

Oyster & Olive

FRESH. INNOVATIVE. PERSONAL

Weddings & Events Brochure



Introduction

Welcome to Oyster & Olive, your comprehensive catering solution with extensive experience serving clients across the North East. Our chefs bring years of culinary expertise from prestigious hotels, fine-dining restaurants, the food manufacturing sector, and restaurant ownership.

Passionate about cooking, we take exceptional care to deliver cuisine and service of the highest standard. Our professionally trained team carefully accommodates dietary needs and dining preferences to ensure every guest is satisfied. Our discerning clients consistently rely on us to provide outstanding food delivered with passion, care, and reliability.

Whatever vision you have for your event or meeting, we can help bring it to life. We recognize that every event is unique, and our dedicated specialists are available to design and create a customized menu tailored specifically to your tastes and requirements.

Whether it's catering for business events, weddings, or private occasions, no event is too large or small for Oyster & Olive. From large networking gatherings to intimate team breakfasts or birthday celebrations, we deliver delicious and reliable catering solutions, ensuring complete peace of mind for you and your guests.

We are also committed to meeting and exceeding your dietary expectations with precision and care!



Weddings

If you're searching for the perfect wedding caterer for your special day, you've come to the right place!

Here you'll find just a few examples of the diverse culinary options we can provide.

Reach out to us—we'd be delighted to discuss your favourite dishes and create a personalised wedding menu for you and your guests.

We've proudly provided outstanding wedding catering services to countless happy couples across the North East.



Tailored and themed to your wedding

Your wedding day should be as unique as your love story—and your catering should be no different. At Oyster & Olive, we create beautifully tailored wedding menus that reflect your tastes, theme, and vision. From elegant canapés to indulgent mains, every detail is thoughtfully crafted to make your day truly unforgettable.

Food Variety Served

From elegant canapés during your drinks reception, stylish bowl food for a relaxed vibe, vibrant street food stations to wow your guests, or a beautifully presented buffet for a more casual celebration, we can create the perfect food experience to match your day. We work with you to build a menu that's as memorable and unique as your wedding itself.

Dietary requirements catered for

Our experienced culinary team excels in preparing customized menus that cater specifically to diverse dietary needs.

We understand the importance of inclusive dining, ensuring that every guest can fully enjoy your celebration without dietary concerns.







All dietary requirements catered for!





Weddings

We're proud of our outstanding reputation for delivering delicious, bespoke wedding catering across the North East. Every dish is freshly prepared in our Newcastle kitchens, tailored to your unique tastes, style, and preferences.

With extensive experience catering at many of the region's most prestigious venues, our wedding clients can feel confident they're in expert hands.

> **Having never had a private chef before I wasn't sure what to expect! I didn't need to worry, Kevin was amazing!**
>
> **From the initial booking to the food and service, it was fabulous! Everyone said what a great night, I would book again without hesitation!**
>
> **- Debbie**









Private Functions

If you have something special to celebrate, do it in style—and relax, knowing your catering is in expert hands.

We'll handle all the details, creating exquisite menus inspired by global cuisine while using only the freshest local ingredients.

Whether it's an intimate dinner party or a marquee event for hundreds, our professional team will serve delicious food with just the right touch of elegance and formality to perfectly match your occasion.

> **To celebrate my 60th birthday we arranged for Kevin to prepare a tasting menu of his choice, taking into account any dietary requirements.**
>
> **The resulting meal was absolutely amazing - beyond our expectations, and was the highlight of my birthday week celebrating with family. Kevin is an absolute genius.**
>
> **- Malcom**



Street Food

Bring the vibrant energy of street food to your private event with Oyster & Olive.

From sizzling sliders and gourmet tacos to loaded fries and globally inspired bites, our street food menus add flavour, fun, and flair to any celebration. Street food is a crowd-pleasing way to keep things relaxed and delicious.

Themed Menu's

Make your private event unforgettable with a themed menu tailored to your vision. Whether it's a Mediterranean feast, a rustic British spread, or an Asian-inspired banquet, we'll create a menu that brings your theme to life.

We blend creativity with culinary expertise to deliver an immersive dining experience your guests will love.

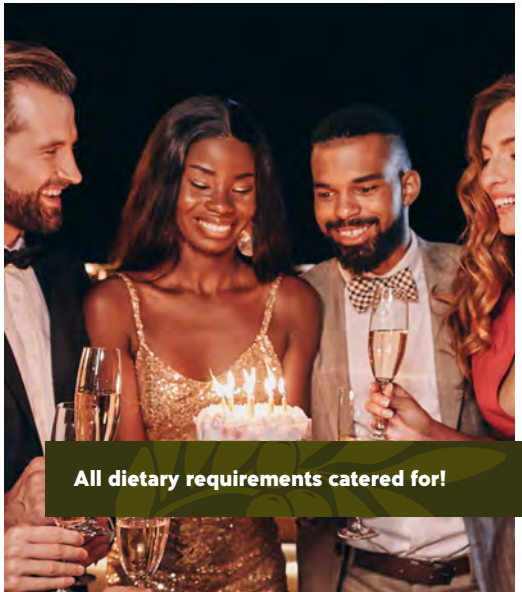
Drinks Packages

Complete your event with one of our tailored drinks packages, designed to perfectly complement your food and occasion.

