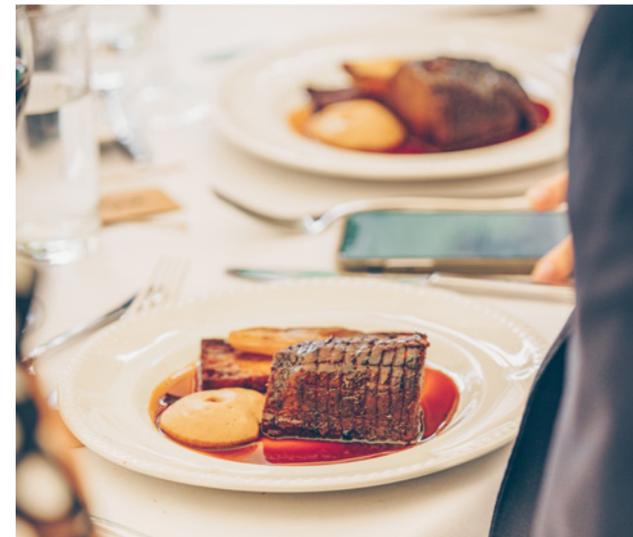


ELITE
BISTRO
EVENTS



“We work with great ingredients and we work with great people. It’s that simple.”



Elite Bistro Events

We started out in 2011, we opened one neighbourhood bistro in Chester, Sticky Walnut. Since then we have grown with your help to six bistros throughout the North West, Burnt Truffle, Hispi, Wreckfish, Pinion and Kala.

We create good, honest food for all to enjoy. Our bistros aren't fancy, it's about having a great team, great food and welcoming atmosphere, and that's what we want to bring to your wedding too.

We want to share our experience and passion with you and your guests. It's important to us your wedding is memorable for all the right reasons and you get the food and drink that you enjoy and can share it with the most important people to you.

We don't have set menus that you have to choose from but you will find a few menu ideas here to give you an idea of our style of food, but we will create each menu bespoke to you.

stickywalnut

2011

BURNT TRUFFLE

2014

HISPI

2015

WRECKFISH

2016

PINION

2017

KALA

2018

ELITE BISTRO EVENTS

2021



“Delicious food and a great team,
it’s what we do in our bistros, and it’s
what we do at our events”



Your Team



**GARY
USHER**
OWNER AND FOUNDER

From humble beginnings at Sticky Walnut in 2011, Gary’s vision has always been the same - to provide excellent food coupled with excellent service. The award of The Catey “Restaurateur of the year 2021” coincides perfectly with the launch of Elite Events.



**CLAIRE
WRIGHT**
MANAGING DIRECTOR

Claire is our straight talking leader who has been steering us all in the right direction for the last seven years. You can rest assured that with Claire at the helm your Elite Bistro event is in safe financial hands.



**ASHLEY
WHITTINGHAM-ORFORD**
EVENTS MANAGER

Ash has a wealth of diverse experience across hospitality, from having perfected roles as a wine sommelier to managing various Elite Bistro venues over the past five years. She is the epitome of calm, confident and professional.



**RICH
SHARPLES**
EXECUTIVE CHEF

A leading light within the industry, Rich is quietly reshaping the concept of modern British bistro food. Rich will be working side by side with our Business Development Chef to bring the same meticulous detail to the events world.



**RYAN
HOWARTH**
BUSINESS DEVELOPMENT CHEF

Having joined us five years ago Ryan very quickly rose through the ranks, impressing everybody he worked with. His talent as a gifted chef has been impossible to ignore. You can be assured of impeccable food with Ryan at the helm in the kitchen.

Canapé Menu

OUR CANAPÉS ARE THE PERFECT WAY TO TREAT YOUR GUESTS WHILST THEY ENJOY A DRINK AND CATCH UP WITH FAMILY AND FRIENDS.

Pigs head croquettes
with piccalilli purée

Potted mackerel on rye croute
with cucumber and mustard seed relish

Somerset crab cake with mushroom
tarragon ketchup and pickled cucumber

Crispy duck heart kebabs
with tarragon mayo

White chicory with pear
Cashel Blue cheese and sticky walnuts

Caramelised cauliflower and spinach arancini
with vadouvan mayonnaise

Deep fried broccoli with pickled shallot
dukkah spice, sesame tofu cream





The Menu

WE BELIEVE YOU SHOULD HAVE THE DISHES YOU WANT ON YOUR WEDDING, WE HAVE LOTS OF SUGGESTIONS BUT REALLY, WE WANT YOUR IDEAS SO WE CAN CREATE A BESPOKE MENU TO YOU.

