



DINING BROCHURE

Feasting & Catering

Food is at the center of any event. Your menu is a collaboration between yourselves and a team of experienced chefs, meaning that your menu is bespoke and personal to you.

The chef team use only the finest ingredients from the South-West larder, which not only means that you are serving your guests the freshest produce available, but it is also sustainably sourced from local, independent suppliers.

Executive chef, Chris Chatfield, believes that he is just a middle man between your special day and world class ingredients.

When booking a wedding with Badgers Holt, you will have the chance to sit down with one of the chefs to create a menu that reflects you as a couple. Writing a bespoke menu means that your guests will enjoy a unique dining experience, created as a collaboration between yourselves and a talented chef team.





Dining Options

Buffet

a selection of hot and cold food and desserts

Feast Platter

includes main board - 2 sides, 1 potato dish to each table, dessert and 2 canapés
(feast platter will be created in consultation with couple and
a taster session arranged to sample prior to wedding)

Hog Roast

served with rolls, apple sauce, side and salads

3 Course Banquet & Canapés

selection of 3/ 4 canapés for guests following ceremony & for 3 course a choice
of 2/ 3 starters, mains and desserts
(your 3 course banquet will be created in consultation with couple and
a taster session arranged to sample prior to wedding)

Elopement 6 course taster menu

available for intimate and elopement wedding packages

Vegetarian & Vegan and options available

Our Pricing

Our pricing includes set up, crockery,
cutlery, linen napkins & service

Buffet

from £22 pp

Feast Platter from

£35pp

Hog Roast

£1,150 - serves up to 100 guests

3 Course Banquet & Canapés

from £58 pp

Menus

At Badgers Holt, there are no set menus. We believe in creating your menu with you, we put you in touch with the chef team and together, working with the finest food available, in season and locally sourced, we then can create a menu that brings your visions to life.

'my dedicated team and I try to create a modern take on the finest food with our own flare stamped on every plate, using the finest locally sourced ingredients. Everything from start to finish is made in-house ensuring you have a memorable dining experience. When you have such a great larder on your doorstep I believe our job is made so much easier to be the middlemen for world-class ingredients.'

Chris Chatfield, Executive Chef





BADGERS HOLT
WEDDINGS



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