

WEDDINGS 2025

EVENT PLANNERS
SPECIALISING IN FOOD & DRINK



# The story behind the business



The Duo...

#### OUR HUMBLE BEGINNINGS

**Dood & Frink** was born over a bottle of wine and dinner, a dream shared by chef and hospitality duo, Ryan and Frank.

What started in a small Devon kitchen in 2017 a passion for food, drink, and bringing people together has grown into a dynamic, full-service event company.

Today, we don't just create exceptional menus; we design entire experiences.

From beautifully curated tablescapes to expert coordination, we blend ideological dining with immersive event styling.

Our pick-and-choose approach allows you to tailor every detail, ensuring a seamless, stress-free wedding that's uniquely yours.

Ryan, Frank & The Team x









## How It Works...

SIMPLE, REASSURING, SEAMLESS, PREMIUM, INVESTMENT

#### Step 1

Lets chat - We'll schedule a call to discuss your vision and answer any questions

#### Step 2

**Tailored Quote** – Based on your ideas and budget, we'll provide a no-obligation quote

#### Step 3

Save the date - A nonrefundable deposit and an event planning fee with a signed contract confirm your booking

#### Step 4

Final Details - 30 days before, we'll confirm guest numbers, dietary needs, and fine-tune the plan accompanied by your final invoice

#### Step 5

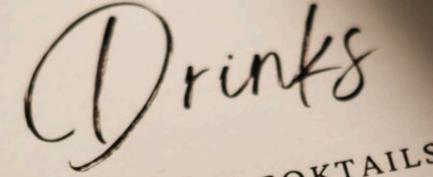
Relax & Enjoy - Once everything is finalized, hand over to us, and we'll ensure your event is fabulous.











# SIGNATURE COKTAILS

SPICY MARGARITA, CHILLI SYRUP, AGAVE, TEQUILA,

CLASSIC MARGARITA, SUGAR SYRUP, AGAVE, TEQUILA,

FROM THE BAR

SPIRITS

GIN

VODKA

SPICED RUM

DAMSON VODKA

PIMMS BEER AND WINE

CASK ALE

LAGER

CORONA CIDER

ROSE MESTE WINE

RED WINE PROSECCO

## Our dood and frink menus

#### Tailored to You

Every event is unique, and so is every menu. We seamlessly blend your ideas with our expertise, offering a completely bespoke service for all occasions. Need a little inspiration? Our brochure showcases recommended seasonal dishes and drinks, but our executive chef, Ryan, and his talented team can craft something truly personal. From themed cuisines to your family's favorite meal or your signature cocktail with our creative flair, we transform your event into a journey—where every bite, sip, and moment tells a story.



