



REEKA EVENTS

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"REEKA'S ATTENTION  
TO DETAIL AND UTTER  
PROFESSIONALISM  
MADE MY DAY."

- Nicola





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# ABOUT REEKA

Welcome to Reeka.

Reeka is a luxury events company which was founded by renowned chef Jay Halford in the Cotswolds. With years of experience in fine dining and elegant occasions, we are proud to elevate bespoke events with our catering services.

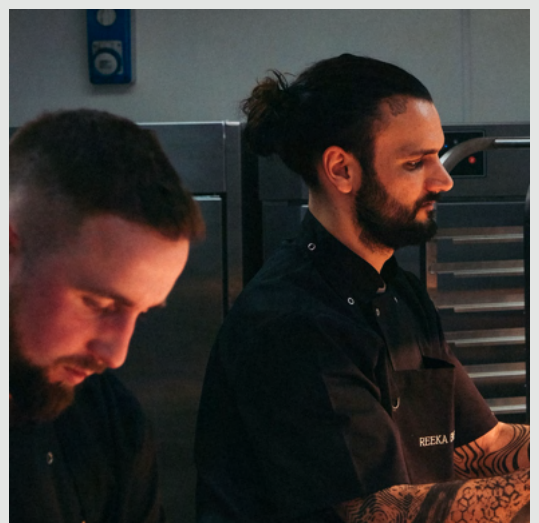
At Reeka, we believe that food should be the main talking point of every event. We source the best local ingredients and prepare all meals freshly on site, from scratch.

Our menus are specifically tailored to each event to enhance your experience. We work congruently with you from start to finish, aligning with your vision, alongside drawing inspiration from your chosen venue.

We love nature and are inspired by all it provides. This is reflected in everything we do, from start to finish. With Reeka, you know you are getting food that is sustainable, whilst looking and tasting incredible. We cook in line with each season, to ensure each menu item tastes its full potential.

From Chefs to Kitchen Porters, we only work with the best. We pride ourselves on delivering you the finest service across the board. On your special day, a dedicated hospitality co-ordinator will lead our team of staff, all of which are rich in knowledge and experience, allowing you the freedom to fully relax and thoroughly enjoy your day.

Operating for a numbers of years now, we have built relationships with a vast network of suppliers allowing Reeka to accommodate all of your requirements with ease. Working with people that know your area inside out, giving your day that extra personal touch.





# Sample Menus

*We believe that food should be the main talking point of every event. All of Reeka's menus are thoughtful, bespoke and all can be tailored to suit your taste, culture and occasion.*



*Dietary requirements and allergens will be always taken into account*

*Example pricing based on 80 people attending your event.*

*All prices are ex VAT. Children's Menus are available at request.*



# HOT CANAPÉS

*Get a variety of canapés for your event starting from - 4 for £9pp, 6 for £12pp, 8 for £22pp*

## MEAT

Glazed Peruvian Chicken Skewers  
Soy Glazed Pork Belly with Apple Jelly & Crackling  
Chorizo Potato Cake with Garlic Aioli  
Polenta with Parma Ham & Truffle  
Lamb Koftas with Mint Yogurt  
Breaded Crispy Beef with Spicy Ketchup  
Mini Beef Sliders with Cheddar, Mustard Mayo & Rocket

## FISH

Mini Cod Cake with Tartare Sauce  
Chilli Crab Cakes with Fish Sauce & Spring Onions  
Tempura Prawn Skewers with Miso  
Pan Fried Scallop with Cauliflower, Peas & Olive  
Cod Goujon with Pea Puree & Lemon

## VEGETARIAN

Oyster Mushroom Scallop with Truffle Pomme Purée & Crispy Shallots  
Cajun Battered Cauliflower Popcorn  
Sweet Potato Pakora & Spiced Yogurt  
Wild Mushroom Arancini with Red Pepper Relish  
Courgette & Spinach Fritter on Poached Quails Eggs  
Parmesan & Pistachio Croquette with Apple Puree  
Charlotte Potatoes with Cream Cheese & Chive Mousse



