



WEDDING PACKAGES BEST 2020
Casual, street, ceremonial

Version 20.1



Easy Gourmet
Making the Extraordinary Easy Since 1998

LOVE

WEDDING



THE OLD CHURCH WEDDING RECEPTIONS

The Old Church is a classic London building, which dates back to 1563 and is steeped in heritage with breath-taking interiors.

The venue is ideally located in Stoke Newington next to the leafy surroundings of Clissold Park and has a distinctive village feel about the High Street where the venue is situated. It is the perfect venue for clients looking for a unique and romantic place to host their wedding and wow their guests.

Whether you're looking for timeless romance, urban glamour or vintage chic, our historic surroundings will complement your wedding style.



SURROUNDING AREA & CAPACITY

The Old Church is located next door to Stoke Newington Town Hall, and opposite St. Mary's Anglican parish church; both venues are ideal for wedding ceremonies and civil partnerships, giving your guests a relaxing environment to host your ceremony and wedding reception in the same vicinity.

The area has great public transport connections with Central London and beyond.

The quaint churchyard and Clissold Park are the perfect backdrops for your photographs.

All proceeds from the venue hire of the venue go back in to supporting local community art projects.

CAPACITY

Cocktail style (standing) 120 guests Seated dinner 96 guests



VENUE HIRE COSTS

MID WEEK HIRE - 3pm-11pm:
Full day midweek hire (Tues- Thurs): £770.00

FRIDAY HIRE
Full day Friday hire (3pm-11pm): £924.00

SATURDAY HIRE
Full day Saturday Hire (3pm-11pm): £1090.00

Day before event client set up access (from 4:00PM): £400.00 Additional hours before 4:00PM: £80.00 per hour

All hire prices include £100 cleaning fee

Late Licence (midnight)(subject to Local Council approval)
£485.00 + VAT Includes application fees and staffing

All hire prices include £100 cleaning fee

Extra to hire fees :
Security @ £22/ hours
Rubbish collection £120

N.B. there is no VAT on venue hire

**Price of the venue not included in the package
To be paid directly to the Venue**



ABOUT US



Firstly, on behalf of Easy Gourmet we would like to congratulate you both on your recent engagement.

With a wealth of experience and a proven past clientele base, we would be delighted to cater for your special day.

Easy Gourmet and its wedding planning team have been successfully producing weddings in London for 21 years. We will look after every aspect of your special day, eliminating the need for an individual wedding planner and saving you on costs.

We work with you to re-imagine ideas and we will smoothly guide you through the most important day of your lives with ease and precision, making it not only special, but incredible.

We have outlined some wedding package examples to give you ideas and approximate costs for your wedding. Prices will depend on the venue and exact requirements. Some venues have furniture (tables & chairs) and others do not! If it is not a venue that we are familiar with, it is important for us to do a site visit before we can give you confirmed costings.

Please feel free to mix & match items within these packages to create your own to suit your budget and needs.

Our ethos is friendly, meritocratic and socially aware. All our chefs are trained to the highest standards, whether in preparation, presentation or food safety (HACCP). Easy Gourmet's success is founded on being an equal opportunities employer, and we consider training and development to be essential to fostering high standards of service and pride in our work.

Please note that all prices and packages in this brochure are subject to VAT.

Covid-19 compliance

'Socially distanced' catering option for all menus "packed individually"





TIMINGS FOR YOUR DAY

Sample timing for your wedding reception

12.00PM	Staff set-up, supplier access, decoration access
4.00PM	Bride & Groom, guest arrival reception drinks
5.00PM	Dinner
6.30PM	Speeches & toast
7.00PM	Tea & coffee buffet clearing the table
7.15PM	Optional evening guest arrival, welcome drinks
8.00PM	Opening evening bar (Pay bar Available) Cutting of the wedding cake First dance
9.30PM	Optional evening buffet (additional)
10.45PM	Last orders at the bar (music must be lowered)
10.55PM	Last song
11.00PM	Bar close
11.15PM	Guests departure venue clear
00.30AM	Catering staff finished cleaning & venue closed