TO BEGIN

Rosemary and thyme focaccia
Felsina olive oil and sea salt

STARTER

Devon crab cake
vadouvan spiced mayonnaise, tea-steeped sultanas, soft boiled hens egg

MAIN COURSE

Butter-roasted, 35 day aged beef fillet
roast shallot, caramelised cauliflower purée, crispy potato terrine, red wine sauce

DESSERT

Banoffee choux bun





Feasting Menu

IF YOU'RE LOOKING FOR SOMETHING A LITTLE MORE CASUAL THEN OUR FEASTING MENU MIGHT JUST BE FOR YOU, ALL THE GORGEOUS FOOD YOU EXPECT FROM ELITE BISTROS SERVED ON SHARING PLATTERS ON THE TABLE FOR YOUR GUESTS TO ENJOY.

TO BEGIN

Rosemary and thyme focaccia

Felsina olive oil and sea salt

MAIN COURSE - SERVED FAMILY STYLE

Salad of ricotta

pickled watermelon and shallots, pumpkin seeds and rocket

Heritage tomato salad

with coriander and mustard seed dressing

Waxy new potatoes roasted with aged beef fat

garlic and thyme

Purple slaw of red cabbage

purple carrots and red onions

Barbecued 35 day aged sirloin on the bone

marinated in black garlic and treacle

Tarragon BBQ sauce

DESSERT

Raspberry and almond tart

Chantilly Cream

Chilled tonka bean custard

Evening Cheese Toastie Menu

WE WANT YOU AND YOUR GUESTS TO KEEP DANCING UNTIL THE VERY LAST SONG, OUR EVENING FOOD MENUS ARE CREATED TO HELP YOU DO JUST THAT!

24 month Comté
with smoked ham hock

Lincolnshire Poacher cheese
with gentleman's relish

Peppered pastrami
Gorgonzola and dill pickles

Crab with Guinness and mustard rarebit
with pickled cucumber

Goats cheese with wood roasted peppers
with parsley and basil pesto

PERFECT WITH OUR TRUFFLE AND PARMESAN FRIES



Bistro food using sensational ingredients treated with care

ELITE BISTRO EVENTS



Dish title to go here



Your Wedding Timeline

18 - 6 MONTHS BEFORE THE DATE

Call or email us with your enquiry, we will let you know if your date is free, the earlier the better, the summer months can get quite busy.

4-3 MONTHS BEFORE THE WEDDING

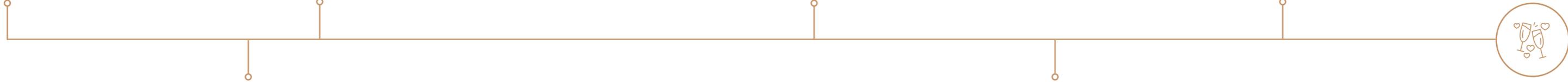
We will arrange a tasting for you both at our Tasting Room in Chester, we can taste the options we have discussed in planning your menu and taste any wines you have chosen for the day. This is our opportunity to get all the questions about the menu answered and to make sure you are getting the menu you dreamed of for your day.

8 WEEKS PRIOR TO THE DATE

We will schedule a meeting to go over the finer workings of your day, talk about your table set up, linen requirements etc, we will then create the event schedule for your day. 50% of your remaining balance will be due at this point.

1 WEEK PRIOR TO THE DATE

We ask for your final seating plan so we can fine tune the details of our service for your day.



IN THE WEEKS FOLLOWING INITIAL ENQUIRY

We will work with you to get a good idea of what you want and create some menus with ideas of prices to work within your budget. Once you are happy with the menus we have created together we will provide a full quote for you, to confirm your date we ask for the deposit to be paid at this point, this means your date is confirmed, we only ever cater for one wedding on each day.



2 WEEKS PRIOR TO THE DATE

We will ask for final numbers, any dietary requirements you may have, this will be followed by the invoice for the final payment for your event.





What's included?

You will notice there are no prices in our brochures, this is because each menu is created individually for you.

Our 3 course sit down menus are priced from £45 / guest.

Our prices include all the crockery, cutlery and our professional team to look after you on the day. If you wanted crockery or cutlery that wasn't our traditional white china and silver cutlery please let us know, we have many suppliers who offer different styles and we can source those for you.

We can arrange all your drinks for the day, we will work out a bespoke drinks menu for you so please just let the team know what you are thinking and we will help create this and quote on an individual basis, any prices you receive will include glassware, ice, garnishes and the service of your drinks.

We can provide linen for your event, we quote for this based upon your individual requirements and can source the colour you need to fit your chosen theme, just let the team know!

If your wedding is in a marquee we will need to source the equipment for the kitchen, this is quoted on an individual basis depending on the equipment needed to cater for your menu and we will advise on the costs as soon as we have the information available to you.



“What a fantastic experience, your expertise and enthusiasm played such a crucial part in making the wedding day such a huge success.”

MRS. EAST



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