AR&Co
CATERING

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HOLME PIERREPONT HALL

Bespoke event catering. From planning to plate.

OUR ETHOS

Your day is about you.

We're here as a canvas for your ideas: we love working together to personalise your menu, tailoring the food and drinks to your taste and aesthetic. From our first consultation up until event day, we aim to get to know your vision and help you work out authentic ways to offer your guests the best hospitality.

Nothing is too much to ask.

We'll always go the extra mile: we'll be the first to turn up and the last to leave on your event day. We're happy to be the central contact for other suppliers and will help with whatever we can, whenever we can.

We are centred around passionate people & quality food.

We're here to make your event delicious and relaxed. Our experienced team are dedicated to ensuring everything runs as smoothly as possible and you're in safe hands: together we've got decades of experience and have catered hundreds of weddings and events of all shapes and sizes.

YOUR FOOD

If you've already dreamed up your perfect menu, let us know. If you need inspiration, we can help with that too.

On the next pages you'll find some sample dishes & menus for inspiration, but we really can work with you to **create whatever *you* like**.

Whether that's beautifully plated traditional British roasts, messy mezze sharing platters inspired by the trip to Greece where you first fell in love, or canapés channelling your favourite Friday night takeaway – we can make it happen.

Dietary requirements & allergies

We are experienced working with all dietary requirements including gluten-free, nut allergies and vegan, and can help you shape a menu with something to suit all your guests.

SAMPLE DISHES

Classic Canapés

Roast Beef Yorkshire Pudding Bites / Camembert Bites /
Teriyaki Chicken Skewers / Panko King Prawns /
Prawn Cocktail Vol-au-vent / Smoked Salmon Blinis /
Red Onion & Goats Cheese Tarts / Bruschetta /
Tomato & Mozzarella Arancini / Courgette Croquettes

Bespoke canapés designed on request

Wedding Breakfasts

STARTERS

Strawberry & Feta Salad / Beetroot & Goats Cheese Salad /
Pumpkin Soup / Antipasti Platter / Rosemary Focaccia /
Burrata with Prosciutto / Baked Gnocchi / Greek Mezze /
Butternut Risotto / Shredded Duck Salad / Greek Salad /
Roasted Butternut Squash, Pomegranate & Feta Cous Cous

MAINS

Steak & Ale or Mushroom & Leek Pie / Baked Seabass /
Sausages with Mustard Mash & Proper Gravy /
Roasted Pork Belly with Crackling / Beef Wellington /
Braised Beef Short Rib / Red Wine Lamb Shank /
Slow-Roasted Beef Brisket / Lemon & Thyme Roasted Chicken /
Roasted Aubergine with Confit Garlic / BBQ Platters /
Biryani with Dal, Roti & Thepla /

PUDDINGS

Flourless Chocolate Cake / Sticky Toffee Pudding /
Apple & Ginger Crumble / Baked Cheesecake / Eton Mess /
Lemon Tart / Creamy Kulfi / Tarte Tatin / Tiramisu
Chocolate Mousse with Honeycomb

Bespoke Starters, Mains & Puddings designed on request

Evening Food

Artisan pizzas / Burgers / Loaded Fries / Greek Flatbreads /
BBQ / Hog Roast Cobs / Toasties / Cheeseboards /
Bacon, Sausage or Halloumi Butties

Bespoke street food options or cuisines on request

AR&Co

DRINKS

As well as food, AR&Co manage all your day's drinks: a welcome reception, wines with your wedding breakfast, fizz for toasts and an evening bar serving beer, wine, spirits and cocktails. Our pop-up bars can be set up where you wish.

If you choose to purchase your reception & dinner drinks with us, our drinks services (including refrigeration, bottle disposal, staffing, glassware, ice, and use of our pop-up bars) are **free of charge**. In some exceptional cases, a couple may wish to source their own champagne or wine, in which case - instead of corkage - we charge a **£500 flat fee** for our drinks services.

Due to certain venue restrictions, evening bar services must be bought via AR&Co, however we are very flexible on whether you wish to **fund a bar tab** or have guests **pay as they go**, and we can work with you to stock your favourite beers, spirits and cocktails.

Hot drinks

We can provide a manned barista station, serving speciality coffee from local roastery Outpost, teas and hot chocolates from £3.95 per person.

