

Welcome to Regis Banqueting

Have your Wedding Day handled by specialists in exceptional quality food without the exceptional price tag. Regis Banqueting Ltd prides themselves on their highly-experienced staff, menu variety and flexibility to cater for clients' individual needs.

We are dedicated wedding caterers and have have travelled all over Scotland, from local cities such as Glasgow and Edinburgh to Ayrshire, Aberdeen and Fife. We have even provided wedding catering in the Scottish Islands.

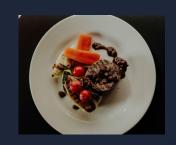
As approved wedding caterers for many venues across Scotland, Regis can provide sit-down meals, buffets, or a combination of both, no matter the location of the reception.

Our services for weddings extend to include bar, table, chair and linen hire. No matter how unique the request, simply enquire to discuss your plans in more detail.









Canapés



Vegetarian

- Roasted Cherry Tomato on Parmesan Shortbread with Chive Crème Fraiche
- Poached Quail's Egg on
- Buttered Brioche with a Red Onion Marmalade
- Sweet Pumpkin and Goat's Cheese Rolled in Breadcrumbs
- Thyme Shortbread, with Black Olive Tapenade and Rocket Sweet
- Potato and Roasted Parsnip Soup with a Chili Essence Shot
- Bloody Mary Gazpacho Shot
- Wild Mushroom Arancini with Truffle mayo
- 'Howgate' Brie & Asparagus Tarts with Chili Chutney
- Compressed Watermelon Gin and Tonic served with Olives, Feta, Lime and Mint Chermoula

Meat

- Oatcake with Chicken Liver Parfait and Red Onion Marmalade
- Filo Parcel of Haggis, Neeps and Tatties
- Stornoway Black Pudding Bon Bons
- Fillet of Scotch Beef with Horseradish Cream in a Mini Yorkshire Pudding
- Dainty Beef Wellington
- Asparagus Wrapped in Parma Ham Prosciutto, Pear, Parmesan and Rocket Rolls
- Szechuan Pepper Chicken with Tomato Chili Jam
- Mini Chicken Caesar Salad served on a Crostini
- Lightly Smoked Partridge with Pancetta served on a Crostini Topped with Orange and Cranberry Chutney
- Smoked Venison, 'Strathdon Blue' & Cranberry Croque Monsieur
- Rosemary Garlic 'Angus' Beef & Root Vegetable Skewers

Fish

- Seared Tuna with Wasabi Infused Guacamole
- Hot Smoked Salmon on Cucumber Disks with Caviar
- King Prawn Tempura with Sweet Chilli Dip
- Chorizo and Seared Scallop Skewer
- Mini Battered Cod and Pea Puree on a Potato Rosti
- Mini Smoked Haddock & Scottish Salmon Fish Cakes with Pea & Mint Mayonnaise

Vegan

- Tortillas with Guacamole & Tomato Salsa
- Roasted Vegetable Bruschetta with Pesto Hummus
- Stuffed Chestnut
- Mushroom with Rosemary, Lemon and
- Pistachio Puree Garlic-Pepper Tofu Bites with Chili Dipping Sauce
- Smashed Avocado & Sautéed Mushrooms served on Rosemary Crisp Toast

Sweet

- · Mini fruit skewers
- French macaroons
- Maple & Pecan Pies
- Mini fruit scones
- Fresh strawberries coated in Belgian chocolate sauce Mini f
- ruit tarts



Wedding Menus



Wedding Menu 1 - £24.00 per person + VAT

Starters

(All Served with Fresh Rustic Dinner Rolls)
Chicken Liver Parfait with Melba Toast, Rocket, and Tomato & Chilli
Chutney
Traditional Lentil Soup (Ve)

Main Courses

(All served with Skin-on Rosemary Roast Potatoes & Seasonal Vegetables)

Traditional Steak Pie with Crisp Puff Pastry
Chicken Stuffed with Haggis with Glayva cream reduction
Wild Mushroom, Spinach and Vegan Haggis Wellington with
Peppercorn Sauce (Ve)

Desserts

Oversized Profiterole Drizzled with Rich Belgian Chocolate Sauce (V) White Chocolate & Raspberry Cheesecake

This menu includes Tea, Coffee & Handmade Tablet

Wedding Menu 2 - £28.00 per person + VAT

Starters

(All Served with Fresh Rustic Dinner Rolls)
Roasted Red Pepper & Tomato Soup served with Herb Oil & Croutons
(Ve)

Hot Smoked Salmon Nicoise salad

Main Courses

(All served with Skin-on Rosemary Roast Potatoes & Seasonal Vegetables)

Traditional Scottish Roast Beef with Homemade Yorkshire Pudding & Beef Jus

Chicken Ballottines with Sage and Pancetta, with a Pan Jus Char Grilled Vegetable, Sweet Potato and Chickpea Tian with Roasted Tomato and Basil Sauce (Ve & GF)

