

Dear

Thank you for your catering enquiry regarding your wedding. We have enclosed information including menus and pricing for your perusal.

If you would like any further information or want to go ahead and book us for your big day, please contact us at the following:

Email: thesandwichstation@hotmail.co.uk

Talk or text: 07810 796 248

Find us on Facebook

Follow us on Instagram

Come and see us at The Sandwich Station!

Hope to hear from you soon.

Kind regards,

Louise and Bryan.

We offer a professional and experienced outside catering service based on the Isle of Arran, specialising in unique and contemporary menus, perfect for informal wedding celebrations.

Gone are the days of the dreaded three course wedding breakfast, we believe in a true DIY wedding held in your carefully chosen unique location with lots of little touches that truly portray the personalities of the Bride and Groom.

We love to get involved in this and think the food should be a feast, fun and have social interaction. We know that your wedding should be exactly as you would like it, full of imagination and we welcome this.

For more information regarding catering for your wedding and to save a date:

Email: thesandwichstation@hotmail.co.uk

Canapés

Our canapés are a perfect accompaniment at your wedding whether served at your venue as your guests arrive, to bridge that gap before you sit down to your wedding feast, or you could choose to serve them alongside a glass of Champagne immediately after your Ceremony. They can also replace a starter to a sit down meal or served during the evening to compliment your cocktail bar/table. Either way they are a great way to impress your guests!

Meat / fish

Duck liver and orange pate served on toasts

Argyll smoked venison and Arran hot beetroot relish crostini

Satay chicken skewers

Mini hot sausage rolls

Parma ham and melon skewers

Creeler's smoked salmon, cream cheese and cucumber on
Wooley's oatie's

Mini prawn cocktail shot glasses

Sweet chilli prawn skewers

Creeler's smoked mackerel pate blinis

Tuna tartlets

Vegetarian

Mini homemade cheese scones topped with red onion chutney

Arran brie and cranberry crostini

Homemade wild garlic pesto and cherry tomato bruschetta

Arran cheddar and plum and apple chutney crustard

Olive tapenade and amaranth on herb biscuit

Goats cheese, beetroot and walnut tartlets

Mozzarella, cherry tomato and basil skewers

Hot Vegetable samosas

Crudities and dips served in shot glasses

Gazpacho shot glasses

Shot glass Canapés

Mini prawn cocktail

Chocolate pot

Lemon posset

Cranacan

Crudities and dips

Bloody Mary (non-alcoholic available)

Vichyssoise

Elderflower jellies

Limoncello

Dessert Canapés

Mini homemade fruit or plain scones with raspberry conserve and whipped cream

Strawberry shortcakes

Mini pavlovas

Fruit skewers

Chocolate brownies

Lemon posset

Chocolate pot

Cranacan

White or milk chocolate covered strawberries

Chocolate tartlets

£1 per canapé

(A minimum of order of 25 canapés per type is required and we recommend approximately 4 canapés per person)

Hog Roasts

Ideal for private parties, sporting events, corporate hospitality, pre and post wedding celebrations...

A whole suckling pig supplied by The Arran Butcher, glazed and seasoned for crackling, stuffed with apples and fresh herbs served on freshly baked white bread rolls, served with sage and onion stuffing balls, salad and a selection of sauces including Bramley apple, BBQ, firecracker, burger sauce and ketchup and chutneys.

Cooked and served at your chosen venue by our chef and 1 assistant includes disposable napkins, plates and cutlery.

£800 (serves up to 200 rolls).

For more extravagant parties, pre and post wedding celebrations, Christenings, Christmas parties...

In addition to the above Hog Roast package choose a selection of dishes from our 'Sharing Bowls' page and a selection from our 'Desserts' page

Served buffet style and includes disposable plates, napkins and cutlery

£1200 (serves up to 200 rolls)

For more formal occasions and weddings we recommend our Hog Roast with full sit down table service, full catering and waiting staff, crockery and cutlery, water glasses and bottled water, full Hog Roast package including a selection of sharing bowls, desserts and tea and coffee table

£25 per head

Can be served buffet style or at the tables in a sharing bowl format somewhere between a buffet and a sit down meal, this idea looks impressive as your guests sit down to a feast in a relaxed style where they can socialise and get involved with the food.