OUR PRICING

Truly, the best way to understand how we can help you and at what sort of cost is to **arrange a quick, no obligation consultation call**. After a brief chat about your ideas for the food and vibe, we'll follow up in the next day or two with a bespoke and accurate quote.

Costs below are broad averages - some of our fixed menus can come in a little lower, other totally bespoke menus a little higher - and are an all-inclusive price per head (including service, tableware & linens) to help shape your early planning.

So far, we've always been able to find a menu to suit every occasion and budget. So get in touch!

	2026	2027	2028
Canapés*	From £8 per head	From £8.50 per head	From £9 per head
2 course Wedding Breakfast	From £57.50 per head	From £60 per head	From £62.50 per head
3 course Wedding Breakfast	From £62.50 per head	From £65 per head	From £67.50 per head
Buffet / BBQ Service	From £27.50 per head	From £30 per head	From £32.50 per head
Evening Food*	From £7 per head	From £7.50 per head	From £8 per head
Drinks Packages	AR&Co manage both the food and drinks services at Holme Pierrepont Hall. We have a variety of drinks packages starting from £17.50pp to provide each guest a welcome drink, ½ btl of wine with dinner and a glass of fizz for toasts, through to £60pp for unlimited drinks throughout the day.		

Indicated prices include food, service, crockery, cutlery, glassware, linen, staffing and VAT. Indicative prices for items marked with a * are applicable when bought alongside a Wedding Breakfast, based on an event with 80+ guests. Much smaller or larger guest numbers may impact price per head.

Jo & Becky,
simple Italian cuisine with welcome drinks & wine

SAMPLE MENU 1

Canapés & Welcome Drink

A glass of Prosecco per person, served with 2 choices selected from our "Simple Canapés" menu:

Bruschetta Selection / Smoked Salmon Blinis with Dill Cream

2-course Wedding Breakfast & Wine

Served in family-style sharing platters, placed in the middle of tables. Served with ½ a bottle of house red, white or rosé wine per person, and 1 glass of fizz for toasts.

MAINS

Beef Brisket Lasagne

OR

Roast Butternut Squash & Red Lentil Lasagne (v)

both served with charred green beans & Italian leaf salad with balsamic dressing

PUDDING

Classic Tiramisu
layers of espresso-soaked sponge, mascarpone cream and a cocoa dusting

Evening Food & Paid Bar

Platter of sandwiches laid out buffet-style, with a fully stocked paid bar serving guests beer, wine & spirits on a pay-as-you-go basis:

Strong Cheddar and Wiltshire Ham / Roasted Red Pepper Hummus / BBQ Chicken & Mayo / Cream Cheese & Cucumber

COSTS

Food: £6,300 total for 100 guests (**£63pp**)

Drinks: £1,750 total for 100 guests (**£17.50pp**)

Pricing is for 2026 and includes service, tableware & VAT

Emily & Jamie,
2-course hearty gastropub with daytime drinks

SAMPLE MENU 2

Canapés & Welcome Drinks

Unlimited Prosecco welcome drinks reception for 1.5h, served with a choice of 3 selected from our "Classic Canapés" menu:

Courgette Croquettes (v) / Prawn Cocktail Vol-au-vent / Bruschetta Selection (v)

2-course Wedding Breakfast & Wine

Served individually plated, with ½ a bottle of house red, white or rosé wine per person, and 1 glass of fizz for toasts.

MAINS

Roast Pumpkin Risotto (v)
slow-cooked arborio rice with roasted pumpkin, finished with parmesan and topped with charred green beans, served with rosemary focaccia and a tomato & mozzarella and aged balsamic salad

OR

Roast Chicken Breast
wrapped in prosciutto and filled with mozzarella, served with potato dauphinoise, minted greens and oven-roasted tomatoes

OR

Grilled Sea Bass
with lemon & garlic, butter bean purée, mixed greens & chimichurri

PUDDING

Sticky Toffee Pudding (v)
with toffee sauce and vanilla ice cream

OR

Chocolate Mousse (v)
with honeycomb and shortbread

Evening Food & Paid Bar

Sourdough toasties for indulgent snacking:

Grilled Strong Cheddar Cheese (v) / Mozzarella, Pesto, Rocket & Pine Nuts (v) / Chicken, Chorizo & Mayo with Rocket

COSTS

Food: £8,750 total for 100 guests (**£87.50pp**)

Drinks: £2,500 total for 100 guests (**£25pp**)

Pricing is for 2026 and includes service, tableware & VAT

Freddie & Sian,
3-course 'all bells & whistles' with bottomless booze

SAMPLE MENU 3

Canapés & Welcome Drinks

6 bespoke canapés designed with the couple, served with a 1.5h unlimited Prosecco & Pimms drinks reception.