# COLD CANAPÉS

Get a variety of canapés for your event starting from - 4 for £9pp, 6 for £12pp, 8 for £22pp

## MEAT

Ham Hock & Piccalilli  
Mini Yorkshire Pudding with Horseradish & Beef  
Chicken Liver Parfait, Truffle Butter & Plum Chutney  
Beef Fillet Tartare with Horseradish & Capers  
Seared Duck Breast, Sweet Potato Rosti with Hoisin  
Pulled Pork Taco with Soured Cream, Avocado & Lime  
Quail Scotch Egg & Caponata



## FISH

Smoked Salmon Roulade with Cream Cheese & Dill  
Chilli Crab Meat on a Sourdough Crouton with Lime Mayo  
Sea Bass Ceviche & Marinated Fennel  
Prawn Tacos with Chilli, Garlic, Lime, Avocado & Spiced Soured Cream  
Pea Bellini with Smoked Salmon & Guacamole  
Mackerel Rillettes with Horseradish Mayo  
Teriyaki Cured Salmon with Asian Slaw & Seed Crisps



## VEGETARIAN

Balsamic Beetroot with Whipped Goats Cheese on a Sourdough Crouton  
Tomato, Basil & Mozzarella Skewer with Basil Pesto  
Goats Cheese Tartlet with Red Onion Chutney & Spiced Pear  
Baby Gem Tacos with Smoked Pecans, Tomato Salsa, Guacamole & Cashew Sauce  
Watermelon with Basil & Feta  
Buckwheat Blinis with Red Pepper & Tomato Relish with Pickled Walnut  
Nori Quinoa Rolls with Tomato & Avocado







# AFTERNOON TEA

*Afternoon Tea starting from £15pp*

Selection of Finger Sandwiches  
Scones with Cream & Jam  
Homemade Scotch Egg  
Lemon Drizzle Slice  
Pecan Chocolate Brownie  
Macaroons  
Cheese Straws  
Mini Eaton Mess  
Fruit Tarts  
Almond Frangipani  
Tea and Coffee

*We can also supply a fine range of loose leaf teas and home-made lemonades to quench your thirst.*



# 3 COURSE PLATED WEDDING BREAKFAST

*Our take on a classic wedding breakfast from £60pp*

## STARTERS

*Ham Hock Terrine with Piccalilli, Apple, Lime, Watercress & Brioche Crisp  
Duck Egg with Asparagus & Parma Ham  
Beef Carpaccio with Pickled Baby Vegetables, Parmesan Cream & Black Olive  
Pan Fried Scallops with Pea, Pancetta Crisps, Olive & Onion  
Cornish Crab with Sweetcorn Panna-Cotta, Avocado, Chilli & Lime  
Cured Salmon with Beetroot & Horseradish  
Rillette of Smoked Mackerel, Pickled Cucumber Carpaccio, Brioche Crisps & Lime Mayo  
Heritage Tomatoes, Burrata, Basil, Mint, Pickles & Pink Salt  
Salt Baked Beetroots on Thyme Flatbread with Pickled Onions & Whipped Ricotta  
Pistachio Parfait with Caramelised Figs on Seeded Crackers with Pomegranate & Orange*

