

 **Bocabar**

WEDDING CATERING



About Bocabar

Established in September 2005, Bocabar has evolved alongside the development of south Bristol's new arts and media quarter, Paintworks. Set up independently by the owners of Bocanova restaurant, Bocabar shares the same passion for bringing you genuine, high quality food as well as providing a fully licensed bar within an open and friendly space, above the PAINTWORKS event space.

Bocabar catering

Bocabar caters for a wide range of events from exhibitions, conferences and seminars to special occasions and weddings. We specialise in high quality, freshly prepared food and all ingredients are either locally produced or sourced from the best producers, prepared in-house and GM-free where possible. Menus range from Mediterranean influences including tapas, to traditional roast dinners and barbecue menus. Our buffet menus can be adapted to your taste, to suit a theme, or even using food sourced from a specific location, perhaps where you first met. Bocabar are able to serve three course meals for up to 150 guests and buffets up to 220 guests, beautifully presented in terracotta dishes and served to your guests. However it is recommended that you opt for a buffet menu if your party is more than 100 people as this reduces serving time. A range of hot and cold buffet menus and three course menus follow.

Bocabar will be able to provide you with a wine / drinks tasting session, to help you decide which drink compliments your wedding, whether seasonal, or even colour co-ordinated to your flower arrangements! Our Head Chef is available to meet you and discuss in detail any specific food options and dietary requirements. All food options are clearly labelled with dietary information.

All prices are based on 100 guests and include six members of catering staff, costs for cutlery, crockery and glass hire, tablecloths and folded linen napkins, wine coolers, water jugs and candles.

To arrange catering by Bocabar please email bocabarbookings@btconnect.com or telephone 0117 972 8838.

Bocabar bar provision

Bocabar can also provide a private licensed bar for your wedding, stocking mainline spirits, draught, bottled beers and ciders which are available at Bocabar plus any additional stock requests, e.g. plenty of champagne or your favourite tippie. To cover the cost of set-up there is a fee of £150 + vat. This includes two bar staff for a set time. Further details are outlined at the end of this document. Additional staff may be required, depending on the size of your event.

Menu selection

How to select

Set out on the following pages are Bocabar's wedding menus and drinks list. The menus range from cold buffets, hot buffets, three course menus and barbecue menus. The prices include cutlery, crockery, tablecloths, linen napkins and tealights on each table.

In the drinks section there is one package which is designed to give each guest a welcome drink, a glass of house wine and a glass of sparkling wine for the toast. There are also alternative drinks options with separate pricing which can be used to build a more bespoke package. Alternatively we also offer a package to be added on to any of our menus which will provide each guest with the following:

Drinks package to compliment wedding guest meal	£16.00
Welcome reception drink of sparkling wine	
1/2 bottle of house red or white wine per person	
Toast drink	
Bottled mineral water	
Coffee	

Welcome appetisers

CROSTINIS £4.00

Presented on terracotta platters

Crostini drizzled in olive oil with guacamole, cream cheese and chive, hummus, olive and vine tomato salsa, anchovy, smoked salmon, chorizo and Parma ham toppings.

COLD TAPAS PLATTER £7.50

Presented on terracotta platters

Stuffed vine leaves, olives, cubes of Spanish pepper and onion tortilla, sun-dried tomatoes and bell peppers stuffed with feta and ricotta, Herbert's bread with dipping oils and continental and English cheeseboard with red onion marmalade.

CANAPÈ MENU £11.50

A selection of handmade canapés served on platters. Please choose five of the following options:

Cubes of basil, artichoke heart and Spanish pepper tortilla and Manchego cheese (v)

Cubes of marinated lamb in Spanish pinchos seasoning

Strips of Scottish salmon, cured sushi-style in lime, dill and lemongrass

Feta wrapped in Salami Milano and Chorizo

Goats cheese, sun-dried tomato and pesto filo parcel (v)

Slices of homemade Italian focaccia with: anchovy and caper pesto and flavoured balsamic and olive oil dipping pots

A selection of crostini – guacamole, cream cheese, olive and tomato salsa.

