Marsh Farm Hotel Wedding Package

Venue

Civil Ceremony room hire £500.00 (to include white chair covers and white sashes provided by the hotel)

Wedding Reception Room Hire

Clarendon Suite £1000.00 Marsh Suite or Rawlings Suite £750.00

This includes -

Menu tasting evening for the Bride and Groom
Bridal suite for your wedding night
Complimentary bottle of Prosecco
Cake stand and knife

Master of ceremonies duties performed by the Duty Manager Wedding Co-ordinator to help plan your special day

Evening reception only weddings or buffet weddings – minimum spend £25.00 per person. Ask your co-ordinator for details.



Drinks

Option 1 - £11.95 per person

Glass of Pimm's or Mimosa on arrival
Glass of house red or white wine with the meal Glass
of sparkling wine per person for the toast

Option 2 - £15.95 per person

Glass of Pimm's or Mimosa on arrival
Half a bottle of house wine with the meal Glass
of sparkling wine for the toast

Option 3 - £17.95 per person

Glass of Bellini or bottled beer on arrival Half a bottle of house wine with the meal Glass of Champagne for the toast

Option 4 - £5.95 per person (non-alcoholic)

Glass of orange juice on arrival Any two soft drinks with the meal Glass of Appletise for the toast



Canapés

Homemade salmon and chive pâté

Duck and chilli pâté

A selection of dim sum

Mini Yorkshire puddings with gravy

Whipped goat's cheese and beetroot crostini (v)

Port and blue cheese arancini (v)

Mini beef burgers

Croque monsieur

Gluten free options are available

3 Canapés for £5 per person (we recommend 3-6 per person)



Wedding Breakfast

Starters

Roasted red pepper, plum tomato, basil soup, parmesan croutons (v, ve, gf) £6.90

French onion soup, cheese croutons (gf) £6.90

Chicken terrine stuffed with red pepper and spinach, leafy salad, onion marmalade (gf) £8.25

Chicken liver parfait, grape chutney, brioche bread (gf) £7.75

Pâté de Campagne, mixed pickle vegetables, herbs and garlic croutons, endive salad (gf) £8.25

Salmon and crab fish cakes, tomato and basil concasse (gf) £8.50

Cray fish cocktail, bloody Mary sauce, crispy salad (gf) £8.25

Goat's cheese and vegetable cutlet, frisée salad (v, ve, gf) £7.50



Filo pastry prawns, sweet chilli sauce £8.50

Mains

Traditional roast chicken, roast potatoes with all the trimmings (gf) £18.50

Roast leg of lamb served on roasted root vegetables, roast potatoes, port and rosemary sauce (gf) £22.95

Roast fillet of pork, apple mash, confit mushrooms, thyme jus (gf) £21.50

Duck leg confit in orange sauce, mash potatoes, red cabbage (gf) £21.40

Roast chicken breast supreme with lemon and thyme, dauphinoise potatoes, red wine jus (gf) £19.95

Fillet of salmon, ginger and black peppercorn, new parsley potatoes, béarnaise sauce (gf) £18.95



Wedding Breakfast

Local sausages and mash, red onion gravy, petit pois (gf) £17.95

Mains

Roast sirloin of Scottish beef with traditional gravy and Yorkshire pudding (Pink or well done) (gf) £24.00

Grilled sea bass, saffron mash, creamy sauce (gf) £20.25

Pan fried hake, mashed potato, confit garlic and spinach, shrimp sauce (gf) £18.95

Thyme and butternut squash risotto, parmesan tuile (v) (gf) £18.00

Penne pasta, spicy red pepper sauce (v) £17.25

Wild mushroom and feta cheese tart, black olive tapenade, basil dressing (v, ve) £17.95

Moroccan Harira, lemon, spinach with halloumi or tofu (v, ve, gf)



Wedding Breakfast

£18.00

All served with buttered broccoli, green beans and carrots unless otherwise stated

