

A woman with long brown hair, wearing a blue top, is seated at a long wooden table. She is eating a meal consisting of several plates of food, including what appears to be a salad and a main dish. There are glasses of wine on the table. The setting is a wedding reception.

# Vegan-Wise Wedding Catering



VEGAN-WISE



# Vegan-Wise Your Wedding

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At Vegan-Wise we believe in incredible flavour, colour, and creativity. We create meals and menus that will capture the soul of your love story, leaving you and your guests fully satisfied and inspired. We take pride in utilising seasonal, locally-sourced ingredients to design menus that are influenced by global flavours, but made with produce from our own region.

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## Our Chef Nikita Leys

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Chef Nikita has traveled the globe, working under chefs and immersing herself in diverse culinary cultures to hone her craft in creating spectacular vegan feasts. Her diverse career spans opening restaurants and cafes, meticulously designing innovative menus and recipes, and providing exceptional catering for wellness retreats and high-end guest lodges. Nikita's culinary creations are a testament to her journey, blending global flavours with the freshest local produce to create plant-powered dishes that captivate everyone, including those skeptical non vegans. Chef Nikita invites you and your guests to a feast that not only satisfies the palate but also enchants the soul, making your wedding meal unforgettable.

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Vegan-Wise emerged from Chef Nikita's profound passion for plant-based cuisine and her personal journey with food sensitivities. This rich culinary experience inspired her to create delicious, nourishing meals, leading to catering at intimate gatherings and wellness retreats. A pivotal early request to cater her cousin's wedding revealed the potential within Vegan-Wise, sparking a love for crafting unforgettable wedding feasts that perfectly capture each couple's love story. As the reputation of Vegan-Wise grew, we expanded our services to consult for restaurants and cafes, developing innovative menus that champion locally-sourced, plant-powered dishes. While Vegan-Wise has fulfilled many roles in the vegan culinary world, Nikita's heart remains with wedding catering. She once shared, "There's nothing more special and satisfying than creating a feast that leaves the couple and their guests in awe. It's a significant meal—the first as a married couple—and I approach it with the gravity it deserves."

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# Our Story

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# Our Values

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- **Plant-Powered:** At Vegan-Wise, we're dedicated to crafting dishes that will win over everyone, not just vegans. We relish the opportunity to welcome all wedding guests, even the skeptical ones into the vibrant, fulfilling world of vegan cuisine with our colourful, flavourful feasts. Our goal? To create a meal so memorable that it becomes a cherished topic of conversation long after the last dance.
- **Real Foods:** At Vegan-Wise, we're committed to using only real, whole-food ingredients to craft nutritionally rich and deliciously satisfying meals. We believe that making everything from scratch not only enhances the taste but also allows us to tailor every recipe to the couple's preferences and dietary needs, ensuring a perfectly personalised dining experience at their wedding.
- **Locally Sourced Seasonal Produce:** At Vegan-Wise, our commitment to sustainability and community drives us to source ingredients locally, especially from Devon and Cornwall. This not only supports our local farmers but also guarantees the freshest, most flavourful produce. We believe in knowing our farmers and understanding how our ingredients are grown, ensuring that every dish reflects the rich, seasonal abundance of our region.



- **Allergy-Friendly Commitment:** At Vegan-Wise, we understand the challenges that come with dietary restrictions, especially allergies. We take your concerns seriously, ensuring that our catering goes beyond the typical bland, uninspired allergy-friendly options. We're committed to crafting exceptional dishes that are safe and delicious for everyone, regardless of their dietary needs. Our approach means reimagining dishes without allergens to create vibrant, flavourful experiences that don't just accommodate allergies but celebrate the possibilities of allergen-free cuisine.
- **Personalised Menus and Setup:** At Vegan-Wise, we believe that every couple has their own unique tastes and favourite dishes, which is why personalisation is at the heart of our service. We dive deep into understanding your preferred styles of cuisine and special dishes to craft the meal of your dreams. From appetisers and canapés to main courses, desserts, and even late-night snacks, we ensure every aspect of your menu is tailored specifically to your desires. Our goal is to make your wedding meal not just a dining experience but a personal reflection of your journey together, tailored to delight every guest and create lasting memories.
- **Colourful, Show-Stopping Presentation:** At Vegan-Wise, we create visually stunning spreads that captivate and excite all your guests, encouraging them to dive into the feast. Whether it's elegantly plated courses or lavish, self-serve banquet buffets, our presentations are designed to be as beautiful as they are delicious. We utilise vibrant colours, fresh ingredients, and edible flowers to ensure that each dish is not only a treat for the palate but also a feast for the eyes. Our goal is to make every meal an event highlight, perfectly tailored to your wedding's style and atmosphere.