Home-cured Gravavlax

Grilled asparagus wrapped in Serrano ham / grilled asparagus with fresh aioli (v)

Palmiers with pesto, anchovy, Parmesan and sun-dried tomato

Palmiers with ceviche of smoked haddock and fresh mackerel, red onion, coriander and lime

Buffet menus

COLD BUFFET MENU £24.95

Starter

Marinated olives with ciabatta and sun-dried tomato bread (v)

Buffet Spread

Marinated chicken fillets, in lemongrass, ginger, coriander and lime olive oil

Baked Spanish peppers and vine tomatoes stuffed with mint couscous with topped with parmesan (v)

Tortilla of new potatoes, mixed peppers and marinated artichokes (v)

Fresh mixed leaf salad with balsamic vinaigrette and mango coulis (v)

Greek feta salad with vine tomatoes, cucumber, spring onion, olives and mint (v)

Baby new potato salad with spring onion, flat parsley and caper crème fraîche (v)

Marinated chargrilled Mediterranean vegetables (v)

Dessert

Belgian chocolate and hazlenut brownie tower

Brazilian lime tart served with berries and fruit coulis

COLD BUFFET MENU £29.50

Selection of Crostinis

Grilled ciabatta bread topped with guacamole, cream cheese, chives and smoked salmon, pesto and black olive tapenade.

Buffet Menu

Free-range chicken fillet salad with roasted peppers

Baked Spanish peppers and vine tomatoes stuffed with mint couscous with topped with parmesan (v)

Selection of savoury tarts: Goats cheese, pesto, asparagus and red onion marmalade (v); Smoked haddock, broad bean and spinach; Chorizo, French Brie and chargrilled courgette

Fresh mixed leaf salad with balsamic vinaigrette and mango coulis (v)

Greek feta cheese and black olive salad (v)

Baby new potato salad with spring onion, flat parsley and caper crème fraîche (v)

Selection of marinated olives with ciabatta and sun-dried tomato bread (v)

Marinated chargrilled Mediterranean vegetables (v)

Selection of deli-style dolmades, stuffed chilli peppers and marinated artichokes (v)

Dessert

Rich Belgian chocolate tart, whipped cream, mango coulis and seasonal fruit

Cherry tiramisu with Mascarpone and Kirsch

HOT BUFFET MEAL £35.00

Choose three main course options, two side dish options and one salad.

Starter

Shared platters of cold tapas to include sun-dried tomatoes, dolmades, stuffed bell peppers with feta, marinated olives, baskets of local bread, dipping oil and balsamic, slices of continental meat – Parma ham, Salami Milano and Chorizo.

Main course options

Supreme of chicken in a white wine, Dijon and cream sauce

Fillet of seared salmon with a pesto and parmesan crust

Fillet of salmon stuffed with sweet pepper, wrapped in filo pastry and served with a prawn, chilli and crème fraîche sauce

Swordfish Mocqueca – chargrilled loin of swordfish in a Brazilian tomato, pepper, red onion and coriander sauce

Fresh seafood paella, with chorizo and saffron, squid, prawns, mussels and seasonal fish

Slices of marinated British striploin, wild mushroom and brandy sauce

Duck leg confit with thyme and garlic

Seafood Cataplana – scallops, tuna, squid, mussels and king prawns in a rich plum tomato and wine sauce, sprinkled with fresh coriander

Butternut squash filled with lentil, chickpea and coconut curry (v)

Monkfish in a white wine, pesto and cream sauce

Puff pastry parcel filled with Goats cheese, spinach, black olives and a caponata sauce (v)

Side dish options

Saffron rice (v)

Sautéed potatoes (v)

Potatoes boulangère (v)

Potatoes Dauphinois (v)

Garlic and olive oil bruschetta (v)

