



# A 'FIERY' WEDDING

CATERING OFFER



#GRILL BASTARDS



# # WEDDING CATERING

Do you dream of a wedding unlike any other? Surprise your guests with a one-of-a-kind menu and a unique atmosphere, and let us ignite their senses and set their hearts alight!

We are the only ones on the market to offer a unique combination of a 'live cooking' barbecue show with a comprehensive menu for the entire reception.

You won't find traditional Polish dishes like zurek or de volaille on our menu; if we do serve borscht, it's in the form of an Asian beetroot stir-fry from a wok. Both the menu and the atmosphere are much more casual. We serve dishes as a 'buffet' or straight from the barbecue to order. There's fire, delicious food and great fun. We often hear from our customers that the food is 'fantastic' and 'completely different'. This is the perfect choice for those looking for something new and unique.

Our menu takes you on a journey through street food from around the world – on our grills we prepare American BBQ classics (burgers, steaks, pulled pork, spare ribs), Asian wok dishes (tom kha, pad thai, curry, udon), grilled pizza, as well as Caucasian, Argentinian and Japanese dishes, and many more. We also prepare starters and finger food inspired by BBQ culture, all cooked over an open flame and smoked.

There's no need to specify if you require vegetarian, vegan or gluten-free dishes, as we always have alternatives ready to cater for these preferences.





Below you will find an example of our menu from 2025:

**Starters**

- Asian-style tartare
- Georgian aubergine stuffed with nuts
- Bruschetta with tomatoes and mozzarella
- Focaccia with toppings, served with pesto and baba ghanoush

**Baked goods**

- Grilled pizza with various toppings
- Georgian khachapuri with a grilled egg

**Wok dishes**

- Pad Thai with tofu
- Tofu curry
- Thai Tom Kha soup with vegetables
- Thai Tom Yum soup with chicken or prawns
- Udon noodles with vegetables or prawns

**Meat**

- Steaks – a selection of different cuts to sample (sirloin, rib-eye, hanger, bavette and others)
- Accompaniments (salsas, sauces, smoked salt, fermented pepper, chimichurri)
- Vietnamese bun cha salad with grilled pork belly
- Chicken wings glazed with orange BBQ sauce
- Ribs glazed with Coca-Cola
- Tacos with Mexican smoked pork neck, wasabi and salsa
- Burgers
- Hot dogs with artisan sausage

**Side dishes**

- salsas
- sauc
- pickles and fermented vegetables
- grill-roasted potatoes
- freestyle selection of seasonal grilled vegetables

**Desserts:**

- mini fruit tarts, cream puffs, mini cheesecakes
- cinnamon, chocolate and raspberry focaccia



MENU







# # EVENT ORGANISATION

The number of staff is tailored to your needs. We ensure the event runs smoothly, with efficient communication between the organiser and guests, as well as on-site logistical support.

We set up two elegant, functional marquees:

one serves as an outdoor kitchen (technical facilities, food preparation, barbecuing), with a grill.

the other is designated for service – this is a space for guests, featuring a buffet table and stations with side dishes (we can also organise the buffet in a different area).

Additional tents – if required, e.g. above the dance floor, for tables, etc.

Catering: served as a buffet, replenished on an ongoing basis – straight from the grill. Guests may also express their preferences and order dishes straight from the grill. At the end of the evening, we leave a 'food reserve' in the warming trays, sufficient to last until morning.

We serve food according to a pre-arranged schedule, but following a set sequence – starting with finger food and starters, followed by lighter dishes, then in the evening a 'dinner' of ribs, steaks, potatoes, etc., and overnight we leave the warming trays with meat, side dishes and soups.

Tableware: as standard, we use porcelain crockery and cutlery. For more casual events, we can offer high-quality, eco-friendly disposable tableware. Dishes such as pad thai are always served in Asian 'to go' boxes with chopsticks.

We require a space of at least 3/6m with access for a delivery van. We need to be on site a few hours before the event.

The grill masters prepare the food for a maximum of 6





# # COST

The following costs cover the basic catering service – barbecue chefs, waiters, food costs, crockery, logistics, equipment and the buffet.

50 people – 300 PLN per person  
100 people – 220 PLN per person  
150 people – 200 PLN per person

This quote is indicative and applies to the catering service itself, excluding additional equipment and services such as a bar, DJ and glasses. We agree the final quote individually with the client.



# # ADDITIONAL SERVICES

As well as catering, we can take care of every aspect of organising your event. We set up the entire outdoor area: marquees, dance floor, tables, chairs, garden furniture, lighting, as well as waiters, bartenders, a DJ and a sound system. We tailor everything to the number of guests, the venue and the nature of the event.