From welcome cocktails and fine wines to craft beers and non-alcoholic options, we'll curate a selection that suits your style, theme, and budget—ensuring your guests are raised a glass in good taste.







All dietary requirements catered for!



Formal Sit-Downs

For elegant occasions that call for a refined touch, our formal sit-down catering offers a seamless dining experience.

From beautifully plated courses to attentive table service, we deliver restaurant-quality food tailored to your event.

Perfect for weddings, corporate dinners, and special celebrations, our team ensures every detail is polished and every plate impresses.

We can cater for 3-5 courses!

















Catering

The Process

During the consultation we will discuss and agree timings for your meal to begin, we can then advise you how long your experience will last depending on the number of guests and your menu.

Our Chef will arrive at the time agreed, enabling him sufficient time to put the finishing touches to the menu.

We like it to be a relaxed evening the Chef is there for the time it takes to cook for you, talk to you about the food and anything else you would like to talk about and to clean up afterwards.

All used crockery and any cutlery will be taken away at the end of the evening to give you time to relax with your guests. We will require the use of some of your equipment but afterwards all will be cleaned up and the kitchen left spotless and clean.

All dietary requirements catered for!

Locally Sourced

At Oyster & Olive, we believe great events deserve great ingredients. That's why all our catering is crafted using only the freshest, locally sourced produce.

From canapés to full-course feasts, every dish is a celebration of quality, sustainability, and the rich flavours our region has to offer—ensuring your event is both delicious and responsibly catered.





Catering to all Dietary Requirements

At Oyster & Olive, we specialize in providing exceptional catering services designed to accommodate all dietary requirements for weddings, parties, and private functions.

We understand the importance of inclusive dining, ensuring that every guest can fully enjoy your celebration without dietary concerns.

Our experienced culinary team excels in preparing customized menus that cater specifically to diverse dietary needs, including vegetarian, vegan, gluten-free, dairy-free, nut-free, and other allergen-specific requests. With meticulous attention to detail, we guarantee delicious and thoughtfully prepared dishes that delight everyone at your event.

Whether you're hosting a wedding reception, a lively birthday party, or an intimate private gathering, Oyster & Olive is dedicated to delivering exquisite catering solutions that put dietary inclusivity at the forefront. Enjoy complete peace of mind knowing that your guests' culinary preferences and requirements are expertly managed.











Bespoke Services

Fresh, Innovative, Personal,

A bespoke private dining Chef service operating in the North East of England.

Eating in, the new going out!!!

Enjoy an evening in of refined dining

Whether you are planning a celebration dinner party, an anniversary, birthday, a romantic dinner or just simply looking for someone to help you with your catering needs, We are here to help.

We offer many services from personalised food menus tailored to suit your requirements to those menus from my suggested options, all dietary restrictions catered for.

Born in the lockdown of 2020 and quickly gaining a reputation for the decerning diner looking for a bespoke dining experience having your own private chef cook for you in your own home or chosen venue.



Experienced Chef

Expert Chefs for Unforgettable Events

At Oyster & Olive, we bring passion, precision, and years of culinary expertise to every event we cater. Whether it's a wedding, private party, or exclusive function, our experienced chefs are at the heart of everything we do—ensuring each dish is crafted to impress.

Our chefs have honed their skills in some of the finest hotels and restaurants, worked within the food manufacturing industry, and even run successful restaurants of their own. This breadth of experience allows us to deliver exceptional cuisine with the professionalism and creativity your event deserves.

Cooking is more than a profession for us—it's a passion. We take immense pride in going the extra mile to ensure every plate reflects the highest standards of quality, taste, and presentation. Our team is professionally trained and dedicated to understanding and respecting the dietary needs and dining preferences of every client and guest.

Discerning clients across the region trust Oyster & Olive for food that not only tastes extraordinary but is delivered with unmatched reliability, care, and attention to detail. With us, you can relax knowing your catering is in expert hands.



Drinks

We understand that the right drinks can elevate any event—so we offer fully bespoke drinks packages tailored to suit your celebration perfectly. Whether you're planning a wedding toast, a stylish private party, or a sophisticated corporate function, our team will work with you to curate a drinks menu that complements your food, theme, and guest list.

From handcrafted cocktails and premium spirits to a thoughtfully selected wine list, local craft beers, and refreshing non-alcoholic options, we provide everything you need to keep glasses full and guests happy. We can also supply skilled bar staff, mobile bar setups, and themed drinks stations to add an extra touch of flair and professionalism to your event.

No matter the occasion, our drinks packages are designed with flexibility, quality, and personalisation in mind—ensuring your event is memorable from the first sip to the last toast.



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Let's Get Started...

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