Fresh seasonal vegetables (v)

Salad options

Mixed green salad with rocket, spinach, fresh herbs, balsamic dressing and parmesan shavings (v)

New potatoes, capers and crème fraîche (v)

Couscous, mint, sundried tomato, oven-dried chickpea with a citrus dressing (v)

Dessert

Rich Belgian chocolate tart, whipped cream, mango coulis and seasonal fruit

Tiramisu with Amaretto and Mascarpone

Pear poached in red wine and spices served with fruit coulis, chocolate shavings and whipped cream

Three course menus

All food is freshly prepared on the premises by our chefs and served to tables by our friendly waiting staff. A pre-order will be required for all of the following three course menus and are limited to a maximum of three options per course all taken from the same menu: we recommend you choose a meat, a fish and a vegetarian option. Any special dietary requirements can be catered for with prior arrangement.

SET THREE COURSE MENU 1 – £37.50

Starter

Shared platters of cold tapas – sun-dried tomatoes, dolmades, stuffed bell peppers with feta, marinated olives, baskets of local bread, dipping oil and balsamic, slices of continental meat (Parma ham, Salami Milano & Chorizo).

Main course

Free-range chicken breast supreme stuffed with gorgonzola, basil and spinach wrapped in smoked streaky bacon with a roasted vine tomato and red onion coulis

Slices of local sirloin marinated in rosemary, thyme, sea salt and garlic served in a wild mushroom, Dijon, white wine and cream sauce

Wild mushroom, Somerset brie and basil pesto pithivier on a sweet red pepper sauce (v)

Chefs choice of seasonal vegetables will be served to each table.

Dessert

Pear poached in red wine and spices served with fruit coulis, chocolate shavings and crème fraîche

Tiramisu with Amaretto and Mascarpone

Handmade chocolate profiteroles served with whipped cream and a rich chocolate sauce

Continental cheeseplate and water biscuits (£2.50 supplement)

SET THREE COURSE MENU 2 – £42.50

Starter

Sushi-style Scottish salmon with lime, lemongrass and dill, mixed leaves, tomatoes and mango salsa

Jamon Serrano with grilled chicory, balsamic dressing and rocket

Tricolor salad – slices of buffalo mozzarella, vine tomatoes, avocado, basil with Dijon dressing (v)

Main course

Roasted striploin of local beef with sea salt garlic, rosemary and thyme served with a wild mushroom, Dijon, white wine and cream sauce

Swordfish Moqueca (chargrilled swordfish) on a bed of vine tomato, coriander, coconut and prawn sauce

Risotto of chargrilled courgette, broad beans, peas, green beans and Parmesan, served with rocket & basil oil (v)

Roast butternut squash filled with French Brie, chargrilled courgette, butter beans, Mascarpone, roast garlic and balsamic reduction (v)

Chefs choice of seasonal vegetables will be served to each table.

Dessert

Coffee and Frangelico cheesecake served with crushed hazelnuts

Rich Belgian chocolate tart, whipped cream, mango coulis and seasonal fruit

Tiramisu with Amaretto and Mascarpone

Continental cheeseboard

French Brie and Goats cheese, red onion marmalade and sun-dried tomatoes (£2.50 supplement)

Barbecue menus

Barbecues have become increasingly popular for weddings as they are less formal and make use of the PAINTWORKS outdoor courtyard. All prices are based on a minimum of 80 guests and include a selection of flat bread and baguettes, and three salad options of your choice. The cost of cutlery and plate hire and serving staff is included.

