

# Magical Weddings

WEDDING CATERER



The Orangery Suite  
- Wedding Venue



CREATE YOUR DREAM  
WEDDING WITH US!



## About Us

As a wedding caterer we will not only plan the perfect menu for you and your guests but we will also help with planning a concept that suits you.

From the time of booking through to the day itself we will be on hand to create a concept that is personalised to you.

Your wedding day should be the happiest day of your life.


At Magical Weddings, we're here for you every step of the way with advice, guidance and support leading up to the wedding and on the big day itself.

Bringing ideas, inspiration and, above all, a passion for delivering an unforgettable experience, Karolina and her team are proud to set glittering new standards in wedding perfection.

## Contact Us

 07543251155 / 01202 041760

 [magic@molecularmagic.co.uk](mailto:magic@molecularmagic.co.uk)

 8 Richmond Wood Road  
Bournemouth  
BH8 9DH

 [www.molecularmagic.co.uk](http://www.molecularmagic.co.uk)



**MOLECULAR MAGIC**  
CREATIVE CATERING



## Our Clients Say?

### JOE E. , MARRIED ON 15/10/2022

Utterly incredible!

Throughout every step of the wedding, from planning right through to the day of Karolina & her team were amazing.

The food is not only interesting, inventive and fun but the most important element is there in spades, the taste! The masterful combination of flavours, textures and presentation were mind blowing!



### BETSY H. , MARRIED ON 25/06/2022

Amazing Wedding Food!

Karolina and Magic from start to end were super personable and listened to all our needs. Their team delivered an outstanding service, with excellent attention to detail. Every guest at our wedding commented on how amazing the food was-even 6 months after our wedding!



### IMOGEN A. , MARRIED ON 23/07/2022

The Best Wedding Caterers Around

I couldn't fault a thing. This team work like a well oiled machine, we had the most perfect day and the whole team went above and beyond.

The food is unbelievable too. Thanks again team!





# Our 2023 Packages

**3 COURSE WEDDING BREAKFAST**

**£66.00 PP**

**3 CANAPES & 3 COURSE WEDDING BREAKFAST**

**£76.80 PP**

**5 CANAPES & 3 COURSE WEDDING BREAKFAST**

**£80.40 PP**

Prices include vat, food, glassware, crockery and cutlery hire charges, kitchen staff and waiting staff to serve your food.

***Request your quote today:  
magic@molecularmagic.co.uk***



## Magical Wedding & The Orangery Suite

**WIMBORNE, DORSET**

We are delighted to be an approved caterer at The Orangery Suite and look forward to hosting many more magical weddings at this stunning venue.



## Our Service

At Magical Weddings, we pride ourselves on our professionalism and attention to detail. From our first meeting onwards, we'll listen closely to ensure we make your dream day become a reality.

Our service & price include:

- Personal planning and consultation with our wedding specialists
  - A dedicated Front of House Manager to coordinate your catering requirements on your special day
  - Head Chef, assistant chefs and all kitchen and preparation personnel
  - Dedicated set up team
  - Experienced & professional waiting staff
  - White tableware & silver cutlery
  - Standard catering equipment
  - No additional charge for site/kitchen set-up or travel to local venue
  - VAT at the prevailing rate, in all our prices and quotes
  - All administration
- White table linen will be provided by the venue.



# Wedding catering cost 2023

---

# Wedding Catering cost 2024

---

## TOTAL PRICE FOR CATERING TO INCLUDE ALL STANDARD HIRING, STAFF AND VAT:

### Canapes

3 Canapes including staff - £10.80pp  
4 Canapes including staff - £12.60pp  
5 Canapes including staff - £14.40pp

### Wedding Breakfast

2 Course From - £58.80pp  
3 Course From - £66.00pp

Kids below 10 years old will pay half price.

### Evening Options

Evening Cheese - £12.00  
Paella - £18.00  
Taco - £16.00  
Beef Slider & Posh Dogs - £18.00  
BBQ Standard - £21.60  
BBQ extra - £24.00

### Additional service

Bread, Spread & Pestiko - £3.00pp  
Tea & Coffee station - £3.60pp  
Dry Ice with one of the courses - £150  
Palate Cleanser - £3.60pp  
Choice menu - £4.80 pp, per course  
Additional staff - £15p/h

### Canapes

3 Canapes including staff - £12.00pp  
4 Canapes including staff - £13.80pp  
5 Canapes including staff - £15.60pp

### Wedding Breakfast

2 Course From - £63.60pp  
3 Course From - £71.40pp

Kids below 10 years old will pay half price.