## CANAPE'S

TRUFFLED WILD MUSHROOM, PARMESAN, HERB OIL

STICKY VIETNAMESE PORK BELLY, BLACK SESAME

SALMON GRAVLAX, DILL & LEMON GIN CREME FRAICHE, BLINI

MINT AND WILD GARLIC SWEET PEAS, CREME FRAICHE, CROUTE

RARE WESTCOUNTRY FILLET BEEF,
HORSERADISH REMOULADE, CRISPY SHALLOT

CASHEW CHICKEN MALAYSIAN STREET FOOD STICKS

AMALFI ARANCINI, CHIVE AIOLI, PARMIGIANO

JACOBS LADDER BEEF CROQUETTES, GRUYERE, SPINACH MAYO

BLACK OPAL TOMATO, LEMON RIND RICOTTA, OLIVE TAPANADE

EXMOOR CAVIAR, WHITE CRAB, LEMON





## PLATED STARTERS

EMPAPILOTTE TORCHED LOCAL FISH, INDONESIAN SUGAR CHILLI AND SOY BRINE VEGETABLES, RICE NOODLE, SEA HERBS

HAM HOCK AND SWEET PEA TERRINE, PICKLE FRUIT, SOURDOUGH

TRUFFLED MUSHROOMS, TOAST, FRENCH ONION VELOUTE PARMIGIANO, HERB OIL

CHICKEN LIVER MADEIRA WINE PARFAIT, FOCCACIA CROUTE,
COGNAC GEL, FIG CHUTNEY

CHARRED GOATS CHEESE, CANDIED AND YELLOW BEETROOT, ROCKET, SUGAR WALNUT PESTO

BRIXHAM HAND PICKED WHITE CRAB COCKTAIL, LEMON MAYO,
BUTTERHEAD AND ROMAINE SALAD

PAN FRIED SCALLOP, TOMATO SALSA, LOBSTER VELOUTE

RARE FILLET OF BEEF, CELRIAC REMOULADE, CRISPY SHALLOT

HARISSA FISH STEW, MUSSELS, PRAWNS, SQUID,
BOUILLIBASE ROUILLIE



## PLATED MAINS

WESTCOUNTRY HERB CRUST LAMB RUMP, POTATO ANNA, CAVOLO NERO, CHARGRILLED TURNIP, APRICOT JAM, BONEMARROW JUS

PAN FRIED SEA BREAM, PEARL POTATO, BABY LEEK TRUFFLE BISQUE,
JERUSALEM ARTICHOKES, CHIVE

SAFFRON BUTTER CHARRED CHICKEN SMOKED BEAN CASSOULET, CORIANDER OIL, TURMERIC MAYO

SALT BAKED CELERIAC STEAK, MUSHROOM GRAVY, SLOW ROAST VINE TOMATO, WATERCRESS SALAD, TRIPLE COOKED CHIPS

CREEDY CARVER DUCK BREAST, CHERRY LIQUOR, BRAISED RED CAB, WHITE CARROT, CHAMP MASH

PRINCE SQUASH RISOTTO, RICOTTA TOMATOES,
ROASTED SEED PANGRIATTO

BRIXHAM HAKE, ROMESCO SAUCE, TOURNE POTATO, HERB OIL

PAN FRIED CHICKEN SUPREME, CARROT PUREE, BUTTER FONDANT, ROSEMARY
AND PANCETTA GREEN BEANS,
CHICKEN VELOUTE

\*TOTNES RUBY RED CHATEAUBRIAND: TRUFFLE POMME PURE, KING OYSTER MUSHROOM, TENDERSTEM, PORT AND VEAL MARROW JUS







## DESSERTS

BROWNIE, SALTED NUT CRUMB, CHANTILLY, COMPOTE

MAPLE PUMPKIN LOAF, RIOJA PEAR, SPIKED MASCARPONE

COCONUT PANNACOTTA, PASSION FRUIT MARTINI JAM

STP, STICKY SAUCE, COFFEE CRUMB, CLOTTED CREAM
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MOONSHINE TIRAMISU, COCAO

SICILIAN LEMON TART, LEMON SUGAR BRULEE, CURD

SEASONAL TARTE TATIN, PAIRED ICECREAM

BRAMBLE SORBET, CREME DE CASSIS, DEHYDRATED BERRIES

MERINGUE, CREAM, SUGAR PICKLED FRUIT

SHARING FRUIT PLATTER

\*WOODEN CHEESE BOARD, CHEESES FROM THE COUNTY AND CORNWALL,
BRIE, DEVON CAVE-AGED CHEDDAR, CORNISH STILTON, YARG, FIG
CHUTNEY, APPLE & GRAPE,
ARTISAN ASSORTED CRACKERS, PORT PAIRING

\*BREAKFAST & HERBAL TEA, CAFETIERE COFFEE AND BISCUITS



## SHARING STARTERS

CHARCUTERIE BOARD: DEVON CURED CHARCUTERIE, NOCELLARA OLIVES, SWEET PICKLED VEGETABLES, STUFFED FETA PEPPERS, TOMATO & ROSEMARY FOCACCIA, VIRGIN OIL, MODENA BALSAMIC

VEGCUTERIE BOARD: TAHINI WHIPPED HUMMUS, ROOT CRISPS,
NOCELLAR OLIVES, SWEET PICKLED CORNICHONS, FETA PEPPERS,
TOMATO & ROSEMARY FOCACCIA, VIRGIN OIL,
MODENA BALSAMIC

BRIXHAM FRUITS DE MER, SEA VEGETABLES, SALT FOCCACIA, SPIKED MARIE ROSE, CAPER BERRY MAYO

AMALFI ARANCINI, AIOLI,
HEIRLOOM TOMATO AND BUFFALO SALAD

HONEY GARLIC AND ROSEMARY BAKED CAMEMBERT, CRISPY DIPPING BREAD, FIG AND APPLE CHUTNEY, HOMEMADE BUTTER







## SHARING MAINS

PULLED 14 HOUR MECHOUI LAMB, MARRAKESH BONEMARROW JUS

GRUYERE CHEESE, ASPARAGUS, SWEET PEA TART, ONION JAM, PRINCE SQUASH FRIES, WATERCRESS, AND PICKLE SALAD.

