



WEDDING CATERING 2026

Chef Duet

WELCOME TO CHEF DUET

At Chef Duet, exceptional food begins with understanding the people we serve. From your first consultation to the final plate, our team is there to guide choices and ensure a calm, seamless experience.

We take time to learn your vision – how you want your day to feel, look and smell, what your venue offers, and what matters most to your guests. Whether you come with clear ideas or prefer our guidance, we shape a menu that reflects you as a couple: your tastes, your story, and the way you wish to celebrate.

To make this simple, we've created a series of wedding journeys blending plated dining, relaxed feasting, live stations, and late-night favourites. We then tailor every detail to your season, venue, and guest needs.

It's our privilege to bring your day to life with care, creativity, and quiet professionalism.

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

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 food and 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.

Please note: Meals for photographers, videographers, bands, and other suppliers are charged at a reduced vendor rate and must be included in final guest numbers.

OUR WEDDING JOURNEYS

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1. *The Social Grazing Journey*

Relaxed luxury, abundant boards & sharing-style dining

The Social Grazing Journey is designed for couples who prefer a relaxed, sociable atmosphere with food that looks beautiful and invites guests to help themselves. Inspired by the continued and growing trend for grazing tables and sharing feasts, this journey centres around abundant boards, styled displays and generous platters. See our grazing experiences for further choices for this journey.

Your day might begin with a grazing-style arrival – charcuterie, cheeses, fruits and skewer canapés – followed by a wedding breakfast where mains are served on sharing platters to the centre of the table. Desserts can be plated individually or offered as a dessert flight table for guests to revisit throughout the day or evening.

In the evening, Social Grazing often flows into informal stations: sliders, fries from our live artisan fryer bar, and sweet finishes such as mini doughnuts or churros. This journey makes full use of our capability for styled grazing displays and interactive late-night food.

THE SOCIAL GRAZING JOURNEY

Relaxed luxury, abundant boards, sharing-style dining

Typically Includes:

- Styled arrival grazing table or canapé & skewer grazing
- Sharing-style main course grazing platters/boards
- Choice of plated dessert or dessert flight or grazing station
- Staffed service, food table styling and dietary labelling

Optional enhancements:

- Charcuterie & fruit skewer upgrades
- Sweet Grazing Table / Dessert Flight
- Pizza station or Artisan Fry Bar evening stations
- Tea & Coffee Station



SOCIAL GRAZING JOURNEY

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The Intimate Grazing Experience

We provide six curated grazing board styles, each with its own character:

- Breakfast Grazing Board
- Mezze-Style Grazing Board
- Hot Cheese Grazing Board (ideal alongside our pizza oven service)
- Greek Grazing Board
- Italian Grazing Board
- Scandi Grazing Board

Relaxed, abundant and beautifully styled

Designed for couples who want a relaxed yet refined celebration, 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 is an elegant focal point – layered, abundant and well-suited for arrival or late night snacks.

THE INTIMATE GRAZING EXPERIENCE

*From £65 per guest
Minimum spend £750*

Relaxed, abundant and beautifully styled

Breakfast Grazing Board

Brunch-style selection

Inspired by breakfast charcuterie and grazing boards that combine classic cooked items with pastries, fruit and lighter elements

Typical inclusions:

- Cooked breakfast items: eggs, sausages and bacon
- Breads and baked items: waffles, pancakes, mini pastries, breads or sweet loaves
- Greek Yogurt and granola
- Fresh fruit: berries, sliced seasonal fruit and citrus segments
- Optional sweet treats such as mini doughnuts or cinnamon rolls

This works particularly well for micro-wedding brunches, day-after gatherings or morning ceremonies.

Mezze-Style Grazing Board

A vibrant Mediterranean-inspired selection

Typical inclusions:

- Hummus, baba ghanoush and house-made Mediterranean dips
- Marinated olives and antipasti
- Stuffed vine leaves
- Feta or halloumi
- Cucumber, cherry tomatoes, peppers and crisp vegetables
- Warm-style breads (artisan flatbreads, pittas, crackers)
- Seasonal fruit and nuts for freshness and texture

Thoughtfully composed and styled on arrival, the Mezze Board adds a relaxed, sun-soaked feel to your grazing collection and pairs beautifully with intimate weddings, coastal settings and informal gatherings.