## MAIN COURSE

*Slow Cooked Shoulder of Lamb with Potato Fondant, Onion Puree, Caramelised Maple Carrots, Seasonal Greens & a Red Wine Jus  
Ballottine of Chicken in Crispy Parma Ham, Seasonal Greens, Thyme, Gnocchi, Pomegranate, Toasted Pine Nuts & Garlic Butter  
Fillet of Beef, Dauphinois Potato, Wild Mushroom Fricassee, Courgette & Anise Poached Carrots  
Cotswold Venison, Potato Purée, Artichoke, Daikon Slaw & Fennel  
Crispy Pork Belly with Walnut Granola, Baby Onions, Broad-Beans & Apple  
Pan Fried Sea Bass with Jersey Royal Potatoes, Confit Baby Tomatoes, Tender Stem Broccoli with Caper, Herb & Lemon Sauce  
Pan Fried Spiced Cod with Celeriac, Sweet Peppers, Pak Choi in a Green Sauce  
Fillet of Sea Bass with Pearl Barley Risotto, Mediterranean Roasted Vegetables with Parsley & Caper Dressing  
Pappardelle Pasta with Oyster Mushrooms, Peas & Parmesan Cheese  
Crown Prince Squash and Feta Wellington with Tomato and Red Pepper Relish, Seasonal Vegetables & Sage  
Miso Aubergine with Tempeh, Soy Baked Almond Cream, Onion Purée, Pickled Berries & Basil*

## DESSERT

*Dark Chocolate Marquise with Strawberries, Passion Fruit & Lemon  
Classic Lemon Tart with Raspberries & Citrus Sorbet  
Pistachio Cake with White Chocolate Mousse & Strawberries Three Ways  
Chai Cheesecake with Candied Walnuts, Baileys Mousse & Coffee Anglaise  
Green Basil Mousse with Palm Sugar Pineapple, Coconut Bon Bon & Yogurt Sorbet  
Banoffee Pie with Caramelised Peanut, Banana & Cinnamon  
Elderflower Sponge with Pomegranate, Raspberry & Rose  
Custard Tart with Rhubarb Three Ways & Ginger  
Passion Fruit & Mango Cheesecake with Chocolate Sorbet  
A Trio of Mini Desserts*



# FEASTING STYLE

*Bring your wedding party together, with a feast that caters for all.*

*This menu starts from £50pp*

## **Starters**

*Selection of Fresh Breads with Dips*

*Pressed Ham Hock with Fresh Herbs & Pickles*

*Curd Meats & Pickles*

*Anti Pasti | Mezze Sharing Boards*

*Chilli & Garlic Head on Prawn with Lemon*

*Sweet Potato & Black Bean Cod Cakes with Sweet Chilli Jam*

*Sweetcorn Fritters with Tomato, Mango & Guacamole*

*Heritage Tomatoes with Goats Cheese, Mint Pesto & Pickles*

*Tri Beetroot with Crown Prince Squash, Goats Curd, Basil & Pine Nuts*

*Pak Choi with Sweet Potato, Quinoa & Pomegranate*

## **Main Course:**

*Slow Cooked Shoulder of Lamb, Mint Pesto & Green Oil*

*Caramelised Peruvian Chicken with a Spicy Jalapeño Sauce*

*Grilled Fennel with Roasted Chicken & Roasted Vegetables*

*Grilled Sea Bream on a Bed of Fennel, Dill & Parsley with Salsa Verde*

*Sesame & Miso Salmon with Baked Radishes & Rocket*

*Crab Linguini with Chilli, Lime & Green Onion*

*Miso Roasted Aubergines with Green Beans, Pomegranate, Rocket & Sumac*

*Piquanté Peppers with Confit Garlic & Charred Courgette*

*Baked Cauliflower on a Bed of Greens with Curried Chickpeas, Cashew Dressing & Chimichurri*