BBQ option available from £25.00, ask for details



Desserts

Vanilla panna cotta, mint syrup, homemade shortbread
Chocolate mousse, warm chocolate sauce, cream
Homemade sticky toffee pudding, vanilla ice cream
Apple and ginger crumble, crème anglaise
Glazed lemon tart, orange sorbet
Profiteroles, fresh strawberry, milk chocolate sauce
Chocolate orange bread and butter pudding, vanilla custard
Eton Mess
Vegan crème brûlée (ve)

All Desserts £6.75

Coffee or Tea £2.50pp if served to table.

From machine – 1 set price for unlimited use for 1 hour

Children aged 3-12 can have the same choices of starter, main and dessert as the adults at half the listed price, or melon, soup - fish fingers, pasta, sausage or nuggets and chips served with either peas or baked beans – ice cream. Please choose one option for all children

All menu choices are subject to change. If you would like your favourite dish to be adapted in any way please let us know and our chef will be happy to help. Allergen information on each dish is available on request, please ask a member of our team who will be delighted to help



Evening Buffet

Hot & Cold Finger Buffet

- · Expresso soup
- · Vegetable spring rolls
- Spicy chicken wings
- · Chicken satay, peanut Dip (gf)
- · Southern fried chicken goujons
 - · Cod goujons, tartare Sauce
- · Seasoned potato wedges, garlic mayonnaise
 - Meat, vegetarian sandwiches and wraps
 - · Selection of quiche
- · Cajun marinated vegetables skewers, sour crème
 - Mini sausages with a Dijon mustard dip
 - · Falafel, mint yogurt
 - Sausage rolls
 - French fries or sweet potato fries
 - · A selection of cake
 - · Profiteroles, chocolate sauce
 - · Brownie, raspberry trifle
 - · Vegan tiffin slice

5 items £14.95, 6 items £16.25, 8 items £18.95, 9 items £20.50

Ploughman's Buffet

www.chartridgewedichin English and continental cheeses served with homemade breads; pickles and chutneys.



Carved honey roast ham with a honey and mustard glaze and a selection of salads and dressings.

£14.95 per person

Evening Buffet continued

BBQ

Prime beef burger (gf)
Garlic and herb marinated chicken drumsticks (gf)
Local sausages
Vegetable kebabs (v) (gf)
Fish kebabs (gf)
Grated cheddar cheese
Floured baps

Pasta salad, tomato and basil salad, cucumber salad, herbed couscous, spinach, walnut and chicken, mixed leaf, new potato, egg and cos lettuce, coleslaw, Jacket potatoes

Selection of dressings and condiments

chocolate brownie with vanilla ice cream

To include 3 salads £19.95 (This option is not available as a replacement to the wedding breakfast)

Or if you would like a BBQ as your wedding breakfast -



To include 4 salads £25.00



The Little Extras

Lighter Options

A selection of cheeses and pâté with fresh bread; crackers, bread sticks, crudités and chutney (gf) £12.00 per person

Selection of hot and cold baguettes (gf)
Sausage, bacon, ham, egg, cheese and tomato, cucumber and mint, tuna
£7.95 per person

