

SUNSET AT ARCHERS ON COMBE MARTIN BEACH

Wedding Catering 2026/2027

Micro & Elopement Wedding



A Note from the Chef

Micro & Elopement Weddings (6 to 60 guests)

At Chef Duet, exceptional food begins with understanding the people we serve. For smaller weddings and elopements, that means taking time to listen carefully to how you want your day to feel, what your venue can accommodate, and what matters most to you and your guests.

Whether you arrive with a clear idea of your menu or prefer gentle guidance, we shape a plan that reflects you as a couple – your tastes, your story, and the way you wish to celebrate. Our micro wedding collection, from intimate grazing and coastal seafood to West Country afternoon tea, is designed to work beautifully in intimate spaces and venues with limited to no facilities.

It is a privilege to be involved in such personal celebrations, and we approach each one with care, creativity and quiet professionalism.

Thank you for considering Chef Duet to be part of your day.

DR Henry



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Event Management & Service

How We Look After Your Day

At Chef Duet, we don't just provide food or staff - we manage your event.

From the moment your guests arrive to the final reset for the evening, our role is to quietly coordinate every moving part, so you can relax and enjoy your celebration.

Our Event Management & Service Package is designed to take the pressure off you, your venue, and your guests, delivering a smooth, professional experience throughout the day.

What's Included

Before Your Event

We take care of all the planning behind the scenes:

- Timeline coordination
- Service flow planning
- Liaison with venues and third-party suppliers
- Staffing schedules and logistics

So when the day arrives, everything already has a rhythm.

On the Day

You'll have a dedicated Event Supervisor on site, managing our team and overseeing the full service.

We provide:

- Welcome drinks setup and service (client or venue supplied beverages if required)
- Canapé preparation/heating and tray service
- Main course service (plated, family sharing or buffet)
- Dessert service (plated, sharing, flight or station-style)
- Continuous clearing of glassware, crockery and cutlery
- Coordination of speeches and service transitions
- Full table clear-down and reset for the evening reception
- Setup of toast drinks and placement of wines on tables
- Grazing or evening food setup where required
- Final tidy-through and pack-down of service equipment

Whether your day involves multiple suppliers, tight timings, or a full ceremony-to-evening turnaround, we're there to manage it calmly and professionally.

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Event Management & Service

How We Look After Your Day

What This Means for You

You're not just booking staff.

You're booking:

- Professional coordination
- Calm management on the day
- Seamless service flow
- One clear point of responsibility
- A team focused entirely on your guests' experience

Event Management Fees

Every event includes an Event Management Fee, reflecting the planning, coordination and on-the-day responsibility involved.

Our guide: (flat fee)

- Up to 40 guests – £250
- 40–80 guests – £350
- 80–120 guests – £450
- 120–160 guests – £550
- 160+ guests – from £650

Events involving multiple suppliers, marquee setups, complex timelines or extended service may require an adjusted fee.

OUR MICRO WEDDING PACKAGES

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1. MICRO & ELOPEMENT WEDDING DINING

Refined, restaurant-style dining experience delivered with the care and attention your celebration deserves.

This service is subject to facilities at your chosen venue.

Not suitable for Archers.

MICRO & ELOPEMENT WEDDING DINING

THE PLATED & PLAYFUL JOURNEY

FROM £65 - £75 PER GUEST
MINIMUM SPEND: £750

Two-Course Intimate Dining

Includes:

- Choice of starter & main OR main & dessert
- Artisan bread & butter
- Professional plated service
- Menu consultation
- Dietary adaptation

- ✓ Perfect for smaller venues
- ✓ Works beautifully in private homes or coastal settings
- ✓ Elegant without being overly formal

FROM £85 - £95 PER GUEST
MINIMUM SPEND: £1,200

Three-Course Intimate Dining

Includes:

- Starter
- Main course
- Dessert
- Bread & butter
- Tea & coffee service

- ✓ A true wedding meal experience
- ✓ Ideal for elopements at special venues
- ✓ Elevated but intimate

