

Magical Weddings

WEDDING CATERER



Lulworth Castle
Wedding Venue



CREATE YOUR DREAM
WEDDING WITH US!

About Us

As a wedding caterer we will not only plan the perfect menu for you and your guests but we will also help with planning a concept that suits you.

From the time of booking through to the day itself we will be on hand to create a concept that is personalised to you.


Your wedding day should be the happiest day of your life.


At Magical Weddings, we're here for you every step of the way with advice, guidance and support leading up to the wedding and on the big day itself.

Bringing ideas, inspiration and, above all, a passion for delivering an unforgettable experience, Karolina and her team are proud to set glittering new standards in wedding perfection.

Contact Us

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 magic@molecularmagic.co.uk

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BH8 9DH

 www.molecularmagic.co.uk



MOLECULAR MAGIC
CREATIVE CATERING



Our Clients Say?

JOE E. , MARRIED ON 15/10/2022

Utterly incredible!

Throughout every step of the wedding, from planning right through to the day of Karolina & her team were amazing.

The food is not only interesting, inventive and fun but the most important element is there in spades, the taste! The masterful combination of flavours, textures and presentation were mind blowing!



BETSY H. , MARRIED ON 25/06/2022

Amazing Wedding Food!

Karolina and Magic from start to end were super personable and listened to all our needs. Their team delivered an outstanding service, with excellent attention to detail. Every guest at our wedding commented on how amazing the food was-even 6 months after our wedding!



IMOGEN A. , MARRIED ON 23/07/2022

The Best Wedding Caterers Around

I couldn't fault a thing. This team work like a well oiled machine, we had the most perfect day and the whole team went above and beyond.

The food is unbelievable too. Thanks again team!





Our 2024 Packages

3 COURSE WEDDING BREAKFAST

£ 78.10 +
VAT PP

3 CANAPES & 3 COURSE WEDDING BREAKFAST

£ 88.10 +
VAT PP

5 CANAPES & 3 COURSE WEDDING BREAKFAST

£ 91.10 +
VAT PP

Prices include food, crockery and cutlery hire charges, kitchen staff and waiting staff to serve both your food.

Request your quote today:
magic@molecularmagic.co.uk



Magical Weddings & Lulworth Castle

WAREHAM, DORSET

We are delighted to be an approved caterer at Lulworth Castle and look forward to hosting many more magical weddings at this stunning venue.



Our Service

At Magical Weddings, we pride ourselves on our professionalism and attention to detail. From our first meeting onwards, we'll listen closely to ensure we make your dream day become a reality.

Our service & price include:

- Personal planning and consultation with our wedding specialists
 - A dedicated Front of House Manager to coordinate your catering requirements on your special day
 - Head Chef, assistant chefs and all kitchen and preparation personnel
 - Dedicated set up team
 - Experienced & professional waiting staff
 - White table linen and napkins as standard
 - White tableware & silver cutlery as standard
 - Crystal glassware
 - No additional charge for site/kitchen set-up
 - All administration
- VAT at the prevailing rate will be added to your final quote.



Wedding catering cost 2023

Wedding Catering cost 2024

TOTAL PRICE FOR CATERING TO INCLUDE ALL STANDARD HIRING AND STAFF:

Canapes

3 Canapes including staff - £9.00 + vat pp
4 Canapes including staff - £10.50 + vat pp
5 Canapes including staff - £12.00 + vat pp

Wedding Breakfast

2 Course From - £66.00 + vat per person
3 Course From - £72.60 + vat per person

Kids below 10 years old will pay half price.

Evening Options

Evening Cheese - £13.00 + vat pp
Paella - £15.00 + vat pp
Fish & Chips - £14.00+ vat pp
Taco - £15.00 +vat pp
Beef Slider & Posh Dogs - £15.00 + vat pp
BBQ Standard - £18.00 + vat pp
BBQ extra - £20.00 + vat pp

Additions

Tea & Coffee station - £3.75 + vat pp
Dry Ice with one of the courses - £150
Palate Cleanser - £3.50 + vat pp
Choice menu - £4.50 + vat pp, per course, per choice
Additional staff - £15p/h
Drink Service Charge - £5.50 + vat pp
Travel Charge will apply.
Bar service available upon request.

