



WEDDINGS & EVENTS

Catering Reinvented

Hella

CATERING REINVENTED

Looking for delicious catering with a cheeky twist? Look no further...

As one of the largest and most sought-after catering and events specialists in the North West, we aim to take the stress out of your celebration and let our highly experienced and passionate team take the strain.

With weddings, private celebrations and corporate hospitality at the core of our offering, we have been creating show-stopping events and culinary theatre for over eight years from our base in Cheshire.

From large scale dinners to magical weddings, our bespoke approach means we can help plan your day, your way. With an unparalleled reputation for excellence, our multi-award winning team of chefs and event managers will guide you through each step of your event journey. With one point of contact from start to finish and some of the most exciting menus in the region on offer start turning your event dreams into reality with team Cheeky Chilli.

Bon Appétit!





A W A R D S

The English Wedding Awards
Independent Caterer of the Year
2016, 2017 & 2018



F E A T U R E S

VOGUE / HELLO
/ OK MAG /
WIRRAL LIFE /
CHESHIRE LIFE

T E S T I M O N I A L S

“ We used Cheeky Chilli for our wedding back in July. From start to finish their service was 5* plus! The food on the day was perfect and loads of our guests commented on just how fab it was. As my husband and I arrived after the canapés had been served they left a plate on the top table for us. Highly recommend. ”

- Kim Joyce -

“ We choose Cheeky Chilli to cater for our wedding as we didn't want the usual roast style sit down wedding breakfast and we were completely spoilt for choice. We ended up with a tapas / street food style banquet and we couldn't have hoped for more it was delicious! The staff on the day where outstanding. Thank you so much for listening and delivering. ”

- Leanne Moore -



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CANAPÉ MENU



SPOON CANAPES

Pan-Fried Halloumi Cheese with Butternut Squash Risotto with Balsamic Glaze (*v*)
Courgette & Halloumi Fritters with Greek Yoghurt & Dill (*v*)
Sea bass & Scallops Risotto with Tomato & Baby Capers
Thai Fish Cakes with Chilli & Lime Dip
Seared Halloumi & a refreshing Mango & Vegetable Salad (*v*)
Belly Pork with Sweet Soy Sauce
Macaroni Cheese Bites (*v*)
Carrot & Coconut Falafel with Sambal (*vg*)
Roasted Butternut Squash, Feta Cheese & Pine Kernel Lasagne bites (*v*)
Cauliflower Pakora, Vegan Yogurt, Fresh Mint & Cucumber (*vg*)
Cajun Blackened King Prawns with Bayou Dipping Sauce

HOT CANAPES

Satay Chicken Skewers with Peanut & Chilli Dressing
Cajun Blacken Chicken Quesadilla with Guacamole
Thai Peppered Beef Skewers with Indonesian Dip
Oriental Vegetable Spring Rolls (*v*)
Honey Roasted Mini Bangers
BBQ Pulled Pork Quesadilla with Guacamole
Goats Cheese Arancini with a Tomato & Basil Sauce (*v*)
Chorizo Cheese Croquettes with Avocado Aioli
Mini Chicken Burgers with Lime Mayo
Mini Beef Burgers with Burger Sauce
Mini Vegetable Burger (*vg*)

COLD CANAPES

Ham Hock served with Mustard Pickle
Red Lentil & Sweet Potato Pate on Melba Toast, Red Pepper and Tomato Chutney (*vg*)
Pork Rillettes with Cumberland jam on Melba Toast
Goats Cheese Tartlets (*v*)
Roast Beef en Croute with Horseradish Cream
Tomato, Caper & Basil Bruschetta (*vg*)
Smoked Salmon & Cream Cheese

SHOT SELECTION

Southern Fried Chicken Strips with Celery & Blue Cheese Dip
Halloumi Fries with Honey (*v*)
Sweet Potato Fries with Blue Cheese Dip (*v*)
Soup Shot (*vg*)

PAIRING SELECTION

Mini Beef Tacos with Mini Margarita
Mini Fish & Chips with Mini Real Ales
Mini Steak & Ale Pie with Mini Guinness
Thai Peppered Beef Skewer with Mini Chang Beer
Mexican Shrimp Tacos with Shots of Tequila

Small indulgent bites to whet the appetite. Enjoy a choice of six free flowing canapés for an hour.



