



Catering Services

We deliver the vibrant taste of home through freshly prepared dishes made with love. Our rich, flavorful menu is crafted to bring comfort, joy, and satisfaction to your table.



Luxe/Canapes

Wedding Catering

Buffet Catering

Brunch Set up

Dinner Catering

Corporate Catering



Email
Marrymefoods@gmail.com



Contact Us
+44-7979-152487



Any location
in UK

COMPANY PROFILE

Marryme Foods is a UK-based catering brand passionate about delivering the vibrant taste of home to diasporas and food lovers across the United Kingdom. We specialize in preparing authentic Nigerian dishes with a modern twist, offering meals that are freshly made, hygienically prepared, and emotionally served.

Our services span across:

- * Indoor & Outdoor Catering for weddings, parties, and corporate events
- * Customized Meal Prep & Weekly Food Plans tailored to individual and family needs
- * Corporate Catering Services for organizations and multinationals
- * UK-wide Food Delivery ensuring convenience and accessibility for our clients. We are based in Glasgow but available to travel to any location across the UK to serve you.

At Marryme Foods, we believe food is more than nourishment, it's an experience that connects people to culture, memories, and joy. Our menu captures the richness of Nigerian flavors, while also catering to a variety of tastes with international standards.

With Level 2 Food Safety Certification, we pride ourselves on maintaining the highest health and safety standards in every meal we prepare. Whether it's a private dinner, a large event, or daily delivery, our goal is to meet and exceed client expectations with professionalism, punctuality, and flavor.

Our vision is to remain the number one plug for Nigerian home-style meals in the UK, creating unforgettable dining experiences for every occasion.

Kindly find attached our menu and catering options tailored to your event needs.

Yours sincerely,

Zulaykha Muftaudeen

Executive Chef, Marryme Foods

Kindly find below the types of catering services we offer:

1. Assisted Buffet: For this option, the meals are spread out Buffet style and guests line up to get the meals with our service staff dishing out the meals for them. GUESTS DO NOT REACH FOR THE MEALS THEMSELVES.
2. Waiter style Service: For this option, the meals are spread out buffet style, but the guests are provided with menu cards and served while seated.
3. Self Service Buffet AKA Serve Yourself: For this option, all the guests are expected to go to the buffet table and serve themselves.
4. Packed meals drop-off: For this option, the meals are prepared and packed in the preferred packaging and dropped off at the event venue or clients choice location.

Please note that a full quotation will be drafted and sent to you on completion of this form. For further inquiry and clarity on any of the above question, kindly call our help desk on +447979152487

