



REEKA EVENTS

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"REEKA'S ATTENTION
TO DETAIL AND UTTER
PROFESSIONALISM
MADE MY DAY."

- Nicola





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ABOUT REEKA

Welcome to Reeka.

Reeka is a luxury events company which was founded by renowned chef Jay Halford in the Cotswolds. With years of experience in fine dining and elegant occasions, we are proud to elevate bespoke events with our catering services.

At Reeka, we believe that food should be the main talking point of every event. We source the best local ingredients and prepare all meals freshly on site, from scratch.

Our menus are specifically tailored to each event to enhance your experience. We work together with you from start to finish, aligning with your vision, alongside drawing inspiration from your chosen venue.

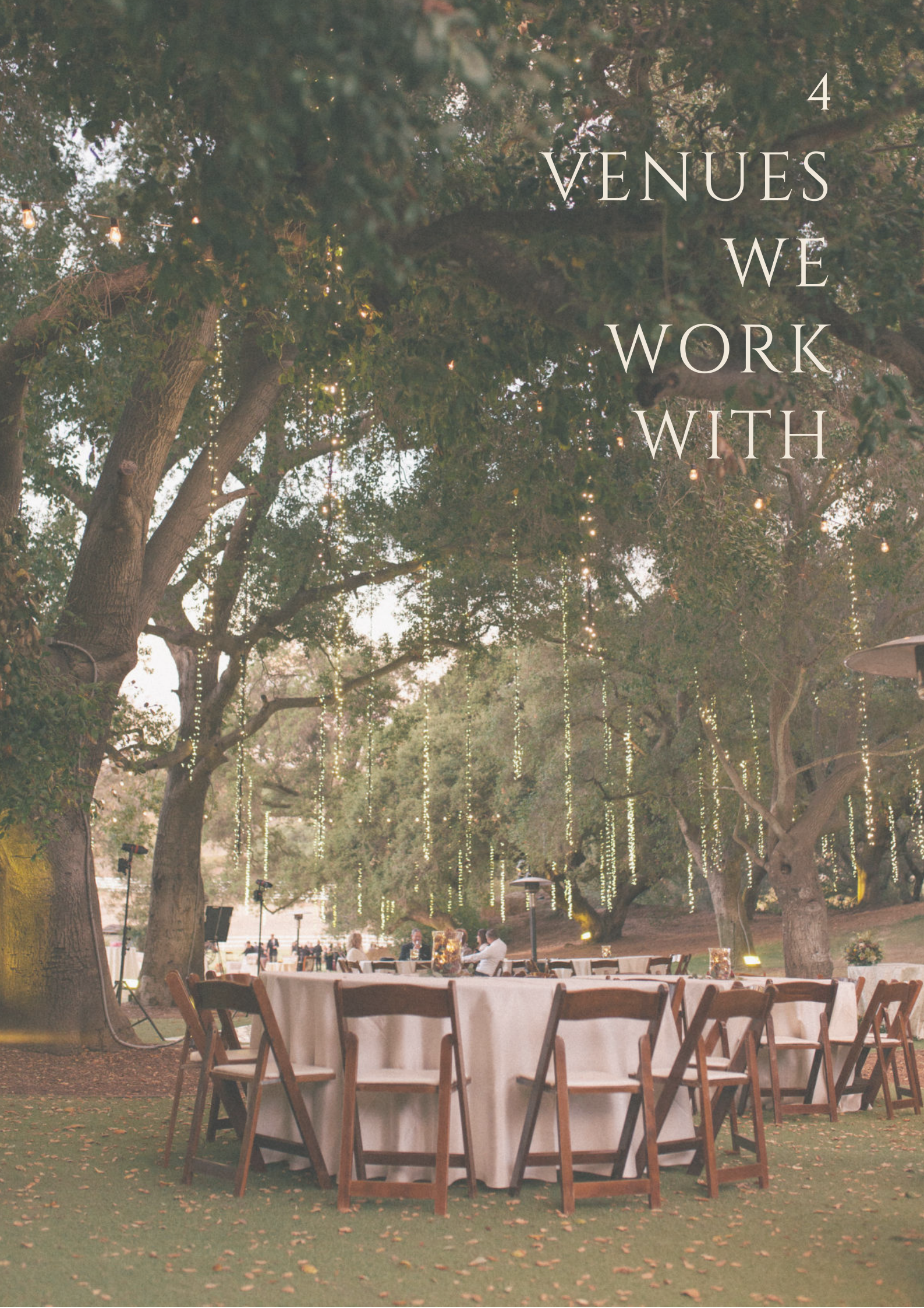
We love nature and are inspired by all it provides. This is reflective in everything we do and we let seasons lead the way in how we develop our menus for each event, so they can reach their full potential. With Reeka, you know you are getting food that is sustainable, whilst looking and tasting incredible.

From Chefs to Kitchen Porters, we only work with the best. We pride ourselves on delivering you the finest service across the board. On your special day, a dedicated hospitality coordinator will lead our team of staff, all of which are rich in knowledge and experience, allowing you the freedom to fully relax and thoroughly enjoy your day.