FROM £105 - 125 PER GUEST
MINIMUM SPEND: £1,800

The Signature Intimate Tasting Menu

Includes:

- Three courses plus amuse-bouche
- Individually plated presentation
- Seasonal, chef-curated menu
- Bread service
- Tea & coffee

- ✓ Luxury micro-wedding positioning
- ✓ Perfect for 6–12 guests
- ✓ Strong differentiator from casual caterers

TO CHECK AVAILABILITY OR DISCUSS YOUR PARTY VISION, CONTACT OUR TEAM TODAY: 0345 1166919

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OUR MICRO WEDDING PACKAGES

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2. THE INTIMATE SOCIAL GRAZING EXPERIENCE

We provide four curated social grazing board styles: Choose 1

- Breakfast Social Grazing Board
- Italian Social Grazing Board
- Mediterranean Social Grazing Board
- Scandi Social Grazing Board

RELAXED AND BEAUTIFULLY STYLED

Our grazing boards are thoughtfully curated by our chefs. We choose and prepare each element with intention, creating balanced combinations of artisan cheeses, charcuterie, fruits, breads and house-made dips that complement one another beautifully.

Prepared off-site and styled on arrival, the display becomes an elegant focal point - layered, and well-suited to any celebration.

THE INTIMATE SOCIAL GRAZING EXPERIENCE

RELAXED AND BEAUTIFULLY STYLED - WHICH ONE WOULD YOU CHOOSE?

FROM £18 - £22 PER GUEST
MINIMUM SPEND £600

Breakfast Mezze Social Grazing

Includes:

- Mini pastries or croissants
- Yogurt pots with fruit compote
- Fresh fruit platter
- Cheddar
- One soft cheese
- Bread, butter & jam

“A relaxed morning grazing table for informal gatherings.”

FROM £25 - £29 PER GUEST
MINIMUM SPEND £600

Italian-Inspired Social Grazing

Includes:

- Focaccia
- Breadsticks
- Tomato & mozzarella salad
- Roasted vegetables (peppers, courgette, aubergine)
- Olive selection
- One cured meat (salami or prosciutto)
- Arancini or savoury pastries

“An Italian-inspired grazing table designed for relaxed social events.”

FROM £25 - £30 PER GUEST
MINIMUM SPEND £600

Mediterranean Social Grazing

Includes:

- Pitta
- Flatbreads
- Hummus
- Tzatziki
- Greek salad
- Olives & marinated feta
- Spanakopita or savoury pastries
- Optional grilled veg platter

“The favourite one by far, it suits many different celebrations.”

FROM £28 - £35 PER GUEST
MINIMUM SPEND £600

Scandi-Inspired Social Grazing

Includes:

- Rye bread
- Crispbreads
- Smoked mackerel pâté or salmon spread (not full platters)
- Pickled vegetables
- Cheese (one hard cheese)
- Beetroot & potato salads
- Butter & herbs

“A Nordic-inspired grazing table with clean, balanced flavours.”

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3. SEAFOOD PLATTER COLLECTION

SEAFOOD-LED DINING

3 distinct seafood platters:

- The Classic Chilled Seafood
- The Fried Seafood Platter (Min 12 guests)
- The Japanese Seafood Platter

They can be enjoyed on their own or added to any of our grazing experiences. All platters are prepared off-site and styled on arrival, making them ideal for relaxed coastal venues.

Upgrade your platter to the style and scale of your celebration:

- Lobster (whole or split)
- Dressed crab
- Extra prawns or shellfish
- Additional dips, breads and accompaniments

SEAFOOD PLATTER COLLECTION

FROM £28–£32 PER GUEST
MINIMUM SPEND: £650

The Classic Chilled Seafood Platter

A refined, fresh and elegant coastal selection

Typical inclusions:

- Atlantic prawns
- Smoked salmon ribbons with capers and dill
- Devon crab pâté or seafood rillettes
- Pickled cucumber
- Lemon wedges & herb aioli
- Artisan bread, butter & crackers

FROM £32–£38 PER GUEST
MINIMUM SPEND: £650

The Fried Seafood Platter

Hot, crisp and cooked on-site using our Artisan Fry Bar

Typical inclusions:

- Mini battered fish bites
- Salt & pepper squid with sweet chilli dip
- Crispy scampi
- Chip shop style curry sauce
- Sea salt fries (optional)
- Tartare sauce, lemon wedges and house dips
- Newspaper on chip shop trays

A lively, interactive seafood option often paired with our Artisan Fry Bar or evening food stations.

