

Magical Weddings



MOLECULAR MAGIC  
CREATIVE CATERING

In Partnership

  
LULWORTH  
DORSET



DAVID WHEELER PHOTOGRAPHY

*Magical Weddings*

WEDDING CATERER

  
**LULWORTH**  
DORSET



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 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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 [www.molecularmagic.co.uk](http://www.molecularmagic.co.uk)

**Recognized as Best Wedding Catering in South West**

## Our Clients Say?

### **ALICE & ANDY, MARRIED ON 13/05/2024**

Karolina and Maciej made our day so perfect, it was even better than we could ever wish for! Most delicious food (beef wellington) for 120(!!!)people cooked to perfection! Incredible canapés, amazing starter, main, dessert and a palate cleanser. All day we were being flooded with comments like "this was the best wedding food I ever had" "this was the best dessert experience" "your caterers were amazing", this is only to list a few. We are incredibly happy Molecular Magic team was in charge of our wedding catering. From choosing the food, tasting, catering for any dietary requirements to being the most professional and incredible on the day. The whole team worked together like a well oiled machine! Making sure we never run out of drinks at the table without being intrusive. They were there looking after us so well but being very discreet. I wish I could do it all over again! I would not change a thing as the whole experience was just perfect! They deserve all the praises, you can see all the hard work they put in to make sure this special day is actually special and everyone enjoys it! Thank you again! Alicja & Andy



### **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!



### **CHRIS EVANS , MARRIED ON 26/08/2023**

I have said it before and I'll say it again, there are many talented cooks in this world who can follow a recipe book and pull of a delicious meal. BUT, there are not many talented CHEFS. And the difference is that Maciek, can create perfection using his own experience and initiative. It takes real talent to do this and we will forever appreciate your quality as a chef and as a team. Karolina, you have been a great source of comfort to us both in the prep stages and indeed on the actual day. Thank you both for being so flawless. Incredible company. Made our wedding perfect down to the last detail! Thank you guys, Chris and Steph





# Magical Weddings & Lulworth Castle



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**WAREHAM, DORSET**

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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

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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 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, kitchen and preparation personnel
  - Dedicated set up team
  - Experienced & professional waiting staff for your food & drink service
  - Experienced & professional bar staff for your evening bar service
  - Light Cream table linen and napkins as standard
  - White tableware & silver cutlery as standard
  - Crystal glassware
  - All administration
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# Wedding catering cost 2026

# 2027

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

### Canapes

3 Canapes including staff - £12pp  
4 Canapes including staff - £13pp  
5 Canapes including staff - £14pp

### Wedding Breakfast

#### STANDARD MENU:

2 Course From - £89pp (£75 + £14 for hiring)  
3 Course From - £94pp (£79 + £15 for hiring)

#### PLATINUM MENU:

2 Course From - £99pp  
3 Course From - £104pp

Kids below 10 years old will pay half price.

### Evening Options

Evening Cheese - £18pp  
Croque monsieur - £16pp  
Paella - £18pp  
Bacon baps / cheese toasties - £16pp  
Taco - £18pp  
Beef Slider & Posh Dogs - £19pp  
BBQ Standard - £23pp  
BBQ extra - £25pp

+ evening staff cost

### Additions

Bread, Spread & Pestiko - £3pp  
Tea & Coffee station - £5pp  
Dry Ice with one of the courses - £25 per table  
Palate Cleanser - £6pp  
Choice menu - £6pp, per course, per choice  
Additional staff / evening staff - £18p/h  
Catering / Front of house Manager - £20p/h  
Drink Service Charge - £7.00pp  
Travel Charge will apply.  
Bar service available upon request.  
Set up, day before the wedding day - £250  
General waste disposal - £80  
Kitchen equipment hire from - £120

### Canapes

3 Canapes including staff - £13pp  
4 Canapes including staff - £14pp  
5 Canapes including staff - £15pp

### Wedding Breakfast

#### STANDARD MENU:

2 Course From - £94pp (£80+ £14 for hiring)  
3 Course From - £99pp (£84 + £15 for hiring)

#### PLATINUM MENU:

2 Course From - £104pp  
3 Course From - £109pp

Kids below 10 years old will pay half price.

