

GOURMAZIN

WEDDING & EVENTS CATERING



HANBECK FARM

Wilsford, Grantham.

Prices until 31st December 2025

* Prices are subject to the national UK inflation rates from 1st January 2026*

Congratulations on your upcoming Wedding!

We are Gourmazin and we specialise in Wedding and Event catering and provide the very best ingredients, tastes, eye catching, exquisite food and service.

We are excited to showcase these example menus and pride ourselves with our large range of different style of foods we can offer for your big day.

Our menus are based around the most popular dishes, but we also encourage bespoke menus tailored to your favourite foods and ingredients.

Courses can be changed between different menus to tailor for your ideal Wedding Catering.

We are here to help guide you to your perfect Catering for your big day and we offer video, telephone, face to face meetings to get you to your final menu choices.

We look forward into meeting with you to discuss further.

Matt & the Gourmazin Team

Lightning Menu

Price for 50 guests £820, 60 guests £950 & 70 guests £1160

Food to be collected by the guests from Glenda (the van)

No Gourmazin waiters provided. Ideal for evening & informal wedding breakfast.

Mains

- Pulled Lincolnshire Pork in a Brioche Bap, Sticky BBQ Sauce or Real Ale & Apple Chutney, Gem, Pickle & Crispy Onions
- (V) Deep Fried Halloumi, Hash Brown, Salsa, Gem, Pickle & Crispy Onions
- (VE) Crispy Not so Chicken Burger, Vegan Cheese, Gem, Pickle & Crispy Onions

Sides

- French Fries
 - Cheese French Fries
- Sauces & condiments

Served on Palm Leaf Plates with Cutlery

Vulcan Menu

Price for 50 guests £1080, 60 guests £1175 & 70 guests £1310

Food to be collected by the guests from Glenda (the van)

No Gourmazin waiters provided. Ideal for evening & informal wedding breakfast.

Mains

- (V & GF) Halloumi & Pepper Skewer & Mexican Fries
Cheese, Salsa, Guacamole & Ranch
- (VE) Vegan Bleeding Cheese Burger, Applewood Cheese, Red Onion Chutney, Gem, Pickle & Crispy Onions
Gourmazin Classic Beef Burgers
- 5oz Stilton & Red Onion Chutney, Gem, Pickle & Crispy Onions
- 5oz Brie & Cranberry Sauce, Gem, Pickle & Crispy Onions
- 5oz Mozzarella & Pesto Mayo, Gem, Pickle & Crispy Onions

Sides

- French Fries
- Cheese French Fries
- Bacon, Cheese, Ranch Fries
- Mexican French Fries (Salsa, Guacamole & Ranch)

Sauces & condiments

Served on Palm Leaf Plates with Cutlery

Meteor Menu

Price for 50 guests £1080, 60 guests £1175 & 70 guests £1310

Food to be collected by the guests from Glenda (the van)

No Gourmazin waiters provided. Ideal for evening & informal wedding breakfast.

Mains

- (V & GF) Halloumi & Pepper Skewer & Mexican Fries
Cheese, Salsa, Guacamole & Ranch
- (VE) Vegan Bleeding Cheese Burger, Applewood Cheese, Red Onion Chutney, Gem, Pickle & Crispy Onions
Gourmazin Classic Beef Burgers
- 5oz Monterey Jack & Chargrilled Tomato Chutney, Gem, Pickle & Crispy Onions
 - 5oz Chilli Cheese & Chilli Chutney, Gem, Pickle & Crispy Onions
- 5oz Smoked Cheddar & Real Ale & Apple Chutney, Gem, Pickle & Crispy Onions

Sides

- French Fries
- Cheese French Fries
- Bacon, Cheese, Ranch Fries
- Mexican French Fries (Salsa, Guacamole & Ranch)

Sauces & condiments

Served on Palm Leaf Plates with Cutlery

Harrier Hot Fork Buffet Menu

Price for 50 guests £1260, 60 guests £1450 & 70 guests £1650

Gourmazin waiters provided. Hot Fork Buffet served from a servery point in Chaffin Dishes.

Mains

- Chicken Tikka Masala
- Cauliflower, Spinach & Potato Aloo
- Pilau Rice
- Poppadom's
- Naan Bread
- Assorted Pickles, Salads & Sauces

Plates, cutlery & condiments



Jaguar Hot Fork Buffet Menu

Price for 50 guests £1260, 60 guests £1450 & 70 guests £1650

Gourmazin waiters provided. Hot Fork Buffet served from a servery point in Chaffin Dishes.

