

Your Wedding at  
The John Smith's  
Stadium



THE  
PERFECT  WEDDING  
COMPANY





## About KUDOS

It's fair to say we live and breathe our food.

Our strong, skilled and creative team of chefs are led by Daniel Clifford, a two Michelin starred chef and our very own Creative Director.

His input ensures that our menus are innovative, unrivalled and always offer an extraordinary element of quality.

Our ambition is to create beautiful, uncomplicated menus that showcase the amazing seasonal produce we work hard to source.

We have a great love affair with British produce and our food is sourced locally with an emphasis on sustainability and food provenance.

Kudos provides cutting edge modern and contemporary cuisine, alongside classic and traditional favourites – it is food to dream about and make your day truly special!

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WE BRING THE KNOW HOW

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## Your drinks reception

### Sparkling wine

Philippe Dublanc Blanc de Blancs, NV, France  
Pale lemon yellow with a fine, shimmering mousse. The nose is an invigorating symphony of golden apple, citrus zest and subtle biscuit aromas.



### Cocktails

Peach and thyme mimosa  
thyme syrup and peach purée topped with sparkling wine

The English garden  
gin and pear purée topped with cloudy apple with a splash of elderflower

Vodka lavender lemonade  
vodka and cloudy lemonade with lavender sprigs

Sangria flora  
our cellar white wine, St Germain, with peach purée topped with soda water and finished with berries

The GBC  
gin, basil and cucumber dashed with elderflower and topped with tonic

Raspberry dark and stormy  
raspberry purée and dark rum sparked with ginger beer

Rum tea punch  
a blend of our favourite English tea and spiked with Sailor's rum



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# Cellar selection wines

Please find below a few suggestions from our wine list but please just ask if you would like to see our full wine list

## WHITE WINES

### **Marques de Calado Macabeo, Vino de la Tierra Castilla, 2014, Spain**

Fresh, floral aromas reminiscent of aromatic herbs such as anise and fennel, the smooth and velvety palate is fruit driven with citrus and banana flavours.

### **Michel Servin Blanc, Vin de France, 2014, France**

Light and straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with plenty of refreshing acidic bite.

### **Five Foot Track Chardonnay, 2013/14, Australia**

Pale straw yellow with youthful green hues. A nose of citrus fruits and ripe apples, with underlying notes of vanilla. Crisp lemon and lime on the palate, served up with a rounded and buttery feel.

### **Bantry Bay Chenin Blanc, Western Cape, 2014, South Africa**

An aromatic wine with hints of tropical and citrus fruit on the nose and palate.

### **La Tierra Roscosa Sauvignon Blanc, 2014, Chile**

Crisp and refreshing, this wine offers an abundance of passion fruit, grapefruit and lemon fruit flavours, delivered in a softer, more tropical fruit texture.

### **Malandrino Pinot Grigio, Veneto, 2014, Italy**

The pale hue of the wine gives way to hints of perfume, pears, stone fruit and lime, as well as the occasional floral note. Fresh and vibrant acidity results in a light, easy drinking wine.

## RED WINES

### **Marques de Calado Tempranillo, Vino de la Tierra Castilla, 2013, Spain**

Classic Tempranillo with notes of dark cherry and blackcurrant which are lifted by a hint of dried flowers and spice. Superbly balanced, the fruits of the forest flavours are perfectly complemented by soft tannins.

### **Michel Servin Rouge, Vin de France, 2013/14, France**

Supple and inviting, this wine blends the soft and jammy raspberry fruit of ripe Grenache with the firming influences of Carignan's blackberry flavours and robust tannin.

### **Torre Cerere Montepulciano D'Abruzzo, 2013, Italy**

This is a soft, fruity approachable red wine produced from Montepulciano grapes. With notes of warm plum and blackberry fruits, this easy drinking red is perfect served with hearty pasta dishes.

### **Five Foot Track Shiraz, 2013/14, Australia**

A medium weight red, with a pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling, with lashings of red berry and brambles.

### **La Tierra Rocosa Merlot, 2014, Chile**

Ample red berry fruit combining fresh acidity with ripeness and warmth. Offers good concentration and depth, a soft and plummy texture, and hints of vanilla and spice.