# Popular Menus Themes

- Global Fusion Feast
- The Vegan Sushi Experience
- Classic British Elegance
- Mediterranean Delights
- Mexican Medly
- Asian Inspirations





# Global Fusion Feast:

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Example of what to expect with this theme:

- Worldly Tapas Plate: A selection of Spanish olives, Italian bruschetta, and Greek dolmades.
- Jamaican Jerk Tofu Skewers: Tofu marinated in Jamaican jerk spices, served with mango salsa.
- Brazilian Black Bean Stew: Slow-cooked black beans with aromatic spices, accompanied by fragrant rice.
- Pickled Summer Rolls with Peanut Sauce: Rice paper rolls filled with pickled vegetables and herbs, served with peanut sauce.
- Tropical Fruit Pavlova: Meringue topped with coconut whipped cream and assorted tropical fruits, drizzled with passionfruit.



# The Vegan Sushi Experience

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Example of what to expect with this theme:

- Miso Soup: A traditional Japanese soup with miso paste, seaweed, and tofu.
- Vegan Sushi Poke Bowl: A bowl featuring carrot 'salmon', avocado, cucumber, and sushi rice, topped with sesame seeds and soy sauce dressing.
- Crispy Seaweed Salad: Thinly sliced seaweed in a light dressing, garnished with sesame seeds.
- Edamame Beans: Steamed young soybeans lightly salted, served in their pods.
- Spicy Zesty Salad: A mix of fresh greens with a sweet chili dressing, sprinkled with zesty lime zest.
- Sticky Black Rice: Sweet and sticky black rice, often served as a base or side.
- Tempura Vegetables: Assorted seasonal vegetables lightly battered and deep-fried until crisp.





# Classic British

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Example of what to expect with this theme:

- Vegan Cheese Board: A selection of artisanal vegan cheeses, accompanied by chutneys, pickles, and rustic breads.
- Ploughman's Lunch Platter: Vegan sausage, marinated tofu, fresh crusty bread, and a variety of pickled vegetables and apple slices.
- Hearty British Salads: Beetroot and walnut salad, traditional potato salad with a creamy mustard dressing, and a green salad with peas and mint.
- Classic British Dishes: Shepherd's pie with lentils and sweet potato mash, 'fish' and chips using banana blossoms, and mushy peas.
- Sweet Finish: Vegan trifle layered with sponge, fruit compote, custard, and whipped cream, and a selection of scones with clotted cream and preserves.



# Mediterranean Delights

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Example of what to expect with this theme:

- Assortment of Dips with Fresh Breads: Enjoy a selection of traditional dips such as hummus, baba ganoush, and tzatziki, served with a variety of freshly baked breads.
- Herby Tabouli: A refreshing salad made with finely chopped parsley, mint, bulgur wheat, tomatoes, and a lemony dressing.
- Stuffed Peppers with Pomegranate Molasses: Peppers filled with a fragrant mixture of rice, herbs, and nuts, drizzled with sweet and tangy pomegranate molasses.
- Mezze Board: A generous platter featuring falafel, dolmas, marinated olives, and grilled vegetables, perfect for sharing.
- Sweet Baklava: Layers of flaky phyllo pastry, filled with nuts and sweetened with honey syrup, offering a delightful end to the meal.



