

CHISWICK HOUSE AND GARDENS

Wedding Catering
Price Guide
2027/28



Afro-Caribbean catering provided by



KING SOLOMON'S
CATERING

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 Head Chef Solomon Quartey who is internationally sought after and professionally trained 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 Head 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.



Exceptional standard of
food and service

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

Braised root vegetables stew with dhal served with coconut rice (V)

Banana cake served with vanilla Chantilly cream

Vegan brownies with coconut ice cream (VE)



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



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 vegetable stew

Braised root vegetable stew with dhal served with coconut rice

Vegan chocolate brownies with coconut ice cream



What's included...

Buffet & Table Service

4 canapés

3 main meals

3 accompaniments

2 side dishes

1 dessert

Fine Dining Service

4 canapés

1 starter with bread roll

2 main meal options

1 dessert

Also included...

Glassware

Drinks reception glassware

Wine glass, water goblet ,champagne flute
and jugs for wedding breakfast

Evening party glassware

Crockery

Round plates and stainless steel cutlery

Linen

White table linen, White linen napkin

Drinks Management

Bartenders, Chilling and simple garnishes
for drinks supplied by the client*

*Full service available at additional cost



Also included...

Furniture

200 x Limewash Chaivari chairs with ivory

seat pad

20 x 5ft 6" round tables

1 x 3ft round cake table

3 x 6ft Trestle table

Staff

Front of house staff for 8 hours

Back of house staff

Other

Rubbish disposal

Catering equipment

End of event cleaning

Logistics



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 table or 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

COST SUMMARY*

	2027	2028
<i>Buffet Style Service</i>		
Adult and children 7 yrs and above	£95pp	£97pp
Children aged 3-7 yrs	Half the adult cost	Half the adult cost
Children aged 2 yrs and under	Complimentary	Complimentary
<i>Table Style Service</i>		
Adult and children 7 yrs and above	£104pp	£105.50pp
Children aged 3-7 yrs	Half the adult cost	Half the adult cost
Children aged 2 yrs and under	Complimentary	Complimentary
<i>Fine Dining Service</i>		
Adult and children 7 yrs and above	£118pp	£121pp
Children aged 3-7 yrs	Half the adult cost	Half the adult cost
Children aged 2 yrs and under	Complimentary	Complimentary
<i>On-demand meal</i>	£25pp	£25 pp
<i>Vendor meal</i>	£30pp	£30pp
<i>Evening snack</i>	From £15 pp	From £18pp
<i>Evening buffet</i>	From £35 pp	From £35 pp
<i>Evening BBQ</i>	From £40 pp	From £45 pp
<i>Hog/spit roast or baked kingfisher</i>	£1,750(to feed min 70 guests)	£1,800 (to feed min 70 guests)

*Guest Numbers***

Costs based on 200 full paying guests.

Below 170 guests, there is an additional cost of 20%

For 130 guests and below there is an additional cost of 40%

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

** Full paying guests.



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 where you will be able to enjoy an array of dishes, from canapés right through to dessert.

2

Create your wedding breakfast menu

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

3

Pay the holding deposit

A holding deposit fee is required to confirm your wedding day with King Solomon's Catering.



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 We do not charge VAT so the prices above are your final prices.

Q Can I change linen/glassware to reflect my wedding theme?

A Yes, there will be an additional cost.

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...



Start your journey today

To book your viewing or check availability of your wedding date we would love to hear from you:

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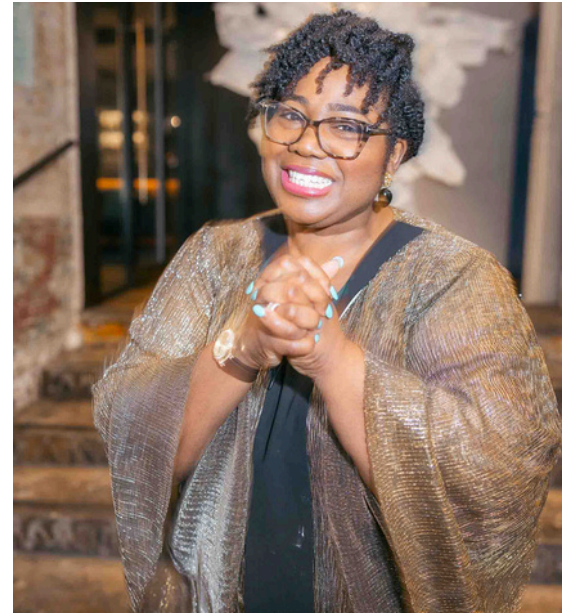
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