THREE COURSE MENUS

*The perfect accompaniment to your big day.
With a wide variety of packages and styles available, mix and match to create your perfect menu.
Cheeky Chilli can be as individual as you are if it's not on the menu just ask!*

MENU ONE

STARTERS

- Leek and Potato Soup** *Served with Warm Bread (v) (vg)*
Cajun Blackened Chicken Caesar Salad *with Garlic croutons and shaved Parmesan*
Smoked Haddock Fish Cake *with Spring Onion, Potato Salad and Pea Salsa*
Crumbled Goats Cheese *with Toasted Walnuts, Honey & French Mustard Dressing
set on a Rocket & Watercress Salad (v)*

MAIN COURSE

- Chicken Breast** *Stuffed with Sun Blushed Tomato & Basil with Herb Potato,
Carrot Puree, Longstem Broccoli and Pinot Grigio Jus (gf)*
Seared Cod *set on summer Succotash (Corn, Peas, Tomato and Potato)
Fine Beans and Split Chive Cream (gf)*
Pork Fillet *Sautéed with mixed Peppercorns, Wild Mushrooms & White Wine Cream
with a Mustard and Chive Mash, Fine Beans and Heritage Carrots (gf)*
Roasted Root Vegetable Pie *with Squash, Lentils, Celeriac Mash and Greens (vg)*

DESSERTS

- Lemon Tart** *with Clotted Cream and Berry Coulis*
Rich Chocolate Cheesecake *with Raspberry Coulis*
Pavlova *with Berries and Whipped Cream (gf)*
Chocolate Brownie *with Chocolate Sauce (vg) (gf)*

Tea, Coffee and Mints

All our Menus only include 1 Starter, 1 Main Course and 1 Dessert for all your guests (Dietary menus are separate).
If you wish to offer a choice of Menu to your guests, which a pre order is required for an additional cost, Per Course, we
are only able to offer a MAX of 3 dishes per course which does have to include a Dietary dish.



THREE COURSE MENUS

MENU TWO

STARTERS

Chilli Glazed Pork Belly *with Crispy Rice Bon-Bon and Asian Slaw*
Pan-Fried Halloumi & Red Pepper Salad *served with Honey Mustard Dressing (v)*
Thai Peppered Beef Salad *with Indonesian Soy Dipping Sauce*
Three Mushroom Crostini Shiitake *Oyster and Chestnut Mushrooms,
Virgin Olive oil, Garlic and Sourdough Bread (vg)*

MAIN COURSE

Peppered Sirloin Steak *with Peppercorn Cream, Hand Cut Chips,
grilled Vine Tomato and Baby Carrots (gf)*
Seared Salmon *Sun-Blushed Tomato and Pea Mash, Asparagus, lemon and Chive Butter (gf)*
Harissa Cauliflower *Chickpea Tagine, Honey Yogurt and Pomegranates
with Fresh Coriander (v) (gf)*
Roasted Lamb Rump *Minted Pea Puree, Dauphinoise Potatoes,
Heritage Carrots and Red Wine Jus (gf)*

DESSERTS

Trio of Desserts - *Chocolate Salted Caramel Pot, White Profiteroles, Eton Mess*
Sticky Toffee Pudding *with Toffee Sauce (gf) (vg)*
Baileys Cheesecake *with White Chocolate Sauce*
Banoffee Pie *with Toffee Sauce*

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MENU THREE

STARTERS

Thai Mixed Appetizer *Chicken Satay, Duck Spring Roll and Thai Fish Cakes
with Peanut Sauce, Cucumber and Chilli Sauce*