### Evening Options

Evening Cheese - £13.00  
Paella - £19.20  
Taco - £18.00  
Beef Slider & Posh Dogs - £19.20  
BBQ Standard - £22.22  
BBQ extra - £25.20

### Additional service

Bread, Spread & Pestiko - £3.00pp  
Tea & Coffee station - £3.60pp  
Dry Ice with one of the courses - £150  
Palate Cleanser - £3.60pp  
Choice menu - £4.80 pp, per course  
Additional staff - £15p/h

These prices are based on 70 adult guests.  
For numbers between 50-69, a 10% extra charge will apply.

All special dietary requirements and allergies can be catered for.

# Our Menu - Canapés



## Fish:

Prawn cocktail,  
Crispy leaves / cucumber / cocktail sauce & lemon.

Sesame glazed tuna,  
Teriyaki & mango.

Apple & oak smoked salmon,  
Lemon & black pepper dust.

King prawns,  
Garlic & parsley butter.

Dorset crab cakes,  
Lime & coriander yoghurt.

## Meat:

Fillet of beef Carpaccio,  
Hay ash mayo / Old Winchester cheese.

Chicken pate,  
Brioche / gherkin gel / dehydrated onions.

Dorset lamb Kofta,  
Mint yoghurt.

Steak & chips,  
Harissa ketchup.

Mini beef sliders,  
Brioche bun / Costal cheddar / lettuce / relish.

Crispy duck,  
Hoisin / spring onion / red peppers.

Bacon tree

## Vegetarian:

Somerset goats cheese,  
Walnuts / bee pollen / sage.

Leek & potato shots,  
Smoked paprika & Parmesan.

Mushroom Cappuccino,  
White truffle foam.

Baby Mozzarella,  
Chunky pesto / sun dried tomato.

Caramelised pear,  
Dorset Blue Vinnie / almonds.

New Forest asparagus,  
Parma ham / Garlic Aioli.

Mushroom Arancini,  
Parmesan mayo.

Pea croquette,  
Siracha yogurt.

Vegetable spring roll,  
Hoisin / spring onion / red peppers.

## Sweet:

Gin & Tonic truffles

Chocolate brownie

Macaroons

Popping candy tubes

Lemon posset

Chocolate pebbles



# Our Menu - Starters

From traditional three-course wedding breakfasts and showstopping buffets to more relaxed sharing style menus and barbecues – and everything in between – we'll conjure a culinary experience and an alchemy of flavours.

## Seafood starters:

Dorset smoked salmon  
Dill cheese / capers / shallots.

Mackerel  
Niçoise salad / herb dressing / feta.

Prawn "cocktail"  
Little gem / cucumber spaghetti / Marie rose.

Crab cake  
Harissa mayo / lime & coriander.

---

## Meat starters:

Chicken parfait  
Toasted brioche / red onion chutney / red amaranth.

Parma ham  
Melon / Somerset brie / rocket / balsamic dressing.

Ham hock  
Apple cider / piccalilli / pea shoots / pork popcorn.

Chicken & apricot terrine  
Waldorf salad / tarragon oil / micro celery.

## Vegetarian starters:

Wild mushroom Arancini  
Grilled asparagus / truffle mayonnaise / charcoal cheese / parsley oil / micro parsley

Leek & potato soup  
Crispy onion / croutons / smoked pumpkin seed dressing.

Caprese salad  
Baby mozzarella / cherry tomato / olives / basil oil / balsamic / micro basil.

Somerset goat's cheese  
Grilled Capricorn goats' cheese / caramelised walnuts / beetroot glazed onions / bee pollen / red vein sorrel.

Beetroot carpaccio  
Goats' cheese / toasted seeds / pomegranate / watercress.

Grilled New Forest asparagus  
Parmesan / hollandaise / cashew nuts / red amaranth.

## KIDS MENU - starters:

Garlic Bread,  
Mozzarella / rocket / sweet balsamic.



# Our Menu - Mains

## Seafood:

Sea bass  
Fresh herb crushed potato / green beans / tomato salsa.

Pan fried salmon fillet  
Mixed bean & chorizo cassoulet / courgette / watercress.

## Meat:

Somerset chicken breast  
Pea croquette / carrot puree / grilled peppers  
parmesan cream / micro parsley.

