

Wedding Menu

Established 2000



Two & Three Course Menus

Canapes

Wedding menu

Asian Duck Won Ton, Kewpie Mayonnaise, Spring Onion
Free Range Pork Chipolata, American Maple Mustard
Golden Cross Goats Cheese, Panko Crumb, Chilli Relish (v)
Sweetcorn Jungle Cake, Smashed Avocado, Crispy Onion (vg)
Hasselback Potato, Thyme, Hummus (vg)
Savoury Red Onion Tart, Onion Puree, Feta Crumble (v)
Coconut Tofu, Sriracha, Crispy Seaweed (vg)
Handmade Sausage Roll, Mature Cheddar, Ploughman's Pickle
Chopped Prawn, Toasted Blini, Eggs, Bloody Mary Sauce
Yorkshire Pudding, Rare Beef, Horseradish Crème Fraiche
Crostini, Bocconcini, Confit Tomato, Pesto (v)
Beetroot, Pea, Ricotta Frittata, Grilled Baby Tomato (v)
Pumpernickel, Smoked Salmon, Crème Fraiche
Panko Chilli Olives, Spicy Yoghurt (v)
Southern Fried Chicken, Smoked Cucumber, Ranch
Portobello Mushroom Skewer, Balsamic Baby Tomato, Basil (vg)
Whole Pickled Anchovies, Olive, Tajin
Scampi, Mashed Peas, Tartar



Starters

Starters served with freshly baked focaccia from Flourpot Bakery

Antipasti Sharing Boards: Cured Meats, Olives, Parmesan Rocket Salad, Focaccia (Served to your table for everyone to share)

Baked Camembert, Pumpkin Seed Crunch, Onion Relish, Focaccia Soldiers (v)

Flat Baked Taco, Pulled Chipotle Pork, Pico De Gallo, Crema

Nduja Arancini, Roasted Garlic Aioli, Smoked Tomato, Parmesan Dust (Vegetarian & Vegan Option Available)

Panko Scotch Egg, Piccalilli Puree, Crisp Spinatta, Pickles

Roasted Red Onion, Pumpkin Tart Tatin, Shaved Apple Salad (vg)

Crispy Artichoke Hearts, Goats Cheese, Pomegranate, Date Salsa (v)

Beetroot Cured Salmon, Ezme Salad, Sumac Yogurt, Pitta

Chicken Liver Parfait, Ciabatta Dippers, Saffron Shallots, Maple Rocket

Chickpea Falafel, Hummus, Pickled Beetroot, Dukkha, Za'atar (vg)

Katsu Prawns, Napa Kimchi, Pickled Carrots, Ground Rice Dust

Roasted Tomato, Fired Red Pepper Soup, Herb Butter Beans (vg)

Wedding menu



Mains

Family Style Pie: Handmade Beef Pie, Harveys Ale, Herb Pastry, Potato Puree, Roots, Jus (Served to your table for everyone to share)

Roast Chicken Breast, Olive Oil Roast Potatoes, Maple Roots, Steamed Greens, Yorkshire, Red Wine Jus

Herb Rolled Pork Porchetta, Harissa Peppers, Feta Wedges, Steamed Greens

Tempura Halloumi or Tofu, Triple Cooked Chips, Tartar Salsa, Crushed Miso Butterbean, Fresh Lemon Dip (v/vg)

Beef Featherblade, Garlic Fondant, Mustard Flat Mushroom, Roasted Carrot

Aubergine Frito Misto, Squashed Potatoes, Beef Tomato Casserole, Roasted Hispi (vg)

Slow Roasted Chicken Breast, Leg Schnitzel, Garlic Spinach Cream, Herb Mash

Pearl Barley Rissotto, Confit Squash, Black Cabbage, Sussex Parmesan (v)

Sweet Potato Bomb, Brighton Blue, Cauliflower Puree, Toasted Almond (v)

Baked Salmon, Potato Hash, Soft Egg, Pin Head Caper Cream

BBQ Sea Bass, Buttered New Potatoes, Celeriac Slaw

Crunchy Portabello Mushrooms, Chipotle Butter, Butterbean Mash, Charred Tenderstem (v)

Argentinian Grill Steak Bavette, Triple Cooked Chips, Béarnaise Butter, Simple Green Salad

Lamb Rump, Crushed Potato, Lemon Pesto, Feta Peas (£2.00 pp Supplement)

