



ILÉ IFÈ

House of Love & Food

OUR MENU

ILE IFÈ_HOL delivers an elevated culinary experience where creativity meets cultural elegance. Our bespoke menus blend African, Caribbean, and Continental cuisines crafted to perfection for weddings, corporate events, and exclusive occasions.

SERVICES

ILE IFE_HOL ESTIMATES — The quoted prices shall remain valid for sixty (60) days from the date of this quotation, contingent upon receipt of the booking deposit.

Service Options

- Buffet Service
- Family-Style Bowl Service
- Plated Service
- Fine Dining Service

Included in the Estimate

We offer a comprehensive catering package that includes a curated selection of canapés, main courses, and desserts:

1. Canapés: 5 varieties (2 classic and 3 premium)
2. Main Dishes: Choice of 8 options
3. Side Dishes: Choice of 2 options
4. Dessert: 1 included selection (additional desserts available at extra cost)
5. After-Party Meal: Optional add-on, available at an additional cost

All necessary canapé platters, chafing dishes, serving bowls, and spoons (for family-style service) are included.

ADDITIONAL SERVICES (Available at Extra Cost)

- Crockery, cutlery, and glassware hire
- Professional waiting staff



PAYMENT TERMS

ILE IFE_HOL Payment Milestones

(Events taking place outside London will incur additional travel fees.)

1. First Payment: A 25% deposit is required to secure your booking. This deposit is refundable, subject to a 10% deduction in the event of cancellation.
2. Second Payment: A 50% instalment is due approximately three (3) months prior to the event date.
3. Final Payment: The remaining 25% balance is due four weeks before the event.

All payments must be made by the specified due dates to confirm and maintain your event booking.

ALLERGENS & DIETARY REQUIREMENTS

Allergen Key: F – Fish | C – Celery | N – Nuts | MU – Mustard | CR – Crustaceans | SH – Shellfish | SE – Sesame | MO – Molluscs | L – Lupin | E – Eggs | G – Gluten | SO – Soya | D – Dairy | VE – Vegan | V – Vegetarian

We are pleased to cater for guests with food allergies, intolerances, or special dietary requirements, including vegetarian, vegan, and pregnancy-friendly options. Please ensure that all dietary requirements are communicated to our events team in advance. We will be delighted to suggest and provide suitable alternatives.

CANAPÉS SELECTION

Classic Selection

Butternut Squash Soup with Bread Roll
 Chicken Salad Cups
 Creamy Mushroom Soup with Bread Roll
 Coconut Chin Chin Cup
 Hummus & Crudités Cups (v)
 Kelewele & Peanuts Cups (v)
 Leek & Potato Soup with Bread Roll
 Mac and Cheese Cups (v)
 Miniature Mozzarella Bites
 Puff Puff (v)
 Puff Puff – with Flavoured Toppings
 Vegetable Spring Rolls (v)
 Vegetable Samosa (v)
 Watermelon and Feta Skewers with Fresh Mint

Premium Selection

Akara (Beans Fritter) (v)
 Beans and Plantain boats (v)
 Beef Skewers with Mixed Pepper
 Chicken Satay Skewers
 Coconut Shrimp served with a Spicy Mango Dip
 Crab Cakes with Fresh Lime
 Fried Festival Bites with Jerk Mayonnaise
 Honey Chilli Chicken Wings*
 Popcorn Chicken Bites
 Jamaican-Style Patties (varieties)
 Jerk Spring Rolls
 Jerk Chicken Skewers
 Mini Lamb Kebabs Skewers
 Mini Lobster Rolls
 Mini Beef Burgers / Sliders
 Mini Roti Rolls filled with Curried Chickpeas (v)
 Mini Beef Suya Rolls*
 Mini Tacos (Chicken, Beef)
 Mini Chicken Wraps
 Mini Meat Pie
 Salt and Pepper King Prawns
 Spicy Gizzard with Mixed Pepper
 Salt Fish Fritter
 Truffle Yam (v)*



MAIN COURSE SELECTION

Rice & Noodles Dishes

Plain White Rice (v)
 Jollof Rice (v)
 Caribbean Rice & Peas (v)
 Stir-Fried Vermicelli Noodles (v)
 Chowmein Noodles
 Special Fried Rice
 Shrimp Fried Rice
 Vegetable Fried Rice (v)
 Asun Spaghetti*
 Creamy Mushroom Pasta

Meat, Chicken & Proteins Dishes

Chicken Drumsticks
 Coal Grilled Jerk Chicken
 Garnished Turkey wings
 Goat Meat in Pepper Sauce
 Grilled Soft Chicken
 Grilled Herb and Garlic Lamb Chops
 Peppered Tender Beef
 Peppered Hard Chicken
 Spicy Lamb Cutlets

