



DOOD AND FRINK

EST 2017

WEDDINGS & EVENTS 2026

EVENT PLANNERS
SPECIALISING IN FOOD & DRINK



ABOUT US

DOOD AND FRINK

OUR HUMBLE BEGINNINGS...

In 2017, Ryan began the DOOD AND FRINK journey in a small Devon kitchen with friends and family, sharing good food and drink, a concept as unique as the name was born...

Starting his career in his family's restaurant, Ryan went on to lead some of Devon's best kitchens, working alongside Michelin recognised names across the South West.

What began as an intimate idea, driven by Swift's passion for food and hospitality, swiftly grew into a full service events business, hosting private parties, weddings and corporate events.

COMPLETELY BESPOKE

Our pick and choose approach allows you to tailor every detail, personalising your vision, style, and budget.

The team will hold your hand through every step, ensuring a seamless, unique and stress free wedding.

We nurture your vision and make it a reality far beyond all expectations, leaving a lasting impression on your taste buds for years to come.



THE TEAM...WELL SOME OF THEM



CHLOE & LAUREN - FRONT OF HOUSE



RYAN SWIFT - OWNER, DOOD & FRINK

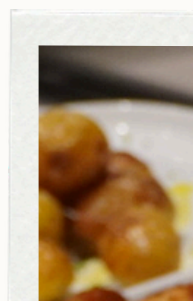
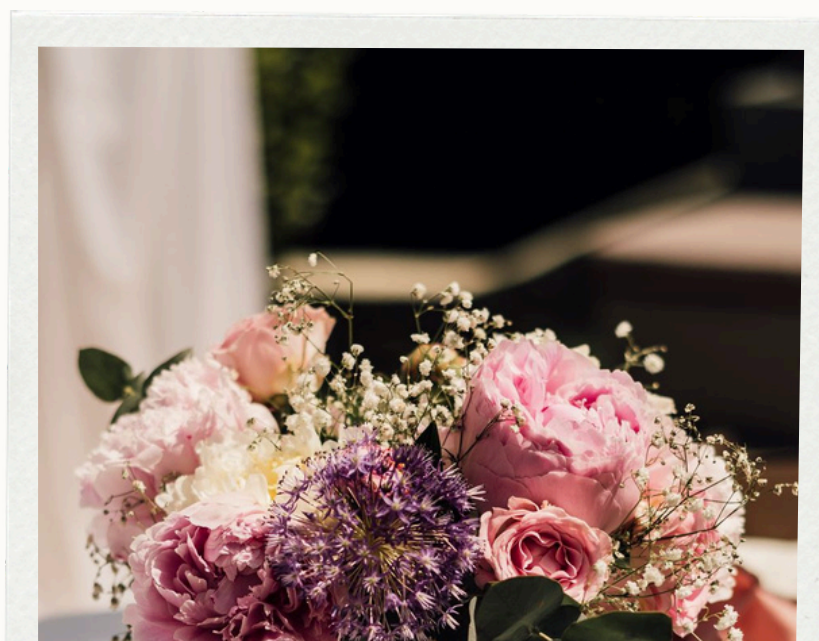
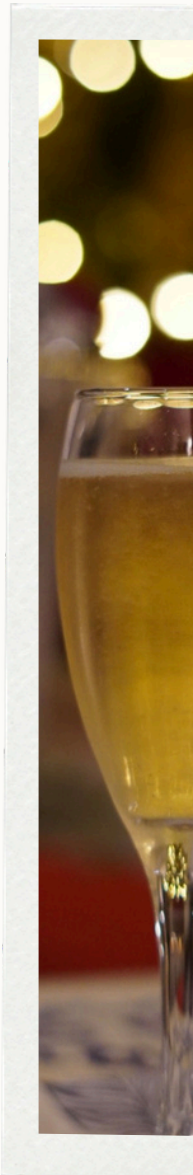
SERVICES PICK AND CHOOSE...

- BESPOKE CATERING & DRINKS
- FULL SERVICE FRONT OF HOUSE TEAM
- EVENT STYLING & DECOR
- WEDDING PLANNING & CORDINATION
- TABLEWARE & GLASSWARE
- PHOTOGRAPHY & VIDEOGRAPHY
- MARQUEE AND VENUE SOURCING
- THE FINAL TOUCHES

Whether you're looking for catering and bar, or a fully curated experience, we deliver every detail with ease capturing the whole moment and setting the new wave of events and weddings. Check our reviews and socials for the proof.

OUR AIM IS TO NOT BE THE AVERAGE CATERING COMPANY.