Wedding menu



Desserts

Torched Lemon Meringue Pie, Gold Dome, Madeline Base, Coulis
Baked Braeburn Apple, Toasted Oat Crumble, Vanilla Custard Pots
Pistachio Pavlova, Vanilla Cream, Fruits
Triple Chocolate Brownie, Warm Chocolate Sauce, Vanilla Ice Cream
Vanilla Bean Panna Cotta, Honey Granola, Macerated Berries
Sticky Toffee Pudding, Salt Caramel Toffee Sauce, Malt Gelato
White Chocolate Blondie, Raspberry Ripple Ice Cream
Trio: Basque Cheesecake, Chocolate Brownie, Lancing Mess
Stem Ginger Treacle Tart, Pecan Cream, Honeycomb Crunch
Baked Yoghurt Cheesecake, Lemon Syrup, Toasted Almond, Cream
Chocolate Brownie, Dairy Free Ice Cream, Chocolate Sauce (vg)
Banana Split, Vegan Cream, Vegan Ice Cream, Dark Chocolate, Pineapple Crush (vg)

Circa Gelato Bike
Six flavours from Boho Gelato, cups, cones, sprinkles & our famous 'Bev' Gelato Bike, staff to serve for up to 1.5 hours (vg options)

Wedding menu





Feasts

BBQ

Wedding menu

Served to the middle of each table on boards, slates & bowls.
Choose four Meats & four Veggie/Vegan options.

Chorizo Pork Sausage

4oz Free Range Beef Burger

4oz Pork & Apple Burger

Brighton Pork, Herb Sausage

Squid, Chorizo Stick, Honey

Smokey BBQ Chicken Thigh

Sussex Pork & Honey Sausage

Pork Souvlaki, Lemon, Oregano

Tiger Prawn, Red Onion, Old Bay Rub

Lemon Zest, Coriander Chicken Thigh

Free Range Harvey's Ale Pork Sausage

Moroccan Dry Rubbed Chicken Thigh

Lamb Kofta Kebab

Veggie & Vegan Options:

4oz Halloumi, Beetroot Burger (v)

Salt & Pepper Tofu Stick (vg)

Cauliflower Wings, Spicy Sauce (vg)

Corn Cob, Coconut Satay (vg)

BBQ Miso Aubergine (vg)

Sweet Potato Black Bean Croquette (vg)

Courgette, Tomato, Pepper Kebab (vg)

Sweet Potato, Red Pepper Sausage (vg)



BBQ Salads & Sides

Wedding menu

Choose four salads or sides.

Vine Tomato, Shaved Red Onion, Balsamic, Fresh Basil

Creamy Nicola Potato Salad, Sweet Onion, Parsley

Moroccan Spiced Roasted Peppers, Aubergine,

Cracked Wheat, Lemon Zest

Braised Beets, Lemon Juice, Greek Yoghurt, Mint

Greek Salad, Mixed Peppers, Tomato, Onion, Cucumber, Barrel Aged

Feta, Fresh Oregano

Dry Roasted Chickpeas, Red Pepper, Fresh Coriander

Rocket, Balsamic Oil, Parmesan Shavings

Biryani Spiced Rice, Spinach, Yoghurt

Roasted Baby Potatoes, Fresh Thyme Butter

Penne, Ranch Dressing, Lemon, Parmesan Shavings

Roasted Corn Coblets, Buttered

Sweet Potato Wedges, Cajun Salt

Dirty Beans, Smoked Bacon, Caramelised Onion

Pesto, Rocket, Parmesan, Pasta

Rainbow Slaw, Red & White Cabbage, Shaved

Carrot, Red Onion, Pumpkin Seed

Circa Green Leaf Salad, House Dressing



Pork Sharing Boards

Wedding menu

Served to the middle of each table on boards, slates & bowls.

Platters of:

Slow Roasted Pork Belly, Shoulder, Leg & Loin
Sea-salt Crackling
Lemon, Sage Pork Stuffing
Farm Baked Braeburn Apple Sauce
Piccalilli, Mustards, Pickles
Brioche Bun

Choose four Veggie/Vegan options to accompany your Pork if required:

4oz Halloumi, Beetroot Burger (vg)
Salt & Pepper Tofu Stick (vg)
Cauliflower Wings, Spicy Sauce (vg)
Corn Cob, Coconut Satay (vg)
BBQ Miso Aubergine (vg)
Sweet Potato Black Bean Croquette (vg)
Courgette, Tomato, Pepper Kebab (vg)
Sweet Potato, Red Pepper Sausage (vg)



Pork Sharing Boards Salads & Sides

Wedding menu

Choose four salads or sides.