Rib eye steak  
Chunky chips / cherry tomato / artichoke /  
peppercorn sauce.

Slow cooked short rib of beef  
Truffle mash / parsnip / pancetta & baby onion jus.

Pork belly  
Dorset chilli jam / saffron potato / caramelised  
carrots.

Slow cooked lamb shoulder  
Squash / rosemary mash / port jus.

Duck leg  
Savoy cabbage / lentils / blueberry jus.

## Vegetarian:

Chickpea ravioli

Mediterranean tart & feta

Heart pasta with mozzarella & tomato  
mushroom panzerotti

Spinach & ricotta tortellini

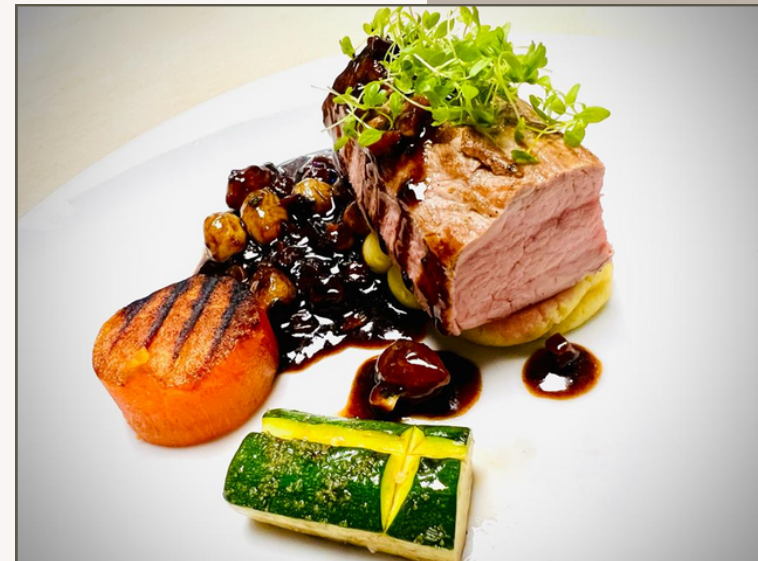
Halloumi steak

Stuffed pepper / old Winchester crust

Aubergine / Moroccan couscous

## KIDS MENU - main course:

Chicken Goujons,  
Creamy mash / greens / tomato ketchup.



# Our Menu - desserts

## Desserts:

Chocolate brownie  
Honey combe / chocolate sauce /  
vanilla cream.

Chocolate mousse  
Chocolate soil / popping candy /  
blueberries.

Vanilla cheesecake  
Textures of raspberries.

Lemon tart  
Lemon sherbet / basil cream.

Vanilla panna cotta  
Textures of new forest berries.

Miniature dessert's  
Choice of 3.

## KIDS MENU - dessert:

Any of the above  
As per main menu choice.



# Sorbets & Palate Cleansers

## Palate cleansers:

"Mojito cocktail"  
pineapple / granny smith

Citrus shot  
Szechuan pepper

## Sorbets:

Blood orange & grand Marnier

Lemon & limoncello

Lime & absolute lime

Passion fruit & mango

# Our Menu - Classics

# Our Sharing style

Sausage & mash  
Wilted greens / onion gravy.

Beef pie  
Creamy mash / roasted root vegetables / red wine jus.

Fish & chips  
Peas / chunky chips / tartare sauce / lemon.

Roasted leg of lamb or beef or chicken  
Roasted potatoes / grilled vegetables / Yorkshire pudding / gravy.

## Starter:

(please choose 1 option)

Selection of local cheeses  
Grapes / chutney / celery / olives / sun dried tomato.

\*\*\*

Cured meats  
Pickles / humus / rocket / baby peppers.

\*\*\*

Seafood  
Smoked salmon / mackerel / prawns / dressed crab / cocktail sauce / lemon.

OR mix it all with £5 supplement pp

## Main course:

(please choose 2 meats / seafood)

Roasted meats & fish  
Lamb  
Beef  
Chicken  
Pork  
Sea food

With seasonal vegetables & salads / new potatoes / Sauces & Accompaniments

OR mix it all with £5 supplement pp

## Dessert:

(please choose 3 items)

Miniature desserts  
Brownie / lemon tart / macaroons / truffles / cheesecake.

berries / popping candy / marshmallows

OR mix it all with £4 supplement pp





# Our Menu - BBQ



## Classic BBQ:

(please choose 4 items)

Mini west country sliders,  
Cheddar, relish.