Hot Cheese Grazing Board

Warm baked cheese with charcuterie & accompaniments – ideal with our pizza ovens

Typical inclusions:

- Baked soft cheese such as Camembert for guests to dip into
- Charcuterie: Serrano ham, chorizo and cured meats
- Cheeses: a firm Iberico-style or mature cheese
- Olives, cornichons and picante peppers
- Breadsticks and artisan breads for dipping and spreading

At Chef Duet, this board could be enhanced by baking the cheeses in our pizza ovens and serving them alongside your live-fire bread or flatbreads.

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

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THE INTIMATE GRAZING EXPERIENCE

*From £65 per guest
Minimum spend £750*

Relaxed, abundant and beautifully styled

Greek Grazing Board

Mezze-inspired dips, cheeses and fresh produce

Based on Greek mezze and grazing boards that feature dips, cheeses, olives and fresh vegetables

Typical inclusions:

- Greek cheeses: feta and other regional cheeses
- Dips: hummus, tzatziki, baba ghanoush or similar Mediterranean spreads
- Marinated olives and preserved vegetables
- Fresh vegetables: cucumber, cherry tomatoes, peppers and carrots
- Pitta breads and crackers for dipping

Italian Grazing Board

Aperitivo-style antipasti & charcuterie

Inspired by classic Italian antipasti platters combining cured meats, cheeses & marinated vegetables

Typical inclusions:

- Italian charcuterie: prosciutto, Napoli salami, capocollo, spicy salsiccia
- Italian cheeses: Parmigiano Reggiano, a soft cheese such as mozzarella or burrata
- Marinated and grilled vegetables: artichokes, peppers, courgettes in herbed oil
- Olives: stuffed Halkidiki or Nocellara, plus cornichons or pickled vegetables
- Bruschetta or crostini, artisan breads and extra-virgin olive oil for dipping

Scandi Grazing Board

Nordic-inspired seafood, rye and pickles

Inspired by Scandinavian grazing and brunch boards featuring smoked fish, rye and pickled elements

Typical inclusions:

- Smoked or cured salmon central element
- Rye bread, crispbreads or seeded crackers
- Pickles: cucumbers, capers and other pickled vegetables
- Simple dips such as a dill or mustard-based sauce, or a creamy cheese dip
- Garnishes such as eggs, fresh herbs and lemon wedges

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OUR WEDDING JOURNEYS

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2. *The Fire & Feast Journey*

Live fire, carving moments & a central feasting table

The Fire & Feast Journey is built around theatre and warmth. It reflects the 2026 desire for interactive and immersive dining, where food is cooked in view of your guests and becomes part of the occasion itself.

Your reception may feature canapés and small plates finished in our Gozney Roccbox ovens or served hot from the artisan fry bar, followed by a wedding breakfast where slow-roasted joints from our slow roast feast oven are carved and served to the table to share. Side dishes and vegetables are served family-style, creating a generous relaxed feast.

For the evening, Fire & Feast lends itself to live pizza stations, wings or chicken from the artisan fry bar, or Asian-inspired bites or seafood “chippy” cones. Guests see the flames, hear the sizzle and enjoy food served moments after it is cooked.



2. THE FIRE & FEAST JOURNEY

Live fire, carving moments and theatrical shared dining

Typically Includes:

- Arrival canapés finished in the Roccbox or Artisan Fry Bar or choose from our canapes hot & cold selection
- Fire-roasted or slow-cooked main joint carved for the table
- Family-style vegetable and salad sides
- Choice of plated dessert or dessert flight display
- Staffed service and carving station set-up

Optional enhancements:

- Roccbox Pizza Station
- Chicken & Wings Bar, Asian Fusion Fry Station or Seafood Fry Bar
- Live Dessert Station (churros or doughnuts with chocolate & caramel sauce)

Suitable for outdoor, marquee or rustic venues

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2. THE FIRE & FEAST COLLECTIONS

Live cooking experiences for weddings & celebrations - our most popular collection

*From £36 – £42 per guest
Minimum spend £2,200*

Fire Feast – Classic

A relaxed live cooking experience centred around the slow roast oven.