Vine Tomato, Shaved Red Onion, Balsamic, Fresh Basil

Creamy Nicola Potato Salad, Sweet Onion, Parsley

Moroccan Spiced Roasted Peppers, Aubergine,

Cracked Wheat, Lemon Zest

Braised Beets, Lemon Juice, Greek Yoghurt, Mint

Greek Salad, Mixed Peppers, Tomato, Onion, Cucumber, Barrel Aged

Feta, Fresh Oregano

Dry Roasted Chickpeas, Red Pepper, Fresh Coriander

Rocket, Balsamic Oil, Parmesan Shavings

Biryani Spiced Rice, Spinach, Yoghurt

Roasted Baby Potatoes, Fresh Thyme Butter

Penne, Ranch Dressing, Lemon, Parmesan Shavings

Roasted Corn Coblets, Buttered

Sweet Potato Wedges, Cajun Salt

Dirty Beans, Smoked Bacon, Caramelised Onion

Pesto, Rocket, Parmesan, Pasta

Rainbow Slaw, Red & White Cabbage, Shaved

Carrot, Red Onion, Pumpkin Seed

Circa Green Leaf Salad, House Dressing



Roast Feast

Wedding menu

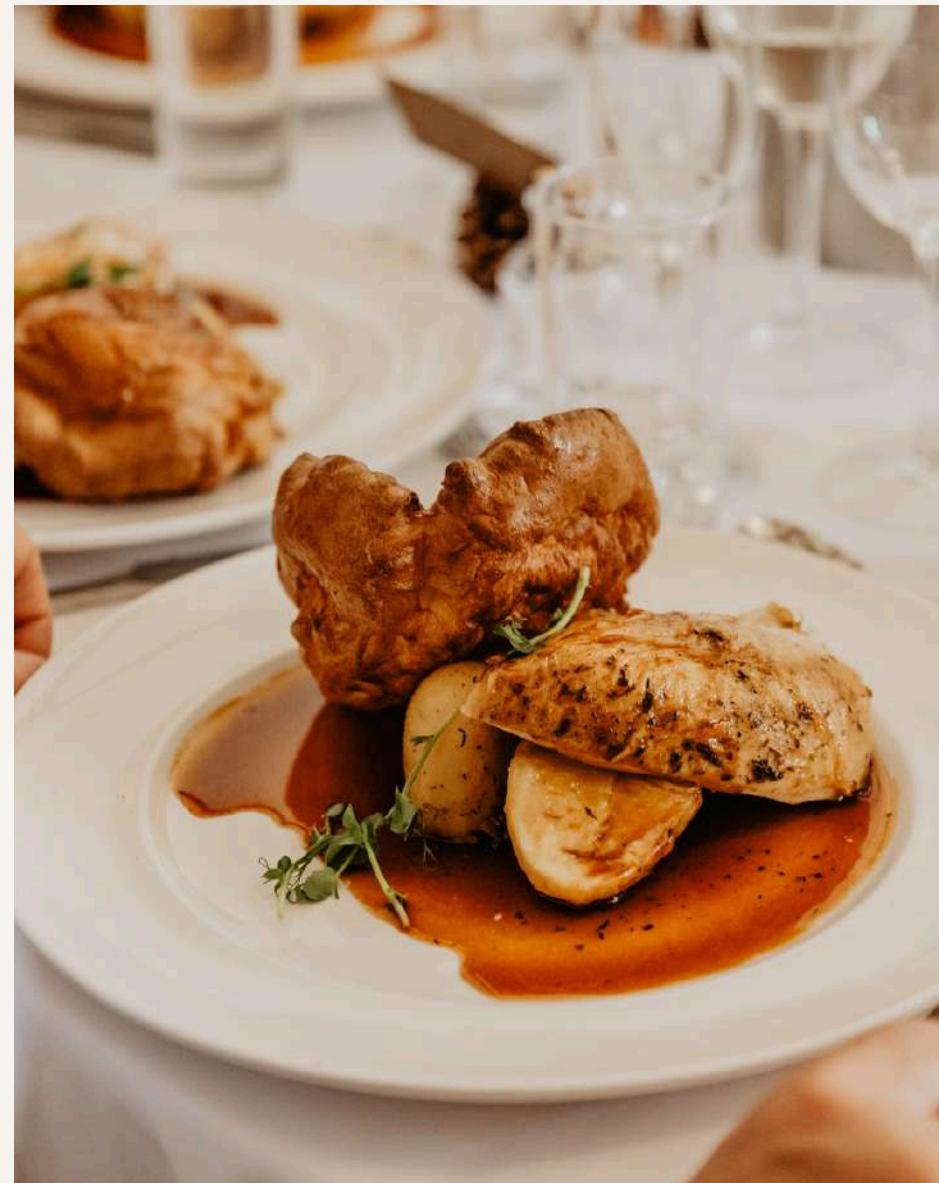
Served to the middle of each table on boards, slates & bowls.
Choose two meats and a veggie option:

Whole Roast Thyme Chicken, Bread Sauce
Rosemary, Garlic Studded Leg of Lamb, Mint Sauce
Mustard Glazed Beef, Horseradish Cream
Herb Rolled Pork Belly, Apple Sauce
Roasted Cauliflower, Squash, Walnut Loaf, Tomato (vg)
Fondue

Served with:

Olive Oil Roast Potatoes, Creamy Herb Mash, Maple
Root Vegetables

Mature Cheddar Cauliflower Bake, Buttered Greens,
Giant Tarragon Yorkshire Puddings, Jus



Mediterranean Feast

Wedding menu

Served to the middle of each table on boards, slates & bowls.