### **Flor Del Fuego Cabernet Sauvignon, 2013, Chile**

Fruity flavours of plum and blackcurrant, with a cassis-like concentration, lifted by subtle green-pepper-like savoury tinges.

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# Canapés

## SERVED COLD

- Spicy prawn cocktail croustades
- Caesar salad served in a miniature Parmesan basket
- Mini fishcakes with parsley sauce
- Rare roast beef, Yorkshire pudding, caramelised onion & horseradish
- Homemade corned beef with mustard & dill pickle
- Seared tuna with soft boiled quail's egg & Niçoise vegetables
- Escabèche of red mullet
- Crostini of goat's cheese with black olive tapenade, sun-blushed tomatoes
- Spiedini of baby mozzarella & cherry tomatoes
- Roulade of ham hock with piccalilli chutney
- Melon granita with dried Parma ham



## SERVED HOT

- Braised beef cheek en croute, sauce béarnaise
- Chicken Maryland
- Mini tart, poached quail's egg and spinach with hollandaise glaze
- Kedgerie of smoked haddock with a mild curry sauce
- Devils on horseback
- Welsh rarebit made with local beer
- Spanish paella with saffron & seafood
- Mediterranean fish soup with Rouille & Gruyère croûtons
- Seared monkfish with lime pretzel gremolata
- Arancini of Parmesan risotto, mozzarella & sage
- Skewered chicken breast Saltimbocca
- Grilled polenta with tomato fondue & seared sea scallop



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# Wedding breakfast menus

**STARTERS** – please select one option and one vegetarian alternative

Coronation chicken croquettes with baby gem lettuce, sweet curry mayo, fresh mango, semi-dried grapes and coriander

Terrine of pulled ham hock, salad of piccalilli

Arancini of duck confit, lentils and courgettes salsa with plum sauce

Homemade Scotch egg, with celeriac salad and pea shoots

Fish cakes with baby capers and seaweed tartare sauce

North Atlantic prawn and crayfish cocktail, with spiced Marie Rose sauce

Tartlet of Wensleydale cheese and caramelised red onion tart with rocket salad

Yorkshire pudding scented with thyme and rosemary with onion gravy

Roasted vine tomato with basil served with a crostini of tomato, red onion and basil soup

Brown onion soup with cider with glazed mature Cheddar croutes soup

**MAIN COURSES** – please select one option and one vegetarian alternative

Breast of chicken with wild mushroom, tomato and tarragon sauce, confit potato with seasonal vegetables

Slow roasted shoulder of lamb croquette with roast rump, braised potatoes with white onion and thyme, buttered savoy cabbage and Chantenay carrots

Braised daube of beef in red wine and thyme sauce with grain mustard mash and roasted root vegetables

Breast of chicken in red wine sauce, button mushrooms and lardons of smoked bacon, baby onions and potatoes gently cooked in butter served with croutons and winter greens

Slow cooked belly of pork, roasted fillet with green peppercorn sauce, layered potato and beetroot gratin with curly kale

Smoked haddock fish cake with wilted greens and green beans, grain mustard sauce

Seared pollock with grain mustard, dill and crab crust, Vermouth and white wine sauce, butter poached potato and savoy cabbage

Puff pastry case of baby spinach, wild mushrooms and orange braised chicory with tarragon butter sauce

Layered mushroom and vegetable lasagne with roasted tomato and red pepper sauce

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**Dessert** - Please select one option

Bread and butter pudding with apricot glaze, cinnamon ice cream

Sticky toffee pudding with vanilla custard and toffee sauce

Apple and red fruit crumble with clotted cream

Vanilla panna cotta with Limoncello jelly, strawberries and shortbread

Banoffee pie

Chocolate torte, coffee mascarpone cream and Biscotti crumble

Lemon tart, raspberry macerated in Prosecco with mint

Rhubarb and apple cobbler with thick creamy custard

## Children's menus

Penne pasta with tomato sauce and Parmesan cheese

Vegetable risotto cake with chive cream sauce

Cheese burger with chips and coleslaw

Breaded chicken or fish goujons with chips and minted peas

Desserts

Mixed ice creams with Smarties

Chocolate brownie and chocolate sauce

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## Any additional courses?

