



VALVONA & CROLLA



Weddings



Caterings ♥ Favours
Cakes ♥ Wine ♥ Planning

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0131 556 6066

(all prices subject to VAT @ 20%)

Wedding Breakfast

We take pride in bringing you the best ingredients

We use high quality Scottish, seasonal produce

Fresh fruit, vegetables, meats and cheeses arrive weekly from the markets and artisan producers across Italy

All menus are personally crafted for you by Mary & Francesca Contini along with their team of dedicated cooks and chefs



CANAPES:

From £1.15 each

WEDDING BREAKFAST:

- 3 courses from £30 per person
 - 4 courses from £35 per person
- (price dependant on final menu choices, and market prices)



EVENING BUFFET:

- Elegant buffet from £15 per person
- Rustic Italian Sandwiches, Bacon & Sausage Rolls from £4 per person
- Hot Mini Pies from Stuarts of Buckhaven £1.75 each
- Cheese course (see Cheese Wedding Cake)



Cheese Wedding Cakes

As Purveyors of Fine Cheese to Her Majesty the Queen, our Cheese Wedding Cakes are exceptional quality, stunning and truly unique

*“The cake was the greatest success
– every last morsel was eaten during the dancing” JH*

“Our guests were charmed!” MC

- ♥ Includes Edinburgh delivery assembly instructions
- ♥ V&C handmade oatcakes available £20 per kilo
- ♥ Price for delivery outside Edinburgh and on-site assembly on request
- ♥ Pasteurised cheeses available
- ♥ No VAT payable on wedding cakes

3 Tier Cake

Serves up to 50 - £245

4 Tier Cake

Serves up to 80 - £295

5 Tier Cake

Serves up to 150 - £345



Wine



We have over 1000 wines on our Award Winning list, all selected by our Managing Director, Philip Contini

- ♥ Our years of experience will ensure we help you select the perfect wines for you and your guests
- ♥ Prices from £11.75 per bottle including corkage

Wedding Favours

Our huge range products offers a wealth of both traditional and unusual Wedding Favour ideas from £2 each

- ♥ Traditional almonds, net, ribbon and flowers
- ♥ Handmade chocolates in boxes
- ♥ Retro sweeties, fudge, tablet or macaroon
- ♥ Italian biscotti
- ♥ Homemade V&C fondant fancies or cupcakes
- ♥ Fresh macarons



Staff

We have a team of dedicated Valvona & Crolla staff who are trained to our high standards, delivering a professional and welcoming service to your guests.

We do not outsource our staff, they are all trained within Valvona & Crolla

- ♥ Event Manager £30 per hour
- ♥ Waiting Staff £12 per hour
- ♥ Head Chef £30 per hour
- ♥ Sous chefs £12 per hour