First:

Feta, Honey
Plump Queen Olives
Cured Meats
Fennel, Avocado Panzanella Salad, Torn Focaccia, Tzatziki Dip
Smoked Aubergine Dip, Pitta Chips

To follow:

Lemon Roasted Chicken, Green Lentils, Feta
Pork Souvlaki, Oregano, Garlic
Pea, Broadbean, Saffron Paella (vg)
Patatas Bravas, Chilli Tomato
Oven Baked Chickpea Falafel, Tahini (vg)



Middle Eastern Mezze

Wedding menu

Served to the middle of each table on boards, slates & bowls.

To start:

Marinated Olives, Pitta Chips, Pickles, Labneh,
Za'atar, Dukkha, Homemade Hummus

For main:

Garlic Tahini Chicken Skewers
Split Aubergine & Fine Pepper Garlic Tahini Skewers
Braised Cous Cous, Ras el Hanout Spices
Rustic Chopped Salad, Pomegranate Gems
Chopped Whole Chillies
Pickled Red Cabbage
Mamoosh Pitta
Ezme Salad
Roasted Baby Potatoes, Cumin & Coriander Seeds



Italian Feast

Wedding menu

Served to the middle of each table on boards, slates & bowls.

Primo Plato:

Buffalo Mozzarella, Pesto, Olive Oil
Sunblushed Tomato
Nocellara Green Olives
Sicilian Antipasti
Sweet Melon
Homemade Focaccia, Aged Balsamic

Secondo Plato:

Braised Chicken Thigh, Aubergine, Tomato Ragout
Butternut Squash, Aubergine, Tomato Ragout (vg)
Orzo Pasta, Gremolata (v)
Garlic Ciabatta, Parsley, Oregano
Tenderstem, Shaved Parmesan





Children's Menu

Children's Menu

Choose one option for each course for all children.
Children are from 1 - 12 years old.
Package includes squash during dinner.

Starter:

(On the table when guests seated for dinner)
Crudites, Pitta Sticks, Homemade Hummus
Tortilla Chips, Hummus, Guacamole
Honeydew Slices
Breadsticks, Cheese & Chive Dip

Main:

Homemade Chicken Goujons, Chips & Peas
Tomato Pasta Bake, Homemade Garlic Bread
Homemade Fish Goujons, Chips & Peas
Sausage, Chips & Beans
Mini Cheese Pizza
Macaroni Cheese, Garlic Bread
BBQ, Hog Roast or Feasting Menu (Same as adults only)
Mini Picnic Lunch Box

Dessert:

Circa Ice Cream Sundae, Sprinkles, Popping Candy
Chocolate Brownie, Vanilla Ice Cream
Fresh Fruit Salad
Circa Gelato Bike (If Booked)

Wedding menu





Drinks Packages

Drinks packages

Wedding menu

Classic

One Glass of Pimms or Prosecco (per guest post ceremony)

Water Station, Sparkling Elderflower, Squash

(Bar open for guests to purchase drinks throughout)

Half a bottle of Wine per guest

(Choose a Red & White from our wine list)

Jugs of water on tables, squash

Prosecco Toast Drink served before speeches

Tea & Coffee available after Wedding Breakfast

2026 - £23.75 2027 - £23.75

Deluxe

Unlimited Pimms & Prosecco post ceremony

Water Station, Sparkling Elderflower, Squash

Unlimited Wine on tables for your guests
(Choose a Red & White from our wine list)

Jugs of water on tables, squash for children

Prosecco Toast Drink served before speeches

Tea & Coffee available after Wedding Breakfast

2026 - £35.00 2027 - £38.00



Drinks packages

continued...

Wedding menu

Supply your own

Circa Will Supply Ice, Lemons, Limes, Water Jugs, Wine Coolers, Beer Bucket, all Glassware and staff to serve throughout the daytime, you provide the drinks.