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VENUES
WE
WORK
WITH



EURIDGE MANOR

"Where fairy-tales are created"

Euridge Manor is a luxurious, private country estate nestled in the heart of the Cotswolds. Only available for exclusive hire, the manor is a breathtakingly unique choice for weddings, corporate events and bespoke occasions.

The building was designed by master garden designers and builders, Isabel and Julian Bannerman, as part of a monastery-inspired transformation of the Wiltshire farmhouse at the heart of the estate. The project was lovingly curated by its owner who has lived in the property for four decades.

Every step, scent and stone was hand-picked from different corners of the world to create a space that tells a captivating story in every season of the year.



A romantic photograph of a bride and groom kissing in a barn. The bride is wearing a white off-the-shoulder wedding dress and holding a large bouquet of flowers. The groom is wearing a dark suit and a patterned tie. Confetti is falling around them, and the background is softly blurred with warm lights.

KINGSCOTE BARN

The perfect countryside venue

The Kingscote Barn is set within 400 acres on Binley Farm.

After sweeping down the private driveway, you will be enchanted by glorious green fields and far-reaching views before arriving at the 17th century Cotswold stone barn. As you step inside, you will be captivated by the character and tranquillity of the barn in this picture-perfect location.

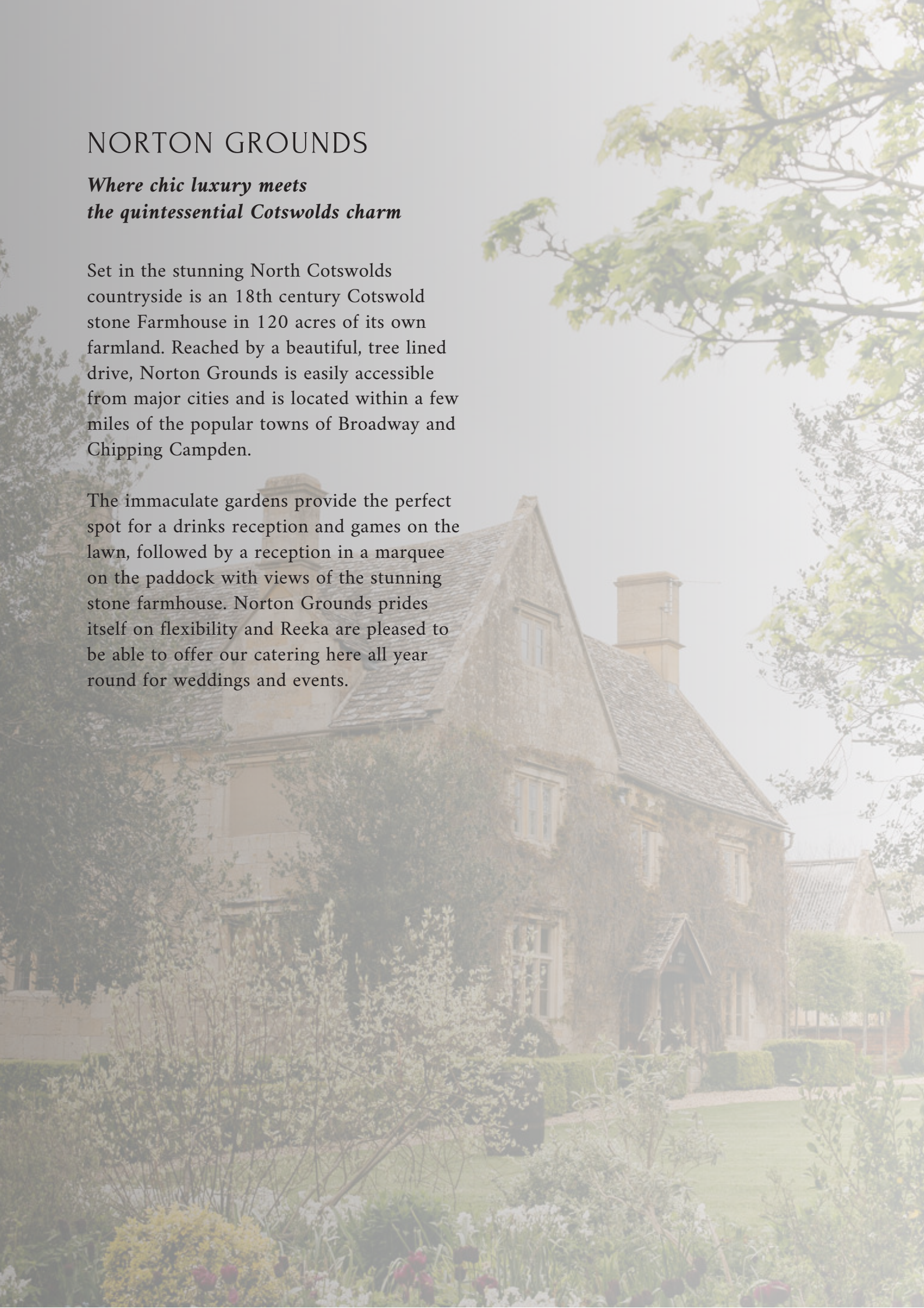
Kingscote and its grounds lend itself perfectly for weddings for all seasons. Whether you are looking for a beautiful spring wedding with lambs running around in the fields, a relaxed summer wedding with drinks and games on the lawn, an Autumn wedding with fantastic deep colours, or a cosy winter wedding with twinkling fairy lights and candles – the barn and surroundings are sure to wow you and your guests!