Desserts

Crème Brûlée Topped with Raspberries, Handmade Shortbread (V) Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream (V)

This menu includes Tea, Coffee & Handmade Tablet



Wedding Menu 3 - £35.00 per person + VAT

Starters (Please choose 2)

(All Served with Fresh Rustic Dinner Rolls)

Deep Fried French Brie, with Fig chutney (V)

Sweet Potato, Coconut and Lime soup

Beetroot Cured Salmon served with Dressed Leaves, Beetroot

Puree, Horseradish Cream, and Ciabatta Thins

Main Courses (Please choose 3)
(All served with Potato Crush, Roasted Root Vegetables & Green
Beans)

Stout Glazed Beef Shin served with Roasted Shallots Slow Roast Lamb Shoulder, Roast Garlic and Thyme Jus Seared Cod Loin and Watercress Hollandaise Pulled Mushroom and Root Vegetable Bourguignon (Ve & GF)

Desserts (Please choose 2)
Lemon Posset, with Meringue Shards, a Shortbread Crumb and Seasonal Berries (V)
Duo of White & Dark Chocolate Mousse
Cranachan Style Cheesecake with Handmade Shortbread

This menu includes Tea, Coffee & Handmade Tablet

Wedding Menu 4 - £43.00 per person + VAT

Starters (Please choose 2)

(All Served with Fresh Rustic Dinner Rolls)

Smoked, Kiln, Poached 3 way Salmon Terrine micro herb salad
Beggar's purse of Haggis with Clapshot of Neeps & Tatties Served with Glayva

Cream Reduction

Asparagus and Gruyere Cheese Tart with Dressed Rocket (V)

Intermediate (*Please choose 1*)
Compressed watermelon Gin & Tonic Essence (V)
Prosecco Sorbet Served in Tall Shot Glass (V)

Main Courses (Please choose 3)

(All served with Dauphinoise Potatoes and Seasonal Vegetable Parcel)
Chicken Stuffed with Mozzarella & Green Pesto Wrapped in Parma Ham
served with a Roasted Tomato & Fresh Basil Sauce
Fillet Mignon Served with a Red Wine Reduction and Roasted Vine Tomatoes
(£4.00 per head supplement)
Fillet of Sea Bass served with Sauce Vierge
Tomato, Olive and Vegan Cheese Tart with Sun Dried Tomato & Pesto
Dressing (Ve)

Desserts (Please choose 2)

Rhubarb Parfait with Rhubarb compote and a Oatmeal Shortbread Crumb Strawberry Charlotte with Strawberry Salsa Chocolate & Orange Tart with Burnt Orange and a Mascarpone Cream (V)

This menu includes Tea, Coffee & Handmade Tablet

Wedding Menu 5 - £57.00 per person + VAT

Starters (Please choose 2)

(all served with fresh rustic dinner rolls)
Seared scallops, Butternut squash puree, Black pudding crumb pomegranate, Saffron oil Chicken & Wild Mushroom Terrine with Pickled Vegetables, Endive leaves & Shallot Puree Oriental pulled jack fruit, Asian Slaw and plum sauce, Bao Buns (Ve)

Soups or Intermediate (*Please choose 1*)
Roast Pepper Gazpacho served in Demi cup and saucer (Ve)
Prosecco sorbet served in a tall shot glass (V)

Main Courses (Please choose 3)

Herb crusted Rack of Lamb cauliflower puree dauphinoise potatoes, Honey and Orange Glazed carrots with a Red Wine & Cranberry Reduction

Roasted Venison with Black Pudding Croquette, Sauté Kale, Roasted Baby Roots & Scottish Bramble Berry Jus Braised Beef cheek, shoulder bon bon, Celiaric Mash, Roasted Baby roots, Red wine jus Barra Turbot, Jerusalem artichoke, black truffle and foraged costal greens Pulled Mushroom and Root Vegetable Bourguignon (Ve & GF)

Trio of Mini Desserts
Sticky Toffee Pudding with Butterscotch Sauce (V)
Cranachan Cheesecake
Lemon Posset (V)

Cheese platter on each table to include: Mull Cheddar, Brie, Goats and Strathdon Blue Served with Crackers, Grapes, Quince Jelly, Tomato & Chilli Chutney (v)

This menu includes Tea, Coffee & Scottish Macaroons



Wedding Menu 6 Family Sharing Style - £40.00 per person + VAT

(This menu is served to the middle of each table as a sharing plate)

Starters

Italian Cured Meats Sharing Boards
Vegetarian Platter of Seared Asparagus, Roasted Peppers, Courgettes, Aubergines,
Roasted Vine Cherry Tomatoes
Tomato & Mozzarella Salad, Dressed Rocket leaves, Kalamata Olives & Feta (v)
Artisan Breads such as Olive, Cranberry & Sunflower Seed & Mediterranean (v)
Served with Olive Oil & Balsamic Vinegar Dipping Pot (v)

