ren's KITCHEN

WEDDING BROCHURE

2026 & 2027



ren's KITCHEN

We are a dedicated, passionate and experienced team with a genuine love for weddings and events. We bring expertise, care and creativity to every occasion, offering support at every step to help ensure your day is seamless, memorable, and as stress-free as possible.

From sharing-style feasts to elegant fine dining menus and show-stopping interactive desserts, we celebrate fun, flavour and imagination. Our approach champions local, seasonal produce, bringing fresh, vibrant ingredients to every menu we create.

WHAT WE OFFER

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CANAPES

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SHARING FEASTS

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PLATED MENUS

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DESSERT

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EVENING FOOD

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DRINKS SERVICE



CANAPES

OUR BEAUTIFULLY PRESENTED CANAPÉS ARE SERVED BY OUR ATTENTIVE STAFF DURING YOUR DRINKS RECEPTION, OFFERING GUESTS ELEGANT, BITE-SIZED FLAVOURS TO ENJOY WHILE THEY MINGLE. THEY ARE THE PERFECT WAY TO TIE YOUR GUESTS OVER UNTIL THE MAIN MEAL BEGINS.

CANAPE MENU

MEAT

- Chargrilled sirloin steak croutes w/sun-dried tomatoes, rocket and pesto
- Tequila glazed chicken, chorizo and mango on a crisp pastry spoon
- Sticky Chinese barbecue pork bao buns, pickled red onion, toasted peanuts
- Grilled chorizo and Manchego pastry puffs
- Mozzarella, Parma ham, honey and basil crostini
- Thai chicken satay skewers with a peanut, lemongrass and coconut glaze
- Smoked cheddar scones with smoked bacon butter
- Mini beef tacos with fresh tomato salsa
- Mini jacket potato, cream cheese, crispy pancetta & chive (gf)
- Mini Yorkshire puddings with rare roast beef & horseradish sauce
- Confit duck spring rolls, hoisin sauce
- Korean gochujang crispy chicken bites with sesame and spring onion
- Teriyaki chicken skewers with sesame seeds
- Chorizo oozy Croquettes with red onion marmalade

VEGETERIAN

- Beetroot rosti w/goats cheese and toasted hazelnuts
- Pesto marinated feta skewers, fresh basil, cherry tomato and olive
- Grilled peach, ricotta and honey crostini
- Pumpkin, sage and parmesan arancini balls
- Sweet chilli glazed halloumi nachos, siracha, sour cream and pomegranate
- Sussex blue cheese fig Crostini
- Caprese Skewers w/balsamic
- Chive cream cheese cucumber cups with crispy onion

FISH & SEAFOOD

- Beetroot and gin cured salmon on a dill blini, horseradish sour cream
- Louisiana style crayfish slider rolls, black pepper mayo
- Harissa marinated tiger prawn sugar snaps, smoked sea salt (gf)
- Crispy Thai fish cakes, lime, sesame soy dip (gf)
- Tandoori prawns on mini poppadoms, fresh raita
- Crab, avocado, and sunblushed tomato crostini
- Smoked salmon dill cucumber cups
- Lobster cheese mini croquettes with spiced tomato chutney
- Mini fish n Julienne Chip cones

VEGAN

- Vegan ‘duck’ spring rolls, ginger, and hoisin, with sweet chilli dip
- Guacamole, red onion and thyme on roast sweet potato croutes (gf)
- Curried vegetable samosas with chilli dipping sauce
- Pea, chilli and mint falafel a spiced mango chutney sauce (gf)
- Buffalo cauliflower wings with vegan ranch dip
- Maple roast pecan and vegan cream cheese crostini, balsamic drizzle
- Sticky Chinese jackfruit bao buns, pickled red onion, toasted peanuts
- Mushroom arancini balls with fresh truffle
- Fried polenta with olive tapenade

WE RECOMMEND...	2026	2027
4 options *Ideal number for welcome drinks before a three course meal*	***£9.95***	***£10.95***
6 Options *Ideal to constitute a starter before a two course meal*	***£13.95***	***£14.95***
8 Options *Ideal to accompany a one course meal*	***£14.95***	***£15.95***

BASED ON 80 ADULT GUESTS - PRICES EXC VAT @ 20%


SHARING MENUS



OUR SHARING MENUS

This is our favourite way to eat! There is something really special about sharing food with friends and family- or making new friends!

Our menus are centred around a theme and have a main dish as well as a whole range of beautiful accompaniments and side dishes, all designed to be shared at the table.