NORTON GROUNDS

*Where chic luxury meets
the quintessential Cotswolds charm*

Set in the stunning North Cotswolds countryside is an 18th century Cotswold stone Farmhouse in 120 acres of its own farmland. Reached by a beautiful, tree lined drive, Norton Grounds is easily accessible from major cities and is located within a few miles of the popular towns of Broadway and Chipping Campden.

The immaculate gardens provide the perfect spot for a drinks reception and games on the lawn, followed by a reception in a marquee on the paddock with views of the stunning stone farmhouse. Norton Grounds prides itself on flexibility and Reeka are pleased to be able to offer our catering here all year round for weddings and events.





EBRINGTON MANOR

An ancient beauty in the heart of England

This fabulous, imposing Cotswold stone House has been part of the same family since 1476.

Set in acres of gardens and parkland with uninterrupted views, the grounds boast apple orchards, a rose garden, wild spring fed lakes, boathouses and plenty more. The perfect setting for your marquee wedding for up to 200 guests.

The estate is set in the North Cotswolds within 2 miles of the attractive town of Chipping Campden and in the desirable village of Ebrington, there is even private access to the church from the grounds.

Considered to be one of the most beautiful Cotswolds manor houses and situated in an Area of Outstanding Natural Beauty, Ebrington Manor is the very essence of rural England.

MEDA GEDARA

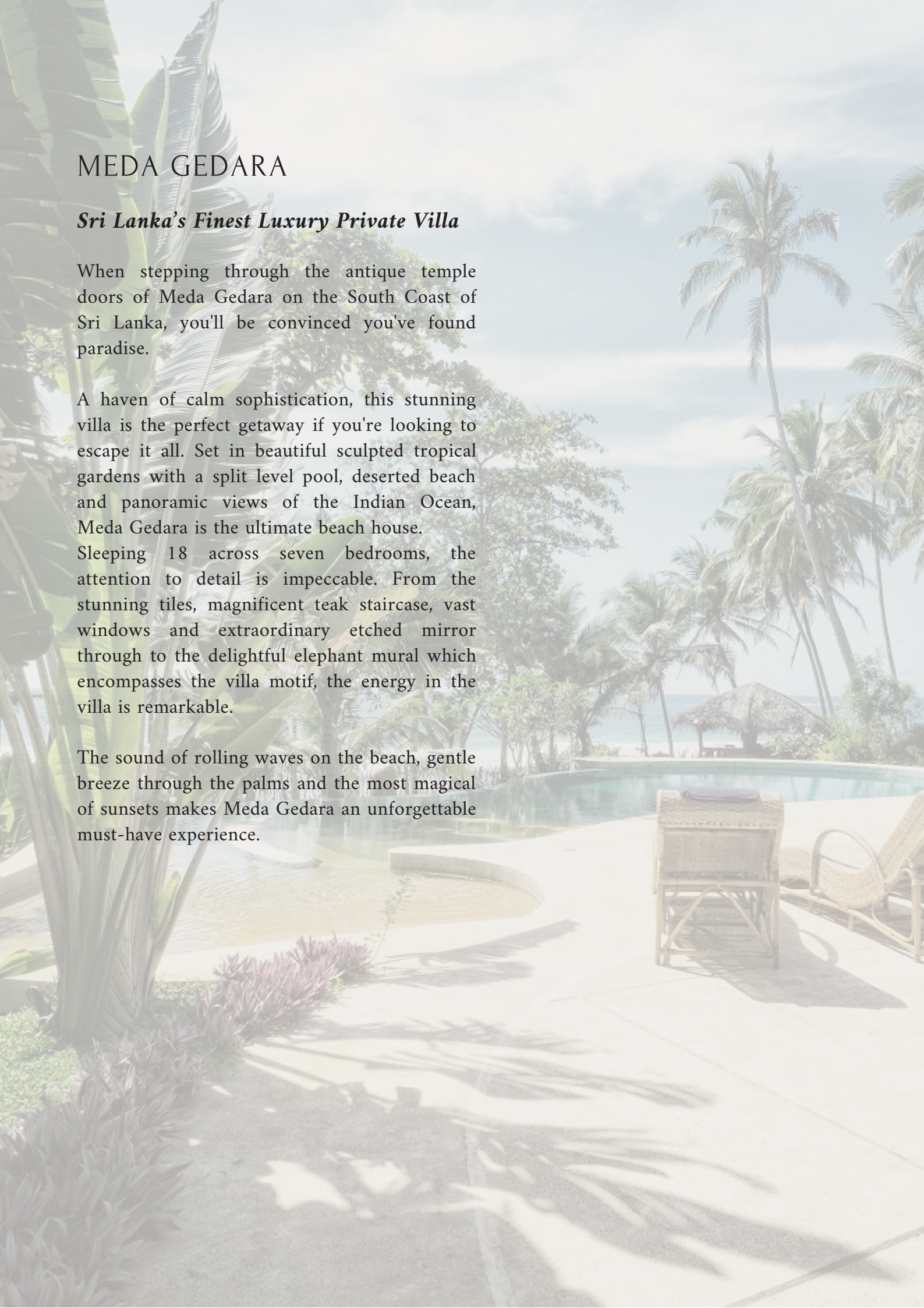
Sri Lanka's Finest Luxury Private Villa


When stepping through the antique temple doors of Meda Gedara on the South Coast of Sri Lanka, you'll be convinced you've found paradise.