# Mexican Medley

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Example of what to expect with this theme:

- Tachos: Crispy tater tots topped with spicy pulled tofu, sautéed mushrooms, jalapeños, and a drizzle of vegan queso cheese sauce.
- Classic Nachos: Crunchy tortilla chips layered with pulled jackfruit, vegan queso, guacamole, pico de gallo, and sliced jalapeños.
- Vegan Queso Cheese Dip: A creamy, spicy cheese dip crafted from cashews and nutritional yeast, perfect for dipping.
- Grilled Corn Elotes: Corn on the cob slathered in vegan mayo, sprinkled with chili powder and lime, inspired by classic street food.
- Burritos: Stuffed with refried beans, spicy jalapeños, seasoned rice, vegan cheese, and fresh salsa, all wrapped in a soft flour tortilla.
- Churros with Chocolate Sauce: Perfectly fried churros, crispy on the outside, soft on the inside, served with a dark, luscious chocolate sauce.



# Asian Inspiration

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Example of what to expect with this theme:

- Miso-Glazed Aubergine and Asian Noodles: Thick slices of aubergine coated in a savory miso glaze, served atop stir-fried noodles with a mix of vegetables.
- Jackfruit Thai Curry with Jasmine Rice: Tender young jackfruit stewed in a rich and spicy Thai curry sauce, served over fragrant jasmine rice.
- Mango Sticky Rice: Sweet mango served with sticky rice, drizzled with coconut syrup and sprinkled with toasted sesame seeds.
- Summer Rolls with Peanut Sauce: Fresh rolls filled with crisp vegetables, herbs, and vermicelli noodles, served with a creamy and rich peanut sauce for dipping.
- Crunchy Asian Slaw: Shredded cabbage, carrots, and bell peppers in a zesty vinaigrette, topped with crunchy peanuts.
- Spicy Smashed Cucumber: Cucumbers lightly smashed and marinated in a chili, garlic, and vinegar sauce for a refreshing bite.

# Our Set Up

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TABLE SERVICE

Our table service option provides a streamlined and personalized dining experience:

- Fully Plated Courses: Each course is elegantly served to your guests.
- Professional Staff: Our attentive team delivers directly to the table.
- Custom Table Settings: Choose your preferred crockery, cutlery, and glassware.
- Optional Decorations: Tailor decorations to fit the theme of your event.
- Flexible Budgeting: Services and details are customized to meet your budget and preferences.



BUFFET STYLE

Our buffet self-serve option offers a flexible and engaging dining experience:

- Abundant and Vibrant Presentation: A visually striking spread of diverse, colourful dishes.
- Self-Serve Setup: Guests can choose their favourites
- Custom Tableware: Select from a variety of crockery, cutlery, and glassware to match your event's style.
- Optional Decor Enhancements: Customise table and buffet area decorations to enhance the overall ambiance.
- Budget Friendly: We work within your budget.

