SIMPLY STUNNING WEDDINGS





WEDDING PACKAGE PRICELIST



Silver

Venue Hire Drinks Package Wedding Breakfast Evening Buffet

101-120 adults - £101 81-100 adults - £104 70-80 adults - £107 Children - £34.50

Platinum

Venue Hire Drinks Package Wedding Breakfast Evening Buffet Reception Flowers Wedding Cake Chair Covers

101-120 adults - £113 81-100 adults - £117 70-80 adults - £120 Children - £46.50

Diamond

Venue Hire
Drinks Package
Wedding Breakfast
Evening Buffet
Reception Flowers
Wedding Cake
Chair Covers
Photographer
Disco

101-120 adults - £129 81-100 adults - £132 70 - 80 adults - £137 Children - £46.50

Civil Ceremony Venue Hire - £570 Additional Evening Guests - £20 per person Wedding Accommodation - £100 per room including breakfast

All prices include VAT



WEDDING BREAKFAST MENU

Starters

Trio of pâté

Chicken, duck & pork pâté served with crisp breads & chutney

Muscovado & honey-roasted ham hock terrine

with soused vegetables and a Cumberland dressing with sultana & rosemary toast

Slow roasted vine tomato soup

with parmesan crisps

Pressed salmon & dill tian

with a smoked salmon parfait, pickled cucumber & spring onion salad

St. Clements melon

with Champagne jelly

Goats cheese filo tart

with red onion chutney, dressed on a micro herb salad, drizzled with basil pesto & reduced balsamic

6 Mains

Marinated fillet of seabass

with fresh herbs & olive oil, oven baked & dressed with baby spinach, leeks, crisp potatoes & prawns, drizzled with a light lemon butter sauce

Char-grilled rib eye steak

with cracked black pepper and sea salt, roasted vine tomatoes & field mushrooms, truffle scented mash & a port sauce

Pan fried pavé of salmon served

with a crayfish, mussel & cockle fricassee, sautéed asparagus & scallions

Pan poached supreme of chicken

with a Madeira sauce served on a bed of braised vegetables and a parmesan & potato rosti

Roasted pork loin steak

topped with mozzarella & Italian ham dressed on savoy cabbage, finished with a brandy sauce

Herb scented rump of lamb

with sautéed black pudding, shallots & carrots served with a red wine sauce (£2.50 supplement)

Baked courgette & aubergine lasagne (v)

Butternut squash & red onion gnocchi (v)

Desserts

Caramelised lemon tart

with a gin & tonic sorbet & raspberry compote

Individual sherry trifle

Warm chocolate sponge

with white chocolate & caramel-swirl ice cream

Open summer pudding

with Cornish clotted cream and a fresh mint syrup

Rich chocolate truffle torte

with warm kirsch black cherries & buttermilk cream

The Pavilion sticky toffee pudding

our signature dessert with a delicious toffee sauce

Raspberry brûlée

with tuille wafers crushed with pistachio

Vanilla panacotta

with a fruit & kirsch jelly



EVENING RECEPTION BUFFET



Finger Buffet

* Included in the wedding package

Open brie & avocado melts

Sweet chilli vegetable wrap

Tuna & spring onion wrap Egg mayo sandwiches

Mini baked potato topped with smoked bacon & cheese

Homemade sausage rolls

Skewered ginger & lemongrass tiger prawns

Tomato & mozzarella pizza

Sesame & honey chicken wings

Selection of mini desserts

Barbeque

£4 supplement per person applies

Sea salt & cracked black pepper jacket potatoes

Lemon, lime, chilli & coriander chicken pieces

Homemade beef burgers

Pepper, courgette & red onion kebab marinated in red pesto

Locally sourced sausage & bacon brochette

Sesame & herb crusted salmon

Selection of seasonal salads with mixed leaves, tomatoes & cucumber

Assortment of pickles, dips & sauces

Selection of freshly made ice-creams

Hog Roast

£2 supplement per person applies

Traditional hog roast served with caramelised apple sauce & relishes

Marinated Provençale vegetable kebabs

Flour stotties

Coleslaw
Potato & chive salad
Pasta salad
Rice salad
Basil tomatoes
Parsley cucumber
Tossed leaves

Fresh fruits with aniseed syrup



ADDITIONAL COURSES



CHOCOLATE COATED STRAWBERRIES

£2.50 per person

A SELECTION OF FRESHLY MADE ICE-CREAM POTS

£2.50 per person (two each)

CANAPÉS

£7.50 per person (choose four)

Oriental marinated charred salmon

Olive & parmesan short bread with basil pesto & goats cheese

Beef patties with smoked bacon & cheese

Croque Monsieur

Sticky chilli chicken wings

Melon & prosciutto

Lemongrass & coriander prawns

Basil marinated cherry tomato cup

Duck pâté & cranberry

CHILDREN'S MENU

(Starters

Trio of melon balls served on a fruity slush puppy

Homemade tomato soup

Cheese & chive hotties

Mains (

Homemade burger with a sesame bap, salad & fries

Cheesy pasta

Chunky fish fingers with French fried potatoes & garden peas



Banana split

Ice-cream sundae

Chocolate brownie with vanilla ice-cream



WEDDING DRINKS PACKAGE



Classic

Included in the wedding package

Two glasses of Bucks fizz on arrival

Two glasses of house wine with the meal

A glass of Prosecco with the toasts

Premium

A supplement of £3.00 per person applies

Two glasses of Pimms or Bucks fizz on arrival

Half a bottle house wine with the meal

A glass of house Champagne with the toasts

Royal

A supplement of £7.50 per person applies

Two glasses of Prosecco on arrival

Half a bottle wine with the meal: Pinot Grigio and Malbec

A glass of Piper Heidseck Champagne with the toasts

These are suggestions only.

An individual drinks package can be tailor-made to your needs

OUTDOOR WEDDINGS











OUTDOOR WEDDINGS



THE PAVILION TERRACE











THE PAVILION TERRACE















The Daisy Chain Florist
T: 01844 346445
E: thedaisychain@live.co.uk
W: www.daisy-chainflorist.co.uk



Heni Fourie Photography W: www.henifouriephotography.co.uk E: heni@henifouriephotography.co.uk



Wedding Cakes

www.traceyscakes.co.uk • tracey@traceyscakes.co.uk T: 01844 347 147

Florist & Chair Covers

www.daisy-chainflorist.co.uk • thedaisychain@live.co.uk T: 01844 346 445

Calligraphy

carolyn.worrall@hotmail.co.uk • T: 07769 903 213

Vintage Prockery

www.blueskyvintagechina.co.uk • sian@blueskyvintagechina.co.uk T: 01622 716 305 • M: 07796 967 337

Wedding Disco

www.johnjohnny.webs.com • T: 07956 460 950

Silent Fireworks

www.totalpyro.co.uk/low-noise.html • info@totalpyro.co.uk T: 01844 343 366 • M: 07712 573 572