The mission is to design every event in a way that reflects who you are, what you love, and the moments that matter most. By tailoring every event to you, we ensure your wedding day feels truly unique, meaningful, and filled with personal touches that make it unmistakably yours.



DOOD AND FRINK

MENU

TAILORED TO YOU

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 favourite meal or your signature cocktail with our creative flair, your wedding is an investment and a **MEMORY YOU WILL CHERISH FOR LIFE.**



CANAPES

WE RECOMMEND A SELECTION OF 4 X2 OF EACH SELECTION PER GUEST

-STICKY VIETNAMESE PORK BELLY, BLACK SESAME

-

-SALMON GRAVLAX, DILL & LEMON GIN CREME FRAICHE, BLINI

-

-RARE WESTCOUNTRY FILLET BEEF, HORSERADISH REMOULADE, CRISPY SHALLOT, SOURDOUGH

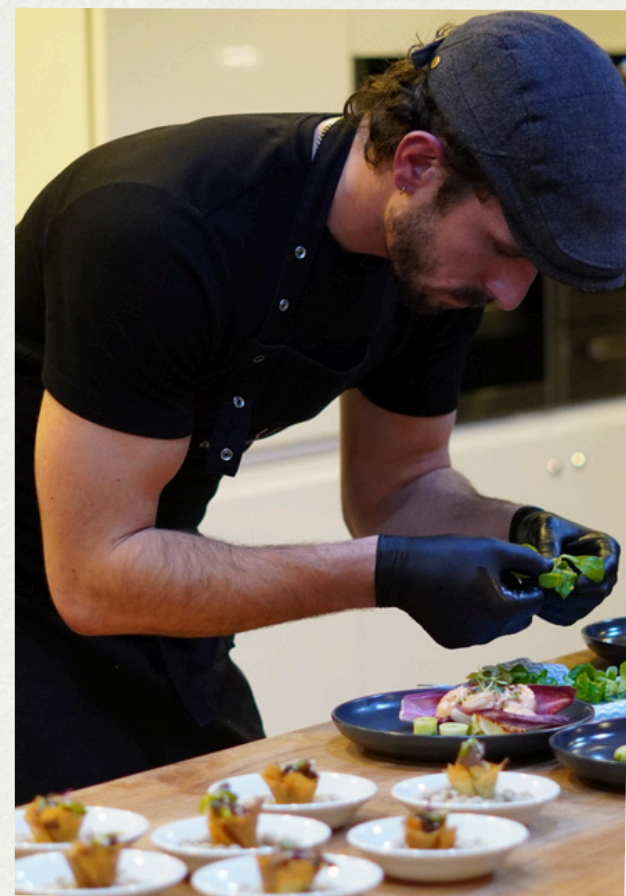
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-CASHEW CHICKEN, MALAYSIAN STREET FOOD STICKS

