



OPEN KITCHEN

WEDDING MENUS 2025

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OUR ETHOS

Sustainability and ethics at the heart
of everything we do.


Open Kitchen work with a range of local, independent, sustainable, and ethical suppliers to source ingredients that are good for the planet and support ethical trading practices (good for people).

Your wedding menu will be created using seasonal, organic, and sustainably produced ingredients, grown and reared by people with a real passion for what they do. We also work with a range of food businesses to stop beautiful food from being wasted, helping to lower Greater Manchester's carbon footprint.

Open Kitchen is a social enterprise, with all profits subsidising our community focused work supporting people experiencing food insecurity.

Our experienced chefs create unique, delicious and thoughtful menus that echo our values, so you can enjoy your special day knowing that you helped local people, and made our city a little bit greener.

Our suggested menus can be adapted to be completely bespoke, and our friendly team can plan every detail from dishes, service style, drinks, staffing, linens, wedding stationery and more.





SELF SERVE & CASUAL MENUS

An elegant buffet-style offering, featuring a curated selection of dishes for your guests to enjoy at their leisure. Open Kitchen's attentive front of house team will be on hand to guide selections, replenish offerings, and ensure every question is expertly answered.

CLASSIC COLLECTION £35 per guest

British Summer Buffet

Hot elements: Locally sourced beef joint and roasted ham joint, gravy, roasted seasonal summer greens, mustard glazed carrots, organic Cheshire potatoes.

Cold elements: Squash and feta salad, mixed bean and spinach pesto salad, roasted chickpea and chargrilled aubergine salad, frittata, sausage rolls, walnut salad, falafel with hummus

BESPOKE SELECTION from £50 per guest

If you love the idea of crafting a menu that's entirely your own, our team are here to turn your vision into a reality with a bespoke dining experience.



FAMILY SHARING STYLE

A range of dishes are served to guests at the table on sharing plates for groups of up to 10. Guests help themselves from the sharing platters. This is a lovely informal way to serve a celebration feast and a great way to spark conversation!

CLASSIC COLLECTION £42 per guest

How does it work? Our classic collection offers a curated range of beautiful dishes. From the list below select 2 hot dishes, 4 cold dishes, and 2 side dishes to create your menu.

Hot Dishes

Tuscan chicken, Tuscan mixed bean, braised meatballs, vegan braised meatballs, roasted chicken, Persian spiced vegan rice

Cold Dishes

Seasonal rice salad, roasted chickpea & tahini salad, wild herb pesto pasta, feta & squash salad, charred Mediterranean salad, locally produced micro herb salad, vegan potato salad, foraged wild garlic & grain salad

Side Dishes

Hummus & breads, Tzatziki & breads, falafel, vegan aioli & breads, vegan koftas, Spanish omelette

BESPOKE SELECTION from £60 per guest

How does it work? If endless choice feels like a luxury rather than a stress, our team are on hand to help you create your perfect bespoke menu.

We'd suggest a structure of 2 hot dishes, 4 cold dishes, and 2 side dishes, and our guide price of a bespoke menu starting from £60 per guest is based on that level of variety.



THREE COURSE MENUS

A three course meal is a timeless and elegant way to signal celebration. Choose from our classic collection of curated dishes, or design your own menu with our bespoke selection menu.

CLASSIC COLLECTION £50 per guest

Choose one menu item from each course:

Starter

Seasonal soup, beetroot & grain salad, ham hock terrine, smoked salmon roulade

Main

Classic roast chicken dinner, nut roast dinner, porchetta & spiced lentils, lentil & bean daal

Dessert

Sticky toffee pudding, cheesecake, Eton mess, cheese & biscuits (surcharge of £3 per guest for cheese & biscuits in lieu of sweet)

BESPOKE SELECTION from £70 per guest

If curating a menu that reflects your unique style feels exciting rather than overwhelming, let our team help you create a custom menu for your perfect bespoke dining experience.



GRAZING TABLES

Grazing tables offer a modern and casual way for your guests to indulge whenever they choose. If the focus of your event is guests coming together, and a formal meal time would break the flow, our team can arrange a grazing table (or tables) for guests to savour at their leisure.

Grazing tables are intended as an elegantly balanced menu option, with a focus on beautiful ingredients, big flavours, and lighter portions.

