



To book an appointment please email [nomaddining@gmail.com](mailto:nomaddining@gmail.com)

You can visit our website

[www.nomad.catering](http://www.nomad.catering)

or call on 07976979181

We look forward to meeting you!



## NOMAD DISTINCTIVE DINING

Our Wedding packages are a template and can be adjusted to suit a variety of budgets in order to get the best from our offering. We recommend a meeting with the chef at the proposed venue in order to get the best menu to suit your vision for your special day.

### CANAPÉS RECEPTION

Our canapés are created based on personal likes, dislikes and allergen requirements, these will be discussed during the meeting with our chef and will offer a variety of combinations. Our three price formats are for 5 canapés, 8 canapés or 11 canapés per person. The number of canapés required will depend on what package you create for your wedding day.



*Selection of canapés*



### WEDDING BREAKFAST:

Option one for you is a 3 course meal with 3 choices for each course. For this we will require a pre-order. Notification of potential allergens will be discussed during the menu meeting, we request that our clients have an idea of their guests requirements before this meeting. Option two is a for a seasonal High Tea which can be tailor-made to suit your needs involving sweet and savoury seasonal items great for social dining.



*Starter of braised chicken wings*



*Our mini shepherds pie from our High Tea accompanied with homemade brown sauce*

### EVENING RECEPTION:

Here we have three options the first is a traditional hog roast. This is a tried and tested evening reception staple. Our second option is a BBQ with large joints of beef, pork and chicken all cooked on the grill and served with salads and brioche rolls. Our third option is a fairly new trend in weddings and this is the food station. It can range from flavoured popcorns to tacos and fajita stations a grazing table filled with antipasti or just sweets and pastries.



*Our selection of vegetarian dishes go beyond the traditional choices.*



*Our slow cooked belly pork is a choice that is hard to beat.*



# NOMAD



Here at Nomad Dining we bring the restaurant experience to your venue.

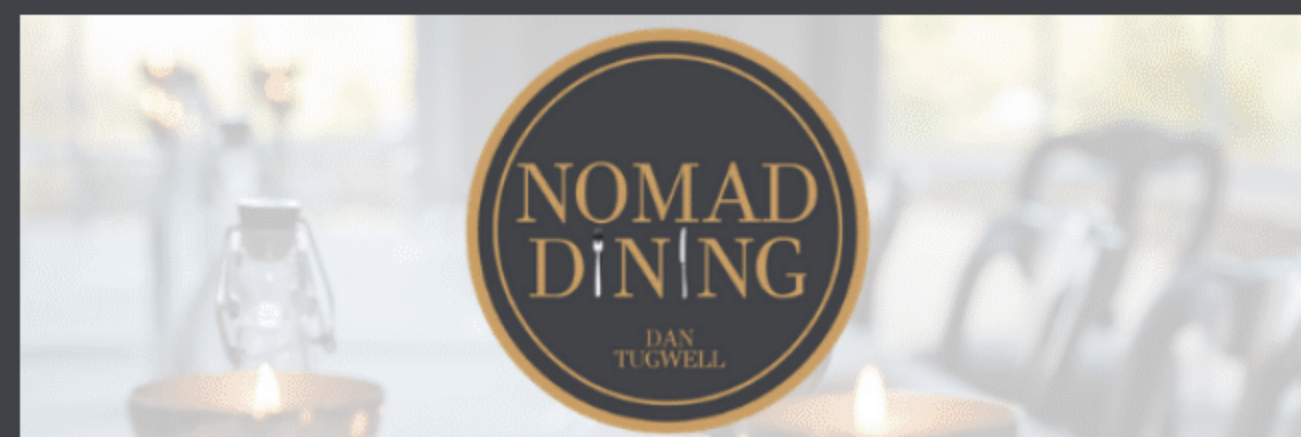
With over 16 years experience in restaurants and hotels our team is perfectly positioned to provide a personalised wedding experience for you and your partner. If you choose Nomad then you choose distinctive dining.



# DISTINCTIVE



Each of our events is completely unique as we design the menu around each customer or venue. We choose to do this in order to create an individual memory and a personal experience. We can tailor make a menu to suit a budget and use our expertise and local vendor relations to give a competitive rate despite the personalised service you receive.



# DINING



As part of our experience we encourage a menu meeting with the chef. It allows the chef to understand your vision for your day but also allows him to get to know your likes and dislikes in order to give you exactly what you want rather than being told what we will cook.

This is your day not ours!