Ham Hock *with Minted Pea Salsa, Crackling, Apple Puree and Salad (gf)*

Roasted Beet and Lime Cauliflower Taco *Cilantro Slaw & Salsa (vg)*

Seafood Cannelloni Lobster Bisque *Parmigiano and Basil Crips*

MAIN COURSE

Trio of Lamb *Herb Crusted Cutlet, Mint Glazed Rump and Confit of Lamb
served with Dauphinoise Potatoes, Honey Roasted Carrots, Pea Puree & Red Wine Jus*

Fillet of Beef *with Fondant Potato, Seasonal Vegetables and a Rich Madeira Sauce*

Spiced Roasted Squash *with warm Hummus Puree, Puffed Rice,
Sun Blushed Tomato Dressing and Micro Watercress (vg) (v) (gf)*

Seabass *stuffed with Crabmeat wrapped in Parma Ham,
served with Wilted Spinach, Pea Risotto and a Light Fish Jus*

DESSERTS

Trio of Dessert - *Milk Chocolate Honeycomb Torte, Lemon Cheesecake and Sticky Toffee Pudding*

Lemon Meringue Pie *with Raspberry Coulis*

Dark Chocolate Truffle Torte *with Cherry Compote*

Apple Crumble Tart *with Apple Compote (vg) (gf)*

Tea, Coffee and Mints

Children's Menu is available

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VINTAGE AFTERNOON TEA

Finger Sandwiches

*Egg, Cress and Mayonnaise
Cream Cheese and Cucumber
Ham Salad
Cheese and Pickle*

Warm Scones with a Choice of Preserves

*Raspberry, Strawberry or Lemon Curd served with Clotted Cream
and Fresh Strawberries.*

Meringue Kisses with Fresh Cream and Strawberries

A Selection of Miniature Cakes

*Lemon Drizzle
Chocolate Brownie
Victoria Sponge*

Y O U R V I S I O N

Whether you wanted a Mediterranean Mezze Starter to share, or you want to give your menu the flavour of your favourite holiday destination, we love creating menus and dishes from around the world.

Perhaps you'd enjoy a Quintessential British Affair of free flowing tea and coffee, finger sandwiches, delightful cakes and all the vintage crockery? We can create your vision.

TAPAS & SMALL PLATES

- *Arancini Bites*
 - *Chicken and Chorizo Skewers*
 - *Spanish Marinated Belly Pork*
 - *Patatas Bravas with Aioli*
 - *Ablondigas - Spanish Meatballs in a Tomato Sauce*
 - *Tortilla Espanola with Spinach and Sweet Potato*
 - *Spanish Chicken and Gambas Skewers*
 - *Seafood Paella*
 - *Iberico Ham Croquettes*
 - *Olives In Honey*
 - *Cured Sardines with Crisp Fennel and Green Olive Tapenade*
 - *Classic Tortilla*
 - *King Prawns in Garlic and Chilli Butter*
-

SOMETHING DIFFERENT

FAMILY SERVICE ROASTS

Includes 2 Meats and 4 Sides served in the centre of the table for your guests to help themselves.

Meat

- Roast Sirloin of Beef
- Apricot Glazed Cajun Pork Tenderloin
- Roasted Leg of Lamb with Garlic and Rosemary
- Vegetarian Nut Roast

Sides

- Roast Potatoes
- Honey Roasted Parsnips
- Roasted Root Vegetables
- Braised Red Cabbage
- Yorkshire Puddings
- Minted Peas
- Rocket & Parmesan Salad
- Asparagus with Pancetta
- Summer Vegetables



SUMMER GARDEN PARTY

Includes 1 Meat, 1 Vegetarian and 4 Sides served in the centre of the table for your guests to help themselves.

