

circa  **events**

“A good meal is not just about food, but also about the company and the memories created”

Rick Stein

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WWW.CIRCACIRCA.COM

Canapes

Asian Duck Won Ton, Kewpie Mayonnaise, Spring Onion

Free Range Pork Chipolata, American Maple Mustard

Golden Cross Goats Cheese, Panko Crumb, Chilli Relish v

Sweetcorn Jungle Cake, Smashed Avocado, Crispy Onion vg

Hasselback Potato, Thyme, Hummus vg

Savoury Red Onion Tart, Onion Puree, Feta Crumble v

Coconut Tofu, Sriracha, Crispy Seaweed vg

Handmade Sausage Roll, Mature Cheddar, Ploughman's Pickle

Chopped Prawn, Toasted Blini, Eggs, Bloody Mary Sauce

Yorkshire Pudding, Rare Beef, Horseradish Crème Fraiche

Crostini, Bocconcini, Confit Tomato, Pesto v

Beetroot, Pea, Ricotta Frittata, Grilled Baby Tomato v

Pumpernickel, Smoked Salmon, Crème Fraiche

Panko Chilli Olives, Spicy Yoghurt v

Southern Fried Chicken, Smoked Cucumber, Ranch

Portobello Mushroom Skewer, Balsamic Baby Tomato, Basil vg

Whole Pickled Anchovies, Olive, Tajin

Scampi, Mushed Peas, Tartar



Starters

Starters served with freshly baked focaccia from Flourpot Bakery

Antipasti Sharing Boards: Cured Meats, Olives, Parmesan Rocket Salad, Focaccia
(Served to your table for everyone to share)

Baked Camembert, Pumpkin Seed Crunch, Onion Relish, Focaccia Soldiers v

Flat Baked Taco, Pulled Chipotle Pork, Pico De Gallo, Crema

Nduja Arancini, Roasted Garlic Aioli, Smoked Tomato, Parmesan Dust

Panko Scotch Egg, Piccalilli Puree, Crisp Spinatta, Pickles

Roasted Red Onion, Pumpkin Tart Tatin, Shaved Apple Salad vg

Crispy Artichoke Hearts, Goats Cheese, Pomegranate, Date Salsa v

Beetroot Cured Salmon, Ezme Salad, Sumac Yogurt, Pitta

Chicken Liver Parfait, Ciabatta Dippers, Saffron Shallots, Maple Rocket

Chickpea Falafel, Hummus, Pickled Beetroot, Dukkha, Za'atar vg

Katsu Prawns, Napa Kimchi, Pickled Carrots, Ground Rice Dust

Roasted Tomato, Fired Red Pepper Soup, Herb Butter Beans vg



Mains

Family Style Pie: Handmade Beef Pie, Harveys Ale, Herb Pastry, Potato Puree, Roots, Jus
(Served to your table for everyone to share)

Roast Chicken Breast, Olive Oil Roast Potatoes, Maple Roots, Steamed Greens, Yorkshire, Red Wine Jus

Herb Rolled Pork Porchetta, Harissa Peppers, Feta Wedges, Steamed Greens

Tempura Halloumi or Tofu, Triple Cooked Chips, Tartar Salsa, Crushed Miso Butterbean, Fresh Lemon Dip v\vg

Beef Featherblade, Garlic Fondant, Mustard Flat Mushroom, Slaw, Roasted Carrot

Aubergine Frito Misto, Squashed Potatoes, Beef Tomato Casserole, Roasted Hispi vg

