



REEKA EVENTS  
*at The Craven Arms*

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

- Nicola





# TABLE OF CONTENTS



## About Reeka 3

Learn a bit more about us

## The Venue

The Craven Arms, a charming intimate venue

## Sample Menus 6

Immerse yourself in Reeka's dining experience

## Our Work 19

Take inspiration from previous events

## Next Steps 24

# 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 congruently 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 reflected in everything we do, from start to finish. With Reeka, you know you are getting food that is sustainable, whilst looking and tasting incredible. We cook in line with each season, to ensure each menu item tastes its full potential.

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.

Being based in the Cotswolds, we have built relationships with a vast network of local suppliers allowing Reeka to accommodate all of your requirements with ease. We are working with companies that know The Craven Arms inside out, giving your day that extra personal touch.



The image shows the exterior of 'The Craven Arms' building. It is a stone structure with a gabled roof and a prominent chimney. A large sign on the front reads 'Coln Kitchen the at Craven Free House Arms'. The building is partially covered in green ivy. The overall scene is set in a rural, rolling-hill landscape.

Coln Kitchen  
the at  
**Craven**  
Free House Arms

# THE CRAVEN ARMS

*A charming intimate venue*

Located just outside of Cheltenham in Brockhaston, this exquisite intimate wedding venue is surrounded by the rolling hills and stunning landscapes of the Cotswolds. Whether you dream of a small gathering or an intimate affair, this charming gem is the ideal choice for a unique celebration.

Recently renovated, The Craven Arms can accommodate up to 70 seated guests and is perfect for hosting evening receptions with a capacity of 100. The highlight of this magical place is its spacious garden where you can have a beautiful outdoor summer wedding.

Featuring a bridal suite and dressing room for the bride's convenience, the venue boasts a large bar area, a rustic dining room, and a separate lower bar area.

“Jay and his team catered our entire wedding weekend in the Cotswolds. The food was fabulous and we got so many compliments from our guests about how wonderful everything was!”

- Kelly



# 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.*



*Dietary requirements and allergens will be always taken into account.  
Example pricing based on 80 people attending your event.  
All prices are exclusive of VAT and apply for weddings organised in 2024.*

# 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

# 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 (£2.5pp + VAT supplement charge)*  
*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 (£4pp + VAT supplement charge)*  
*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*

# 3 COURSE FEASTING STYLE WEDDING BREAKFAST

## 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

*Seared Rib of Beef with Watercress, Burnt Onion Purée & a Basil Dressing*  
*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

*Lemon & Thyme Roasted Potatoes*  
*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*

# 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

*Self-Served Buffet Style or Feasting Style Served to Table*



# 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



## AFTERNOON TEA



Selection of Finger Sandwiches  
Scones with Cream & Jam  
Homemade Scotch Egg  
Lemon Drizzle Slice  
Pecan Chocolate Brownie  
Macarons  
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.*



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



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

- Emma





# BOWL FOOD

## HOT

Tenderloin of Beef with Sweet Potato Puree, Confit Shallots & Crispy Curly Kale

Jerk Chicken, Rice & Peas with Mango Chutney

Crispy Pork Belly with Seasonal Greens & Apple Sauce

Pan Fried Sea Bass on Roasted Beetroot, Potato Cream & Buttered Savoy Cabbage

Sea Bream on Butternut Squash, Risotto, with Balsamic Reduction

Scottish Salmon, Purple Sprouting Broccoli, Truffled Potatoes. Celeriac & Garlic Cream

Pan Fried Gnocchi, Apple, Roasted Celeriac, Walnuts with a Stilton Cream (V)

Moroccan Tagine with Apricot, Chickpea, Coriander, Chilli & Shallot (V)

Goats Cheese & Beetroot Salad with Poached Pear & Walnut Dressing (V)

## COLD

Newton St Loe Chicken & Crispy Bacon Caesar Salad

Mackerel Rillettes, Apple, Beetroot & Walnut Salad, Melba Toast

Summer Garden Salad with Chilli & Garlic Shrimp

Puy Lentil, Pumpkin, Feta, Chilli & Coriander Salad (V)

Mozzarella, Rocket, Basil & Heritage Tomato Salad (V)

Quinoa, Spinach, Roasted Butternut Squash, Beetroot, Roasted Shallot, Mixed Cress (V)