Canapes

3 Canapes including staff - £10.00 + vat pp
4 Canapes including staff - £11.50 + vat pp
5 Canapes including staff - £13.00 + vat pp

Wedding Breakfast

2 Course From - £71.50 + vat per person
3 Course From - £78.10 + vat per person

Kids below 10 years old will pay half price.

Evening Options

Evening Cheese - £14.00 + vat pp
Paella - £16.00+at pp
Fish & Chips - £15.00 + vat pp
Taco - £16.00 + vat pp
Beef Slider & Posh Dogs - £16.00 + vat pp
BBQ Standard - £19.00 + vat pp
BBQ extra - £22.00 + vat pp

Additions

Tea & Coffee station - £3.75 + vat pp
Dry Ice with one of the courses - £150
Palate Cleanser - £3.50 + vat pp
Choice menu - £4.50 + vat pp, per course, per choice
Additional staff - £16p/h
Drink Service Charge - £6.00 + vat pp
Travel Charge will apply.
Bar service available upon request.

These prices are based on 70 adult guests.
For numbers between 60-69, a 10% extra charge will apply.

All special dietary requirements and allergies can be catered for.

Our Menu - Canapés



Fish:

Prawn cocktail,
Crispy leaves / cucumber / cocktail sauce & lemon.

Sesame glazed tuna,
Teriyaki & mango.

Apple & oak smoked salmon,
Lemon & black pepper dust.

King prawns,
Garlic & parsley butter.

Dorset crab cakes,
Lime & coriander yoghurt.

Meat:

Fillet of beef Carpaccio,
Hay ash mayo / Old Winchester cheese.

Chicken pate,
Brioche / gherkin gel / dehydrated onions.

Dorset lamb Kofta,
Mint yoghurt.

Steak & chips,
Harissa ketchup.

Mini beef sliders,
Brioche bun / Costal cheddar / lettuce / relish.

Crispy duck,
Hoisin / spring onion / red peppers.

Bacon tree

Vegetarian:

Somerset goats cheese,
Walnuts / bee pollen / sage.

Leek & potato shots,
Smoked paprika & Parmesan.

Mushroom Cappuccino,
White truffle foam.

Baby Mozzarella,
Chunky pesto / sun dried tomato.

Caramelised pear,
Dorset Blue Vinnie / almonds.

New Forest asparagus,
Parma ham / Garlic Aioli.

Mushroom Arancini,
Parmesan mayo.

Pea croquette,
Siracha yogurt.

Vegetable spring roll,
Hoisin / spring onion / red peppers.

Sweet:

Gin & Tonic truffles

Chocolate brownie

Macaroons

Popping candy tubes

Lemon posset

Chocolate pebbles



Our Menu – Starters

From traditional three-course wedding breakfasts and showstopping buffets to more relaxed sharing style menus and barbecues – and everything in between – we'll conjure a culinary experience and an alchemy of flavours.

Seafood starters:

Dorset smoked salmon
Dill cheese / capers / shallots.

Mackerel
Niçoise salad / herb dressing / feta.

Prawn "cocktail"
Little gem / cucumber spaghetti / Marie rose.

Crab cake
Harissa mayo / lime & coriander.

Meat starters:

Chicken parfait
Toasted brioche / red onion chutney / red amaranth.

Parma ham
Melon / Somerset brie / rocket / balsamic dressing.

Ham hock
Apple cider / piccalilli / pea shoots / pork popcorn.

Chicken & apricot terrine
Waldorf salad / tarragon oil / micro celery.

Vegetarian starters:

Wild mushroom Arancini
Grilled asparagus / truffle mayonnaise / charcoal
cheese / parsley oil / micro parsley

Leek & potato soup
Crispy onion / croutons / smoked pumpkin seed
dressing.

Caprese salad
Baby mozzarella / cherry tomato / olives /
basil oil / balsamic / micro basil.