HOG ROAST PACKAGE

Venue from 4pm to 11.00pm -

3-hour venue set up time
Hog roast buffet / Pulled pork buffet
Tea & coffee buffet
Palm plate and wooden cutlery
Glassware
Occasional seating on vintage table
Venue chairs
Chefs and kitchen hire equipment
All staffing including set up staff
Dedicated events co-ordinator

£110.45 per guest based on a minimum of 20 guests

£83.26 per guest based on a minimum of 30 guests

£69.54 per guest based on a minimum of 50 guests

£59.75 per guest based on a minimum of 70 guests

£51.39 per guest based on a minimum of 90 guests

OPTIONAL EXTRAS

1 glass of prosecco on arrival or toast	£3.90
½btl of house wine per guest 3 canapes per guest	£6.80
Reception - Carved Ham or fish (from)	£5.60
Reception Drinks Vegetarian Meze	£390.00
Nibbles Buffet of Dessert	£2.15
	£3.90

All prices are subject to VAT



HOG ROAST MENU

Hog roast

For our fork buffet please choose 2 salads and 2 hot sides

Floury baps & crusty baguette bouchon & brioche bun & Rainbow buns (choose 2)
Bramley apple sauce

Salad (choose 2)

Roast baby potatoes, fried onions, mix mushrooms, lemon thymes dressing

French country salad with lemon Dijon vinaigrette with rocket, cooked beets, asparagus, pecan and goat cheese crumble

Zest courgette ribbon with wild quinoa, peas and baby corn salad

Zingy watermelon salad, edamame, tomatoes, radish, mint, cashew nuts, black sesame seeds

Fresh tomato plum, sun dried tomato, black olives, fresh herbs and pesto dressing

Crispy apple and sultana coronation coleslaw

Mix seasonal leaves

Hot Sides

Roasted rosemary baby potatoes

Medley roots vegetables

Peas & carrot vichyssoise

potato wedges (sweet or white)

Mac and cheese pasta baked

STREET FOOD PACKAGE

Venue from 4pm to 11.00pm -

3-hour venue set up time
Street food Buffet (3 per guests + 2 sides)
Tea & coffee buffet station Palm plate and wooden cutlery
Glassware
Occasional seating on vintage table
Venue chairs
Chefs and kitchen hire equipment
All staffing including set up staff
Dedicated events co-ordinator

£110.00 per guest based on a minimum of 20 guests

£82.61 per guest based on a minimum of 30 guests

£68.98 per guest based on a minimum of 50 guests

£59.19 per guest based on a minimum of 70 guests

£50.83 per guest based on a minimum of 90 guests

OPTIONAL EXTRAS

1glass of prosecco on arrival or toast	£3.90
½btl of house wine per guest 3 canapes per guest	£6.80
Reception - Carved Ham or fish (from)	£5.60
Reception Drinks Vegetarian Meze	£390.00
Nibbles Buffet of Dessert	£2.15
	£3.90

All prices are subject to VAT



STREET FOOD

Street food Market (Choose 3)

Sweet potato and feta taquito with brown rice and black beans (V)
go vegan with vegan (VG)

Crispy salt and pepper squid, coriander, chili, sesame dressing, garlic lime mayo on baby gem boat

Prawn Thai papaya salad, shredded green papaya, tossed with chilli, bean shoots, fish sauce, topped with crushed peanuts, crispy shallots & black sesame crackers (GF) (N)
or go vegan with tofu + soy dressing (GF)

Miso Cod, with Japanese style vegetables on toasted noodles

Tandoori skewered Salmon, shredded salad, tomato, raita and chapatis

Lemon and honey baked chicken thighs with courgetti fries

Slow cooked lamb shoulder, Lebanese style marinated in sabaht baharat & anchovies, served with pomegranate jewelled yoghurt red rice sauteed spring green

Flatbread, spiced cauliflower and chickpeas shawarma with pomegranate and pistachio hummus - mint coconut yogurt

Baked mac & cheese bar (count as 2 or surcharge £4.50)

Select an add-on:

Chorizo

Blue cheese

Chilli con carne

Sauteed Mushroom

Tomato salsa



STREET FOOD

Street food Baps & Buns (Choose 3)

Buns: (baguettine, flour bap, brioche, rainbow bun, pretzel bun)

Slow cooked and pulled spicy beef brisket in a brioche bun with crunchy, celeriac slaw

Semi cured grilled chorizo sausages with spicy Roquito peppers, rocket and citrus aioli

Fish dog - hand-made panko fish fingers with tartare sauce, minty mushy peas ?

