



REEKA EVENTS
at Kingscote Barn

"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 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 Kingscote inside out, giving your day that extra personal touch.



KINGSCOTE BARN

The perfect countryside venue

The Kingscote Barn is set within 400 acres on Binley Farm. Opening its doors for its first wedding in 2007, since then Kingscote has become one of the most sought after venues in the Cotswolds.

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 your guests!



“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 including VAT and apply for weddings organised in 2025.*

REEKA EVENTS

HOT CANAPÉS

Starting from £10pp

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

Starting from £10pp

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

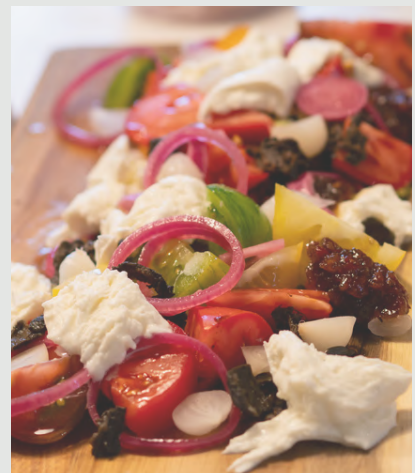
Goats Cheese Tartlet with Red Onion Chutney & Spiced Pear

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

Starting from £80pp

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

3 COURSE FEASTING STYLE WEDDING BREAKFAST

Starting from £70pp

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*

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.

This menu starts from £55pp

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

Starting from £75pp

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

Starting from £45pp

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

Starting at £18pp

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



REEKA EVENTS

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)

Starting at £20pp

EVENING FOOD

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

Taco Bar - £17pp

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

Sliders Bar - £17pp

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

Fresh Stone-baked Pizza - £16pp

Cooked to order in the Kingscote pizza oven

Indian Street Food - £16pp

Select from our range of starters, curries & accompaniments

Grazing Table of Local Cheese & Meats - £15pp

With all accompaniments

Kingscote Kebab Pitas - £15pp

Slow cooked local meats, generously filled

and served to guests throughout the evening by our chefs.

Chilli Dogs - £13pp

Jumbo finger rolls with local sausage

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

Mac & Cheese - £13pp

Add your choice of fillings & toppings

Fish n Chips Cones - £13pp

Served with a wedge of lemon and tartare sauce

Waffle Bar - £13pp

Fresh waffles, loaded with mouth-watering toppings

Churros Bar - £12pp

Made to order, rolled in cinnamon sugar

& served with warm chocolate sauce

Pulled Pork Baps - £11pp

Bacon / Sausage / Baps - £10pp

Cheese and Ham Hock Toasties with Chilli Jam - £10pp

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

£32pp

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

£36pp

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

£48pp

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

Packages start from **£300** and can be ran on a cash bar basis or alternatively we can cap 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*



DRINKS & BAR SERVICE

The Drinks Service Charge includes staffing and glassware being supplied and handled by Reeka, starting from the reception all the way through the night.

If you decide to provide your own drinks for the entire wedding, a surcharge starting from £12pp will be applied.

TABLEWARE

Reeka can provide all required cutlery, crockery and glassware needed throughout your wedding.

We have a beautiful standard range of tableware for you to choose from that is included in your quote. For any specific requirements, we are happy to source them for you and charge them at our cost.

LINEN

Table linen and napkins can be provided upon request. We work with some of UK's top rated suppliers and we have a wide range of quality linen available to review.

Should you want to add tablecloths to your quote, Reeka charges separately for them as follows:

For long tables: £17

For round tables: £21

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.

PRICING

All pricing is inclusive of VAT and applies to weddings booked for 2025.

We operate on a minimum of 50 attending guests - if the final numbers are lower, we calculate the final pricing based on a sliding scale that allows us to secure our costs and honor the event.



OUR WORK





“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 ELOPEMENT OF DANIELLE & CHRIS

“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.”

- Danielle

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 your proposal is to your liking, the next step would be securing your wedding date with us by paying a 15% booking deposit fee. If you wish us to schedule a tasting session before booking us in, we are more than happy to arrange this for you at an additional cost that will come off your final balance once you've decided to hire Reeka as your wedding caterer. The remaining balance is recalculated based on final menu and guest count and due for payment one month prior to your big 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 were 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 my husband nailed it when he 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 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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