## **Sides:**

*Lemon & Thyme Roasted Potatoes*

*Fried Chilli Tempeh, Pak Choi & Garlic*

*Pearl Barley Tabbouleh, Fresh Herbs, Vine Tomato & Kalimatta Olives*

*Heritage Star Anise Carrots*

*Tri-Tomatoes, Mint Oil, Toasted Pine Nuts*

*Seasonal Slaw with Toasted Walnut*

*Hot Seasonal Greens*

*Green Salad & Pine Nut Pesto*

*Aubergine Relish*

## **Dessert:**

*Chocolate Brownie Bites with Clotted Cream*

*Lemon and Blueberry Set Cheesecake*

*Passionfruit Possets*

*Vanilla Panna Cotta Pots with Mixed Berries*

*Baileys and White Chocolate Truffles*

*Basque Baked Vanilla Cheesecake with Passion Fruit Curd & Mango Salsa*

*Sticky Toffee Pudding with Black Treacle Sauce*

*Lemon Curd Eaton Mess with Raspberry*

*Dark Chocolate Pots*

*Blueberry Frangipani Tarts*

*Set Lemon Parfait with English Rhubarb*

*Key Lime Cheesecake with Basil & Chocolate*

*Banoffee Pie with Caramelised Cinnamon Banana*





# PLANT-BASED MENU

*Enjoy this fresh & vibrant all vegan menu from just £55pp*

## CANAPÉS

Buckwheat Blinis with a Red Pepper & Tomato Relish & Cashew Cheese  
Mini Tacos with a Smoked Pecan Filling, Tomato & Mango Salsa & Guacamole  
Quinoa Nori Rolls with Tomato, Avocado & Cucumber  
Pea Pancakes with Smashed Peas & Feta  
Cucumber with Cashew Cream Cheese & Chive  
Mini Bean Burger Sliders with Aubergine Relish

## STARTERS

Heritage Tomatoes with Feta, Pickles, Basil & Micro Greens  
Asparagus & Watercress Soup with Crispy Artichoke, Aminos Seeds & Cream Cheese  
Pan Fried Gnocchi with Pickled Baby Vegetables, Burnt Onion Puree, Rocket Pesto & Spring Onion  
Antipasti / Mezze Sharing Boards  
Salt Baked Beetroots on Thyme Flatbread with Pickled Onions & Whipped Ricotta  
Wild Garlic Arancini with Micro Greens Salad, Chipotle Mayo & Olives

## MAIN COURSE

Miso Aubergine with Green Beans, Picante Peppers, Pomegranate, Charred Pak Choi & Lemon Yogurt  
Spiced Cauliflower Steak with Braised Lentils, Anise Carrot, Pakora & Chickpeas  
Courgette Cannelloni with Pea Fritters, Lemon Hummus, Peas, Tomato & Red Pepper Relish & Crispy Kale  
Wild Mushroom Wellington with Dauphinois Potatoes, Seasonal Vegetables & Cranberry Jus  
Pearl Barley Risotto with Mediterranean Roasted Vegetables

## DESSERT

Coconut Cake with Citrus Parfait, Grilled Pineapple, Mango & Yogurt Sorbet  
Dark Chocolate Marquise with Strawberries, Orange & Basil  
Sticky Toffee Pudding, Black Treacle Sauce & Vanilla Ice Cream  
Passion Fruit Cheesecake with Mango & Chocolate  
Banoffee Pie with Cinnamon & Caramelised Banana  
Selection of Sorbet



# BBQ MENU

*All BBQ menus include a selection of breads, seasonal salads, grilled corn, roast thyme baby potatoes, dips and sauces as standard.  
This menu starts from £35pp*

## MEAT

Tandoori Chicken Breast  
Marinated Sirloin Steak  
Lamb Kofta  
Thyme & Garlic Pork Skewers  
Handmade Cotswold Beef Burgers

## FISH

Monkfish Kebabs  
Salmon & Dill Skewers  
Fresh Tuna Steaks  
Spiced Grilled King Prawns  
Whole Grilled Snapper Mojo Verde

## VEGETARIAN

Confit Halloumi & Roasted Red Pepper  
Miso Aubergines  
Grilled Barbecue Jackfruit  
Maple Tofu Skewers  
Grilled Cauliflower Steaks

*Cold & Hot Buffet and Grazing Table Menus Are Also Available*





A group of women are sitting on the floor in a room with wood-paneled walls, meditating. They are sitting on mats and using wooden blocks for support. A large green plant is visible in the background. The room has a modern, minimalist aesthetic with a white wall and a wooden beam. A black wire lamp hangs from the ceiling. A microphone on a stand is visible on the right side of the frame. The women are wearing casual clothing, including tank tops and leggings. The overall atmosphere is calm and focused.