### SORBET

- Strawberry and fresh basil
- Tomato and black pepper
- Sun-ripened Charentais melon
- Lemon
- Parsley and gin sorbet
- Orange and Muscat
- Kaffir lime
- Blackcurrant with cassis
- Rosé Champagne



### CHEESE COURSE

Please select four cheeses from either of the collections below to be served as a platter on the table:

- British
- Stilton
- Somerset Brie
- Mull of Kintyre
- Cheddar
- Bath Soft
- Sage Derby

- Continental
- Camembert
- Dolcelatte
- Vignotte
- Chèvre
- Port Salut
- Danish Blue



Your selection will be served with:  
celery, green tomato chutney, oat cakes, apple and walnut & sultana bread

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## Tailoring your day

We have just a few more ideas that we would be delighted to talk to you about or any others that you might have to personalise your special day.

### EVENING FOOD OPTIONS

- Finger or fork buffet
- Cheese station
- Bowl food
- Interactive food stations
- BBQ

### AFTER MEAL BAR

- Brandy and Port at the end of the meal
- Drinks package pre-paid and unlimited for your choice of drinks
- An account bar where all drinks are added up and paid for by yourselves
- A cash bar where guests pay for their own drinks

### TABLEWARE AND DESIGN

- Different coloured linen and glassware can tie in well with a colour scheme
- Floral or decorative tables centres
- A differently styled banqueting chair can make a huge difference to the visual impact of the event
- We also have some beautiful plate ware and cutlery that can be brought in to really personalise your day

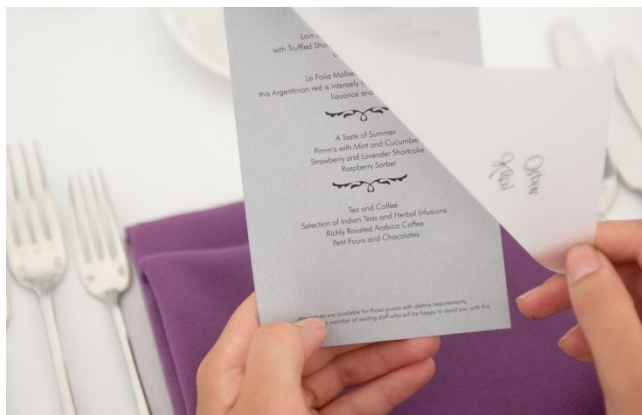
### ENTERTAINMENT AND VENUE DRESSING

- Just ask us what you are looking for – we have some great people we work with regularly and we would be happy to put you in touch with them



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# Wedding stationery

We work with the best suppliers to provide exquisite stationery for your wedding day. Implementing a simple and stylish feel to your place cards, invitations, menus, and order of service will not only tie into your wedding decor but also add that extra touch of elegance.

Bespoke and unique designs are available on request.

- Save the date
- Wedding invitations
- RSVP
- Information cards
- Thank you cards
- Place cards
- Menus
- Table plans
- Table numbers
- Order of service

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## Kind Words

"Thank you for making my wedding day truly memorable. It has been like working with family on this event and the whole experience has been faultless. Please extend my huge thanks to all involved!"

"Our wedding day was just perfect - the venue, the staff and the ambience all around was amazing - we could not have wished for more from the day and you delivered beyond our expectations."

"You were an oasis of calm from start to finish. The service was an invaluable support throughout the whole planning process and pulled together a running order for the event, liaising with a number of different suppliers on our behalf, making sure everyone involved was aware of the details. Best of all our wedding day was coordinated and delivered with excellence."

"Thank you so very much for being an amazing star. You really were terrific from start to finish and made the whole wedding experience stress-free and superb. We loved every aspect of our day and are literally on 'cloud 10'. We have heaps of good feedback for your team - food, service, attention to detail all simply fantastic. Thank you so much for all your support over the last 12 months in helping us plan and deliver the most fabulous wedding."

"We planned our wedding from abroad and although I thought this would add a huge element of stress to the process, you made the entire experience seamless, enjoyable and stress free. We had a truly fantastic day; the food was delicious and the service was impeccable. There were multiple waiting staff at every table, nobody had an empty glass and the entire place was just perfect. I cannot speak highly enough of the service we experienced. Huge thanks to you all!"

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