

M E S A

EVENT CATERING



...Find Out More

Partnered with some of the best that Bristol's food scene has to offer, we cater weddings across the UK offering a bespoke service for every couple. But don't just take our word for it...



Thank you to Faye for being our initial contact, you really made us excited and want to begin from the get-go. Then a big thank you to Katie. The amount of work and help you put in with the 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!
Sam & Emily



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.

Zoe 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.

Darren & Zoe



Ridiculous fantastic to work with from start to finish.

Thank you to you and your team for being totally wonderful leading up to the day and the day itself.

You were so easy to work with and everyone was so friendly on the day. Everyone LOVED the food, they all waxing lyrical about their pies for the rest of the day and since!

Nat & John



PIEMINISTER



FOOD FOR THOUGHT

Mesa Catering understands the enormity of planning your perfect day. We aim to assist and guide you throughout the planning process and to make everything simple.

Our wedding team are here to offer advice and help you through the wedding planning process.

CHOOSING YOUR MENU

Our menu is designed by our in house chefs using local ingredients and taking inspiration from our catering partners. The menu consists of canapés, starter platters, main course (from Pieminister), desserts and an evening buffet.

If you have any questions or if you have any other requirements you'd like to discuss please do contact us. We also cater for gluten free, vegan guests and other allergies.



CHOOSING YOUR TYPE OF SERVICE

BUFFET

Our team will set up a decorated buffet station to serve the pies from. Your event manager will call each table up one by one to collect their pies. Our chefs will plate up the guests chosen pie for them. The waiting staff will then clear plates table by table.

We supply you with pie tags for you to put at each guests' place setting to exchange for their pie meal. This helps everything to run smoothly and you'd be surprised how many people forget what they have ordered!

The pies can be served onto plates or into pie boxes for more of a festival / informal feel.

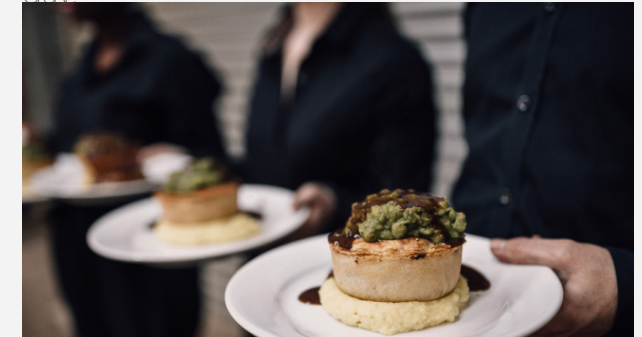
Our waiting staff will always be happy to keep your wine and water topped up throughout the meal whether you choose



TABLE SERVICE

A more formal style of service where each table will be served their meal by our waiting staff. The tables will then be cleared, one by one, by our waiting staff.

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



FESTIVAL STYLE

If you are looking to recreate your favourite festival moments, we can also set up a festival style marquee and serve into our eco pie boxes.



CROCKERY HIRE

We can supply you with crockery, cutlery and glassware for your event. We use contemporary white porcelain and you can also have blue rimmed enamel plates for the main course only also.

We also have other options such as kilner glasses and vintage crockery that can be supplied at an additional cost.

Please just let us know your requirements and we can provide a quote and images of 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.



CHEESE WEDDING CAKE

Why not switch the traditional wedding cake to a cheese wedding cake (i.e tiers of delicious cheese!). Mesa, alongside the Arch House Deli, offer a variety of cheese wedding cakes. Served decorated along-side artisan crackers and local chutney - it's cheese heaven.

Please contact us for a quote.



BAR SERVICE

We work alongside Seamless Event Bars who can offer a 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 having Mesa 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 14 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.

In the meantime, please do not hesitate to contact us.

We are here to help make your special day special.





www.mesacatering.co.uk

@mesa_catering