Grilled Angus beef burger, mature cheddar, lettuce, tomato, cucumber pickles & tomato relish

Walnuts, black bean, rice vegan burger, tomato, onions pickle, chipolata sauce

Korean chicken thigh fillet burger with kimchi slaw and gochujang mayo

Bao buns

Slow cook sticky pork belly, roasted peanuts, coriander and pickles

BBQ pulled jackfruit, chilli spring onions, daikon, red cabbage

Grilled shrimp, cucumber, cabbage and Sriracha Mayonnaise

Sides (choose 2)

Jalapeno Popper Mexican Street Corn

Potatoes wages

Coriander, butter sweet corn

Potatoes and spring onions salad

Hasselback potatoes

Tortilla chip with melted cheese, guacamole & tomato salsa

Fattoush salad



STREET FOOD

Sourdough toastie bar 2 per person (Choose 3 flavours)

Made-to-order - selection of freshly made large toasted Sourdough
Roasted ham, tomato and melted cheddar cheese
Avocado, tomato and melted cheese (V)
Smoked Salmon, dill and melted gruyere
Pastrami beef , sauerkraut and dill mustard
Tomato , basil, mozzarella fresh pesto
Melted cheddar , chorizo, gherkins
Aubergine, courgette, avocado, vegan cheese (VG)

Sides (choose 2)

Jalapeno Popper Mexican Street Corn
Potatoes wages
Coriander, butter sweet corn
Potatoes and spring onions salad
Hasselback potatoes
Tortilla chip with melted cheese, guacamole & tomato salsa
Fattoush salad





INDIAN AND THAI BUFFET

Venue from 4pm to 11.00pm -

3-hour venue set up time
Occasional seating
Indian and Thai Buffet
Tea & coffee buffet
Palm plate and wooden cutlery
Glassware
Occasional seating on vintage table
Venue chairs
Chefs and kitchen hire equipment
All staffing including set up staff
Dedicated events co-ordinator

£112.75 per guest based on a minimum of 20 guests
£85.56 per guest based on a minimum of 30 guests
£71.78 per guest based on a minimum of 50 guests
£61.99 per guest based on a minimum of 70 guests
£53.63 per guest based on a minimum of 90 guests

OPTIONAL EXTRAS

Asian canapes from £1.50

All prices are subject to VAT



INDIAN AND THAI BUFFET fully seated

Venue from 4pm to 11.00pm -

4-hour venue set up time

Indian and Thai Buffet

Tea & coffee buffet

Crockery, cutlery, and serving equipment hire

White linen tablecloths and napkins

Fully seated event Round tables

Venue chairs

Chefs and kitchen hire equipment All staffing including set up staff Dedicated events co-ordinator

£118.85 per guest based on a minimum of 20 guests

£90.66 per guest based on a minimum of 30 guests

£77.50 per guest based on a minimum of 50 guests

£67.60 per guest based on a minimum of 70 guests

£59.30 per guest based on a minimum of 90 guests

OPTIONAL EXTRAS

1 glass of prosecco on arrival or toast

½btl of house wine per

guest 3 canapes per guest

Reception - Carved Ham or fish (from)

Reception Drinks Vegetarian Meze

Buffet of Dessert

£3.90

£6.80

£5.60

£390.00

£2.15

£3.90

All prices are subject to VAT

ASIAN FOOD

Indian Canapes (surcharge per canapes* £1.50 ** £1.80)

Vegetable Samosa *

Lamb wraps with yogurts dressing *

Chicken Samosa*

Chicken Coronation mini poppadoms*

Onions bhaji *

Lamb Samosas *

Vegetable pakura *

Spinach Pakora *

Bonbay Batata Vada **

Mince chicken, ginger and chilies kebab with corn**

Grilled panner with chilli marinated **

Mini popodoms with mango salsa**

Dhal roti**

Dish (choose 3 from below)