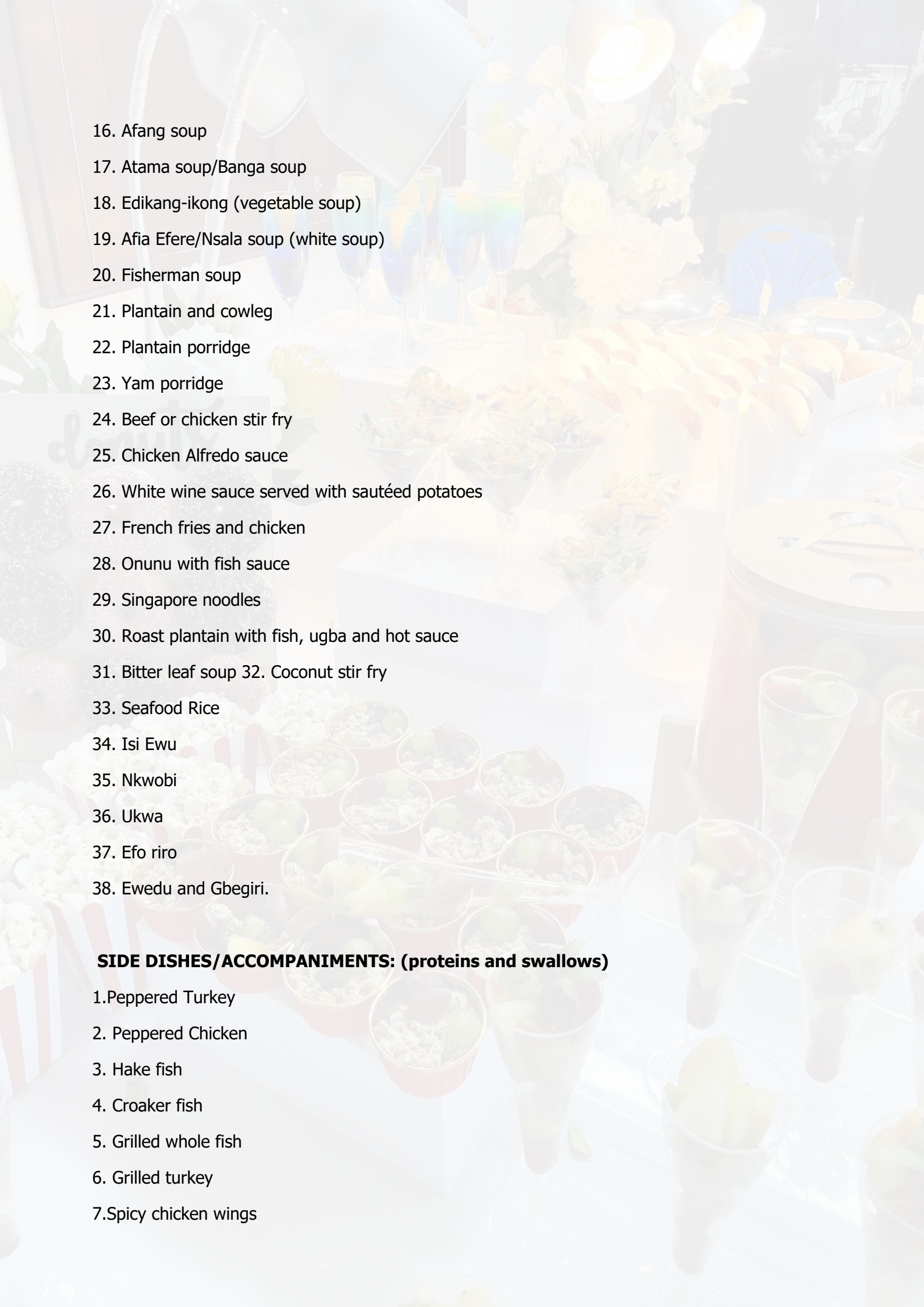
CATERING MENU

Starter options:

1. Small chops (spring rolls, samosas, puff-puff, beef or chicken kebab)
2. Chicken soup with bread rolls
3. Bruschetta with Salsa
4. Garlic bread with Guacamole
5. Prawn cocktail
6. Goat meat pepper soup
7. Yellow Kitchen Special Chops (Yam chips, plantain fingers, peppered snail or Beef in hot sauce dips)
8. Assorted meat pepper soup with yam or plantain chunks.
9. Shrimp and plantain canapé
10. Oxtail and plantain pepper soup

