

# TESTIMONIAL

130 WHITESBRIDGE AVE  
PAISLEY  
PA3 3BT

ALEX GRAHAM CATERING  
26, Garrell Rd,  
Kilsyth  
Glasgow,  
Lanarkshire  
G65 9JX

19 OCTOBER 2008

DEAR ALEX & FRANCES

WHEN WE THOUGHT OF HAVING OUR WEDDING IN COLZIUM HOUSE NEAR KILSYTH, WE WERE QUITE WORRIED AT NOT HAVING IT IN A HOTEL, LIKE SO MANY OF OUR FRIENDS. HOWEVER WHEN WE WERE ADVISED THAT WE SHOULD USE YOUR COMPANY FOR THE CATERING SERVICES, IT BEGAN TO SEEM LIKE A VERY GOOD IDEA INDEED! MUCH BETTER VALUE FOR MONEY ALL ROUND.

MAY WE SAY A GREAT **BIG THANK YOU!** FOR ALL THE GOOD ADVICE, AND GENUINE HARD WORK, YOU BOTH PERSONALLY PUT IN TO MAKING OUR WEDDING DAY SUCH A WONDERFUL DAY FOR BOTH OUR FAMILIES.

WE CAN SAFELY SAY THAT YOUR HELP AND HARD WORK WAS **KEY** TO HAVING A FABULOUS WEDDING DAY, FOR BOTH STEVEN AND I, AND OUR FAMILY AND FRIENDS, WHO HAVE NOT STOPPED RAVING ABOUT YOUR WONDERFUL FOOD AND SERVICE.

WE ALL HAD A FANTASTIC DAY TO REMEMBER FOR THE REST OF LIVES, THANKS TO YOU BOTH FOR YOUR TIRELESS EFFORTS.

WE AS A FAMILY SAY A VERY GRATEFUL **THANK YOU!**

WE SHALL RECOMMEND YOUR SERVICES TO EVERYONE, AND WISH YOU CONTINUED SUCCESS IN THE YEARS AHEAD.

SHOULD ANY OF YOUR POTENTIAL CLIENTELE WISH TO CONTACT US, WE WILL BE VERY HAPPY TO RECOMMEND YOUR SERVICES TO THEM.

KIM & STEVEN O'KANE

# TESTIMONIAL

16<sup>th</sup> May 2008

Alex Graham Caterers  
Kilsyth

Mr & Mrs Gillies

Name and Address  
Withheld

Dear Alex

Your company catered for our daughter Susan's wedding held at Colzium House on Saturday 10<sup>th</sup> May 2008.

We were absolutely delighted with the professional way in which your staff decorated the tables for the wedding dinner. The overall appearance was superb and all the guests commented on how lovely everything looked.

They also commented about the quality and quantity of the wedding meal, every course was delicious.

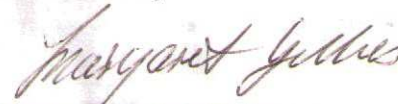
Many of the guests have recently been to various functions and said that your catering was better than anything they had eaten at the bigger hotels.

Your staff were excellent and worked very hard to make our day perfect. Thanks also to James who made the day run like clockwork, it was very much appreciated by us all.

Susan and Andrew are now on honeymoon in South Africa, but their wedding day will be remembered for a long time.

Again our grateful thanks, and be assured that we will unreservedly recommend your catering firm.

Yours sincerely



Margaret and Jim Gillies

OUR IMPRESS FOR LESS MENU



Starter

*Mandarin & Melon In a Midouri Syrup*

*Or a Compote of Berries*

Soup Course

*Lentil Soup*

*Served With a Bread Roll & Butter*



Main Course

*Steak Pie*

*Or*

*Tender Chicken Breast Wrapped in Bacon*

*In a Red Wine Jus*

*Accompanied By Chefs Selection Of Seasonal Vegetables*



Dessert Course

*Chefs Selection of Two Desserts*



*Tea, Coffee & After Dinner Mints*

*Or Homemade Shortbread*

*£14.00 Plus Vat*

MASTER OF CEREMONIES SERVICE

Our Master Of Ceremonies Service

Is Available

And

We Believe This Is Such A Vital Ingredient

To The Most Successful Wedding Reception

You Can Relax In The Knowledge That He Is On Hand To Help &

Guide Both You, Your Wedding Party And Your Guests

Throughout The Wedding Reception

This Service Is Available For The Inclusive Cost of £100



## CONTACT & ESSENTIAL INFORMATION

Final Numbers

And Payment In Full

Must Be Made At Least Two Weeks In Advance

Of Your Wedding Day

Failure To Do So May Result In Cancellation.

