

Chloe Mary Photo



B

BIANCHI'S GROUP
WEDDINGS

A LITTLE ABOUT US

BIANCHIS GROUP IS A BRISTOL BASED RESTAURANT GROUP ORIGINALLY SET UP BY COUSINS DOMINIC BOREL AND BEN HARVEY. WITH THEIR ANCESTRAL ROOTS FIRMLY IN THE FOOT HILLS OF LAKE COMO, ITALY, THE BOYS STARTED THE BUSINESS IN 2016 OPENING PASTA LOCO.

NOW IN 2024 THE LIST OF RESTAURANTS HAS GROWN TO PAZZO, PASTA RIPIENA, BIANCHIS, PIZZA BIANCHI AND COTTO WINE BAR AND KITCHEN.

RUTH HARVEY (BENS SISTER-IN-LAW) HAS WORKED FOR THE BIANCHIS GROUP SINCE THE VERY BEGINNING AND HAS SUCCESSFULLY BUILT OUR WEDDING CATERING COMPANY OFF THE BACK OF 30 BRILLIANT EVENTS IN 2023. RUTH'S ATTENTION TO DETAIL, GENUINE CARE FOR OUR CLIENTS NEEDS AND HER VAST EXPERIENCE IN THE HOSPITALITY INDUSTRY MEANS YOU ARE ALWAYS IN SAFE HANDS.

BACKED UP BY A WORK FORCE OF OVER 80 SKILLED EMPLOYEES IN THE BIANCHIS GROUP AND IN PARTNERSHIP WITH THE MOUNT WITHOUT AS AN EXCEPTIONAL VENUE HOST WE ARE INCREDIBLY EXCITED ABOUT OUR FUTURE IN WEDDING EVENT CATERING.



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OUR STORY THUS FAR



Pasta Loco

OPENED IN SUMMER OF 2016 PASTA LOCO HIT THE GROUND RUNNING WITH ITS BRAVE TAKE ON ITALIAN CLASSICS SUCH AS THE CARBONARA, BEN HEADED UP THE KITCHEN WHILST DOM TOOK THE REINS OUT FRONT. OUR LITTLE RUSTIC PASTA JOINT HAS BEEN A FAVOURITE BRISTOL NEIGHBOURHOOD RESTAURANT EVER SINCE.

Pasta Ripiena

PASTA RIPIENA TRANSLATES AS STUFFED PASTA AND SO IN THE SPRING OF 2018 WITH THE HELP OF BENS BROTHER JOE COMING ON BOARD AS HEAD CHEF WE OPENED BRISTOL'S FIRST HAND ROLLED STUFFED PASTA RESTAURANT. IN ITS FIRST YEAR WE HAD 3 GLOWING NATIONAL REVIEWS.

La Sorella/Cotto

ONCE A LITTLE DELI SELLING FRESH FOCACCIA SANDWICHES AND DELICIOUS CAKES. WE HAVE NOW ACQUIRED THE SHOP NEXT DOOR AND EXPANDED INTO A BIGGER RESTAURANT OFFER IN THE FORM OF COTTO WINE BAR AND KITCHEN. SERVING A MODEST ITALIAN CLASSICS FOCUSING ON THE BEST LOCAL AND EUROPEAN INGREDIENTS.

Bianchis

FORMERLY THE LEGENDARY BELLS DINER WE TOOK ON THE SITE IN THE SUMMER OF 2019. INLINE WITH THE SITES GRAND LINEAGE WE WANTED BIANCHIS TO BE A PLACE WHERE ONE WOULD GO TO CELEBRATE AN OCCASSION, A CLASSIC, STYLISH ITALIAN TRATTORIA. EACH AREA OF THE RESTAURANT IS NAMED AFTER EACH BIANCHI SISTER.

Pizza Bianchi

PIZZA BIANCHI WAS BORN OUT OF LOCK DOWN, WHEN WE ORIGINALLY OPENED AS A POP UP IN THE LAKOTA NIGHT CLUB CAR PARK. HAVING SPENT SOME TIME ON THE CLIFTON TRIANGLE WE HAVE NOW RELOCATED TO OUR CENTRAL KITCHEN WHERE WE OPERATE AS A 'DARK KITCHEN'. WITH SOME EXCITING NEW PLANS IN THE PIPELINE, PIZZA BIANCHI IS SET TO SERVE MANY MORE SLICES.

Centrale

ORIGINALLY TAKEN ON TWO WEEKS INTO THE FIRST LOCKDOWN CENTRALE IS OUR GROUP CENTRAL KITCHEN. USED INITIALLY TO HELP FEED THE HOMELESS AT THE START OF THE PANDEMIC, CENTRALE IS NOW OUR ENGINE ROOM SUPPLYING FOCACCIA, PASTA AND RAGUS TO ALL OUR SITES. IT IS ALSO OUR CATERING KITCHEN AND EVENT SPACE.

