



Dear Client,

Congratulations on your decision to get married. We hope we can help your planning run smoothly and if there is anything you need besides just the food - use our experience. It's what we're here for!

We have enclosed our current menu pack for you which includes a variety of menus. Our canape selection to enjoy during a drinks reception, various ideas for your wedding breakfast, BBQ options or buffets for your relaxed summer wedding.....something for everyone!

At Hudsons we take pride in our food. Wherever possible we use local suppliers to source produce of the finest quality. We have the best larder on our doorstep and are lucky to be able to take advantage of it.

Also enclosed is our very attractively priced wine list. The wines have been specially selected to compliment the dishes from our menus. We can supply most beverage you require on a sale and return basis, so you are only paying for what is opened on the day. We are more than happy to organise a paying bar for you and your guests after the meal, this incurs a license set-up fee of £60.

Our menu prices quoted include staffing costs based on a standard wedding service. Should you have special staffing requirements, there will be an extra charge. All prices quoted exclude VAT.

One of our team will be more than happy to help with any questions, give guidance and help ensure you have a stress free experience. Planning your wedding should be fun.

Please contact us on 01224 791 100 or by emailing enquiries@hudsonscatering.co.uk We look forward to hearing from you soon.

Kind Regards

Hudsons Team

HUDSONS

CATERING

CANAPÉ SUGGESTIONS

CHILLED CANAPÉS

Seared Beef with White Bean on Bruschetta
Quails Egg and Hollandaise Tartlet
Arbroath Smokie on Brown Bread Toast
Hot Smoked Salmon and Cucumber Pickle
Mini Spinach and Cottage Cheese Frittata
Smoked Mackerel, Beetroot and Sour Cream
Caramelised Leek, Onion and Artichoke Scones
with Mascarpone and Relish
Soy Marinated Beef with Coriander Relish
Quails Egg and Celery Salt
Cider, Horseradish and Dill Marinated Pork en
Croute
Smoked Duck Breast with Mango, Avocado and
Coconut
Potato Cakes with Smoked Salmon and Cream
Cheese
Salt Beef Mini Bagels with Pickle Vegetables
and Black Pepper Cream Cheese
Gougere Cheese Puffs
Watermelon-Mint Lollipops
Potted Shrimp
Crab and Lemon Potato Cones

SOUP SIPS

Carrot and Ginger
Tomato and Basil
Butternut Squash and Sweet Potato
Green Pea and Ham

WARM CANAPÉS

Haggis Balls and Whisky Dip
Loaded Potato Skins
Prawn, Chorizo and Tomato Kebabs
Sweet Chilli King Prawns with Lemon Mayo
Sticky Honey and Mustard Chipolata Sausages
Devilleed Pheasant Bites
Mini Toad in the Hole
Mini Game Pies with Branson Pickle
Honey and Ginger Chicken
Mini Quails Egg Florentine
Mini Pancake of Pulled Pork, Smoked Salsa and
Avocado
Cheese and Ham Toasties with Red Onion Jam
Haggis Shepherd Pies
Thai Spiced Crab Cakes
Minced Lamb, Cinnamon and Currant Rolls
Hotdogs in Brioche Rolls with Mustard
Homemade Mini Cheese Burgers
Mac and Cheese Cups

HUDSONS SIGNATURE CANAPÉS

(Supplement)

North Sea Haddock Goujons and Fries
Lobster and Lemon Rolls
Seared Scallop, Black Pudding and Pea Puree

HUDSONS

CATERING

STARTERS

Chicken Liver Pate with Brambly Apple Jelly and Seasonal Leaves

Timbale of Award Winning Haggis, Neeps and Tatties with Lochnagar Whisky Cream Sauce

Salad of Smoked Local Venison Loin with a Pomegranate and Orange Salad

Escalope of Scottish Salmon with Black Treacle, Juniper and Sherry Dressing

Hot Smoked Salmon, Quail Egg, Asparagus with a Lemon Relish

Deli Platter of Parma Ham, Highland Venison Salami, Marinated Garden Vegetables and Olive and Devenick Dairy Feta Like Cheese (**supplement**)

North Sea Smoked Haddock and Cheddar Cheese Fishcake with Tomato Chutney and Lemon Beurre Blanc

Salad of Mozzarella, Prosciutto and Marinated Melon

Terrine of Thyme Roasted Pheasant, Pigeon and Venison with a Herb Salad and Raspberry Vinaigrette

