



**Get the LOOK!**

**AN ELEGANT COMBINATION OF SCALLOPED PLATES AND GREENERY WORKS BOTH INDOORS AND OUT!**

Light sage trail wrap £6.99 for 10, white ribbed favour boxes £5.99 for 10, sage green satin ribbon £2.50, coral satin ribbon £1.99, organza favour bag £6.99 for 10, green hydrangea petals £24.99 for 150g box, frosted votive holder 49p each, peach chocolate hearts £12.99 for 575g bag; all [www.confetti.co.uk](http://www.confetti.co.uk); 0870 840 6060

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White ribbed favour box pack of 10 £5.99, pink chocolate hearts £12.99 for 575g bag, silver foil border placecard pack 10 £2.99, silver heart place card holder pack of 6 £9.99, rose pink chiffon ribbon 10mm £1.99, tube bubbles pack of 24 £7.99; all [www.confetti.co.uk](http://www.confetti.co.uk); 0870 840 6060

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Butterfly tealights £3.99 for six, hot pink favour box £9.99 for ten, white place card £1.99 for ten, personalised ribbon £14.99 for ten meters; all [www.confetti.co.uk](http://www.confetti.co.uk); 0870 840 6060



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**BSustained**

**AREA COVERED:** UK-wide (travel costs apply)  
**PRICE:** from £12 per head  
**CONTACT:** 07828 825850  
[www.bsustained.co.uk](http://www.bsustained.co.uk)



When it comes to creating a vegetarian buffet spread, Birgit Kehrler knows her stuff. With 20 years of meat-free catering under her belt, plus 25 years as a dedicated ovo-lacto vegetarian, she provides imaginative, flavoursome cuisine that always meets her own exacting ethical standards. Her veggie, healthy, sustainable menu goes down a storm even with die hard meat-eaters, and she does an innovative line of fish-free sushi, too.

"Some caterers go blank when asked for vegetarian food," says Birgit. "I'm doing a big veggie wedding in Devon soon, and the groom is vegan. Another caterer put together a menu for them... with fish on it! I've got a long experience of being fully veggie myself and I'm good at fitting people's needs."

"I like a challenge," Birgit laughs. "At one wedding there was a vegan guest with a gluten and soya allergy, and he could eat 80 percent of the food I prepared. None of the other 200 guests noticed!"

**On the Menu:** Birgit's signature zuccata (an Italian inspired soufflé); Asparagus quiche; Spinach and feta strudel; Mediterranean roast potato salad with olives

**Skye Cooks**

**AREA COVERED:** UK-wide (travel and accommodation costs apply)  
**PRICE:** from £15 per head (food only)  
**CONTACT:** 07939 592724  
[www.skyecooks.co.uk](http://www.skyecooks.co.uk)



A combination of immaculately presented, upmarket food and relaxed, friendly service may sound like an impossible contradiction, but according to Skye Coxe, it works every time; her hard-working team of staff always come up trumps. "Everyone who meets us for a tasting books us straight away; we've never been turned down!" she says.

Skye Cooks' meat-free food could be described as international – influences are from as far afield as Asia, Greece and Mexico. "We use a lot of fairtrade, organic, local and seasonal produce," Skye adds.

Catering for veggies, vegans, pescetarians, meat-eaters (and any combination of the above) doesn't phase Skye. Above all, she likes to create a feast for the eyes as well as the palate, and her food always looks delicious. Canapés are presented on beautifully lacquered platters, and dishes garnished with hydrangeas and fresh herbs. As Skye puts it: "Our presentation is always high class, on a low budget."

**On the Menu:** Pea soup in shot glasses; Burrito with refried borlotti beans; Polenta stack with pesto