A haven of calm sophistication, this stunning villa is the perfect getaway if you're looking to escape it all. Set in beautiful sculpted tropical gardens with a split level pool, deserted beach and panoramic views of the Indian Ocean, Meda Gedara is the ultimate beach house.

Sleeping 18 across seven bedrooms, the attention to detail is impeccable. From the stunning tiles, magnificent teak staircase, vast windows and extraordinary etched mirror through to the delightful elephant mural which encompasses the villa motif, the energy in the villa is remarkable.

The sound of rolling waves on the beach, gentle breeze through the palms and the most magical of sunsets makes Meda Gedara an unforgettable must-have experience.





“We wanted an informal style of service and Reeka absolutely nailed it. Everything from the canapés right through to the evening was absolute perfection and our guests are still raving about it to this day!”

- Emma Bell

Sample Menus

We believe that food should be the main talking point of every event. All of Reeka's menus are thoughtful, bespoke and all can be tailored to suit your taste, culture and occasion.



HOT CANAPÉS

MEAT

Glazed Peruvian Chicken Skewers
Soy Glazed Pork Belly with Apple Jelly & Crackling
Chorizo Potato Cake with Garlic Aioli
Polenta with Parma Ham & Truffle
Lamb Koftas with Mint Yogurt
Breaded Crispy Beef with Spicy Ketchup
Mini Beef Sliders with Cheddar, Mustard Mayo & Rocket

FISH

Mini Cod Cake with Tartare Sauce
Chilli Crab Cakes with Fish Sauce & Spring Onions
Tempura Prawn Skewers with Miso
Pan Fried Scallop with Cauliflower, Peas & Olive
Cod Goujon with Pea Puree & Lemon

VEGETARIAN & VEGAN

Oyster Mushroom Scallop with Truffle Pomme Purée & Crispy Shallots
Cajun Battered Cauliflower Popcorn
Sweet Potato Pakora & Spiced Yogurt
Wild Mushroom Arancini with Red Pepper Relish
Courgette & Spinach Fritter on Poached Quails Eggs
Parmesan & Pistachio Croquette with Apple Puree
Charlotte Potatoes with Cream Cheese & Chive Mousse



COLD CANAPÉS

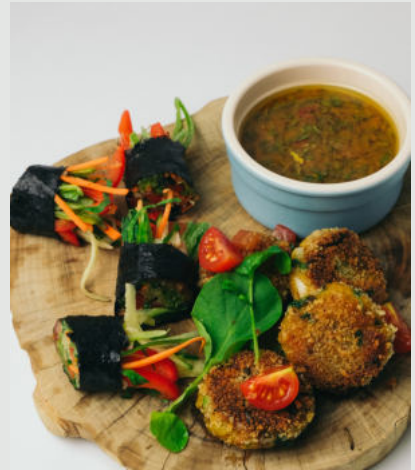
MEAT

Ham Hock & Piccalilli
Mini Yorkshire Pudding with Horseradish & Beef
Chicken Liver Parfait, Truffle Butter & Plum Chutney
Beef Fillet Tartare with Horseradish & Capers
Seared Duck Breast, Sweet Potato Rosti with Hoisin
Pulled Pork Taco with Soured Cream, Avocado & Lime
Quail Scotch Egg & Caponata



FISH

Smoked Salmon Roulade with Cream Cheese & Dill
Chilli Crab Meat on a Sourdough Crouton with Lime Mayo
Sea Bass Ceviche & Marinated Fennel
Prawn Tacos with Chilli, Garlic, Lime, Avocado & Spiced Soured Cream
Pea Bellini with Smoked Salmon & Guacamole
Mackerel Rillettes with Horseradish Mayo
Teriyaki Cured Salmon with Asian Slaw & Seed Crisps



VEGETARIAN & VEGAN

Balsamic Beetroot with Whipped Goats Cheese on a Sourdough Crouton
Tomato, Basil & Mozzarella Skewer with Basil Pesto
Goats Cheese Tartlet with Red Onion Chutney & Spiced Pear
Baby Gem Tacos with Smoked Pecans, Tomato Salsa, Guacamole & Cashew Sauce
Watermelon with Basil & Feta
Buckwheat Blinis with Red Pepper & Tomato Relish with Pickled Walnut
Nori Quinoa Rolls with Tomato & Avocado





AFTERNOON TEA

- Selection of Finger Sandwiches
- Scones with Cream & Jam
- Homemade Scotch Egg
- Lemon Drizzle Slice
- Pecan Chocolate Brownie
- Macaroons
- Cheese Straws
- Mini Eaton Mess
- Fruit Tarts
- Almond Frangipani
- Tea and Coffee

We can also supply a fine range of loose leaf teas and home-made lemonades to quench your thirst.

