



Outside Catering *by* *Costley & Costley*

The “Costley & Costley” name has become synonymous with a high quality dining experience throughout Scotland. We are delighted to offer this experience from comfort of your own home or any other venue you may have chosen for your special event.

We can offer full service packages which would include everything from Canapés to Coffee and Marquees to Tea Spoons. Or alternatively, should you like a dinner party from the comfort of your own home we can provide the food and the service allowing you to relax and enjoy your evening the way it was intended - with your guests.

From small and intimate to large and lavish; we can cater for all requirements.



We appreciate that every event is unique and would be delighted to create a bespoke package to suit your individual requirements. To give you an idea of our style of cuisine we can offer we have provided some examples of menus which have been created for our clients in the past.

All menu options include:

- An Event Coordinator to assist with the planning of your event,
- Highly trained Chefs perfectly preparing your chosen menu,
- Highly trained Waiting Staff ensuring you of their best attention,
- Elegant 18/10 Stainless Steel Cutlery,
- Fine White Crockery,
- Stunning Glassware,
- Crisp White Linen Napkins,
- Menu Folders,
- Place Cards.



Sample Menu 1

Chefs Selection of Canapés

~ooOoo~

Cured Loch Duart Salmon Roulade Wrapped in Nori Seaweed,
Tuna Ceviche, Wasabi Sorbet

~ooOoo~

Henricks Gin and Tonic Sorbet with Salted Cucumber

~ooOoo~

Breast of Corn-fed Chicken,
Turnip & Saffron Puree, Fondant Potato, Haggis & Light Chicken Jus

~ooOoo~

Lemon and Lime Panacotta,
Spiced Pineapple Compote and Passion Fruit Ice Cream

~ooOoo~

Tea or Coffee,
Handmade Petit Fours



Sample Menu 2

Chefs Selection of Canapés

~ooOoo~

Confit Duck & Armagnac Terrine,
Prune Puree, Red Onion Marmalade and Toasted Brioche

~ooOoo~

Butternut Squash Veloute

~ooOoo~

Seared Loin of Highland Venison ,
Honey Roast Parsnips, Spiced Red Cabbage Puree,
Poached Blackberries & Scottish Winter Chanterelles

~ooOoo~

Dark Chocolate and Cointreau Torte,
Caramelised Orange Confit and Vanilla Ice Cream

~ooOoo~

Tea or Coffee,
Handmade Petit Fours



Sample Menu 3

Chefs Selection of Canapés

~ooOoo~

Troon Bay Langoustines,
Spring Pea and Mint Risotto, Parma Ham Crisp

~ooOoo~

Crab Apple Sorbet

~ooOoo~

Seared Fillet of Cairnhill Farm Beef,
Creamed Potatoes, Savoy Cabbage,
Crispy Ayrshire Bacon, Red Wine Jus

~ooOoo~

Strawberry and Raspberry Torte,
Red Berry Coulis, White Chocolate Ice Cream

~ooOoo~

Tea or Coffee,
Handmade Petit Fours



Drinks Package 1

- 1 Glass of Prosecco upon guests arrival
- ½ Bottle of House Wine per guest with Dinner

Drinks Package 2

- 1 Glass of Prosecco per guest on arrival plus a top-up
- 1 Glass of Prosecco for Toast Drink during speeches
- ½ Bottle of House Wine per guest with Dinner

Drinks Package 3

- 1 Glass of Champagne upon guests arrival
- ½ Bottle of House Wine per guest with Dinner

Drinks Package 4

- 1 Glass of Champagne per guest on arrival plus a top-up
- 1 Glass of Champagne for Toast Drink during speeches
- ½ Bottle of House Wine per guest with Dinner



In addition to the above menus, we would be delighted to provide any equipment that you feel you may need for your special day. Below is a short list of items we regularly supply to our clients.

5' Round Table

6' Round Table

Gold Bentwood Banqueting Chair

5 Arm Candelabra

In the past we have provided everything from Ice Sculptures to theatrical performances. Should you require any items which are not listed please contact a member of our Events Team on 01292 314214.



Should your event not require a “dinner”, per say, we can cater for a Champagne and Canapé reception or perhaps a buffet selection of hot and cold savouries with handmade cakes and scones... the possibilities are endless.

Below are some examples of informal packages:

Package 1 – Sparkling Wine and Canapés

A glass of Prosecco on arrival plus a top-up with 5 canapés per guest.

Package 2 – Champagne and Canapés

A glass of Champagne on arrival plus a top-up with 5 canapés per guest.

Package 3 – Hot and Cold Buffet

A selection of finger cut Sandwiches, Sausage Rolls,
Handmade Cakes and Scones with Tea or Coffee

All Prices are inclusive of vat at 20%. A delivery and organisation charge may apply for certain events; each event is assessed individually.