





About The Orde Food Company

At The Orde Food Company we have built up an enviable reputation for innovation, reliability and exceptional quality in catering and event management. Set up in 1979 by Gill Orde, the company is now run by her son's Justin (Managing Director) and Christian (Operations Director). We pride ourselves on delivering a bespoke service which embraces the true spirit of party planning and catering allowing you to revel in luxury and enjoy all the fun of the party with the assurance of faultless service.

Our Food

Our menus are developed by our award-winning team of chefs to reflect ongoing trends and availability of quality seasonal produce, as we passionately believe in sourcing our ingredients as locally and ethically as possible.

We have been recognised by a host of industry and national awards for our commitment to catering excellence. We are the Herald Rural Family Business of the Year 2014, CIS Excellence Independent Event Caterer 2016, Best Independent Contract Caterer – Hospitality Awards 2012, Best Caterer Finalist - Scottish Event Awards 2015 and 2016 and Vows Awards finalists 2017.



What our customers say:

"Thank you so much to you and all the team! The party achieved its stated objective, in our view, as being the best in East Lothian for many a year!" **Party, 100 guests, East Lothian.**

"We have had a number of guests say that it has possibly been the best wedding they have been to. Everyone liked the different touches, so unique. Thank you for everything your team did they are definitely worthy of high praise." **Wedding, 150 guests, Northumberland.**

"We had such a wonderful wedding made all the more wonderful by you and your team. Thank you so much for all the effort you put in to make things perfect for us – we seriously appreciate it. The food was fantastic!" **Wedding, 200 guests, Perthshire.**

"I have to say, you guys were fantastic! You and your team made such a difference to our day, served great food and looked after everyone so well. We have had numerous great comments about yourself and the team." **Wedding 80 guests, Scottish Borders.**





Weddings with The Orde Food Company

At The Orde Food Company, we want to help you create the most magical day of your life.

Whether your wedding or civil partnership is large or small, traditional, retro, rustic or quirky, we want to make sure that it is truly memorable.

We never forget that it's your big day and will work with you to create a truly unique occasion to remember, whatever your style of wedding. From arrival receptions, afternoon teas and sumptuous wedding breakfasts to evening buffets, hog roasts, picnics or late night snacks, your special day will be safe in our hands.

We work with some of the most beautiful venues in Scotland and the North of England so know exactly where to go to create the wedding you've always dreamt about - from romantic winter weddings in majestic Scottish castles complete with candlelit tables and roaring log fires; rustic country weddings in a field or on a hilltop, opulent marquees or a simple celebration at home or another of your favourite places. The food will be fabulous and we can even help you create some unique dishes with a personal twist.

From the moment you contact us we will work with you every step of the way. Firstly, before we provide a quote we provide an in person or video consultation, depending on your location. Then we follow up with a site meeting where all number of fine details can be confirmed. Finally, we host you for a tasting at one of our award winning restaurants or venues. Make sure to book a taxi as our food & wine pairings are a lot of fun. Now, with your big day planned to perfection you and relax into enjoying the most special day of your life.

Call us on Tel: **01573 229150** or get in touch
by email on **eat@ordefood.com**

We look forward to hearing from you.



Canapé Menu Suggestions

Bespoke menus are available upon request

Set canapé menus (4 per person) - £10*

Spring

Pea tartlet with feta cheese & mint (V)

Cherry tomato with house pesto and basil (VG/GF)

Smoked salmon parfait, pickled cucumber, dill, sourdough croûte

Chicken liver parfait, house chutney, smoked bacon, crostini

Autumn

Parmesan sablé, fennel cream, roasted sweetcorn, fennel tops (V)

Pumpkin & ricotta tartlet with spiced honey (V)

Belhaven smoked salmon, sour cream, fresh horseradish, dill blini

Haggis bonbon & turnip puree

Summer

Watermelon, heirloom tomato, fresh basil and basil vinaigrette (VG/GF)

King prawn, mange tout, coconut, coriander (GF)

Buratta, lemon zest, lemon oil, thyme and cracked black pepper crostini (V)

Sweet onion sausage roll, black onion seeds

Winter

Charred Cauliflower, spiced yoghurt, mint chutney (V/GF)

Aubergine & pinenut fritter, tomato relish, rocket (VG/GF)

House cured mackerel, pickled beets, crème fraîche on chive blini

Honey & sesame chipolata sausage (GF)

Supplementary canapé options (priced individually*)



Shellfish

- Lindisfarne rock oyster - au naturel (GF) £3
Queen Scallop, bacon, rosemary
& lemon (GF) £6
King prawn, mange tout, coconut,
coriander (GF) £2.50
Crab cakes, roasted pepper,
chive aioli (GF) £4