Main Courses (Please choose 1)

Large sharing Pies
Steak Pie, Chicken & Leek Pie, Sweet Potato & Goats Cheese Pie
Served in Small Grundy Trays to Middle of the Table for Guests to Share
(Individual pies available if required – please choose 2 type of pie)

OR

Whole Joints of Striploin Scottish Beef with Homemade Yorkshire Pudding, beef Jus (Served on large wooden boards for guests to carve)

Spinach, Wild Mushroom and Vegan Haggis Wellington (Ve)

All accompanied by a Selection of Buttered New Potatoes, Roasted Root vegetables Served in Large White Porcelain Bowls

Desserts (Please choose 1)
Large Victoria Sponge Served with Summer Berries, Cream and Ice-Cream
Large Pavlova with Chantilly Crème, Raspberries & Passion Fruit Dressing

Alternative option is to supply large dessert table with selection of sharing desserts (supplement charge applies)

This menu includes Tea, Coffee & Handmade Tablet



Grazing Tables



Small Grazing Table - £8.00 per person + VAT

Antipasti Roasted Mediterranean Vegetables Olives & Feta Cheese, dressed Rocket Salad & a Tomato & Mozzarella Caprese Salad Artisan Breads Served with Olive Oil & Aged Balsamic Vinegar

Cheese Boards - Mull Cheddar, Brie, Goats and Stilton Served with Crackers,

Grapes, Quince Jelly, Tomato & Chilli Chutney Fresh Fruit Platter – Grapes, Kiwi, Honeydew Melon, Watermelon, Pineapple & Mixed Berries Fresh Strawberries coated in Belgian chocolate sauce

Large Grazing Table - £14.00 per person + VAT

Suitable as a light nibble for guests at your drinks reception or in replacement of starters

Selection of Cured Italian Meats
Antipasti Roasted Mediterranean Vegetables
Olives & Feta Cheese, dressed Rocket Salad & a Tomato & Mozzarella Caprese Salad
Fresh Seafood - Kiln Smoked Salmon, Peppered Mackerel, Squid Rings, King Prawns
Served with Marie Rose Sauce Pots and Jars of Horseradish Crème Fraiche
Selection of Terrines - Chicken Liver Parfait & Pork, ~

Pistachio & Chicken Stuffed with Apricots Served with an Assortment of Chutneys
Artisan Breads Served with Olive Oil & Aged Balsamic Vinegar
Cheese Boards - Mull Cheddar, Brie, Goats and Stilton Served with Crackers, Grapes,
Quince Jelly, Tomato & Chilli Chutney

Dessert Grazing Table - £6.50 per person + VAT

A Selection of large cakes - Chocolate Brownie, Banoffee Pies, Strawberry Tarts
Individual Handmade Desserts - Cranachan, Crème Brûlée, Lemon Tart, Duo of Chocolate Torte
Large Sharing Pies - Apple, Strawberry and Rhubarb, Blueberry, and Pecan
Fruit Platters including a selection of Melon Slices, Strawberries, Fresh Grapes & Sliced Pineapple
A selection of Mini French Patisserie



BBQ Menus



BBQ Menu 1 - £16.50 per person + VAT

100% Pure Premium Scotch Beef Burgers, Caramelised Onions & Grilled Cheese, Served on a Brioche Bun

Plant-based Burgers

BBQ Chicken Breast Kebabs

Plant-based Kofta Skewers

Bratwurst German Sausages with Finger Rolls

Beef Sirloin Yakatori with Teriyaki Glaze

Skewered King Prawns with a Chili, Ginger, and Garlic Marinade

Charred Mexican Street Corn with Cajun Spice, Herbs, and Aioli

Coleslaw

Potato Salad

Mixed Leaf Salad

Super Green Vegetable and Couscous Salad with Basil, Mint and

Rocket

Rustic Tomato and Mozzarella Salad with Basil and Sumac Pickled Shallots

BBQ Menu 2 - £22.00 per person + VAT

Marinated Sirloin Steak Served with Caramelised Onions & Ciabatta Plant-based Burgers

Vegan Kofta and Pepper Skewers

Butterfly Chicken Breast Infused with Garlic, Chilli, and Lime

Venison Sausages Served in a Brioche Finger Roll & Cranberry Jam Harissa Spiced Lamb Kofta

Cajun Salmon & Courgette Brochette

Charred Mexican Street Corn with Cajun Slice, Herbs, and Aioli

Half Jacket Potatoes

Greek-style Grilled Cheese

Shredded Vegetable Slaw

Potato Salad

Super Green Vegetable and Couscous Salad with Basil,

Mint and Rocket

Rocket Based Garden Salad

Rustic Tomato and Mozzarella Salad with Basil and

Sumac Pickled Shallots with Smoked Sea Salt

Watermelon, Cucumber, Feta, and Red Onion Salad with a Mint and Coriander Dressing



Street Food Menu



If you are looking for a laid-back wedding meal, street food is the way to go! We replace the traditional sit down meal with grab-and-go stations offering a huge choice of flavour packed dishes.

