

oston West is set amongst 140 acres of beautiful Lincolnshire countryside, including the 18 hole golf course and grounds for those all important photographs.

Our wedding coordinator is on hand to provide advice and guidance to make your day perfect.

We believe every wedding is different and we will ensure the finest details are taken care of so you can relax and enjoy your special day.

At Boston West we are fully licensed for civil ceremonies and our unique setting, relaxed atmosphere and attentive staff will ensure your day is truly individual.





oston West is the perfect choice of venue to cater for all your wedding needs. We have a private room and an extensive choice of menus, along with an exterior marquee, where you can relax and enjoy drinks on the decking.

The main function room is available for wedding breakfasts and civil ceremonies with seating up to 100 and evening receptions for up to 200.

With our 24 bedroom hotel, guest travelling from afar can relax in luxury and comfort overlooking the 18 hole golf course and surrounding countryside. All rooms are modern, en-suite, spacious, with TV, hair dryer and complimentary wi-fi.

Call and book an appointment with our wedding coordinator today.



Wedding Breakfast Menu A

Prawn crayfish and avocado cocktail

Duck liver parfait, sweet red wine reduction and a caramelised onion jam

Oven baked Portobello mushroom stuffed with spinach, sun dried tomato and local blue cheese



Our ever popular two meat roast served from our carvery, accompanied by seasonal vegetables, potatoes and Yorkshire puddings

Orange and treacle glazed salmon fillet served with buttered kale garnished with a fresh basil pesto

Slow braised delicately spiced belly pork, crisp crackling & creamed leeks



A selection of homemade desserts served with fresh cream

Coffee and mints

£30.00 per person

Please choose **one** starter and **one** main course for all your guests to enjoy.

Dietary requirements will be accommodated for at your request.

Wedding Breakfast Menn B

Pan-fried red mullet fillet dressed with a vibrant tomato salsa

Watercress and celeriac soup garnished with goats cheese croutons

Prawn crayfish and avocado cocktail

Slices of smoked duck, orange and dill salad and sweet shallot chutney



Roasted strip-loin of beef, Yorkshire pudding, horseradish cream and a red wine sauce

Pan-fried cod loin with a cheddar and herb crust finished with a crayfish, chive and butter sauce

Tenderloin of English pork, spiced red cabbage, glazed carrots all bound together with a lemon thyme sauce



A trio of mini desserts

Coffee and mints

£35.00 per person

Please choose **two** starters and **one** main course for all your guests to enjoy.

If you would like to tailor make a menu to suit your specific requirements please speak to our wedding coordinator.



Wedding Breakfast 850 Menn

Our BBQ is served with beer battered onion rings and rustic potato wedges



Please choose three from the list below:

Local Boston sausages or pork, sun dried tomato and basil sausages

100% Ground beef or beef and horseradish burgers
Sweet chilli and coriander or BBQ glazed chicken thighs
Mini char-grilled gammon steaks
Cajun cod bites

Please choose four from the list of accompaniments below:

Spicy lime and chilli corn on the cob Grated mozzarella, cheddar and red Leicester Tossed green salad with our house dressing Warm potato, lemon, caper and dill salad Roast beetroot, spring onion and chive salad Purple coleslaw

Sautéed onions

A selection of homemade desserts served with fresh cream

2 Courts £25.00 per person

Add a starter of freshly baked tortilla chips with vine roasted cherry tomatoes and pesto, topped with Lincolnshire cheese

3 Courses \$30.00 per person

Evening Briffet Menu

Freshly prepared granary, wholemeal and white rolls filled with a variety of meat and vegetarian fillings

A selection of fresh vegetable crudités accompanied by a tzatziki dip

Local Boston chipolatas wrapped in bacon and tossed in honey and sesame seeds

Breaded fish goujons served with a zesty tartar sauce

Rustic potato wedges simply seasoned with salt, pepper and garlic

Garlic bread slices topped with mature Lincolnshire cheddar

Chunks of courgette and local blue cheese tarts

Slices of locally sourced pork and game pies traditionally served with pickle

Vine tomato, pesto and goats cheese crostini

£1250 per person

You can add additional items for £1.50 each:

Teriyaki beef and sesame seed skewers

Spicy King prawns with a guacamole dip

Mini Cajun spiced corn on the cob

Mini beef kofta kebabs served with a minted yoghurt dip

Add a selection of desserts to your evening buffet for an additional:

£4.00 per person



All photography courtesy of Jennie Wilson

For more information contact:

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