Meat

- Pork belly cubon, apple
puree, crackling (GF) £3
Aged Scotch beef fillet &
Béarnaise skewers (GF) £6
Seared venison, red onion &
chilli jam, sourdough £3
Miniature shepherds pie
with brown sauce £4

Vegetarian

- Spinach & ricotta spanakopita £3
Iced tomato gaspacho, basil oil,
parmesan crisp (GF) £3
Mushroom tartlet with
pickled walnuts £2.50
Olive tapenade, sun blush tomato,
blue cheese (GF) £2.50

Fish

- Smoked haddock & chive tart £3
Sea bass & mango ceviche,
coriander (GF) £3
Lemon cured sea trout, grapes,
lemon zest (GF) £3.50
House cured salmon, crème
fraiche, pumpernickel £3

Poultry & Game birds

- Quails eggs & celery salt (GF) £2
Chicken & asparagus terrine (GF) £4
Sherry Partridge & wild
mushroom crostini £3
Spiced Pheasant, raita,
chickpea fritter (GF) £3

Vegan

- Grilled Asparagus Spears (GF) £3
Broad bean & mint bruschettini £2.50
Confit Carrot crostini £2.50
Celeriac & nutmeg croquette £2.50

*Menu Price includes: Highly experienced event manager, Standard house crockery and cutlery, Staff, both kitchen team and service team and VAT at the current rate.



Spring / Summer Sample Menus 2020

(Bespoke menus are available upon request)

Starter

Belhaven Salmon ceviche, pink peppercorn, dill crème fraîche

Main

Sirloin of aged Border beef, pomme anna, mushroom purée, carrots, celeriac, trompette mushrooms

Dessert

Lemon & sesame tart, lemon ice cream, sesame sablé, chocolate

2020 - £70.00 | 2021 - £72.00 | 2022 - £75.00

Starter

White & green asparagus, poached hens egg, rapeseed mayonnaise

Main

Tweed Valley Lamb rump, smoked aubergine purée, charred baby onions, pine nuts, jus

Dessert

Banana mousse, salted caramel ice cream, ginger crumb, caramalised banana

2020 - £65.00 | 2021 - £67.00 | 2022 - £70.00

Starter

Chicken & leek terrine, wild garlic mayonnaise, pickled mushrooms

Main

North Sea Cod fillet, curried cauliflower, mango purée, potato, coriander

Dessert

Strawberry & vanilla parfait, honey oat crumble, berry consommé

2020 - £57.00 | 2021 - £59.00 | 2022 - £62.00



Menu Price includes: Highly experienced event manager. Set up of the venue including tables, favours, ceremony (Provided Orde supply all linen). Standard house crockery, glassware and cutlery Staff, both kitchen team and service team and VAT at the current rate.

Newton Don Home Farm, Kelso, TD5 7SY
call **01573 229150** or email eat@ordefood.com



Autumn / Winter Sample Menus 2020

(Bespoke menus are available upon request)

Starter

Beetroot cured salmon tartare, horseradish cream, heritage beetroot

Main

Venison loin, pithivier, potato rosti, roasted carrots & parsnips, kale, bramble jus

Dessert

Pear, apple & caramel tart, Crème Anglaise, apple crisp

2020 - £70.00 | 2021 - £72.00 | 2022 - £75.00

Starter

Mackerel pate, pickled cucumber, fennel jelly, toasted croûte

Main

Lamb loin, Parmesan risotto, roasted shallots, spinach, wild mushrooms, black olive crumb

Dessert

Spiced pumpkin pie, maple syrup parfait, toasted pecans

2020 - £65.00 | 2021 - £67.00 | 2022 - £70.00

Starter

Pumpkin velouté, crispy chicken wing, almond crumb, cavalo nero crisp

Main

Braised featherblade of Border Beef, cavolo nero,
roasted pumpkin, mashed potatoes, artichoke

Dessert

Vanilla pannacotta, bramble jelly, berries, mint

2020 - £57.00 | 2021 - £59.00 | 2022 - £62.00



Menu Price includes: Highly experienced event manager. Set up of the venue including tables, favours, ceremony (Provided Orde supply all linen). Standard house crockery, glassware and cutlery Staff, both kitchen team and service team and VAT at the current rate.

