

BurgerTheory!

Wedding Pop Ups



We love a good wedding party and if you already know us for the creative burgers lovingly made at our Bristol restaurant and festival stalls, you will love our wedding menu too. All our food is fresh, local and handmade by us. We know that catering for a mixed crowd can be complicated so we offer a range of meat and vegetarian options with gluten free and vegan available. You can expect a professional, punctual and friendly service from our team, who are prepared to go the extra mile to make sure everyone leaves happy and feeling the love.

About us...

We are a burger kitchen run by chefs, all driven by the desire to bring creativity and global inspiration to the world of burgers and to spread a little happiness via the medium of all things burger. Founded in 2011, we can be found at weddings, food events, festivals, in Kongs Birmingham and at our lovely Bristol restaurant. Our accolades include a proudly received Good Food Award, as well as having appeared on numerous "Best Burger" lists and maintaining a 4.7 rating on Facebook as well as 4.4 on Google.



FOUNDER RORY



HEAD CHEF NICK

Our food...

All of our food is fresh, local and handmade by us. We offer a range of delicious meat and vegetarian options, with gluten free and vegan available.

None of our food is produced using GM produce, MSG or unsustainable food products such as palm oil. We recycle and only use compostable packaging as much as possible, use clean burning gas to fuel our kitchens and send any food waste to be turned into bio-fuel.



THE MEN

Burger & Fries £14.95 pp.



All Burgers are served in a sesame seeded bun with lettuce, red onion and mayo and a side of fries.

Cheese Theory... Beef patty, crispy bacon, cheddar, house pickles, dijonnaise, house ketchup

Blue Cow... Beef & jalapeño burger, blue cheese, house ketchup 🌶️

Prairie Girl... Southern fried chicken breast, Frank's Hot Sauce & blue cheese dressing OR BBQ sauce 🌶️

The Don... Beef patty, pepperoni, marinara pizza sauce, jalapenos, mozzarella

Royal Mint... Minted lamb burger, halloumi and harissa mayo

Southern Hippie... Southern fried Portobello mushroom, Frank's Hot Sauce & blue cheese dressing OR BBQ sauce V 🌶️

Rory Best Ever Veggie Cheese Burger... Miami 'beef' patty, cheddar, house ketchup, house pickles V

Kids Beef Burgers... For people with a more particular pallet we offer a plain cheese burger with an option of mayo, ketchup, lettuce and tomato

EXTRAS

Buffalo Wings... with BBQ glaze OR hot sauce with blue cheese dressing £6.00 pp

Salad and Coleslaw... £3.00 pp

DESSERTS

Oreo & Peanut Butter Chocolate Torte...

Creme Fraise £5.00 pp

White Chocolate New York Style Cheese Cake...

Mixed Berry Compote £5.00 pp

V = Vegetarian 🌶️ = Hot



IMPORTANT NOTE !
We believe that all burger lovers are born equal and everybody deserves a burger. With that in mind we do try to cater for everyone. Please ask if you have anyone in your party who has any dietary requirements and we will be happy to work something out.

THE DETAILS

Minimum Booking

We ask for a minimum booking of 60 people at £14.95 per head or a minimum order value of £845.

Travelling

Although we love to be on the road, we have to charge 70p per mile for travel outside Bristol city boundaries.

The Venue

Ideally the site on which we will be serving, needs to have running water and a 13amp electricity supply for lights. We require 3 hours to set up the unit and 3 hours to take it down. The plot needs to be outdoors and at least 4.5m wide by 4m deep, with extra room for guests if you want to go for the street food style service.

You choose the style of service...

We offer table service or street food style where guests come to our stall to order. Whichever service style you choose, our servers can either wear the Burger Theory team uniform or alternatively white shirts and black trousers, just let us know which you prefer. Street food style is included within the base price, table service is charged as extra (see next page for costs).

Street Food Style

If you go for street food style then burgers are served from our stall. Guests come to order from the menu and burgers are cooked to order. The average wait for a burger is 8 minutes. We bring and even mix of the burgers on the menu. Prior to the day we will ask for any dietary requirements so that we don't let anyone down.

Table Service

If you opt for table service, guests will be asked for their orders at the table (again we will need to know of any dietary requirements beforehand). We cook for the top table first. An event for 100 guests takes approximately 40 minutes to deliver. We will clear tables after diners are finished. As we will need extra staff for this style of service, we charge an additional £68 per 35 guests (pro rata) on top of the base price (see next page for details).

Cutlery and Crockery

You have a choice of disposable plates at no extra charge with the food eaten by hand (napkins provided), or for extra cost, food can be served on a palm leaf plate (looks a little like wood) or on ceramic plates. We can also provide metal cutlery (see over for details).

EVEN BANANAS
NEED LOVE



EXTRAS

Our experienced team are always happy to go the extra mile. Beyond our core burger offering we can provide full catering for weddings. Here are some examples of services that we have previously provided. If you have anything specific in mind, please talk to us...

Champagne reception

Canapé reception

BBQ buffet with a range of salads, grilled and smoked meats as well as burgers

Cold buffets

Cocktail bar

Craft beer bar

Full service throughout the occasion, clearing plates and glasses, serving cake, washing up, ushering guests or anything else you require help with.

COSTS

Base Price

For a minimum booking of 60 people, the base price is £14.95 per head or a minimum order value of £845.

Included...

Street Food Style Service

Biodegradable paper plates

Travel within Bristol City boundary

Extras

Table Service... £68 per 35 guests (pro rata) on top of the base price

Additional travel... 70p per mile

Palm leaf plates... 50p each

Champagne reception... £5.00 pp (includes service and glass hire)

Extra staff... £17.50 per hour

Ceramic plates... from 60p each

Metal cutlery... from £1.00p pp



WE'RE KEEN
SUPPORTERS OF
WILDLIFE



THERE'S A LOT OF
LOVE IN THE AIR

To book, more info or if you
wish to discuss anything...
contact

rory@burgertheory.co.uk
or call 07563 665178

BurgerTheory!

THE CREATIVE BURGER PEOPLE



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