3 COURSE PLATED WEDDING BREAKFAST

STARTERS

- Ham Hock Terrine with Piccalilli, Apple, Lime, Watercress & Brioche Crisp*
Duck Egg with Asparagus & Parma Ham
Beef Carpaccio with Pickled Baby Vegetables, Parmesan Cream & Black Olive
Pan Fried Scallops with Pea, Pancetta Crisps, Olive & Onion
Cornish Crab with Sweetcorn Panna-Cotta, Avocado, Chilli & Lime
Cured Salmon with Beetroot & Horseradish
Rillette of Smoked Mackerel, Pickled Cucumber Carpaccio, Brioche Crisps & Lime Mayo
Heritage Tomatoes, Burrata, Basil, Mint, Pickles & Pink Salt
Salt Baked Beetroots on Thyme Flatbread with Pickled Onions & Whipped Ricotta
Pistachio Parfait with Caramelised Figs on Seeded Crackers with Pomegranate & Orange

MAIN COURSE

- Slow Cooked Shoulder of Lamb with Potato Fondant, Onion Puree, Caramelised Maple Carrots, Seasonal Greens & a Red Wine Jus*
Ballottine of Chicken in Crispy Parma Ham, Seasonal Greens, Thyme, Gnocchi, Pomegranate, Toasted Pine Nuts & Garlic Butter
Fillet of Beef, Dauphinois Potato, Wild Mushroom Fricassee, Courgette & Anise Poached Carrots
Cotswold Venison, Potato Purée, Artichoke, Daikon Slaw & Fennel
Crispy Pork Belly with Walnut Granola, Baby Onions, Broad-Beans & Apple
Pan Fried Sea Bass with Jersey Royal Potatoes, Confit Baby Tomatoes, Tender Stem Broccoli with Caper, Herb & Lemon Sauce
Pan Fried Spiced Cod with Celeriac, Sweet Peppers, Pak Choi in a Green Sauce
Fillet of Sea Bass with Pearl Barley Risotto, Mediterranean Roasted Vegetables with Parsley & Caper Dressing
Pappardelle Pasta with Oyster Mushrooms, Peas & Parmesan Cheese
Crown Prince Squash and Feta Wellington with Tomato and Red Pepper Relish, Seasonal Vegetables & Sage
Miso Aubergine with Tempeh, Soy Baked Almond Cream, Onion Purée, Pickled Berries & Basil

DESSERT

- Dark Chocolate Marquise with Strawberries, Passion Fruit & Lemon*
Classic Lemon Tart with Raspberries & Citrus Sorbet
Pistachio Cake with White Chocolate Mousse & Strawberries Three Ways
Chai Cheesecake with Candied Walnuts, Baileys Mousse & Coffee Anglaise
Green Basil Mousse with Palm Sugar Pineapple, Coconut Bon Bon & Yogurt Sorbet
Banoffee Pie with Caramelised Peanut, Banana & Cinnamon
Elderflower Sponge with Pomegranate, Raspberry & Rose
Custard Tart with Rhubarb Three Ways & Ginger
Passion Fruit & Mango Cheesecake with Chocolate Sorbet
A Trio of Mini Desserts

FEASTING STYLE

Bring your wedding party together, with a feast that caters for all.

Starters

*Selection of Fresh Breads with Dips
Pressed Ham Hock with Fresh Herbs & Pickles
Curd Meats & Pickles
Anti Pasti / Mezze Sharing Boards
Chilli & Garlic Head on Prawn with Lemon
Sweet Potato & Black Bean Cod Cakes with Sweet Chilli Jam
Sweetcorn Fritters with Tomato, Mango & Guacamole
Heritage Tomatoes with Goats Cheese, Mint Pesto & Pickles
Tri Beetroot with Crown Prince Squash, Goats Curd, Basil & Pine Nuts
Pak Choi with Sweet Potato, Quinoa & Pomegranate*

Main Course:

*Slow Cooked Shoulder of Lamb, Mint Pesto & Green Oil
Caramelised Peruvian Chicken with a Spicy Jalapeño Sauce
Grilled Fennel with Roasted Chicken & Roasted Vegetables
Grilled Sea Bream on a Bed of Fennel, Dill & Parsley with Salsa Verde
Sesame & Miso Salmon with Baked Radishes & Rocket
Crab Linguini with Chilli, Lime & Green Onion
Miso Roasted Aubergines with Green Beans, Pomegranate, Rocket & Sumac
Piquanté Peppers with Confit Garlic & Charred Courgette
Baked Cauliflower on a Bed of Greens with Curried Chickpeas, Cashew Dressing & Chimichurri*

Sides:

*Fried Chilli Tempeh, Pak Choi & Garlic
Pearl Barley Tabbouleh, Fresh Herbs, Vine Tomato & Kalimatta Olives
Heritage Star Anise Carrots
Tri-Tomatoes, Mint Oil, Toasted Pine Nuts
Seasonal Slaw with Toasted Walnut
Hot Seasonal Greens
Green Salad & Pine Nut Pesto
Aubergine Relish*