“The Guests Couldn’t Stop  
Talking About How Great The  
Food Was. Every Meal Was  
Plentiful & Flavourful. The  
Colours On The Plate Truly Had  
Me Mesmerised Every Time”

- Liv, Flow Home Retreats



# BOWL FOOD

## HOT

Pan Fried Gnocchi, Apple, Roasted Celeriac, Walnuts with a Stilton Cream - V

Moroccan Tagine with Apricot, Chickpea, Coriander, Chilli & Shallot - V

Pan Fried Sea Bass on Roasted Beetroot, Potato Cream & Buttered Savoy Cabbage

Scottish Salmon, Purple Sprouting Broccoli, Truffled Potatoes, Celeriac & Garlic Cream

Sea Bream on Butternut Squash, Risotto, with Balsamic Reduction

Tenderloin of Beef with Sweet Potato Puree, Confit Shallots & Crispy Curly Kale

Goats Cheese & Beetroot Salad with Poached Pear & Walnut Dressing - V

Jerk Chicken, Rice & Peas with Mango Chutney

Crispy Pork Belly with Seasonal Greens & Apple Sauce

## COLD

Puy Lentil, Pumpkin, Feta, Chilli & Coriander Salad - V

Mozzarella, Rocket, Basil & Heritage Tomato Salad - V

Newton St Loe Chicken & Crispy Bacon Caesar Salad

Quinoa, Spinach, Roasted Butternut Squash, Beetroot, Roasted Shallot, Mixed Cress - V

Mackerel Rillettes, Apple, Beetroot & Walnut Salad, Melba Toast

Grilled Panzanella Salad with Bell Peppers, Summer Squash & Tomato - V

Summer Garden Salad with Chilli & Garlic Shrimp

Wood Roasted Peppers, Buffalo Mozzarella, Salsa Verde - V

Salted Watermelon, Peach & Basil Salad - V

Starting at £12pp





# EVENING FOOD

*Options can be set as a self-serve table or handed out to guests. Enjoy from £12pp.*

Fresh Sourdough Pizza

*Cooked to order in a pizza oven*

Sliders Bar

*Burger bar cooked with local meats, topped your way*

Taco Bar

*Corn tortilla tacos with a range of fillings, salsas & garnishes*

Chilli Dogs

*Jumbo finger rolls with local sausage topped with chilli con carne, chilli, spring onion & sour cream*

Mac & Cheese

*Everyones favourite, the perfect way to end your night. Add your choice of fillings & toppings*

Kebab Pitas

*Slow cooked local meats, generously filled and served to guests throughout the evening by our chefs*

Indian Street Food

*Traditional Indian street foods. Select from our range of starters, curries & accompaniments*

Waffle Bar

*Fresh waffles, loaded with amazing toppings. The ideal option for those with a sweet tooth*

Churros

*Made to order, rolled in cinnamon sugar & served with warm chocolate sauce*

Grazing Table of Local Cheese & Meats with All Accompaniments

Toasties

Bacon & Pulled Pork Baps

Fish n Chips Cones



# DRINKS PACKAGES

Our tailored drinks packages can be amended to your pleasing, the below is to give an idea of inclusion and pricing.

