



# FOODTOPIA

FEAST FOR THE FUTURE

Wedding Catering  
at Stratton Court Barn  
2026/2027

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## About

Hello and congratulations on your engagement! I'm Vanessa, founder of Foodtopia, and I'm so excited to share how we can help bring your wedding day to life.

Foodtopia is a small, sustainable catering company based in Brackley. What began as serving takeaways during lockdown has grown into a thriving business creating joy-filled wedding feasts and celebrations across the country.

I love creating vibrant, seasonal food that is generous and full of flavour. No tiny portions or over-fussy plates. Just super tasty, homemade dishes that bring people together, leaving your guests with happy bellies and fond memories long after the day itself.

Our style of food pairs beautifully with rustic venues. Every dish is made from scratch using high-quality ingredients, thoughtfully sourced from local farms and ethical suppliers wherever possible. Choosing produce that is natural, nourishing and kind to the Earth sits at the heart of everything we do and truly sets Foodtopia apart.

It's always an honour to be trusted with your special day. We work closely with you in the lead-up to ensure everything feels effortless, so you can relax and enjoy.

Keep reading to explore our menus and services, and do get in touch for a bespoke quote.

*Vanessa x*



Photo credit: Abbie Sizer Photography

## Canapés

Welcome your friends and family with elegant canapés, served by our team as guests mingle. Ideal for drinks receptions or between ceremony and dinner, they offer a relaxed yet polished start to your celebration.

We recommend 3-4 per person, depending on the timings of your day.

Please get in touch for the full menu.

£2.60 per canapé, per person

## Sample menu

Thai chicken meatballs with peanut sauce

Caramelised onion sausage rolls

Hot smoked trout vol-au-vents

Wild-caught smoked salmon blinis (gfa)

Spiced sweet potato bites with mango chutney (vg, gf)

Goats cheese, fig & thyme crostini with pomegranate molasses (v)

Endive boats with blue cheese, local honey & bee pollen (v)

Vegan sushi with spicy miso mayo (vg, gf)

Wild mushrooms on garlic crostini with truffle oil (vg)



## Foodtopia Feast

Our signature feasts are unique, vibrant, and designed to wow your guests. Featuring an abundant spread of homemade, seasonal dishes, laid out as a show-stopping central feature, our beautifully colourful feasts instantly add to the celebratory spirit.

A great option for those wanting variety, generous portions and a relaxed but sociable dining experience. Guests can help themselves at their own pace and even go up for seconds; we guarantee no one will go home hungry!

Pricing includes all serving equipment & decor, our team to set up, assist guests as needed, and clear everything away, including clearing plates from tables.

From £40 per person

Cost may vary depending on final dishes chosen

# Sharing style

Featuring the same vibrant dishes and flavours, but served directly to tables for a more traditional dining flow.

This style offers a more structured dining experience, with guests enjoying the feast from the comfort of their seats. The sharing element keeps things relaxed and sociable, as dishes are passed between guests.

From £48 per person

Cost may vary depending on final dishes chosen



# Menus

We have three menus to choose from, and a wide variety of dishes on each menu. We recommend choosing up to 8 dishes for a buffet, and 5 for sharing style. Please get in touch to see our full range of menus.

## Mediterranean inspired menu

### *Meat & Fish*

Whole side of baked chalkstream trout (gf)

Spiced lamb koftas with tzatziki & fresh herbs

Rustic Spanish chicken with peppers, olives & aromatic smoked paprika (gf)

Lemon & herb chicken skewers with tzatziki (gf)

Spanish-style paella with chorizo, saffron rice & sweet peppers (gf)

### *Vegetable dishes*

Seasonal vegetable frittata (v, gf)

Fig & goat's cheese salad with walnuts & honey drizzle (v, gf)

Patatas bravas with a smoky tomato sauce & aioli (vg, gf)

Mediterranean roast vegetable galette with balsamic glaze & fresh basil (vg)

Rainbow roasted carrots on homemade hummus with fresh dill (vg, gf)

Roast beetroot on a bed of whipped feta, topped with fresh mint (v, gf)

Heirloom tomato salad with fresh mozzarella & basil (v, gf)

Spanakopita-inspired pinwheels: Spinach & feta wrapped in a flaky puff pastry (v, vga)

Tabbouleh with an abundance of fresh herbs (vg, gf)

Focaccia & homemade dips





## Dessert

Dessert can be served in a way that suits your day. Served to the table after the main food, set up as an irresistible dessert table for people to enjoy between dinner & dancing, or dessert canapés can be handed around by our team as guests transition into the evening party.

## Menu

Chocolate brownie stack (v, vga, gf)

Seasonal crumble (v, vga)

Seasonal eton mess (v)

Sticky toffee pudding (v, vga)

Ginger & pineapple pudding pots (v)

Chocolate tiffin slices (v)

Chocolate & hazelnut torte (v)

Vegan cheesecake (vg, gf)

Strawberries & cream (v, vga, gf)

From £10 per person



## Evening food

Ideal for keeping guests fuelled as the party continues, and for ensuring evening guests feel equally spoilt. Evening food options include comforting bowl food, easy-to-eat finger food, or generous grazing tables. All designed to be enjoyed without leaving the dance floor for long!

### Sample menu

Mac & cheese bar with add-your-own toppings (va)

Potato bar with add-your-own toppings (vga, gf)

Slow-cooked beef & coconut curry (gf)

Squash & chickpea curry (vg, gf)

Tender lamb tagine with cous cous (gfa)

Grazing tables (vga, gfa)

Cheese boards (gfa)

From £14 per person



## Boxed brunch

Perfect for the bridal party while getting ready on the morning of the wedding, or for guests the following day who are staying at your venue or nearby. A delicious, convenient way to start the day, adding that extra little touch and a sense that every detail has been thoughtfully considered.

Delivered ready-to-eat, with a generous selection of options for everyone to graze on, making the morning feel stylish but effortless.

Example options include fresh pastries, overnight oats, granola & yoghurt, savoury croissants, bagels & more.

From £16 per person

# Testimonials

'I have never been to such a well-catered wedding, and all our guests said the same. It is the perfect balance of relaxed, beautiful, absolutely delicious food. Vanessa was so warm, relaxed and helpful on the day, and the whole Foodtopia team were lovely - nothing felt like too much...can't recommend enough!'

*Mali & Alex, married August 2025*

'I don't think I'll ever be able to express how much your help made my stress levels so much more manageable throughout the planning process. Your food really felt like it reflected us as a couple and everyone we spoke to commented on how delicious everything was! All I can say is thank you, so, so much!'

*Lucy & David, married May 2025*

'Foodtopia was excellent, we had the most delicious food for our wedding and would highly recommend. They were very communicative, professional and took all the stress out of catering for us. All our guests were impressed with the high quality of food and the service was seamless.'

*Helen & Ian, married Sept 2025*





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Contact us for a  
bespoke quote

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