The menus are designed to get the guests at the table to interact and form little 'families' whilst enjoying the delicious food.

We offer two different styles of sharing menus. The Family Style Menu is designed around one standout main dish, served with a selection of salads and accompaniments for a relaxed, sharing experience.

Our BBQ & Grill Menu takes this a step further, offering a true feast with a showstopping main, delicious sides, and salads—perfect for those looking for a more generous and indulgent dining style.

Real Couples...

"Rens catered our wedding for us in August and we could not recommend them more. The food was absolutely delicious, and our guests are still raving about it now! We went for a sharing style meal - every dish was mouth-wateringly good"



SHARING STARTERS

FOR THE TABLE

A selection of artisan breads with marinated olives and a trio of house butters: sun-dried tomato, truffle & parmesan, and classic salted

TAPAS SHARING BOARD

Rioja braised chorizo, padron peppers, prosciutto melon bites, manchego croquettes

Why not consider a plated Starter?

Choose one option from our plated menu

CLASSIC CHEESE AND CHARCUTERIE

Selection of Sussex cheese, cured meat, figs, grapes, artisan chutney

BURRATA ANTI PASTI BOARD

Fresh burrata, chargrilled pesto vegetables, prosciutto, stuffed peppers, roast vine cherry tomatoes, Balsamic dip

MEZZE SHARING BOARD

Pea and coriander falafel, chargrilled Mediterranean vegetables, warm mamoosh flatbreads,
paprika hummus, pea and mint dip, beetroot and horseradish (vegan)

FAMILY STYLE

CHOICE OF ONE SHOWSTOPPER...

ITALIAN STYLE PORCHETTA

Slow roast shoulder of woodland reared Sussex pork with sage, fennel and lemon, pancetta rolled stuffing balls, baked apples, Sussex cider gravy

SUSSEX SPRING LAMB KLEFTIKO

Slow roasted lamb with garlic, lemon, rosemary served with houmous and tzatziki

SUMMER ROAST CHICKEN

With english asparagus served with homemade giant yorkshire puddings, rosemary jus

BRAISED BEEF SHORT RIB

Braised in red wine ragu with charred shallots and rosemary

WHOLE SMOKED TROUT

Served on a plank with grilled king prawns, samphire, chargrilled lemons, dill and tartare hollandaise

WILD MUSHROOM WELLINGTON (VEGAN)

Puff pastry croute with black truffle, salsa rosso

BUTTERNUT, SPINACH GOATS CHEESE WELLINGTON

Served with carrot and cumin puree topped with crispy sage

SIDES & ACCOMPANIMENTS

choose 3 options

- Classic roast potatoes
- Fresh peas with pancetta and mint
- Roasted new potatoes with rosemary and sea salt
- Braised red cabbage with apple, port and cranberry
- Lebanese style burnt aubergine with feta harissa oil
- Roast heritage carrots and parsnips glazed with maple and thyme
- Buttered sauteed broccoli and french beans topped w/sesame seeds
- Fennel, apple and herb slaw
- Cauliflower cheese gratin with herb and olive oil crumb
- Chickpea quinoa and roasted peppers topped with toasted almonds
- Rocket and watercress salad with mustard vinaigrette
- Roasted pumpkin salad w/ goats cheese, walnuts, pomegranate, mint and orange dressing
- Smokey roast veg and three bean salad with rosemary oil and balsamic glaze

PRICES...	2026	2027
One Course:	***£46.95***	***£49.95***
Two Course:	***£52.95***	***£56.95***
Three Course:	***£57.95***	***£63.95***

BASED ON 80 ADULTS GUESTS - PRICES EXC VAT @ 20%

BBQ & GRILL MENU

PART 1

OUR SHOWSTOPPERS...

GIANT ROTISSERIE CHICKEN SHAWARMA

Served with flame grilled romero peppers

Choose your base flavour

1. Classic shawarma w/smoked paprika aioli
2. Honey, lemon and garlic w/garlic aioli
3. Medium spiced Peri Peri w/tzatziki

ULTIMATE SMOKED BEEF BRISKET

With a smokey harissa glaze, served with pickled red onions, chimichurri and soft tortillas

BARBECUED GREEK LAMB LEG

Lamb leg served w/tzatziki, caper and mint sauce, garnished with fresh mint

PRICES...	2026	2027
1 showstopper, 3 Salads:	***£46.95***	***£49.95***
1 Showstopper, 2 sides, 3 Salads:	***£52.95***	***£55.95***
2 Showstoppers. 2 sides, 3 Salads:	***£59.95***	***£63.95***