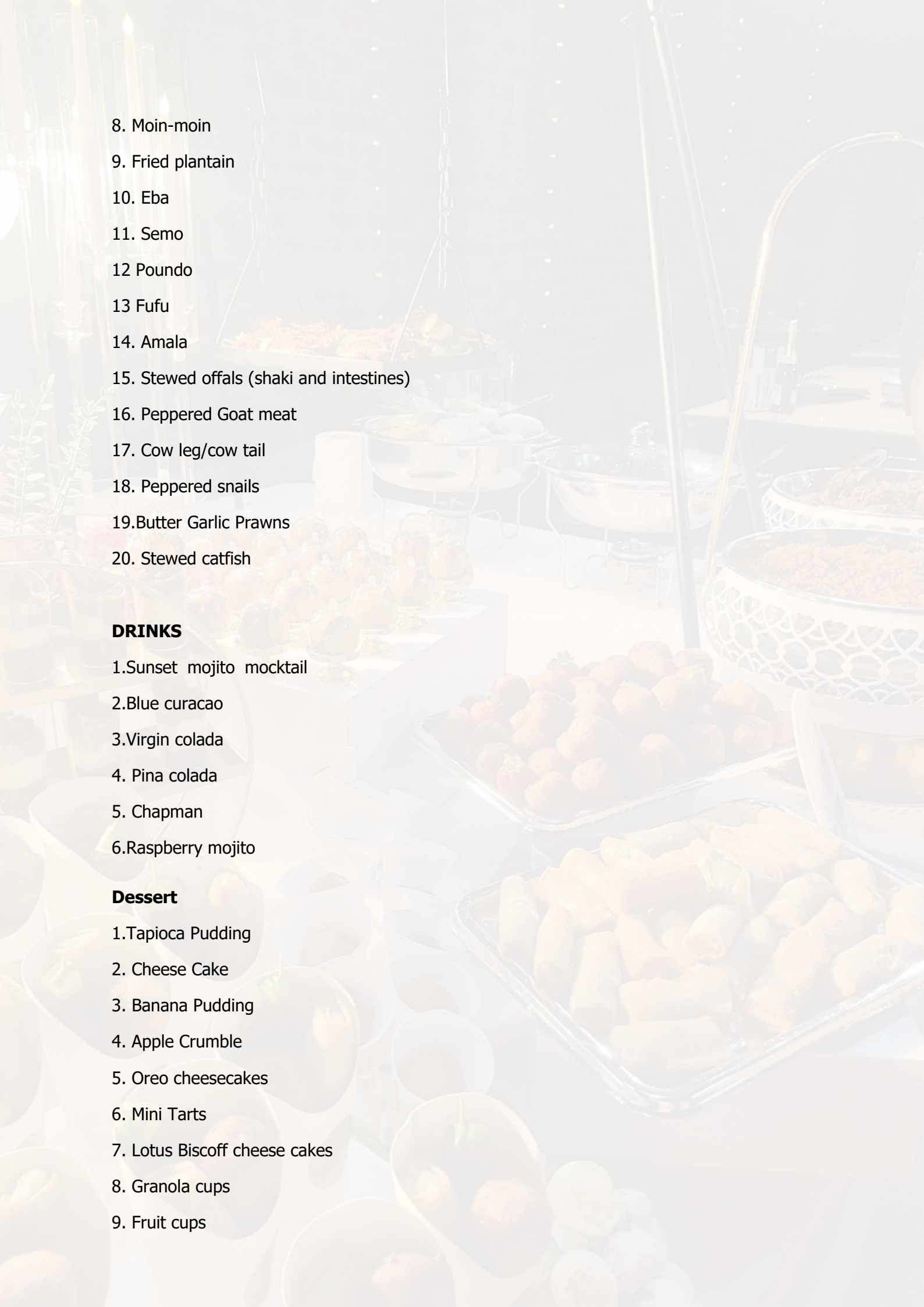
Main meals

1. Jollof Rice
2. Nigerian Fried Rice
3. Coconut Rice
4. Banga Rice
5. Chinese fried Rice with beef stir fry or chicken curry.
6. Jollof Pasta (with tomato sauce or bolognaise)
7. Special fried rice
8. Sweet and sour sauce served with plain basmati rice
9. Plain Rice with chicken or goat curry
10. Plain Rice/ofada Rice with Ayamase sauce (popular ofada sauce)
11. Gizdodo
12. Shredded beef in green pepper sauce
13. Hash browns with chicken curry
14. Beans and plantain
15. Egusi soup

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16. Afang soup
 17. Atama soup/Banga soup
 18. Edikang-ikong (vegetable soup)
 19. Afia Efere/Nsala soup (white soup)
 20. Fisherman soup
 21. Plantain and cowleg
 22. Plantain porridge
 23. Yam porridge
 24. Beef or chicken stir fry
 25. Chicken Alfredo sauce
 26. White wine sauce served with sautéed potatoes
 27. French fries and chicken
 28. Onunu with fish sauce
 29. Singapore noodles
 30. Roast plantain with fish, ugba and hot sauce
 31. Bitter leaf soup
 32. Coconut stir fry
 33. Seafood Rice
 34. Isi Ewu
 35. Nkwobi
 36. Ukwa
 37. Efo riro
 38. Ewedu and Gbegiri.

SIDE DISHES/ACCOMPANIMENTS: (proteins and swallows)

1. Peppered Turkey
2. Peppered Chicken
3. Hake fish
4. Croaker fish
5. Grilled whole fish
6. Grilled turkey
7. Spicy chicken wings

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8. Moin-moin
 9. Fried plantain
 10. Eba
 11. Semo
 - 12 Pondo
 - 13 Fufu
 14. Amala
 15. Stewed offals (shaki and intestines)
 16. Peppered Goat meat
 17. Cow leg/cow tail
 18. Peppered snails
 - 19.Butter Garlic Prawns
 20. Stewed catfish

DRINKS

- 1.Sunset mojito mocktail
- 2.Blue curacao
- 3.Virgin colada
4. Pina colada
5. Chapman
- 6.Raspberry mojito

Dessert

- 1.Tapioca Pudding
2. Cheese Cake
3. Banana Pudding
4. Apple Crumble
5. Oreo cheesecakes
6. Mini Tarts
7. Lotus Biscoff cheese cakes
8. Granola cups
9. Fruit cups

CATERING PACKAGE

Intimate Gathering Package

Guest Size: 10–20 guests Perfect for: Birthdays, bridal brunches, baby showers, house parties, private dinners. Includes: Customized 2 or 3-course menu (Starters, Mains, Dessert + Drinks) Luxe & canapé-style setup Buffet service (optional) 1–2 serving staff Basic décor accents for buffet area

Pricing (based on guest count):

- 10-15guests = £1100
- 20-30guests – £1400

Pricing scales with guest count to maintain the same service quality and experience.