Meat

- Lemon and Herb Roasted Chicken
- Tomato and Garlic Marinated Chicken Skewers
- Honey Glazed Gammon Ham
- Summer Roast Lamb with Tomato & Caper Marinade

Sides

- Flame Grilled Corn on the Cob
- Summer Vegetables
- Fresh Green Beans
- Creamed Leeks
- Cous Cous and Roasted Mediterranean Vegetable
- Crunchy Coleslaw
- Mozzarella, Beef Tomato and Basil Salad with Balsamic Dressing



TRAY SERVICE MENU



THEMED TRAY SERVICE

Free flowing for an hour. Choose one theme or mix and match.

HOT BATCH MENU

Cheshire Back Bacon

Pork Sausage *with Tomato Chutney*

Fish Finger *with Tartar Sauce*

Chunky Chips *with Sea Salt, Vinegar and Ketchup*

Vegan Cheese & Caramelised Onion Ciabatta (vg)

PIZZA

Margherita *Tomato, Mozzarella & Fresh Basil,*

Pepperoni *Tomato, Pepperoni, Onion & Wild Rocket*

Vegetarian *Tomato, Feta, Courgette & Olives,*

Rustic Pancetta, Mushroom, Parmesan & Caramelised Onion

NEW YORKER

Mini Sliders

Beef Burger with Cheese, Pickle & Burger Sauce, Pulled

Pork with BBQ Sauce, Cajun Chicken with Lime Mayo

Southern Fried Chicken Strips

with Sweet Potato Fries

Mac & Cheese

GYROS

Marinated Chicken or Lamb

Grilled Halloumi Cheese

Shredded Salad

Red cabbage

Skin on fries

Tzatziki sauce, Garlic sauce, Hot Sauce

ENGLISH TAKEAWAY

Cones of Crispy Battered Fish and Chunky Chips



EVENING MENU



STREET FOOD

*Cheeky Chilli will rock up with fresh tasty street food to tempt any taste buds. Free flowing for an hour.
Choose one theme or mix and match.*

THAI

Pad Thai Chicken Noodles (gf)

Chicken Massaman Curry *with Sticky Rice*

Thai Peppered Beef Skewers

Sticky Pork Skewers

JAPANESE

Katsu Chicken Curry *with Sticky Rice*

Edamame *Sprinkled with sea salt & spring onion* (vg)

Crispy tail-on prawns *drizzled with tonkatsu sauce*

Fried chicken *tossed in a tasty sweet & spicy
Korean chilli sauce*

DIRTY FRIED STATION

Seasoned Fries (vg)

Dirty Fries

(Crispy Bacon, Cheese, Spring Onion, Pepper)

Salt & Pepper Fries

Halloumi Fries *with Honey*

Assorted Toppings -

Mayonnaise, Gravy or Grated Cheese

KEBABS

Marinated Chicken

Slow Cooked Lamb

Flatbreads

Tzatziki, Garlic Sauce, Chilli Sauce

Greek Salad



VENUES



Delamere Manor,
Cuddington, Cheshire



Manchester Art Gallery,
City Centre, Manchester



The Parkgate Club,
Parkgate, Cheshire



Trevor Hall,
Llangollen, North Wales

VENUES



Talhenbont Hall,
Criccieth, North Wales



Gladstone Village Hall,
Burton, Cheshire



Westbury Castle,
Prestatyn, North Wales



Thurstaston Common,
Thurstaston, Wirral

VENUES



Cheshire Woodland Weddings,
Northwich, Cheshire



Chester Guild Hall,
Chester, Cheshire



Mostyn Grange,
Parkgate, Cheshire



Pentre Mawr,
Denbigh, North Wales

VENUES



Hafod Farm,
Betws-y-Coed, North Wales



Standon Hall,
Standon, Stafford



Scarlet Hall,
Malpas, Chester



Yew Tree Barn,
Halewood, Liverpool

DRINKS PACKAGES

FINISHING TOUCHES

*Cheeky Chilli can work with you to create the perfect drinks package
Each package consists of A Welcome Drink,
A Glass of Wine with the Wedding Breakfast and a Toast Drink*