Pazzo

THE LATEST OFFERING FROM THE BIANCHIS GROUP IS PAZZO SITUATED ON WHITELADIES RD. THE TEAM BEHIND PAZZO BELIEVE THE NEWLY REFURBISHED RESTAURANT OFFERS A STYLISH YET FUN SPACE SERVING INNOVATIVE DISHES FROM A KITCHEN THAT IS LED BY ITALIAN CUISINE WITH INFLUENCES FROM ALL OVER THE WORLD.

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OUR PRODUCT



THE BEAUTY OF OUR OFFER IS THAT WE HAVE AN ITALIAN INSPIRED MEAL FOR EVERY OCCASION AND EACH OF OUR MENUS HAVE BEEN TRIED AND TESTED BY THE PEOPLE OF BRISTOL AT OUR VENUES ACROSS THE CITY.

BE IT A BEAUTIFULLY PLATED MEAL OR A RUSTIC ITALIAN SHARING FEAST FOR YOUR FRIENDS AND FAMILY TO GET THEIR HANDS ON WE WILL BE SURE TO PLEASE.

USING SOME OF THE BEST SUPPLIERS IN THE SOUTH WEST OF ENGLAND WE HAVE A CENTRAL KITCHEN IN THE HEART OF BRISTOL WHERE OUR TEAM OF DEDICATED CATERING CHEFS ARE EQUIPPED TO TAKE ON BANQUETS OF ALL SIZES



HOW IT WORKS

WE HAVE A TWO MENUS, ONE FEASTING MENU AND ONE PLATED MENU WITH THE ADDITION OF EXTRAS IN THE FORM OF CANAPÉS, EVENING FOOD AND WEDDING CAKES

THINK BIANCHIS FEASTING MENU FOR YOUR RUSTIC ITALIAN SHARING FEAST, CLASSIC COMFORT FOOD AND RELAXED SERVICE

BIANCHIS A LA CARTE MENU PROVIDES THE ELEGANCE, A STYLISH OFFERING OF EXQUISITE FOOD BASED ON THE FOOD FROM OUR RESTAURANT BIANCHIS IN MONTPELIER

GROUP TASTINGS WILL BE HELD QUARTERLY HELD AT CENTRALE OUR CENTRAL KITCHEN EVENT SPACE

OUR CANAPÉS LISTED BELOW ARE ALL MADE FRESH TO ORDER AND WE RECOMMEND CHOOSING BETWEEN 3-5 PER GUEST

WE HAVE AN EXCEPTIONAL IN HOUSE BAKER WHO CAN CREATE THE PERFECT WEDDING CAKE. THIS IS A BESPOKE SERVICE AND REQUIRES SPECIFIC INFORMATION BEFORE WE CAN PROVIDE PRICING SO PLEASE ENQUIRE IF YOU WOULD LIKE TO START THE PROCESS

PLEASE ENSURE THAT YOU NOTIFY THE TEAM OF ANY ALLERGEN INFORMATION. WE UNDERSTAND THE IMPORTANCE OF SAFE WORKING PRACTICES AND OUR TEAM ARE TRAINED IN ALL OUR AREAS OF WORK BASED HEALTH AND SAFETY

ALL STAFFING/CROCKERY/CUTLERY/GLASSWARE IS INCLUDED IN THE PRICES STATED

ALL PRICES ARE **EXCLUDING** VAT

PAPER NAPKINS ARE INCLUDED, LINEN HIRE IS AVAILABLE - SUBJECT TO A FEE

ALL PRICES ARE SUBJECT TO A 3 MONTHLY REVIEW

ALL WINE, DRINKS PACKAGES & TEA/COFFEE ARE LOOKED AFTER BY THE MOUNT WITHOUT



FEASTING MENU

ALL SERVED TO SHARE - PICK 3 OF THE 5 MAIN COURSES

£36 X2 COURSE / £42 X3 COURSE + VAT

SHARING ANTIPASTI

SICILIAN AUBERGINE CAPONATA (V)
MOZZARELLA, BASIL & CALABRIAN CHILLI (V)
HOUSE CURED CHARCUTERIE
SMOKED CHALK STREAM TROUT & CRÈME FRAICHE
SUN BLUSHED TOMATO & OREGANO ARANCINI (V)
BIANCHIS FOCACCIA (V)

SHARING SECONDI

CASARECCE, ROAST DATTERINI TOMATO ARRABBIATA SAUCE & SMOKED RICOTTA (V - AVAILABLE VEGAN)
TUSCAN SAUSAGE RIGATONI CARBONARA WITH 48HR CURED EGG YOLK (ADD PRESSED PORK BELLY £3PP)
ROAST SEASONAL VEGETABLES, CANNELLINI BEANS & FETA
POLENTA FRITTI, TALEGGIO FONDUTA & SALSA VERDE (V)
CACCIATORE OF CHICKEN, PORCINI, OLIVES & PEPPERS
OX SHIN, CHIANTI & SMOKED MOZZARELLA LASAGNE

SERVED WITH A SEASONAL INSALATA (V)