Falafel with Hummus and Crispy Salad

Scotch Egg Quail's Eggs with Black Pudding and Homemade HP Sauce

North Sea Haddock Mornay

Mull of Kintyre Cheese, Sun Dried Tomato and Thyme Tart with Red Onion Relish

Trio of Beetroot Gravlax Salmon, Arbroath Smokie Pate and Prawn and Brandy Cocktail (**supplement**)

ALL SERVED WITH ASSORTED BREAD AND BUTTER

HUDSONS

CATERING

SOUPS

Chicken, Leek and Pearl Barley Broth
Butternut Squash, Chilli and Rosemary Soup
Garden Pea and Ham
Potato, Leek and Watercress
Wild Mushroom and Tarragon
Spicy Butter Bean Soup
Cumin Roasted Squash and Lentil
Carrot and Coriander
Slow Roasted Tomato and Basil
Traditional Tattie and Leek
Sweet Potato, Lime and Ginger
Carrot and Lentil
Creamy Chicken, Asparagus and Rosemary
Red Lentil and Coconut

SORBETS

Cosmopolitan
Lemon and Lime
Raspberry
Mango and Orange
Midori
Pink Grapefruit and Prosecco
Lime and Basil
Lemon and Thyme
Fresh Ginger and Citrus
Watermelon and Mint
Porter Gin, Lemon and Tonic
Pimm's No1

HUDSONS

CATERING

MAIN COURSES

Sage and Onion Sausage Stuffed Chicken with a Pastry Waistcoat, Baby Onion and Red Wine Sauce

Roast fillet of Aberdeenshire beef with mince and tattie pie and carrot and swede puree (supplement)

Parsleyed Cod with Roasted Potatoes and Arran Mustard Butter Sauce

Roast Breast of Chicken with Pea, Leek and Parmesan Risotto

Lemon And Thyme Spiced Salmon Fillet With Bubble and Squeak Mash and Lemon Sauce

Braised Shank of Scotch Lamb with Root Vegetable Mash and Mint Jus

Breast of Chicken Stuffed with Spinach and Mascarpone with Watercress and Leek Sauce

Noisette of Highland Venison with Pear and Bacon Galette, Braised Red Cabbage, Game and Redcurrant Sauce

Roast Ribeye of Beef Au Poivre, Broad Bean Puree and Roasted Hasselback Potato (supplement)

Smokey Marinated BBQ flavoured Monkfish with Parma Ham on a Tomato and Basil Mash, Roast Pepper Salsa

Marinated Gigot of Lamb Steak with Roasted Peppers, Spiced Potato Cake and Citrus Jus

Seared Rosemary Chicken with Alford Oatmeal Stuffing and Buttery Fondant Potato

Scotch Assured Beef Wellington, Parsnip Puree and Merlot Jus (supplement)

Braised Orange Loin of Venison with Horseradish Dumpling (supplement)

Fillet of Monkfish with Spring Green Galette and Seafood Broth (supplement)

Trio of HMS Ballater Butcher Sausages with Red Onion Gravy, Butter Cabbage and Mustard Mash

Braised Shin of Scotch Assured Beef in Red Wine, Glazed Carrot and Yorkshire Pudding

Lemon Roasted Chicken with a Black Pudding, Leek and Potato Cake and a Smoked Bacon Sauce

ALL SERVED WITH SEASONAL VEGETABLES

HUDSONS

DESSERTS

Salt Caramel Chocolate Tart with Malt Milk Ice Cream

Drambuie and Raspberry Crème Fraiche Tart, Caramelised Orange and Mint

Steamed Apple Pudding with Butterscotch Sauce and Mackie's Vanilla Ice Cream

Classic Lemon and Lime Tart with Raspberry Sorbet

Vanilla Panna Cotta with Roasted Pineapple, Coconut and Mango

Hudsons' Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Double Chocolate Brownie Cake with Lemon Ice Cream

Homemade Eccles Cakes with Custard and Chantilly Cream

Warm Peach, Pistachio and Honey Cake

White Chocolate and Raspberry Panna Cotta

Apple and Toffee Crumble Tart with Crème Anglaise

Jaffa Orange Cake with Frozen Yogurt Ice

Champagne and Raspberry Posset, Citrus Tuille Biscuit

White and Dark Chocolate Torte with Blueberry and Cranberry Compote

Mocha Profiteroles with Hot Chocolate Sauce

Trio of Desserts

Pear, fig and Blueberry Oaty Crumble Tart, Rhubarb and Custard Crème Brulee and Raspberry Marshmallow Meringue (supplement)