CLASSIC COLLECTION £20 per guest

A shared style grazing platter (or platters) for a lighter foodie experience. The exact menu will be dependent on season and theme.

Example menu elements may include; mini spiced kofta, falafel, pakora, hummus & breads, tzatziki, crudités, olives, cheeses & chutney

BESPOKE SELECTION from £28.50 per guest

Create your own indulgent and leisurely feast with our team's help. Locally sourced charcuterie, regional cheeses, or the theme of your choice... Let us create a stunningly presented relaxed menu that will act as the perfect backdrop to your special day.



CANAPÉS

Each bite-sized creation is a delightful blend of flavour and artistry, designed to complement your event's style and charm. Whether circulated by our front of house team or elegantly displayed for guests to savour, canapés add a touch of refinement.

CLASSIC COLLECTION £15 per guest

Select any four options from our classic bold flavours menu;

- Frittata & caramelised onion
- Aromatic spiced fritters & masala infused mayo
- Persian spiced falafel bite & hummus
- Avocado & sun blushed tomato croûte
- BBQ glazed pork belly
- Korean chicken skewer
- Vegetable pakora & seasonal pickle

BESPOKE SELECTION from £21.50 per guest

For those who see choice as a delight rather than a dilemma, work with our team to create an exquisite selection of canapés and petite bites, thoughtfully tailored to complement the style of your event and the dietary preferences of your guests. The above guide menu price is based around four different canapés, but extra variety can be added.



SWEETS

What's life without a little sweetness? A sweet finale to your celebration, featuring indulgent creations that delight the senses and leave a smile on everyones face.

CLASSIC COLLECTION £7 per guest

Choose any two of the below desserts;

- Vegan brownie
- Gluten free brownie
- Cheesecake
- Banana & walnut
- Chocolate & hazelnut brownie
- Lemon drizzle cake

LUXURY COLLECTION £9 per guest

Choose any two of the below desserts;

- Strawberries & cream
- Chocolate Oreo cake
- Spiced chai cake
- Lotus Biscoff cake

BESPOKE SELECTION from £12 per guest

For those with a clear vision of the perfect final note to their celebration, whether a decadent sweet treat or a savoury cheese board, our team will work with you to craft a bespoke dessert experience that delights your guests*.



STAFFING YOUR EVENT

Our friendly front of house team will look after your guests throughout your special day, and will handle food service, drinks service, and generally keep your day flowing.

All menu prices listed above are inclusive of food service. Our Events Manager will provide a full quote for additional staffing costs based on drinks packages and other guests services required.

Open Kitchen is a proud Real Living Wage Employer.

CROCKERY, CUTLERY, LINENS, GLASSWARE

As part of designing your day, our Events Manager will help you to plan all of the table dressings and sundries to allow every element to sparkle.

Our in-house stylish crockery and cutlery is inclusive in your menu price, or bespoke colours and styles of crockery and cutlery can be hired at an additional charge.

Glassware for water and wine to accompany your meal are inclusive to your drinks package costs. Our Events Manager will set out any additional glassware charges clearly as part of your full event specification.

Table linens and napkins are not included in the menu price. Our team can help you to select colours for your linens that complement your design palette, and offer a full quote.



WEDDING STATIONERY

Our team can offer printed menus and a display seating chart to accompany your meal. All printed materials can be adapted to match or complement other wedding stationery. Exact matches can only be offered where fonts and precise colour references are provided.

- Printed A6 or A5 menus for the table
(one per guest) £120 per event

- A1 or A0 display seating chart on
easel £160 per board

Other bespoke wedding stationery can be provided on request and at an additional charge.

PRE-WEDDING TASTER

TASTER AT PEOPLE'S HISTORY MUSEUM

Join us at our city-centre cafe at People's History Museum to enjoy a taster of your selected wedding menu. Following the taster, menu changes and tweaks can be made as appropriate

On-site pre-wedding taster £100 per person

TASTER AT HOME

Why not enjoy wedding taster in the comfort of your own home! our team will prepare and deliver a small taster of each of your chosen wedding dishes, and deliver it to your door (delivery Monday - Friday 8am - 4pm)

At home pre-wedding taster £120 per person

All prices are inclusive of VAT at 20%

