

BUSY BEE
CATERING

A horizontal, textured orange brushstroke that serves as a background for the word 'GLASGOW'.

GLASGOW

WEDDING
CATERING

O U R S T O R Y

We are a catering company based in Glasgow who pride ourselves in offering both private and corporate clients with a high quality service of delicious food, and flexible options to suit every budget. We serve clients across the central belt of Scotland.

O U R S E R V I C E S

We offer the following areas of service:

- Canapés & light bites
- Hot buffet meals
- Seated & served meals
- Evening buffet
- Drinks packages
- Full event coordination & planning

Please note our sample menus are a guide only. We can create your own bespoke menu to suit your desires.

OUR MENUS

CANAPES & LIGHT BITES

Choose 4 options for £4.00 per head

Choose 6 options for £6.00 per head

Choose 9 options for £9.00 per head

- Wild mushroom, garlic & parmesan vol-au-vents
- Tomato, mozzarella & basil vol-au-vents
- Chicken tikka & mango chutney vol-au-vents
- Fig & goats cheese focaccia
- Tomato, ricotta and olive oil crostini
- Grilled avocado caprese crostini
- Crispy coconut shrimp with bloody Mary sauce
- A selection of sushi
- Teriyaki, lime & chilli skewers
- Maple glazed sausage blinis
- Mini crayfish rolls
- Mushroom duxelles
- Lamb & Feta Bites with mint yoghurt dip
- Stilton and chutney rarebit bites
- Chicken liver pate with smoked bacon
- Tomato, ricotta and olive oil crostini

OUR MENUS

BUFFET MAIN MEALS

At £20.00 per person

Americana style includes:

- Fried chicken with maple syrup & hot sauce
- Watermelon, feta & mint salad
- BBQ ribs
- Loaded mac & cheese skillet
- Halloumi Sliders with pineapple slaw
- Hot Honey & cinnamon corn on the cob
- Jalapeno, onion & ale cornbread
- Potato salad
- Blue cheese slaw

Italian style includes:

- Braised chicken arrabiata with creamy celery root mash
- Classic spaghetti alla carbonara with guanciale & pecorino
- Mediterranean vegetable lasagne
- Fettucine alfredo with either pulled chicken or roasted broccoli

O U R M E N U S
B U F F E T M A I N M E A L S
C O N T I N U E D . . .

Carvery style Includes:

- Pork Roast Loin in Cider
- Leg of Lamb with Basil, Mint & Lemon Pesto
- Bacon & Sage Roasted Chicken
- Vegan Miso Mushroom & Squash
- Wellington Fondant Potatoes/ Herb Roasted Potatoes/ Thyme Layered Potatoes
- Yorkshire Puddings
- Butter Poached Greens
- Brown Sugar Glazed Carrots
- Meat or Vegan Jus

OUR MENUS

SEATED 3 COURSE MEAL

Starter options..

- Seared Salmon with Heather Honey dressing
- Chicken Liver Parfait
- Traditional soup & Artisan bread roll

Main meal options..

- Roast Beef with side options from (1) Wellington Fondant Potatoes, (2) Herb Roasted Potatoes, or (3) Thyme Layered Potatoes, (4) Yorkshire Puddings, (5) Butter Poached Greens, (6) Brown Sugar Glazed Carrots, and (7) Meat or Vegan Jus.
- Root Vegetable Tarte Tatin with Blue Cheese & Walnuts,
- Roast Chicken with Stuffing, meat jus and seasonal vegetables.

Dessert options..

- Classic Cheesecake with Berry Coulis,
- Trio of Desserts,
- Balsamic Strawberries and Cream

Sample menu starting from £20.00 per head.

OUR MENUS

EVENING BUFFET

- Hot filled rolls at £3.00 per person
- Hot Dog Station at £4.00 per person
- Mac & Cheese Station at £4.00 per person
- Taco Station at £4.00 per person
- Pizza Bar at £4.00 per person
- Piggy Station at £4.00 person

OUR MENUS

DRINKS PACKAGES

ARRIVAL DRINKS at £5.00 per person

Glass of prosecco, beer, or orange juice.

BRONZE PACKAGE at £15.00 per person

Includes a glass of prosecco, beer, or orange juice on arrival, 1 bottle of wine per table, and a sparkling toasting glass.

SILVER PACKAGE at £21.00 per person

Includes a glass of prosecco, beer, or orange juice on arrival, 2 bottles of wine per table, and a sparkling toasting glass.

GOLD PACKAGE at £30.00 per person

Includes a glass of prosecco, beer, or orange juice on arrival, 3 bottles of wine per table, and a Champagne toasting glass.

Cash bar hire £100.00

Open bar hire from £16.50 per person

Craft beer & cocktail packages - price on request.

OUR MENUS

EVENTS SUPPORT

- Crockery & Cutlery can be hired for £2.00 per person.
- Glassware can be hired from £0.70-2.00 per person depending on the type of glass.
- Servers are charged at £11.00 per hour per server.
- Hire of an events coordinator from £20.00 per hour.

O U R F A Q S

CAN WE HIRE CROCKERY FROM YOU?

Yes we can provide crockery, cutlery, glassware and linen hire at an additional fee.

DO YOU HAVE VEGAN OPTIONS?

Yes we cater for vegan, vegetarian, gluten free and dairy free clients.

DO YOU REQUIRE A DEPOSIT?

Yes we require a 50% deposit to secure your booking and the booking date. We then require full payment a minimum of 2 weeks prior to your event.

OUR DETAILS

OUR ADDRESS

34 Bogmoor Place, Glasgow, G51 4TQ

OUR PHONE NUMBER

Office

+44 141 266 0225

Owner, Lucy

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Bookings, Emma

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OUR EMAIL ADDRESS

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OUR WEBSITE

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OUR SOCIAL MEDIA

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