



Wedding PACKAGES





A little bit about us

Brine and Dandy is a Glasgow based catering company providing bespoke catering and planning for weddings, corporate events, private dining and serviced accommodation.

We are a small, independent business lead by our owner, Lucy, and an all-female management team. The quality of our food is second only to our service and when you work with us, we treat you just like family!

Our company ethos is centred around doing it in style! We believe every event, no matter the size, should be as beautiful and memorable as it can be. As an events company, we believe we should be busy so you don't have to be! We will travel to you along with our team of fabulous event planners! Our chefs and servers will take the stress right out of planning and organising your event.

No request is too big or too small!
We can cater for any special request or requirement!

Our Packages

We like to keep things simple here at Brine & Dandy.
You can choose from our 3 packages - Just Brine, Pink Bow Tie and Do it like Dandy, then select the menu & serving style that would suit your big day.

Just Brine Package

£50 per guest

INCLUDES

Menu & Serving Style of Choice from Just Brine package selection below

Table linens

Crockery, cutlery & glassware hire

Serving staff for set up, service & clean down on the day

Pink Bow tie Package

£60 per guest

INCLUDES

Menu & Serving Style of Choice from Pink Bow tie package selection below

Table linens

Crockery, cutlery & glassware hire

Serving staff for set up, service & clean down on the day

Complimentary Tasting Box for two with tasting notes

Do it like Dandy Package

£70 per guest

INCLUDES

Menu & Serving Style of Choice from Do it like Dandy Package

Table Linens

Crockery, cutlery & glassware hire

Serving staff for set up, service & clean down on the day

Complimentary Tasting Box for two with tasting notes

Complimentary Event Coordinator Support

Our Serving Styles

SELECT ONE OF THE FOLLOWING SERVING STYLES FOR YOUR BIG DAY:

Relaxed - Grazing tables, Buffet or BBQ Style

Foodie - Table Service with Sharing Plates

Traditional - Three Courses Seated & Served

Our Sample Menus

**CANAPÉS - FOUR CANAPÉS FOR £5 PER PERSON,
FIVE CANAPÉS FOR £6 PER PERSON**

Fig & Goats Cheese Focaccia

Crispy Coconut Shrimp with Bloody Mary Sauce

Lamb & Feta Bites with Mint Yoghurt Dip

Stilton & Chutney Rarebit Bites

Pea & Prawn/ Black Olive Tapenade Crostini

Salmon & Creme Fraiche Blinis

Goats Cheese & Carmelised Onion Tartlets

Savoury Profiteroles with Smoked Salmon & Horseradish Cream

Haggis Bon Bon

Chicken Katsu Mini Skewers

Traditional Three Course Meals

JUST BRINE £35 PER HEAD SAMPLE MENU

TO START

Tomato Confit & Basil or Lentil Soup with Sourdough Bread

Chicken & Ham Hock Terrine with Chutney & Sourdough Bread

MAINS

Rolled Pork Loin, Creamy Mash & Seasonal Vegetables
with Red Onion Jus

Confit Garlic & Thyme Butter Basted Chicken,
Creamy Mash & Seasonal Vegetables with Red Wine Jus

Maple Glazed Roast Butternut Squash Stuffed with Wild Garlic Ragu

DESSERTS

Vanilla Cheesecake with Raspberry Coulis

Sticky Toffee Pudding with Vanilla Ice Cream

Traditional Three Course Meals

PINK BOW TIE £45 PER HEAD SAMPLE MENU

TO START

Roasted Fennel with Orange & Black Olive Salad with Basil Dressing
Jumbo King Prawn Cocktail, Spicy Guacamole with Bloody Mary
Jam & Sourdough Toast

MAINS

Roast Chicken Thigh, Champ Mash with Celeriac Purée
with Seasonal Vegetables
Slow Cooked Ox Cheek, Champ Mash with Parsnip Purée
with Seasonal Vegetables
Whole Roasted Celeriac in Porcini Butter
with Charred Tenderstem Broccoli

DESSERTS

Chocolate Fudge Cake, Whipped Biscoffee Cream & Vanilla Ice Cream
Apple Upside Down Cake, Cinnamon Brûlée & Creme Anglais
Lemon Cheesecake, Berry Compote & Vanilla Ice Cream

Traditional Three Course Meals

DO IT LIKE DANDY £55 PER HEAD SAMPLE MENU

TO START

Roasted Fennel with Orange & Black Olive Salad with Basil Dressing

Rabbit & Ham Hock Terrine with Piccalilli & Sourdough Toast

MAINS

Braised Beef Cheek, Haggis Bon Bon
with Celeriac Purée, Seasonal Vegetables & Crispy Kale

Roast Chicken Thigh, Chorizo & Potato Stew with Seasonal
Vegetables & Crispy Kale

Whole Roasted Cauliflower, White Onion Purée with Honey
Roasted Carrots & Parsnips

DESSERTS

Chocolate Fudge Cake, Whipped Biscoffee Cream & Vanilla Ice Cream

Apple Upside Down Cake, Cinnamon Brûlée & Creme Anglais

Lemon Cheesecake, Berry Compote & Vanilla Ice Cream

Relaxed Dining Sample Menus

GRAZING TABLES, BUFFET OR BBQ STYLE

JUST BRINE PACKAGE - SIX DISHES AT £35 PER PERSON

PINK BOW TIE PACKAGE - EIGHT DISHES FOR £45 PER PERSON

DO IT LIKE DANDY PACKAGE - TEN DISHES FOR £55 PER PERSON

STARTERS

Roasted Fennel with Black Olives & Basil Dressing

Asparagus wrapped in Parma Ham

Miso Glazed Aubergines

Roasted Red Pepper Houmous

Rocket & Sunblush Tomato Salad

Marinated Artichoke Hearts

Pate Selection

Hot/ Cold Smoked Salmon

Cured Meat Board

Artisan Cheese Selection

Sourdough, Artisan Bread & Flat Brea

Balsamic, Chilli & Garlic Oils

Relaxed Dining Sample Menus

GRAZING TABLES, BUFFET OR BBQ STYLE

MAINS

Orange & Sage Stuffed Chicken
BBQ Chicken Legs
Honey Roast Ham
Roast Beef Joint
BBQ Langoustine & Parsley Butter
(£1 supp p.p)
BBQ Ribs
Pork Sausages
Pulled Pork Sliders
Halloumi & Pineapple Sliders
Grilled White Fish with Salmon
Cured Salmon (Cold Smoked)
Hot Smoked Salmon

SIDES

Rosemary & Garlic Baby Potatoes
Potato Salad with Chives & Creme Fraiche
Chipped Roast Tatties in Marinara Sauce
& Garlic Mayo
BBQ Cooked Corn on the Cob
Caprese Salad
Asparagus Tips, Artichoke
& Sunblush Tomato Salad
Stuffed Peppers
Orzo Pasta with Pine nuts
& pesto
Celeriac & Apple Coleslaw
Seasonal Vegetable
Couscous Cous



Extra Services

Evening Buffets | Dessert Tables | Drinks & Mobile Bar Packages

Wedding Coordinator Services | Wedding Favours | Event Decor

Kids Menus on Request



Our goal is to work with you to
guarantee your event is a success!