

**Traditional
Homemade
Italian cuisine**



WEDDING

**Incredible
Food You
Won't Forget**

Contact Us



0141 7631101- 07537981806



info@cateritaly.co.uk



www.cateritaly.co.uk



26 Sandiland Street G32 0HT - Glasgow



Our Pre-Event Planning Process



Hi, I'm Francesca, the director of Cateritaly.

In this brochure, you will find information about what Cateritaly can do for you on your wedding day.

I am happy to answer any questions you may have via email or phone.

email: francesca@cateritaly.co.uk

phone: **07537 981806**



It is essential to confirm whether the venue permits external catering.



To provide you with an initial quote, Cateritaly needs to know some details such as:

- Event date and times
- Location
- Floor, stairs and lift
- No. guests
- Children
- Dietary requirements
- Service required
- Preferences



To make sure Cateritaly meets your needs effectively, we need to know your budget so we can quote within it.



Tasting

Chef Francesca invites you to embark on a tasting journey featuring a selection of Italian and Scottish dishes.

The cost for this extraordinary experience is £35.00 per person for up to six people. Additionally, if you select Cateritaly as the caterer for your event, the amount paid will be credited to your deposit.

The tasting will take place at a prearranged time in Cateritaly's professional kitchen, where our chefs will be entirely at your service.



Booking

Once you are satisfied with the quote, you can secure your booking by paying the deposit.



Order changes

Any item in the order can be modified until the balance is paid.



Visit to the event location

Once you have booked Cateritaly as your supplier, we will visit the venue to avoid any surprises on your big day!

Call us: 0141 7631101- 07537981806 for more info

What we can do for you

Catering

Catering services are outlined in the following pages.

Self served buffet

Served buffet

Shared buffet

Formal Sit-Down buffet

BBQ

Pizza

Budget list items

Conditions



Bar

Bar service as:

- Welcome drinks
- Serving wine, beer and water during the meals
- Serving drinks during the party.
- Collect glasses, bottles, and cans from the tables and the wedding area.

If you would like cocktails to be served, please consider the additional cost for bartenders.



Important! If the bar is not under our management, our staff will not collect bottles and/or wash glasses if they are low on stock.

Alcohol Permission

It is crucial to submit your request for alcohol at least three months before your wedding date.



Canape'

Cateritaly crafts delightful homemade canapés that are vibrant and elegant, offering a true explosion of flavour!

These exquisite delicacies are the perfect way to welcome your wedding guests warmly.



Tea and Coffee

We provide tea and coffee in thermal jugs that can be refilled as needed, along with cups or mugs, teaspoons, all types of sugar, regular milk, and plant-based milks.



What we can do for you



Wedding cake

Cateritaly does not create wedding cakes, nor do we source them from third parties. Instead, we specialise in crafting a unique Italian-style cake known as a “millefoglie”.

This cake is made in a suitable size and involves the bride and groom in the final touch of its preparation.



Sweets

Indulge in our enticing selection of individual desserts, featuring a diverse array of sweet treats.

Each dessert is artfully presented to guarantee a delightful and memorable experience for every palate.



Vegeterian and Vegan

For spouses seeking a delicious alternative to meat and animal products, Cateritaly presents a wide array of homemade dishes that cater to fully or partially plant-based diets.

Our offerings ensure that everyone can enjoy a satisfying and flavorful dining experience.



Table decorations

Cateritaly can supply wedding table decorations, including sashes, small potted flowers, and candles (if permitted) etc.



Tables

Cateritaly can provide tablecloths, napkins, cutlery, glasses, and plates available in both economy and luxury options.



Call us: 0141 7631101- 07537981806 for more info

Self Served buffets



This buffet features hot chafing dishes arranged in a line for your guests to easily select their preferred options.

Since this is a self-service, the staff will not assist during the meal.

How we work in the day of the event

At the requested time, we will arrive at your home or the event venue and set up the chafing dishes. If you don't have tables, we can supply them along with tablecloths.