Includes:

Slow Roast Oven

- Slow-roasted pork shoulder
- Bakery rolls or flatbreads
- Slaw, sauces & crackling

Artisan Fry Bar

- Hand-cut chips or sweet potato fries
- Seasoning station
- House dipping sauces

*From £48 – £58 per guest
Minimum spend £2,800*

Fire Feast – Signature

Adds wood-fired pizza...Perfect for festival-style weddings and marquee receptions.

Includes:

Slow Roast Oven

- Slow-roasted pork with rolls, slaw & sauces

Gozney Pizza Station

- Margherita
- Pepperoni
- Mediterranean vegetable

Artisan Fry Bar

- Freshly fried chips
- Seasonings & sauces

*From £58 – £70 per guest
Minimum spend £3,500*

Fire Feast – Festival

Our most abundant and theatrical food experience. Perfect for large weddings and all-day celebrations.

Includes:

Slow Roast Oven

- Pork plus an additional protein option

Wood-Fired Pizza Station

Artisan Fry Bar

Late-Night Sweet Fry Station

- Churros or mini doughnuts
- Chocolate & caramel dipping sauces

Optional Additions:

Canapés or arrival grazing

Dessert flight table

Seafood platters

Late-night sliders

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2. THE FIRE & FEAST JOURNEY – SLOW–ROAST FEAST OVEN

Modern fire-led feasts inspired by global flavours

*From £32 – £36 per guest
Minimum Spend £1,200
Ideal for 40–80 guests*

Slow Roast Taco Feast

Includes:

- Citrus & spice slow-roast pork
- Warm soft tortillas
- Pickled red onions
- Fresh slaw
- Lime wedges
- Two sauces (chipotle crema & salsa verde)

Plant-Based Pairing:

- BBQ jackfruit or spiced mushroom filling

*£34 – £38 per guest
Minimum Spend £1,200
Ideal for 40–80 guests*

Slow Roast Loaded Bowl Bar

Includes:

- Choice of base: herbed rice or baby potatoes
- Slow-roast pork or beef brisket
- Seasonal slaw & roasted vegetables
- Two house sauces
- Crunch toppings & herbs

Plant-Based Option:

- Roasted vegetable & lentil mix

*From £35 – £39 per guest
Minimum Spend £1,200
Ideal for 40–80 guests*

Korean-Style Slow Roast Sliders

Includes:

- Gochujang-glazed slow-roast pork
- Mini brioche buns
- Sesame slaw
- Spring onions & chilli crunch

Plant-Based Alternative:

- Sticky gochujang jackfruit

*From £38 – £44 per guest
Minimum Spend £1,400
Ideal for 40–90 guests*

The Signature Slow Roast Feast

Includes:

- Slow-roast pork plus one additional protein (beef brisket or herb-roasted chicken)
- Buns or flatbreads
- Two seasonal sides
- Slaws & sauces

Plant-Based Option:

- Grilled halloumi & roasted vegetables

Plant-Based Feast (Always Included)

We believe plant-based guests deserve the same experience.

Every Slow Roast menu includes one matched vegetarian or vegan option, styled and served alongside the meat – never as an afterthought.

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

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OUR WEDDING JOURNEYS

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3. The Plated & Playful journey

Classic, modern & interactive evening food

The Plated & Playful Journey keeps the classic plated wedding meal alive, while adding fresh flavours, modern presentation, and a hint of fun. Perfect for couples who want tradition with a contemporary twist.

Your wedding breakfast stays classic with a two or three-course plated meal, tailored to your tastes and seasonal ingredients. In the evening, things loosen up with relaxed options like street-food stations, tacos, late-night fries or desserts, giving guests the freedom to snack, mingle and choose what they love. This mix of structure and flexibility suits most venues and guest styles.