As an alternative, these packages can be substituted with BBQ meats - please see BBQ page.

BBQ's

A BBQ is great way to create atmosphere and perfect for your guests to appreciate their surroundings and why you have chosen to get married on our beautiful Isle of Arran.

Our large scale BBQ will be situated outside your chosen venue under a gazebo. Your guests will be able to watch their feast being cooked while they enjoy some champagne and canapés, then the food will be served to them at the tables.

Guests will be provided with 3 meat items per person

Choose from

Pork links

Pork slice

Beef links

Beef slice

Pork, apple and black pudding links

Honey and mustard links

Beef slice with black pudding

Herbie pork links

Premium pork links

Gluten free pork links

Pork and leek links

Pork and chilli links

Pork and chive links

Pork and apple links

Venison links
Beef burgers
Lamb burgers
Venison burgers
Pork and apple burgers
Chicken burgers
Isle of Arran black pudding
Isle of Arran haggis
Prawn skewers
Veggie sausages
Veggie burgers
Chicken skewers
Falafel skewers
Vegetable skewers

The above will be served with a selection of fresh bread Kaiser Rolls and a selection of sauces, then choose a selection of sharing bowls and desserts.

£25 per head

Includes all service, crockery, cutlery, water glasses, bottled water, tea and coffee table. Can be served buffet style or in sharing bowls at your tables.

Fork buffet (hot dishes)

These dishes are served hot from chafing dishes buffet style. A popular choice for a wedding feast or as a hot dish served at midnight.

Beef bourguignon served with dumplings

Venison in red wine casserole served with herby pastry scones

Minced beef steak or vegetable lasagne served with garlic baguette

Minced beef or three bean chocolate chilli served with basmati rice

Chicken or vegetable Indian curry served with pilau rice

Fish or vegetable Thai green curry served with jasmine rice

Creamy tarragon chicken served with green beans and new potatoes

Chicken in a creamy mushroom sauce served with peas and roast potatoes

Moroccan lamb or vegetable tagine (v served with falafel skewers)

Served with jewelled couscous

Includes a selection of sides and desserts served buffet style

£20 per head

Includes service, napkins, crockery, cutlery, tea and coffee table, you can choose a selection of the above dishes and mix and match the side dishes

Fork buffet (cold dishes)

Roast beef joint served with horseradish

Marmalade glazed Belfast ham served with Arran mustard

Turkey saddle served with cranberry sauce

Whole poached salmon served with lemon and dill mayo

Whole pork pie

Whole quiche

The above dishes served alongside a selection of cold dishes from our 'sharing bowls' page and a selection of desserts

£20 per head

Includes crockery, cutlery and napkins, water and tea and coffee.

Sharing Bowls (Hot)

Our sharing bowls are designed to accompany our hog roasts, BBQ's and sharing platters, they can also be side dishes alongside our hot and cold fork and finger buffets.

Sage and onion stuffing balls

Baby new potatoes

Rosemary Roast potatoes

Buttered green beans and asparagus

Minted Garden peas

Herby pastry scones

Garlic baguette

Pilau rice

Coriander Basmati rice

Jewelled cous cous

Spicy potato wedges

(hot dishes are preferably served buffet style in chafing dishes and depending on cooking facilities at your chosen venue)

Sharing Bowls (Cold)

Jewelled cous cous

Potato salad

Mixed green salad

Greek salad

Crayfish and fennel served with coconut and chilli dressing

Mozzarella, tomato and basil salad

Pasta salad

Chicory, orange and ginger salad

Puy lentil, tomato and edamame salad

Coleslaw

Curried rice

Carrot and raisin salad

Moroccan chickpea salad

Mixed bean salad

Pasta salad

Indian saag aloo

Sweet chilli noodle salad

Olives

Crudities and dips

Cold dishes can be served to the tables in sharing bowls/platters
or as a buffet dish

Afternoon Tea Style Wedding

Our wedding afternoon teas are elegantly displayed to compliment the theme using white porcelain plates, cups and saucers, platters, old fashioned milk bottles, jam jars and vintage sandwich flags.

We are happy to incorporate any vintage crockery you may have.