	2026	2027
40-60 guests	£10.50	£11.35
61-90 guests	£9.50	£10.25
91+ guests	£9.00	£9.75

CIRCA WILL RUN A FULL BAR SERVICE
PLEASE CONTACT US FOR MORE DETAILS





Evening Snacks & Buffets

Evening Snacks & Buffets

Wedding menu

Evening Snacks

Streaky Bacon, Brioche Bun, Tomato Ketchup
Fish Finger Bun, Tartar Sauce, Wild Rocket Roasted
Aubergine, Halloumi, Chilli Ketchup Bun

2026 - £8.00 2027 - £8.65

Evening Buffets

Cheese & Antipasti

Selection of Sussex Cheeses, Italian and Spanish Cured Meats
Home Made Pickles, Crackers, Day Baked Breads, Farm Made
Chutneys, Seedless Grapes, Relish, Sussex Butter

Classic

Selection of Handmade Sandwiches, Hot & Spicy
Chicken Wings, Sausage Roll Bites, Mini Quiche Selection,
Fresh Salad Leaves, Double Cheesestraws, Torn Bread

Ploughman's

Sussex Pork Pie, Free Range Scotch Egg, Hand Carved Maple Glazed
Ham, Mature English Cheddar, Farm Made Slaw, Pickled Onions,
Piccalilli, Green Salad, Rustic Bread, Sussex Butter, Chutneys

2026 - £14.60 2027 - £15.80



Lite bites

Choose Two Options from the below menu (1 veggie/vegan), served hawker style to your guests around the venue.

Detroit Coney Dog Hot Dog, Smokey Beef Chilli, Grated Cheese, Crispy Onions, Brioche Bun

Gyros Marinated Chicken Skewers, Confit Garlic Mayonnaise, Tomato, Cucumber Salad, Smoked Pepper Salsa, Hung Yoghurt Tzatziki, Potato Fries (£1.00pp Supplement) (vg option also available)

Chilli Nachos Box Crunchy Tortillas, Prime Beef Chilli, Jalapenos, Shredded Cheese, Sour Cream, Salsa (vg option also available)

Bingo Chicken Wings Hot Buffalo Sauce, Brighton Blue Cheese Dip, Wet Wipes

Katsu Chicken Sticky Rice, Katsu Curry Sauce, Spring Onion, Pickled Ginger (vg option also available)

Plantation Boston Pulled Pork Pickle, Mustards, Beetroot Slaw, Brioche Bun

Loaded Fries Prime Beef Chilli, Shredded Onion, Dirty Sauce, Melting Cheese (vg option also available)

Ultimate Toastie Spicy Sliced Spinata, Garlic Pesto, Double Mozzarella, Sourdough, Bechamel (vg option also available)

Bao Buns Velvet Pork, Spring Onion, PickledGinger, Tonkatsu Sauce

Wedding menu



2026 - £11.50 2027 - £12.50

Hot Evening Buffets

Wedding menu

Barbeque

Cooked outside your venue by our Chefs. Served with Brioche Buns. Dressed Green Salad & Condiments (80 guests minimum)

Choose three options:

Homemade Beef Patty Burger | Brighton Pork Sausage | Paprika Chicken Sticks | Marinated Chicken Wings | BBQ Glazed Pork Ribs | Roasted Corn on the Cob | Aubergine & Halloumi Sticks | Crushed Bean Burger

2026 - £18.00 2027 - £19.45

Hog Roast

Served with Brioche Buns, Dressed Green Salad & Condiments. (100 guests minimum)

Selection of Slow Roasted Pork Belly, Shoulder, Leg & Loin | Seasalt Crackling | Pancetta & Sage Stuffing | Baked Braeburn Apple Lavender Sauce | Crushed Bean Burger

2026 - £18.00 2027 - £19.45



Hot Evening Buffets continued...

Wedding menu

Shwarma

All served in Mamoosh Flat Bread, finished with a saffron pickled cabbage salad, a rich and creamy roasted garlic sauce, homemade chilli sauce, dry roasted chickpea & cumin hummus on the side. Please choose x2 meat and x1 veggie/vegan option.

Shredded Chicken with Lemon, Cumin, Paprika, lots of Garlic |
Spiced Pork Shoulder, omegranate, Orange, Green Chillies |
Caramelised Mince Beef, Turmeric, Parsley, Sumac | Fire Smoked
Aubergine, Chickpea, Coriander | Mixed Meat (Beef Mince &
Chicken) Turmeric, Parsley, Sumac | Smoked White Fish, Roasted Top
Shelf Spices & Molasses

2026 - £18.00 2027 - £19.45





CIRCA Streetfood

Our street food is served from a station within your Wedding Venue.
Or you can add some theatre and have it served from a Street Food
Van! These can be booked for a minimum of 100 guests. POA

www.circacirca.com

CIRCA Toasties

Wedding menu

Sourdough loaf, light bechamel sauce, buttered & toasted.
Choose two meat & one veggie option.

