

Styal Lodge Catering Guide



We've put this guide together to help you explore the catering options available for your wedding day at Styal Lodge. You're very welcome to mix and match, choosing one caterer for the daytime and a different one for the evening if you wish.

For menus, pricing and further details, please contact your chosen caterer directly. Please note that all suppliers have a minimum spend.

We typically recommend arranging catering to include canapés, a wedding breakfast and evening food.

If there's anything else you'd like to know, we're always happy to help at info@styalodge.co.uk.

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Follow *the* Smoke

Follow The Smoke is an artisan catering company that specialises in real family-style dining. We believe that the best meals are those shared with loved ones, and we're passionate about bringing this experience to your special day, we provide rustic style catering for any celebration including roast dinners, BBQ and lots more.

Pricing Guide Per Person:
Canapés from £9
Wedding breakfast from £24
BBQ Menu from £20
Desserts from £10
Evening Food from £9
Price Include VAT

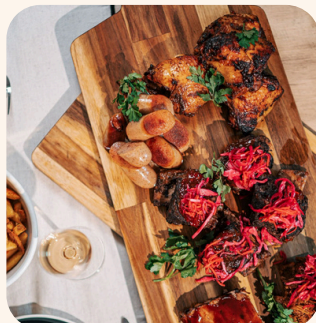
How to get in touch
Rick - hello@followthesmoke.uk



Providing individual Neapolitan pizzas, made fresh to order for your guests to enjoy throughout the whole evening. Our pizzas are crafted with fresh, hand-stretched dough and topped with high-quality ingredients, offering you the choice between traditional classics or adventurous and unique combinations. Every pizza is cooked to perfection in our mobile ovens, ensuring a crispy crust and smoky flavour, in minutes.

Evening Only Caterer
Pricing Guide Per Person
Pizzas From £9

How to get in touch
Rick - mobile@woodfiresmokepizza.com





We love to prepare, inspire and most of all, cook the most delicious wedding breakfasts you can imagine. Some brides and grooms come with ideas and plans and some start with a blank sheet of paper. Whichever you are, we'll create memorable moments and of course, outstanding food.

Pricing Guide (Per Person)

Canapés from £8.50

Wedding breakfasts from £42.50

Evening food from £8.50

Cutlery, China, and Service all included in the price.

Prices exclude VAT

Booking Pink Pepper

We ask for a deposit of £240. There is nothing more to pay until about four weeks before the wedding day.

How to get in touch

Sarah – sarah@pinkpeppercatering.co.uk

+44 07768 530 796





At Olive Tree, we believe it is about everyone. Offering our own recipes and menu development and using the best produce, along with fresh ingredients and passion ensures we stay ahead of the latest trends in food. From our formal sit-down menus, our renowned Tapas wedding breakfast and even our evening selections, we know we do it a little bit differently!

Pricing Guide Per Person

Canapés from £9.65

Wedding breakfast from £44.00

Evening food from £9.95

Cutlery, China, and Service all included in the price.

Price Exclude VAT

Booking Olive Tree

Please feel free to contact us to discuss your requirements further; to secure your booking we ask for a £500 deposit.

How to get in touch

Alison - enquiries@olivetreecatering.co.uk

01928 599 992 / 07516 942332



Top Table

We offer a large range of menus and like to work on a bespoke basis, working closely with couples to create their ideal wedding breakfast menu. If you have a particular budget that you are working to, please do let us know and we can tailor a menu accordingly.

Pricing Guide (Per Person)

Canapés from £1.99 per option

Wedding Breakfasts from £46.90

Evening food from £9.90

Cutlery, China, Linen and Service all included in the price.

Price Exclude VAT

Booking Top Table

Upon booking we would ask for a £500 plus VAT deposit which would be deducted from the final invoice, which is due 2 weeks prior to the wedding day.

How to get in touch to arrange your complimentary tasting!

Jake - weddingsandevents@top-table.co.uk

0161 929 6919





A relaxed, modern dining experience. Our luxury hog roasts and mixed meat roasts taste amazing, and our wide-ranging menu provides for all tastes, not just meat lovers but vegans, vegetarians, halal, gluten-free and other dietary needs.

