



BESPOKE CATERING & EXCEPTIONAL EVENTS

Delivered with passion & style

 WILDE
THYME

A member of the **Entier** family



It all begins with the food

Wilde Thyme was established as a luxury caterer in 2003 and has since positioned itself as Scotland's leading catering and event design company, delivering high-end catering for multiple events. We have achieved brand recognition at the top end of the market and consistently offer clients an amazing culinary and service experience, producing fabulous parties and events. We cater for events all over Scotland and the UK. Our clients include large companies, major event organisers and high-profile private clients.

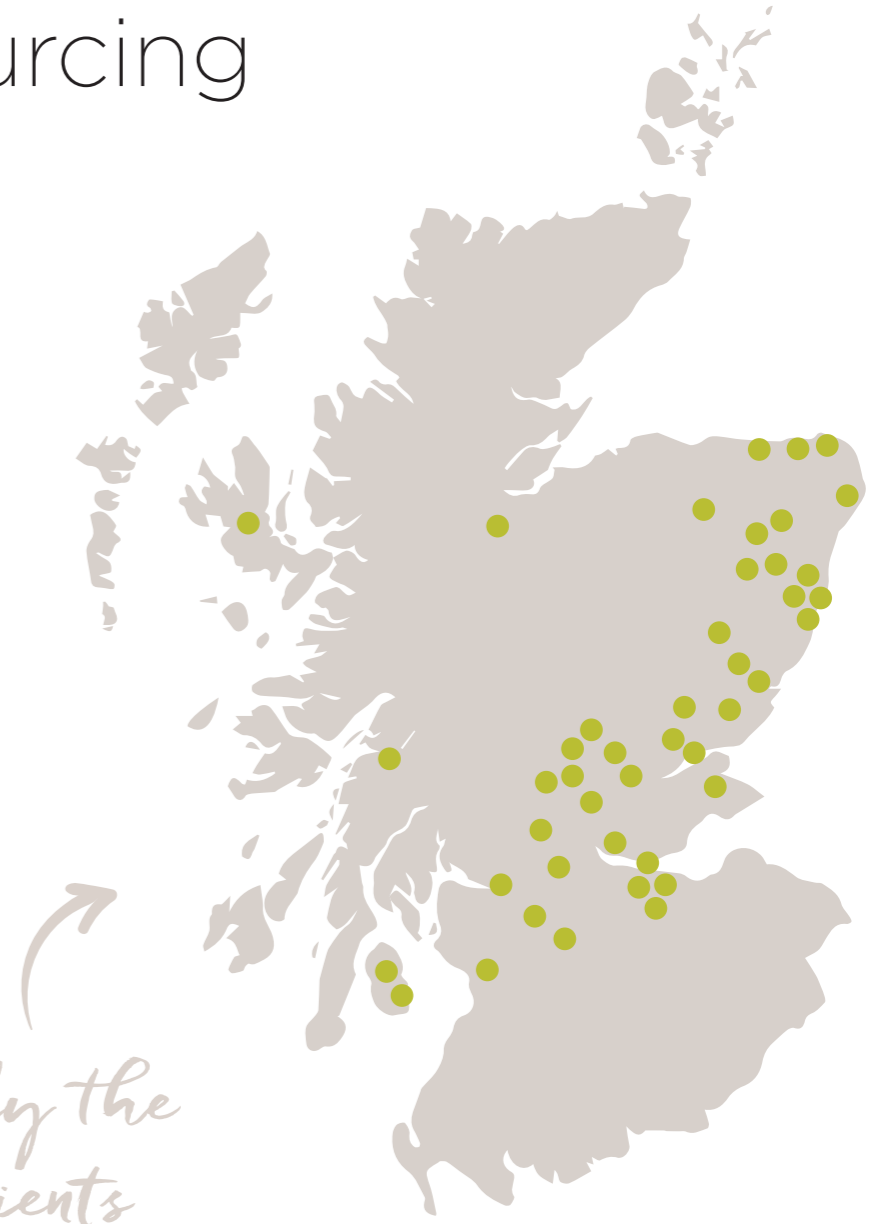
We have a highly committed and experienced team whose diverse skills have been honed over many years working for Wilde Thyme. Director of Wilde Thyme, Andrew Hamer, was previously executive chef at Gleneagles and has been instrumental in propelling the company to its current level of success. The company's ethos is to deliver exceptional dining and service experiences in an event environment, benchmarking ourselves against top London companies to give clients in Scotland the very best culinary and service experience.