Spinata, Ricotta, Spinach & Blush Tomato
Streaky Smoked Bacon, Raclette, Onion Jam
Parma Ham, Mascarpone, Spinach
Mature Cheddar, Black Treacle Ham
Pesto, Charred Vegetable, Vegan Cheeses
Bombay Chicken, Cheese Peppers, Spices, Potato
Green Chutney Gouda & Chilli Jam
Sliced Gouda, Homemade Chilli Jam & Red Onion
Turkey, Pickled Slaw, Gherkins, Swiss Cheese & Mayo
Griddled Halloumi, Organic Honey & Courgette Salsa
Tuna, Red Onion Jam, Capers, Tangy Mayo & loads of
Mozzarella Cheese
Spicy Sliced Spinata, Garlic Pesto, Mozzarella

Served with:

Crunchy Rainbow Slaw, Straw Fries, Condiment Station

2026 - £17.00 2027 - £17.00



CIRCA Burger

Wedding menu

Handmade burgers, in a brioche bun.

Create Three Burgers:

Beef Patty | Pork & Apple Patty | Lamb & Mint | Herby Chicken Breast

Slow Cooked Beef | Brisket | Fried Chicken Thigh | Pulled Pork

Shoulder | Black Bean & Sweet Potato Patty | Sweetcorn, Pumpkin

Patty | Halloumi Patty

Choose three toppings for each burger:

Cheddar

Fresh Rocket

Roasted Garlic

Smoked Cheese

Smashed Avocado

Mushroom

Brighton Blue

Tomato Relish

Sliced Chorizo

Brie

Bacon Jam

Spicy Pepperoni

Goats Cheese

Caramelized Red Onion

Garlic Mayo

Sliced Beef Tomato

Corn Relish

1000 Island

Shaved Red Onion

Pickled Chilli Relish

BBQ Sauce

Iceberg Lettuce

Streaky Bacon

CIRCA Burger Sauce

Baby Spinach

Onion Rings

Chilli Sauce

Cucumber

Hash Browns

Served with:

Rainbow Slaw, Straw Fries, Condiments

2026 - £17.00 2027 - £17.00



CIRCA Kebab

Wedding menu

Cooked on a traditional spit and hand carved by our chefs
Choose two meat & one veggie option.

Slow Spit-Roasted Lamb Doner, Carved | Spiced Pork Souvlaki, Pomegranate, Green Chillies | Caramelised Beef Kofta Turmeric, Parsley, Sumac | Spit-Roasted Shredded Chicken, Lemon, Cumin, Garlic | Halloumi, Seasonal Veggies, Skewered | Herb Marinated Tofu, Aubergine, Skewered,

Served with:

Flat Khobez, Pickled Red Cabbage & Onion, Cucumber & Tomato Salsa, Whole Roasted Chillies, Smoked Garlic Sauce, Habanero Chilli Sauce, Roasted Chickpea Hummus & Straw Fries

2026 - £17.00 2027 - £17.00



CIRCA Mexican

Wedding menu

A warm 6-inch soft tortilla or crunchy tacos, finished with authentic Tex Mex toppings
Choose two meat & one veggie option.

Chicken Tinga: Shredded chicken, chipotle, garlic, sweetcorn sauce

Chicken Mole: Shredded chicken chilli, almond, chocolate sauce

Chilli Beef: Prime beef in our own 18 spice taco seasoning

Pinto Beans: Mushrooms, taco seasoning, cumin & fennel

Black Beans: Roasted red peppers, spicy sauce, lime

Breakfast Taco: Pinto Beans & Shredded ham hock

Chilli Nachos Box: Loaded Nachos, prime beef chilli

Topped with Homemade Chipotle Mayo Dressing and Shaved White Cabbage Salad

Choose three toppings:

Cheese | Tomato Salsa | Pineapple Salsa | Sour Cream | Coriander |
Pickled Red Onion | Pickled Jalapenos | Chilli Sauce |
Toasted Sesame Seeds | Homemade Guacamole

2026 - £17.00 2027 - £17.00



CIRCA Pizza

Wedding menu

Either choose from our chefs menu below, or create your own!
Handstretched sourdough pizzas cooked in our wood fired oven.
Whole pizzas served in biodegradable boxes.
Choose three pizzas:

The Sicilian: Sicilian Chorizo, Caramelised Onion, Mascarpone, Fresh Rocket

The Rigatino: Pancetta, Mascarpone, Cherry Tomatoes, Caramelized Onions, Fresh Rocket