Somerset goat's cheese
Grilled Capricorn goats' cheese / caramelised walnuts /
beetroot glazed onions / bee pollen / red vein sorrel.

Beetroot carpaccio
Goats' cheese / toasted seeds / pomegranate /
watercress.

Grilled New Forest asparagus
Parmesan / hollandaise / cashew nuts / red amaranth.

KIDS MENU - starters:

Garlic Bread,
Mozzarella / rocket / sweet balsamic.



Our Menu – Mains

Seafood:

Sea bass
Fresh herb crushed potato / green beans / tomato salsa.

Pan fried salmon fillet
Mixed bean & chorizo cassoulet / courgette / watercress.

Meat:

Somerset chicken breast
Pea croquette / carrot puree / grilled peppers
parmesan cream / micro parsley.

Rib eye steak
Chunky chips / cherry tomato / artichoke / peppercorn sauce.

Slow cooked short rib of beef
Truffle mash / parsnip / pancetta & baby onion jus.

Pork belly
Dorset chilli jam / saffron potato / caramelised carrots.

Slow cooked lamb shoulder
Squash / rosemary mash / port jus.

Duck leg
Savoy cabbage / lentils / blueberry jus.

Vegetarian:

Chickpea ravioli

Mediterranean tart & feta

Heart pasta with mozzarella & tomato

Mushroom panzerotti

Spinach & ricotta tortellini

Halloumi steak

Stuffed pepper / old Winchester crust

Aubergine / Moroccan couscous

KIDS MENU - main course:

Chicken Goujons,
Creamy mash / greens / tomato ketchup.



Our Menu - desserts

Desserts:

Chocolate brownie
Honey combe / chocolate sauce /
vanilla cream.

Vanilla cheesecake
Textures of raspberries.

Lemon tart
Lemon sherbet / basil cream.

Vanilla panna cotta
Textures of new forest berries.

Chocolate mousse
Chocolate soil / popping candy /
blueberries.

Miniature dessert's
Choice of 3.

KIDS MENU - dessert:

Any of the above
As per main menu choice.



Sorbets & Palate Cleansers

Palate cleansers:

"Mojito cocktail"
pineapple / granny smith

Citrus shot
Szechuan pepper

Sorbets:

Blood orange & grand Marnier

Lemon & limoncello

Lime & absolute lime

Passion fruit & mango

Our Menu – Classics

Sausage & mash
Wilted greens / onion gravy.

Beef pie
Creamy mash / roasted root vegetables / red wine jus.

Fish & chips
Peas / chunky chips / tartare sauce / lemon.

Roasted leg of lamb or beef or chicken
Roasted potatoes / grilled vegetables /
Yorkshire pudding / gravy.



Our Sharing style

†

Starter:

(please choose 1 option)

Selection of local cheeses
Grapes / chutney / celery / olives / sun dried tomato.

Cured meats
Pickles / humus / rocket / baby peppers.

Seafood
Smoked salmon / mackerel / prawns /
dressed crab / cocktail sauce / lemon.

OR mix it all with £5 supplement pp

Main course:

(please choose 2 meats / seafood)

Roasted meats & fish
Lamb
Beef
Chicken
Pork
Sea food

With seasonal vegetables & salads / new potatoes /
Sauces & Accompaniments

OR mix it all with £5 supplement pp

Dessert:

(please choose 3 items)

Miniature desserts
Brownie / lemon tart / macaroons / truffles /
cheesecake.

berries / popping candy / marshmallows

OR mix it all with £3 supplement pp

Our Menu - BBQ



Classic BBQ:

(please choose 4 items)

Mini west country sliders,
Cheddar, relish.

Lamb kofta,
Mint yoghurt, pitta bread.

Ham sausages,
Caramelised onions, mustard

Garlic & chilli prawns,
Parsley butter.

Chicken skewers,
Marinated vegetables, herb butter.

Grilled halloumi,

Seasonal salads, dips, sauces, breads

OR mix it all with £4 supplement pp

Our Paella

Chorizo & Chicken Paella,

Saffron rice, courgettes, mixed peppers,
plum tomatoes, peas, lemon & lime, garlic
& fresh parsley.