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Sharing Menus

(Bespoke menus are available upon request)

Starters, served as sharing platters

Hot and cold smoked salmon, king prawns, dressed crab, trout pate, served with home baked granary bread, mayonnaise and lemon wedges (£4 supplement)

A selection of anti-pasti including salamis, grilled vegetables, feta, sun-dried tomatoes, olives served with home baked focaccia

A selection of homemade terrines & patés served with lightly pickled vegetables and home baked granary bread

A selection of fresh vegetable crudités served with stuffed mushrooms, heirloom tomatoes and our own homemade humus and flat breads

Mains served family style

Roasted sirloin of Shaw's Scotch beef served with garlic & rosemary roasted new potatoes with a selection of salads or vegetables (£6 supplement)

Roast butterfly leg of Shaw's Border lamb with Honey, chilli & soy glaze served with garlic & rosemary roasted new potatoes with a selection of salads or vegetables (£3 supplement)

Porchetta – Italian, crispy skinned, rolled pork belly, Dauphinoise potatoes, braised red cabbage and green beans with red wine gravy

Orde's chicken & leek pie served with mashed potato, red cabbage & green beans

Beef bourguignon with Dauphinoise potatoes, braised red cabbage and green beans

Orde's luxury fish pie served with buttered new potatoes, green beans and carrot & leek ragout

Desserts

Mini dessert sharing platters

Lemon posset, brownie, macaroons, salted caramel choux, raspberry mousse, pineapple & chilli Jelly

Freshly brewed coffee and tea selection with chocolate mints (£2.50 supplement)

3 courses price per person

2020 - £55.00 | 2021 - £57.00 | 2022 - £60.00

Menu Price includes: Highly experienced event manager. Set up of the venue including tables, favours, ceremony (Provided Orde supply all linen). Standard house crockery, glassware and cutleryStaff, both kitchen team and service team and VAT at the current rate.



Rustic Food Stations

(Bespoke menus are available upon request)

Fish & Sea Food

- Dressed cold poached Eyemouth lobster with homemade mayonnaise (£22 per person)
- Mango, chilli & king prawn salad (£9 per person)
- Dressed Eyemouth Crab shots with chilli & lime (£5 per person)
- Whole Lemon & Dill Poached Salmon (£7 per person)

Charcuterie & Cold Cuts

- Orde's Demerara and orange glazed ham (£6 per person)
- Fillet of Scotch beef Carpaccio with Cipriani dressing (£20 per person)
- Orde's Porchetta (£10 per person)
- Cold roast sirloin of border Beef (£12 per person)
- Tarragon & avocado chicken (£6.5 per person)

Hot Fork & Carvery

- Whole roasted lamb leg or shoulder carvery with mint sauce (£12.50 per person)
- Warm roast beef sirloin carvery with fresh horseradish (£15 per person)
- Whole pork belly carvery with crackling and applesauce (£9 per person)
- Orde's Chicken & Leek Pie (£9 per person)

Salads & vegetables station £12 per person *Select up to five dishes*

- Baby gem, rocket & crouton salad • Fattoush • Heirloom tomato salad • Fried butterbean, sorrel, feta & sumac salad • Green beans salad with hazelnuts & orange dressing • Hopping Jon' salad • Fennel & cucumber salad • Pea, mint, feta & courgette salad • Blue cheese, maple glazed walnuts & red cabbage salad • Beetroot, fennel, puy lentils, goat's cheese salad • Sweet Potato crispy bacon & Parmesan • Dill, cornichon, caper & olive oil dressed new potatoes • Grain mustard & spring onion dressed new potatoes
- Home baked banquet roll & butter (£2.50) • Home baked Focaccia (£2.00)

Mini Dessert Station - £2 each per person

- Orde's cranachan, chocolate gateaux, raspberry & hazelnut roulade, summer berry pavlova, Lemon tart, Lemon Posset, Brownie, Macaroons, Salted Caramel Choux, Raspberry Mousse, Pineapple & chilli Jelly
- Cheese Board £8.50 per person
- Freshly brewed coffee and tea selection with chocolate mints (£2.50 supplement)
- Price £42.50 per person (Approximately)

Menu Price includes: Highly experienced event manager. Set up of the venue including tables, favours, ceremony (Provided Orde supply all linen). Standard house crockery, glassware and cutlery. Staff, both kitchen team and service team and VAT at the current rate.



Late Night Buffet

Tuck Shop Feast - A selection of family favorite's and old fashioned tuck shop sweets served in jars and bowls, £7.00 per person.

Glorious Cheese Board - An array of cheeses from the Scottish Borders, oat cakes, biscuits and fruits, £10.50 per person.

Haggis, Neeps & Tatties - Shaws haggis with bashed neeps and champit tatties, can also be served with vegetarian haggis though this is not regaled in the same manner as the "Chieftain o' the puddin' race" £8.50 per person.