Slow Roasted Chicken Breast, Leg Schnitzel, Garlic Spinach Cream, Herb Mash

Pearl Barley Rissotto, Confit Squash, Black Cabbage, Sussex Parmesan v

Sweet Potato Bomb, Brighton Blue, Cauliflower Puree, Toasted Almond v

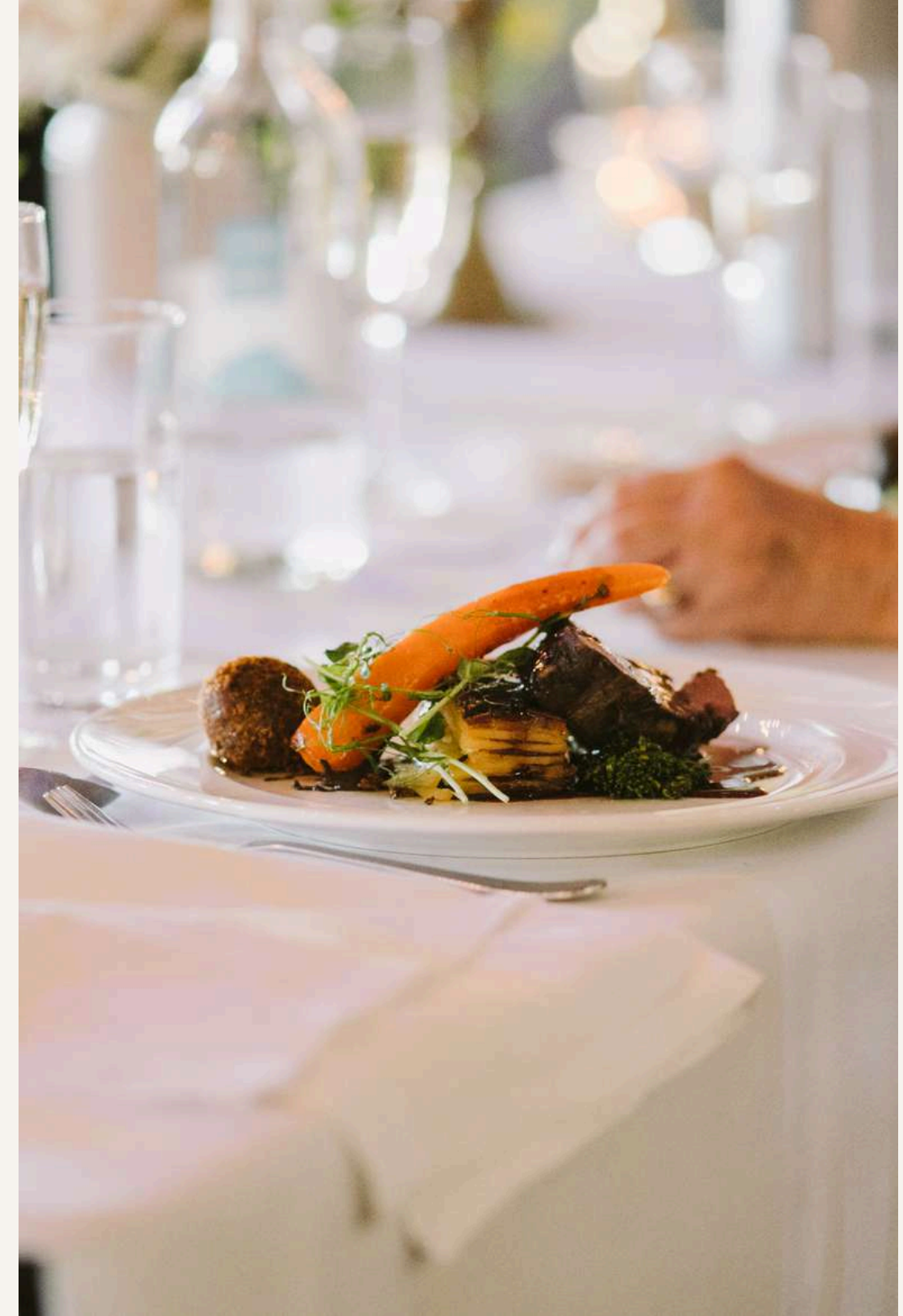
Baked Salmon, Potato Hash, Soft Egg, Pin Head Caper Cream