We transfer the food from the thermal containers into the chafing dishes

If you've pre-ordered crockery, cutlery, gravy boats, and salt and pepper shakers, we'll ensure everything is beautifully set up for you. Plus, we'll provide convenient containers for your dirty plates and cutlery, making cleanup a breeze!

We will return to collect all our materials at a time that you find convenient, whether it's the same day or the day after. There's no need to wash anything.

Pro and cons

This buffet option offers unbeatable value, allowing those who are first in line to savour a variety of dishes, while those who come later may miss out on the best selections.

What's needed



We offer free buffet delivery within a 30-minute radius.



We don't need a kitchen to cook or heat food.



We don't need a space to prepare food to bring to the table



We don't need to park our van for the entire duration of the event.

Served Buffets



Choosing a served buffet service for your wedding is a great way to save costs while allowing guests to select their meals.

Our buffet will feature hot dishes arranged in rows for our staff to serve to your guests.

How we work in the day of the event

At the designated time, Cateritaly will arrive at the event venue to set up the tables for the post-wedding reception.

If you've pre-ordered crockery, cutlery, gravy boats, salt and pepper shakers and centrepiece decorations, we'll ensure everything is beautifully set up for you.

We transfer the food from the thermal containers into the chafing dishes

During lunch or dinner, our staff will serve your guests from behind the chafing dishes, allowing them to choose any dish from those on display.

We do not provide alcohol, but we can serve it to your guests if it is included in the order.

At the conclusion of the banquet, we will collect all plates, cutlery, tablecloths, and any other items we provided. We will also gather all waste generated from the food and drinks ordered. Please note that we will not collect bottles if the drinks were supplied by the venue or a different operator.

Pro and cons

This buffet option delivers an excellent balance of value and generous servings. Our attentive staff will ensure that each guest receives a well-portioned meal, so everyone leaves satisfied and happy.

What's needed



We offer free buffet delivery within a 60-minute radius.



We don't need a kitchen to cook or heat food.



We don't need a space to prepare food to bring to the table



We need space to display the food and plates.



We need to park our van for the entire duration of the event.



We provide table service for both alcoholic and non-alcoholic drinks only if it is included in the order.

Call us: 0141 7631101- 07537981806 for more info

Shared Buffets



Choosing a shared buffet for your wedding is an excellent way to create a family-like atmosphere for your guests.

Our staff will serve the dishes by placing them in the centre of the table, allowing your guests to serve themselves.

This type of buffet requires slightly more staff than a served one, but the cost is the same as that of a sit-down, as each dish must be proportioned to accommodate the number of guests seated at the table. Space on the tables is crucial. Round tables are the best option.

Although there may be a bit more food leftover, there is no risk of anyone missing out on our special lasagna, for example.

How we work in the day of the event

At the designated time, we will arrive at the event venue to set up the tables for the post-wedding reception.

If you've pre-ordered crockery, cutlery, gravy boats, salt and pepper shakers and centrepiece decorations, we'll ensure everything is beautifully set up for you.

We transfer food from the thermal containers to chafing dishes to keep it warm until distribution.

Our staff will serve your guests during lunch or dinner, placing the trays in the centre of the table. We will remove and replace the trays for each course of the meal, continuing until the final cake cutting.

We do not provide alcohol, but we can serve it to your guests if it is included in the order.

At the conclusion of the banquet, we will collect all plates, cutlery, tablecloths, and any other items we provided. We will also gather all waste generated from the food and drinks ordered. Please note that we will not collect bottles if the drinks were supplied by the venue or a different operator.

Pro and cons

While this buffet might look like a budget-friendly option, it actually involves staff carrying multiple heavy baking dishes to each table. The quantity of food needs to be very generous.

What's needed



We offer free buffet delivery within a 60-minute radius.



We don't need a kitchen to cook or heat food.



We need a space to prepare food to bring to the table



We don't need space to display the food and plates.



We need to park our van for the entire duration of the event.



We provide table service for both alcoholic and non-alcoholic drinks only if it is included in the order.

Formal Sit-Down Buffets



This is a classic formal banquet where our waitstaff will serve your guests at their tables.