BASED ON 80 ADULT GUESTS - PRICES EXC VAT @ 20%

THE ULTIMATE FEASTING MENU

KOREAN BARBECUE GLAZED PORK SHOULDER

Served with homemade kimchi, cucumber pickle

GIANT SHARING PAELLA

Cooked in a giant outdoor paella pan served with paprika rouille and salsa rojo

Choose your flavour

1. Ren's classic paella with chicken and chorizo
2. Seafood paella w/prawns, green lip mussels and calamari
3. Chargrilled Mediterranean vegetables and vegan chorizo (vegan)

CAJUN SEAFOOD BOIL

With prawns and shellfish, tossed in a rich, spiced Cajun butter, served alongside charred sweetcorn

KING OYSTER MUSHROOM SHAWARMA

Served with flame grilled romero peppers smoked paprika aioli

BBQ & GRILL MENU

PART 2

THE ULTIMATE FEASTING MENU

SIDES ON THE GRILL...

Choose 2 options

- Minted lamb koftas w/tzatziki
- Honey glazed chipotle chicken skewers
- Smokey cajun pulled pork with our own bourbon glaze
- Jamaican jerk chicken with lime sour cream and chilli
- Lightly spiced sweetcorn fritter w/coriander tomato relish (vegan)
- Sweet chilli halloumi and mediterranean vegetable skewers
- Classic honey mustard butchers sausages
- Spanish Chorizo in red wine sauce
- Cajun grilled sweet potato steaks, coriander and lime topped with creme fraiche (vegan)
- Smokey pulled jackfruit with our own bourbon glaze (vegan)

HARD SHELL TACOS

- Mexican spiced pulled pork tacos w/cilantro lime slaw
- Creole style shrimp and avocado tacos w/pico de gallo
- Barbecqued jackfruit taco w/ picked red onions (vegan)

SALADS AND ACCOMPANIMENTS...

Choose 3 options

- Classic greek salad w/feta, cucumber, tomatoes, olives, red onion, pomegranate
- Grilled peach salad w/bocconcini, heritage tomatoes, balsamic glaze
- Garlic roast new potatoes with rosemary and sea salt
- Patatas bravas with garlic aioli
- Chargrilled corn ribs with peri mayo and torched feta
- Summer chopped salad with honey mustard dressing
- Garlic creamy new potato and chive salad
- Sunblushed giant cous cous salad w/chargilled veg
- Rainbow slaw with chilli and lime vinaigrette
- Classic creamy coleslaw
- Fresh pesto orzo w/sundried tomato and shaved parmesan
- Macaroni triple cheese topped with herb breadcrumb
- Watermelon, cucumber, mint salad with crumbled goats cheese
- Classic caesar Salad
- Mexican ‘dirty’ rice salad with peppers and black eyed peas


PLATED MENUS



OUR PLATED MENUS

Our plated wedding menus are inspired by the seasons and built around the very best local and British produce available throughout the year. Each dish is designed to showcase fresh, vibrant flavours and beautifully balanced plates that feel both generous and refined.

The menus shown are sample selections, offering a guide to our style and seasonal approach. They are designed to be flexible and can be adapted depending on the time of year and your preferences.

For plated dining, we typically recommend one of two service styles for your guests: a choice of two options per course, or a more extensive choice of four options per course. Both options allow us to deliver a smooth service while ensuring your guests enjoy a tailored dining experience.

We also specialise in creating bespoke menus, designed specifically around you. Whether you have favourite dishes in mind, a particular style of dining you'd like to achieve, or ideas you want to bring together, we'd love to work with you to create something completely personal to your day.

PRICES...	2026	2027
Choice of 2 options per course	***£63.95***	***£65.95***
Choice of 4 options per course	***£65.95***	***£67.95***

BASED ON 80 ADULT GUESTS - PRICES EXC VAT @ 20%

STARTERS

PANFRIED SCALLOPS

cauliflower puree, chorizo, pickled cauliflower (...or alternative with vegan 'scallops' and 'chorizo')