Local sourcing

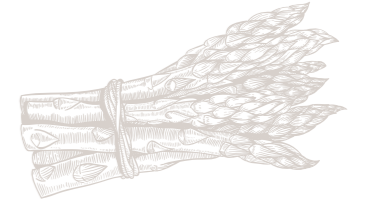
We work closely with highly reputable local Scottish suppliers and growers, and we have over the years put great emphasis on using those suppliers who can give us provenance of our food. Scotland's natural larder is at the heart of our organisation and this gives us great traceability from farmyard to plate. As a priority member of Scotland Food and Drink we are proud that we source 95% of our produce from Scottish suppliers.



We source only the finest ingredients

Select menus

At Wilde Thyme we create menus which are individual to each client and their event. Whether we are producing a canapé menu for a drinks reception, an intimate dinner party menu, a wedding breakfast or a corporate dinner for VIP guests, we always work closely with the client to produce a menu that reflects their food preferences. As well as our menus reflecting individual taste, we will always accommodate dietary requirements and ensure that all guests enjoy the same culinary experience.



We work hard to anticipate and set trends in food and technology. The Wilde Thyme kitchen is always keen to develop new combinations of flavours and different methods of cooking, looking at innovative techniques, presentation and new concepts. The team is always keen to taste test new combinations before the experiments make their way onto our seasonal menu suggestions, resulting in dishes such as a ballotine of Whisky-smoked salmon with beetroot and horseradish ice-cream featuring regularly on our menus.



Wedding menu example

Starter

Home cured Pickering's gin Shetland salmon with avocado, lime, a hint of chilli and smoked langoustine.

Intermediate

New season asparagus crispy duck egg yolk, lemon hollandaise and bacon crumb.

Main

Roasted fillet of Scottish beef with morrel mushrooms, crispy sweetbreads, truffle gnocchi, peas and little gem lettuce with sauce Perigourdine.

Cheese Course

Scottish artisan cheese to include Strathdon Blue, Anster, Lady Mary, Grimster, with oatcakes, homemade cracked black pepper oatcakes, honey crispbreads and quince.

Pudding

Roasted strawberries with carpaccio of rhubarb, rhubarb cannelloni, strawberry mess with heather honey wafer.

Fairtrade coffee and Eteaket tea with macarons.



Tasting menu example

Starter

Truffle and herb-buttered quail with preserved lemon, Heritage tomato royale, wilted wild garlic and sauce gazpacho.

Fish Course

Line-caught wild sea bass with Romanesco, calamari, roasted Orkney scallop and sauce verge.

Cleanser

Sugar-blown apple with apple and Calvados sorbet.

Main

Roasted roe deer with mini pithivier of new season asparagus, spring peas, baby onions and sloe berry jus.

Cheese Course

Scottish artisan cheese to include Strathdon Blue, Anster, Lady Mary, Grimster with oatcakes, homemade cracked black pepper oatcakes, honey crispbreads and quince.

Pudding

Valrhona chocolate ganache with salted caramel, roasted strawberry and pink peppercorn parfait with caramel popcorn.

Fairtrade coffee and Eteaket tea with macarons.





Bowl Foods example

Main Bowls

Ox cheek pasty with a cranberry and red onion relish.

Loch Fyne oysters served with shallot vinegar, tabasco and Bloody Mary sorbet.

Roasted fillet of venison with Normandy cabbage and sauce grand veneur.

Potted chicken liver parfait with quince.

Flambé dishes – pan to mini plates

Angus beef flambéed in Lagavulin with caramelized shallots and pickled vegetables.

Perthshire lamb flambéed with candied parsnips, Heritage carrots, served with a mint jus.

Pumpkin raviolis with toasted hazelnut, sage and parmesan.

Mini Salads

Seared tuna with ginger, pickled radish and greens.

Buckie crab and rice noodles with preserved lemon and garden herbs.

Warm roasted pimentos and zucchini with rosemary, goat's cheese and roquette pesto.

Lemon chicken with Moroccan cous cous and charred shallots.

Pudding

Macaron tower.

Raspberry and hazelnut vacherin.

Valrhona dark chocolate ganache with salted caramel and gold leaf.



Food Stalls BBQ example

Spit Roaster

Succulent rib of Mathers select Scotch beef marinated in mustard, horseradish, cracked black pepper, heather honey and Worcestershire sauce.