-

-AMALFI ARANCINI, CHIVE AIOLI, PARMIGIANO

-TRUFFLED WILD MUSHROOMS, PARMESAN CHIVE CREAM, BUTTER PASTRY





PLATED STARTERS

SHORT RIB BEEF, PICKLED FRUIT,
SALSA VERDE, CELRIAC

-

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

-

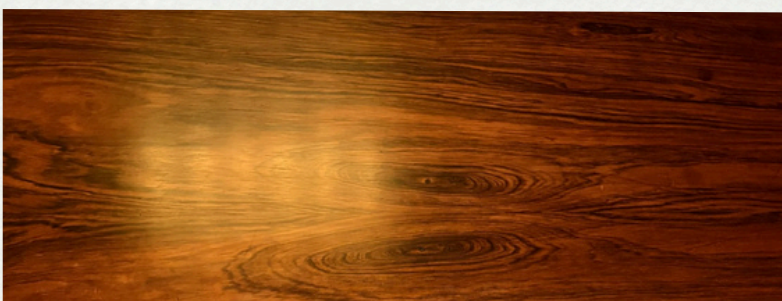
CHARRED GOATS CHEESE, CANDIED AND
YELLOW BEETROOT TARTLETT, WALNUT PESTO

-

PAN FRIED SCALLOP, TOMATO SALSA,
LOBSTER VELOUTE

-

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





PLATED MAINS

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

-

PRINCE SQUASH RISOTTO, RICOTTA TOMATOES, ROASTED SEED PANGRIATTO

-

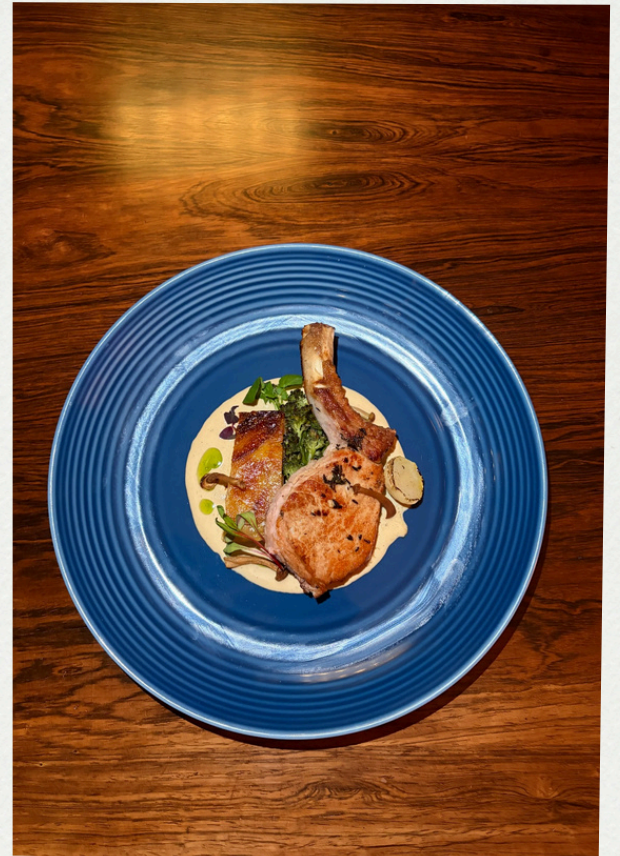
BRIXHAM HAKE, ROMESCO SAUCE, TOURNE POTATO, HISPI, HERB OIL

-

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

-

*TOTNES RUBY RED CHATEAUBRIAND STEAK:
TRUFFLE POMME PURE, KING OYSTER MUSHROOM, TENDERSTEM, PORT AND VEAL MARROW JUS OR CAFE DE PARIS





DESSERTS

WE RECOMMEND A SELECTION OF 3
BROWNIE, SALTED NUT CRUMB, CHANTILLY, COMPOTE
-
COCONUT PANNACOTTA, PASSION FRUIT MARTINI JAM
-
STP, STICKY SAUCE, COFFEE CRUMB, CLOTTED CREAM
-
SICILIAN LEMON TART, LEMON SUGAR BRULEE, CURD
-
MOONSHINE TIRAMISU, COCAO

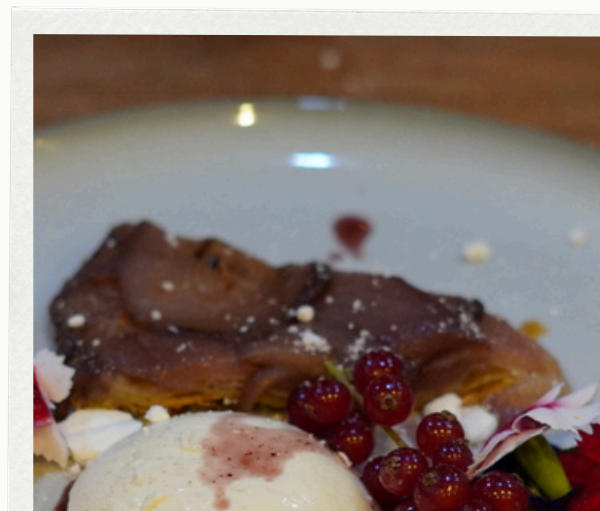


CHEESE BOARD

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, ARTISAN COFFEE
AND BISCUITS





FAMILY STYLE STARTERS

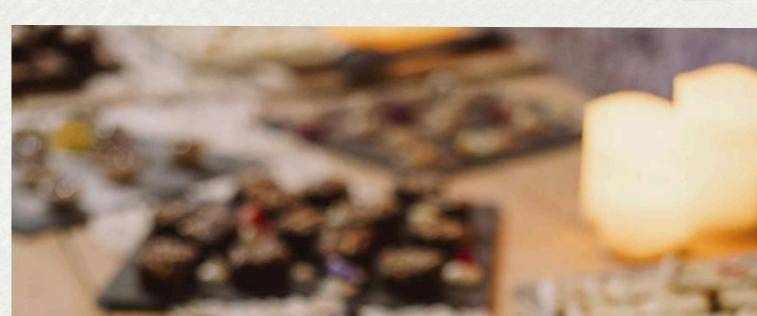
CHARCUTERIE BOARD: DEVON CURED CHARCUTERIE,
NOCELLARA OLIVES, SWEET PICKLED VEGETABLES,
STUFFED FETA PEPPERS,
TOMATO & ROSEMARY FOCACCIA,
VIRGIN OIL & MODENA BALSAMIC