SOMETHING TO DRINK

A Glass of Prosecco with a Sweet Taste of Elderflower
Trebiano/Garganega, Ponte Pietra, Veneto, Italy
Merlot/Corvina, Ponte Pietra, Veneto, Italy
A Glass of Prosecco

SOMETHING TO REFRESH

A Glass of Prosecco with Pink Gin
Macabeo, El Circo, Aragon, Spain
Garnacha, El Circo, Aragon, Spain
A Glass of Prosecco

SOMETHING SPECIAL

Porn Star Martini - Passion Fruit Champagne Cocktail
Sauvignon Blanc, Villa Montes, Valle Central, Chile
Rosso Veronese, Pergolino, Veneto, Italy
A Glass of Champagne
NV Brut Grand Réserve, Sophie Baron, Champagne, France

MIX & MATCH

Just like with the food menus all of our drinks menus can be tailored to create a
totally bespoke menu for your wedding.
Whether you wanted to offer a glass of each or have a free flowing service let one
of the team know what service style you would like.

DRINKS PACKAGES



GIN BAR

We can provide a Gin Bar to WOW your guests with a selection of Gin, Fruit, Purees and Shimmer.
'Everyone Loves a Gin'

Mixture of 5 Gins, Free Flowing for 2 hours

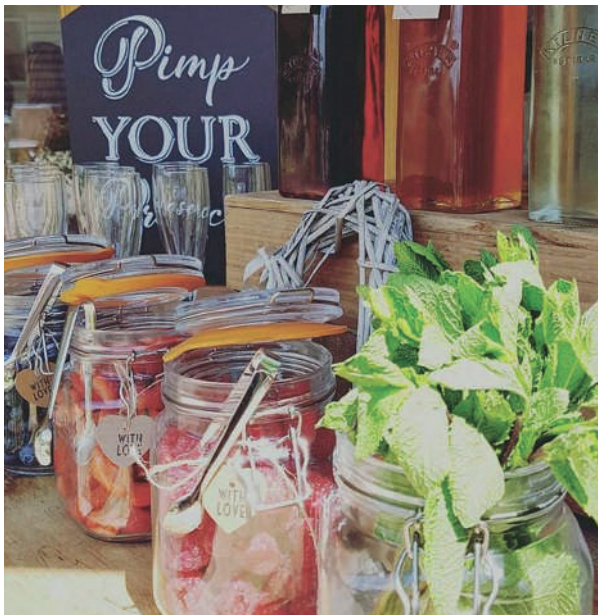
PIMP UP A PROSECCO

Add an interactive element to your arrival drinks.
"Pimp your Prosecco" with a selections of Purees, Fruits and Liqueurs.

LIQUEUR COFFEE STATION

Let us warm up your guests whether it be on Arrival or Evening with a selection of Liqueur Coffees

Baileys, Tia Maria, Amaretto or Whisky



SHOT STATION

A Selection of Your Favourite Shot
Tequila, Jägermeister, Sumbucca

WINE LIST

BAR SERVICES

Cheeky Chili have worked exclusively with Liberty Wines to build and develop an exclusive wine list which can be perfectly paired to any food selection.

CHAMPAGNE & SPARKLING

Perrier Jouet Grand Brut

À Épernay, France

Sophie Baron Grand Réserve

Charly-sur-Marne, France

NV Prosecco Spumante Extra Dry

Ca' di Alte, Veneto, Italy

RED

2018 Monastrell,

Molino Loco, Murcia, Spain

2018 Shiraz/Cabernet,

Peter Lehmann, Wildcard, South Australia

2018 Mendoza Malbec Classico,

Kaiken Classico, Argentina

WHITE

2018 Macabeo,

Molino Loco, Murcia, Spain

2018 Central Valley Sauvignon Blanc,

Villa Montes, Valle Central, Chile

2018 'P' Pinot Grigio,

Alpha Zeta, Veneto, Italy

B A R S E R V I C E S

Looking to add a bar service to your event? Cheeky Chilli offers a full bar service, Not see something on the list you would like, just ask and we can endeavour to source any local delicacies or personal favourites.