Glasses, wine glasses, coolers and other items: priced individually

Small event marquee (one 3x6 m or other size): from 600 zł

Large event marquee (6x12 m): from 2,000 zł

Dance floor (made of 90x90 cm panels): from 50 PLN each

Banquet tables: from 50 PLN each

Banquet chairs: from 50 PLN each

Cocktail tables: from 30 PLN each

Tablecloths: from 30 PLN each

Chill-out areas – garden furniture (sofas, tables): from 500 PLN per set

Table and bench set: from 120 PLN

Fairy lights, lanterns, decorative lighting: from 800 PLN

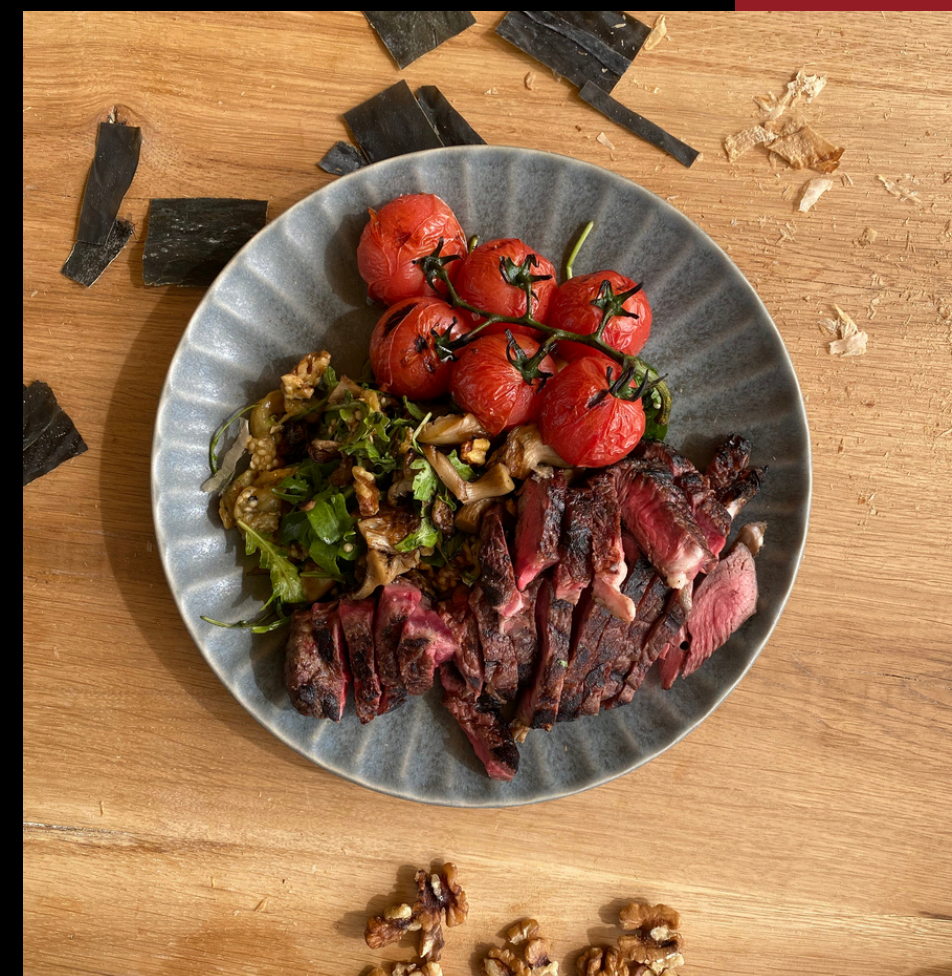
Waiters for service and clearing up: from 1,000 PLN for 2 people

Rollbar: from 1,000 PLN

Bar, bartenders, drinks, alcohol: quoted individually

DJ: from 2,500 PLN

- Dance floor lighting: from 2,000 PLN







# ABOUT US

We're passionate about grilling and BBQ. We love smoke, fire and meat. Everything we prepare is cooked on the grill using the very best ingredients. We love a good steak, BBQ pulled pork or a proper burger, but we cook much more on our grills – wok dishes, soups and bread, including steamed buns. Our menu offers a selection of street food from many countries around the world, each with wonderful traditions of cooking over an open flame – from us you'll get a delicious burger, but also a fantastic Vietnamese bun cha salad, Italian pizza and focaccia, or Japanese yakitori skewers. And of course, there are the steaks – we source the very best, carefully selected cuts and grill hundreds of kilograms of steak every month, trying almost every single one. We know exactly what good, properly prepared meat is, and what a poor, poorly prepared cut is.

The company was founded by Kacper Salzman – a grill master, YouTuber and traveller.

He has been working in the barbecue industry for over 10 years and, as a certified grill master, has run barbecue academies and demonstrations, as well as steak masterclasses for companies such as US Beef, USMEF, Weber, Napoleon Grills and many others.

Today, Kacper is a barbecue guru in Poland. He has a thriving YouTube channel, a TV programme about barbecuing, a wealth of experience, a passion for his craft and a huge influence on the barbecue industry. After years of working with steaks, he has become the European ambassador for American beef. In his spare time, Kacper travels the world, learning how different cultures use fire and smoke in food preparation.

Every year, Grill Bastards organise over 100 live grilling events – ranging from standard BBQ catering to barbecue academies and demonstrations. Our catering clients have included companies such as Volvo, Suzuki, Porsche, Land Rover, HBO, Coca-Cola and Pracuj.pl. We also organise a dozen or so weddings and countless small private events every year.





# PHOTOS



# # CONTACT

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