Chorizo & Olive Bruschetta / Spanish Tortilla Bites (v) / Smoked Aubergine & Herb Polenta Squares (v) / Ripe Melon & Serrano Ham Skewers / King Prawns with Paprika / Chicken Croquettas

3-course Wedding Breakfast & Wine

Served individually plated, alongside unlimited red, white & rosé wine sourced from Milton Sandford's cellars and plentiful fizz provided for toasts.

STARTERS

Burrata with Toasted Pumpkin Seeds (v)
with tomato, basil and rosemary focaccia

OR

Tuna Ceviche Tostadas
with sesame, avocado and coriander

MAINS

Rolled Beef Sirloin with proper gravy

OR

Mushroom & Kale Pie (v)

both served with potato dauphinoise, maple-glazed Chantenay carrots and charred greens

PUDDING

Served as a mini dessert trio:

Mini Lemon Tarts (v) / Chocolate Brownie Bites (v) / Mini S'Mores (v)

COSTS

Food: £11,195 total for 100 guests (£111.95pp)

Drinks: unlimited throughout the day; £6,000 total for 100 guests (£60pp)

Pricing is for 2026 and includes service, tableware & VAT

Hot drinks

Staffed barista station serving speciality Outpost coffee from a local roastery alongside a variety of teas.

Evening Food wih Craft Beer & Cocktails

Artisan pizzas made-to-order in our Gozney ovens, with a fully stocked evening bar serving a craft beer selection, a cocktail selection including margaritas, espresso martinis & negronis, alongside classic spirits & mixers:

Margherita (v) / Pepperoni with Hot Honey / Mediterranean Veg (v) / BBQ Chicken / more bespoke toppings available on request

EXTRAS

Ask us about any extras you might be after. Here's some of our ideas; tell us all about yours.

The before and after

'Night before' catered dinners or food drop-offs to accommodation
'Morning of' breakfast hampers for wedding party at accommodation
'Day after' BBQs / street food / buffet lunches

Snacks & sweet treats

Crisp wall
Donut wall
Photo cupcakes
Wedding cake
Cheese tower
Sweet stall
Ice cream stand

...more creative ideas welcome!

TIMELINES

Consultation call

– **Chat with us** on a video call or the phone, or answer some questions by email if you prefer

ASAP

*Your date will be pencilled into our diary for 6 weeks from the point you book a consultation call. We'll let you know if we get another enquiry for the same date.

Your bespoke quote

– We'll send you back a **personalised quote** within a few days, breaking down your food, staffing and equipment costs

+2 - 3 DAYS

Adjustments

– Based on your feedback, we'll make **any revisions required** to get your menu and costs just right.

+2 - 4 WEEKS

*This can typically take a couple of weeks of back and forth, as couples often like to take some time to gather thoughts from family and close friends!

Secure your date

– Once your broadly happy with your menu, paying a **10% deposit** and **signing our digital T&Cs** secures your booking with us.

+1 WEEK

Menu tasting

– We invite you to a **free wedding menu tasting*** at our kitchens in Lenton around 12 - 18 months before your wedding date.

+3 - 6 MONTHS

Get married!

– We'll send a final bill (less your deposit paid) 1 month before your wedding. Then, all that's left is to **say 'I do'** & enjoy your **delicious food**.

WEDDING DATE

*tastings are complimentary for wedding catering quotes totalling over £3,500; or charged at £150 for smaller occasions

NEXT STEPS

Book a no obligation consultation call

During this meeting, we'll explore your **wedding vision**, different **serving styles** and **budget**.

Have a think in advance about what foods each of you love, what cuisines have played a part in your story and what you think will go down a treat with your family and friends.

And don't worry - if you're drawing a blank, we are always brimming with ideas, experience and inspiration!

BOOK CALL

info@arcocatering.co.uk