High Tea

A round of sandwiches each (10 fillings available)

A selection of canapés

Cheese scones and red onion chutney

Fruit and plain scones served with raspberry conserve and fresh cream

Tyrells potato chips and Propercorn

A selection of petit fours

A choice of teas and coffees

(Our Suki teas include Chamomile, peppermint, Earl grey blue flower, Green tea and redberry)

Bottled water and fruit juice

£18 per head

Includes crockery, cutlery, napkins, full service and VAT.

Sharing Platters

Sharing platters are a great way of encouraging your guests to socialise, the perfect ice breaker if they are meeting for the first time. Guests get to choose what they want and how much they want, everybody's happy!

Roast sharing platters

A whole roast joint served on a platter to each table where a special guest from each table can be appointed chef (chef's hats are provided) to carve the meat!

Roast Beef and mustard

Lamb and mint sauce

Pork and apple sauce

Salmon and Hollandaise

Served with a selection of rolls, sauces, gravy, choose a selection of sides from our 'sharing bowls' and a selection of desserts.

£25 per head

Includes full service, crockery, cutlery, napkins, water glasses and bottled water and tea and coffee table.

Sharing platters

Our sharing platters are great for informal weddings and the modern alternative to an afternoon tea where a lighter option is required, great for an early summer's day wedding, a great starter option to share before a wedding feast, as a fourth course, an alternative to canapés at your Champagne reception or a sharing plate in the evening. Perfect if you intend to serve some fine wines.

Cheese

A selection of local and world cheeses, fruits, chutneys, relishes served with breads, biscuits and oatcakes.

Antipasti

A selection of cold meats sourced locally and from around the world, served with accompaniments such as a chutney, pickles, olives, oils, balsamic and breads.

Seafood

A platter of mainly local seafood products such as smoked salmon, mackerel, prawns, pates, served with a selection of sauces, breads and oatcakes.

Mezze

Appreciated by vegan and health conscious alike a platter of roasted vegetables, olives, houmous, dips, bread sticks, oils, balsamic, a selection of breads.

Sweet

A perfect course to follow one of the above choices, a platter of fresh cream scones, cakes and tray bakes served with fresh fruit and cream.

£60 per platter

We recommend two savoury platters and two dessert platters which can be personalised to your own tastes.

Per table (based on 8-10 people)

Includes full service, napkins, crockery, cutlery, water glasses and bottled water.

Kid's party platter

A special treat for the children's table, a selection of finger sandwiches, cupcakes, a personalised cookie, crisps, fruit jellies and a cocktail dispenser of fruity non-alcoholic punch.

£10 per head

Desserts

Our desserts are luxurious, high quality and, most importantly, extremely tasty!

Blueberry and white chocolate cheesecake

Raspberry and white chocolate cheesecake

New York cheese cake

Bourbon pecan pie

Caramel apple granny pie

Chocolate and peanut butter stack

Rockslide brownie

Oreo cookie cake

Chocolate loving spoon cake

Each dessert is 8-16 portions and served with fresh pouring cream

A platter of desserts can be served on each table for your guests to fight over.

These desserts are part of the hog roast, BBQ or buffet packages.

Midnight snacks

In addition to your wedding feast we can provide evening food to keep your guests dancing into the small hours.

A popular choice, if you haven't gone for our hog roast earlier on in the day, is our basic Hog Roast package

A whole suckling pig supplied by The Arran Butcher, glazed and seasoned for crackling, stuffed with apples and fresh herbs served on freshly baked white bread rolls, served with sage and onion stuffing balls, salad and a selection of sauces including Bramley apple, BBQ, firecracker, burger sauce and ketchup and chutneys.

Includes chef, 1 assistant, disposable napkins, plates and cutlery

£800 (serves up to 200 rolls)

Another popular option is our MYO buffet

A 'Make Your Own' Sandwich buffet

Including a selection of breads, rolls and baguettes to make your own tailor made sandwiches as big and you like filled with as much as you like with an extensive choice of fillings from our in house menu at The Sandwich Station, including salads, chutneys, relishes, etc.