3. THE PLATED & PLAYFUL JOURNEY

Classic dining, modern touches & interactive evening options

Typical Inclusions:

- Arrival canapés (instead of starters)
- Two or three-course plated wedding breakfast
- Staffed service and dietary labelling

Optional enhancements:

- Mini Grazing Board or Skewer Canapé Upgrade
- Street Food Station / Taco Bar / Artisan Fry Bar
- Dessert Flight Table

CANAPÉ COLLECTION

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Perfectly Crafted Bites to Begin Your Celebration

Typical structures:

- 4 canapés per guest (arrival drinks)
- 6 canapés per guest (evening reception)
- 8-10 canapés per guest (replaces starter)

Balanced selection example:

- 2 meat
- 1 fish
- 2 vegetarian
- 1 vegan

CANAPÉ COLLECTION PACKAGES

Beautifully Crafted Bites to Welcome Your Guests

Here are typical collections. To create your own collections see our hot & cold canapes selection on the next page

Minimum spend £750

The Classic Collection *4 canapés per guest*

Cold

- Smoked salmon & dill crème fraîche blini
- Goats' cheese & caramelised onion tartlet

Hot

- Mini sausage rolls
- Vegetable spring rolls

Minimum spend £750

The Signature Collection *6 canapés per guest*

Cold

- Rare roast beef & horseradish crostini
- Smoked salmon blini
- Caprese skewer (vegetarian)

Hot

- Lamb kofta with mint yoghurt
- Arancini (mushroom or mozzarella)
- Tempura prawns with sweet chilli

Minimum spend £1000

The Luxury Collection *8 canapés per guest*

Cold

- Smoked duck breast
- Crab & lemon brioche
- Whipped feta & roasted pepper crostini
- Vegan falafel with tahini drizzle

Hot

- Mini beef sliders
- Scallop or prawn tempura
- Pork belly bites
- Lamb kofta or duck spring rolls

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COLD CANAPÉS

Beautifully Crafted Bites to Welcome Your Guests

To create your own collections choose from 4, 6 or 8 different hot or cold canapes

Cold Meat Canapés

- Rare roast beef, horseradish cream & micro herbs on crostini
- Prosciutto, fig & mascarpone on toasted brioche
- Smoky the duck breast with pickled walnut
- Mini Yorkshire pudding with roast beef & mustard
- Salami & olive skewer with bocconcini
- Scotch egg with garlic aioli

Cold Fish Canapés

- Smoked salmon & dill crème fraîche blinis
- Prawn cocktail in baby gem cups
- Crab & lemon mayonnaise on brioche
- Tuna niçoise tartlets
- Smoked mackerel pâté on melba toast with cranberries & sushi ginger
- Mini seafood cocktail spoons
- Caviar-style salmon pearls on cream cheese crostini

Cold Vegetarian Canapés

- Goats' cheese & caramelised onion tartlet
- Caprese skewers (mozzarella, tomato, basil)
- Whipped feta & roasted pepper crostini
- Truffle mushroom & parmesan croustade
- Beetroot & cream cheese blini
- Mini quiche (cheese & onion / spinach & feta)
- Brie & grape crostini
- Roasted vegetable & pesto tart

Cold Vegan Canapés

- Chickpea hummus & roasted vegetable crostini
- Avocado, lime & chilli on crisp bread
- Tomato bruschetta with basil oil
- Olive tapenade on sourdough crisp
- Carrot hummus on flatbread with mint yoghurt & dukkha
- Charred aubergine & pomegranate spoon
- Vegan pâté & pickled shallot tartlet
- Mini falafel with tahini drizzle
- Cucumber cups with herbed plant-based cream cheese

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

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HOT CANAPÉS

Beautifully Crafted Bites to Welcome Your Guests

To create your own collections choose from 4, 6 or 8 different hot or cold canapes