BBQ Sea Bass, Buttered New Potatoes, Celeriac Slaw

Crunchy Portabello Mushrooms, Chipotle Butter, Butterbean Mash, Charred Tenderstem v

Argentinian Grill Steak Bavette, Triple Cooked Chips, Béarnaise Butter, Simple Green Salad

Lamb Rump, Crushed Potato, Lemon Pesto, Feta Peas £2.00 pp Supplement



Desserts

Torched Lemon Meringue Pie, Gold Dome, Madeline Base, Coulis

Baked Braeburn Apple, Toasted Oat Crumble, Vanilla Custard Pots

Pistachio Pavlova, Vanilla Cream, Fruits

Triple Chocolate Brownie, Warm Chocolate Sauce, Vanilla Ice Cream

Vanilla Bean Panna Cotta, Honey Granola, Macerated Berries

Sticky Toffee Pudding, Salt Caramel Toffee Sauce, Malt Gelato

White Chocolate Blondie, Raspberry Ripple Ice Cream

Trio: Basque Cheesecake, Chocolate Brownie, Lancing Mess

Stem Ginger Treacle Tart, Pecan Cream, Honeycomb Crunch

Baked Yoghurt Cheesecake, Lemon Syrup, Toasted Almond, Cream

Chocolate Brownie, Dairy Free Ice Cream, Chocolate Sauce vg

Banana Split, Vegan Cream, Vegan Ice Cream, Dark Chocolate, Pineapple Crush vg

Circa Gelato Bike

Six flavours from Boho Gelato, cups, cones, sprinkles & our famous 'Bev' Gelato Bike, staff to serve for up to 1.5 hours vg options



BBQ

Served to the middle of each table on boards, slates & bowls.
Choose four Meats & four Veggie/Vegan options.

Chorizo Pork Sausage

4oz Free Range Beef Burger

4oz Pork & Apple Burger

Brighton Pork, Herb Sausage

Squid, Chorizo Stick, Honey

Smokey BBQ Chicken Thigh

Sussex Pork & Honey Sausage

Pork Souvlaki, Lemon, Oregano

Tiger Prawn, Red Onion, Old Bay Rub

Lemon Zest, Coriander Chicken Thigh

Free Range Harvey's Ale Pork Sausage

Moroccan Dry Rubbed Chicken Thigh

Lamb Kofta Kebab

Veggie & Vegan Options:

4oz Halloumi, Beetroot Burger *vg*

Salt & Pepper Tofu Stick *vg*

Cauliflower Wings, Spicy Sauce *vg*

Corn Cob, Coconut Satay *vg*

BBQ Miso Aubergine *vg*

Sweet Potato Black Bean Croquette *vg*

Courgette, Tomato, Pepper Kebab *vg*

Sweet Potato, Red Pepper Sausage *vg*



Salads & Sides

Choose four salads or sides.

Vine Tomato, Shaved Red Onion, Balsamic, Fresh Basil

Creamy Nicola Potato Salad, Sweet Onion, Parsley

Moroccan Spiced Roasted Peppers, Aubergine,
Cracked Wheat, Lemon Zest

Braised Beets, Lemon Juice, Greek Yoghurt, Mint

Greek Salad, Mixed Peppers, Tomato, Onion,
Cucumber, Barrel Aged Feta, Fresh Oregano

Dry Roasted Chickpeas, Red Pepper, Fresh Coriander

Rocket, Balsamic Oil, Parmesan Shavings

Biriyani Spiced Rice, Spinach, Yoghurt

Roasted Baby Potatoes, Fresh Thyme Butter

Penne, Ranch Dressing, Lemon, Parmesan Shavings

Roasted Corn Coblets, Buttered

Sweet Potato Wedges, Cajun Salt

Dirty Beans, Smoked Bacon, Caramelised Onion

Pesto, Rocket, Parmesan, Pasta

Rainbow Slaw, Red & White Cabbage, Shaved
Carrot, Red Onion, Pumpkin Seed

Circa Green Leaf Salad, House Dressing

Pork Sharing Boards

Served to the middle of each table on boards, slates & bowls.