FROM £35–£45 PER GUEST
MINIMUM SPEND: £650

The Japanese Seafood Platter

Light, modern and beautifully balanced

Inspired by Japanese flavours and presentation. Designed as a chilled sharing platter or as part of an Asian-inspired grazing experience.

Typical Inclusions:

- Sushi-grade salmon slices
- Prawn gyoza (pre-cooked)
- Seaweed salad
- Pickled ginger & soy dressing
- Edamame with sea salt
- Sesame cucumber salad
- Nori crackers or rice crisps

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OUR MICRO WEDDING PACKAGES

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4. THE WEST COUNTRY AFTERNOON TEA

ELEGANT, RELAXED, PERFECT FOR INTIMATE COASTAL WEDDINGS

A charming and elegant alternative to traditional dining, this afternoon tea is inspired by classic West Country flavours. It features a selection of finger sandwiches, savoury pastries, freshly baked scones with clotted cream and jam, and a variety of small sweet treats.

Everything is delivered ready to serve, making it ideal for intimate celebrations where couples want something simple, timeless and beautifully presented.

THE WEST COUNTRY AFTERNOON TEA PACKAGE

FROM £32-£38 PER GUEST
MINIMUM SPEND £650

AN ELEGANT, RELAXED OPTION FOR INTIMATE COASTAL WEDDINGS

Savouries

Finger Sandwiches - Choose 3

- 3 Cheeses with spring onion & lettuce
- Egg mayonnaise & cress
- Tuna mayonnaise & cucumber
- Coronation chicken & lettuce
- Gammon ham & caramelised red onion chutney

Mini Savoury Pastries - Choose 2

- Homemade sausage rolls
- Cheese & red caramelised onion tartlets
- Scotch egg
- Quiche Lorraine
- Devon meat pasty

Miniature Cakes or Biscuits - Choose 2

- Victoria sponge
- Lemon drizzle loaf
- Chocolate brownie pieces
- Glazed fruit tartlets
- Homemade shortbread
- Carrot cake

Dessert - Choose 1

- Meringue, Chantilly cream & fruit
- Lemon posset with shortbread
- Cream horn
- Chocolate éclair
- Vanilla cheesecake
- Chocolate mousse

Cream Tea

- Freshly baked fruit & plain scones
- Clotted cream portion
- West Country strawberry or raspberry jam portion
- Tea & Filter Coffee Station

Add-On

- Coastal Seafood Upgrade – +£28 - £45 pp

Afternoon Tea Bundle: £15pp

- Trio bone china set
- 3-Tier cake stand (2 to share)
- Tea pot
- Sugar bowl & milk jug
- Cutlery - tea spoon & knife

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ELOPEMENT & MICRO WEDDING

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5. THE INTIMATE FIRE EXPERIENCE

LIVE-FIRED ARTISAN PIZZA FROM OUR GOZNEY OVENS

Our Gozney Roccbox ovens bring theatre, warmth, and flavour to any celebration. Each pizza is wood-fired and sauced at HQ, topped to order, and cooked in 60 seconds - creating a sociable, interactive dining experience your guests will remember and a smell they will love!