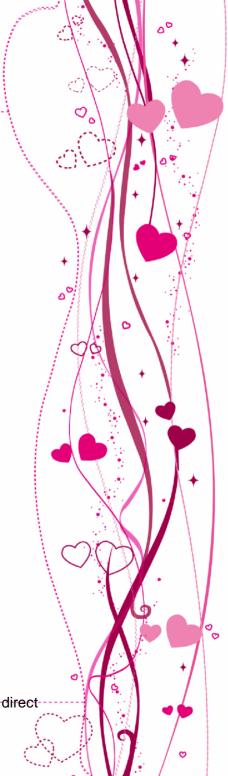
Mini fish and chips £8.50 per person

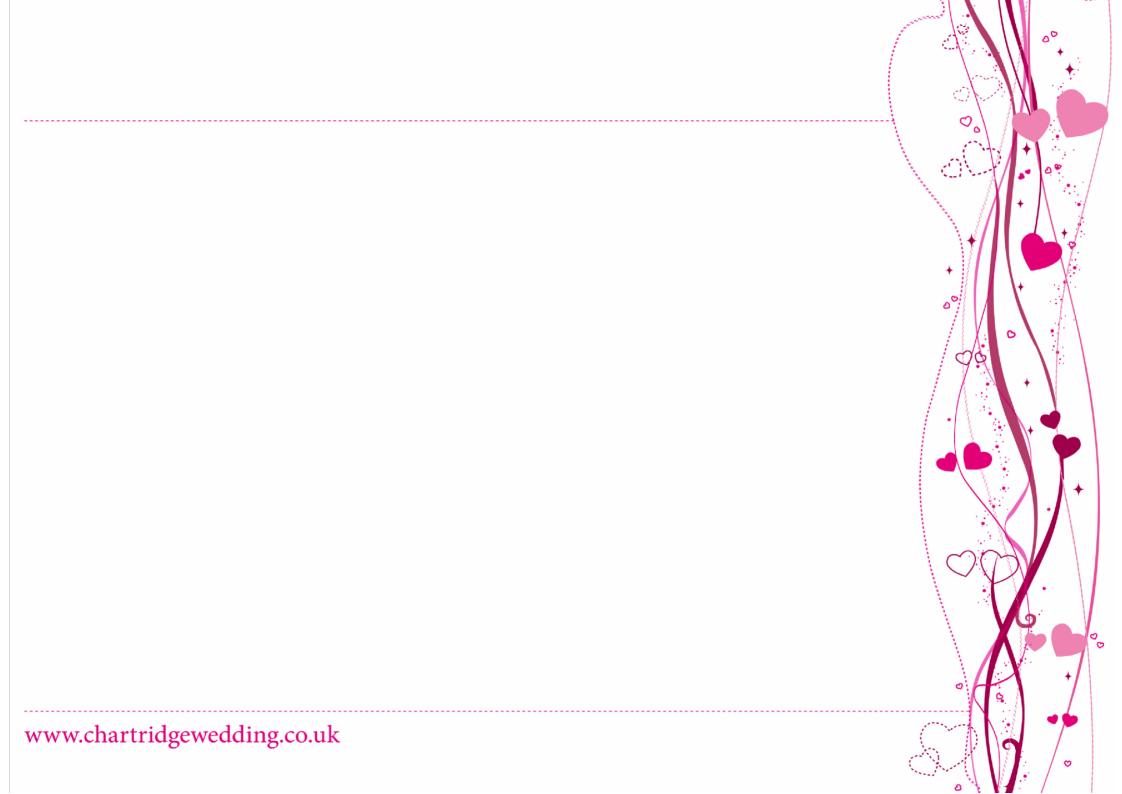
Guest Bedrooms

Your guests are welcome to book additional bedrooms to stay on the night of your wedding for the reduced rate of:

Small Double £63.00 single occupancy
Standard Double £73.00 double occupancy Up-Grades
available on request

(Please advise your guests to call our reception team on 01793 842800 quoting your-wedding as a reference to book. Only direct www.chartridgewedding.co.uk bookings will be entitled to this discounted rate)





Recommended Suppliers

Chair Covers

Elegant Elements
Sally
07889 117930
sally@elegant-elements.co.uk
www.elegant-elements.co.uk

D

Knockout Entertainments
Matt
07717 811460
knockoutentertainments@gmail.com

Venue Dresser

Venues Covered Steph 07927 408852 contact@venuescovered.co.uk www.venuescovered.co.uk

Photographer

Your Digital Memories
Glenn and Colin
07739 141161 / 07966 405787
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www.yourdigitalmemories.co.uk

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Backdrop

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