

WEDDING CATERING

2027/28

Generic Price Guide*



KING SOLOMON'S
CATERING

*Prices may vary depending on the specific requirements & facilities of your chosen venue.



About Us...

King Solomon's catering offers creative and innovative culinary delights, whilst embracing traditional and contemporary African, Caribbean, Australasian and Continental cuisines. This pioneering fusion of cultures and cuisines has made us successful with a stellar reputation throughout the UK and beyond over the past 25 years.

Under the charge of internationally sought after Executive Chef Solomon Quartey with an exceptional artistic flair, we have catered at the finest venues across the UK including One Great George Street, The Berkeley and Luton Hoo Hotel and are accredited to Hilton UK, Marriott UK and De Vere venues. Solomon caters for the Ghanaian Embassy in London and events in the South of France and Sierra Leone to name a few.



SAMPLE AFRICAN MENU

Buffet or table service

Mini meat pie

Chicken Suya

Coconut, coriander and chilli prawns

Plantain surprise with avocado salsa

Baileys fried chicken

Assorted mixed meat in tomato sauce

Escovitch of fried fish garnished with pepper

Waackye

Jollof rice

Vegetable stir fry noodles

Kelewele

Apple coleslaw

On demand (optional)

Efo Egusi with assorted meat, served with pounded yam

Peppered fish stew and okra served with banku

Sticky toffee pudding with caramel sauce and Chantilly cream

High standards...

Over the past 25 years, King Solomon's Catering has become renowned for our consistently high standards in providing catering services across London and the surrounding regions.

Our Executive Chef and CEO, Solomon Quartey, oversees every last detail of the food preparation. He challenges the misconceptions of Afro-Caribbean food stereotypes, experimenting with Pan-Asian fusions and coming up with fresh, appealing and innovative ways to serve these traditional cuisines.



SAMPLE CARIBBEAN MENU

Buffet or table service

Lamb patties

Sweet corn fritters (VE)

Ackee and saltfish moneybag

Quenelle of chicken with sugar cane

Curried goat

Drum jerk chicken pieces

Escovitch of fried fish garnished with pepper

Rice and peas

Macaroni cheese

Vegetable stir fry noodles

Plantain

Roasted carrot and Cho Cho

Banana cake served with vanilla Chantilly cream



It's all in the detail

SAMPLE MENU - FINE DINING

Curried spicy coconut chicken sticks

Coconut, coriander and chilli prawns

Filo tartlets, filled beef kebabs with spicy onions

Mini Peking duck pancakes with plum sauce

Mango, papaya and avocado salad with crispy prawns

Warm artisan bread rolls

Jerk chicken with Jollof rice, plantain and macaroni and cheese

Braised lamb shank in demi glaze sauce, sweet potato mash and

seasonal vegetables

Strawberry cheesecake with raspberry coulis and vanilla

Chantilly cream



ADELPHI SUITE 2

We're here for
your special day...

SAMPLE MENU - VEGETARIAN/VEGAN

Sweetcorn fritter

Yam chips with vegan shito

Plantain surprise with avocado salsa

Vegan katsu curry

Satay sweet potato curry

Chickpea curry with wild rice

Crispy tofu with spicy maple glaze soy with rice

Mac and cheese served with vegetables stew

Braised root vegetable stew with dhal served with coconut rice



What's included...

Buffet & Table Service

4 canapés

3 main meals

3 accompaniments

2 side dishes

1 dessert

Fine Dining Service

4 canapés

2 starter options with bread roll*

3 main meal options*

2 dessert options*

*One to be Vegetarian/Vegan Option

Also included...

Service Equipment

Canapé platters

Chafing dishes

Serving bowls and spoons for
table style service

Staff

Front of house staff for 8 hours

Back of house staff



A photograph of various Mediterranean-style appetizers. In the foreground, a wooden board is filled with skewers of meatballs and shrimp, along with a large portion of hummus. Behind it, another wooden board holds many small, round falafel balls. In the background, a third board displays several large, golden-brown pita breads. The food is arranged on a dark, reflective surface, possibly a kitchen counter.

Our delicious cuisine is rich in aroma
with delectable flavours and using
only the freshest of ingredients from
the finest produce, meat and fish
markets in London

2027 COST ESTIMATES*

Buffet Style Service

Adult and children 7 yrs and above	£53pp
Children aged 3-7 yrs	Half the adult cost
<u>Children aged 2 yrs and under</u>	Complimentary

Table Style Service

Adult and children 7 yrs and above	£62pp
Children aged 3-7 yrs	Half the adult cost
<u>Children aged 2 yrs and under</u>	Complimentary

Fine Dining Service

Adult and children 7 yrs and above	£ 71pp
Children aged 3-7 yrs	Half the adult cost
<u>Children aged 2yrs and under</u>	Complimentary

On-demand meal	£20 pp
Vendor meal	£25 pp
Evening snack	£15 pp
Evening buffet	From £25 pp
Evening BBQ	From £35 pp
Hog/spit roast or baked kingfisher	£1,450 (to feed min 70 guests)

*Guest Numbers***

Costs based on 150+ guests.

For 100-145 guests there is an additional cost of 10%

For 51-99 guests there is an additional cost of 30%;

POA for 50 guests or less

* Events within London travel zones 1-6.
Other locations will incur additional.
travel fees.

** Full paying guests

**Price quote is valid for 30 days from
date of receipt.**

2028 COST ESTIMATES*

Buffet Style Service

Adult and children 7 yrs and above	£56pp
Children aged 3-7 yrs	Half the adult cost
<u>Children aged 2 yrs and under</u>	Complimentary

Table Style Service

Adult and children 7 yrs and above	£65pp
Children aged 3-7 yrs	Half the adult cost
<u>Children aged 2 yrs and under</u>	Complimentary

Fine Dining Service

Adult and children 7 yrs and above	£ 74pp
Children aged 3-7 yrs	Half the adult cost
<u>Children aged 2yrs and under</u>	Complimentary

On-demand meal	£20 pp
Vendor meal	£25 pp
Evening snack	£15 pp
Evening buffet	From £25 pp
Evening BBQ	From £35 pp
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PAYMENT TERMS

1st payment

*£1,000 non-refundable part payment is required
to secure the services of King Solomon's Catering
for your wedding*

Final payment

Payment balance is due 4 weeks before your
wedding date

Next Steps...

1

Book a food tasting session

Book a private food tasting session at our premises in NW10 area of London where you will be able to enjoy an array of dishes, from canapés right through to dessert.

3

Pay the holding deposit

A holding deposit fee of £1,000 is required to confirm your wedding day with King Solomon's Catering.

2

Create your wedding breakfast menu

Together we will create your bespoke menu, agree on service style and discuss your wedding day logistics.



FAQs

Q I don't like some of the choices on the menu, can I change them?

A Absolutely! You can change/swap dishes to create your perfect wedding breakfast menu. More choices available at www.kingsolomonscatering.com/menus.

Q Is VAT included in the cost above?

A No, we are not currently registered for VAT.

Q Can I increase or decrease my guests numbers?

A Yes, we will ask for your final guest numbers 5 weeks before your wedding date.

Q Do you cater to guests with allergies/special dietary requirements?

A Yes, we can provide you with a specially designed menu to meet the guest's allergies/special dietary requirements.



Let us give your day the extra
special treatment it deserves...





KING SOLOMON'S
CATERING



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