# Disposable

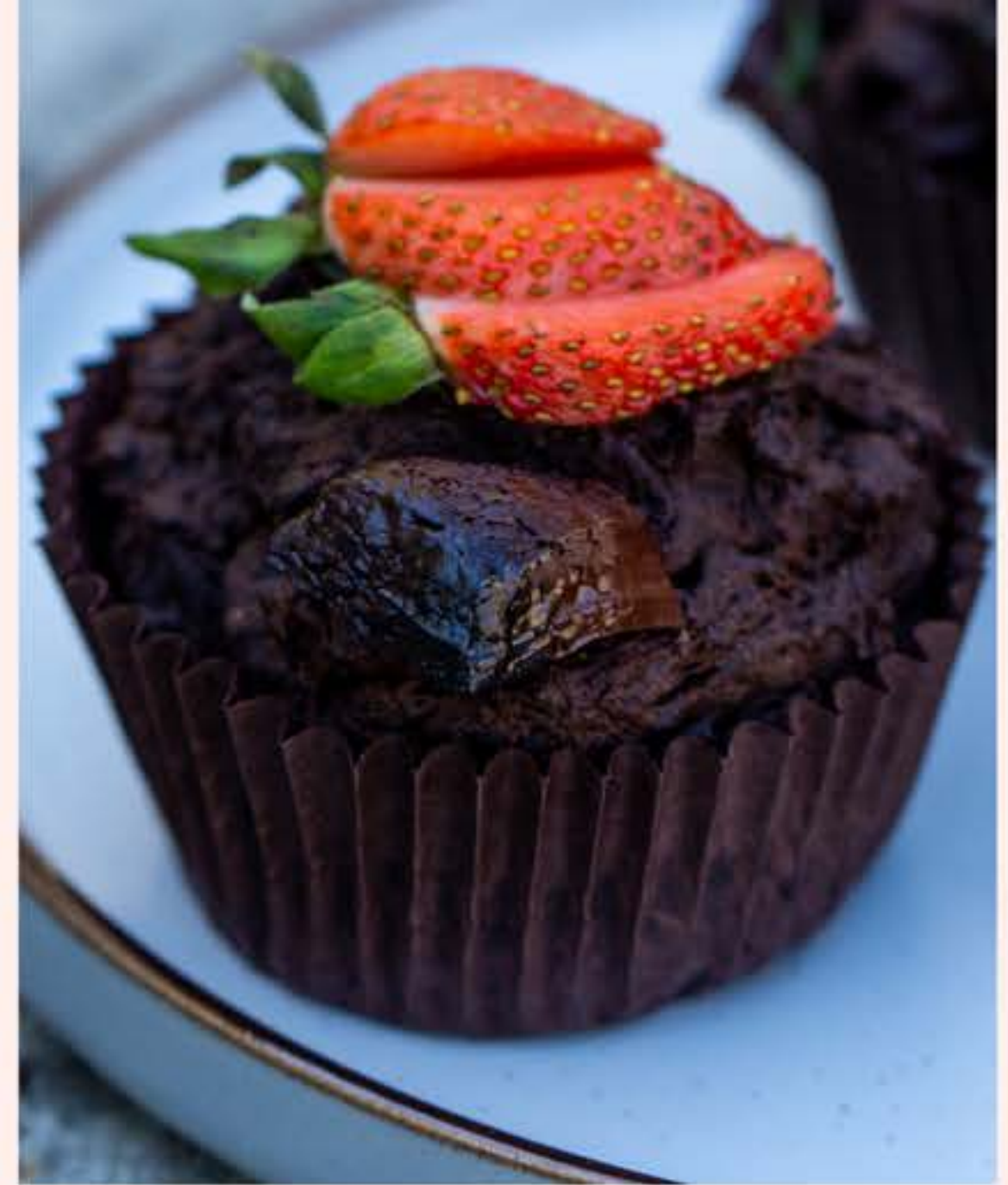
Our budget-friendly option features eco-friendly disposable crockery and cutlery, perfect for couples planning a rustic wedding who are mindful of costs. This selection not only supports sustainability but also adds a charming, earthy touch to your celebration. Enjoy the ease and convenience without compromising on style or your commitment to the environment. This option ensures that your special day is both beautiful and economically savvy. We typically source bamboo based options, but also work with the couple to source the right material to achieve the desired aesthetic.



# Reusable

Our traditional wedding table setting service is tailored to seamlessly align with your wedding theme. We specialize in sourcing the perfect glassware, crockery, and cutlery to enhance the aesthetic of your celebration. Working closely with each couple, we ensure that every detail reflects their vision, from elegant to contemporary styles. We handle the organization and hiring of these elements, providing a stress-free experience that brings your dream wedding setting to life. This approach is ideal for couples looking to create a sophisticated and cohesive dining atmosphere on their special day.





# Desserts

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Vegan-Wise Vegan-Wise presents a dessert menu that combines exceptional flavor with stunning presentation

## Popular choices

- Mango Sticky Rice
- Chocolate Muffins/Brownies
- Banoffee Pie
- Fruit Tarts
- Vegan Cheesecakes
- Chocolate Mousse
- Lemon and Coconut Bites
- Carrot Cake with Cream Cheese Frosting

## Our Promise

At Vegan-Wise, we embrace the challenge of creating your favorite dessert in its finest vegan form. Just because it's vegan doesn't mean you can't enjoy the classics you love. We're committed to crafting that perfect sweet treat that seals your celebration with joy and satisfaction, proving that vegan desserts can be just as delightful and indulgent as any other.

# Vegan-Wise Look Book







# Lookbook





# Lookbook





# Thank You

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Thank you for exploring the Vegan-Wise catering portfolio. We appreciate your interest and hope our offerings have inspired ideas for your special event. If you have any questions or wish to discuss how we can tailor our services for your celebration, please feel free to reach out. We look forward to the opportunity to make your event uniquely memorable.