WHOLE BUTTER-POACHED ROAST CHICKEN, LEMON, PARSLEY & CALABRIAN SPICE SAUSAGE

\*PEPPERED OLD BAY, SCOTCH BONNET & GARLIC KING PRAWNS, DIPPING BREAD

\*BISTECCA ALLA FIORENTINA STEAK ALLIUM AND SEA SALT BUTTER, BALSAMIC SHALLOT, WATERCRESS

CHARRED AND GLAZED AUBERGINE, YUZU CREME, BLACK SESAME, KOHLRABI

CRISPY PORCHETTA, SAGE, CONFIT GARLIC & PERNOD STUFFING,
ROAST APPLE AND BEETROOT

\*BRIXHAM FRUITS DE MER, SEA VEGETABLES, SALT FOCCACIA,
SPIKED MARIE ROSE, CAPER BERRY MAYO

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## SHARING SIDES

CONFIT GARLIC, TRUFFLE AND PARMESAN POTATO

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PURPLE SPROUTING, TENDERSTEM, GREEN BEANS, ROSEMARY AND HAZELNUT DRESSING

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TRIPLE-COOKED CARROTS, MAPLE GREMOLATA

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POTATO ANNA, ROSEMARY AND THYME BUTTER

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BABY GEM, LOLO ROSSO, CHARRED PEACHES, SLOW ROAST TOMATOES, PICKLED RED O, HONEY CHILLI YOGHURT DRESSING

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SMOKED BEAN CASSOULETT, CORRIANDER OIL, SAFRON AIOLI

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JEWELLED SUMMER HERB TABOULEH, POMEGRANATE

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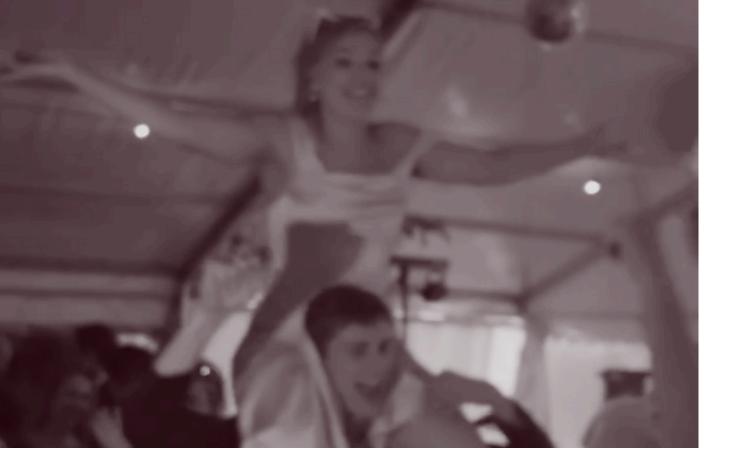
TANDOORI CAULIFLOWER, SALTED CUCUMBER RAITA

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SPANISH SALAD, OLIVE OIL







## LATE NIGHT FOOD

BLACK PEPPER AND GARLIC FLATBREADS:
CHARGRILLED CHICKEN THIGH, TOMATO, CHILLI & CUMIN RELISH
MINT TZATZIKI, PICKLED SUMAC ONION, POMEGRANATE

DEXTER BEEF PATTY SLIDERS, CARAMELISED ONION, MUSTARD MAYO,
ROCKET

TRUFFLE MUSHROOM PATTY, CARAMELISED ONION, MUSTARD MAYO,
ROCKET

TRIPPLE COOKED PARMESAN, TRUFFLE AND CHIVE FRIES

\*PULLED OX CHEEK FRIES, DEEP FRIED JALAPENO, HABANERO CHEESE, CHIVE SOUR CREAM





## BARS & FRINKS

Whether you're hosting an intimate gathering or a grand celebration, our skilled in-house mixologist and sommelier bring a touch of sophistication to every pour.

From selecting the finest wines to crafting bespoke drink and cocktail menus, we have the drinks for you Enjoy ultimate convenience with our fully staffed custom bar, styled to your event requirements.

Alternatively, embrace autonomy with our self-serve bar dry hire ideal for the more informal occasions. Cheers to you, and to elevating every moment with Dood and Frink.