Mains

- Chicken Fajitas
- Vegetable Tacos
- Wild Rice Salad
- Spicy Potato Wedges
- Sour Cream & Guacamole
- Fresh Tomato, Onion & Cucumber Salad

Plates, cutlery & condiments



Tristar Hot Fork Buffet Menu

Price for 50 guests £1260, 60 guests £1450 & 70 guests £1650

Gourmazin waiters provided. Hot Fork Buffet served from a servery point in Chaffin Dishes.

Mains

- Beef Lasagne Al Forno
- Wild Mushroom Risotto
- Garlic Bread Foccacia
- Homemade Slaw
- Chefs Seasonal Salad with Balsamic & Parmesan
- Pesto Potato Wedges

Plates, cutlery & condiments

Hawk Hot Fork Buffet Menu

Price for 50 guests £1260, 60 guests £1450 & 70 guests £1650

Gourmazin waiters provided. Hot Fork Buffet served from a servery point in Chaffin Dishes.

Mains

- Beef & Ale Open Pie with Puff Pastry Lid Top
- Individual Vegetable Wellington
- Roasted Garlic & Tyme New Potatoes
- Root Vegetable & Potato Mash
- Seasonal Greens
- Rich Gravy

Plates, cutlery & condiments

Nimrod Canapé Menu

Price for 50 guests £520, 60 guests £620 & 70 guests £720

Gourmazin waiters provided. Served in canapé cones, wooden boards & tapas dishes.

- Mini Lincolnshire Sausages with Curry Ketchup, Crispy Onions & Micro Coriander
- Vegetable Spring Rolls with Sweet Chilli Sauce, Spring Onions & Black Sesame Seeds (V & GF)
 - Mozzarella Pearl's with Cherry Tomatoes, Micro Basil & Pesto
 - Brussels Pate Bruschetta with Red Onion Chutney & Micro Celery

Tomado Canapé Menu

Price for 50 guests £620, 60 guests £740 & 70 guests £860

Gourmazin waiters provided. Served in canapé cones, wooden boards & tapas dishes.

- Prawn Cocktail Gem Lettuce Boats
- Homemade Sausage Rolls with Red Onion Chutney & Mustard Mayo
 - Spicy Lamb Koftas with Tomato, Cucumber & Mint Salsa
 - Mini Halloumi & Pepper Skewer with Pesto Mayo

Hawker Hurricane Canapé Menu

Price for 50 guests £620, 60 guests £740 & 70 guests £860

Gourmazin waiters provided. Served in canapé cones, wooden boards & tapas dishes.

- Banging Chicken with Sriracha, Ranch & Micro Parsley
- Mini Onion Bhajis with Minted Yogurt & Micro Coriander
- Smoked Salmon & Cream Cheese Cones with Dill & Lemon
- Mini Cheese Beef Burger with Burger Relish

Hercules Canapé Menu

Price for 50 guests £620, 60 guests £740 & 70 guests £860

Gourmazin waiters provided. Served in canapé cones, wooden boards & tapas dishes.

- Steak, Fries & Bearnaise Sauce
- Scampi, Fries & Homemade Tartare Sauce
- Chicken Goujons, Fries & Garlic Mayo
- Mini Pulled Pork Burger & Baconnaise Sauce

Typhoon Sharing Board Menu

Price for 50 guests £2050, 60 guests £2450 & 70 guests £2790

Gourmazin waiters provided. Served on wooden boards & in vintage dishes.

- Artisan Bread Selection
- Grilled Chicken Breast Skewer with (sauce of choice)
- Sleaford Sausage Man (choice of sausage)
- Pulled Pork Brioche Bun Slider with Pickle & Crispy Onions
 - Skin on French Fries
 - Homemade Slaw
- Wild Rice, Bulgar Wheat or Pasta Roasted Ratatouille Vegetable Salad
 - Honey & Wholegrain Mustard Dressed Leaves
 - Dressings, Sauces Condiments



Lightning Smokey Sharing Board Menu

Price for 50 guests £1650, 60 guests £1990 & 70 guests £2300

Gourmazin waiters provided. Served on wooden boards & in vintage dishes.

- Smokey Pulled Pork Brioche Bap with Smoked Cheddar Cheese, Posh BBQ Sauce, Gem, Pickle & Crispy Onions

Or

- Juicy Beef Brisket Brioche Bap with Mozzarella Cheese & Red Onion Chutney, Gem, Pickle & Crispy Onions
 - French Fries or Potato Wedges
 - Chefs Salad
 - Grated Cheese
 - Homemade Coleslaw
- Loaded Nachos with Pulled Pork or Pulled Beef & Classic Sauces, Salsa, Guacamole & Sour Cream

Globe Master Soup Menu

Price for 50 guests £450, 60 guests £530 & 70 guests £650

Gourmazin waiters provided. Served in vintage teacup.