Lamb kofta,  
Mint yoghurt, pitta bread.

Ham sausages,  
Caramelised onions, mustard

Garlic & chilli prawns,  
Parsley butter.

Chicken skewers,  
Marinated vegetables, herb butter.

Grilled halloumi,

Seasonal salads, dips, sauces, breads

OR mix it all with £4 supplement pp

## Our Paella

### Chorizo & Chicken Paella.

Saffron rice, courgettes, mixed peppers,  
plum tomatoes, peas, lemon & lime, garlic  
& fresh parsley.

Rustic bread & seasonal salads



### Vegetarian Paella.

Saffron rice, courgettes, mixed peppers,  
plum tomatoes, peas, lemon & lime, garlic  
& fresh parsley.

Rustic bread & seasonal salads



# Our Evening selection

## Cheese board

Selection of local cheeses,  
Pickles, chutneys, grapes, celery, dry fruits, olives,  
marinated vegetables, Hummus, Pesto, rocket,  
Sun dried tomato, butter, rolls, biscuits.

OR upgrade with £3pp supplement to:

Selection of local cheeses, fish & cured meats,  
Cured meats, aged sausages, smoked salmon,  
mackerel,  
Pickles, chutneys, grapes, celery, dry fruits, olives,  
marinated vegetables, Hummus, Pesto, rocket,  
Sun dried tomato, butter, rolls, biscuits.

## Chorizo & chicken Paella

Saffron rice, courgettes, mixed peppers, plum  
tomatoes, Peas, lemon & lime, garlic & fresh parsley.

Rustic bread & seasonal salads

## Taco

Ground beef / Spiced chicken / Pulled pork / King  
prawns

(please choose 1 meat / seafood)

Corn Tortillas, fresh salads, guacamole, sour cream,  
fresh coriander & lime, mango salsa, tomato salsa.

OR mix it and choose 3 with £3pp supplement

## Mini beef sliders & posh dogs

## Classic BBQ

Mini West Country sliders,  
Brioche bun, cheddar, Chipotle mayo, salad.

Lamb Kofta,  
Lime & coriander coleslaw, Pitta bread.

Ham sausages,  
Caramelised onions, mustard & finger rolls.

Garlic & chilli prawns,  
Parsley butter.

Chicken skewers,  
Marinated vegetables, herb butter.

Seasonal salads, dips, sauces

OR upgrade with £3pp supplement to:

## Exclusive BBQ

Sirloin steaks,  
Stilton butter, cherry tomato,

Lamb rumps,  
Herb butter, charred spring onions.

Pork belly,  
Apple sauce & cider.

Mixed seafood,  
Scallops, Prawns, squid, salmon, citrus &  
smoked paprika dressing.

Chicken supreme,  
Roasted mushrooms, sage.

Seasonal salads, bread, dips, sauces



# Our Platinum Menu from Molecular Magic Creative Catering



MOLECULAR MAGIC  
CREATIVE CATERING

## STARTERS

### SEAFOOD:

DORSET SMOKED SALMON  
OAK SMOKED SALMON / SMOKED SALMON MOUSSE  
CHIVE CURD / CHIVE INFUSION / LEMON DUST

MUDEFORD CRAB  
AVOCADO / LIME MAYONNAISE / SEAWEED CRISP / MICRO CORIANDER

KING PRAWNS  
GARLIC & CHILLI / PARSLEY BUTTER

SCALLOPS  
PARSNIP CUSTARD / CHORIZO / PASSION FRUIT  
£3PP SUPPLEMENT

### MEAT:

CHICKEN PARFAIT  
PINK PEPPERCORN BUTTER / TOASTED BRIOCHE / RED ONION  
CHUTNEY / RED AMARANTH

PARMA HAM  
CHARRED PEAR / SOMERSET BRIE / ROCKET / PUMPKIN SEED  
DRESSING

PINK FILLET OF BEEF  
WHITE TRUFFLE / DUCK EGG YOLK / GHERKIN GEL / OLD WINCHESTER

DUCK & APRICOT TERRINE  
WALDORF SALAD / TARRAGON OIL / MICRO PARSLEY

### VEGETARIAN:

CAPRESE SALAD  
BABY MOZZARELLA / CHERRY TOMATO / OLIVES / BASIL OIL /  
BALSAMIC / MICRO BASIL

SOMERSET GOATS' CHEESE TWO WAYS  
GRILLED CAPRICORN GOATS CHEESE / GOATS CHEESE CURD / FIG  
COMPOUND / CARAMELISED WALNUTS / BEETROOT POWDER / BEE  
POLLEN / RED VEIN SORREL

ROASTED RED PEPPER TART  
CARAMELISED RED ONIONS / DORSET BLUE VINNEY / MACHE  
LETTUCE.