Rustic bread & seasonal salads



Vegetarian Paella,

Saffron rice, courgettes, mixed peppers,
plum tomatoes, peas, lemon & lime, garlic
& fresh parsley.

Rustic bread & seasonal salads



Our Evening selection

Cheese board

Selection of local cheeses,
Pickles, chutneys, grapes, celery, dry fruits, olives,
marinated vegetables, Hummus, Pesto, rocket,
Sun dried tomato, butter, rolls, biscuits.

OR upgrade with £3pp supplement to:

Selection of local cheeses, fish & cured meats,
Cured meats, aged sausages, smoked salmon,
mackerel,
Pickles, chutneys, grapes, celery, dry fruits, olives,
marinated vegetables, Hummus, Pesto, rocket,
Sun dried tomato, butter, rolls, biscuits.

Chorizo & chicken Paella

Saffron rice, courgettes, mixed peppers, plum
tomatoes, Peas, lemon & lime, garlic & fresh parsley.

Rustic bread & seasonal salads

Taco

Ground beef / Spiced chicken / Pulled pork / King
prawns

(please choose 1 meat / seafood)

Corn Tortillas, fresh salads, guacamole, sour cream,
fresh coriander & lime, mango salsa, tomato salsa.

OR mix it and choose 3 with £3pp supplement

Fish & Chips

Tartare sauce

Mini beef sliders & posh dogs

Classic BBQ

Mini West Country sliders,
Brioche bun, cheddar, Chipotle mayo, salad.

Lamb Kofta,
Lime & coriander coleslaw, Pitta bread.

Ham sausages,
Caramelised onions, mustard & finger rolls.

Garlic & chilli prawns,
Parsley butter.

Chicken skewers,
Marinated vegetables, herb butter.

Seasonal salads, dips, sauces

OR upgrade with £3pp supplement to:

Exclusive BBQ

Sirloin steaks,
Stilton butter, cherry tomato,

Lamb rumps,
Herb butter, charred spring onions.

Pork belly,
Apple sauce & cider.

Mixed seafood,
Scallops, Prawns, squid, salmon, citrus &
smoked paprika dressing.

Chicken supreme,
Roasted mushrooms, sage.

Seasonal salads, bread, dips, sauces



Our Platinum Menu from Molecular Magic Creative Catering



STARTERS

SEAFOOD:

DORSET SMOKED SALMON
OAK SMOKED SALMON / SMOKED SALMON MOUSSE
CHIVE CURD / CHIVE INFUSION / LEMON DUST

MUDEFORD CRAB
AVOCADO / LIME MAYONNAISE / SEAWEED CRISP / MICRO CORIANDER

KING PRAWNS
GARLIC & CHILLI / PARSLEY BUTTER

SCALLOPS
PARSNIP CUSTARD / CHORIZO / PASSION FRUIT
£3PP SUPPLEMENT

MEAT:

CHICKEN PARFAIT
PINK PEPPERCORN BUTTER / TOASTED BRIOCHE / RED ONION
CHUTNEY / RED AMARANTH

PARMA HAM
CHARRED PEAR / SOMERSET BRIE / ROCKET / PUMPKIN SEED
DRESSING

PINK FILLET OF BEEF
WHITE TRUFFLE / DUCK EGG YOLK / GHERKIN GEL / OLD WINCHESTER

DUCK & APRICOT TERRINE
WALDORF SALAD / TARRAGON OIL / MICRO PARSLEY

VEGETARIAN:

CAPRESE SALAD
BABY MOZZARELLA / CHERRY TOMATO / OLIVES / BASIL OIL /
BALSAMIC / MICRO BASIL

SOMERSET GOATS' CHEESE TWO WAYS
GRILLED CAPRICORN GOATS CHEESE / GOATS CHEESE CURD / FIG
COMPOUND
CARAMELISED WALNUTS / BEETROOT POWDER / BEE POLLEN / RED
VEIN SORREL

ROASTED RED PEPPER TART
CARAMELISED RED ONIONS / DORSET BLUE VINNEY / MACHE
LETTUCE.