SHARING DOLCE

CLASSIC TIRAMISU (V)
AMALFI LEMON POLENTA CAKE WITH MERINGUE (V)



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BIANCHIS GROUP
WEDDINGS



BIANCHIS A LA CARTE APRIL - SEPTEMBER

PRE ORDER REQUIRED

£50 X2 COURSE £57.5 X3 COURSES +VAT

PLATED STARTERS

INSALATA OF ITALIAN HERITAGE TOMATOES, BASIL & SMOKED RICOTTA (V)

OR

SMOKED CHALK STREAM TROUT, CRÈME FRAICHE & SEA HERB BRUSCHETTA

OR

CONFIT DUCK TERRINE WITH BALSAMIC SHALLOTS & CROSTINI

PLATED MAINS

TORTA OF POTATO, SPINACH, RICOTTA & CHIVES WITH SEASONAL GREENS & THYME JUS (V)

OR

ROASTED HAKE, ORZO OF SAN MARZANO TOMATOES & A CAPER & DILL BUTTER

OR

PORCHETTA WITH CANNELLINI BEANS, CARAMELISED FENNEL, SEASONAL GREENS & SALSA VERDE

PLATED DESSERTS

BASQUE WHITE CHOCOLATE CHEESECAKE WITH SALT CARAMEL & DARK CHOCOLATE (V)

OR

BURNT AMALFI LEMON TART WITH MASCARPONE (V)

OR

FORMAGGIO SELECTION WITH MUSTARD FRUITS & CRISP FLAT BREADS

BIANCHIS GROUP
WEDDINGS

BIANCHIS A LA CARTE OCTOBER - MARCH

PRE ORDER REQUIRED

£50 X2 COURSE £57.5 X3 COURSES +VAT

PLATED STARTERS

INSALATA OF RADICCHIO, FENNEL, SUNFLOWER SEED & SMOKED RICOTTA (V)

OR

SMOKED CHALK STREAM TROUT, CRÈME FRAICHE & SEA HERB BRUSCHETTA

OR

CONFIT DUCK TERRINE WITH BALSAMIC SHALLOTS & CROSTINI

PLATED MAINS

TORTA OF CELERIAC, TRUFFLE & PORCINI WITH SEASONAL GREENS & THYME JUS (V)

OR

ROASTED HAKE, ORZO OF WINTER TOMATOES & A CAPER & DILL BUTTER

OR

PORCHETTA WITH CANNELLINI BEANS, CARAMELISED FENNEL, SEASONAL GREENS & SALSA VERDE

PLATED DESSERTS

BASQUE WHITE CHOCOLATE CHEESECAKE WITH SALT CARAMEL & DARK CHOCOLATE (V)

OR

BURNT AMALFI LEMON TART WITH MASCARPONE (V)

OR

FORMAGGIO SELECTION WITH MUSTARD FRUITS & CRISP FLAT BREADS

BIANCHIS GROUP
WEDDINGS

**CANAPES £2 EACH + VAT
UNLESS OTHERWISE STATED**

SALT COD & PARSLEY CROSTINI

GOAT CHEESE & SALSA ROSSA CROSTINI (V)

CHICKEN LIVER PARFAIT CROSTINI

TRUFFLED GOATS CHEESE CROSTINI (V)

NDUJA JAM BRIOCHE

ANCHOVY, PICKLED CHILLI & OLIVE GILDAS

PROSCIUTTO & FIG

CONFIT DATTERINI TOMATO & BOCCONCINI (V)

PARMESAN & SPECK POLENTA FRITTI

BEEF CARPACCIO WITH ROCKET (£3)

BAKED SCALLOPS IN THE SHELL (£4)

MAC'N'CHEESE FRITTI (V)

CHICKPEA, COURGETTE, LEMON FRITTI (VE)

BEETROOT TARTE ON POTATO BLINI (VE)



www.bianchigroup.co.uk



EVENING CATERING



PIZZA BIANCHI

£14 A HEAD + VAT

SHARE IN THE GLORY OF THE SLICE!

TRY PIZZA BIANCHI'S ROMAN PIZZETTI OFFERING, THREE DIFFERENT TOPPINGS, THREE PIZZETTI PER PORTION



EVENING CATERING

CIBO DI FESTA

£14 A HEAD + VAT
40 PERSON MINIMUM

AS A COMPANY WE ARE PROUD TO SAY WE USE SMALL INDEPENDENT
QUALITY SUPPLIERS FROM WHOM WE BUY OUR CHEESE AND MEATS.
EVERYTHING ELSE LISTED BELOW IS HANDCRAFTED IN HOUSE BY OUR
CHEFS USING GREAT LOCAL INGREDIENTS

ARTISAN CHEESE BOARD, GRAPES, CHUTNEY & FLAT BREAD

OLIVES

BIANCHIS HANDCRAFTED SALAMI SAUSAGE ROLLS
(VEGGIE/VEGAN AVAILABLE)

SEASONAL VEG FRITTATA

COLD CUTS

ROSEMARY FOCACCIA





GRAZIE

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Lago di Como - Where it all began