KOREAN PORK BELLY BAO BUNS

With a sticky gochujang glaze, kimchi slaw, toasted peanuts

LOBSTER MAC & CHEESE CROQUETTES

With Harissa bechamel and parmesan crisps

BARBECUED NEW SEASON ASPARAGUS

Broad bean and pine nut houmous, tempura sage leaves, caper and mint dressing

CAJUN STYLE CRAB CAKES

with heritage tomato salad, chimichurri dressing

SAFFRON AND PARMESAN ARANCHINI

with truffle mayo, charred baby leeks, romesco sauce

WARM WINTER DUCK SALAD

Salt baked rainbow beetroot, pumpkin and orange puree, watercress

HAM HOCK AND PISTACHIO TERRINE

with smoked bacon jam, celeriac and apple slaw

MAINS

ROAST SUSSEX SPRING LAMB

with wild garlic mash, capers, anchovy and mint vinaigrette, rosemary jus, fresh peas, chargrilled shallots

SUMMER ROAST CHICKEN

with smoky paprika and rosemary new potatoes, toulouse sausage, wild mushroom cassoulet, black truffle

ASIAN STYLE BLACK COD

served on a wild rice rosti, pak choi, pickled baby vegetables, miso, honey and yuzu dressing

CRISPY SMOKED AUBERGINE STEAK

with maple and sesame baked feta, sweet pepper and oregano shakshuka

SLOW BRAISED SHORTRIB OF BEEF

Pressed potato pave with black garlic and parmesan crumble, purple broccoli, red wine jus

CRIPSY SEA TROUT FILLET

with homemade sage and brown butter gnocchi, cornish cockles, n'djua cream sauce

ROASTED CRISPY PORK BELLY

served with pomme puree, honey roasted carrots, rich jus and apple gel

WILD MUSHROOM AND SPINACH

served with truffle vegan cream sauce, tenderstem broccoli and creamy mash


DESSERT

DESSERTS

STICKY TOFFEE
With salted caramel sauce, clotted cream, smashed honeycomb

LEMON POSSET
With morello cherry compote and vanilla shortbread (gf)

DUBAI CHOCOLATE BROWNIE
Rich chocolate brownie with pistachio kunafa filling

WARM BANANA AND BISCOFF CAKE
With spiced rum glazed bananas, biscoff sauce (vegan)

LEMON BRÛLÉED TART CITRON
Served with raspberry coulis and macarons

BASQUE CHEESECAKE
Burnt basque cheesecake with plum compote

ETON MESS
Crushed meringue with vanilla cream, fresh berries, fruit coulis topped with mint

RHUBARB CUSTARD TART
Rhubarb coulis, cinnamon granola crumble (vegan)

CHOCOLATE ORANGE TART
With chocolate shavings, creme fraiche and fresh berries (vegan)

WARM BANANA AND BISCOFF CAKE
With spiced rum glazed bananas, biscoff sauce (vegan)

ULTIMATE VEGAN CHOCOLATE BROWNIE
Double chocolate brownie with warm chocolate sauce, fresh berries (vegan & gf)

PRICES	2026	2027
One Option	***£7.95***	***£8.50***
Two Options	***£8.50***	***£8.95***

BASED ON 80 ADULT GUESTS - PRICES EXC VAT @ 20%

Interactive Dessert Stations?

Dessert... But make it part of the guest experience!

GIANT ETON MESS
Fresh berries, crushed meringue and whipped vanilla cream layered live by our chefs and finished with fruit coulis and fresh mint.

TIRAMISU
A classic Italian dessert dusted with cocoa in front of your guests served by our chefs

ADDITIONAL SURPLUS OF £3.00 PER GUEST



EVENING FOOD

EVENING FOOD IS THE PERFECT ADDITION TO ANY NIGHT...

AFTER DANCING THE EVENING AWAY, EVERYONE DESERVES SOMETHING DELICIOUS TO SNACK ON. WE KEEP IT FUN, SIMPLE, AND STREET FOOD STYLE. WHY NOT TELL US ABOUT YOUR FAVOURITE TAKE AWAY SNACK OR GUILTY PLEASURE AND WE CAN INCORPORATE IT!

EVENING FOOD

HOMEMADE FOCCACIA PIZZAS - £8.50

Individual pizza slices - 2 per person

- Chorizo with a hot honey glaze
- Parmesan truffle topped with fresh rocket
- Chipotle chicken with sweetcorn and grilled peppers
- Goast cheese and caramelised onion
- Classic double pepperoni
- BBQ pulled pork with crispy onion
- Maple glazed butternut squash, chickpea and rocket

LOADED FRIES - £8.50

Meat - Homemade skin on fries topped with peri peri shredded chicken, cheese, crispy onions served with sour cream

Veggie - Homemade skin on fries topped with cheese, jalapenos,, crispy onions served with sour cream and chives

Vegan - Homemade skin on fries topped with BBQ jackfruit, vegan cheese, crispy onions served with vegan sour cream and chives

MAC & CHEESE - £8.50

Three cheese mac and cheese with your choice of topping...