-

AMALFI ARANCINI, AIOLI.
HEIRLOOM TOMATO AND BUFFALO
MOZZARELLA SALAD

-

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



FAMILY STYLE SHARING

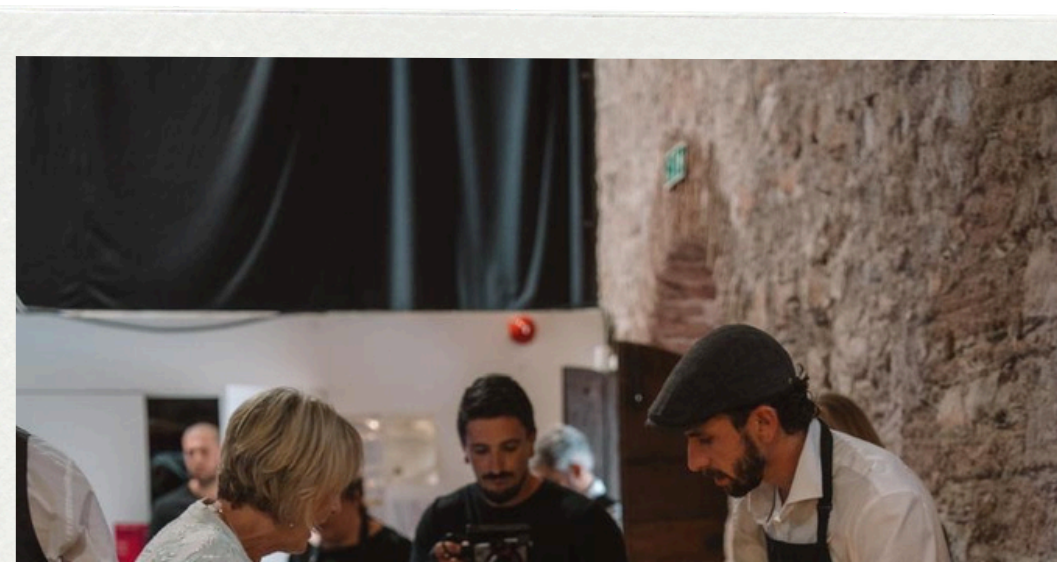
PULLED 14-HOUR MECHOUI LAMB, MARRAKESH
BONEMARROW JUS

-
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

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

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



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

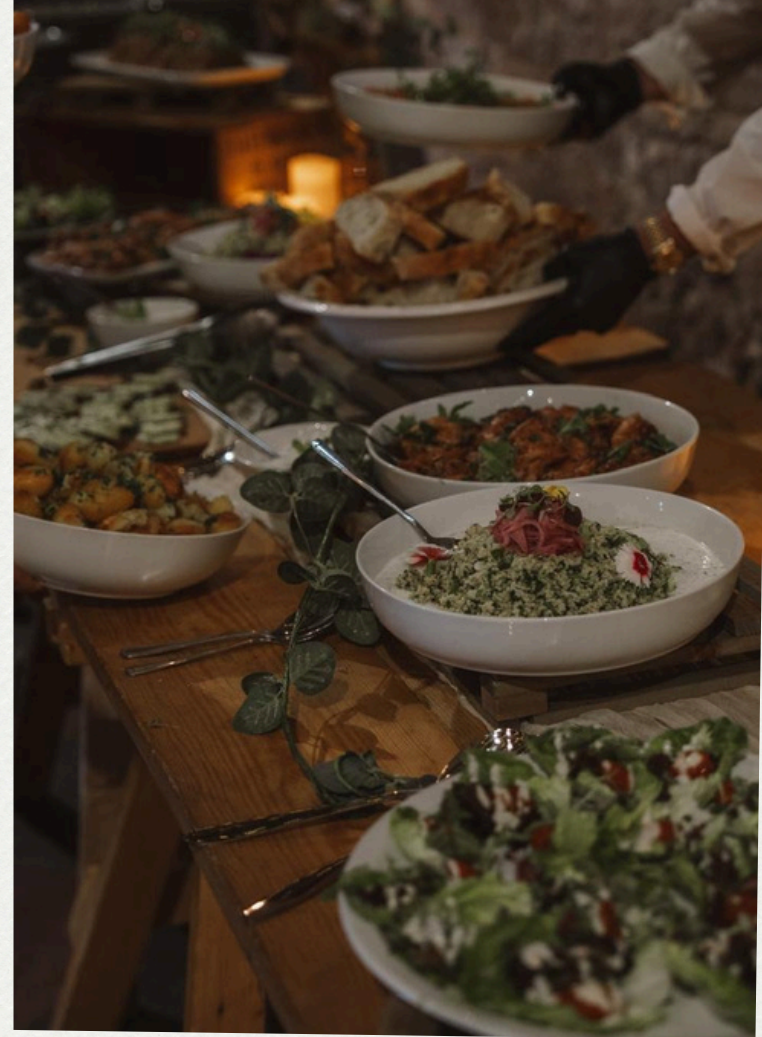
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JEWELLED SUMMER HERB TABOULEH, POMEGRANATE

