



GARNI - Creative
Food Events

2024
Spring/Summer

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

£16 per person and
choose any 4 canapes

- Thai beef salad spoon, mint & lime dressing
- Indian spiced pressed chicken terrine, compressed cucumber yogurt
- Beer braised pork belly skewer, candied chilli jam
- Mini Yorkshire pudding, beef brisket & horseradish mash
- Lemon & harrisa charred lamb leg, feta
- Smoked haddock fishcake, caper & dill emulsion
- Dry Indonesian King prawn curry, mango & toasted coconut
- Crab, pickled cucumber & charred spring onion tartlet, crème fraiche
- Citrus cured salmon fillet, yuzu mayonnaise, crispy noodles
- Cod beignet, saffron aioli
- Walnut, fig & parmesan lolly pop
- Wirral watercress arancini, goats cheese pipette
- Super seed crispy cracker, beetroot hummus & micro coriander
- Tomato coral, romesco, dehydrated tomato
- Charred soft herb polenta, peperonata



3 COURSE SHARING PLATTERS

£38 per person

To start

Choose any 4 dishes

Bavette shami kebab, black cardamom, whole cumin & cinnamon

Confit garlic hummus, oyster mushrooms, za'atar

Aloo tikka, tamarind chutney

Okonomiyaki (sweet potato & cabbage pancakes), wasabi emulsion

Crispy Lebanese flatbread, charred lemon, smashed pepper & tomato

Roasted cauliflower, raisins, capers & mint

Montgomery's cheddar & leek pop stick, pickled onion mayonnaise

Roasted toast, whipped feta, pistachio & mint

Party pani puri, lime, pineapple, hot honey

Singapore chicken satay, pickled cucumber dipping sauce

Corn cakes, beet & apple

To follow

Choose any 3 main dishes

Charred chicken thigh, oregano, preserved lemon & roasted garlic

Bengali beet croquette, cumin & green chilli yogurt

Smoked woodland mushroom arancini, wild garlic emulsion

Cumbrian chorizo, sweet potato & rosemary diddy pie

Broadbean, spinach, spring onion & Gouda diddy pie

La Chinata crispy chicken, saffron aioli dip

Chip shop fish taco - crispy battered cod, pea & mint crush, curry mayonnaise

Chocolate & chilli beef brisket, coriander & lime chimichurri

Sticky ginger & lemon grass pork belly, crispy glass noodles and grelot

Miso charred aubergine, tahini mayonnaise, spicy dukkah

To Accompany

Choose any 3 salad dishes

Persian style rice salad with cherries

Charred tender stem broccoli, wakame seaweed, teriyaki

Compressed cucumber, pickled ginger & baby gem

Walled garden salad - vegetables, herbs & fruits that change with the season

Heritage carrot, sherry vinaigrette, cashew toasted and whipped, flat leaf parsley

Wirral roquette, pecan, root vegetable crisps & pomegranate

Charred baby corn, prunes, lollo rosso & mustard dressing

Ho Chi Minh crispy rice noodle salad

Provençal herb potato salad, parmesan, truffle & honey

Baked beetroot, pickled turnip & goats curd

To Finish

Choose any 2 sweet treats

Popcorn pannacotta, peanut butter glaze

Vegan peach panzanella, blue berries

Burnt Basque cheesecake, vin Santo roast strawberries

Jamaican ginger cake, Sweet Plantation 3 Stars rum, Tonka bean cream

Pecan fudge brownie, crème Chantilly & salted caramel

Panela sugar crème caramel, confit blood orange

Alphonso mango & passionfruit Eton mess

Yuzu daiquiri cheesecake, candied fruit crunch

Raspberry & white chocolate profiteroles

Champagne & strawberry posset, honeycomb tuile





EVENING FOOD

£16 per person

A great way to finish your evening with some of the freshest street food cuts, served directly to your guest in the room on large trays so that the party doesn't need to stop! Choose from one of the following concepts and you'll get all three of the dishes

Loaded Dogs

Garni sausage, fresh brioche,
beer onions, sweet mustard
relish

Garni sausage, fresh brioche
sriracha sour cream, kecap
manis, coriander crunch

BBQ-not-Dog - veggie sausage,
Texas pulled jackfruit, crispy
tortilla

Pizza's by the slice

Garni Full House - Spiced ground beef, Italian sausage, double pepperoni

Club Tropicana - Charred pineapple, prosciutto, Kashmiri chilli oil, rocket leaf

The Herbivore - Sweet roast red onions, black & green olives, salsa verde

Street Food Pots

Buttermilk gunpowder chicken,
waffles, honey & bacon jam

Stacked super dirty chunky
chips, southern seasoning,
loaded with nacho cheese sauce

Corndog, pickled onion &
jalapeno salsa, roast garlic mayo

Hand Pressed Pies

Old Delhi style butter chicken pie with carrot bhaji and minty yogurt

Satay pulled pork pie with peanut gravy and crispy cracking

Grilled pepper fajita with sour cream, guacamole and salsa, topped with crunchy tortillas



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.

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.

PRICING

	24'	25'	26'
Canapes	£16	£17	£18
3 course sharing platters	£38	£40	£42
Bespoke 3 course sharing platters - starting from	£42	£44	£46
Evening food	£16	£17	£18
Bespoke 3 course plated from	£44	£46	£48
Bespoke 5 course plated from	£52	£54	£56

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, 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.