GRILLED NEW FOREST ASPARAGUS.
ASPARAGUS PUREE / SPICED COURGETTE / ISLE OF WIGHT CHEESE /
RED AMARANTH

BURRATA
GAZPACHO / MARINATED TOMATO / SOURDOUGH CRISPS / PURPLE

MAIN COURSES

SEAFOOD:

ROASTED COD FILLET
SAFFRON MASH / POMEGRANATE & GRAPEFRUIT /
BROCCOLI / WASABI MAYO

SEA BASS
FRESH HERB CRUSHED POTATO / GREEN BEANS /
TOMATO SALSA

PAN FRIED SALMON FILLET
MIXED BEAN & CHORIZO CASSOULET / COURGETTE /
WATERCRESS

MEAT:

SOMERSET CHICKEN BREAST
PEA CROQUETTE / CARROT PUREE / GRILLED PEPPERS
PARMESAN CREAM / MICRO PARSLEY

RIB EYE STEAK
CHUNKY CHIPS / CHERRY TOMATO / ARTICHOKE /
PEPPERCORN SAUCE

58C FILLET OF BEEF "WELLINGTON"
MUSHROOM DUXELLES / SPINACH / CELERIAC / THYME
FONDANT
PUFF PASTRY / MUSHROOM CREAM / WHITE TRUFFLE
DRESSING
£5.50PP SUPPLEMENT

PORK TENDERLOIN
SWEET POTATO/ MUSTARD MASH / BACON & ONION
JUS

LAMB FILLET
WILTED GREENS / DAUPHINOISE POTATO / PORT JUS

DUCK BREAST
SAVOY CABBAGE / LENTILS / BLUEBERRIES / HONEY
GLAZED HAZELNUTS
BEETROOT & ORANGE

VEGETARIAN OPTIONS AVAILABLE.

DESSERTS

DESSERTS:

DARK CHOCOLATE BROWNIE
HONEY COMBE / STICKY TOFFEE ICE CREAM / HAZELNUTS

CHOCOLATE MOUSSE
CHOCOLATE SOIL / POPPING CANDY / FREEZE DRY
RASPBERRIES

TIRAMISU
MASCARPONE / CHOCOLATE / PISTACHIO

VANILLA CHEESECAKE
MANGO / COCONUT / PASSION FRUIT

DORSET APPLE CAKE
CINNAMON ICE CREAM / SAUTERNES

LEMON TART
LEMON SHERBET / BASIL CREAM

CRÈME BRULÉE
NEW FOREST BERRIES

MINIATURE DESSERT'S
CHOICE OF 4
£4PP SUPPLEMENT

WEDDING BREAKFAST PRICES

2023
2 COURSE FROM - £77.00 + VAT PER PERSON
3 COURSE FROM - £82.00 + VAT PER PERSON

2024
2 COURSE FROM - £84.00 + VAT PER PERSON
3 COURSE FROM - £89.00 + VAT PER PERSON

DRY ICE INCLUDED IN PRICE



Private Dining

Magical Weddings can offer an unforgettable private dining experience in either the comfort of your home or at your chosen venue.

Our talented and award winning chef will prepare a totally bespoke menu for you and your guests by using only the finest and locally sourced ingredients.

If you are looking to relax and celebrate this special time with your closest family & friends, please give us a call to discuss options.

Private Chef Family dinner before the "Big Day"

Our Service

Our private dining experience allows you to totally enjoy the night before. Sit back - relax - let us do everything!

Our service include:



chef,
waitress,
1st class customer service
bread & spread,
4 course menus (upgrades available),
full table set up with creative display,
dry ice,
glasses,
high quality plates,
cutlery,
table linen,
napkins,
all cleaning up after dinner.

Subject to availability.

Our Price

Prices for private dining depend on the number of guests and number of courses chosen.

For more information please send us an email or give us a call.

 07543251155
 magic@molecularmagic.co.uk