-

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, CAMELISED ONION,
MUSTARD MAYO, ROCKET

-

TRUFFLE MUSHROOM PATTY, CAMELISED ONION,
MUSTARD MAYO, ROCKET

-

TRIPPLE COOKED PARMESAN, TRUFFLE AND CHIVE FRIES

-

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



BARS AND FRINKS

We offer a DIY Style ice bucket bar where you supply the goods, but if you want to go the extra mile... 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 the ultimate convenience with our fully staffed custom bar. As always...DOOD AND FRINK



COCKTAILS

DEVIL\$ TEQUILA

Patron, agave, habanero, lime juice, coriander

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%

BOTTLES

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

SOFT DRINKS

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



EVENT STYLING & DÉCOR

Beyond DOOD AND FRINK we create breathtaking settings that elevate your event. Our styling team brings together curated décor, floral design, and atmospheric detail with your colour scheme and personality being the basis paired with our years of flair and 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 crockery, cutlery, glassware, furniture & linens

ENQUIRE FOR FULL DETAILS

[SEND US YOUR PINTREST BOARD]

EVENT STYLING & DECOR



BRINGING IT ALL TOGETHER



THE FINAL STEP BEFORE COMMITMENT

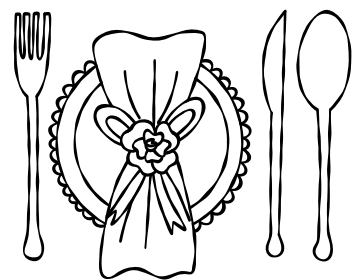
Your journey from envisioning your dream wedding to celebrating your love is a carefully curated process. At every step, we're here to provide guidance, support, and expertise, ensuring that your special day is a true reflection of your love story.

DOOD AND FRINK



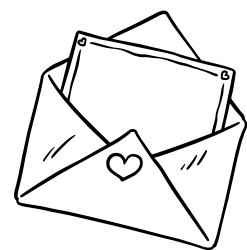
Step 1

LET'S CHAT- We'll schedule a call to discuss your vision and answer any questions.



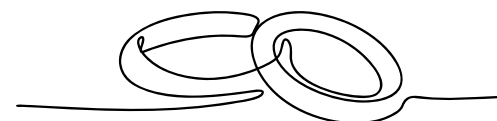
Step 2

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.



TESTIMONIALS



THE SPANISH BARN, TORQUAY

"We honestly couldn't have asked for more. Ryan and the entire Dood&Frinks team made our wedding day everything we dreamed of — and more — even when the weather had other plans! We are so grateful for their hard work, kindness, and professionalism, and would recommend them a thousand times over." MICHELLE MCEWAN



PYNES HOUSE, EXETER

"Ryan and team have done the catering for our wedding weekend in June and were absolutely amazing! We're still getting guests commenting on how great the food was then (perfect for post-wedding hangovers)! It was evident how much effort and thought they've put into it throughout and it certainly paid off." VERONIKA CLINK



PRIVATE ESTATE, CREDITON

"Dood & Frink are nothing short of INCREDIBLE - both their food and their customer service is second to none. They stepped in to cater our wedding at Pynes House at very short notice after we were let down by another supplier, and this was the best decision we made. They went above and beyond in every way they could - not only was all the food absolutely delicious, they helped us with the menus, decor, organisation and ensuring everything ran smoothly over the weekend. They are honestly outstanding, and I cannot recommend them highly enough. I would book them over and over again. 11/10 !!" NIKKI SHELDON



DOOD AND FRINK

CONTACT US

WE CANT WAIT TO CONNECT



EVENTS@DOODANDFRINK.COM



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