Hot Meat Canapés

- Mini beef sliders*
- Crispy pork belly bites with Teriyaki sauce
- Chicken skewers (mixed flavours)
- Duck breast chinese pancakes
- Lamb kofta with mint yoghurt
- Mini sausage rolls
- Sticky honey & mustard sausages
- Crispy chicken bites with aioli
- Duck spring rolls

Hot Fish Canapés

- Tempura prawns with sweet chilli dip
- Mini crispy fish goujons with tartar sauce
- Crispy calamari with garlic aioli
- Crispy prawn & chive gyozas with soy dip
- Thai fish cakes with sweet chilli dipping sauce
- Scampi bites with tomato sauce dip

Hot Vegetarian Canapés

- Arancini balls with arrabiata sauce
- Scallop, tomato chutney & mixed peppers in a spoon
- Halloumi fries with chilli honey
- Hot honey & feta in filo with toasted sesame seeds
- Mini vegetable spring rolls
- Baked camembert bites*
- Cheese & onion tartlets
- Crispy vegetables in turmeric batter with mint yoghurt dip

Hot Vegan Canapés

- Vegan spring rolls
- Sweet potato & chickpea fritters
- Mini vegetable samosas
- BBQ jackfruit sliders*
- Tempura vegetables
- Falafel with harissa dip
- Vegan arancini
- Spiced cauliflower bites

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

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MAINS COLLECTION

Classic dining, modern touches & interactive evening options

Signature Meat Main Courses

- Ballotine of Chicken stuffed with sausage meat, onion & prune, wrapped in streaky bacon, served with creamy madeira sauce, crushed new season herby potatoes & seasonal vegetables
- Porchetta, crispy roast potatoes, apple & cider sauce & seasonal vegetables
- Herb-Crusted Rack of Lamb, Dauphinoise potatoes, rosemary jus, maple glazed carrots & seasonal vegetables
- Roast Sirloin of Beef, rich beef gravy, creamy mashed potatoes & seasonal vegetables
- Roast Chicken Supreme, fondant potato, seasonal vegetables & thyme jus

Vegetarian Mains

- Spinach & ricotta tortellini, sage butter
- Roasted aubergine with studded garlic, sumac, labneh, bulgur wheat salad & rosewater pomegranate seeds
- Butternut squash stuffed with jewelled rice, feta & rosewater pomegranate seeds
- Goats' cheese & caramelised onion tart served with mixed bistro salad

Vegan Mains

- Roasted vegetable & chickpea tagine with jewelled rice
- Stuffed aubergine, tomato & herb sauce
- Woodland mushroom Milano risotto, peas & parmesan
- Shawarma roasted cauliflower steak, romesco & brown rice

Fish Mains

- Pan-seared sea bass, crushed new potatoes, Mediterranean vegetables & Teriyaki sauce
- Flaky fish pie served creamy mashed potato & buttered greens
- Miso blackened Salmon served with noodles & stir fried vegetables
- Seafood risotto, parmesan & herbs
- Fish & chips, peas & tartar sauce

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

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DESSERT COLLECTION

*From £8 - £16 per guest
Individual, duo or trio*

Classic dining, modern touches & interactive evening options

Classic Wedding Desserts

- Sticky toffee pudding, caramel sauce, double cream & toasted pecans
- Lemon posset tart with fresh raspberries
- Melting chocolate fondant & vanilla ice cream
- Vanilla yoghurt panna cotta, berry compote & shortbread
- Crème brûlée

Elegant / Modern Desserts

- White chocolate & raspberry cheesecake
- Dark chocolate mousse with Chantilly cream & chocolate truffle
- Passionfruit tart with Italian meringue
- Tiramisu
- Chocolate delice with raspberry sorbet

British-Inspired Desserts

- Brown sugar meringue, Chantilly cream & seasonal fresh fruit
- Treacle tart & clotted cream
- Apple & almond crumble
- School sponge with hot custard
- Bread & butter pudding & double cream

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CHILDREN'S COLLECTION

From: £22 - £32 per child

Designed for younger guests (typically under 12)