Dessert:

*Chocolate Brownie Bites with Clotted Cream
Lemon and Blueberry Set Cheesecake
Passionfruit Possets
Vanilla Panna Cotta Pots with Mixed Berries
Baileys and White Chocolate Truffles
Basque Baked Vanilla Cheesecake with Passion Fruit Curd & Mango Salsa
Sticky Toffee Pudding with Black Treacle Sauce
Lemon Curd Eaton Mess with Raspberry
Dark Chocolate Pots
Blueberry Frangipani Tarts
Set Lemon Parfait with English Rhubarb
Key Lime Cheesecake with Basil & Chocolate
Banoffee Pie with Caramelised Cinnamon Banana*



PLANT-BASED MENU

CANAPÉS

Buckwheat Blinis with a Red Pepper & Tomato Relish & Cashew Cheese
Mini Tacos with a Smoked Pecan Filling, Tomato & Mango Salsa & Guacamole
Quinoa Nori Rolls with Tomato, Avocado & Cucumber
Pea Pancakes with Smashed Peas & Feta
Cucumber with Cashew Cream Cheese & Chive
Mini Bean Burger Sliders with Aubergine Relish

STARTERS

Heritage Tomatoes with Feta, Pickles, Basil & Micro Greens
Asparagus & Watercress Soup with Crispy Artichoke, Aminos Seeds & Cream Cheese
Pan Fried Gnocchi with Pickled Baby Vegetables, Burnt Onion Puree, Rocket Pesto & Spring Onion
Antipasti / Mezze Sharing Boards
Salt Baked Beetroots on Thyme Flatbread with Pickled Onions & Whipped Ricotta
Wild Garlic Arancini with Micro Greens Salad, Chipotle Mayo & Olives

MAIN COURSE

Miso Aubergine with Green Beans, Picante Peppers, Pomegranate, Charred Pak Choi & Lemon Yogurt
Spiced Cauliflower Steak with Braised Lentils, Anise Carrot, Pakora & Chickpeas
Courgette Cannelloni with Pea Fritters, Lemon Hummus, Peas, Tomato & Red Pepper Relish & Crispy Kale
Wild Mushroom Wellington with Dauphinois Potatoes, Seasonal Vegetables & Cranberry Jus
Pearl Barley Risotto with Mediterranean Roasted Vegetables

DESSERT

Coconut Cake with Citrus Parfait, Grilled Pineapple, Mango & Yogurt Sorbet
Dark Chocolate Marquise with Strawberries, Orange & Basil
Sticky Toffee Pudding, Black Treacle Sauce & Vanilla Ice Cream
Passion Fruit Cheesecake with Mango & Chocolate
Banoffee Pie with Cinnamon & Caramelised Banana
Selection of Sorbet

REEKA EVENTS

BBQ MENU

All BBQ menus include a selection of breads, seasonal salads, grilled corn, roast thyme baby potatoes, dips and sauces as standard.

MEAT

Tandoori Chicken Breast
Marinated Sirloin Steak
Lamb Kofta
Thyme & Garlic Pork Skewers
Handmade Cotswold Beef Burgers

FISH

Monkfish Kebabs
Salmon & Dill Skewers
Fresh Tuna Steaks
Spiced Grilled King Prawns
Whole Grilled Snapper Mojo Verde

VEGETARIAN

Confit Halloumi & Roasted Red Pepper
Miso Aubergines
Grilled Barbecue Jackfruit
Maple Tofu Skewers
Grilled Cauliflower Steaks

Cold & Hot Buffet and Grazing Table Menus Are Also Available



REEKA EVENTS

CHILDREN'S MENU

Hummus with Veggie Sticks & Pittas

Mini Pizzas

Macaroni Cheese

Cheese & Ham Toasties

Fish Goujons with Chips & Peas

Breaded Chicken Strips with Chips & Steamed Veggies Beef

Vegan Lasagne

Burgers in a Toasted Bun with Fries



“The Guests Couldn’t Stop Talking About How Great The Food Was. Every Meal Was Plentiful & Flavourful. The Colours On The Plate Truly Had Me Mesmerised Every Time”

- Liv, Flow Home Retreats



REEKA EVENTS

BOWL FOOD

HOT

- Pan Fried Gnocchi, Apple, Roasted Celeriac, Walnuts with a Stilton Cream - V
- Moroccan Tagine with Apricot, Chickpea, Coriander, Chilli & Shallot - V
- Pan Fried Sea Bass on Roasted Beetroot, Potato Cream & Buttered Savoy Cabbage
- Scottish Salmon, Purple Sprouting Broccoli, Truffled Potatoes, Celeriac & Garlic Cream
- Sea Bream on Butternut Squash, Risotto, with Balsamic Reduction
- Tenderloin of Beef with Sweet Potato Puree, Confit Shallots & Crispy Curly Kale
- Goats Cheese & Beetroot Salad with Poached Pear & Walnut Dressing - V
- Jerk Chicken, Rice & Peas with Mango Chutney
- Crispy Pork Belly with Seasonal Greens & Apple Sauce

