

# Premium Cocktail Bites Reception Menu

UGX 20,000 per guest

A light, welcoming bites experience created for clients who want guests to be received beautifully before the main meal. Think warm conversation, polished tray service, lovely table styling and little bites that feel thoughtful rather than heavy.

Premium pre-dinner add-on

Passed trays + styled tables

Soft, welcoming reception feel

## Savoury Bites

### Chicken Lollipops

Finished with sweet chili mayo for a polished savoury bite.

### Cocktail Sausages

Served on skewers or in mini cups with toothpicks. A sriracha dip can be added for guests who like a little heat, and pigs in a blanket can also be offered as an option.

### Mini Meatballs

Beef or chicken meatballs slow-cooked in a tangy BBQ glaze and presented with mini forks or cocktail picks.

### Cold Meats

Selected cold meats arranged in elegant rose cups or layered folds for a more beautiful premium finish.

### Spring Rolls and Samosas

Can be offered with both meat and vegan options for variety.

## Cheese & Crackers Board

### Assorted Cheese & Gourmet Crackers

A curated board featuring aged cheddar, brie, gouda and blue cheese.

Served with grapes, dried fruits, artisan crackers, breadsticks and a small accompaniment of jam or honey.

## Fresh Fruit Bites

### Fruit Skewers or Mini Fruit Cups

Presented with careful knife work, colour balance and a clean, fresh finish.

*Suggested combinations include: strawberry + pineapple + mint; grape + cheese cube; watermelon + cucumber + feta.*

Kiwi and carrot accents can also be used where presentation benefits from sharper contrast and freshness.

## Sweet Treats

### Mini Desserts Platter

A soft sweet finish presented in elegant petite portions.

Mini muffins, mini cookies, mini cake slices, macarons, brownie bites and chocolate-covered breadsticks.

Served with a chocolate dipping sauce, either white or dark, to complete the experience.

## The reception feel

This menu is not meant to replace the meal. It is a premium cocktail-hour layer that gives the event a warm opening, where guests enjoy elegant bites while they mingle, arrive into the atmosphere and ease naturally into the evening.

### Service style

#### How it is served

Our team moves through the reception space with premium trays of selected bites so guests can enjoy them naturally while they mingle, network or settle into the event.

#### Styled setup

This add-on includes premium setup with the moving canapé trays used at high-end dinners, together with dressed bite tables to support the overall look and welcome feel.

### Guest experience

#### What guests enjoy

Guests choose from a curated variety of savoury bites, cheese elements, fresh fruit bites and petite sweet finishes in a way that feels generous without becoming heavy.

#### Where it fits best

Especially suited to wedding receptions, introductions, cocktail hours, corporate entertaining and formal dinners where the welcome experience matters as much as the meal itself.

## A final note on the mood

This add-on is for clients who want the reception itself to feel special. It creates a lovely first impression, gives guests something beautiful to enjoy before the meal, and adds movement, softness and warmth to the beginning of the event.