We can operate a return sale on all alcohol



## COCKTAILS

#### DEVIL\$ TEQUILA

Patron, agave, habanero, lime juice, corriander

#### **OLD FASHIONED**

Woodford reserve, Seville orange, Angostura bitters, soda, ice

#### ENGLISH GARDEN

Cucumber-infused gin, garden mint, elderflower sugar syrup, cider splash

#### **BRITISH BRAMBLE**

Salcombe Gin, crème de cassis, homemade blackberry powder, lime

#### ESPRESSO MOONSHINE MARTINI

Cafe Patron, Kahlua, French grain vodka, double shot espresso, coco sugar syrup

#### **NEGRONI**

Aperol, sweet vermouth, crushed ice, orange oil



## WINE | SPARKLING

KOKAKO SAUVIGNON BLANC 13%
MARLBOROUGH, NEW ZELAND

CHATEAU TAYET, BORDEAUX SUPERIEUR BORDEAUX, FRANCE

NICOLAS ROUZET, COTEAUX D'AIX EN PROVENCE COTEAUX D'AIX-EN, FRANCE

PROSECCO AQUALTA 11%

VENETO, ITALY

LAURENT PERRIER CHAMPAGNE CUVEE ROSE 12%
FRANCE







## SPIRITS, BOTTLES, SOFTS

#### SPIRITS | LIQUORS

Makers mark - Bourbon Whiskey 40%
Johnnie Walker Black Label - Scotch 40%
Salcombe Gin - 44%
Stolichnaya -Vodka 40%
Hennesy - Cognac 42%
Devon Rum Co - Premium Golden Rum 40%
Patron - Gold Tequila 40%

#### **SOFT DRINKS**

Still | Sparkling Water
Coke | Diet Coke
Sicilian Lemonade
Ginger Beer
Elderflower sparkling
Raspberry and lime sparkling

#### **BOTTLES**

Peroni 5%
Budvar pilsener 5%
Salcombe Brewery Ale 5.6%
Sassy Cider Rose 4%
Guinness Original Stout 4.2%



#### What makes you different? special?

#### **EVENT STYLING & DÉCOR**

-Beyond food and drink, we create breathtaking settings that elevate your event. Our styling service brings together tableware, furniture, curated décor, floral design, and atmospheric details for a truly immersive experience

#### **BESPOKE STYLING**

 A tailored aesthetic that reflects your personality and theme

#### FLORAL DESIGN

- From delicate table arrangements to stunning installations

#### **TABLESCAPES & DETAILS**

-Thoughtfully curated tableware, linens, and décor

### EVENT STYLING & DECOR



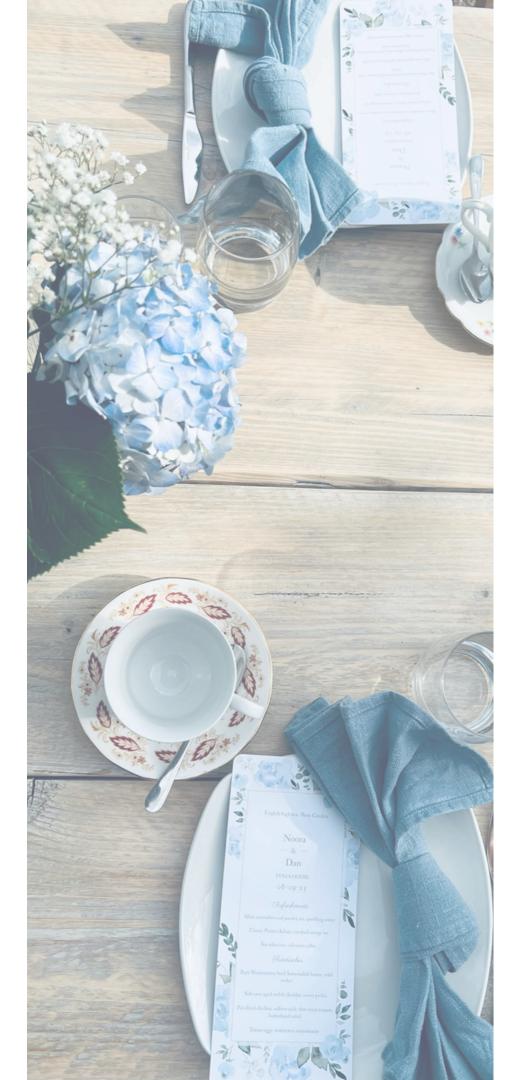
BRINGING IT ALL TOGETHER



## Contact Us

WE CANT WAIT TO CONNECT





FOOD AND DRINK
OVERINDULGE"RS
EVENT PLANNERS
HOSPITALITY SPECALISTS
FOOD, DRINKS, EVENTS

DOODANDFRINK.COM

Phone Number

07891596673

Email Address

EVENTS@DOODANDFRINK.COM DEVON | LONDON



