



Bath Function Rooms

Wedding Brochure



Situated in Bath city centre, Bath Function Rooms is a popular wedding venue in Bath. Dual aspect windows offer natural light from both sides of the room, in a unique setting of the former railway station. Bath Function Rooms offer a range of wedding reception options.



With restaurant quality catering provided by Green Park Brasserie and Bath Pizza Co, we provide a stunning venue matched with outstanding food and drink for wedding receptions and parties.

We understand how important it is to make your big day special and truly care about giving you the best customer service.

We have a dedicated Events Manager who will be on hand throughout the process to help you every step of the way.

Bath Function Rooms, Green Park Station, Bath, BA1 1JB

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www.bathfunctionrooms.com



@bathfunctionrooms



@BathFR



Bath Function Rooms

Wedding Packages

Our Wedding Packages include Exclusive use venue hire, an experienced Events Manager on hand throughout the planning process, Service Staff, Access to a fully stocked cash bar, use of in-house PA system, Tableware (crockery, cutlery, glassware), White Linen Tablecloths and Napkins, Table numbers, Cake knife and Easel

Formal Dining

Prices are on a per person basis

	40-60 Guests	61-80 Guests	80-100 Guests
Two-course	£50.00	£45.00	£40.00
Three-course	£55.00	£50.00	£45.00

Sharing Platters

Prices are on a per person basis

	40-60 Guests	61-80 Guests	80-100 Guests
Two-course	£50.00	£45.00	£40.00
Three-course	£55.00	£50.00	£45.00



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Canapes

£7.50pp for a selection of 4

Meat Selection

Duck Liver Parfait with berry compote
Chicken satay skewers
Lamb Koftas with lime yoghurt
Honey mustard glazed sausages wrapped in bacon
Mozzarella wrapped in Parma ham with pesto dip

Fish Selection

Skewered King Prawns with Chilli & Lime
Smoked Salmon Blini with dill dressing
Mini Haddock fishcakes with Tartar sauce
Salmon Pate on rye
Crab and Crayfish bruschetta with lemon dressing

Vegetarian Selection

Mushroom arancini
Halloumi and Mediterranean veg skewers
Goats cheese and red onion crostini
Balsamic Tomato & Basil pesto bruschetta
Brie & Cranberry Filo Parcel
Smashed Pea, mint and feta crostini

Sweet Selection

Mini scones with Strawberry jam and Clotted cream
Warm Mince Pies (Festive season only)
White or Milk chocolate dipped strawberries
Mini Millionaire Shortbread
Mini Chocolate Brownies

Please discuss any special dietary requirements with our team



Bath Function Rooms

Wedding Sample Menus

Please note we are able to Tailor menus to suit individual tastes



Starters

Choose one for all guests

Crab and Crayfish Cakes
Served with Lime Aioli

Asparagus and Parmesan Tart
With Salad and Balsamic dressing

Lemon and Pink Peppercorn marinated Salmon
With Tomato and Red Onion Pickle

Goats Cheese Mousse
With a Roasted Pistachio Crust, Rocket and Pear Salad

Ham Hock Terrine
With Brasserie Piccalilli and Toasted Brioche

Duck Liver Parfait
With Poached Plum, Honey-roast Garlic and Pistachio Salad

Roast Tomato and Basil soup
Served with French Bread

Broccoli and Stilton Soup
Served with French Bread

Pea and Ham Soup
Served with French Bread

Portobello Mushroom Soup
Served with French Bread



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Main Courses

Choose one for all guests

Mozzarella stuffed Chicken Breast, wrapped in Parma Ham
With a Rich Tomato Cassoulet, New Potatoes and Garden Salad

Crisp Belly Pork
Dauphinoise Potatoes, Apple Cider compote and Fine Beans

Oven-Baked Sea Bass Fillet
With Fennel, Leek and Mushroom Risotto and a Green Salad

Slow-Braised Lamb Shank
With Crushed Sweet Potato, Leek-wrapped Fine Beans topped with an Oregano and Red Wine Jus

Lemon and Dill Infused Salmon Fillet
Served with New Potatoes and Fresh Garden Salad

Newton Farm Topside of Beef
With Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy

Castlemead Free-range Chicken Breast
Infused with Lemon and Herbs, served with Roast Potatoes, seasonal vegetables



