & Lemon Yoghurt

Maple, Black Pepper and wholegrain mustard  
Pork Belly

Sticky Soy Pork Belly, with pickled spring onions

Nigerian Beef Suya

Beef brisket Som Tam Salad

Iraqi Lamb Dolma, slow cooked in lemon juice, garlic and pomegranate molasses

Sticky Sumac Lamb Kofte, tahini yog, charred onions

Oven Roasted Broccoli With Romesco Sauce

Cauliflower With Harissa Tahini And Lentils

Charred Hasselback Butternut Squash with feta and parsley salsa



# To Accompany

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Choose any 3 salad dishes

Summer orzo salad with olives basil and courgettes

Garni crispy Thai noodle salad

Baby gem lettuce with charred aubergine yogurt and pomegranate molasses

Tomatoes with wasabi mascarpone and pine nuts

Spring green Asian leaves with spinach, spring onions and asparagus

Grilled sweetcorn slaw with a Mexican dressing

Courgette spaghetti salad with soft herbs and sundried in tomatoes

Seasonal mixed leaf salad

Pimped out potato salad

Green beans with pink onions chopped almonds and a parmesan emulsion



# To Finish

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Choose any 2 sweet treats

White chocolate mousse with raspberry and honeycomb chunks

Layered red velvet pot with sweet cream cheese and dark chocolate

Rhubarb and custard panna cotta with jumbo oat crumb

Limoncello cheesecake with raspberry nibs

Catalan and donuts with Pedro Ximenez caramel

Cherry pavlova over with pistachio brittle and mint

Chocolate Guinness fudge cake Tonka bean sweet cream

Baked egg custard with a brandy snap tuile biscuit

Strawberry and Pimm's with crème Chantilly

Apple and caramel blondie pot









## PLATED 3 & 5 COURSE

Our plated 3 & 5 course options are the height of sophistication. The dishes are at the vanguard of culinary trends and amazing flavours. We write these menus on a bespoke basis to fit you and your wedding.



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# Sample Menu

Turkish bread, music bread,  
caraway & parmesan snaps with  
curried globe artichoke puree,  
smashed broad bean & wild mint  
& whipped feta dips

Parmesan custard, Claremont  
farm asparagus, wild garlic crumb

Char sui salmon, curried shallot,  
crispy rice noodles, seaweed & 7  
Spice

Teriyaki beef contre fillet ,  
charred broccoli & toasted garlic,  
sweet soy & veal jus, wagyu tallow  
potato fondant

Burnt Basque cheesecake, vin  
Santo roast strawberries,  
Manchester honey combe tuile







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# NEXT STEPS

## Zoom

If you think Garni might be the right fit for you then please get in touch to arrange a Zoom where we can answer all of your questions. We will then send you a bespoke quote and contract.

## 30% Deposit

To secure the date we take a 30% deposit. In the unlikely event you don't want to proceed after the tasting we will refund the deposit in full minus £380 to cover the cost of the tasting.

## Tasting

We offer a free tasting for 2 people at one of our clients sites in Parkgate on the Wirral. You'll try the wedding breakfast in its entirety, we will also talk through your canape choices and evening food.







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# FUTURE PRICING

	2025	2026	2027
Canapes	£17	£19	£20
3 course sharing platters	£40	£42	£44
Bespoke 3 course sharing platters - starting from	£42	£44	£46
Bespoke 3 course plated from	£44	£46	£48
Bespoke 5 course plated from	£50	£52	£54







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# SERVICE

We provide a full food service for your special day. Usually arriving 2-3hrs before the first element is served.

We require around 5m x 5m structure or space, with power, that is enclosed from the elements and adjoined to the space your guests will be dining in. We setup our kitchen with all of our own equipment in the space provided.

Our professional front of house team deliver a seamless service on our own contemporary crockery, cutlery and serving dishes.