Available as canapés (cheaper) or starter. Ideal for the colder month weddings.

- Roasted Tomato & Pepper with Fresh Pesto & Mozzarella Cheese Focaccia
- Creamed Celeriac Velouté with Truffle Oil & Aged Cheddar Toastie
- Wild Mushroom & Tarragon with Applewood Smoked Cheddar Flute



Spitfire 3 Course Traditional Wedding Breakfast

Price for 50 guests £2250, 60 guests £2600 & 70 guests £3050

Gourmazin waiters provided.

Starter

- Soup of your choice from our Soup Menu or Couples Choice

Main

- Chicken Kiev Supreme

Panko Breaded Chicken Breast with Homemade Garlic & Parsley Butter

Seasoned Potato Wedges

Homemade Slaw

Chefs Salad & Roasted Vegetable Cous Cous

(Family Service in Vintage Dishes)

Dessert

- Homemade Gourmazin Triple Chocolate Brownie with Clotted Cream & Fresh Seasonal Fruits

Lancaster 3 Course Traditional Wedding Breakfast

Price for 50 guests £2470, 60 guests £2990 & 70 guests £3500

Gourmazin waiters provided.

Starter

- Brie Wedges with Cranberry Sauce & Balsamic Dressed Leaves

Main

- Spanish Roast Chicken Breast Supreme with a Garlic, Pepper & Chorizo Risotto

Roasted Broccoli with Pine Nuts & Dressing

Dessert

- Toffee & Ginger Cake with Butterscotch Sauce & Vanilla Cornish Ice Cream



Chinook 3 Course Traditional Wedding Breakfast

Price for 50 guests £2560, 60 guests £3140 & 70 guests £3750

Gourmazin waiters provided.

Starter

- Pulled Pork or Beef Brisket Nachos, Guacamole, Sour Cream & Mint Tomato Salsa

Main

- Roast Chicken Dinner, Roast Gravy
Pig N Blanket, Sage & Onion Stuffing, Cauliflower Cheese,
Fondant Roast Potato & Steamed
Chantennay Carrots & Green Beans
Apple & Cranberry Sauce

Dessert

- Individual lemon Meringue Pie with Pouring Cream

Puma 3 Course Traditional Wedding Breakfast

Price for 50 guests £2750, 60 guests £3250 & 70 guests £3800

Gourmazin waiters provided.

Starter

- Assiette of Wild Mushrooms in a Tarragon & White Wine Cream Sauce, served on Toasted Onion Bread with Rocket

Main

- Beef Bourginon Open Pie, Red Wine, Thyme, Garlic, Baby Onions, Smoked Bacon & Mushrooms
Parmentier Potatoes, Sauté Savoy Cabbage,
Chantennay Carrots & Peas

Dessert

- Toffee & Ginger Cake with Butterscotch Sauce & Vanilla Cornish Ice Cream



Lynx 3 Course Traditional Wedding Breakfast

Price for 50 guests £3100, 60 guests £3500 & 70 guests £4130

Gourmazin waiters provided.

Starter

- The Classic Prawn Cocktail Gourmazin Style, Prawn, Crayfish, Homemade Marie Rose Sauce, Sourdough & Gem Lettuce

Main

- Gourmazin Braised Beef Dinner, Yorkshire Pudding, Horseradish, Roast Fondant Potato, Cauliflower Cheese, Steamed, Carrots & Green Beans

Dessert

- Homemade Key lime Pie
with Pouring Cream & Fresh Raspberries

Sea King 3 Course Traditional Wedding Breakfast

Price for 50 guests £3540, 60 guests £4260 & 70 guests £5060

Gourmazin waiters provided.

Starter

- Italian Sharing Board
Company, Prosciutto & Salami
with Olives, Mozzarella Pearl's, Sundried Tomatoes, Rocket &
Garlic & Rosemary Focaccia

Main

- Fillet Of Beef Tournedos Rossini, Pate, Field Mushroom,
Crouton, Madeira or Peppercorn Sauce
Skin on French Fries, Dressed Leaves
& Cherry Tomato Salad

Dessert

- Homemade Key lime Pie with Pouring Cream & Fresh Raspberries

Note: Other options of meat/fish available

- Pork Fillet, Roast Pork Loin, Lamb Rump, Salmon, Seabass

Merlin Wedding Dessert Menu

Price for 50 guests £425, 60 guests £550 & 70 guests £640

Gourmazin waiters provided.