We offer thoughtfully prepared children's menus to ensure younger guests feel equally considered on your special day

Children's Main Courses

- Chicken goujons, chips & peas
- Sausage & mash with gravy
- Fish goujons & chips
- Macaroni cheese (V)
- Pasta bolognese
- Creamy chicken pasta
- Plain roast chicken, creamy mash potato & seasonal vegetables

Children's Desserts

- Chocolate brownie & vanilla ice cream
- Ice cream sundae with sprinkles
- Sticky toffee pudding & custard
- Mini chocolate fondant
- Fresh fruit salad
- Jelly & ice cream
- Apple crumble & custard
- Mini cheesecake

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1. LIVE & INTERACTIVE – ARTISAN FRY BAR

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1. The Artisan Fry Bar

We have 2 different station setups:

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

Bring theatre to your event with our live fry stations, serving fresh, hot bites cooked right in front of your guests. Think crispy halloumi fries, tempura prawns, gourmet croquettes or late-night churros – all fried to order and bursting with flavour. It's fun, fast, and completely crowd-pleasing, adding energy and excitement to any part of your day.

1. LIVE & INTERACTIVE – THE ARTISAN FRY BAR

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

From £16 per guest Minimum spend £650 <i>The Garden Fry Selection</i> - Onion rings - Breaded mushrooms - Spicy paneer or halloumi bites - Vegetable spring rolls	From £18 per guest Minimum spend £650 <i>The Coastal Fry Selection</i> - Butterfly prawns - Salt & pepper squid	From £17 per guest Minimum spend £650 <i>Chicken & Wings Station</i> - Southern or spicy fried chicken / chicken tenders - Chicken wings (Buffalo or BBQ)	From £19 – £22 per guest Minimum spend £750 <i>The Ultimate Fry Feast</i> - A combination of 1 x meat, 1 x fish and 2 x vegetarian selections Add-On: £12 – £15 per guest Minimum spend £600 <i>The Sweet Ending Fry</i> Includes: - Freshly fried churros or doughnuts - Cinnamon sugar - Chocolate & caramel dipping sauces
ALL INCLUDED WITH ANY FRY BAR			
<i>All Fry Bar Options Include</i> - Hand-cut chips or skin-on fries - Live fryer station & chef - Biodegradable serving ware	<i>Seasoning station:</i> - Sea salt - Cajun - Parmesan herb	<i>House Sauces:</i> - Garlic aioli - Tomato ketchup - Chef’s rotating house sauce	

2. LIVE & INTERACTIVE – SLOW ROAST FEAST OVEN

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2. Slow roast feast oven

We have 2 different station setups & 4 different packages:

- Off-grid gas (LPG) Full-size oven (not spit)
- Off-grid gas (LPG) Half-size oven (not spit)

Our slow roast feast oven delivers rich flavour, tender meats, and a theatrical serving experience. Designed for relaxed yet abundant celebrations, these menus are ideal for weddings and large social gatherings.

1. LIVE & INTERACTIVE

THE ARTISAN FRY BAR & SLOW ROAST FEAST OVEN

A relaxed, generous sharing-style feast with freshly cooked fries

£32 per guest

Minimum spend £1,400

Classic Feast

Includes:

- Pulled pork shoulder
- Sage & onion stuffing
- Fresh bakery rolls or flatbreads
- Fries (hand-cut or skin-on)
- Seasoning station (sea salt, Cajun, parmesan herb)
- House sauces
- Spiced pulled jackfruit (V)

✓ Great for evening & celebrations

£38 per guest

Minimum spend £1,800

Signature Feast

Includes:

- Pulled pork shoulder
- Sage & onion stuffing
- Slow-roasted beef brisket
- Fresh bakery rolls or flatbreads
- Fries (hand-cut or skin-on)
- Seasoning station
- House sauces
- Spiced pulled jackfruit (V)

✓ Substantial & balanced offering

£44 per guest

Minimum spend £2,400

Celebration Feast

Includes:

- Pulled pork shoulder
- Sage & onion stuffing
- Beef brisket
- Chef's signature slow roast: choose one from Global Style
- Fresh bakery rolls or flatbreads
- Fries (hand-cut or skin-on)
- Seasoning station
- House sauces
- Spiced pulled jackfruit (V)

✓ For weddings & large celebrations

Chef Duet Signature or Global Slow Roast

- Mediterranean Herb Pork Shoulder
- Smoky BBQ Glazed Pork Shoulder
- Middle Eastern Shawarma-Spiced Lamb (premium upgrade)
- Korean Gochujang Glazed Pork
- Cajun chicken thighs

✓ Perfect for informal, high-energy events.

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

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3. LIVE & INTERACTIVE – PIZZA STATION

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3. Live & interactive - Pizza 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, topped to order, and cooked in minutes – creating a sociable, interactive dining experience your guests will remember and a smell they will love!

3.LIVE & INTERACTIVE – PIZZA STATION

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

*£30 – £38 per guest
Minimum spend £1,200*

Meat Selection

Classic, crowd-pleasing options

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

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

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

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

www.chefduet.co.uk

LATE – NIGHT SNACKS

Shots, snacks, street food, mezze, diy bars and sweets to finish the celebration

*From £18 - £22 per guest
Minimum spend £1000*

The Fireside Snack Bar

- Soup Shots & Grilled Cheese Fingers (vegetarian/meat)
- Mini Loaded Baked Potatoes
- Sloppy Joe Slider

Upgrades: – Add second soup + extra slider: +£4 pp – Premium cup ware or garnish +£3 pp

*From £16 - £20 per guest
Minimum spend £750*

Ultimate Nacho Fiesta Bar

- Home-made large Tortilla Chips, Cheese Sauce, DIY Toppings – 1 Protein Option (Chicken, Beef, or Vegan Beans)

Add-Ons: – Add Second Protein: +£2 pp

*From £22 - £26 per guest
Minimum spend £1000*

The Street Food Station

- Build-Your-Own Burger Bar (Beef, Chicken, Vegan) – Signature Relishes & DIY Salad Garnish – Hand-Cut Chips & Onion Rings

Add-Ons: – Hot Dog Station: +£5 pp – Extra Burgers or Loaded Fries: +£3.50 pp

*From £18 - £24 per guest
Minimum spend £750*

The Sweet Finish Table

- Mini Donuts, Churros & Pies (3 pieces pp) – Chocolate Sauce, Styling Elements

Add-Ons: – Spiced Apple Pots: +£2.50 pp

*From £19 - £24 per guest
Minimum spend £750*

The Mediterranean Mezze Table

- Includes: – Flatbread & Pitta, Hummus, Tzatziki, Baba Ghanoush, Greek Salad, Olives, Spanakopita, Fruit & Cheese Display

Add-Ons: – Charred Halloumi or Falafel Wraps: +£3.50 pp

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DESSERT FLIGHT TABLE

www.chefduet.co.uk



Curated, bite-sized & visually stunning

We have 3 different groups of desserts which you can mix and match:

- Miniature classics
- International influencers
- Rustic / garden pairing

Our Dessert Flight Table offers a curated selection of miniature sweet treats, beautifully displayed for guests to sample and enjoy at their own pace. From bite-size tarts and mini cheesecakes to chocolate shots and playful themed desserts, it gives everyone the chance to try multiple favourites without committing to just one.

It's visually stunning, easy for guests to graze, and adds a relaxed, interactive touch to your day or evening — perfect for keeping the energy high and the sweet tooth satisfied.