The Rosemarino: Chorizo, New Potato, Fresh Garlic, Roasted Peppers, Rosemary

The Stagioni: Goats cheese, Gorgonzola & Parmesan, Tomato Sauce & Mozzarella

The Hawaiano: Farm Carved Ham, Fresh Pineapple

The Parmigiano: Prosciutto, Shaved Parmesan, Fresh Rocket

The Bufala: Buffalo Mozzarella, Sundried Tomatoes, Fresh Basil

Design your own pizza - choose three toppings for each pizza (create three pizzas). Mozzarella cheese & tomato base included as standard

Goats Cheese | Pulled Pork | Chorizo | Pancetta | Chicken | Ham | Mascarpone | Pepperoni | Black | Olives | Fresh Garlic | Buffalo Mozzarella | Cherry Tomatoes | Fresh Basil | Spinata | Red Onion | Parmesan | Sundried Tomatoes | Rosemary | Prosciutto | Jalapenos | Mushrooms | Roasted Peppers | New Potato | Pineapple | Balsamic Drizzle | BBQ Drizzle | Blue Cheese | Spicy Sausage | Fresh Rocket | Caramelised Onion | Ground Beef | Gorgonzola | Capers | Spicy Salami | Broccoli | Chilli Sauce

Gluten Free Bases & Vegan 'cheese' available

2026 - £16.25 2027 - £17.55





Pricing

2026 Pricing

Wedding menu

CANAPES

Three Selection from our menu

£11.35

Five Selection from our menu

£15.65

CIRCA GELATO BIKE

BOHO Gelato Six flavours, cups, cones, sprinkles,
1.5 hour service

£550.00

MAIN COURSE & DESSERT

£67.00

CANAPES x 3 OR STARTER, MAIN COURSE & DESSERT

£75.00

CANAPES x 5 OR STARTER, MAIN COURSE & DESSERT

£82.00

FEASTING & SHARING

£68.00

Add Canapes & Dessert

£82.00

PLATE & CANAPE UPGRADES

from £2.20

CHILD 2 COURSE

£27.50

CHILD 3 COURSE

from £31.00

EVENING FOOD

from £8.00



2027 Pricing

Wedding menu

CANAPES

Three Selection from our menu

£12.50

Five Selection from our menu

£17.00

CIRCA GELATO BIKE

BOHO Gelato Six flavours, cups, cones, sprinkles,
1.5 hour service

£600.00

MAIN COURSE & DESSERT

£72.35

CANAPES x 3 OR STARTER, MAIN COURSE & DESSERT

£81.00

CANAPES x 5 OR STARTER, MAIN COURSE & DESSERT

£88.55

FEASTING & SHARING

£73.45

Add Canapes & Dessert

£88.55

PLATE & CANAPE UPGRADES

from £2.40

CHILD 2 COURSE

from £30.00

CHILD 3 COURSE

from £33.50

EVENING FOOD

from £8.65



About our menus

All our ingredients are sourced from the very best of local Sussex Butchers, Cheese makers and Farmers – in fact our office is on a farm just outside Brighton! Wherever possible we use free range, organic and quality assured produce in all our dishes. We're known for being a little quirky in our menus and ideas, from Asian influences to our one-of-a-kind Pizza Van, we'll offer you a range of options to best suit your ideas, tastes and the theme of your day. Our team includes talented Event Managers who bring it all together for our clients. Each has their own strengths and contribute to what we do here at Circa, using their passion for food and experience in managing events in their work. Here on our farm kitchen, all our food is lovingly hand prepared by our talented Chefs who have years of experience between them. All of us share a passion for good, sustainable locally sourced food, served with flair, creativity and a desire to create a fantastic experience that will keep your guests talking about your day for years to come.

A few things to note.....

- All our prices are per person. There is a minimum spend at most of our venues, please see your terms and conditions for further details.
- All noted prices above are EXCLUSIVE of VAT charged at the Government mandated rate at time of final invoice. The breakdown of VAT is reflected on your quote.
- We have projected our prices for 2027 based on an 8% annual increase. If prices do not increase to this amount your final invoice will be adjusted and reduced accordingly. Prices will not go any higher than those quoted.
- At Circa, we pride ourselves on offering couples a flexible approach to their Wedding Breakfast. If there is something you had in mind that isn't included, we can create bespoke menu's for you.

Our Wedding Breakfast Packages include one meat option and one veggie/vegan option for your starters, one meat option and one veggie/vegan option for your main and one dessert for all your guests. You choose the menu and your guests are served what you have chosen. Should you wish to offer your

- guests the choice of dishes from your menu there is an additional charge of £350 to cover a chef's extra prep day and an additional chef on the day. This is only offered if the venue and menu requirements allow. Please discuss this with us directly.