With a table layout, we can accommodate a variety of dishes, including those requiring allergen precautions.

For a budget-conscious option, this buffet will necessitate a substantial amount of staff, both to prepare the dishes and to serve them at the table.

While this will increase your overall costs, it will also allow you to save on the quantity of food, which will be adjusted based on the number of guests.

How we work in the day of the event

At the designated time, we will arrive at the event venue to set up the tables for the post-wedding reception.

If you've pre-ordered crockery, cutlery, gravy boats, salt and pepper shakers and centrepiece decorations, we'll ensure everything is beautifully set up for you.

We transfer food from the thermal containers to chafing dishes to keep it warm until distribution.

Our staff will serve your guests for each course of the meal, continuing until the final cake cutting.

We do not provide alcohol, but we can serve it to your guests if it is included in the order.

At the conclusion of the banquet, we will collect all plates, cutlery, tablecloths, and any other items we provided. We will also gather all waste generated from the food and drinks ordered. Please note that we will not collect bottles if the drinks were supplied by the venue or a different operator.

Pro and cons

This classic banquet features guests seated while our staff serves them. It's the most expensive buffet, as it requires numerous waiters and behind-the-scenes staff to bring your guests' selected dishes to their seats.

What's needed



We offer free buffet delivery within a 60-minute radius.



We don't need a kitchen to cook or heat food.



We need a space to prepare food to bring to the table



We don't need space to display the food and plates.



We need to park our van for the entire duration of the event.



We provide table service for both alcoholic and non-alcoholic drinks only if it is included in the order.



Imagine celebrating your wedding with a delightful BBQ, perfect for a relaxed, outdoor atmosphere surrounded by nature, like a beautiful garden.

Or, treat your guests to a memorable evening dinner with delicious burgers and savory sausages following a satisfying afternoon lunch.

While our BBQ will shine with mouthwatering meats, we'll also prepare flavorful vegetable skewers and cater to any other preferences you have during the lovely warmer months, from April to September.



Make your special day unforgettable with this inviting and enjoyable BBQ experience!

How we work in the day of the event

At the designated time, we will arrive at the event venue to set up the tables for the post-wedding reception.

If you've pre-ordered crockery, cutlery, gravy boats, salt and pepper shakers and centrepiece decorations, we'll ensure everything is beautifully set up for you.

If the banquet features BBQ, we will light the coals a few hours in advance and grill the meat and vegetables, placing them gradually into the chafing dishes.

Your guests will enjoy the freedom to serve themselves, choosing from a delicious selection of meats in the chafing dishes and enhancing their meal with an exciting variety of sauces.

At the conclusion of the banquet, we will collect all plates, cutlery, tablecloths, and any other items we provided. We will also gather all waste generated from the food and drinks ordered. Please note that we will not collect bottles if the drinks were supplied by the venue or a different operator.

Pro and cons

Although it may look like a budget-friendly buffet, it's important to note that the cost reflects the exquisite quality and the generous quantity of the meats served.

Meat will be accompanied with rolls, sauces, veggies, salad etc...

What's needed



We offer free buffet delivery within a 60-minute radius.



We don't need a kitchen to cook or heat food, but space outside for the BBQ



We don't need a space to prepare food to bring to the table



We need space to display the food and plates.



We need to park our van for the entire duration of the event.



We provide table service for both alcoholic and non-alcoholic drinks only if it is included in the order.



Pizza is the perfect choice for a casual and relaxed dinner following the traditional and formal wedding lunch.

Not only is it a beloved option, but it also appeals to a wide variety of tastes, making it a hit among your guests.

While Cateritaly doesn't provide a mobile pizza oven or make pizzas on the spot, they ensure quality by preparing them fresh in the morning.

The pizzas are stored in thermal containers and reheated just before serving, preserving their deliciousness.

To make this a seamless experience, it's vital that the venue has an oven available for reheating and slicing the pizzas.

This way, your guests can enjoy a delightful and memorable meal that complements the celebration beautifully.

How we work in the day of the event

At the designated time, we start reheating the pizzas and cut in slices.