BARBECUE MENU 1 – £14.95

Butterfly breast of free-range chicken marinated in spicy harrissa

Seafood kebabs – king prawns, squid and tuna on sticks marinated in rosemary, garlic, chilli and lemon

Marinated British rump steak in roasted garlic, sea salt and black pepper with green peppercorn or béarnaise sauce

With a choice of three salads

BARBECUE MENU 2 – £17.95

Fillet of red snapper with a green olive tapenade crust

Seared loin of tuna in a pistachio rub

Fresh Cornish squid in paprika and garlic, whole king prawns in chilli, whole West Country mackerel steamed in coriander and red onion and whole langoustine in garlic and chive butter

Mango salsa, salsa verde, shallot and balsamic dressings (v)

With a choice of three salads

BARBECUE MENU 3 – £22.95

Marinated English pork belly in fennel seed and fresh apple and cider sauce

English lamb chops in thyme, garlic & lemon

Seared loin of Tuna in celery, cumin and sea salt

4oz British sirloin steak in garlic olive oil

Bearnaise sauce, mango salsa, salsa verde and fresh pesto

One vegetarian option of your choice

With a choice of three salads

BARBECUE MENU 4 – £29.95

Asparagus wrapped in Serrano ham

Scallops in the half shell, whole langoustine in garlic butter and king prawns in chilli and garlic kebab

A choice of British Sirloin steak, English pork belly in fennel seed or lamb chops in thyme and lemon

Apple and cider sauce, mango salsa, rocket and horseradish sauce, salsa verde and fresh pesto

Two vegetarian options of your choice

With a choice of three salads

VEGETARIAN BARBECUE MENU – £10.95

Cypriot halloumi, aubergine and courgette skewers with fennel seed, balsamic and hoummus dressing (v)

Stuffed flat mushrooms with roasted almonds, sweet Kalamata olive tapenade and French brie (v)

Stuffed Spanish peppers with Mediterranean vegetables, mint and lemon couscous topped with Manchego cheese (v)

Slices of aubergine, baked potato, cherry vine tomatoes and a creamy blue cheese sauce (v)

Marinated asparagus and watercress in lemon and olive oil (v)

With a choice of three salads

HOG ROAST MENU – £14.95

Whole barbequed hog in fennel seed, lemon and garlic rub, served with fresh apple and brandy sauce in a freshly baked ciabatta or French stick

With a choice of three salads

Barbecue and Hog Roast salad options

Mixed green salad with rocket, spinach, fresh herbs, balsamic dressing and Parmesan shavings (v)

Roast butternut squash and butterbeans, with parmesan and Dijon dressing (v)

Radish and broad bean, pea and pea shoots, lemon, flat-leaf parsley and olive oil (v)

Fennel bulb, pomegranate, feta cheese, mixed seeds (v)

Two beetroot, balsamic vinegar, tarragon (v)

Curried potato, turmeric, coriander, cumin, saffron and lime yoghurt (v)

New potatoes, capers and crème fraîche (v)

Fresh fig, buffalo mozzarella, basil, rocket and cherry vine tomato (v)

Couscous, mint, sun-dried tomato, oven-dried chickpea with a citrus dressing (v)

Roast Romano peppers, pecorino cheese, oregano, sweet black olive dressing (v)

Childrens menu

All £6.95

Pea and smoked ham risotto with Parmesan shavings

Boca Junior – 7” stonebaked pizza made on the premises, topped with plum tomato, oregano and mozzarella (v)

Honey-glazed chicken drumsticks served on a bed of lemon couscous

Baked spinach and ricotta tortellini in plum tomato sauce topped with Parmesan served with garlic bread (v)

Wine and drink menu

Guest package – £9.50

- 1 glass of sparkling wine, Bucks fizz, Pimms and lemonade or Sangria (*limited to one selection only*)
- 1 glass of house red or white wine with your meal
- 1 glass of sparkling wine for the toast

WELCOME DRINKS

French dry cider with Cointreau and a raspberry	£4.50
Pimms and lemonade with strawberries and mint	£3.50
Sangria	£3.50
Prosecco	£3.50
Prosecco and fresh orange juice	£3.50
Kir Royale (Chambord)	£3.50
Bellini (eg peach Schnapps)	£3.50

Non alcoholic alternatives served in jugs (approx. six glasses) limited to one selection only

Sunset Cooler – cranberry juice, orange juice, dash of lemon, ginger ale and garnished with fresh fruit	£6.50
Honeymoon cocktail – apple juice, orange juice, lime juice and honey	£6.50
Freshly squeezed orange juice	£6.50
A selection of fruit juices: cranberry, apple, mango, pineapple, orange or grapefruit	£6.50

TABLE WINE

You may select any bottles of wine from our seasonal wine menu. Orders over 50 bottles will be discounted. Wine coolers are provided for white and rose wine free of charge.

