





FROM ARRIVAL DRINKS TO EVENING COCKTAILS, WE'VE GOT YOUR BAR COVERED!

Corporate Events, Elevated

From product launches and networking nights to festive celebrations and summer socials — we bring the bar to your business, wherever you are. Our bespoke bar services cover everything from elegant cocktail bars to full-scale bar structures, designed to complement the style and scale of your event.

We work closely with you to understand your brief and brand, creating a seamless bar experience that fits the tone of your event perfectly. Our professional team handles everything — from set-up and styling to staffing and stock — so you can focus on your guests.

Whether you're after signature cocktails to wow your clients or a stylish bar that makes an impact, we're here to make it happen. Flexible, professional, and always creative — let's raise the bar at your next corporate event.

99

We had Pickled Pumpkin cater our wedding in Hereford a few weeks ago, I'm coeliac so we were quite selective over who we chose and they were incredible every step of the way.

We opted to go fully gluten free for all of the food on the day as it was safer to limit cross contamination.

We had their bowls of fun, burgers & fries as mains and a dessert grazing table and it was INCREDIBLE.

Would definitely book this company again if I required a caterer. 10/10

Thank you.

Claire Williams



GET STYLED

From Charger Plates to Custom Centerpieces – Our In-House Stylist has you covered

Do you have a specific colour scheme in mind or essential design elements that are non-negotiable for your wedding day? We've got you covered! With our brand-new in-house stylist, we'll work with you to create a stunning, cohesive look that perfectly matches your vision. Whether it's elegant charger plates, coloured napkins and linens, or even unique cutlery options – we offer everything you need to bring your style to life. Need something extra special? We can help with show-stopping centrepieces, large LOVE signs, or any other décor you might need to elevate your big day!

With our expert styling team, you'll only need to worry about enjoying your day while we handle all the design details, ensuring your wedding looks flawless from start to finish.

Request a call with our stylist today:

01291 424055

hello@pickledpumpkincatering.co.uk www.pickledpumpkincatering.co.uk



ARRIVAIL

I D E A S





INTERACTIVE

ARRIVAL STATIONS

CHOOSE ONE INSTEAD OF 4 CANAPES

The term "interactive" can be used to describe canapés that are served in a way that encourages guests to engage with the food in some way, such as by assembling the canapé themselves or by adding toppings or condiments to the canapé themselves. This can create a more engaging and interactive experience for guests, making the event more memorable and enjoyable.





OYSTER STATION

Fresh native oysters on ice



SKEWER BAR

A selection of our yakatori skewers



SUSHI BAR

Live sushi bar for your guests arrival





CORPORATE CANAPÉS



HOT

Beef Fat Poached Scallops, Cauliflower Puree, Puffed Rice Beef Carpaccio, Arugula, Parmigiano-Reggiano. Chicken Tikka Flatbread, Mango Ketchup Mini Cheese Burger Lamb Kofte, Smoked Tzaztiki Little Yorkshire Pudding, Pulled Beef, Sticky Onion Jam Honey & Mustard Roasted Baby Sausages Chicken Katsu Sctoch Egg, Curry Aioli Korean BBQ Pulled Beef Potato Salt & Pepper Squid Cones, Pink Tartar Chorizo & Manchego Croquettes, Aioli Jerk Duck Spring Rolls, Pineapple Chutney Crispy Miso Pork Belly Bites Korean Fried Chicken, Gochujang Mayonnaise Posh Chip, Confit Garlic, Homemade Ketchup | V Pumpkin, Truffle, Wild Mushroom Arancini | V Bang Bang Cauliflower, Pickled Pinks, Spiced Mayonnaise | VE

COLD

Hertiage Tomato, Basil & Whipped Mozzarella Bruschetta | V
Salmon & Cucumber Sushi, Pink Ginger Avocado
Lobster Taco, Pico De Gallo, Sour Cream +1
Gin & Orange & Beetroot Cured Salmon, Caviar, Belini
Goats Cheese Mousse, & Caramelised Onion Tarts | V
British Pea, Asparagus & Feta Tartlet | V
Compressed Watermelon, Feta & Honey Skewer | VE
Beetroot Tartare, Rye Cracker, Goats Curd | V
Smoked Ham Hock Ballotine, Piccalilli Puree, Crispy Crackling
Parmesan & Thyme Shortbread, Sun-dried Tomato & Olive Tapenade | V
Beetroot Sushi, Avocado Puree, Wasabi Emulsion, Pickled Pink Ginger | VE
Tomato & Boccovini Skewer, Fresh Basil, Aged Balsamic | V
Whipped Chicken Liver Parfait with Fig Relish, Focaccia Crostini



LET'S GRAZE

START YOUR FOOD JOURNEY HERE...

A great interactive alternative instead of canapes



BRITISH

Hack Hock Terrine Bites
Cumberland Scotch Eggs
British Pea, Asparagus & Feta Tart
Ploughman's Cheddar & Pickle Scones

Pork, Cider & Roasted Apple Sausage Rolls Mature Cheddar Assorted Smoked Nuts & Pretzels Crusty Tuscan Bread Rolls Pickled Onions, Grapes, Apples A Selection of Chutneys & Pickles

MEZZE

A Selection of Cured Meats Handcrafted Breadsticks House Marinated Olives Marinated Roasted Veg Flatbreads Chipotle Hummus
Baba Ganoush
Falafels
Lamb Köfte
Marinated Feta Cubes

Stuffed Vine Leafs
Baked Garlic & Rosemary
Focaccia
Garnished With Radishes, Vine
Tomatoes Mint & Pickles



G O B E S P O K E

HAVE YOUR OWNIDEAS?

Book an Appointment with Our Chefs!

At Pickled Pumpkin Catering, we love bringing your vision to life. If you have your own food menu ideas or are thinking of going bespoke, we're here to help. You can arrange a call with one of our experienced chefs to discuss your ideas and explore options that perfectly suit your event. Whether you're looking to customise a dish or create an entirely unique menu, we'll work closely with you to ensure every detail is exactly as you imagined. Let us help you create a dining experience that's as special and unique as your celebration.

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WANT TO KNOW MORE..

TALK TO US TODAY

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