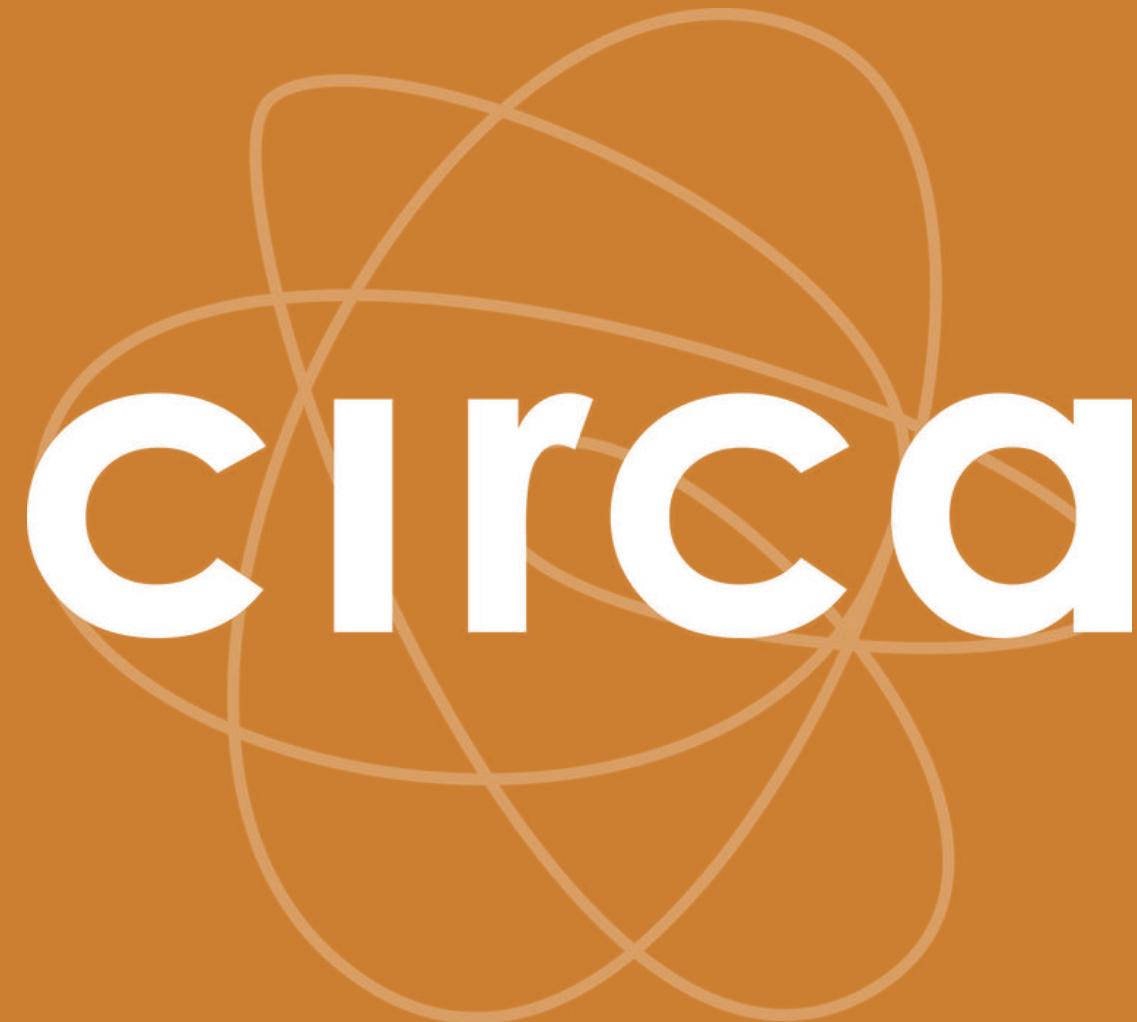
- Your tasting will take place in the early part of the year of your wedding. We hold 'Tasting Experience Events' where we present a number of our dishes to give you a flavour of the style and quality of our menu.
- You'll be invited to attend this once you've secured your booking with us, this is usually just for the two of you.
- Kitchen Equipment may need to be hired dependant on venue and menu requirements.

- All dietary requirements and allergies can be catered for. You collate a list of your dietaries once you have your RSVPS and send that over to us, we will do the rest! When it comes to allergies, guests may wish to discuss with us directly, just ask them to email us on eat@circacirca.com.
- All Circa prices include linen, crockery, cutlery and staffing.

- Children are from 1-12 years of age. Anyone over the age of 12 is counted as an adult on the main menus. All persons attending over the age of 16 are required to pay for a drinks package.

We have table plan templates for you to use, just ask - or we'll send you these after you've had your tasting with us.

www.circacirca.com



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