



Pop Conscious Catering & Events

Wedding & Events Brochure

2024

About Us

Pop is a caterer and events company based in East Lothian, Scotland. We travel across Scotland and the UK catering for private households, boutique events and weddings.

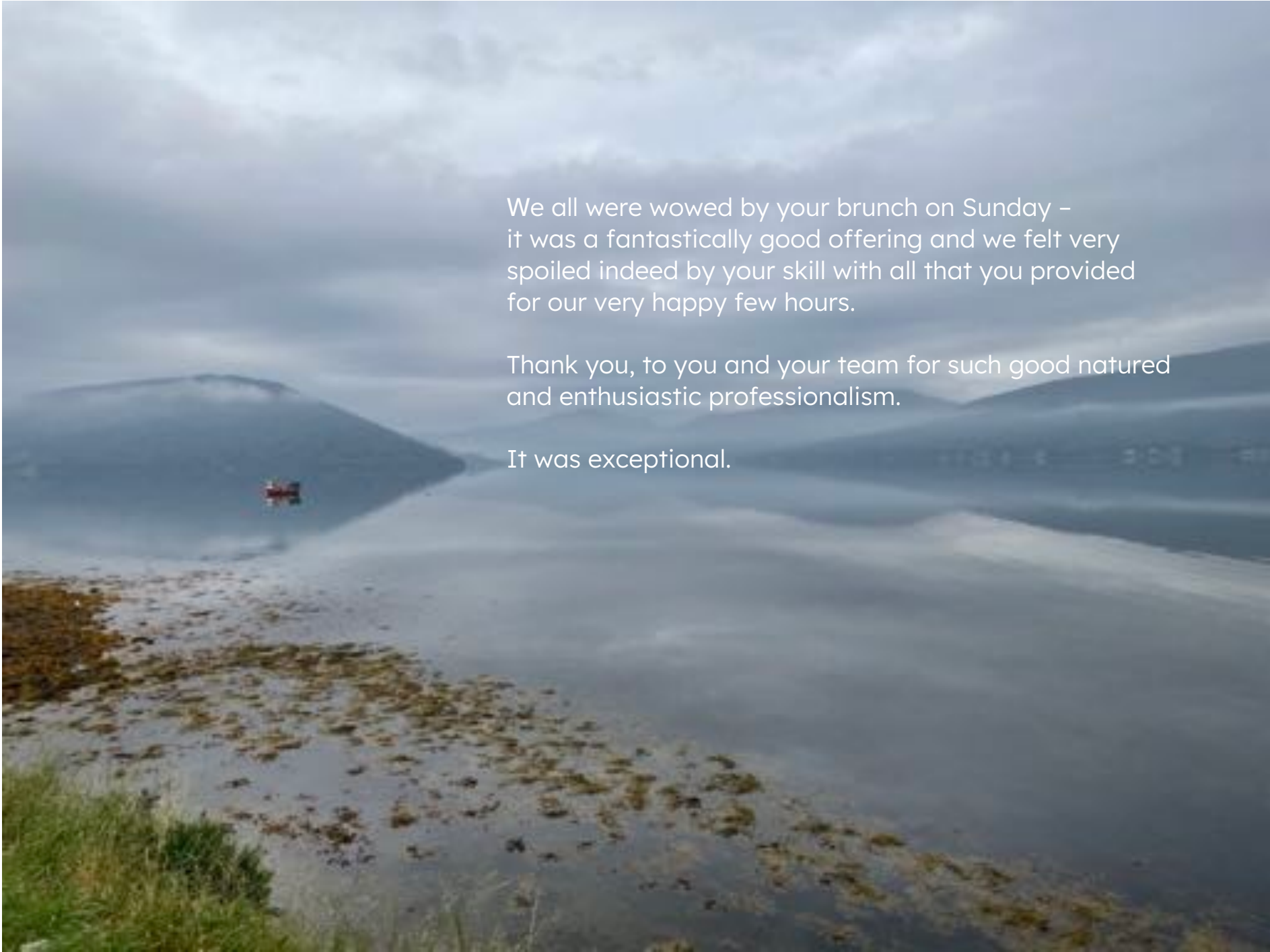
We are a collective of hospitality professionals under the direction of Steve Brown. Independently and together, we have worked with and managed restaurants, bars, hotels and private houses across the UK and Europe.

We are proud to approach our work with a consciousness of people, place and planet. Each of the decisions we make are rooted in making sure that our clients and colleagues are happy and that we are treading lightly as we go.

We are as comfortable catering for a small wedding in a private garden as we are in a marquee or state dining room.

From kale to cakes to caviar, nothing is too much hassle- do just ask.





We all were wowed by your brunch on Sunday –
it was a fantastically good offering and we felt very
spoiled indeed by your skill with all that you provided
for our very happy few hours.

Thank you, to you and your team for such good natured
and enthusiastic professionalism.

It was exceptional.



Our Food

Food is the beating heart of everything we do.

Rather than having set dishes, we create our menus after conversations with clients- getting a feeling of your vision before putting pen to paper.

Seasonality is important to us and we work hard to ensure that the ingredients that nature offers us throughout the seasons take pride of place at our events.

Naturally, where we source our food is incredibly important to us so, no matter where we are in the country, we work hard to root out good local people to reduce food miles and support businesses local to each venue.

Whether it's a family-style feast or a fine dining dinner, we approach each event with enthusiasm and a passion for flavour.