Trio of Desserts

Salted Chocolate Cookies and Ice Cream, Strawberry Tart and Lemon and Lime Posset (supplement)

HUDSONS

CATERING

PLATED MEALS

2 COURSES

Main course + Dessert & Coffee

3 COURSES

Soup + Main Course + Dessert & Coffee

3 COURSES

Starter + Main Course + Dessert & Coffee

Or

Choice of 4 Canapés + Main Course + Dessert & Coffee

4 COURSES

Starter + Soup + Main Course + Dessert & Coffee

5 COURSES

Starter + Soup + Main Course + Dessert + Cheese & Coffee

WEDDING SUPPER MENUS

MENU A

Selection of Sandwiches and Baps ,Assorted Quiche, Sausage Rolls, Chicken and Bacon Kebabs
Tea and Coffee

MENU B

Traditional Beef Stovies, Vegetarian Stovies, Beetroot and Oatcakes, Tomato Ketchup and HP
Tea and Coffee

MENU C

Bacon Softies, Sausage Softies, Cheese Softies, Tomato Ketchup and HP
Tea and Coffee

MENU D

Pulled Pork BBQ Baps, Crispy Green Salad
Tea and coffee

MENU E

Assorted Pizza Slices, Chunky Potato Wedges
Tea and coffee

MENU F

Pots Chicken Curry / Beef Curry, Pilaf Rice, Naan and Chutneys
Tea and Coffee

MENU G

Homemade Soup, Cheese Baps and Butteries
Tea and coffee

MENU H

Selection of Mini-Homemade Pies (Steak, Mince, Macaroni, Chicken & Leek)
Tea and Coffee

HUDSONS

CATERING

CHILDREN'S MENU

STARTER

Melon

Tomato Soup

MAIN COURSE

Char-grilled Chicken Pieces with Potato Wedges

Sausages with Mashed Potato

Breaded Chicken Goujons with Chunky Chips

Beef Burger in a Bun with Cheese and Potato Wedges

Plain Chicken Pieces with Carrots, Broccoli and Mashed Potato

Sliced Cold Ham with Cauliflower Cheese and Potatoes

Mince & Tatties

Macaroni Cheese

DESSERT

Jelly and Ice-cream

Fruit Salad and Ice-cream

Strawberries and Cream

Chocolate Roulade and Ice-cream

HUDSONS

CATERING

VEGETARIAN SUGGESTIONS

STARTERS

Vegetable Tempura with Smokey BBQ Tomato Sauce Dip and Seasonal Leaves

Spiced Falafel with Tahini Sauce

Pea, Broad Bean and Feta Crostini with a Tomato Relish

Goats Cheese and Chilli Jam Filo Parcels

Deli Platter of Marinated Mozzarella, Roasted Peppers, Sun Blushed Tomatoes and Olives with Olive Oil and Balsamic Dip