BOTTLED BEER, CIDERS, ALES AND STOUTS

Corona, Budweiser

Becks Blue (Alcohol Free)

Punk IPA, Guinness

Bulmers Apple, Bulmers Pear

Koppaberg Strawberry and Lime, Koppaberg Mixed Berry

HOUSE SPIRITS

Single and Mixer

Double and Mixer

Smirnoff Vodka, Bombay Sapphire Gin, Gordon's Gin, Gordon's Pink Gin, Jameson, Jack Daniels, Pimms, Captain Morgans Dark, Captain Morgans Spiced, Bacardi, Southern Comfort, Malibu, Disaronno Amaretto, White Sambuca, Black Sambuca, Tequila

PREMIUM SPIRITS

Single and Mixer

Double and Mixer

Greygoose Vodka, Hendricks Gin, Tanqueray No. 10 Gin, Jägermeister, Courvoisier VS Brandy, Whitney and Neil Flavoured Gins, Patron XO, Edinburgh Gin Company Rhubarb and Lime.

Additional products that are not listed may be subject to a surcharge

HELPFUL INFORMATION

ADDED EXTRAS

We have a wide range of added options that you can add onto your menus, whether you would like to add a cheese course, a fish course, or an antipasti course, just ask us for more information and we can pair the additional courses perfectly with what you have already selected. You can also offer your guests a choice menu for an additional supplement, we would require a pre-order for any choice menu events.

ADDITIONAL EQUIPMENT COSTS

If you are planning an outdoor, marquee, tent or tipi event or looking to host your celebration in an location without a suitable kitchen we can provide a fully functioning 'pop-up' kitchen, please note a full catering Tent or Structure with hard flooring and is accessible will need to be provided by the client for Cheeky Chilli to provide the 'pop up Kitchen '.

Table Linen Cloths
Linen Napkins
Cutlery and Crockery Hire
Standard Pop-Up Kitchen

Please note - Cheeky Chilli add an additional cost of staffing on to an Event/Wedding booking of Numbers of 50 Adults or Below.

Events/Weddings with Minimum orders i.e. Canapes Service or Evening Food Service only we do add an additional costing of Staffing.

THE CHEEKY CHILLI PROMISE

At Cheeky Chilli we strive to provide the highest levels of service and hospitality by:-

- Using fresh locally sourced sustainable produce wherever possible.
 - Offering high levels of training to all members of staff so we can provide the best levels of service whilst still being friendly and personable.
 - **No Hidden Costs** - We understand the difficulties of planning a wedding, we always ensure that all pricing scales are broken down clearly in a detailed quote for all clients.
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HELPFUL INFORMATION

BOOKING & TASTER

Upon Confirmation and a Deposit secured date with Cheeky Chilli we will invited you for a Complementary Taster Session, where you and your partner can come along an sample our Dishes, see our Presentation and meet our Team, we will be there to answer any questions that you may have.

Tasting Session are held at our Unit and are Subject to availability. Tasting sessions are exclusively for two parties, Max of 6 Guests.

Tasting Session includes - 2 Starters, 2 Main Courses and 2 Desserts.

DEPOSIT & PAYMENTS

To secure your date and confirm our services, a deposit is payable, which will be taken off your overall final invoice. Your deposit is non refundable.

Final Payment is required a Minimum of fourteen days prior to your date, which will be calculated upon the current guest numbers. A post-event invoice will be drawn up and any amendments made accordingly.

ALLERGY & DIETARY

All of our dishes are handmade by experienced chefs, meaning they can be easily adapted to suit specific dietary requirements such as vegan ism, dairy and gluten intolerance, nut allergies, diabetes and pregnancy restrictions. Although we do not operate from a free-from kitchen, we can adapt our dishes to create a free-from menu by controlling the ingredients we use.

Cheeky Chilli Preparation Kitchen operates at a 5 Star Food Hygiene Rating.



ONLINE

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ADDRESS

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