- Crispy pancetta, chives & black pepper
- Wild mushrooms, truffle oil & parsley
- Spring onion & crispy shallots

BATTERED COD AND HAND CUT CHIPS - £8.50

Served with hand cut skin on chips in newspaper cones with fresh tartare sauce and lemon wedge

GREEK INSPIRED GYROS - £9.95

Chargrilled 'mamoosh' flatbreads filled with your choice of chicken or halloumi, skin on fries, citrus salad and homemade tzatziki

BRATWUSRT HOT DOGS - £8.50

Bratwurst Hot dogs with fried onions, hot mustard, brioche rolls

Best Served Out!

All our evening food is designed to be served directly to your guests—our team circulates between the bar and outdoor spaces, keeping everyone well-fed without interrupting the fun.

Ask us about our vegan & gluten free options!



DRINKS SERVICE

Our drinks packages are flexible and tailored to suit your venue, as each location comes with its own requirements. Depending on your setup, we can provide everything needed for seamless drinks service—including experienced staff, glassware, ice, garnishes, and full management of your drinks throughout the day.

DAYTIME DRINKS SERVICE:

£7.00 PER GUEST - 2026 £8.00 PER GUEST - 2027

All drinks provided by yourselves served by our trained staff includes:

- All glassware hire
- Drinks service staff until the end of your meal
- Complimentary iced water carafes
- Complimentary tea and coffee station
- Ice & serving equipment
- No corkage!

EVENING CASH BAR:

Our team of trained bar staff will set up and run a fully stocked bar, serving drinks to the guests on a cash basis for all or part of the day.

- Fully stocked bar, ice and all bar equipment
- Fully trained bar staff
- Evening plastic glassware
- Cash & card payments (dependant on mobile/wifi reception)
- Recycling of wine bottles and waste
- Minimum spend of £1k

Your Bar, Your Way

Looking for an open bar or planning to provide drinks throughout the entire day? We've got you covered. We can supply a full drinks setup along with experienced staff to keep everything running seamlessly into the evening.

We also offer wine and drinks on a sale or return basis, giving you flexibility and control—just let us know what works best for you!

Your Planning Journey

01 -Initial Planning Call

We'll have a chat to hear all your ideas, answer questions, and discuss your vision for the day. We'll cover your menu preferences, drinks, timings, and anything else that's important to you.

02 - Tasting At Our HQ

Come to our HQ in Worthing to meet our Head Chef and team, and taste a range of dishes inspired by your menu ideas. It's a great chance to explore flavours and get a feel for how we work.

03 - After The Experience

Take some time to reflect on the tasting. If you love the food, our team, and the way we work, we'll ask for a deposit to secure your date in our diary.

04 - Ongoing Experience

We'll provide an updated brief with menu options and your wedding day plan. Over the coming months, we'll check in regularly and, if needed, meet you on-site at your venue to ensure everything is on track.

05 - Final Planning Meeting

A few weeks before the big day, we'll schedule a final planning session to go over numbers, dietary requirements, timings, set-up, and all the details needed to ensure your day runs flawlessly.

06 - On Your Wedding Day

On the day, you can relax and enjoy every moment. We'll take care of everything—from food and drinks to service and timing—so your celebration runs smoothly from start to finish.

YOUR WEDDING, YOUR QUOTE

Planning a wedding can feel overwhelming—we're here to make it simple. That's why we offer clear, transparent pricing across all of our menus. Everything is thoughtfully designed to give you a seamless, stress-free experience, so you can focus on enjoying your day.

WHATS INCLUDED:

- Full food service from our experienced team
- Plates, cutlery, and all essential tableware
- Local delivery and setup
- Professional, friendly staff throughout your event
- Complimentary menu tasting before you book
- Ongoing support and guidance during your wedding planning journey

Every venue is different, so additional services and a kitchen fee may be required—contact us for a bespoke quote designed around your plans.

Let's plan your perfect day

Every wedding is unique—get in touch and we'll create a tailored quote just for you.

SAMPLE QUOTE 2026

Based on 80 adult guests

Drinks Service for 80
@ £7.00 per guest
£560.00

4 Options Canapés for 80
@ £9.95 per guest
£796.00

2 Course Family Style Menu for 80
@ £52.95 per guest
£4,236.00

Evening Food for 80
@ £8.50 per guest
£680.00

£6,272
Plus VAT @ 20%
Total for catering: £7,526.40