Pricing Guide Per Person

Canapés from £9

Hog Roast / Mixed Meat Roast from £10.45

Sides from £3.65

Evening food from £7.95

Minimum charge for Wedding catering in 2026 is £2250
(we do not charge VAT)

How to get in touch:

Rebecca - info@theflaminghog.co.uk





Evening Only Caterer

At Cheshire Grazing Company, we specialise in creating stunning grazing tables that blend rustic charm with timeless elegance. Our grazing tables are a feast for both the eyes and palate, featuring an array of carefully selected delights. From fine cheeses, charcuterie, and crackers to chutneys, pâté, fresh fruits and vegetables, dips, olives, antipasti, pickles, dried fruits, sweet treats, and delicate garnishes—each table is a unique masterpiece.

Pricing Guide—

Graze Tables from £320 per length of graze

Cheese cake/tower POA

This price includes Sugarcane square plates, Napkins, Wooden cutlery, and accompanying service ware.

Booking Cheshire Grazing

We require a £50 deposit payment to secure your date

How to get in touch:

Sarah - cheshiregrazingcompany@mail.com





Evening Only Caterer

Wood-Fired Pizza From an Iconic Land Rover Defender -
Established for over 10 years, The Woodland Rover delivers award-winning flavours with the added 'theatre' of pizzas being cooked in a genuine wood-fired oven within a converted classic Land Rover Defender.

The extra-large oven can cater for even the largest of weddings without guests needing to queue for food.

Pricing Guide Per Person –

Pizzas from £9
(minimum spend applies)

How to Get in Touch:

Dan - hello@woodlandrover.co.uk

07875 707850





Evening Only Caterer

Award winning California style smash'd burgers. Inspired by our culinary travels across the west coast of America, we have taken our love for smash burgers from the back streets of Salford to Manchester's Northern Quarter. In 2022 & 2024 we made the finals of the National Burger Awards and were listed amongst the top 16 burgers joints in the entire country. This catering menu is the very best of everything TBP has to offer, from burgers to fries and sides, providing a true taste of the USA on your special day.

Price Guide Per Person

Burgers £12

Fries £5

Sides from £6

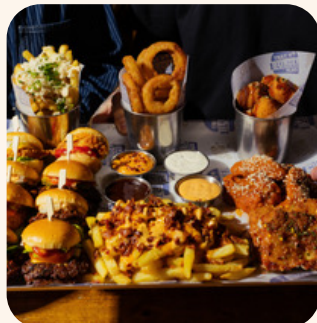
Minimum spend £2,500 plus VAT.

To secure your booking we ask for a 25% deposit. The remaining balance is due 6 weeks before your event.

Served from the Styal Lodge kitchen or via our exterior grill set up - weather permitting.

How to get in touch:

Ryan - thatbgrplace@icloud.com / 07354 892393



Asian Cuisine



At zinc occasions we specialise in crafting unforgettable weddings through creating bespoke packages based on each individual clients vision. With in house, HMC-certified halal catering we ensure every menu is authentic and tailored to your taste. From cutlery and crockery to table linen, stunning wedding decor, indulgent dessert table and customised drinks packages, there is a wide variety of services available to choose from!

Minimum spend dependant on date and number of guests
Deposit is 20% of total balance

How to contact us:
Ibrar 07845805275
Melissa 07407865501
ibrar@zinc-occasions.co.uk



We believe we are a bespoke top end Authentic Indian Catering Company that gives you that personal touch. We tailor all offering to the Individual; this is what makes us different. We specialize, in multi-Asian Cuisines. We will always use the best produce and deliver a service which befits the food. We have 30 years' experience, and we can offer food for all palettes. We understand multi-cultural weddings - so we can also offer fusion menus.

- Prices Start from £ 50 per person the average client will spend in the region of £ 60 to £ 70 .00 per person Inc VAT
- Minimum spend of £5000 subject too guest numbers, timings and content of menu
- 25% deposit to confirm booking - we charge £250 for tasting - should you choose to gauge us we will deduct this from the contract value.