Grilled Panzanella Salad with Bell Peppers, Summer Squash & Tomato (V)

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.*

Taco Bar - £15pp

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

Sliders Bar - £15pp

*A selection of homemade burgers using local meats, topped your way*

Fresh Stone-baked Pizza - £14pp

*Cooked to order in Craven Arms' pizza oven*

Indian Street Food - £14pp

*Select from our range of starters, curries & accompaniments*

Grazing Table of Local Cheese & Meats - £13pp

*With all accompaniments*

Kebab Pitas - £13pp

*Slow cooked local meats, generously filled*

*and served to guests throughout the evening by our chefs.*

Chilli Dogs - £11pp

*Jumbo finger rolls with local sausage*

*topped with chilli con carne, chilli, spring onion & sour cream*

Mac & Cheese - £11pp

*Add your choice of fillings & toppings*

Fish n Chips Cones - £11pp

*Served with a wedge of lemon and tartare sauce*

Waffle Bar - £11pp

*Fresh waffles, loaded with mouth-watering toppings*

Churros Bar - £10pp

*Made to order, rolled in cinnamon sugar*

*& served with warm chocolate sauce*

Pulled Pork Baps - £9pp

Bacon / Sausage / Baps - £8pp

Cheese and Ham Hock Toasties with Chilli Jam - £8pp



# PACKAGE EXTRAS

## Extra Adults to include:

3 Canapés & 2 Courses or a 3 Course Meal - £65pp

## Extra Child Guest to include:

3 Canapés & 2 Courses or a Course Meal / Buffet - £32pp

## Young Children to include:

2 Course options from Children's Menu - £20pp

Event Extension 12-1am - £300

## Supplier Meals

1 Course - £16pp

2 Courses - £22pp

3 Canapés per person - £11

(this can replace Starter at no extra charge on 2 Courses seated meal)

4 Canapés per person - £13

5 Canapés per person - £16

6 Canapés per person - £19

## Evening Food Options

Wood-fired Pizzas - £16pp

Sliders Bar - £14pp

Fish'n'Chips Cones - £12pp

Chili Dogs - £9pp

Mac & Cheese - £9pp

Churros - £8.50pp

Bacon & Pulled Pork Baps - £7.50pp

Extra Course - £9pp

Round Table Linen - £17 per table

Trestle Table Linen - £14 per table

All pricing is exclusive of VAT.



# 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 of £2.50

## CLASSIC

**£28pp**

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

**£34pp**

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

**£46pp**

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

*All pricing is exclusive of VAT.*

A close-up photograph of a hand pouring champagne from a bottle into a glass. The liquid is bubbling and creating a white foam. The background is softly blurred, showing a person's arm and hand holding the glass.

# OUR WORK

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“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. Every aspect was handled with the upmost care and professionalism!”

- Alex

## THE WEDDING OF MR & MRS WIBBERLEY

# 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





“Incredible service from start to finish. We selected Reeka as our caterers for our wedding (c 130 guests) and they took care of things from start to finish.

Loved working with Jay and Gina, and the food over the whole weekend was amazing.

Knowing that all aspects of the weekend were taken care of made our life so much easier.

The team were super responsive to any requests and changes we asked for. Could not recommend more highly!”

- Thilina

THE WEDDING OF  
MICHELLE & THILINA



R.

NEXT STEPS

# LOOKING FORWARD



*Jay Halford*

*Head-Chef & Managing Director Reeka Events*

Reeka is committed to put you first before anything else and help you enjoy your wedding day to the fullest. We are here to pay attention to what you want and make sure to incorporate your ideas into your fully bespoke wedding menu.

At Reeka, everything starts with a phone call consultation so we can find out your story and get a better understanding of what you have in mind for your special day. We love making our proposals as personal as possible, that's why we take extra time to hear you out and answer all of your questions. Then we follow up with a bespoke menu and quote that takes into account your ideas and your budget.

Hoping that our proposal will be to your liking and you will wish to book Reeka Events as your wedding caterer, we will further require a 25% booking fee to reserve your date for with us. The final balance will be due one month before your wedding day.

Reeka's promise to you is that we will go above and beyond to help you have one of the best days of your life!

We can't wait to get to know you!

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

*"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."*

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

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

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

*"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."*

*"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."*

*"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."*

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

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

*"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."*

*"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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