Platters of:

Slow Roasted Pork Belly, Shoulder, Leg & Loin

Sea-salt Crackling

Lemon, Sage Pork Stuffing

Farm Baked Braeburn Apple Sauce

Piccalilli, Mustards, Pickles

Brioche Bun

Choose four Veggie/Vegan options to accompany your Pork if required:

4oz Halloumi, Beetroot Burger v

Salt & Pepper Tofu Stick vg

Cauliflower Wings, Spicy Sauce vg

Corn Cob, Coconut Satay vg

BBQ Miso Aubergine vg

Sweet Potato Black Bean Croquette vg

Courgette, Tomato, Pepper Kebab vg

Sweet Potato, Red Pepper Sausage vg



Salads & Sides

Choose four salads or sides.

Vine Tomato, Shaved Red Onion, Balsamic, Fresh Basil

Creamy Nicola Potato Salad, Sweet Onion, Parsley

Moroccan Spiced Roasted Peppers, Aubergine, Cracked Wheat, Lemon Zest

Braised Beets, Lemon Juice, Greek Yoghurt, Mint

Greek Salad, Mixed Peppers, Tomato, Onion, Cucumber, Barrel Aged Feta, Fresh Oregano

Dry Roasted Chickpeas, Red Pepper, Fresh Coriander

Rocket, Balsamic Oil, Parmesan Shavings

Biriyani Spiced Rice, Spinach, Yoghurt

Roasted Baby Potatoes, Fresh Thyme Butter

Penne, Ranch Dressing, Lemon, Parmesan Shavings

Roasted Corn Coblets, Parmesan, Smoked Paprika

Sweet Potato Wedges, Cajun Salt

Dirty Beans, Smoked Bacon, Caramelised Onion

Pesto, Rocket, Parmesan, Pasta

Rainbow Slaw, Red & White Cabbage, Shaved Carrot,

Red Onion, Pumpkin Seed

Circa Green Leaf Salad, House Dressing

Roast Feast

Served to the middle of each table on boards, slates & bowls.
Choose two meats and a veggie option:

Whole Roast Thyme Chicken, Bread Sauce

Rosemary, Garlic Studded Leg of Lamb, Mint Sauce

Mustard Glazed Beef, Horseradish Cream

Herb Rolled Pork Belly, Apple Sauce

Roasted Cauliflower, Squash, Walnut Loaf, Tomato

Fondue

Served with

Olive Oil Roast Potatoes, Creamy Herb Mash, Maple
Root Vegetables

Mature Cheddar Cauliflower Bake, Buttered Greens,
Giant Tarragon Yorkshire Puddings, Jus



Mediterranean Feast

Served to the middle of each table on boards, slates & bowls.

First

Feta, Honey

Plump Queen Olives

Cured Meats

Fennel, Avocado Panzanella Salad, Torn Focaccia,
Tzatziki Dip

Smoked Aubergine Dip, Pitta Chips

To follow

Lemon Roasted Chicken, Green Lentils, Feta

Pork Souvlaki, Oregano, Garlic

Pea, Broadbean, Saffron Paella

Patatas Bravas, Chilli Tomato

Oven Baked Chickpea Falafel, Tahini

Middle Eastern Mezze

Served to the middle of each table on boards, slates & bowls.

To start

Marinated Olives, Pitta Chips, Pickles, Labneh,
Za'atar, Dukkha, Homemade Hummus

For main

Garlic Tahini Chicken Skewers
Split Aubergine & Fine Pepper Garlic Tahini Skewers
Braised Cous Cous, Ras el Hanout Spices
Rustic Chopped Salad, Pomegranate Gems
Chopped Whole Chillies
Pickled Red Cabbage
Mamoosh Pitta
Ezme Salad
Roasted Baby Potatoes, Cumin & Coriander Seeds



Italian Feast

Served to the middle of each table on boards, slates & bowls.