DESSERT FLIGHT STATION

From £12 - £24 per guest

Minimum spend £750

Ideal for 50+ guests

Sweet cravings fix

Miniature Classics

- Lemon posset with shortbread
- Sticky toffee pudding with caramel sauce & toasted pecans
- Chocolate mousse cups
- Mini pavlovas
- Cheesecake with seasonal coulis
- Chocolate brownie with clotted cream
- School cake dessert with sprinkles
- Chocolate eclair
- Summer trifle
- Bread & butter pudding

International Influences

- Tiramisu in espresso cups
- Warm baklava
- Mango coconut panna cotta
- Crème brûlée
- Churros with cinnamon sugar and chocolate dip
- Chocolate delice with raspberries
- Glazed spiced rum pound cake

Rustic / Garden Pairings

- Mini fruit crumbles (apple, rhubarb, plum) in ramekins
- Victoria sponge squares
- Poached pear tartlets
- Elderflower jelly with berries
- Macaron towers with edible flowers

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MEET THE TEAM BEHIND CHEF DUET

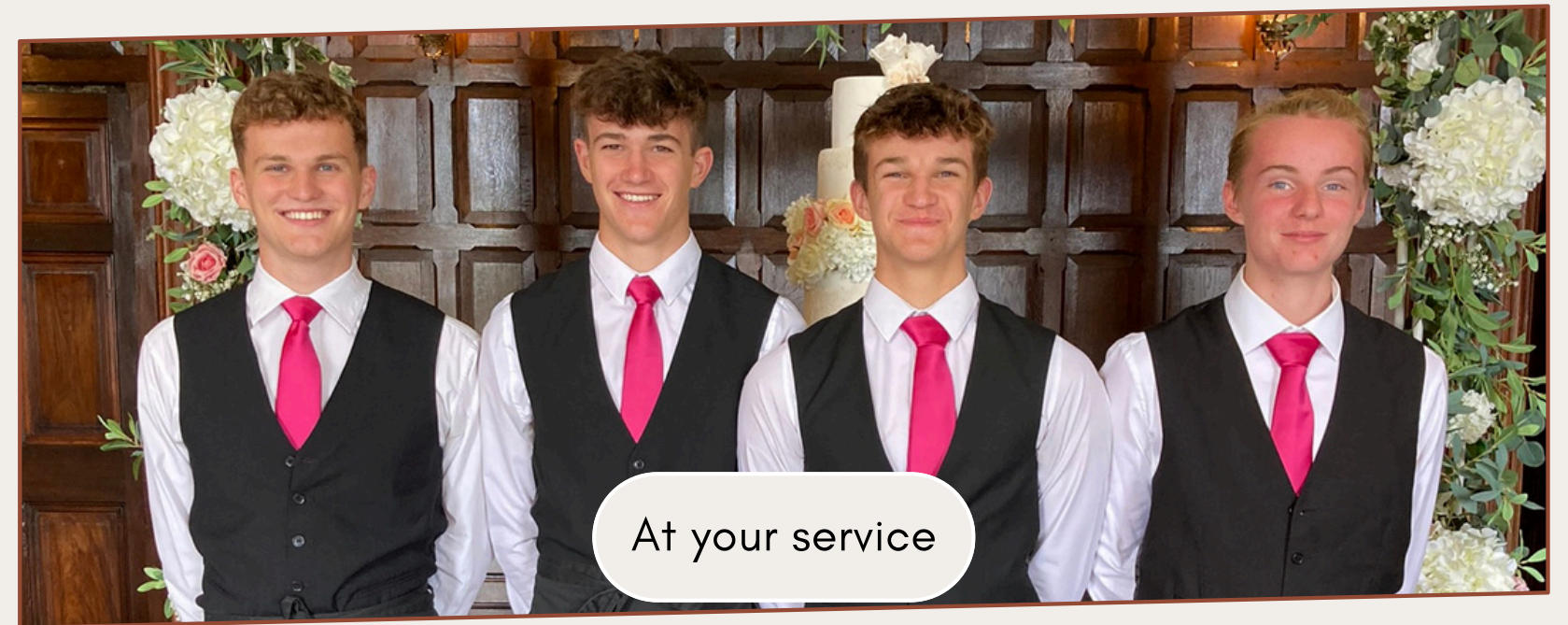
Our team is the heart of everything

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.



At your service



Archers venue
wedding Team



Andrea



Simon



Donna

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.



CONTACT DETAILS

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