Mexican Stand Off - One of our street food favourites, a buffet of mini nacho platters, fresh soft corn tortillas, chipotle chicken, refried beans, chilli con carne and fresh cooling salads and sauces, £10.50 per person.

Asian Explosion - Bowls of freshly stir fried noodles and deliciously marinated chicken, prawns or tofu served with an array of sauces and condiments; celebrating Thai, Vietnamese and Japanese styles of cooking, £9.50 per person.

Beefy BBQ - Little can be quite as satisfying as a flame grilled cheese burger with all the trimmings unless you are a true carnivore and BBQ Beef Short ribs with chimicurri or salsa verde takes your fancy instead? Try either for £9.50 per person.

Classic Pulled Pork, Bacon or Sausage Roll - Satisfying, familiar and mouthwatering. The enduring favourite snack of many a late night reveler is the humble hog roast, bacon or sausage roll with Apple, red or brown sauce, £8.50 per person.

Special Diets

Please be assured that all special dietary requirements can be catered for and kindly advise in advance to enable our Head Chef to prepare accordingly. As a standard, there will be a vegetarian alternative available, for up to 10% of the expected number of guests, excluding those who have advised in advance.





Drinks Information

Reception Drinks Sample Prices

House Prosecco by the glass £5 & £18.50 by the bottle
Soft Drinks - Elderflower spritzer £4.50 inc VAT per jug
Jugs of iced water - FOC

Dinner Drinks Sample Prices

House White Wine by the glass £4 & £16 by the bottle
Jugs of iced water - FOC

Toast Beverage Estimate

House Champagne by the glass £9 (Elderflower Spritzer for soft option)
HOSTED BAR OPTIONS AVAILABLE UPON REQUEST FOR EXAMPLE:

Suggested Cocktail Options:

Wedding Belle (Gin, Dubonnet, Cherry Brandy, OJ, Ice) £5.50
Flying Scotsman (Whisky, Vermouth, Bitters, Syrup, Ice) £5.00
Vintage Champagne Coupes & Martini Glasses - £2 each

Kindly refer to The Orde Food Company drinks list, and these costs include:

Service of all beverages, glassware, delivery and chilling of drinks, continual service throughout reception and wedding breakfast, disposal of empty bottles.

Corkage policy:

Reception and meal - a service fee of £5 per person charge will be applied which will include glass hire and staffing costs.

Evening and bar - a service fee of £4.50 per person charge will be applied which will include glass hire and staffing costs.

Should specific cocktails or glassware be required, this can be sourced and supplied, along with highly trained cocktail bar staff, at an additional charge.

Soft Drinks

The Orde Food Company would be delighted to provide the following soft drinks
Strathmore still and sparkling mineral water £3 per litre bottle

Jugs for tap water £1 per jug
Elderflower Spritzer £4.50 per jug
Ginger ale, apple juice and mint £4.50 per jug
Fully stocked bar (hosted or cash)



Our Suppliers

In order to deliver excellent quality food we work with the best local suppliers, taking into account the season and availability.

Having been established since 1979, we have long standing relationships with our suppliers, they know the quality we expect in both taste and provenance. This however does not prevent us from working with the newer suppliers thus enabling us to keep in touch with market trends and tastes.



D.R. Collins

Fishmongers, Eyemouth, Scottish Borders

Shaws Fine Meats

Butchers, Lauder, Scottish Borders

Peelham Farm

Fine Meats & Charcuterie, Lauder, Scottish Borders

Hardiesmill Farm

Fine Meats & Charcuterie, Kelso, Scottish Borders

Border Berries

Soft Fruits, Kelso, Scottish Borders

Overlangshaw Dairy

Ice Creams & Sorbets, Galashiels, Scottish Borders

Hunter's Bakery

Breads & Pies, Hawick, Scottish Borders

Doddington Dairy

Cheeses, Wooler, Northumberland

James Wellocks & Sons

Grocers, Lancaster, Lancashire



Party Design Ideas & Other Hire Costs

Prestige Cutlery & Crockery Options

Give your event the wow factor by creating an elegant cutlery and crockery set to compliment your menu. Pair this collection with charger plates and our extensive range of linens to create something truly unique and spectacular. View our partner suppliers look book for some inspiration.