Primo Plato

Buffalo Mozzarella, Pesto, Olive Oil
Sunblushed Tomato
Nocellara Green Olives
Sicilian Antipasti
Sweet Melon
Homemade Focaccia, Aged Balsamic

Secondo Plato

Braised Chicken Thigh, Aubergine, Tomato Ragout
Butternut Squash, Aubergine, Tomato Ragout v g
Orzo Pasta, Gremolata v
Garlic Ciabatta, Parsley, Oregano
Tenderstem, Shaved Parmesan

Children's Menu

Choose one option for each course for all children.

Children are from 1 - 12 years old.

Package includes squash during dinner.

Starter

(On the table when guests seated for dinner)

Crudites, Pitta Sticks, Homemade Hummus

Tortilla Chips, Hummus, Guacamole

Honeydew Slices

Breadsticks, Cheese & Chive Dip

Main

Homemade Chicken Goujons, Chips & Peas

Tomato Pasta Bake, Homemade Garlic Bread

Homemade Fish Goujons, Chips & Peas

Sausage, Chips & Beans

Mini Cheese Pizza

Macaroni Cheese, Garlic Bread

BBQ, Hog Roast or Feasting Menu (Same as adults only)

Mini Picnic Lunch Box

Dessert

Circa Ice Cream Sundae, Sprinkles, Popping Candy

Chocolate Brownie, Vanilla Ice Cream

Fresh Fruit Salad

Circa Gelato Bike (If Booked)



Lite Bites

Choose Two Options from the below menu (1 veggie/vegan), served hawker style to your guests around the venue.

Detroit Coney Dog Hot Dog, Smokey Beef Chilli, Grated Cheese, Crispy Onions, Brioche Bun |

Gyros Marinated Chicken Skewers, Confit Garlic Mayonnaise, Tomato, Cucumber Salad, Smoked Pepper Salsa, Hung Yoghurt Tzatziki, Potato Fries
£1.00pp Supplement vg option also available

Chilli Nachos Box Crunchy Tortillas, Prime Beef Chilli, Jalapenos, Shredded Cheese, Sour Cream, Salsa | vg option also available

Bingo Chicken Wings Hot Buffalo Sauce, Brighton Blue Cheese Dip, Wet Wipes |

Katsu Chicken Sticky Rice, Katsu Curry Sauce, Spring Onion, Pickled Ginger | vg option also available

Plantation Boston Pulled Pork Pickle, Mustards, Beetroot Slaw, Brioche Bun |

Loaded Fries Prime Beef Chilli, Shredded Onion, Dirty Sauce, Melting Cheese | vg option also available

Ultimate Toastie Spicy Sliced Spinata, Garlic Pesto, Double Mozzarella, Sourdough, Bechamel | vg option also available

Bao Buns Velvet Pork, Spring Onion, Pickled Ginger, Tonkatsu Sauce |

2026 £11.50

2027 £12.50



Evening Snacks

2026 £8.00 | Streaky Bacon, Brioche Bun, Tomato Ketchup
2027 £8.65 | Fish Finger Bun, Tartar Sauce, Wild Rocket Roasted
| Aubergine, Halloumi, Chilli Ketchup Bun

Evening Buffets

Cheese & Antipasti

Selection of Sussex Cheeses, Italian and Spanish Cured Meats Home Made Pickles, Crackers, Day Baked Breads, Farm Made Chutneys, Seedless Grapes, Relish, Sussex Butter

Classic

Selection of Handmade Sandwiches, Hot & Spicy Chicken Wings, Sausage Roll Bites, Mini Quiche Selection, Fresh Salad Leaves, Double Cheesestraws, Torn Bread

Ploughman's

Sussex Pork Pie, Free Range Scotch Egg, Hand Carved Maple Glazed Ham, Mature English Cheddar, Farm Made Slaw, Pickled Onions, Piccalilli, Green Salad, Rustic Bread, Sussex Butter, Chutneys