THE FIRE & STONE PIZZA EXPERIENCE

Artisan wood-fired pizza selection from our Gozney ovens - based on 1 pizza between 2 guests

From £26 - £30 per guest

Minimum spend: £750

Meat Selection

Classic, crowd-pleasing options

- Cajun Chicken - spiced chicken, peppers, herbs
- Pepperoni - tomato, mozzarella, cured pepperoni
- BBQ Chicken - BBQ base, chicken, red onion

Service Style:

- Cooked fresh on-site
- Served as slices for guests to enjoy continuously
- Continuous wood-fired pizza service for up to 2 hours
- Choose 3-4 pizzas from the above selection for your event

Vegetarian Selection

Fresh, balanced and full of flavour

- Margherita - tomato, mozzarella, fresh basil
- Mediterranean Vegetable - roasted vegetables, herbs
- Goats Cheese & Red Onion - caramelised onion, herbs

Vegan Options (available on request)

- Vegan Margherita - tomato, vegan cheese, basil
- Roasted Vegetable - olive oil base, seasonal vegetables
- Cashew Cheese & Garlic Mushrooms - olive oil base, herbs

We are charging for:

- 3 x Gozney ovens & 3 x LPG Gas
- Transport
- Gazebo Setup & breakdown
- Skilled staff
- Continuous cooking service (labour-heavy)

To check availability or discuss your party vision, contact our team today: 0345 1166919

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OUR MICRO WEDDING PACKAGES

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6. INTIMATE FRY EXPERIENCE

We have 2 different station setups:

- Off-grid gas (LPG) double fryer
- Electric double basket fryer

Designed for couples who want something interactive, relaxed, and slightly unexpected for a smaller celebration.

INTIMATE FRY EXPERIENCE

A curated selection of freshly prepared favourites, cooked to order.

*From £16 per guest
Minimum spend £650*

The Garden Fry Selection

- Onion rings
- Breaded mushrooms
- Spicy paneer or halloumi bites
- Vegetable spring rolls

*From £18 per guest
Minimum spend £650*

The Coastal Fry Selection

- Butterfly prawns
- Salt & pepper squid
- Battered cod

*From £17 per guest
Minimum spend £650*

Chicken & Wings Station

- Southern or spicy fried chicken / chicken tenders
- Chicken wings (Buffalo or BBQ)

*From £19 – £22 per guest
Minimum spend £750*

The Ultimate Fry Feast

- A combination of 1 x meat, 1 x fish and 2 x vegetarian selections

*Add-On:
£12 – £15 per guest
Minimum spend £600*

ALL INCLUDED WITH ANY FRY BAR

All Fry Bar Options Include

- Hand-cut chips or skin-on fries
- Live fryer station & chef
- Biodegradable serving ware

Seasoning station:

- Sea salt
- Cajun
- Parmesan herb

House Sauces:

- Garlic aioli
- Tomato ketchup
- Chef's rotating house sauce

The Sweet Ending Fry

Includes:

- Freshly fried churros or doughnuts
- Cinnamon sugar
- Chocolate & caramel dipping sauces

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7. GAZEBO BAR SERVICE

Fully managed gazebo bar setup with POS system available from £650 (no minimum spend). Couples can arrange a prepaid tab, or guests can enjoy a paid bar service.

Polycarbonate drinkware is included for bar service.

We are happy to serve your own welcome, table and toast drinks. Glassware for welcome, table and toast drinks is available to hire separately.

EVENT HIRE SERVICE

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8. EVENT HIRE SERVICE

We offer a wide range of event hire items to help complete your day, including tables, chairs, table linen, napkins, crockery, cutlery, glassware and other event essentials.

Hire packages can be tailored to suit your requirements.