### Evening Options

Evening Cheese - £19pp  
Croque monsieur - £17pp  
Paella - £19pp  
Bacon baps / cheese toasties - £17pp  
Taco - £19pp  
Beef Slider & Posh Dogs - £20pp  
BBQ Standard - £24pp  
BBQ extra - £26pp

+ evening staff cost

### Additions

Bread, Spread & Pestiko - £4pp  
Tea & Coffee station - £6pp  
Dry Ice with one of the courses - £25 per table  
Palate Cleanser - £6pp  
Choice menu - £6pp, per course, per choice  
Additional staff / evening staff - £18p/h  
Catering / Front of house Manager - £20p/h  
Drink Service Charge - £8pp  
Travel Charge will apply.  
Bar service available upon request.  
Set up, day before the wedding day - £300  
General waste disposal - £100  
Kitchen equipment hire from - £140

Fridge Trailer - £400 Friday to Sunday  
Suppliers Meal - £35pp

Wedding Planning and coordination available upon request.

These prices are based on 80 adult guests.

For numbers below 80 guests, price per person will increase accordingly.

All special dietary requirements and allergies can be catered for.

## Fish:

Sesame glazed tuna,  
Teriyaki & mango.

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

King prawns,  
Garlic & parsley butter.

Dorset crab cakes,  
Lime & coriander yoghurt.

Lobster tart,  
Caviar.  
\*supplement

## Meat:

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

Chicken pate,  
Brioche / gherkin gel / dehydrated onions.

Dorset lamb Kofta,  
Mint yoghurt.

Mini Beef Yorkie,  
Horseradish Cream.

Steak & chips,  
Harissa ketchup.

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

Crispy duck,  
Hoisin / spring onion / red peppers.

Teriyaki glazed beef,  
Ginger & wasabi.  
\*supplement

Bacon tree

# Our Menu - Canapés

## 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,  
Sweet chilli / spring onion / red peppers.

Somerset brie,  
Pear jelly.

## Sweet:

Gin & Tonic truffles

Chocolate brownie

Macaroons

Popping candy tubes

Lemon posset



# 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.

Pink Fillet of beef  
White truffle / duck egg yolk / gherkin gel / old Winchester.  
\*supplement

## 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.

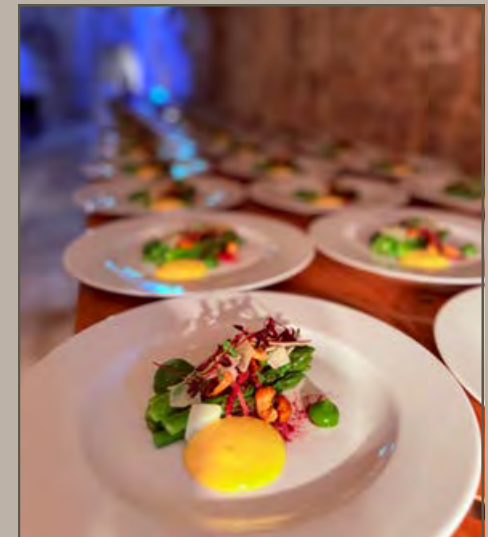
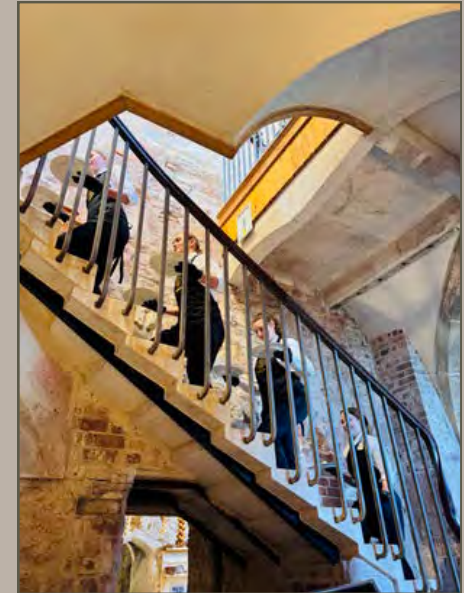
Beetroot carpaccio  
Goats' cheese / toasted seeds / pomegranate / watercress.