2026 £14.60

2027 £15.80

Hot Evening Buffets

Barbeque

Cooked outside your venue by our Chefs. Served with Brioche Buns,
Dressed Green Salad & Condiments (80 guests minimum)

2026 £18.00

2027 £19.45

Choose three options:

Homemade Beef Patty Burger | Brighton Pork Sausage | Paprika Chicken Sticks | Marinated
Chicken Wings | BBQ Glazed Pork Ribs | Roasted Corn on the Cob | Aubergine & Halloumi Sticks
Crushed Bean Burger |

Hog Roast

Served with Brioche Buns, Dressed Green Salad & Condiments
(100 guests minimum)

2026 £18.00

2027 £19.45

Selection of Slow Roasted Pork Belly, Shoulder, Leg & Loin | Seasalt Crackling | Pancetta & Sage
Stuffing | Baked Braeburn Apple Lavender Sauce | Crushed Bean Burger |

Shwarma

All served in Mamoosh Flat Bread, finished with a saffron pickled cabbage salad, a
rich and creamy roasted garlic sauce, homemade chilli sauce, dry roasted chickpea
& cumin hummus on the side. Please choose x2 meat and x1 veggie/vegan option.

2026 £18.00

2027 £19.45

Shredded Chicken with Lemon, Cumin, Paprika, lots of Garlic | Spiced Pork Shoulder,
Pomegranate, Orange, Green Chillies | Caramelised Mince Beef, Turmeric, Parsley, Sumac | Fire
Smoked Aubergine, Chickpea, Coriander | Mixed Meat (Beef Mince & Chicken) Turmeric, Parsley,
Sumac | Smoked White Fish, Roasted Top Shelf Spices & Molasses |



CIRCA Toasties

Sourdough loaf, light bechamel sauce, buttered & toasted.
Choose two meat & one veggie option.

Spinata, Ricotta, Spinach & Blush Tomato

Streaky Smoked Bacon, Raclette, Onion Jam

Parma Ham, Mascarpone, Spinach

Mature Cheddar, Black Treacle Ham

Pesto, Charred Vegetable, Vegan Cheeses

Bombay Chicken, Cheese Peppers, Spices, Potato

Green Chutney Gouda & Chilli Jam

Sliced Gouda, Homemade Chilli Jam & Red Onion

Turkey, Pickled Slaw, Gherkins, Swiss Cheese & Mayo

Griddled Halloumi, Organic Honey & Courgette Salsa

Tuna, Red Onion Jam, Capers, Tangy Mayo & loads of

Mozzarella Cheese

Spicy Sliced Spinata, Garlic Pesto, Mozzarella

Served with

Crunchy Rainbow Slaw, Straw Fries,
Condiment Station

2026 £17.00

2027 £17.00

Street Food

Our street food is served from a station within your Wedding Venue.
Or you can add some theatre and have it served from a Street Food
Van! These can be booked for a minimum of 100 guests. POA



CIRCA Burger

Handmade burgers, in a brioche bun.
Create Three Burgers:

Beef Patty | Pork & Apple Patty | Lamb & Mint |

Herby Chicken Breast | Slow Cooked Beef

Brisket | Fried Chicken Thigh | Pulled Pork

Shoulder | Black Bean & Sweet Potato Patty |

Sweetcorn, Pumpkin Patty | Halloumi Patty

Choose three toppings for each burger

Cheddar | Smoked Cheese | Brighton Blue | Brie

| Goats Cheese | Sliced Beef Tomato | Shaved

Red Onion | Iceberg Lettuce | Baby Spinach |

Cucumber | Fresh Rocket | Smashed Avocado |

Tomato Relish | Bacon Jam | Caramelized Red

Onion | Corn Relish | Pickled Chilli Relish |

Streaky Bacon | Onion Rings | Hash Browns |

Roasted Garlic Mushroom | Sliced Chorizo |

Spicy Pepperoni | Garlic Mayo | 1000 Island |

BBQ Sauce | CIRCA Burger Sauce | Chilli Sauce

Served with

Rainbow Slaw, Straw Fries, Condiments

2026 £17.00

2027 £17.00



CIRCA Kebab

Cooked on a traditional spit and hand carved by our chefs
Choose two meat & one veggie option.

