



WEDDING CATERING

PLANT-BASED
WEDDING FEASTS

We offer a no fuss, simple, classic service with quality food.
We think that's what every couple wants on their special day.
But don't just take our word for it...



SAM & EMILY

Thank you to Faye for being our initial contact, you really made us excited and want to go with Pieminister from the get-go. Then a big thank you to Katie. The amount of work and help you put in with organisation made such an impact on the day. There were so many things that our talks with you got us to think about and make sure were in place. Finally, the team on the day were all fantastic and Hannah the manager was an absolute hero! Nothing was too much an ask and they really went above and beyond.

We expected delicious pies but you guys gave us so much more and we can't thank you enough!

We've had so many comments from guests on how much they enjoyed the food and service and we'll be highly recommending you to anyone we get the opportunity to.



ROZI & ADAM

Wedding was absolutely amazing, it couldn't have gone better (especially weather wise) A massive thank you to the fab team at Pieminister! You guys were brilliant from start to finish, literally we couldn't have asked for anything more.

And the pies, they looked lush and tasted lush, our friends said that they were the best pies ever.

The day wouldn't have run how it did without the your massive support and amazing team! So literally thanks again from both of us.



DARREN & ZOE

Thank you so much for making the day run so smoothly. From the moment I arrived you guys were amazing. I loved that you were pitching in to help on everything, including the confetti.

The food was amazing, and we received many many compliments. Everything from the canapes to the cheesecake, and of course the pies themselves were perfect.

The service was great and the bar staff ensured everyone was well watered also. That was down to the prep work you guys put in, and we really appreciate all that. It's not been easy arranging everything from New York, but you have helped smooth that process.

Zoë and I had a fantastic day, and I know our guests did too. We would not hesitate to recommend you to anyone who is organising an event.

IT'S YOUR DAY

We know how special your wedding day is. Throughout the planning process, we'll be there every step of the way, to make things as stress free and simple as possible.

CHOOSING YOUR MENU

We bring together plant-based canapés, starter platters, pie feasts and desserts. Made in-house here in Bristol, or handpicked from local suppliers, everything is carefully chosen for its sustainable credentials, quality and taste.

All of our pies are registered with the Vegan Society and carry the trusted Vegan trademark.

CHOOSING YOUR TYPE OF SERVICE

BUFFET

Our team will set up and dress a pie station to serve the pie feasts from. Each table will be invited by your event manager to come up one by one to be served. The table will be cleared once that course is finished by our waiting staff.

We'll supply you with stylish pie tags for each guest's place setting. This helps everything to run smoothly (you'd be surprised how many guests forget which pie they ordered in advance!)

The pies can be served onto plates or into our branded pie boxes, depending on whether you'd like a formal or festival feel.

TABLE SERVICE

A more formal style of service, each table will stay seated to be served, then cleared, by our waiting staff.

In order for this service style to run smoothly we will require a final table plan, with food choices, three weeks prior to your wedding day.

Whether you choose buffet or table service, our waiting staff will be happy to keep drinks topped up throughout the meal.





CROCKERY HIRE

We can supply you with crockery, cutlery and glassware for your event. Choices include contemporary white porcelain or blue rimmed enamel dishes. We also have other options including Kilner glasses and vintage crockery which can be supplied at an additional cost. Please just let us know your requirements and we can provide a quote with images of the options available.

TEA AND COFFEE

We can offer tea and coffee for your guests. The tea and coffee is free of charge, we only charge for the crockery. We recommend a buffet style table for guests to help themselves to. If you would like to include this option please contact us.



BAR SERVICE

We work alongside Seamless Event Bars who can offer a fully vegan, flexible bar service. These services include; staffing your own bar, fully stocked cash bars, subsidised bars and open bars. Our team will be happy to talk through these bar packages with you.

So, you love the idea of Pieminister catering at your wedding. What next?

We require a 40% deposit of the overall cost to secure the date. The next 40% will be due 28 days prior to the big day and then the final 20% within 7 days after the wedding day.

Our wedding coordinator will meet with you a few months before the wedding to talk through the day in detail and discuss any questions you may have. But please, in the meantime, do not hesitate to contact us. We are here to help make your special day, special.