A £100 Deposit Is Payable On All Wedding Bookings

Our Tel No: 01236 823790

Fax No: 01236 827616

Or

Why Not Email Us At

[contact@agrahamcatering.co.uk](mailto:contact@agrahamcatering.co.uk)

Or

Visit Our Website

[www.agrahamcatering.co.uk](http://www.agrahamcatering.co.uk)



## MENU 1

*Homemade Lentil Soup Or*

*Duo Of Fresh Melon & Berries in Fruit Coulis*

\*\*\*\*\*

*Steak Pie, Prime Medallions of Beef Steak in a Chasseur Sauce*

*Or Pan Fried Supreme Of Chicken With An Optional Sauce*

*Served With Chefs Selection Of Seasonal Vegetables*

\*\*\*\*\*

*Strawberry Pavlova, Apple Pie*

Or

*Various Types of Gateau*

*Alternatively a Sweet Of Your Choice*

\*\*\*\*\*

*Tea, Coffee, After Dinner Mints Or Our Own Handmade Shortbread*

\*\*\*\*\*

*You May Choose Any One Dish From Each Course From The Above Menu*

**£12.50+ Vat**

## MENU 2

*Homemade Lentil Soup,*

*Duo Of Fresh Melon & Berries in Fruit Coulis*

Or

*Atlantic Prawns On a Bed Of Salad With Marie Rose Sauce*

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*Steak Pie,*

*Prime Medallions of Beef Steak in a Chasseur Sauce*

Or

*Pan Fried Supreme Of Chicken With An Optional Sauce*

*Served With Chefs Selection Of Seasonal Vegetables*

\*\*\*\*\*

*Strawberry Pavlova, Apple Pie*

*Various Types of Gateau*

*Alternatively a Sweet Of Your Choice*

\*\*\*\*\*

*Tea, Coffee, After Dinner Mints Or Our Own Handmade Shortbread*

\*\*\*\*\*

*You May Choose Any Two Dishes From Each Course From The Above Menu*

**£14.50+ Vat**



### MENU 3

*A Soup Of Your Choice,  
Atlantic Prawns On a Bed Of Salad With Marie Rose Sauce,  
Tuna Salad, Pate With Scottish Oatcakes, Haggis & Neeps  
Or Duo Of Fresh Melon & Berries in Fruit Coulis*

*Steak Pie, Roast Lamb,  
Prime Medallions of Beef Steak in a Chasseur Sauce  
Or Pan Fried Supreme Of Chicken With An Optional Sauce  
Served With Chef's Selection Of Seasonal Vegetables*

*Strawberry Pavlova, Apple Pie Or Various Types Of Gateau  
Alternatively a Sweet Of Your Choice*

*Tea, Coffee, After Dinner Mints Or Our Own Handmade Shortbread*

*You May Choose Any Three Dishes From Each Course From The Above Menu*

**£16.00+ Vat**

### MENU 4

*Duo Of Fresh Melon & Berries in Fruit Coulis,  
Atlantic Prawns On a Bed Of Salad With Marie Rose Sauce,  
Pate & Scottish Oatcakes, Egg Mayonnaise,  
Haggis & Neeps Or Smoked Salmon Coronets*

*A Soup Of Your Choice*

*Fresh Salmon Steak, Roast Beef, & Yorkshire Pudding,  
Roast Lamb, Sirloin Steak, Or*

*Pan Fried Supreme Of Chicken With An Optional Sauce  
Served With Chef's Selection Of Seasonal Vegetables*

*Death By Chocolate, Cheesecake, Strawberry Pavlova, Crème Brulee  
Fresh Fruit Salad Or Fresh Cream Strawberry Gateau, Sticky Toffee Pudding  
Alternatively a Sweet Of Your Choice*

