



**NEWMARKET
HAMPERS
CREATING MEMORIES**

A GUIDE TO THE PERFECT PICNIC WEDDING

Why Choose Newmarket Hampers?

Newmarket Hampers has been established since 2007. We love picnic weddings and firmly believe in **Quality and Quantity**. We source the finest local and nationwide specialty foods and put them all into our beautiful hampers – these are then delivered to you at an agreed time on your special day. Customer Satisfaction is at the heart of everything we do – we love to meet couples and discuss their upcoming wedding plans, so please arrange an appointment to come to Hamper HQ and meet the team and try some food!



How it Works...

Step One - Choose Your Hampers

Individual (+£2.50 charge)

Or

Large Sharing Hampers

Step Two – Choose Your Menu and Extras

Set Menu or Picnic Creator

We are happy for you to choose our set menus or create one of your own!

Extras

- Staff Lite- Lay our Hampers and Clear away Hampers **£250.00**
- Drinks Welcome Table to Hire – includes Large kilners and Jam Jars **£1.00pp**
- Apple box Crates to place hampers on next to tables - **£2.00** each to hire
- Canapé's - please ask for a menu!
- Wedding Cake / Fresh Cheese Tower -Fresh cheese cake Blackbomber, Norfolk Mardler, Cornish Yarg, Duke and Duchess, Brie and Godminster Heart decorated with flowers, figs, grapes and apples. Accompanied with crackers, chutneys and butter portions for guests to help themselves to. **£300.00 for 100 people**

Step Three – Email Us

Let Us Know

- **Hamper Option**
- **Menu Choice – including any dietary requirements / children**
- **Number of Guests**
- **Venue Postcode**

We can now put an initial estimate together including delivery costs

Step Four – Arrange to meet us

We like to meet couples so you can see the Quality of what we do and get an idea of the size of hampers etc..

- **Book onto our Next Tasting Event**
- **Arrange an Appointment**
- **Fill and bring the form with you below**

Step Five – Pay a Save the Date Deposit

Our save the date deposit does just what it says – saves your wedding date.

- **Save The Date Deposit Invoice is £100.00 – This can be paid online by Card or BACS**

Step Six – The final Payment

4 weeks before your wedding date is when everything is finalized

Let us Know

- **Final Numbers**
- **Dietary Requirements**
- **Delivery Timings – we will also arrange collection timings at this point if hiring hampers**
- **Venue Address Confirmation**
- **Contact Numbers for the Day**

We will then send your final invoice which can be paid by BACS (if under £1000 you can pay online by card)

Picnic Wedding Ideas...

Previous picnic weddings have adopted some of the ideas below...

- **Order a Mobile Bar to take care of all drinks**
- **DIY Drink stations – collect kilners, jam jars and galvanized steel baths to pop all your drinks into. Hire a fridge trailer for the weekend from a company online (ebay is usually a good starting point for this)**
- **Hamperteers – Nominate a hamperteer per table to take care of laying out and clearing away the picnic – people have done this by putting an apron on your chosen persons place setting or a chefs hat or wooden spoon!**
- **Family and Friends all love to help out at a picnic wedding so ask the ushers to help with hampers when they arrive or hire some students locally to help with the day clearing hampers before they are collected**
- **Follow Newmarket Hampers on Facebook . Pin Interest or Instagram for lots of wedding inspiration!**

Wedding Booking Form

Names:

Address:

Contact Number:

Email Address:

Date of Wedding:

Time of Wedding:

Venue Address and Postcode:

Number of Guests:

Menu:

Dietary Requirements:

Extras:

Picnic Menus

Newmarket Hamper Children's Hired Hampers £10.00pp

- Fresh Filled Roll on White or Brown Choose your filling...Jam, Cheese, Ham, Tuna Mayo and Cucumber, Dairy Spread
- Sausage Roll / Cheese and Onion Roll
- Pom Bear Crisps
- Fresh Fruit Pot
- Vegetable Sticks and Hummus
- Homemade Brownie

Newmarket Hamper Picnic Luncheon Menu £13.50pp

- Freshly made Finger Sandwich Platter (separate vegetarian and meat platters)
- Chicken Goujons and Salsa
- Vegetarian Cheese and Onion Rolls
- Handmade Pork Pie and Homemade Chutney
- Homemade Sausage Rolls
- Roasted Vegetable Couscous
- Mini Vegetarian Quiches
- Vegetable Crudities and Hummus
- Handcooked Crisps
- Homemade Triple Chocolate Belgian Brownie
- Freshly Sliced Fruit Platter