Courgette, Pine Nut and Ricotta Tart on a Balsamic and Crispy Green Salad

Assiette of Melon with Citrus Fruit and Orange Sauce

Roasted Pepper and Spinach Terrine

Sun Dried Tomato, Black Olive and Feta Tart

MAIN COURSES

Spiced Aubergine Bake

Creamy Gnocchi with Olive, Parsley and Caper Salad

Smokey Aubergine Tagine with Lemon and Mint

Baked Cauliflower Pizzaiola

Chilli Bean Fritters with Labneh

Butternut Squash, Red Onion and Thyme Risotto

Caramelised Onion, Feta and Pine Nut Tart with Fondant Potato and Herb Salad

Leek and Wild Mushroom Shepherd's Pie

Ratatouille Herb Crumble Tower with Saffron Mash

Vegetable Tagine with Chickpeas

Spinach, Feta and Olive Oven Baked Frittata

Root Vegetable Pie

HUDSONS
CATERING

COLD BUFFET

STARTER

CHOOSE ONE FROM MAIN MENU LIST

MAIN COURSE

PLATTER OF LOCAL COLD MEATS

Honey and Clove Roasted Ham

Roast Ribeye of Scotch Assured Beef with a Wholegrain Mustard Crust

Apricot and Thyme Stuffed Breast of Turkey

Lemon and Rosemary Marinated Lamb

Highland Venison Salami

SEAFOOD PLATTER

Lemon and Ginger Poached Whole Salmon

Prawn Marie Rose

Sherry Marinated Roll Mop Herring

Smoked Mackerel Pate

Hot Smoked Salmon

PIES, TARTS AND VEGETABLES

Smoked Cheese, Bacon and Onion Flan

Raised Pork and Egg Pie

Marinated Red Pepper and Artichoke

SIDES AND SALADS

CHOOSE 5 FROM THE LIST

Butternut Squash with Ginger, Tomato and Lime Yogurt Salad

Tomato, Cucumber, Red Onion and Mozzarella

New Potato, Chives and Crème Fraiche Salad

Crispy Garden Leaves

Honey Roasted Beetroot and Carrot Salad

Orange, Fennel and Rocket Salad

Coleslaw

Spicy Cous Cous

Jewelled Pasta

Kale Salad with Roasted Root Vegetable Pomegranate and Almond dressing

Roasted Red Pepper, Tomato and Basil Pasta with Crumbles Feta

Jewelled Rice

DESSERT

CHOOSE ONE DESSERT FROM MAIN MENU LIST

HUDSONS

CATERING

HOT BUFFET

STARTER

CHOOSE ONE FROM MAIN MENU LIST

MAIN COURSE

PLEASE CHOOSE 2 MEAT OPTIONS AND 1 VEGETARIAN

SERVED FROM BUFFET TABLE

Herb Crusted Salmon and Lemon Risotto
Braise Scottish Venison Daube
Honey and Mustard Glazed Chicken Breast
Haggis, Neeps and Tattie Timbale
Spiced Duck with Orange, Chilli and Ginger
Rosemary Roasted Chicken and Olive Oil
Roasted Vegetables
Caramelised Onion, Feta and Pine Nut Tart
Roast Butternut Squash, Ricotta and Spinach
Lasagne
Braised Scotch Assured Steak and Ale Stew
Roast Chicken, Tomato and Red Pepper Pasta
Pulled BBQ Flavoured Pork
Luxury Fishermen's Pie
Traditional Beef Mince Cottage Pie
Braised Sausages and Onion

SIDE DISHES AND SALADS

CHOOSE 5 FROM THE LIST

Roasted Root Vegetables
Buttery Mash
Kale Salad with Roasted Butternut Squash,
Pomegranate and Almond Dressing
Fennel, Orange and Goats Cheese Salad with
Rocket
Coleslaw
Minted Baby Potatoes
Baked Sweet Potato with Taleggio and Thyme
Crispy Green Salad
Trio of Tomato, Red Onion and Basil Salad
Roasted Rosemary Potatoes
Roasted Root Vegetables
Jewelled Pasta Salad
Buttered Carrots and French Green Beans
Chefs Vegetables

DESSERTS

CHOOSE 3 TO BE SERVED ON WOODEN BOARDS ON
EACH TABLE

Mini Tubs of Local Ice Creams
Double Chocolate Brownies
Classic Lemon and Lime Tarts
Mixed Berry Meringues
Chocolate and Orange Tart
Strawberry and Pimms No1 Jelly
Rhubarb and Custard Crumbles
White and Dark Chocolate Profiteroles
Baked New York Cheesecake
Key Lime Pie
Apple and Sultana Pies
Mango and Passion Fruit Panna Cotta
Jaffa Orange Cake
Raspberry and Lemon Posset

Tea and Coffee and Fudge

HUDSONS CATERING

BBQ MENU

STARTER

PLEASE CHOOSE A PLATED STARTER FROM THE LIST OR FIVE TYPES OF CANAPES

MAIN BUFFET

CHOOSE 4 MEAT OR FISH CHOICES AND 1 VEGETARIAN

Tandoori Chicken with Coriander Chutney
Bacon and Blue Cheese Burgers
Jerk Halloumi Burger
Smokey Pork and Boston Bean One Pot
Cajun Spiced Chicken and Pepper Kebabs
Scotch Assured Lemon and Thyme Marinated
Lamb Gigot Steaks
Honey and Mustard Roasted Salmon
Jamaican Prawn and Sweet Potato Curry
Beer Raised Short Ribs
Highland Venison Sausages
Barbequed Leg of Lamb
Sweet Chilli Chicken Kebabs
Stuffed Pittas with Lamb Tagine
Spiced Sweet Potato Burgers with Avocado
and Basil Salsa
Corn Dogs
4oz Ribeye Steaks
BBQ Glazed Spare Ribs
Monkfish and Prosciutto Spiedini with
Rosemary
Beetroot Burger with Herb Feta
Sloppy Joes
Classic Cheese Burgers
Jumbo Hot Dog Sausage
Szechuan Aubergine