Example Dishes

Nibbles

Belhaven hot smoked trout pate, oatcakes,
pickled cucumber

Creamed wild mushrooms toasts with tarragon

Curried cauliflower croustade with hazelnut
dukkah

Little Isle of Mull cheddar and caramelised onion
tarts

Crab toasts with crème fraiche and heritage
tomato

Little sausages roasted with heather honey and
grainy mustard

Starters

Sharing boards, packed full of Scottish treats such as Ayrshire ham hock, whisky cured trout, radishes, sourdough and whipped butter

Carpaccio of Highland venison with celeriac and bramble

Green vegetable and feta parcels, herby yoghurt dip

Mains

Roasted Packington free-range chicken with new potatoes and buttery greens, caramelised onions and smoky bacon

Fillet of beef with salt baked root vegetables, duck fat potatoes and horseradish cream

Pudding

Italian lemon and raspberry tart

Flourless chocolate cake with Chantilly cream

Spiced apple and plum crumble, warm custard

Evening Food

House sausage rolls with brown sauce

Mrs Unis samosa & pakora, yoghurt and chilli
dips

Fish finger sarnies with tartare sauce



*Charcoal crackers,
spiced root vegetable dips*



*Blue cheese croustade,
macerated figs*



*Belhaven smoked sea trout, black pepper
oatcakes*




Confit tomato and rosemary focaccia



Beef Wellington



Rhubarb & blood orange mess

A black and white photograph of a stone building with a turret and a forest of tall trees. The building is on the left side of the frame, featuring a prominent turret with a conical roof and a small window. The trees are tall and thin, filling the right side and background of the image. The sky is a uniform, light grey color.

This is a very belated thank you for organising everything for us this past weekend! The team were incredible- so kind, professional, and talented.

Everyone was raving about the food for the rest of the weekend and there was definitely some jostling over who could have which leftovers!

Hands down the most delicious lamb of my life, so thank you.




Our Team

We are so proud of our growing team- a group of passionate individuals who are experienced, friendly and easy-going.

For far too long, hospitality has been plagued by angry individuals and toxic working environments. We are committed to ensuring that each of our events are just as enjoyable for our colleagues as they are for our clients.

Due to the way we operate our collective, our colleagues are able to choose when they work- meaning that we have some familiar faces as well as some who just pop up now and again.

Our managers will be by your side in the lead up to and during your event to ensure that you have everything you need whilst our servers and cooks are always on hand with a smile and a friendly word.

A photograph of a butter stick and a white straw on a patterned surface. The butter stick is rectangular and yellow, with some texture visible. The straw is white and cylindrical. The background is a light-colored fabric with a repeating pattern of dark deer heads. The text is overlaid on the left side of the image.

“Working for Steve at Pop was an Amazing experience.

It has taught me valuable skills that will help me throughout my hospitality career.

Steve is one of the most approachable and engaging mentors/manager that I have had the pleasure of working for.”

Our Suppliers

Over the past 20 years, we have established strong links with suppliers across Scotland. As well as those local to us in East Lothian, we strive to use suppliers local to each of our venues when we are away from home.

Our menu writing process begins not only with what is available to us within the seasons, but also from whom we will source our ingredients.

We are passionate about supporting independent farmers, producers and growers, believing that this approach is kinder to our planet and does much more to strengthen local economies.

Amongst others, we are proud to support;

Findlay's Natural Meat Company, Root Down Greengrocer, Barney's Beer, Mathieson's Butcher, Company Bakery, Edinburgh Ice Co. Twelve Triangles, The Fine Wine Company, St Andrew's Wine Company IJ Mellis, Peelham Farm, Belhaven Smokehouse and David Lowrie Fish



Wine & Spirits

We work with local wine and spirit merchants to offer a selection of excellent drinks for you to choose from.

Whether it's a welcome drink, matching wines or a back bar- we can help.

Our team are passionate about drinks made by artisan producers that express their terroir. Wines are made with passion, integrity and uniqueness of origin while remaining true to environmental and ethical concerns.

You are, of course, welcome to provide your own drinks.



Cakes, Flowers & Other Things

We have built up a close network of people who are very good at creating and curating beautiful things.

Should you need help with centrepieces, a perfect wedding cake or even fireworks to add an extraordinary finish to an extraordinary day, we would be only too happy to put you in touch with the right people.



Table Setting, Tableware, Glassware & Linen

We work closely with the team at Plate Hire & Clean to provide everything that you need for your event including crockery, tableware and glassware.

We include everything you need for your menu within our pricing.

Should you be looking for additional items such as chair covers or afternoon tea stands, these can be easily arranged.

Should your venue not have kitchen facilities, this is something that we are more than happy to organise.



Terms & Conditions

Changes in numbers can be made up to 14 days in advance.

The 25% deposit is non-refundable.

A balance invoice will be sent 30 days ahead of the event, which is non-refundable.

Cancellation of the event up to 30 days in advance will incur a charge equalling 50% of the total amount, which will be invoiced to the client.

Cancellation of the event within 30 days will incur the total cost of the event.

The client is responsible for all costs, terms and conditions outlined in any supplier agreement, whether these are breakages, cleaning charges, losses or fines related to collection.

Pop Conscious Catering & Events Limited shall incur no liability to the client if our services are hindered by anything out with our control, in particular but not limited to pandemics, fire, flood, sabotage or accident and will not be liable for any further loss or damage suffered by the client.





Next Steps

We hope that the above has made for good reading and that you can see us playing a part in your event.

We're sure that you will have questions so please don't hesitate to get in touch with us and we'll do everything we can to help.

We look forward to hearing from you either on 07595 89 55 73 or hello@wearepop.co.uk

Steve and the team at Pop x