£5 per head

Served on disposable platters with napkins, plates and cutlery

(Will be served and left for you to enjoy for as long as you like so you can get on with enjoying the rest of your evening, we will supply refuse sacks to dispose of the rubbish)

Breakfast rolls

Bacon, sliced sausage or potato scones served on fresh bread rolls with ketchup and brown sauce plus a bag of Tyrells potato chips in assorted flavours

£5 per head

(Served on disposable platters including napkins, plates and cutlery)

BBQ

Guests can come outside to be served from the BBQ for their own food or we can transfer the food into chafers to be kept hot inside your venue and served buffet style.

A selection of burgers and sausages supplied by The Arran Butcher served on fresh bread rolls with a selection of sides and sauces

£5 per head

(Includes chef and 1 assistant, disposable napkins, plates and cutlery)

Hot pots

Beef or three bean chocolate chilli served with tortilla chips

Stovies or veggie stovies and oatcakes

Sausage and bean casserole

Chicken, chorizo and orzo stew

Pasta bake with garlic bread

Chicken or vegetable curry and chapatti

£6 per head

(Includes chef and 1 assistant, disposable napkins, plates and cutlery)

We also recommend our sandwich platters, homemade soup, canapés, sharing platters or fork buffets for evening food.

Tea, coffee and hot chocolate and biscuits

A table with a selection of Nespresso espresso coffees, filter coffees, Suki teas including Breakfast, Green tea, Earl Grey blue flower, chamomile, peppermint and Abyss hot chocolate including shortbread and tablet can be served alongside your wedding cake which we are happy to cut and serve

£3 per head

Sandwich platters

Our sandwiches are served on premium bloomer bread available in white or malted,

A great accompaniment to our homemade soup, perfect alongside your evening food.

Popular Fillings

Cheddar and Arran plum and apple chutney

Country ham and tomato

Roast beef and Arran mustard

Free range egg mayonnaise

Tuna and sweetcorn mayonnaise

Smoked salmon and cream cheese

Brie and cranberry

Smoked venison and beetroot chutney

Houmous and carrot salad

Guacamole salad

Cheese, tomato and pesto

Banana and Nutella

Served with a salad and crisp garnish

£30 per platter

(Approx. 40 quarters, serves up to 10 people)

Homemade Soups

Our homemade soup is perfect to accompany our sandwich platters for small gatherings and events, a starter option before your wedding feast, a warming addition to an afternoon tea or to accompany your evening food.

Popular choices are

Lentil

Tomato and basil

Cream of mushroom

Butternut squash and roast garlic

Sweet potato and cumin

Pea and ham

Leek and potato

Vegetable

Cullen skink

Thai coconut

Minestrone

Sweetcorn chowder

Tomato and red pepper

French onion

Carrot and coriander

Served with a selection of bread rolls and butter

£3 per head

Hot beverages

We can provide a hot beverage table perfect for after your wedding feast, during the evening as a pick me up or as a warm bedtime drink.

A selection of Suki teas including English breakfast, chamomile, earl grey blue flower, peppermint, red berry, a choice of filter coffee or espresso from our professional Nespresso machine and luxury hot chocolate served with whipped cream (a winner with the children). Served with shortbread and tablet

£3 per head

Homemade cakes

Round two layer cakes serve 8-12 people a great addition to your tea and coffee in the evening or as an alternative dessert for your guests to share at each table or to offer the congregation at your ceremony instead of champagne and canapés

Fresh cream and jam Victoria sponge

Chocolate ganache

Carrot and orange with cream cheese frosting

Coffee and walnut with coffee cream

Lemon and poppy seed

Banana and toffee

£16 each

Batches of large homemade scones

Plain. Fruit, cherry and almond or cheese and mustard

£10 for a dozen

Tray bakes

Flapjacks

Chocolate crunch

Rice Krispy cake

Malteser cake

Rocky road

Brownies

Millionaire's shortbread

£1.50 each

Wedding cakes of cheese

Please ask about our wedding cakes of cheese!

A great alternative to the traditional wedding cake or as an additional wedding cake to serve as a fourth course or as a second show piece alongside your evening food.

Price dependant on your requirements

Alternatively, we can make wedding cupcakes in your choice of flavour, colour scheme and decoration

£2.50 per cupcake