SALADS AND SIDE DISHES

CHOOSE 5 OPTIONS

Cheesy Garlic Bread
Crunchy Coleslaw
Roasted Vegetables
Country Style Potatoes
Mixed Leaves with Balsamic Vinegar
Spiced Hot Potatoes
Greek Salad
Tomato, Basil & Mozzarella Salad
Jewelled Salad
Carrot and Raisin Salad
Fennel and Orange and Mint salad

DESSERTS

CHOOSE 3 TO BE SERVED ON WOODEN BOARDS ON EACH TABLE

Mini Tubs of Local Ice Creams
Double Chocolate Brownies
Classic Lemon and Lime Tarts
Mixed Berry Meringues
Chocolate and Orange Tart
Strawberry and Pimms No1 Jelly
Rhubarb and Custard Crumbles
White and Dark Chocolate Profiteroles
Baked New York Cheesecake
Key Lime Pie
Apple and Sultana Pies
Mango and Passion Fruit Panna Cotta
Jaffa Orange Cake
Raspberry and Lemon Posset

HUDSONS

CATERING

THE CARVER MENU

FUN AND INFORMAL MENU, INVOLVING YOUR GUESTS IN THE DAY

STARTERS

CHOOSE FROM LIST OFF MAIN MENU

MAIN COURSE

CHOOSE A GUEST TO CARVE FROM BUTCHER BLOCK BOARDS AT THEIR TABLE FOR ALL THE OTHER GUESTS

CHOOSE ONE OF THE BELOW MEATS

Roast Fillet of Inveruie Beef
Scotch Assured Whole Roast Beef Ribeye
Honey Roast Gammon
Slow Roasted Shoulder of Pork
Marinated Gigot of Lamb

SERVED WITH

Rosemary Roast Potatoes
Roasted Root Vegetables
Mixed Green Salad
Cucumber Mould
Mustard and Horseradish / Red Wine Gravy

DESSERTS

CHOOSE FROM LIST OFF MAIN MENU

HUDSONS

CATERING

HOG ROAST MENU

STARTER SERVED TO THE TABLE

PLEASE CHOOSE FROM MAIN MENU LIST

MAIN COURSE

SERVED FROM BUFFET TABLE

DRESSING OF THE BUFFET TABLE WILL BE SUBJECT TO COST AND MUST COMPLY WITH HEALTH AND SAFETY REGULATIONS.

Spit Roasted Pig Served With Apple Sauce, Stuffing & Crispy Crackling
Plus Vegetarian Option
Crusty Bread Rolls and Selection of Sauces

PLEASE CHOOSE FOUR OF THE FOLLOWING SALADS:

Green Leaf, Mixed Salad, Sundried Tomato & Basil Pasta Salad, Greek Salad, Potato Salad,
Tomato & Basil Salad, Coleslaw, Caesar Salad, Lemon & Coriander Cous Cous

PLEASE CHOOSE ONE OF THE FOLLOWING POTATO OPTIONS AND TWO OPTIONS OF VEGETABLES

Jacket Wedges
New Potatoes in Herb Butter
Jacket Potatoes
Roasted Potatoes with Rosemary and Garlic
Buttered Green Beans and Carrots
Roasted Root Vegetables
Carrot and Neep Mash
Bubble and Squeak