How to get in touch:
sunny@mangoindiankitchen.co.uk - 0791 73 00005 - 0161 883 3366



We pride ourselves on delivering exceptional culinary experiences that celebrate local ingredients and seasonal flavors. Our catering services range from intimate gatherings to large-scale events, focusing on personalised menus that cater to diverse dietary needs.

- Starting prices per person: below:

MyLahore Catering Brochure

- Additional add-ons:

Below is a quick overview of our pricing (per person):

Canapés (2 types): £3.00

Papri Chaat Station: £2.00

Mocktails (2 types): £2.50

Reception Juices: £1.50

Table Drinks: £2.00

Kitchen Team: £3.50

Serving Dishes: £2.00

Fruit Display: £3.50

Tea: £1.50

Dessert Parlour (Standard): £5.00

Full Event Management: £2.00

Waiting Staff (Max 5 hours): £5.00

Cutlery, Crockery, and Glassware: £7.00

Pancake Station: £4.50

Jalebi Station: £4.50

Paan Station: £3.50

Our minimum spend is £2500.

A deposit of 25% is required to secure the booking.

How to get in touch:

- Phone: 07498603763

- Email: events@mylahore.co.uk

Additional Extras

Please find below a selection of additional catering extra you can add to your special day!

Pancake Hut UK
<https://www.pancakehut.co.uk>

Flippin Crepe
<https://flippincrepes.uk>

Dotty Ice Cream
<https://www.dottyabouticecream.co.uk>

Hyacinth Ice Cream
<https://www.hyacinthicecreamvan.co.uk>

Real Wedding Menus

Jessica & Harry

Daytime Catering: Follow The Smoke
Evening Catering: Wood Fire Smoke

Canapes:

Crispy Beef Brisket Ball, Mustard
Mayo
Fried Cod Goujon & Tartar Sauce
Deep Fried Mac 'N' Cheese Bites
Caprese Salad Tart

Wedding Breakfast:

Starter -

Braised BBQ Ribs
Beer Arancini, Pepperonata, Rocket
Sautéed King Prawns, Chili & Garlic
and toasted ciabatta

Main -

Sharing Boards:

Roasted Lemon & Garlic Chicken
Roast Sirloin of Beef
with Creamy Peppercorn Sauce
Garlic & Rosemary Roast Potatoes
Creamed Spinach
Honey Roasted Carrots
Pea & Pancetta, fresh mint and
shallots

Desserts -

Profiterolls with chocolate sauce
Lemon Curd Tart
Sticky Toffee Pudding

Evening Food: Selection of freshly
wood fired pizzas

Lucy & Matthew

Daytime Catering: Olive Tree
Evening Catering: Flaming Hog

Canapes:

Smoked Salmon, Soft Cheese and Chive
Blinis
Mini Chicken Leek and Ham Pie with Cheddar
Mash
Honey Glazed Chorizo Sausages

Wedding Breakfast: Tapas

Starter -

Rosemary Focaccia & Ciabatta Bread with
balsamic vinegar and olive oil
Selection of olives
Bruschetta
Selection of continental cheeses
Prosciutto and salami milano
Feta, vine tomato and crisp leaf salad

Main -

Paella pans
Crunchy Halloumi
Patatas Bravas
Beef Meatballs in tomato and paprika
Spanish tortilla
Sticky Ox Cheek
Chilli king prawns
Arancini

Dessert -

Eton Mess bowls and Belgian chocolate
brownie

Evening Food: Pulled pork baps with sage
and onion stuffing

Real Wedding Menus

Becky & Shauna

Daytime Catering: Top Table

Evening Catering: Cheshire Grazing
Company

Extra: Hyacinth Ice Cream

Canapes:

Fish Cakes with sweet chilli

Fish & Chip Cones with salt and vinegar

Miniature Crispy Duck Pancakes

Chicken Satay Skewers

Wedding Breakfast:

Starter -

Caramelised Shallot, Roasted Pepper and
Brie Tart topped with Homemade Red
Onion Chutney served with rocket pesto
and balsamic syrup

Main -

Fillet of local beef served on dauphinoise
potatoes with a creamy pink peppercorn
sauce and tender stem broccoli

Dessert -

Trio of mini desserts - Lemon Posset, Warm
Raspberry and Chocolate Brioche Pudding
served with Fresh vanilla custard and
Brandy Basket filled with a fresh berry
compote topped with vanilla ice cream

Evening Food: Grazing table with a variety
of dips, crispy breads/crackers, cheeses,
cold meats, fresh fruit and so much more!

& Hyacinth Ice Cream

Ruby & Daniel

Daytime Catering: Pink Pepper

Evening Catering: Woodland Rover

Extra: Dotty Ice Cream

Canapes :

Spicy Garlic King Prawns

Vegetable Spring Rolls

Yorkshire Puddings with Fillet of Beef

Tomato Bruschetta and Homemade Pesto
& Dotty Ice Cream

Wedding Breakfast:

Starter -

Spiced Butternut Squash Soup with
French bread and butter

Main -

Roast Rack of Cheshire Lamb, with a herb
crust, served with red wine and
redcurrant jus
Served with Dauphinoise potatoes,
French style peas with lettuce, shallots
and roasted buttered parsnips

Dessert -

Brule Lemon Tart, served with
Raspberries and raspberry coulis

Evening Food: Selection of freshly stone
baked pizzas

FAQ's

Can I provide any of my own catering?

No. All catering must be provided by one of our approved caterers.

Do you have a Beth Din-approved caterer?

Yes. Please contact Celia Clyne Kosher Catering for Beth Din-approved catering.

Do you have Halal caterers?

Yes. The following approved caterers offer Halal options:
Mango Indian Kitchen, Zinc, MyLahore, Pink Pepper, Wood Fire Smoke,
Top Table, and Olive Tree.

Can I use two different caterers?

You may use a separate approved caterer for the evening food. However, you must check this first with your daytime caterer.

Do the caterers offer children's menus?

Yes. All caterers can provide menus suitable for children.

What about dietary requirements or allergies?

All caterers can provide alternative menus and ensure guests with dietary needs are catered for, provided they are informed in advance.

Can we choose our own wedding cake?

Yes. Please confirm with your caterer when the cake will be cut.
Your cake must be supplied by a professional baker or be shop-bought.
A full ingredient list is required before the cake can be served.
Homemade cakes are not permitted.

Do all the caterers provide linen and crockery?

Top Table includes linen and crockery in all their pricing.

For all other caterers, please check what is included in your quote.
All linen, crockery and cutlery must be provided either by Emma at Special Days or through your approved caterer.

FAQ's

If we need our own linen, who provides it?

Emma from Special Days (the in-house venue dresser) can provide table linen, crockery and cutlery.

Her prices include laying the tables, as this is not provided by the Lodge. You must use either Emma or your approved caterer—you cannot supply your own linen.

Contact: emma@planningmyspecialday.co.uk

Do we have to have a three-course meal?

No. We offer a wide range of catering styles including:

Hog roast

Pizza vans

Informal menus

Full three-course meals

You can choose the style that suits your wedding.

Can we do a tasting?

The following caterers offer tastings:

Pink Pepper, Top Table, Follow The Smoke, Zinc, Mango Kitchen, MyLahore, and Olive Tree.

The remaining caterers can be contacted directly to arrange a tasting.

Do caterers' prices include VAT?

Each caterer should clearly state whether VAT is included.

Pink Pepper, Top Table and Olive Tree always quote excluding VAT.

Do we have to cater for every guest?

We strongly recommend providing food for all guests.

Weddings are long days, so offering both daytime and evening food ensures everyone is comfortable.

We're having an early ceremony—how do we stop guests getting hungry?

Offering canapés is a great way to bridge the gap.

You may also choose to serve the main meal without a starter and offer more substantial canapes.