Free-range chicken or poussin, brined in lemon and citrus juices with fragrant spices, chilli, garlic, black pepper, thyme and olive oil for 24 hours to give maximum flavour and tenderness, served in a pitta pocket with crisp piquant cabbage salad.

Charcoal BBQ

Butterfly legs of Perthshire lamb studded with garlic and rosemary and ras-el-hanout shawarma.

Chargrilled lamb marinated in Lebanese spices, rolled in flatbreads with crunchy red peppers, summer greens, fresh chilli and yoghurt dressing.

Seafood

Skye langoustines roasted in garlic and herb butter with lime and coriander mayonnaise.

Wood-roasted seabass on an artichoke and golden beets salad with sweet basil and garlic aioli.

Salads

Roquette leaves with shaved fennel, Strathdon blue cheese, caramelised pears, roasted hazelnuts and cider dressing.

Fragrant spiced apple and celeriac salad with crème fraîche and celery leaves.





Bespoke catering

Special venues and event services



Alongside our catering, Wilde Thyme also offers an event management service. We can advise you on all the extra details that can help make your event special, from sourcing a venue, recommending marquee suppliers and sound and lighting crews to booking a band, hiring additional entertainment and helping with the arrangement of florists, transport and many other services. Through our vast industry knowledge and experience we are confident that our recommendations will provide you with an extremely professional, high-quality service and an event that you will remember forever. Sophisticated or funky, the team at Wilde Thyme have the inspirational ideas to create a unique, fabulous party for you.

Guest experiences

Authenticity, original, fairytale, magical, romantic, spellbinding; these are just a few of the words that will be used to describe your guest's experiences. Authenticity of the brief is key, whether it's a film location shoot or a royal banquet. We would look at the brief and provide a bespoke experience that delivers on all fronts.



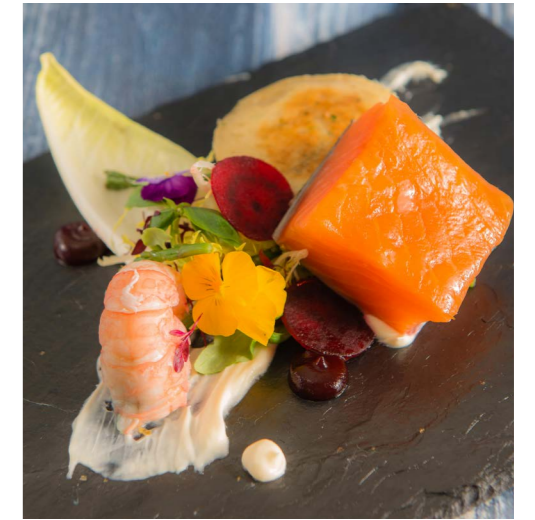
Private and corporate events

We understand what it takes to produce high-calibre corporate events. Our own dedicated event manager assigned to your event will create an outstanding event for your guests to remember.

Conferences and meetings

We can offer great quality food during your meeting but also assist in organising your conference at many of our stunning venues.





Private events

At Wilde Thyme, we pride ourselves in offering a high quality, professional catering service direct to your home or your special chosen location. We always work to the highest standards of presentation and service, whilst using only the finest locally sourced Scottish produce.

Our menus are created to suit individual tastes to ensure that your event is always a success. Whether it be a casual barbecue or a formal five course dinner party, we offer an entirely bespoke service which aims to exceed your expectations.



Exceptional catering for weddings throughout Scotland



At Wilde Thyme we understand that planning a wedding can feel like a full time commitment. Therefore as experienced wedding catering specialists, we will accompany you through the whole journey. Beginning with picking your fairytale venue to exceptional food from the Scottish Larder, to fantastic service. We create a bespoke experience that reflects your own style and the overall look and feel of your wedding day.

When you decide on Wilde Thyme as your wedding caterer, our priority is to gather an in-depth understanding of exactly what you visualise as your perfect day. We jump into this vision and are with you every step of the way to ensure your friends and family will always remember your special day.





The local, global food family



Entier

The Olive House, Endeavour Drive, Arnhall Business Park, Westhill, Aberdeenshire, Scotland, AB32 6UF

Phone: +44 (0) 1224 356040

Wilde Thyme

Cultybraggan, Comrie, Perthshire, Scotland, PH6 2AB

Phone: +44 (0) 1764 679736

Email: wildethyme@entier-services.com

www.entier-services.com/wilde-thyme

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