



# WEDDING BROCHURE

2023/2024



## CLARENDON WEDDING CEREMONIES

Say 'I Do' with up to 80 of your nearest and dearest in our glamorous Clarendon Suite

### **Civil Ceremony Only**

**£500**

Use of the Clarendon Suite for an official Wedding Ceremony.

### **Civil Ceremony with Bubbles and Photograph Opportunity**

Use of the Clarendon Suite for an official Wedding Ceremony, followed by a sparkling celebration drinks reception. Step out onto our floral patio with surrounding greenery, providing the perfect photographic backdrop to capture those special moments. POA.

## TYLERS CABIN EVENING WEDDING PARTY

### **Wedding Evening Reception Room Hire**

**£500**

Use of the Tyler's Cabin and Conservatory for an Evening Wedding Party.

Select one of our banqueting menus and enjoy your night!

### **DJ Service**

**£300**

If you wish to use our resident DJ, Darren, please let us know. Darren has hosted over 10 years of weddings here at Cottrell and will be happy to discuss music preferences. He will provide you with an App so that you can select your own playlist.

### **Wedding Decorations**

You are welcome to style the room in your own design, we do have contact information for various events companies who can assist with your day please let us know if you would like further information on our trusted suppliers.

## **BANQUETING EVENING RECEPTION MENU**

**All Menus £18pp and Based on Minimum of 50 Guests**

### **The Cottrell Collection**

Selection of Finger Sandwiches:

(Mature Cheddar Cheese & Chutney / Ham & Mustard / Tuna & Cucumber / Egg Mayo / Prawn Marie Rose)

Cocktail Pork Pies with Piccalilli

Warm Cheese & Onion & Spanish Quiche

Hot Sausage Rolls with Wholegrain Mustard Dip

Scotch Eggs with a Traditional Brown Sauce

Cauliflower Wings with Sour Cream Dip

Spiced Potato Wedges with Chive Dip

### **Party in Style**

Beef Burgers Sliders with relish and cheese

Cajun Chicken Skewers with a Sour Cream Dip

BBQ Pulled Pork Sliders with Apple Sauce

Freshly Battered Cod Goujons with Tartar Sauce and Lemon Dip

Spiced Potato Wedges with BBQ and Salsa

Mini Pork Pies with Piccalilli

Tomato, Cucumber & Red Onion Salad

Homemade Slaw

### **Mediterranean Buffet**

Cocktail Sausage Rolls with a Wholegrain Mustard & Honey Dip

Cocktail Vegetable Spring Rolls & Samosas with Chili Dip

Seasoned Potato Wedges with Salsa & BBQ Dip

Mini Cocktail Sweet Pepper & Cajun Chicken Skewers with a Lemon Mayo Dip

Flat Breads with Hummus & Balsamic Vinegar & Olive Oil Dip

Sliced Salami with Paprika Potato Salad and Ciabatta Bread

Olives & Feta Cheese with Oven Roasted Tomatoes

Pineapple and Marshmallow Skewers with White & Milk Chocolate Dipping  
Sauce

### **Vegetarian Menu**

Selection of Finger Sandwiches:

(Mature Cheddar Cheese & Chutney / Avocado & Salad / Tomato & Hummus with Basil / Egg Mayo)

Warm Cheese & Onion Spanish Quiche

Cauliflower Wings with Sour Cream and Chive Dip

Ratatouille Skewers with Courgette, Aubergine, mushroom, and peppers

Spiced Potato Wedges with BBQ and Salsa

Mac & Cheese Bites with Chili Dip

Homemade Slaw

## **BANQUETING EVENING RECEPTION MENU**

### **Hot Fork Buffet**

#### **Choose Two of the Options Below:**

Chili Beef with Butter Beans & Roasted Peppers  
Medium Spiced Chicken Curry with Coriander, Chutney & Poppadum's  
Vegetable Curry with Coriander, Chutney & Poppadum's  
Beef Stroganoff finished with Smoked Paprika & Cognac  
Mushroom Stroganoff finished with Smoked Paprika & Cognac  
Beef Lasagna  
Pesto Pasta with Chicken, Bacon & Parmesan  
Roasted Vegetable Pasta with Basil & Plum Tomato  
Pork & Leek Sausage Casserole

#### **Chose Three of the Options Below as Accompaniments:**

Pilau Rice  
Baby Potatoes with Butter & Chives  
Garlic Bread  
Chips  
Spiced or Garlic Potato Wedges  
Mixed Salad & Homemade Slaw

### **Hog Roast**

(This Menu is Based on a Minimum of 80 Guests)

Traditional Whole Cooked Pig on a Spit, Served with:

Sage & Onion Stuffing  
Apple Sauce  
Potato Salad  
Tossed & Dressed Mixed Salad  
Hand Cut Coleslaw  
Bread Rolls

(Chef for Carving)

#### **Dessert Selection Additional £2pp**

Classic Eton Mess  
Lemon Meringue Pie  
Salted Caramel Cheesecake  
Chocolate Fudge Cake with Whipped Cream  
Fresh Fruit Salad

## **DRINKS PACKAGE MENU**

Bucks Fizz (sparkling wine with orange juice) £4.50 per glass

House Wine £4.50 per glass

Pimms - £4.95 per glass

Peroni (330ml) - £3.75 per bottle

Budweiser (330ml) - £3.75 per bottle

Cider (500ml) - £4.95 per bottle

Fruit Juice - £2.00 per glass / £6.50 per jug

Non – Alcoholic Beer (330ml) - £3.25 per bottle

Appletizer - £2.50 per bottle

J2O - £2.00 per Bottle

Fruit Cordial - £3.50 per jug