Menu

- Homemade Triple Chocolate Brownie with Clotted Cream & Fresh Seasonal Fruits
- Toffee & Ginger Cake with Butterscotch Sauce & Vanilla Cornish Ice Cream
- Homemade Key lime Pie with Pouring Cream

Apache Wedding Dessert Table Menu

Price for 50 guests £710, 60 guests £820 & 70 guests £970

Gourmazin waiters provided.

An effective way to show off your wedding cake with smaller portioned desserts.

Menu

- Triple Chocolate Brownie
- Macarons
- Mini Victoria Sponge

Garnished with seasonal berries & pouring cream

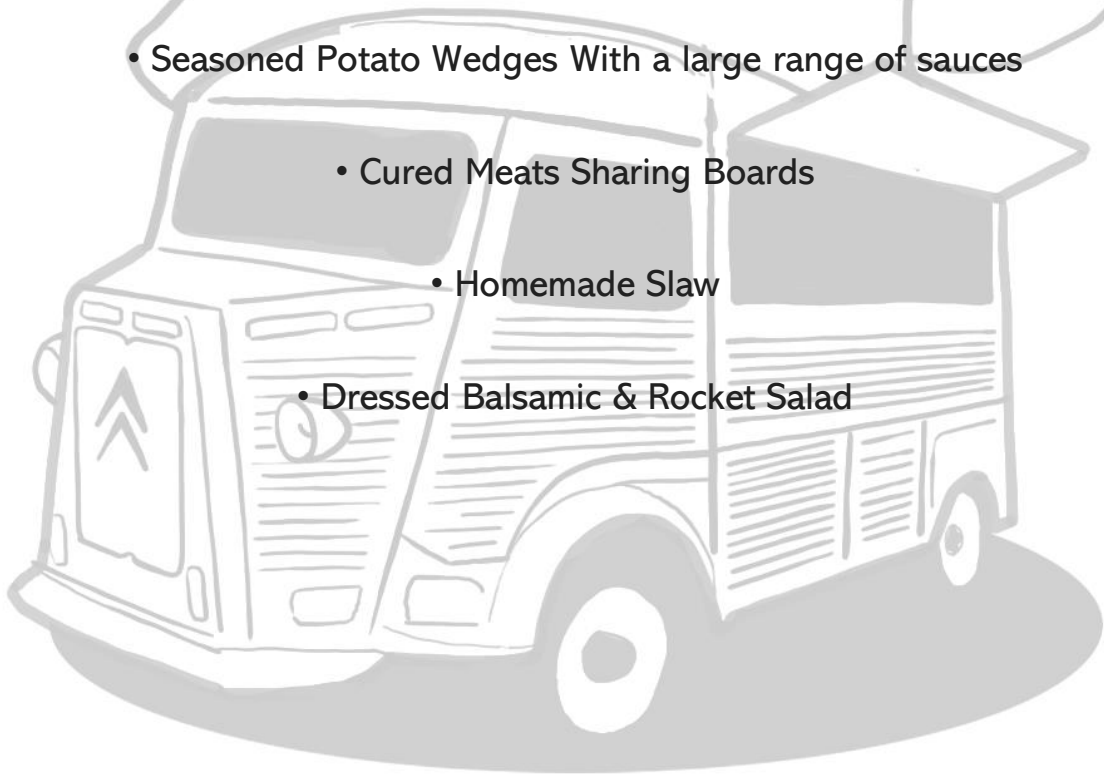
Phantom Pizza Evening Food Menu

Price for 50 guests £850, 60 guests £1050 & 70 guests £1200

Gourmazin waiters provided.

Menu

- Assorted Pizzas (couple choice from classic toppings)
- Seasoned Potato Wedges With a large range of sauces
- Cured Meats Sharing Boards
- Homemade Slaw
- Dressed Balsamic & Rocket Salad





The Nook, Bridal Party Menu

For up to 10 - £125

Menu

- Fresh Fruit Skewers
- Assorted Danish Pastries
- Smoked Salmon, Guacamole & Rocket Bagel
- Orange Juice

Hangover Departing Wedding Menu

For up to 30 - £350

Menu

- Griddled Halloumi, Hash Brown, Chilli Jam, Gem & Crispy Onions
Brioche Bap
- Lincolnshire Sausage Ring Bap with Smoked Cheddar, Real, Ale &
Apple Chutney & Crispy Onions
- Scrambled Egg, Crispy Bacon & Hash Brown

Dakota Evening Food Menu

Price per person £13.50

Food to be collected by the guests from Glenda (the van)