Slow Spit-Roasted Lamb Doner, Carved | Spiced Pork Souvlaki, Pomegranate, Green Chillies | Caramelised Beef Kofta
Turmeric, Parsley, Sumac | Spit-Roasted Shredded Chicken, Lemon, Cumin, Garlic | Halloumi, Seasonal Veggies, Skewered |
Herb Marinated Tofu, Aubergine, Skewered,

Served with

Flat Khobez, Pickled Red Cabbage & Onion, Cucumber & Tomato Salsa,
Whole Roasted Chillies, Smoked Garlic Sauce, Habanero Chilli Sauce,
Roasted Chickpea Hummus & Straw Fries

2026 £17.00

2027 £17.00

CIRCA Mexican

A warm 6-inch soft tortilla or crunchy tacos, finished with authentic Tex Mex toppings
Choose two meat & one veggie option.

Chicken Tinga: Shredded chicken, chipotle, garlic, sweetcorn sauce

Chicken Mole: Shredded chicken chilli, almond, chocolate sauce

Chilli Beef: Prime beef in our own 18 spice taco seasoning

Pinto Beans: Mushrooms, taco seasoning, cumin & fennel

Black Beans: Roasted red peppers, spicy sauce, lime

Breakfast Taco: Pinto Beans & Shredded ham hock

Chilli Nachos Box: Loaded Nachos, prime beef chilli

Served with

Topped with Homemade Chipotle Mayo Dressing and Shaved White Cabbage Salad

Choose three toppings

Cheese | Tomato Salsa | Pineapple Salsa |

Sour Cream | Coriander | Pickled Red

Onion | Pickled Jalapenos | Chilli Sauce |

Toasted Sesame Seeds | Homemade

Guacamole

2026 £17.00

2027 £17.00

CIRCA Pizza

Either choose from our chefs menu below, or create your own! Handstretched sourdough pizzas cooked in our wood fired oven. Whole pizzas served in biodegradable boxes.

Choose three pizzas

The Sicilian: Sicilian Chorizo, Caramelised Onion, Mascarpone, Fresh Rocket

The Rigatino: Pancetta, Mascarpone, Cherry Tomatoes, Caramelized Onions, Fresh Rocket

The Rosemarino: Chorizo, New Potato, Fresh Garlic, Roasted Peppers, Rosemary

The Stagioni: Goats cheese, Gorgonzola & Parmesan, Tomato Sauce & Mozzarella

The Hawaiano: Farm Carved Ham, Fresh Pineapple

The Parmigiano: Prosciutto, Shaved Parmesan, Fresh Rocket

The Bufala: Buffalo Mozzarella, Sundried Tomatoes, Fresh Basil

Design your own pizza - choose three toppings for each pizza (create three pizzas)

Mozzarella cheese & tomato base included as standard

Goats Cheese | Pulled Pork | Chorizo | Pancetta | Chicken | Ham | Mascarpone | Pepperoni | Black Olives | Fresh Garlic | Buffalo Mozzarella | Cherry Tomatoes | Fresh Basil | Spinata | Red Onion | Parmesan | Sundried Tomatoes | Rosemary | Prosciutto | Jalapenos | Mushrooms | Roasted Peppers | New Potato | Pineapple | Balsamic Drizzle | BBQ Drizzle | Blue Cheese | Spicy Sausage | Fresh Rocket | Caramelised Onion | Ground Beef | Gorgonzola | Capers | Spicy Salami | Broccoli | Chilli Sauce |