If the weather allows, we are happy to set up the stations outside and create a festival feel. Your guests can grab a bite, with a drink in hand, while enjoying the sunshine. The beauty of having stations instead of trucks is that we can also set up inside your venue. Meaning, if the weather is not so nice, your guests don't have to brave the rain to collect their dinner.

View the full Street Food Menu Online



Evening Buffet



Pie Selection - £4.25 per person + VAT

Mini Artisan Pies – 2 per Person (Please choose 3) Scotch Pie Beef & Ale Macaroni Pie Chicken Curry Roasted Mediterranean Vegetables

Breakfast Rolls - £6.25 per person + VAT

Of Bacon, Sausage/Vegan Sausage, Potato scone- 2 rolls per person

Indian Mezze Buffet Bar - £7.00 per person + VAT Each guest has a selection of the following:

Vegetable Pakora Onion Bhaji Vegetable Samosas Chicken Pakora Chicken Tikka Skewers

Mint Coriander Chutney, Spicy Onions, Poppadoms

Stovies - £7.25 per person + VAT

Traditional or Vegetable served with Fresh Bread

Haggis, Neeps & Tatties Served - £8.00 per person + VAT

Traditional or Vegan served with Whisky Sauce

Mac'n'Cheese - £7.75 per person + VAT

Rich and Creamy Mac n Cheese with Cheddar Cheese, Parmesan Roasted Garlic and Thyme. Served with various toppings, Spring Onions, Jalapenos, Crispy Onions, Herby Breadcrumbs, Truffle Oil, Parmesan and Parsley, Crispy Smoked Bacon, Smokey BBO Pulled Pork or Pulled Jackfruit

Loaded Skin on Wedges - £7.75 per person + VATPlease choose 3:

Ale Pulled Pork and Cheddar Cheese Vegan Chilli Crispy Bacon, Cheese, and Spring Onion Truffle. Parmesan and Chives Sriracha, Basil Aioli, Crispy Shallots and Sesame Seeds and Chilli

Taco Station - £8.00 per person + VAT

All served with crispy and soft taco shells, shredded lettuce, Monterey jack cheese, sour cream, guacamole, and Pico de Gallo

> (Please choose 3) Crispy Cauliflower (Ve) Smokey BBQ Roasted Veg and Chickpea (Ve) Chipotle Shredded Chicken Ground Beef and Nduja

Frequently Asked Questions

The categories and menus listed are purely a suggestion and act as a guide to our prices.

Whether you are looking for a canape reception, simple buffet or exquisite banquet, we are able to tailor our menus to suit your taste and budget. All our menus can be mixed and matched based on your preferences, this will then be costed based upon the dishes selected.

How do I secure the date?

In order to secure your wedding date in our diary, we require a 10% non-refundable deposit, payable via bank transfer. Our dates do come on a first come first serve basis and unfortunately we are unable to hold the date without a deposit payment.

Is there a minimum or maximum number of guests you can cater for?

No, there is no minimum or maximum number of guests we can cater for. Based on your chosen menu, relevant staffing and chef hire will be included accordingly.

What is the deadline for submitting my final guest numbers?

You have up until 4 weeks before the date of the wedding to make as many changes to your menu or guest numbers. At this stage we would also require a note of any dietary requirements and if needed, a relevant table plan for your guests with their subsequent meal choices. From this, you will receive an updated proposal ready for your final payment due no later than 3 weeks prior to the wedding.

What does the cost of living charge include?

This cost ensures that when it comes to the year of your wedding, we do not need to increase our menu costs due to any inflation of produce, staffing or equipment. The cost of living covers any of these price rises as our package prices increase at least 5% annually.

Are there any additional costs to the listed menu price?

Depending on your venue and chosen menu, we will include the relevant equipment needed. Please note that all crockery, cutlery, glassware and linen are additional costs to the menu prices.

Can I come for a tasting?

Absolutely! Once you have a menu put together that you are happy with, we would love to invite you along to our unit in Cumbernauld for a complimentary, no-obligation tasting. This will allow you to sample a selection of dishes from your menu, as well as to have a chat with one of our event managers regarding your day.

Bespoke Menus



Our full range of menus can be viewed online at www.regishanqueting.co.uk. All menus can be mixed and matched or our chefs are happy to work with you to create a bespoke menu that suits your style.

Contact us at:

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