COLD

- Puy Lentil, Pumpkin, Feta, Chilli & Coriander Salad - V
- Mozzarella, Rocket, Basil & Heritage Tomato Salad - V
- Newton St Loe Chicken & Crispy Bacon Caesar Salad
- Quinoa, Spinach, Roasted Butternut Squash, Beetroot, Roasted Shallot, Mixed Cress - V
- Mackerel Rillettes, Apple, Beetroot & Walnut Salad, Melba Toast
- Grilled Panzanella Salad with Bell Peppers, Summer Squash & Tomato - V
- Summer Garden Salad with Chilli & Garlic Shrimp
- Wood Roasted Peppers, Buffalo Mozzarella, Salsa Verde - V
- Salted Watermelon, Peach & Basil Salad - V



EVENING FOOD

Options can be set as a self-serve table or handed out to guests.

Fresh Sourdough Pizza

Cooked to order fresh from a pizza oven

Sliders Bar

Burger bar offering a selection of homemade burgers using local meats, topped your way

Taco Bar

Corn tortilla tacos with a range of fillings, salsas & garnishes

Chilli Dogs

Jumbo finger rolls with local sausage topped with chilli con carne, chilli, spring onion & sour cream

Mac & Cheese

Everyones favourite, the perfect way to end your night. Add your choice of fillings & toppings

Kebab Pitas

Slow cooked local meats in the street food kitchen. Generously filled and served to guests throughout the evening by our chefs

Indian Street Food

Traditional Indian street foods. Select from our range of starters, curries & accompaniments

Waffle Bar

Fresh waffles, loaded with amazing toppings. The ideal option for those with a sweet tooth

Churros

Made to order, rolled in cinnamon sugar & served with warm chocolate sauce

Grazing Table of Local Cheese & Meats with All Accompaniments

Toasties

Bacon & Pulled Pork Baps

Fish n Chips Cones

DRINKS PACKAGES

Our tailored drinks packages can be amended to your pleasing, the below is to give an idea of inclusion and pricing.

As standard all packages include staffing and service costs as well as the following -

Orange / Apple Juice
Still & Sparkling Water
Non-Alcoholic / Soft Drink Selection

Teas & Coffees can be included at an additional cost.

CLASSIC

Reception Drinks - 1 drink pp
Pimms, Prosecco & Cloudy Lemonade and Elderflower
-
Wedding Breakfast Table Wine
A bottle of Red, White & Rose
per 10 guests
-
Prosecco for the toast

CELEBRATION

Reception Drinks - 2 drink pp
Pimms, Prosecco & Cloudy Lemonade and Elderflower
-
Wedding Breakfast Table Wine
A bottle of Red, White & Rose - Flowing top-ups during
the Wedding Breakfast
-
Prosecco for the toast

LUXURY

Reception Drinks
Champagne & Cloudy Lemonade and Elderflower
-
Wedding Breakfast Table Wine
A bottle of Red, White & Rose - Flowing top-ups during
the Wedding Breakfast
-
Champagne for the toast

EVENING BAR

it can be ran on a cash bar basis or alternatively we can arrange a spend for the evening bar service allowing your guests to enjoy a 'free bar'.

Bars are fully stocked with
Cocktails, Beers, Wines, Spirits with Mixers, Soft Drinks
& 0% Alcohol Options



BAR & SERVICE STAFF

Service Staff can be provided through Reeka. From champagne receptions all the way through into the night, our staff will keep your drinks flowing.

Your bar will be stocked with a full range of spirits, mixers and cocktails, which can be prepared by our skilled and dedicated mixologists. Bespoke drinks menus can be curated specifically to suit the theme of your event.

Please note, if you are wanting to provide your own alcohol for your wedding a surcharge starting will be applied.

EVENT HIRE

CUTLERY, CROCKERY & GLASSWARE

Reeka handles everything - we will provide you with all required cutlery, crockery and glassware for any event. We have a variety of glassware available, will advise which china will best showcase your chosen menu. Costs include all pieces required for your drinks reception and chosen menu.

LINEN

High quality table linen and napkins can be provided upon request. Should you require, we would be happy to relieve you of this hassle, source on your behalf and provide an individual cost for this service.

KITCHEN EQUIPMENT HIRE

Reeka will provide all necessary kitchen equipment to cater for your event depending on the venue.

STAFF UNIFORM

Our friendly and attentive staff will present themselves in a smart manner. Our standard of dress is; plain black trousers or skirt, black or white shirt and branded Reeka apron. If you would like our staff to wear an alternative, this may incur additional costs and can be discussed.

OUR WORK

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THE WEDDING OF MR & MRS WIBBERLEY

In the heart of Gloucestershire you will find Blackfriars Priory, an elegant 13th century medieval site. Blackfriars Priory was the perfect choice of venue for Lorrel & Alex. They wanted the day to feel tasteful, distinguished and rustic - and Reeka went above and beyond to deliver this. Working alongside their vision and drawing inspiration from the venue, we created a stunning event that we were proud and delighted to be a part of.