Lamb/Chicken or Veg Curry (Medium)

Lamb/Chicken or Veg Madras (Fairly Hot)

Lamb/Chicken or Veg Vindaloo (Hot)

Lamb/Chicken or Veg Korma (Mild)

Lamb/Chicken or Veg Saag (Medium with spinach)

Chicken/Lamb Tikka Masala (Mild)

Butter Chicken (Mild)

Chicken Lamb Bhuna Naga

Cooked with Bengail Chilly in chef's special sauce

Chicken/ Lamb Shatkora

Modhucash Chicken

Chicken green Thai curry

Beef green Thai curry

Vegetable Massaman curry

Chicken red Thai curry

Side dish (choose 3 sides)

Naan

Garlic naan

Keema naan

Peshwari naan

Plain or spicy poppadum

Plain rice

Saag naan

Cheese naan

Chappati

Keema rice

Coconut fried rice

Special fried rice

Mushroom fired rice

Spinach rice

Cucumber raitha

Puri

Pilau rice

Paratha

Important information

There is NO SMOKING inside the building at anytime and no drinks allowed outside after 10pm

All hirers must use Easy Gourmet drinks packages or pay the published corkage fee

Candles are permitted provide they are in a glass holder and above the naked flame

All packages include in house venue chairs – we are able to hire any style of chair for you; please ask for styles & costings

Any losses or breakages of any of the hire equipment will be charged to the hirer & deducted from the damage deposit after the event

Staff taxi fare will be charge for each staff member after 11pm – max. fare £35

If the hirer wants to provide some of their own decoration, it must be agreed by Easy Gourmet prior the event and all materials must have relevant fire certification.

There will be a late charge if the client or guests overstay the agreed contractual times.

Staff taxi fares are already included in the package

All of the hirers personal belongings and décor must be removed from the venue at the time of vacating the building straight after the event. If you fail to do so you will loose your deposit

All of our packages includes: Oxford range crockery, Kings pattern cutlery, Princess style glasses and round tables – we can providemany different styles of tableware, please discuss with us (surcharges may apply).

A damage deposit on all events is required (£500.00)

All weddings are subject to a rubbish collection - from £120.00

We recommend all weddings and civil ceremonies should take out wedding insurance – we are happy to provide you a quote.

The venue does have wheelchair access

The Old Church doesn't have any onsite parking, so any unloading needs to be done from the main road in front of the church or Lordship Terrace behind.

There are a few on-street parking spaces on Lordship Terrace and more on Clissold Road, by the school and leisure centre.

CORKAGE FEES

Reception drinks & dinner drinks	£3.50 per guest
Reception drinks, dinner drinks and Evening drinks	£7.50 per guest
Evening guest	£4.50 per guest
Pay Bar Minimum	£500 spend

All prices in this brochure are subject to VAT (20%)

The Old Church is a consecrated space still used for church services and worship. Please respect the building and its grounds. The church is also a Grade 2 listed building, which means nothing can be fixed to any of the walls or wall mountings.

Easy Gourmet will take the hassle out of your wedding. We are not just a catering company, but wedding planners that make your “big day” effortless from start to finish & that your guests will rave about. Below are a list of possible production & lighting options:

LIGHTING AND STAGE

- ✓ Mirror Balls
- ✓ Festoon Lights
- ✓ LED up lighter
- ✓ PA systems
- ✓ Stage hire
 - ✓ DJ
- ✓ Light up letters
- ✓ Draft Beer
- ✓ Photographer

MAKING YOUR DAY SPECIAL

Lighting & Sound Equipment must be ordered through the Easy Gourmet Production Team.

OUR LOVELY REVIEWS

Richard House

and

We are collaborating with Richard House Children's Hospice in East London, who provide care and support to children and young people who are at risk of death because of a life-limiting or life-threatening health conditions.

In order to support this amazing charity, we give our clients the option of donating £25 towards the charity's *Wall of Life*. We will match every £25 donated by our clients, meaning that together we can display a large brick with your initials and wedding date for a year in pride of place in the hospice's reception and help to provide specialist services for families in need.

For more information on the incredible work of the hospice, please visit their website www.richardhouse.org.uk

Easy Gourmet award winning caterer