This is our “classic MarryMe experience”: stylish, flavorful & well-coordinated.

Note: Want something extra beyond the included menu? Add-ons are available for an additional fee.

Signature Party Package

Guest Size: 30- 60 guests Perfect for: Birthdays, anniversaries, small weddings, housewarming, naming ceremonies. Includes:- Starter platters (e.g. Small chops, beef sliders, salads) 2 Rice Dishes + Swallow & Soup option 2–3 Proteins of choice 1 Dessert & Drinks selection Full buffet setup with luxe styling 2–4 waiting staff Serving utensils, chafing dishes & set up included

Pricing (based on guest count):

- 30 guests – £1500
- 40 guests – £2000
- 50 guests – £2500
- 60 guests – £3000

Pricing scales with guest count to maintain the same service quality and experience.

This is our “classic MarryMe experience”: stylish, flavorful & well-coordinated.

Note: Want something extra beyond the included menu? Add-ons are available for an additional fee.

CATERING PACKAGE

Premium Celebration Package

Guest Size: 70- 120 guests Perfect for: Weddings, milestone birthdays, corporate end-of-year events. Includes: 3-course customizable menu (Starters, Main, Dessert + Drinks) Live stations (e.g. Amala on spot, grilled fish, small chops frying corner) Full luxury buffet setup 4–8 service staff + coordinator Premium and elegant styling for food display On-site service for 4–6 hours

Pricing (based on guest count):

70 guests -£3500 Upward

Pricing scales with guest count to maintain the same premium experience.

This is for clients who want a full “wow” experience with elegance and attention to detail.

Note: Want something extra beyond the included menu? Add-ons are available for an additional fee.

Delivery/Drop-Off Package

Guest Size: 10–100 guests

Perfect for: Clients who want restaurant-quality food but will handle setup/service themselves. Includes: Food delivered in trays, coolers, or disposable packaging

Optional add-ons: small chops in tray or plates, dessert cups, food box Delivery to venue/home No service staff included

Pricing: Based on menu selection (starting from £250 for small orders)

Perfect for family gatherings, office lunches, or small parties on a budget.

CATERING PACKAGE

Luxe Canape & Drinks Package

Guest Size: 20–50 guests

Perfect for:- parties, corporate mixers, bridal showers, business launches.

Includes:-

Assortment of small chops, beef sliders, mini hotdogs, salad cups, dessert shots, granola

cups , pasta in cups,

Mocktail bar (e.g. Sunset Mojito, Chapman, Blue Curaçao)

Luxe canapé-style presentation

1–2 service staff circulating trays

Pricing starts from: £1200 depending on guest counts

PAYMENT POLICIES

Consultation Fee

No consultation fee applies,

- If you are picking from the standardized catering menu, the Intimate, Signature, or Premium packages
- A £30 consultation fee will apply if you request add-ons, menu customisation, or choose to create a personalised menu outside our listed packages.

Deposit & Final Payment

A 70% deposit is required upon menu selection and agreement to secure your event date and commence preparations.

The remaining 30% balance must be paid no later than 14 days before the event date.

Please note that your booking is only considered confirmed once the deposit has been received.



REFUND/CANCELLATION POLICIES

In the event of cancellation by the Client:

18–20 days before the event → The Client will receive an 80% refund of the total amount paid.

7–14 days before the event → The Client will receive a 70% refund of the total amount paid.

Less than 7 days before the event → Payments are non-refundable, as preparations, staffing, and procurement will have already commenced. In the event of cancellation by MarryMeFoods, a full refund of all payments made by the Client will be issued.

Date and menu changes are permitted once (subject to availability) and must be communicated in writing. Subsequent menu changes (beyond the first) will incur a £50 administrative charge per change.



CATERING AGREEMENT

Liability MarryMeFoods adheres strictly to food safety and hygiene regulations.

We will not be held responsible for any adverse reactions caused by the food, provided that all ingredient details and dietary information have been correctly communicated by the Client in writing prior to the event.

The Client is responsible for notifying MarryMeFoods of any known allergies or dietary restrictions in writing before the event.