Reeka worked closely alongside Lorrel & Alex to bring their dream wedding to life. They briefed us with their concept of wanting a sense of "togetherness", and we decided upon creating a sharing style feast for their main wedding breakfast. We sourced the finest local ingredients to build a bespoke cheese/charcuterie style board, centred on the table, so that guests could self-serve at their leisure.

In keeping with the more relaxed theme of the event, Reeka supplied a catering truck to serve evening food, allowing guests to walk up as they desired throughout the night.

"The Day Was Perfect & Reeka Were Essential. They Understood The Visit After The First Call, We Had Complete Faith In Them Being Able To Deliver. After Aspect Was Handled With The Upmost Care And Professionalism!"

- Alex



THE ELOPEMENT OF DANIELLE & CHRIS

Hosted at the gorgeous Euridge Manor, we catered their beautifully intimate wedding. With this being an elopement, the menu could be completely tailored to the newlyweds. Opting for a seasonal selection of canapés and a 6-course tasting menu, using locally sourced ingredients we created a taste experience with dishes at their most flavourful.

THE WEDDING OF SAMMY & DOROTA

“Many caterers turned down our wedding due to the short notice, but Reeka not only took on the challenge without hesitation, they went above and beyond!”

As soon as we had our tasting, we couldn't stop thinking about having the food again. Service from the first email until the day of our wedding was impeccable.”

- Sammy

Sammy and Dorota reached out with just 6-weeks until they were getting married, having been let down by another catering company. Whilst the turnaround was tight, we made sure that no corners were skipped. A full menu tasting, site visits and regular update calls were all handled.

Before their tasting they were intrigued by our sharing feast and once tried they instantly knew this was the option for them! Keeping the sharing theme going they opted for a dessert table to finish off the Wedding Breakfast, allowing guests to enjoy wherever they wanted within the grounds.

The full menu was personalised to feature dishes from both of their family heritages, including a midnight serving of Pierogi from a local Polish supplier.



FLOW HOME RETREATS

About The Event

Located within the beautiful Cornish countryside, you will find Cabilla Cornwall, which was home to Flow Home 2022. We were approached by Liv at Yoganic to cater this collaborative retreat between herself and Oakley Woodhouse. Our brief was fairly simple; to provide guests with a nourishing plant-based menu that will aid in relaxation and help detox the body.

The retreat was set over the course of a weekend, allowing the fresh juices and food we provided to have a real, nourishing impact on the guests bodies. Food we provided ranged from flavoursome and locally sourced salads to asian-inspired cuisine. A weekend long plant-based menu can be wrongly deemed 'plain and boring' by people who don't choose to eat that way in their daily life; so we took it upon ourselves to make sure nothing we provided could be associated with this idea.

We ensure that when working away, we make all our dishes and juices using the finest fresh locally sourced ingredients.



Services We Provided

Menu Curation:

Following the initial brief, we created a 3 day plant based feast, including daily fresh juices and smoothies. We embrace nature and took huge inspiration from the grounds that Cabilla sits on, opting for fresh leafy greens and vibrant colours for all dishes.

Workshops:

Daily workshops were available to attendees, featuring insightful talks on the science and benefits of healthy eating, and demonstrating how they can make their favourite meals from the weekend at home themselves.



R

NEXT STEPS

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LOOKING FORWARD

Reeka endeavours to meet clients' needs to the absolute best of our ability. Every person's dream event is unique and together with the outstanding venues we are privileged to work with, we will make sure that your special day tells your story and is perfect from start to finish.

Tastings can be provided during your booking process, either at Reeka's headquarters in Tewkesbury, or at your wedding venue. We can also provide tastings in the comfort of your home, upon request.

Our promise to you is that we will go above and beyond to deliver the perfect service on your special day, for you to remember it as one of the best days of your life.

Get in touch and let us know what you have in mind for your occasion.
We are excited to get to know you.



"The attention to detail was excellent. The food was interesting, delicious, plentiful and well presented."

"Reeka took care of every single detail, allowing us to relax and enjoy our special day."

"Our guests haven't stopped raving about the food! The menu was fantastic and it looked as amazing as it tasted."

"The food was absolutely amazing and you were an awesome part of what was such an outstanding day for us both so thank you for everything."

"Everyone agrees that what made the party so special was the fabulous food - I think Bev nailed it when she said it was "drop dead amazing."

"Fantastic food yesterday, universal appreciation and we have had so many messages of thanks."

"The menu was flawless! The flavours, the colours and the variation was fantastic."

"Everything was stunning. Guests commented on how the food was above and beyond. As well as our main wedding meal, they catered delicious evening meals for our family and a cracking barbecue on the Sunday all again truly exceptional."

"The day was perfect & Reeka were essential. They understood our vision after the first call, we had complete faith in them being able to deliver."

"Reeka took care of everything. Delivery on the day was exceptional, I can't fault a single thing"

"I attended a retreat that Reeka were catering and WOW. I was blown away, presentation, food colours and flavours. You can feel the love in every meal."

"Nothing was ever an issue. We leaned heavily on the experienced team, they are truly the best!"



CONTACT US
FOR A BESPOKE QUOTE

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