*Tea, Coffee, After Dinner Mints Or Our Own Handmade Shortbread*

*You May Choose Any Three Dishes From Each Course From The Above Menu*

**£18.00 + Vat**



### OPTIONS ON ARRIVAL OF YOUR GUESTS

For The Enjoyment Of Your Guests On Arrival

At Your Reception Venue,

We Are Able To Offer The Following Options

For An Additional Charge

Canapés Or Chocolate Strawberries

And Or

Tea, Coffee & Our Delicious Special Recipe Shortbread

**CONTACT FRANCES TODAY**

To Discuss Your Special Day.

**FREE OF CHARGE SERVICES**

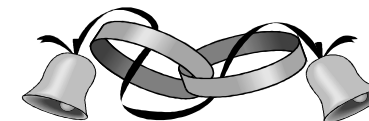
Linen Table Covers

&

Colour Coordinated Napkins,

With Candelabra

As A Table Centre Piece



THE CHILDREN'S MENU

UP TO THE AGE OF 10

*Soup*

*Served With A Small Bread Roll & Butter*



*One Choice Of Either*

*Chicken Nuggets*

*Pizza*

*Or*

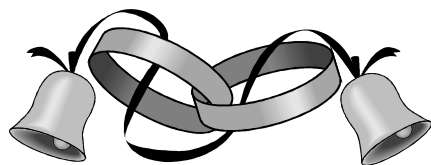
*Fish Fingers*

*Together With Smiley Faces*



*Novelty Ice Cream*

*£6.00 + Vat*



THE PREMIER PLATTER BUFFET

*Cocktail Sausage Rolls, Hot Wings*

*Pizza, Potato Salad*

*Tossed Salad (With a Choice Of Two Dressings)*

*Coleslaw Salad,*

*Chicken Satay, Chicken & Vegetable Pakora*

*(with sweet chilli dip)*

*Honey Roast Ham, Roast Norfolk Turkey,*

*Assorted Mini Quiches < Homemade Dinner Rolls*

*£7.00 Inclusive Of Vat*

*o o o*

*Enjoy a Monster Baked Potato*

*For Only An Extra 50p*

*(price includes plates, napkins, cutlery,*

*table covers & waitress service)*

*For An Small Additional Charge*

*You May Have Linen Table Covers*

*With China Plates & Silverware.*

*At An Addition Supplement*

*You Can Have A Sweet Or Tea & Coffee If Required.*

*o o o*

*Should You Require Waitress Service*

*For The Above Buffets*

*Please Reserve At The Time Of Booking*

## THE MAIN COURSE VEGETARIAN OPTION DISH

*A Choice Of Several Vegetarian Dishes Are Available  
For You To Choose Just One Dish,  
We Do Require To Be Advised How Many  
Vegetarian Meals Will Be Required One Week  
Prior To Your Wedding Day*

## THE FINGER BUFFET

*A Selection of Freshly Cut Sandwiches,  
Mini Baps*

*Cocktail Sausage Rolls,  
Chicken & Vegetable Pakora,  
A Selection Of Mini Quiches  
Hot Wings, Pizza  
Assorted Savoury Pancakes  
£5.50 Inclusive Of Vat*

*Additional Items You May Wish To Add*

*Tea, Coffee a one off charge £20.00  
Delicious New Potatoes 50p Per Person  
Homemade Desserts £1.50 Per Person  
Baked Potato 80p Per Person*



## THE SPECIALITY HOT BUFFET

*Steak Pie, Con Carne,  
Lasagne Alforno,  
Beef & Chicken Curry  
Presented*

*With Rice & Garlic Bread  
Large Salad Bowl & Choice of Two Dressings  
£6.50 + Vat*

## THE (ALL DAY) BRUNCH BUFFET

*Mini Rolls & Bacon  
Tea, Coffee  
&  
Shortbread / Wedding Cake  
£4.50 + Vat*



## OUR SPECIAL PLATTERS

*Assorted Varieties Including Fruit  
£10 inclusive of Vat Per Platter*

*All Buffets  
May Be Subject To Change  
Depending On The Availability Of Individual Items*