As standard all packages include staffing and service costs as well as the following -

*Orange / Apple Juice  
Still & Sparkling Water  
Non-Alcoholic / Soft Drink Selection*

Teas & Coffees can be included at an additional cost of £2.50

## CLASSIC

**£17pp**

Reception Drinks - 1 drink pp

*Pimms, Prosecco & Cloudy Lemonade and Elderflower*

-

Wedding Breakfast Table Wine

*A bottle of Red, White & Rose*

*per 10 guests*

-

Prosecco for the toast

## CELEBRATION

**£28pp**

Reception Drinks - 2 drink pp

*Pimms, Prosecco & Cloudy Lemonade and Elderflower*

-

Wedding Breakfast Table Wine

*A bottle of Red, White & Rose - Flowing top-ups during  
the Wedding Breakfast*

-

Prosecco for the toast

## LUXURY

**£39pp**

Reception Drinks

*Champagne & Cloudy Lemonade and Elderflower*

-

Wedding Breakfast Table Wine

*A bottle of Red, White & Rose - Flowing top-ups during  
the Wedding Breakfast*

-

Champagne for the toast

## EVENING BAR

Packages start from £300 and can be ran on a cash bar basis or alternatively we can cap the evening bar service allowing your guests to enjoy a 'free bar'.

Bars are fully stocked with

*Cocktails, Beers, Wines, Spirits with Mixers, Soft Drinks  
& 0% Alcohol Options*





# BAR & SERVICE STAFF

Service Staff can be provided through Reeka. From champagne receptions all the way through into the night, our staff will keep your drinks flowing.

Your bar will be stocked with a full range of spirits, mixers and cocktails, which can be prepared by our skilled and dedicated mixologists. Bespoke drinks menus can be curated specifically to suit the theme of your event.

Please note, if you are wanting to provide your own alcohol for your wedding (venue permitting) a surcharge starting from £6pp will be applied.

## EVENT HIRE

### CUTLERY, CROCKERY & GLASSWARE

Reeka handles everything - we will provide you with all required cutlery, crockery and glassware for any event. We have a variety of glassware available, will advise which china will best showcase your chosen menu. Costs include all pieces required for your drinks reception and a 3 course seated menu. Should you require additional courses or specific glassware, this may incur an additional cost.

### LINEN

High quality table linen and napkins can be provided upon request. Should you require a bespoke linen, we would be happy to relieve you of this hassle, source on your behalf and provide an individual cost for this service.

### KITCHEN EQUIPMENT HIRE

Reeka will provide all necessary kitchen equipment to cater for your event depending on the venue.

### STAFF UNIFORM

Our friendly and attentive staff will present themselves in a smart, professional manner. Our standard of dress is; plain black trousers or skirt, black or white shirt and branded Reeka apron. If you would like our staff to wear an alternative, this may incur additional costs and can be discussed.




# OUR WORK

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“We wanted an informal style of service and Reeka absolutely nailed it. Everything from the canapés right through to the evening was absolute perfection and our guests are still raving about it to this day!”

- Emma Bell





# THE WEDDING OF MR & MRS WIBBERLEY

*In the heart of Gloucestershire you will find Blackfriars Priory, an elegant 13th century medieval site. Blackfriars Priory was the perfect choice of venue for Lorrel & Alex. They wanted the day to feel tasteful, distinguished and rustic - and Reeka went above and beyond to deliver this. Working alongside their vision and drawing inspiration from the venue, we created a stunning event that we were proud and delighted to be a part of.*

*Reeka worked closely alongside Lorrel & Alex to bring their dream wedding to life. They briefed us with their concept of wanting a sense of "togetherness", and we decided upon creating a sharing style feast for their main wedding breakfast. We sourced the finest local ingredients to build a bespoke cheese/charcuterie style board, centred on the table, so that guests could self-serve at their leisure.*

*In keeping with the more relaxed theme of the event, Reeka supplied a catering truck to serve evening food, allowing guests to walk up as they desired throughout the night.*

*"The Day Was Perfect & Reeka Were Essential. They Understood The Vision After The First Call, We Had Complete Faith In Them Being Able To Deliver. Every Aspect Was Handled With The Upmost Care And Professionalism!"*

*- Alex*



# THE WEDDING OF SAMMY & DOROTA

*“Many caterers turned down our wedding due to the short notice, but Reeka not only took on the challenge without hesitation, they went above and beyond!”*

