



DOOD AND FRINK
EST 2017

W E D D I N G S 2 0 2 5

EVENT PLANNERS
SPECIALISING IN FOOD & DRINK



The *story* behind the business



DOOD AND FRINK

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 tablescape 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 non-refundable 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.





Drinks

SIGNATURE COKTAILS

SPICY MARGARITA, CHILLI SYRUP, AGAVE, TEQUILA,
HABANERO SALT

CLASSIC MARGARITA, SUGAR SYRUP, AGAVE, TEQUILA,
HABANERO SALT

FROM THE BAR

SPIRITS

GIN

VODKA

SPICED RUM

DAMSON VODKA

PIMMS

BEER AND WINE

CASK ALE

LAGER

CORONA

CIDER

ROSE

WHITE WINE

RED WINE

PROSECCO

Terroir

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

-

SICILIAN LEMON TART, LEMON SUGAR BRULEE, CURD

-

MOONSHINE TIRAMISU, COCAO

-

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 MECHOU 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



SHARING SIDES

CONFIT GARLIC, TRUFFLE AND PARMESAN POTATO

-

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

-

TRIPLE-COOKED CARROTS, MAPLE GREMOLATA

-

POTATO ANNA, ROSEMARY AND THYME BUTTER

-

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

-

SMOKED BEAN CASSOULETT, CORRIANDER OIL, SAFRON AIOLI

-

JEWELLED SUMMER HERB TABOULEH, POMEGRANATE

-

TANDOORI CAULIFLOWER, SALTED CUCUMBER RAITA

-

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 CUVÉE 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 CAN'T WAIT TO CONNECT



DOOD AND FRINK
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FOOD AND DRINK
OVERINDULGE"RS

EVENT PLANNERS

HOSPITALITY SPECIALISTS

FOOD, DRINKS, EVENTS

DOODANDFRINK.COM

Phone Number

07891596673

Email Address

EVENTS@DOODANDFRINK.COM
DEVON | LONDON





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