Porcelain fine dining crockery with bronze or gold cutlery

£7.50 per person, approximately, which includes delivery and collection

Porcelain fine dining crockery with silver cutlery

£5.50 per person, approximately, which includes delivery and collection

Glass Charger Plates

£4.50 per person, approximately, which includes delivery and collection

Linen Hire

Floor length tablecloths with matching napkins, available in a range of colours
£6 per person, which includes delivery and collection

Furniture and Linen Hire

Selection of 5' or 6' round tables, Wide trestle tables and naked rustic trestles available
with limewash chivari chairs or benches

Floor length tablecloths with matching napkins, available in a range of colours
£12 per person, which includes delivery and collection

Other Hire Options

Style Bar Units £400

Whisky Barrels £25 each

Event Styling Packages from £500

Starlight LED Sound Reactive Dance floor from £1000

Kitchen Equipment Hire

Cooking, hot holding, refrigeration and service equipment for these menus requires
a cost of £500 minimum at venues where cooking facilities are not available.



Wedding Planning Services

Full wedding planner service

£2,000

We work with you from beginning to end recommending and hiring suppliers with your input. We help organize seating plans, venue design, transport and more.

On the day co-ordinations service

£1,000

We do all the hard work on the day so you don't have to. We will liaise with florists, beauticians, celebrants and chauffeurs in the morning. Make sure the key people are at the venue co-ordinate bands, caterers and photographers as their roles take place allowing you to enjoy the big day in style.

Planner consultation rate

£35 p/h

We can help with one off brainstorming and planning sessions to help you organize your journey towards your big day. Take advantage of our extensive industry knowledge and know how with wedding and event planning to get you moving in the right direction.





Conditions For Proposal

Should the numbers reduce by more than 10%, The Orde Food Company reserves the right to amend the proposal, based on the revised expected numbers

All prices quoted include VAT at the current rate

This proposal is subject to The Orde Food Company's terms and conditions, which is provided and required to be signed by the client to confirm acknowledgement and agreement.

Terms & Conditions For Proposal

Menu Tastings

Tastings are provided at a total cost of £250 or as part of your deposit fee. You can select up to two starters, two mains and two deserts for up to four guests. Menu tastings are held at a suitable venue to be arranged by agreement.

Drinks Service Charge

A drinks service charge will be charged where a client provides reception and/or dinner and/or after dinner beverages. We are happy to provide cash bars or hosted bars. Should you prefer Orde Food Company to provide the reception and dinner beverages we can organise for these to be tasted at the menu tasting.

Setting Up

It is company policy to set the tables and decorate the reception areas the day before the event. This allows for any last minute alterations to be made without any fuss and makes for an overall more relaxed event.

Service on the Day

We require for all your other event suppliers to have attendants on site through the course of your event to deal with all issues arising with their equipment and services. We are not responsible for any repairs or alterations required or associated with the venue, marquee, electrics, entertainment, audio-visual equipment or loos. We will take care of the catering and staffing associated.

We also require that family, guests and any other event suppliers where possible keep out of the service areas during the day to avoid any interference with the quality of our kitchen's output and any possibility of injury from parties not in our employment. Our staff will provide service throughout the event over seen by our Event Manager whilst our catering team manages the kitchen.

We are also able to advise on event planning services, entertainment, photographers, florists and wedding cake providers.

Insurance

We have Public Liability Insurance up to £5m. You will need to take out separate wedding insurance to cover you for the cost of the event should for whatever reason some unforeseen occurrence effect the course of the event.

Risk Assessment

In order not to void our insurance we require a risk assessment to be carried out to ascertain the suitability of the space you have proposed for the catering and service area, for the use of using pressurized gas canisters and cooking on open flames. Our catering equipment requires 182 Amps/42KW of electricity preferably isolated from your other event suppliers kit and property. We usually do this on the day of set up.

Deposit & Payment

On acceptance of our quotation a non-returnable deposit of 50% is payable which will be deducted from the final account. A receipt will be issued once a deposit has been received. An initial invoice will be issued once the quotation has been accepted and this should be settled along with your final guest numbers and menu choices no later than 1 month before your event. A receipt will be issued once the invoice payment has been received. Any outstanding items on your account such as breakages, over-run charges and agreed additions will be invoiced for the balance of your account after the event and is payable upon receipt.

Over Runs

When a pre-agreed schedule has been set and through no fault of the caterer an over run occurs the client will be liable to a surcharge levied by the half hour of £15 per member of staff on site beyond their agreed shift end time. This will be invoiced after the event and is payable upon receipt.

Breakages

A list of replacement costs for hired items is available upon application. Breakage charges are to cover the cost of replacing damaged or stolen catering equipment, which has occurred through reckless behaviour. Breakages will be invoiced after the event and this is payable upon receipt.

Please use your booking number as a reference for any payments made.

Signed _____

Date _____