DESSERTS

PLEASE CHOOSE ONE FROM THE MAIN MENU LIST

HUDSONS

CATERING

FAMILY SERVICE MEAL

RELAXED, FUN AND INFORMAL MEAL

STARTER

SERVED AT THE TABLE

PLEASE CHOOSE FROM MAIN MENU LIST

MAIN COURSE

ALL DISHES WILL BE SERVED IN BOWLS AND SERVING DISHES FOR GUEST TO SELF-SERVE

Creamy Tarragon Chicken

Moroccan Lamb Tagine and Jewelled Cous Cous

Slow Braised Scotch Assured Beef with Caramelised Shallots

Highland Game Casserole

Luxury Fisherman's Pie

ALL SERVED WITH

Mustard Mash

Roasted Root Vegetables

DESSERTS

SERVED ON WOODEN PLATTERS ON EACH TABLE, PLEASE CHOOSE 3 ITEMS

Mini Tubs of Local Ice Creams

Double Chocolate Brownies

Classic Lemon and Lime Tarts

Mixed Berry Meringues

Chocolate and Orange Tart

Strawberry and Pimms No1 Jelly

Rhubarb and Custard Crumbles

White and Dark Chocolate Profiteroles

Baked New York Cheesecake

Key Lime Pie

Apple and Sultana Pies

Mango and Passion Fruit Panna Cotta

Jaffa Orange Cake

Raspberry and Lemon Posset

HUDSONS
CATERING

WINE LIST

WHITE WINES

Bin	Wine Name	Country
1	Finca Nova Airen	Spain
2	Marques De Calado Macabeo	Spain
3	Michel Servin Blanc Vin De France	French Regions
4	Five Foot Track Chardonnay	Australia
5	Alredini Garganega Pinot Grigo	Italy
6	Bantry Bay Chein Blanc	South Africa
7	Vina Carrasco Sauvignon Blanc	Chilie
8	Baron De Baussac Viognier	France
9	El Cante Albarino	Spain
10	Oyster Bay Sauvignon Blanc	New Zealand
11	Mountagny Grand Vin d e Bourgogne	France
12	Sancerre Berthier	France

RED WINES

Bin	Wine Name	Country
13	Finca Nova Temprianllo	Spain
14	Marques De Calado Temprianllo	Spain
15	Michel Servi n Rouge Vin de France	French Regions
16	Five Foot Track Shiraz	Australia
17	Fonte Do Nico Vhio Tinto	Portugal
18	Two Ridge Merlot	Australia
19	Aires Andinos Malbec	Argentina
20	Bantry Bay Pinotage	South Africa
21	Baron de Baussac Carignan	France
22	San't Andrea Chianti	Italy
23	Esprite De Lussac St Emilion	France
24	Les Puits Neuf, Chateauneuf du Pape	France
25	Fairhall Cliffs Pinot Noir	New Zealand

ROSE WINES

Bin	Wine Name
26	Blushmore Zindafel Rose
27	AXI Rose Magnum

CHAMPANGE & SPARKLING

Bin	Wine Name	Country
28	Prosecco Corte Alta	Italy
29	De Telmont Grande Reserve	France
30	Oeil De Pedrix Rose	France
31	Veuve Clicquot	France
32	Dom Perignon	France

FREQUENTLY ASKED QUESTIONS

How do we arrange an appointment?

Call the office 01224 791100 or email enquiries@hudsonscatering.co.uk

Can we do this at a weekend?

Weekend appointments are available but these are subject to availability. As I sure you can appreciate weekends are our busiest times. The team can meet early evening or meet in town at lunchtime.

Who will I meet?

You will meet up with one of our experienced Event Managers. Your original meeting contact will remain closely in touch with you during the whole process and they will conduct all of your meetings. However the structure at Hudsons is that any one of our Events Team can deal with the day-to-day details of your event, answer questions you may have or arrange additional extras for you.

Can we theme the menu?

Our menu pack is only our suggestions and with our years of experience we are happy to create bespoke menus for you should you wish.

What if we have guests with special dietary requirements?

Don't panic. We can take care of most dietary needs. All you need to do is tell us your guest requirements and we will tailor the menu to suit. All dishes will be to the same high standard as the main meal.

Do you offer a tasting?

Most couples are happy to choose their menu at the planning meetings with our expert advice and photographs. However should you wish to taste the quality of our food, we can offer a tasting for confirmed bookings (Bride and Groom only). We can offer a Dinner Party option for a minimum of 6 guests. Cost is £45.00 per person plus VAT.

Can we provide our own drinks for the day?

You can provide drinks for the reception drink and meal only. At Hudsons our corkage charge is per person plus VAT. Please check with your Event Manager for the current rate. Please note that wine bottles will be removed from the table once Dessert has been served.

Do you provide Master of Ceremonies/Toast Master?

All our Event Managers are happy to do this on the day - in fact we love doing it. If you have a friend or a family member that you would like to do it we can assist them on the day.

Can Hudsons provide a licenced bar for the evening?

Yes, we can. There is a fee of £60.00 plus VAT. Please note when a bar licence is in operation guests are not permitted to bring drink from the house to the ballroom. Any drink found on guests will be taken and disposed of.

What else can Hudsons provide?

Hudsons can provide full event management and if required put you in touch with bands, photographers, pipers, cake suppliers and so much more.

We can also provide flowers and table decoration - for more information on flowers please contact Suki direct on suki@hudsonscatering.co.uk