Newmarket Hamper Afternoon Tea Picnic Menu £18.00pp

- Freshly made Finger Sandwich Platter Selection (separate vegetarian and meat platters)
- Luxury Cheese Kebabs
- Homemade Pork Pie and Homemade Chutney
- Homemade Flaky Sausage Rolls
- Cheese and Onion Rolls
- Homemade Scotch Eggs
- Homemade Vegetarian Quiche
- New Potato, Lemon and Chive Salad
- Hummus and Vegetable Crudities
- Scones, Jam and Clotted Cream
- Freshly Sliced Fruit Platter

Newmarket Hamper Traditional Picnic Menu £20.00pp

- Fresh Crusty Bread and Butter
- Luxury Cheese Board with Crackers, Grapes and Celery
- Hand Carved Meat Platter (Turkey, Honey Ham and Beef)
- Local Butchers Flaky Sausage Rolls
- Homemade Brambly Apple Pork Pie
- Homemade Coleslaw
- Newmarket Sausages and a Mustard Dip
- Mozzarella Tomato and Basil Salad
- Homemade Quiches (v)
- Sharing Bags of Crisps / Vegetable Crisps
- Homemade Triple Chocolate Belgian Brownie and Strawberries

Newmarket Hamper Luxury Picnic Feast

Menu £26.00pp

- Award Winning Cheese Selection with Oatcakes and Chutney
- Hand Carved Meat Platter (Turkey, Ham, Beef)
- Parma Ham Wrapped Sausages
- Crusty Bread Rolls and Butter
- Smoked Salmon and Cream Cheese Mini Scones
- Homemade Coleslaw
- Homemade Vegetarian Quiche
- New Potato, lemon and Chive Salad
- Vegetarian Cheese and Onion Rolls
- Homemade Brambly Apple Pork Pie and Homemade Chutney
- Handcooked Scotch Eggs
- Roasted Vegetable Couscous
- Hand Cooked Crisps / Vegetable Crisps
- Homemade Triple Chocolate Belgian Brownie with Strawberries and Cream
- Lemon Tart with Dark Chocolate Swirl

Newmarket Hamper Continental Luxury

Picnic Menu £24.00pp

- Luxury Cheese Kebabs with Crackers
- Continental Meat Platter with Marinated Olives
- Salmon Platter with Goats Cheese Mini Tarts and Hot Chutney
- Crusty Bread Rolls and Butter
- Parma Ham Wrapped Sausages
- Mozzarella, Tomato and Basil Salad
- Homemade Vegetarian Quiche
- New Potato, lemon and Chive Salad
- Vegetarian Cheese and Onion Rolls
- Pork Pie and Homemade Chutney
- Roasted Vegetable Couscous
- Hand Cooked Crisps / Vegetable Crisps
- Homemade Triple Chocolate Belgian Brownie with Strawberries and Cream
- Eton Mess Meringue Pots

Dietary Requirement Friendly Hampers

£15.00pp

Vegetarian

- Mixed Finger Sandwich Selection- Egg and Watercress, Cheese and Cucumber
- Cheese and Onion Rolls
- Mozzarella, Tomato and Basil Skewers
- Vegetable Crudities and Hummus
- Roasted Vegetable Couscous Salad
- Cheese Kebabs
- Homemade Triple Chocolate Belgian Brownie
- Strawberries and Clotted Cream

Vegan

- Freshly Filled Vegan Wrap
- Handcooked Crisps 40g
- Butternut Squash, Walnut, Apple Chilli Salad Pot
- Roasted Vegetable Couscous Salad Pot
- Vegetable Crudities and Hummus
- Dairy Free Dessert
- Fresh Fruit Pot

Gluten Free

- GF Wrap
- Chicken Drumsticks
- Mozzarella, Tomato and Basil Skewers
- Cheese Kebabs
- Vegetable Crudities and Hummus
- Butternut Squash, Walnut, Apple, Chilli Salad Pot
- Homemade GF Brownie
- Strawberries and Clotted Cream

