

Gardeners G2

Welcome to Gardeners G2

If you are reading this you're probably involved in organising a very important event. Well the good news is that we are simply the best in the business. As far as Corporate Event Catering and Outside Functions with excellent food and service of restaurant standard in a multi guest environment we can't be beaten.

We specialise in Wedding and Event Cuisine and have cooked for some of Northern Ireland's top society Weddings and Events.

ANY VENUE ANYWHERE

Tel: 028 79 300333



GARDINERS G2 ON THE ROAD

PERSONALISED SERVICE

Guarantee

We only take on one event each day so Helen and Sean will concentrate on your day 100%

The kitchens will be orchestrated by our Executive Head Chef Sean Owens ably assisted by his award winning culinary brigade.

Helen Owens and her Front of House Team, will choreograph your event service with professionalism and precision making your day extra special.

Gardeners G2 on the Road

7 Garden Street
Magherafelt, Northern Ireland. BT45 5DD

028 79 300333

www.gardeners.net



Weddings

Culinary Excellence
Pride Passion and Panache





Marquee Weddings & Events

We are simply the top wedding specialists' in Northern Ireland. We can organise any part of your wedding or absolutely every part of your day if you prefer the hassle free organisation route. We are masters of not only cuisine and service but project management and put in place a strategy for each bride and groom, to tailor make your special day so you have the wedding day you want. Leave it to us; we're renowned for our commitment and attention to detail. So you may relax, in the knowledge that we have it covered. Tel:028 79 300333 or 07885433209.



Northern Ireland Cuisine @ its Best

We are proud of our Northern Ireland Culinary and Hospitality Heritage. Gardiner's G2 supports Ulster Farmers and Artisan producers as much as possible. The vast majority of our foodstuffs are sourced locally and have full traceability. We use exclusively NI Farm Quality Assured Beef, Local Lamb and fantastic native Ulster Pork and Bacon. We celebrate our land and sea resources and have menus that will impress your guests as well as supporting our local economy. Helen and Sean Owens have worked extensively around the world and relish in the chance to show their repertoire of international dishes, just ask.

Let the professionals do your job. Gardiner's G2 on the road

Sean
and
Helen

Owens have a wealth of experience having cooked for and / or served many important people, organisations and events:

Clinton Presidential Visit

Royal Family

Re –Discover NI (Washington DC)

NI Executive Ministers / Prime Ministers / Taoiseachi

Lissanoure Castle / National Trust Properties

IFEX / Balmoral Show

Ulster Pork and Bacon Forum

TV / Movie and Radio Personalities

US / NI Investment Conference (Cultra)

G2 Sample Menu 2008 / 2009 (on the road)

GARDINERS G2 028 79 300333

PRICING POLICY: ALL MENUS WILL BE DEVELOPED AND PRICED ACCORDING TO CUSTOMERS INDIVIDUAL REQUIREMENTS TAKING IN TO ACCOUNT, SEASONALITY OF INGREDIENTS, VENUE, GUEST NUMBERS AND FACILITIES NEEDED. HERE IS A SAMPLE OF WHAT WE CAN DO FOR YOU. RING SEAN OR HELEN DIRECTLY 07885433209 / 07857544648 TO DISCUSS YOUR FOOD AND BEVERAGE NEEDS. WE CAN PROVIDE ANY MENU FOR YOU AND YOUR GUESTS FROM A FULL DRESSED BUFFET TO GOURMET RESTAURANT FOOD, BBQ'S, CLASSICAL AFTERNOON TEAS AND BASICALLY ANY OTHER FOOD AND BEVERAGE COMBINATION YOU CAN THINK OF, WE CAN DO IT.



FIONA LOWN / KELLY WHITE

14TH MARCH 2009
NARROW WATER CASTLE
WEDDING MEAL X 120 + BAR

MENU SAMPLE

TIMBALE OF NORTHERN IRELAND SALMON AND SMOKED SALMON
ON FADGE POTATO BREAD WITH HORSERADISH CRÈME FRAICHE,
WHOLEGRAIN MUSTARD DRIZZLE

*
LIGHT VELOUTE SOUP OF CAULIFLOWER & WHITE TRUFFLE OIL

*
ROAST SIRLOIN OF ULSTER BEEF
RED WINE, ONION AND MUSHROOM BOURGUIGNONNE
(COOKED MEDIUM TO WELL)

CLASSICAL ULSTER CHAMP, HERB BUTTERED SEASONAL, MÉLANGE OF VEGETABLES
*
(Assorted Mini Irish Breads, Barmbrack, Soda, Wheaten, Treacle, Sundried Tomato, Crusty)

*
VANILLA CRÈME BRULEE WITH TOASTED OATMEAL AND TOFFEE TOPPING

TEA / COFFEE

£49.50 PER PERSON (CHICKEN OPTION £45.00)
MULLED WINE RECEPTION £3.25 PER GLASS PER PERSON

TEA / COFFEE SHORTBREAD £3.25

EVENING BUFFET:
BACON BUTTIES, IRISH AND CONTINENTAL MEAT AND CHEESE £6.95