Mains

- (V & GF) Halloumi & Pepper Skewer & Mexican Fries
Cheese, Salsa, Guacamole & Ranch
- (VE) Vegan Bleeding Cheese Burger, Applewood Cheese, Red Onion Chutney, Gem, Pickle & Crispy Onions
Gourmazin Classic Beef Burgers
- 5oz Stilton & Red Onion Chutney, Gem, Pickle & Crispy Onions
- 5oz Brie & Cranberry Sauce, Gem, Pickle & Crispy Onions
- 5oz Mozzarella & Pesto Mayo, Gem, Pickle & Crispy Onions

Sides

- French Fries
- Cheese French Fries
- Bacon, Cheese, Ranch Fries
- Mexican French Fries (Salsa, Guacamole & Ranch)

Sauces & condiments

Served in Burger Pouches & Street Food Trays

Bulldog Evening Food Menu

Price per person £13.50

Food to be collected by the guests from Glenda (the van)

Mains

- (V & GF) Halloumi & Pepper Skewer & Mexican Fries
Cheese, Salsa, Guacamole & Ranch
- (VE) Vegan Bleeding Cheese Burger, Applewood Cheese, Red Onion Chutney, Gem, Pickle & Crispy Onions
Gourmazin Classic Beef Burgers
- 5oz Monterey Jack & Tomato Chutney, Gem, Pickle & Crispy Onions
- 5oz Smoked Cheddar & Real Ale & Apple Chutney, Gem, Pickle & Crispy Onions
- 5oz Chilli Jam & Chilli Cheese, Gem, Pickle & Crispy Onions

Sides

- French Fries
- Cheese French Fries
- Bacon, Cheese, Ranch Fries
- Mexican French Fries (Salsa, Guacamole & Ranch)

Sauces & condiments

Served in Burger Pouches & Street Food Trays

Fuel up Meal

Barn Pre Wedding Food Menu

Up to 30 people served in Barn £450

Basket Meal

Menu

Breaded Haddock, Chunky Chips, Homemade Tartare Sauce,
Mushy Peas with Bread & Butter
(Ketchup, Mayo, Salt & Vinegar)

Or

Tandoori Chicken Breast, Mediterranean Bulgar Wheat Salad,
Fresh Tomato Salsa & Toasted Flat Bread
(Sriracha, Mango Chutney & Mint Yogurt)

Or

Char Sui Belly Pork, Special Egg Fried Rice, Vegetable Spring Rolls &
Prawn Crackers (Sweet Chilli Sauce)

The Cessna Package

£5000

Assorted Pastries served in The Nook Pre Wedding (10 people)

Menu for 60 people,

Canapes, 3 Course Wedding Breakfast

& Evening Food for 80 people

Canapes

- Vegetable Spring Roll with Sweet Chilli Sauce & Baby Coriander
- Mini Lincolnshire Sausages with Ketchup, Mild Mustard & Crispy Onions

3 Course Menu

Duck & Orange Pate with Cognac

Chef's Dressed Salad, Redcurrant Jelly & Toasted Flutes

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Hunter's Chicken Breast with Streaky Bacon, Cheddar Cheese & BBQ Sauce

Buttered Corn on the Cob, Cajun Seasoned Potato Wedges with Salsa & Sour Cream & Homemade Gourmazin Slaw

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American Cheesecake with Raspberry Coulis & Fresh Raspberries

Evening Food

Gourmazin Beef Burger Menu & French Fries

Cessna Package cannot be altered unless it is due to diet requirements.

Children's Choice Menu

Available for children aged 12 and under

£13.95 for 2 courses per child

Menu

- Chicken Goujons served with French Fries and potted Ketchup
- American Hot Dog with French Fries and potted Ketchup
- Mac and Cheese served with Garlic Bread
- Sausage n Mash served with Peas or Beans

Dessert

- Assorted Ice Cream and toppings
- Chocolate Brownie

Terms and Conditions

Booking

Provisionally booked dates will be held for 14 days and can only be confirmed once the deposit has been received.

Deposit required will be 10% of the total quoted amount which is non-refundable. Followed by 45% of the remaining quoted balance payable 12 weeks prior to event date and then the remaining 45% payable 6 weeks before the event date along with confirmed guest numbers and menu choices (dependant on the package choice at the time of booking).

We have a minimum fee of £4500 for the whole day, should your menu choices/guest numbers not reach the minimum fee this is the amount that will be charged.

Dietary requirements including vegetarian & vegan dishes can be discussed and produce on as when required and any requirements must be made 6 weeks prior to the event date.