

EVENING WEDDING PARTIES - 2011

Fantastic value if you're getting married abroad and want to celebrate with friends on your return
Or perhaps you're considering a less formal reception, following a late ceremony.

Silver Package

Sparkling Wine Reception Drink
Finger Buffet (8 items)
Balloon Table Decorations
Cake Stand & Knife
Master of Ceremonies (if required)
Room Hire & DJ until midnight

£30.00 per head - 100 to 149 guests
£27.50 per head - 150 to 199 guests
£25.00 per head - 200 or more guests

Gold Package

Sparkling Wine Reception Drink
Finger Buffet (10 items)
Flower Table Decorations
Cake Stand & Knife
Master of Ceremonies (if required)
Room Hire & DJ until midnight

£33.50 per head - 100 to 149 guests
£30.00 per head - 150 to 199 guests
£27.50 per head - 200 or more guests

All of our prices include VAT, and bookings are subject to a minimum of 100 guests attending.

NB: Additional room hire fees will be due if your marriage ceremony is included.

These packages may not be available on Fridays or Saturdays throughout the spring & summer months.

Please call the booking office to check availability - Tel: 0117 963 3438

FINGER BUFFET SELECTOR

Hot :

Chicken satay and peanut sauce
Vegetable samosas, cucumber and coriander raita (V)
Home cooked potato wedges served with a selection of dips - garlic and chive, barbecue, blue cheese (V)
Beef chilli loaded potatoes
Vegetable & bean chilli loaded potatoes (V)
Mini Yorkshire pudding, roast beef and horseradish
Crispy prawn parcels
Tempura prawns
Cajun spiced chicken drumsticks
Mediterranean roast vegetable and ricotta filo parcel (V)
Green Thai chicken fillets with chilli and coconut dip
Honey roast mini Cumberland' sausages

Savoury tartlets:

Goats cheese and beetroot (V)
Smoked haddock, spring onion and parmesan
Roast pepper, cherry tomato and basil (V)
Caramelised red onion and buttered leek (V)

Cold:

Prawn and guacamole crostini
Mini bagels with smoked salmon and cream cheese
Chicken tikka and garlic naan
Tomato and mozzarella bruschetta (V)
Savoury quiche
Crudites served with mint and lime flavoured mayonnaise dip
Mini savoury scotch eggs
Cocktail pork pies

Mini wraps:

Mediterranean roast vegetable and hummus
Sweet roasted pepper and basil cream cheese
Honey roast ham, wholegrain mustard and sunblush tomatade
Chargrilled chicken caesar, romaine lettuce and parmesan
Somerset goats cheese, spinach and nutmeg

Mini baguettes:

Chicken, bacon, tomato and little gem
Tuna nicoise
Cheddar cheese and sweet onion marmalade
Egg, cress and cracked black pepper
Smoked mackerel and cream cheese

Dessert bites:

Chocolate and walnut brownie
Meringue with cream and berry garnish
Vanilla cheesecake
Fresh fruit kebabs (£1.00 extra)