2026 £16.25

2027 £17.55

Gluten Free Bases & Vegan 'cheese' available



2026 Pricing

CANAPES

Three Selection from our menu £11.35

Five Selection from our menu £15.65

CIRCA GELATO BIKE

BOHO Gelato Six flavours, cups,
cones, sprinkles, 1.5 hour service £550.00

MAIN COURSE & DESSERT £67.00

CANAPES X3 OR STARTER,
MAIN COURSE & DESSERT £75.00

CANAPES X5, STARTER,
MAIN COURSE & DESSERT £82.00

FEASTING & SHARING £68.00

Add Canapes & Dessert £82.00

PLATE & CANAPE UPGRADES from £2.20

CHILD 2 COURSE £27.50

CHILD 3 COURSE from £31.00

EVENING FOOD from £8.00



2027 Pricing

CANAPES

£12.50

£17.00

Three Selection from our menu

Five Selection from our menu

CIRCA GELATO BIKE

£600.00

BOHO Gelato Six flavours, cups,
cones, sprinkles, 1.5 hour service

£72.35

MAIN COURSE & DESSERT

£81.00

CANAPES X3 OR STARTER,
MAIN COURSE & DESSERT

£88.55

CANAPES X5, STARTER,
MAIN COURSE & DESSERT

£73.45

FEASTING & SHARING

£88.55

Add Canapes & Dessert

from £2.40

PLATE & CANAPE UPGRADES

from £8.00

CHILD 2 COURSE

from £15.00

CHILD 3 COURSE

from £8.00

EVENING FOOD

About our menus

All our ingredients are sourced from the very best of local Sussex Butchers, Cheese makers and Farmers – in fact our office is on a farm just outside Brighton! Wherever possible we use free range, organic and quality assured produce in all our dishes. We're known for being a little quirky in our menus and ideas, from Asian influences to our one-of-a-kind Pizza Van, we'll offer you a range of options to best suit your ideas, tastes and the theme of your day. Our team includes talented Event Managers who bring it all together for our clients. Each has their own strengths and contribute to what we do here at Circa, using their passion for food and experience in managing events in their work. Here on our farm kitchen, all our food is lovingly hand prepared by our talented Chefs who have years of experience between them. All of us share a passion for good, sustainable locally sourced food, served with flair, creativity and a desire to create a fantastic experience that will keep your guests talking about your day for years to come.

A few things to note.....

- All our prices are per person. There is a minimum spend at most of our venues, please see your terms and conditions for further details.
- All noted prices above are EXCLUSIVE of VAT charged at the Government mandated rate at time of final invoice. The breakdown of VAT is reflected on your quote.
- We have projected our prices for 2027 based on an 8% annual increase. If prices do not increase to this amount your final invoice will be adjusted and reduced accordingly. Prices will not go any higher than those quoted.
- Our Wedding Breakfast Packages include one meat option and one veggie/vegan option for your starters, one meat option and one veggie/vegan option for your main and one dessert for all your guests. You choose the menu and your guests are served what you have chosen. Should you wish to offer your guests the choice of dishes from your menu there is an additional charge of £350 to cover a chefs extra prep day and an additional chef on the day. This is only offered if the venue and menu requirements allow. Please discuss this with us directly.
- Your tasting will take place in the early part of the year of your wedding. We hold 'Tasting Experience Events' where we present a number of our dishes to give you a flavour of the style and quality of our menu. You'll be invited to attend this once you've secured your booking with us, this is usually just for the two of you.
- Kitchen Equipment will need to be hired in as there is no kitchen at Falmer Court, a £500.00 charge for this will be added to your quotation.
- All dietary requirements and allergies can be catered for. You collate a list of your dietaries once you have your RSVPS and send that over to us, we will do the rest! When it comes to allergies, guests may wish to discuss with us directly, just ask them to email us on eat@circacirca.com.
- All Circa prices include linen, crockery, cutlery and staffing.
- Children are from 1-12 years of age. Anyone over the age of 12 is counted as an adult on the main menus. All persons attending over the age of 16 are required to pay for a drinks package.
- We have table plan templates for you to use, just ask - or we'll send you these after you've had your tasting with us.