Bottles of wine start from £12.00 per bottle. Please ask for our current wine list.

TOAST DRINK

Brut Premiere Sparkling Mont Louis This elegant sparkler has green gold tints, a fine and persistent mousse, delicious Bramley apple aromas and a creamy, concentrated mid-palate leading to a fine and long finish	£22.00
Cattier NV Elegant from start to finish it offers a fine mousse and delicate bubbles. Creamy in the mouth with a clean, light finish	£35.00
Cattier Vintage A blend of 1/3 Pinot Noir, 1/3 Pinot Meunier and 1/3 Chardonnay it has a yellow almost golden colour. The nose is subtle and elegant with aromas of brioche bread and dried fruits. In the mouth it is ample and vinous showing a fine, melted texture while notes of red fruits and slight touches of caramel are evident	£55.00
Cattier Blanc de Noir A delicate champagne, full of finesse, with subtle aromas and remarkable fullness	£65.00
Cattier Premier Cru Rosé This Rose is a blend of 90% Pinot Noir and Pinot Meunier with a little 10% Chardonnay. A lovely salmon coloured wine it has a nose of red fruits with some grilled notes. In the mouth it is fresh and full bodied while the finish is long	£55.00

EVENING GUESTS ARRIVAL COCKTAIL

served in jugs (approx. six glasses) limited to one selection only

£20.00

Mandarin Sunshine: Absolute mandarin, pineapple juice, lime and ginger ale

Bossanova: Galliano, Bols apricot liqueur, Bacardi, pineapple juice, lime juice, sugar syrup

Midsummer Sunset: Vodka, Cointreau, sugar syrup, pineapple and cranberry juice

Scarlet Miss Charlotte: Jack Daniels, Chambord, cranberry juice and fresh lime

Pimms and lemonade, with strawberries and mint

Sangria

Additional fees (non packaged) November 2008

PAYING BAR SET-UP

£176.25

Includes welcome drink station set-up and two members of staff to work the bar up to midnight

ADDITIONAL STAFFING

Before midnight

£9.40 hr

After midnight

£14.10 hr

CAKE KNIFE AND STAND HIRE

£35.00

CAKE CUTTING AND WRAPPING – £0.50–£3.50 a head.

Drinks menu: If you have chosen any drinks from our drink menu that are not included in the set package you will be charged the additional amount.



Testimonials

"Planning and holding our wedding reception at the Bocabar back in May last year proved to be an absolute pleasure. We had, without exception, the most perfect day; supported by wonderful staff, fantastic food and complete confidence that everything would run smoothly and we would be looked after.

"We would recommend the Bocabar as a wedding venue without hesitation. Not only does the venue make a great alternative to more traditional locations, the warmth and support from everyone involved made us feel that making our day as special as it could possibly be, really was as important to them as it was to us."

Jennifer and Paul Mackley, 2007

"We had a fantastic day, so lucky with the weather! The room looked fantastic and everything ran really smoothly on the day. Everybody said the food was just amazing, the best wedding food ever! My wheat-free friends were amazed – they could eat everything.

"The venue, the food, the staff were all fantastic on the day and contributed to us having an unforgettable day. I would recommend the Bocabar to anyone for events."

Helen Wright 2008

"Everything went brilliantly. The space worked exceptionally well & the support from Bocabar was very professional."

Vicki White, 2008