Stews & Sauces

Callaloo & Pumpkin Stew simmered in Coconut Milk (v)
 Caribbean Curry Goat
 Caribbean Oxtail Stew
 Sweet and Sour Chicken
 Beef Stew
 Vegetable Curry (V)

Fish Dishes

Seabass fillets garnished with pepper
 Salmon oven grilled with Lemon Butter
 Tilapia Coal Grilled with Pepper

Seafood & Mixed Options

Cajun Seafood Boil*
 Seafood Linguine in garlic and white sauce (SH)
 Tiger Prawns with Vegetables Sauce

Traditional Nigerian Dishes

Amala / Abula Station
 Efo Riro
 Efo Egusi
 Ayamase Stew
 Ofada Stew
 Oha Soup
 Edikang Ikong Soup
 Yam Pottage ('Asaro') (v)
 Ewa Agoyin (v)
 Imoyo Soup



SIDE SELECTION

Cassava Fries served with Aioli
Chips
Coleslaw (v)
Creamy Mash Potatoes (v)
Gizdodo
Fried Plantain (v)
Mac and Cheese (v)
Mediterranean Salad (v)
Moin Moin Cup – Steamed Bean Pudding (v)
Nigerian Style Salad
Olives in Chilli Oil Cup
Fried Yam
Pounded Yam
Roast Potatoes (v)
Roasted Root Vegetables with a Spicy Hot Sauce (v)

DESSERTS

Apple Crumble served with Custard
Cheesecake Trio – Oreo, Biscoff, and Fresh Fruit Varieties
Fresh Tropical Fruit Salad Cup
Lotus Biscoff Loaf slices with ice cream
Mini Cupcakes (Vanilla, Mango, Buttercream)

AFTER-DINNER BITES

Mini Burgers and Fries
Yam & Plantain Fries with Pepper Sauce
Suya Wings
Hot Wings and Chips
Pepper Soup Fish
Pepper Soup Assorted Meat
Smoked Turkey Cutlets in Pepper Sauce
Sweet Potato Fries in Cones
Mini Fish and Chips
Jerk Wings and Chips

Additional menu options are available upon request, and we are delighted to tailor the menu to include your preferred dishes.

ILE IFE | Sample Menu Selection

From our extensive menu, we have curated sample menu combinations to inspire you, all customisable to suit your tastes and cultural preferences.

Afro-Caribbean Elegance

Canapes

Puff puff
Vegetable spring rolls
Mini Beef Burgers
Popcorn Chicken Bites
Salt and pepper king prawns

Main course and Sides

Jollof Rice (v)
Caribbean Rice & Peas (v)
Stir fried vermicelli noodles
Caribbean curry goat
Grilled soft chicken
Seabass fillets garnished with pepper
Peppered Tender Beef
Mac and cheese
Coleslaw
Salad

Desserts

Apple Crumble served with Custard

Nigerian Feast

Canapes

Puff puff
Vegetable spring rolls
Beans and Plantain boats (v)
Salt and Pepper King Prawns
Gizdodo Cup

Main course and Sides

Jollof Rice (v)
Plain White Rice (v)
Yam Pottage ('Asaro') (v)
Ayamase Stew
Efo Riro
Peppered Tender Beef
Seabass fillets garnished with pepper
Nigerian Style Salad
Fried Plantain (v)
Pounded Yam

Desserts

Lotus Biscoff Loaf slices with ice cream

Caribbean Breeze

Canapes

Vegetable spring rolls
Jamaican-Style Patties (varieties)
Jerk Spring Rolls
Salt Fish Fritter
Jerk chicken skewers

Main course and Sides

Plain White Rice (v)
Caribbean Rice & Peas (v)
Caribbean Curry Goat
Salmon oven grilled with Lemon Butter
Coal Grilled Jerk Chicken
Fried Plantain (v)
Mac and Cheese (v)
Mediterranean Salad (v)
Coleslaw (v)

Desserts

Apple Crumble served with Custard

Contemporary Fusion

Canapes

Vegetable spring rolls
Leek & Potato Soup with Bread Roll
Mini Beef Burgers
Garnished Mozzarella bites
Salt and pepper king prawns

Main course and Sides

Steamed Rice (v)
Soft Chicken
Herb and Garlic Lamb Chops
Salmon oven grilled with Lemon Butter
Vegetable Curry (V)
Creamy Mash Potatoes (v)
Coleslaw (v)
Roast Potatoes (v)
Mediterranean Salad (v)

Desserts

Cheesecake Trio