GRILLED NEW FOREST ASPARAGUS.  
ASPARAGUS PUREE / SPICED COURGETTE / ISLE OF WIGHT CHEESE /  
RED AMARANTH

BURRATA  
GAZPACHO / MARINATED TOMATO / SOURDOUGH CRISPS / PURPLE

## MAIN COURSES

### SEAFOOD:

ROASTED COD FILLET  
SAFFRON MASH / POMEGRANATE & GRAPEFRUIT /  
BROCCOLI / WASABI MAYO

SEA BASS  
FRESH HERB CRUSHED POTATO / GREEN BEANS /  
TOMATO SALSA

PAN FRIED SALMON FILLET  
MIXED BEAN & CHORIZO CASSOULET / COURGETTE /  
WATERCRESS

### MEAT:

SOMERSET CHICKEN BREAST  
PEA CROQUETTE / CARROT PUREE / GRILLED PEPPERS  
PARMESAN CREAM / MICRO PARSLEY

RIB EYE STEAK  
CHUNKY CHIPS / CHERRY TOMATO / ARTICHOKE /  
PEPPERCORN SAUCE

58C FILLET OF BEEF "WELLINGTON"  
MUSHROOM DUXELLES / SPINACH / CELERIAC / THYME  
FONDANT / PUFF PASTRY / MUSHROOM CREAM / WHITE  
TRUFFLE DRESSING  
£5.50PP SUPPLEMENT

PORK TENDERLOIN  
SWEET POTATO/ MUSTARD MASH / BACON & ONION  
JUS

LAMB FILLET  
WILTED GREENS / DAUPHINOISE POTATO / PORT JUS

DUCK BREAST  
SAVOY CABBAGE / LENTILS / BLUEBERRIES / HONEY  
GLAZED HAZELNUTS  
BEETROOT & ORANGE

### VEGETARIAN OPTIONS AVAILABLE.

## DESSERTS

### DESSERTS:

DARK CHOCOLATE BROWNIE  
HONEY COMBE / STICKY TOFFEE ICE CREAM /  
HAZELNUTS

CHOCOLATE MOUSSE  
CHOCOLATE SOIL / POPPING CANDY / FREEZE  
DRY RASPBERRIES

TIRAMISU  
MASCARPONE / CHOCOLATE / PISTACHIO

VANILLA CHEESECAKE  
MANGO / COCONUT / PASSION FRUIT

DORSET APPLE CAKE  
CINNAMON ICE CREAM / SAUTERNES

LEMON TART  
LEMON SHERBET / BASIL CREAM

CRÈME BRULEE  
NEW FOREST BERRIES

MINIATURE DESSERT'S  
CHOICE OF 4  
£4PP SUPPLEMENT

### WEDDING BREAKFAST PRICES

2023

2 COURSE FROM - £68.40 PER PERSON  
3 COURSE FROM - £776.80 PER PERSON

2024

2 COURSE FROM - £74.16 PER PERSON  
3 COURSE FROM - £83.28 PER PERSON

DRY ICE INCLUDED IN PRICE



# Private Chef Family dinner before the wedding day



## Private Dining

Magical Weddings can offer an unforgettable private dining experience in either the comfort of your home or at your chosen venue.

Our talented and award winning chef will prepare a totally bespoke menu for you and your guests by using only the finest and locally sourced ingredients.

If you are looking to relax and celebrate this special time with your closest family & friends, please give us a call to discuss options.

## Our Service

\*Our private dining experience allows you to totally enjoy the night before. Sit back - relax - let us do everything!

### Our service include:

- chef,
- waitress,
- 1st class customer service
- bread & spread,
- 4 course menus (upgrades available),
- full table set up with creative display,
- dry ice,
- glasses,
- high quality plates,
- cutlery,
- table linen,
- napkins,
- all cleaning up after dinner.


\*subject to availability




## Our Price

Our prices for private dining experience depends on number of guests and number of food courses during your lunch or dinner.

For more information please send us an email or give us a call.

 07543251155

 [magic@molecularmagic.co.uk](mailto:magic@molecularmagic.co.uk)