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

Somerset brie  
Melon / rocket / balsamic dressing.

## 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.

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## Meat:

Somerset chicken breast  
Pea croquette / broad bean puree / wilted greens / parmesan cream / pes shots / parsley infusion.

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

Slow cooked featherblade beef steak  
Truffle mash / parsnip / broccoli & edamame / 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:

Pink Chickpea ravioli

Mediterranean tart & feta

Heart pasta with mozzarella & tomato

Mushroom panzerotti

Spinach & ricotta tortellini

Grilled Halloumi steak

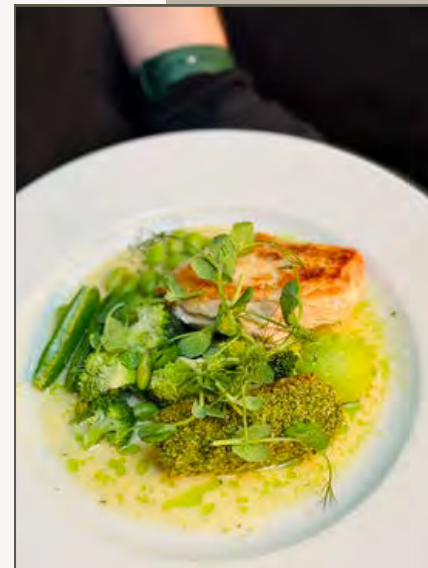
Stuffed pepper / old Winchester crust

Aubergine / Moroccan couscous

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## KIDS MENU - main course:

Chicken Goujons,  
Creamy mash / greens / tomato ketchup.



# Our Menu - desserts

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## 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

Pink Prosecco & Ruby Grapefruit  
Chilli Jam

Raspberry Margarita

## Sorbets:

Blood orange & grand Marnier

Lemon & limoncello

Lime & absolute lime

Passion fruit & mango

# Our Menu – Classics

# Our Sharing style

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.



## Starter:

(please choose 1 option)

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

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Cured meats  
Pickles / humus / rocket / baby peppers.

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

OR mix it all with £5 supplement pp

Please note that additional hiring cost will apply to cover cost of extra serving dishes, spoons and tongs.

## 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 £4 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.

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.

### Seasonal salads



### Vegetarian Paella,

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

### 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 £4pp 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.

## 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

## Mini beef sliders & posh dogs

## Croque Monsieur

Cheese & Ham

## 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

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

We can offer creative tray evening service other than buffet for some of our evening options. Please ask for more details.



# 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

HERB CRUSTED SALMON FILLET  
PEA ARANCINI / ASPARAGUS / WATERCRESS /  
EDAMAME BEANS / LEEK & WILD GARLIC CREAM

### MEAT:

FREE RANGE CHICKEN SUPREME,  
FONDANT POTATO, PARSLEY & WHITE TRUFFLE  
INFUSION, SQUASH PUREE,  
PANCETTA, COURGETTE, CHARDONNAY CREAM, PEA  
SHOOTS.

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 / SAFFRON POTATOES / BLUEBERRIES  
/ HONEY GLAZED HAZELNUTS  
BEETROOT & ORANGE  
£4.00PP SUPPLEMENT

### VEGETARIAN OPTIONS AVAILBLE.

## 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 BRULEE  
NEW FOREST BERRIES

MINIATURE DESSERT'S  
CHOICE OF 4  
£4PP SUPPLEMENT

## **WEDDING BREAKFAST PRICES**

**10PP SUPPLEMENT FOR  
PLATINUM MENU**





# Private Chef Family dinner before the "Big Day"



## 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.

## Our Service

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

Our service include staff, top quality food experience, full table set up, professional service and all cleaning afterwards.

If private dining and full sit down meal comes across to formal, we have a selection of various catering options available instead.

How about treating yourself and your closest friends to:

BBQ  
Paella  
Bowl Food  
Cheese & cured meats platter delivery.

\*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.



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