We place the hot pizzas on trays, cut them into slices, and keep them warm in chafing dishes, ready to serve your guests.

Your guests will enjoy the freedom to serve themselves.

At the conclusion, we will collect all plates, cutlery, tablecloths, and any other items we provided. We will also gather all waste generated from the food and drinks ordered. Please note that we will not collect bottles if the drinks were supplied by the venue or a different operator.

Pro and cons

It is typically offered as an informal, budget-friendly, and highly popular evening buffet.

What's needed



We offer free buffet delivery within a 60-minute radius.



We need a kitchen with a suitable oven to reheat food.



We don't need a space to prepare food to bring to the table



We need space to display the food and plates.



We need to park our van for the entire duration of the event.



We provide table service for both alcoholic and non-alcoholic drinks only if it is included in the order.

Budget list items

Our priority is to provide clear pricing for customers, categorised as follows:

- Food
- Staff service
- Glassware
- Tableware, crockery, and cutlery
- Beverages
- Bar staff
- Delivery
- Venue fees
- Deposit

Food Cost

The cost of each dish is expressed in terms of the number of portions chosen by the customer.

Staff service

The cost for each waiter or service staff member is £30.00 per hour.

This fee covers not only their time at the wedding but also includes their travel from Glasgow to the event location.

Glassware

Glassware incurs an additional cost because we provide glasses that are washed and sterilized for each individual drink, rather than being reused on-site.

The cost is determined by the quantity requested, which depends on the number of guests and the duration of the event.

Tableware

It covers the cost of tablecloths, cutlery, crockery, and decorations on the table.

Beverages

This fee includes the cost of both alcoholic and non-alcoholic beverages ordered by the wedding organisers or by the bride and groom themselves.

Beverages can be supplied by the wedding organisers, but not that glassware.

We do not collect payment on behalf of the wedding organisers for any beverages that exceed what is provided to your guests..

Bar staff

It is the cost for the staff who serve at the bar and prepare drinks and cocktails

Delivery

This includes the essential costs related to delivering materials, food, and staff travel.

If the location is on an island, you must account for ferry expenses and arrange accommodations for staff who are unable to return in the evening.

Venue fees

These are fees some venues charge external caterers as either a fixed amount or a percentage of the package's value.

Deposit

In some cases, a deposit may be required and will be fully or partially refunded after the event to cover any damage or loss of glassware, crockery, cutlery, and other provided items.

Conditions

How to order

We welcome inquiries by phone at **0141 763 1101** or **07537 981 806**, as well as by email.

We will provide you with an initial quote based on your request and will be happy to offer additional quotes until you are completely satisfied with both the menu and the price.

Minimum order

The minimum order requirement is £500.00.

Order change

You can make changes to any item on your order until payment is completed or up to one week before the event.

Changes are allowed if the number of guests has changed, if you would like to adjust the agreed-upon portion sizes, if you prefer a specific dish, or if you want to enhance your buffet by adding extra courses.

Booking

To help you secure your event, we kindly ask for a 30% deposit of the total balance.

Dietary Requirements

We will always ask you to confirm if any of your guests have specific dietary requirements.

Additionally, we will provide a list of allergens associated with each dish ordered.

Please note that severe allergies must be communicated to us at the time of booking, as they affect kitchen operations.

Delivery

Delivery charges may vary depending on the size of your order and the distance from Glasgow.

Please note that deliveries will not be made during yellow or red weather warnings, particularly in remote or private areas.

If your venue is located in an unsafe area and you do not provide us with alternative routes or drop-off points, we will not be able to complete the delivery.

Cancellation

Please note that your 30% deposit is non-refundable in the event of a cancellation.

We will return 70% of your payment only if you have paid the full amount (100%) of your order and if the cancellation request is made at least 7 days prior to the event.

You may cancel your reservation up to one week before your event.

Cancellations made 7 days or less before the event will not be eligible for a refund.

Payments

We accept payments by cash, credit card, bank transfer (up to 7 days before the event), or by check (up to 14 days before the event).

Our banking coordinates are provided within our event quotes.