



**OPEN
KITCHEN**

WEDDING MENUS 2027

SUSTAINABLE AND ETHICAL CATERING IN GREATER MANCHESTER. NO COMPROMISES.

Quality, flavour and freshness, every time.

Open Kitchen is Greater Manchester's leading catering social enterprise. We intercept perfectly good food that would otherwise go to waste, work with independent and ethical suppliers, and put all profits back into the local community.

Our experienced chefs create unique, delicious and thoughtful menus that echo our values, so you can enjoy your special day knowing that you helped local people, and made our city a little bit greener.

The suggested menus can be adapted to be completely bespoke, and our friendly team can plan every detail from dishes, service style, drinks, staffing, linens, wedding stationery, and more.



All prices include VAT at 20%. Book early to secure your date and current pricing. Get in touch via weddings@openkitchenmcr.co.uk.

SELF SERVE & CASUAL MENUS

An elegant buffet-style offering, featuring a selection of dishes for your guests to enjoy at their leisure. Open Kitchen's front of house team will be on-hand to guide selections, replenish dishes, and answer any questions.

CLASSIC COLLECTION £36.50 per guest

British Summer Buffet

Hot elements: Locally-sourced beef joint and roasted ham joint, gravy, roasted seasonal summer greens, mustard-glazed carrots, organic Cheshire potatoes

Cold elements: Squash and feta salad, mixed bean and spinach pesto salad, roasted chickpea and chargrilled aubergine salad, frittata, sausage rolls, walnut salad, falafel with hummus

BESPOKE SELECTION from £53 per guest

If you love the idea of crafting a menu that's entirely your own, our team are here to turn your vision into a reality with a bespoke dining experience.

FAMILY SHARING STYLE

An informal way to serve a celebration feast and spark conversation. A range of dishes are served to guests at the table on sharing plates for groups of up to 10. Guests help themselves from the sharing platters.

CLASSIC COLLECTION £43.50 per guest

Select 2 hot dishes, 4 cold dishes, and 2 side dishes to create your menu

Hot Dishes

Tuscan chicken, Tuscan mixed bean, braised meatballs, vegan braised meatballs, roasted chicken, Persian spiced vegan rice

Cold Dishes

Seasonal rice salad, roasted chickpea & tahini salad, wild herb pesto pasta, feta & squash salad, charred Mediterranean salad, locally-produced micro herb salad, vegan potato salad, foraged wild garlic & grain salad

Side Dishes

Hummus & breads, tzatziki & breads, falafel, vegan aioli & breads, vegan koftas, Spanish omelette

BESPOKE SELECTION from £62.50 per guest

Our team are on hand to help you create your perfect bespoke menu.

We'd suggest a structure of 2 hot dishes, 4 cold dishes, and 2 side dishes, and our guide price above is based on that level of variety.



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THREE COURSE MENUS

A timeless way to signal celebration. Choose from our classic collection of curated dishes, or design your own bespoke menu.

CLASSIC COLLECTION £52 per guest

Choose one menu item from each course

Starter

Seasonal soup, beetroot & grain salad, ham hock terrine, smoked salmon roulade

Main

Classic roast chicken dinner, nut roast dinner, porchetta & spiced lentils, lentil & bean daal

Dessert

Sticky toffee pudding, cheesecake, Eton mess, cheese & biscuits (surcharge of £3 per guest for cheese & biscuits instead of sweet option)

BESPOKE SELECTION from £73 per guest

Our team can help you create a custom menu for your perfect dining experience.



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GRAZING TABLES

A modern and casual approach, focusing on beautiful ingredients, big flavours, and lighter portions. Our team can arrange a grazing table (or tables) for your guests to enjoy at their leisure.

CLASSIC COLLECTION £21 per guest

A shared grazing platter (or platters) for a lighter experience. The exact menu will be dependent on season and theme.

Example menu items include mini spiced kofta, falafel, pakora, hummus & breads, tzatziki, crudités, olives, cheeses & chutney

BESPOKE SELECTION from £30 per guest

Whether it's locally sourced charcuterie, regional cheeses, or the theme of your choice, we'll create a stunning and relaxed menu that will act as the perfect backdrop to your special day.

CANAPÉS

Designed to complement your event's style and charm. Circulated by our front of house team or elegantly displayed for guests to select from.

CLASSIC COLLECTION £15.50 per guest

Select any four options from our classic bold flavours menu

Frittata & caramelised onion
Aromatic spiced fritters & masala-infused mayo
Persian spiced falafel bite & hummus
Avocado & sun-blushed tomato croûte
BBQ-glazed pork belly
Korean chicken skewer
Vegetable pakora & seasonal pickle

BESPOKE SELECTION from £22.50 per guest

Work with our team to create a selection of canapés, thoughtfully tailored to complement the style of your event and the dietary preferences of your guests. The guide menu price is based on four different canapés, but extra variety can be added.



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SWEETS

A sweet finale to your celebration.

CLASSIC COLLECTION £7 per guest

Choose any two of the below desserts

Vegan brownie
Gluten-free brownie
Cheesecake
Banana & walnut
Chocolate & hazelnut brownie
Lemon drizzle cake

LUXURY COLLECTION £9.25 per guest

Choose any two of the below desserts

Strawberries & cream
Chocolate Oreo cake
Spiced chai cake
Lotus Biscoff cake

BESPOKE SELECTION from £12.50 per guest

Whether it's a decadent sweet treat or a savoury cheese board, our team will work with you to craft a bespoke dessert experience for your guests.



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STAFFING YOUR EVENT

Our friendly front of house team will look after your guests throughout your special day and will handle food and drinks service.

All menu prices listed above are inclusive of food service. Our Events Manager will provide a full quote for additional staffing costs based on drinks packages and other guests services required.

Open Kitchen is a proud Real Living Wage Employer.

CROCKERY, CUTLERY, LINENS, GLASSWARE

As part of designing your day, our Events Manager will help you to plan all of the table dressings and sundries to ensure every element sparkles.

Our in-house crockery and cutlery is inclusive in your menu price, or bespoke colours and styles of crockery and cutlery can be hired at an additional charge.

Glassware for water and wine to accompany your meal are inclusive in your drinks package costs. Our Events Manager will set out any additional glassware charges clearly as part of your full event specification.

Table linens and napkins are not included in the menu price. Our team can help you select colours for linens to complement your design palette and offer a full quote.

WEDDING STATIONERY

We can provide printed menus and a display seating chart to accompany your meal.

All printed materials can be adapted to match or complement other wedding stationery. Exact matches can only be offered where fonts and precise colour references are provided.

PRINTED A6 OR A5 MENUS FOR THE TABLE (ONE PER GUEST) £122 per event

A1 OR A0 DISPLAY SEATING CHART ON EASEL £165 per board

Other bespoke wedding stationery can be provided on request and at an additional charge.

PRE-WEDDING TASTER

TASTER AT HOME £120 per person

Enjoy your wedding taster in the comfort of your own home. Our team will prepare a small taster of each of your chosen wedding dishes and deliver it to your door.

Sit with your partner, discuss, enjoy, and plan with privacy and comfort. Our team deliver during the day for you and your partner to enjoy in the evening.

Delivery: Monday-Friday, 8am-4pm.



Open Kitchen MCR provided the food for our wedding reception buffet and they were just amazing. Really lovely people, and the food was outstanding. They visited the venue beforehand and really worked hard to make everything run smoothly on the day. We requested a vegan and vegetarian buffet and they did such a delicious and varied spread for us – very much enjoyed by all!

Alice S