Meet the Team Behind Chef Duet

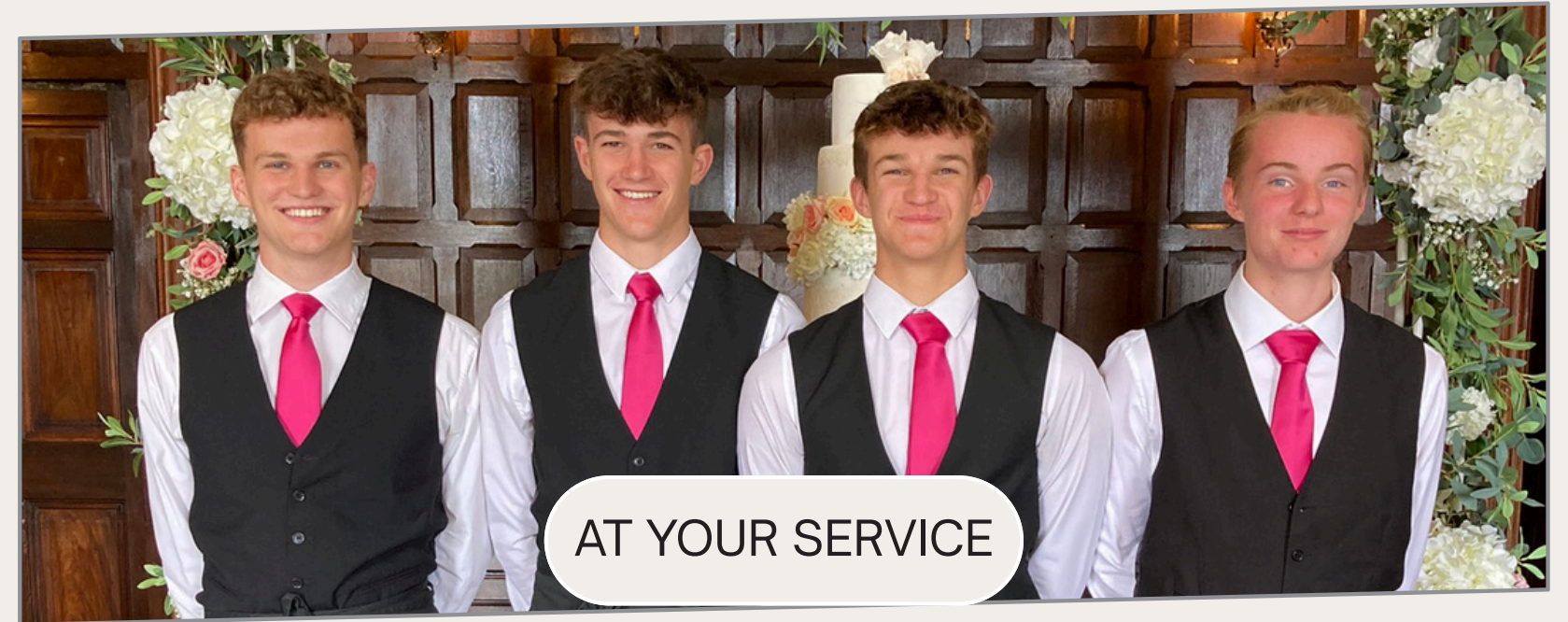
OUR TEAM IS THE HEART OF EVERYTHING

We're a small but mighty group of chefs, creatives and hospitality enthusiasts who share one passion - crafting unforgettable food experiences for our couples and clients.

Together, we bring energy, expertise, and a lot of personality to every wedding and event. We pride ourselves on being approachable, flexible, and fully invested in making each celebration feel personal, joyful, and beautifully memorable.

This is us - the people behind the pans, the flames, the flavours, and the fun.

We can't wait to cook for you.



Why Choose Chef Duet?

Proven Experience

- ✓ Years of seamless, stress-free event expertise trusted by North Devon's top venues

Exceptional Food

- ✓ Beautifully prepared, balanced menus Full of flavour and character—never over-complicated.

Effortless Experience

- ✓ Courteous, attentive, and polished service
- ✓ Unobtrusive, thoughtful catering that looks beautiful and feels natural.

Seamless, generous, and thoughtful catering that looks and feels effortless.



FOR ENQUIRIES & BOOKINGS

TEL: 0345 116 6919

EMAIL: DONNA@CHEFDUET.CO.UK

CATERING WEBSITE: WWW.CHEFDUET.CO.UK

EVENT HIRE WEBSITE: WWW.CHEFDUETEVENHIRE.CO.UK

Chef Duet Catering Co.

Donna Henry

Founder & Executive Chef