*As soon as we had our tasting, we couldn't stop thinking about having the food again. Service from the first email until the day of our wedding was impeccable.”*

*- Sammy*

*Sammy and Dorota reached out with just 6-weeks until they were getting married, having been let down by another catering company. Whilst the turnaround was tight, we made sure that no corners were skipped. A full menu tasting, site visits and regular update calls were all handled.*

*Before their tasting they were intrigued by our sharing feast and once tried they instantly knew this was the option for them! Keeping the sharing theme going they opted for a dessert table to finish off the Wedding Breakfast, allowing guests to enjoy wherever they wanted within the grounds.*

*The full menu was personalised to feature dishes from both of their family heritages, including a midnight serving of Pierogi from a local Polish supplier.*







# THE ELOPEMENT OF DANIELLE & CHRIS

Hosted at the gorgeous Euridge Manor, we catered their beautifully intimate wedding. With this being an elopement, the menu could be completely tailored to the newlyweds. Opting for a seasonal selection of canapés and a 6-course tasting menu, using locally sourced ingredients we created a taste experience with dishes at their most flavourful.



# FLOW HOME RETREATS

## *About The Event*

*Located within the beautiful Cornish countryside, you will find Cabilla Cornwall, which was home to Flow Home 2022. We were approached by Liv at Yoganic to cater this collaborative retreat between herself and Oakley Woodhouse. Our brief was fairly simple; to provide guests with a nourishing plant-based menu that will aid in relaxation and help detox the body.*

*The retreat was set over the course of a weekend, allowing the fresh juices and food we provided to have a real, nourishing impact on the guests bodies. Food we provided ranged from flavoursome and locally sourced salads to asian-inspired cuisine. A weekend long plant-based menu can be wrongly deemed 'plain and boring' by people who don't choose to eat that way in their daily life; so we took it upon ourselves to make sure nothing we provided could be associated with this idea.*

*We ensure that when working away, we make all our dishes and juices using the finest fresh locally sourced ingredients.*



## *Services We Provided*

### *Menu Curation:*

*Following the initial brief, we created a 3 day plant based feast, including daily fresh juices and smoothies. We embrace nature and took huge inspiration from the grounds that Cabilla sits on, opting for fresh leafy greens and vibrant colours for all dishes.*

### *Workshops:*

*Daily workshops were available to attendees, featuring insightful talks on the science and benefits of healthy eating, and demonstrating how they can make their favourite meals from the weekend at home themselves.*





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NEXT STEPS



# LOOKING FORWARD

Reeka endeavours to meet clients needs to the absolute best of our ability, alongside the time of season.

Every person's dream event is unique, but with our experience, we are well equipped to tell your story in the most perfect way.

Due to the differing layouts of country estates, event venues, private homes and other variables, until a consultation has taken place over the phone and we have conducted a site visit, we cannot accurately quote.

Reeka will provide you with a tasting. We can provide this either at your chosen venue or at a Reeka recommended location. Our promise to you is that we will go above and beyond to deliver the perfect service, and ensure your perfect event is taken care of.

Get in touch and let us know what you have in mind for your occasion. Then, we can proceed to give you a quote and move on to the next steps.

We can't wait to get to know you.





*"The attention to detail was excellent. The food was interesting, delicious, plentiful and well presented."*

– Michelle

*"Reeka took care of every single detail, allowing us to relax and enjoy our special day."*

– Fiona

*"Our guests haven't stopped raving about the food! The menu was fantastic and it looked as amazing as it tasted."*

– Andrew



REEKA EVENTS

*"Reeka took care of everything. Delivery on the day was exceptional, I can't fault a single thing"*

– Brendan

*"Nothing was ever an issue. We leaned heavily on the experienced team, they are truly the best!"*

– Mollie

*"I attended a retreat that Reeka were catering and WOW. I was blown away, presentation, food colours and flavours. You can feel the love in every meal."*

– Stephan

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