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Desserts

Choose one for all guests

Crème Brulee

Our signature dessert, served with Brasserie Shortbread Biscuit

Fresh Raspberry Mousse

With White Chocolate-dipped Shortbread Fingers

Sticky Toffee Pudding

With a Rich Caramel Sauce and Vanilla Mascarpone

Chocolate Brioche Bread and Butter Pudding

With Crème Anglaise

Lemon Posset

Topped with Lemon Zest and served with Brasserie Shortbread

Fresh Strawberries

Served with Double cream

Cheesecake

Served with Fruit Coulis

Marshfield Farm Sorbet

Choose two scoops: Lemon, Mango and Blackcurrant



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Sharing Platter Sample Menu

Please note we are able to Tailor menus to suit individual tastes

Starters

Choose one for all guests

Baked Camembert

Served with French Bread, Crudities and our home-made Shallot Marmalade

Charcuterie and Cheese Platter

Selection of Meats and local cheeses

Vegetable Antipasti

With Chargrilled Courgette, Aubergines, Peppers, Olives

Main Courses

Choice of two plus a vegetarian

Sliced Roast Beef

With Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy

Sliced Chicken Breast

infused with Lemon and Herbs

Oven-Baked Sea Bass

With Fennel, Leek and Mushroom Risotto and a Green Salad

Lamb Shoulder

With Crushed Sweet Potato, Leek-wrapped Fine Beans topped with an Oregano and Red Wine Jus

Butternut Squash and Sage Risotto

Served with a Mixed Leaf Salad



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Spinach and Ricotta Gnocchi
Served with Rocket

Tomato and Aubergine Parmigiana
With a selection of Italian Leaves

Desserts

Choose one for all guests

Cheese Board
A Selection of three local Cheeses, Home-made Oat Biscuits & Brasserie Chutney

De-constructed Eton Mess
Fresh Strawberries, Crushed Meringue and whipped cream

Rich Chocolate Torte
Served with Raspberry Coulis & Cream

Freshly baked Scones
With Jam & Clotted Cream

Cheesecake
Served with Fruit Coulis

Please discuss any special dietary requirements with our team



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Evening Receptions

Buffet Menus

Menu A

Choice of three hot fillings served in soft rolls with spiced wedges

Free-range Sandridge Farm Sausages or Vegetarian Sausages
Newton Farm Bacon
Pulled Pork with Apple relish & Rocket
Beef Brisket with sticky BBQ sauce
Fish Goujons with Tartar sauce
Cajun Chicken & Coleslaw
Mushroom & Goats cheese
Butternut Squash Falafel in Pitta with Lettuce & Tzatziki

Menu B – Pizza Buffet

A Selection of Wood-fired Pizzas from our sister company Bath Pizza Co, served rolling buffet style. Toppings include; Margherita, Pepperoni, Ham & Mushroom and Spinaci
Vegan and Gluten Free options available

Why not add a glass of Fizz and go for our Pizza & Prosecco package

Menu C

Freshly Baked Tarts and Salads – choice of two tarts and three salads:

Worthy Farm Cheddar and Tomato
Broccoli, Salmon and Crème Fraiche
Goats Cheese and Red Onion
Roasted Vegetable and Parmesan

Herb Roasted New Potatoes
Traditional Mixed Salad with Lemon & Honey dressing
Spiced Couscous with Roasted Beetroot & Butternut squash
Lemon Quinoa with Cherry Tomatoes, Parsley, Mint & Red Pepper
Pesto Pasta Salad with Cherry Tomatoes & Feta



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Menu D

Seasonal Tart
Butternut Squash Falafels served with Sweet Chilli Sauce
Honey Mustard Glazed Sausages
Homemade Sausage rolls with Tomato Chutney
Homemade Haddock Fishcakes with Tartar sauce
Vegetable Spring Rolls
Herb Roasted New Potatoes
Hummus & Crudities

Menu E

Artisan Bread Basket
Lemon & Dill baked Salmon Fillets
Glazed Ham Slices
Rare Roast Beef slices
Herb roasted New Potatoes
Mixed Leaves, Plum, Pistachio & Honey Salad
Tricolore Salad

Menu F

Seasonal Casseroles and Slow cooked Stews

Choice of three

Pork & Cider Stew
Beef Bourguignon
Butternut Squash, Lentil & Spinach Curry
Slow cooked Beef Chilli
Minted Lamb & Pearl Barley
Chicken, Pepper & Apricot Tagine
3 Bean Chilli

All served with Creamy Mash, Rice or Herb-Roasted New Potatoes

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