



Late Availability Wedding Package

£2,999 2019 Wedding Package with drinks package
for 50 day guests & evening buffet for 100 guests

Valid until 31.12.19 subject to availability.
Weekend supplements apply, please see below

Includes:

- Red carpet arrival
- Master of ceremonies
- Room hire for wedding breakfast
- White table linen & white linen napkins
- 3 course menu for 50 people
- Drinks package for 50 people (Bucks fizz served at your drinks reception, a glass of house wine to accompany your wedding breakfast & a glass of sparkling wine for the speeches)
- Evening buffet for 100 people (6 items per person)
- Coffee & mints
- Free parking for your guests
- Private bar – from the start of your evening celebrations until midnight
- Junior Suite for the Bride & Groom



Available Monday – Thursday throughout **2019**, subject to availability

Additional charge of £350 for Friday & Sunday weddings

Additional charge of £750 for Saturday weddings

Additional charge from £550 for Civil Ceremony

Additional charge from £350 for disco/DJ

Prices for additional guests:

Wedding breakfast & drinks package - £50 per person

Evening buffet - £15.00 per person

Children - £15.00 per child



Bronze Drinks Package

Welcome Drink

Bucks fizz or fruit punch (non-alcoholic)

Wedding Breakfast

A glass of house wine

Speeches

A glass of house sparkling wine

Wedding Breakfast Menu

Select one starter, one main and one dessert for your guests

Starters

Roasted tomato soup with basil oil (v)

Wild mushroom and truffle soup (v)

Carrot and ginger soup finished with coriander (v)

Cream of potato and watercress soup with herb croutons (v)

Beetroot cured salmon gravadlax with lemon confit

Seasonal melon with soft summer fruits and raspberry dressing (v)

Smoked trout pate with tomato salsa and anchovy straw

Confit of duck leg on red onions and sweet potatoes with Madeira jus

Ham hock terrine with home made piccalilli

Thai style crab fishcake on a spicy tomato compote topped with rocket leaves

Smoked duck breast and pancetta salad served with plum dressing



Mains

Seabass fillet topped with asparagus spears served on crushed new potatoes
with Beurre Blanc sauce
Grilled salmon topped with a pesto crust on roasted plum tomato dressing
Roast turkey with chestnut stuffing and chipolata sausage served with gravy and
cranberry sauce
Roast sirloin of Scotch beef presented with a shallot and red wine sauce
Roast loin of pork on fondant potatoes with sherry jus and roasted apple
Roast rump of lamb on potato rosti with Madeira jus (*£5 per person supplement*)
Pork fillet wrapped with pancetta on spring onion mash with sage and cider cream sauce
Fillet of beef wrapped with smoked bacon on a wild mushroom and truffle sauce (*£7.50
per person supplement*)
Supreme of chicken breast filled with spinach and pine nut mousse on fine beans with
tomato compote dressing
Seared salmon on a clam and prawn chowder
Beetroot risotto, roasted pumpkin, sunflower seeds, herb oil (*v*)(*vg*)
Roasted vegetable and tofu masala, pomegranate raita, braised rice (*v*)(*vg*)

Desserts

Lemon tart with a mixed berry coulis and a chocolate dipped strawberry
Cream filled profiteroles with warm toffee sauce
Eton mess using seasonal soft fruits
Chocolate tart with hand-made raspberry ripple ice cream
Raspberry and vanilla seed crème brulee accompanied
with a shortbread biscuit
Chocolate and orange trifle layered with chocolate mousse, orange
mascarpone and cointreau
Chocolate truffle torte with chocolate crumb and passion fruit sauce
Apple and toffee crumble tart with raspberry ripple ice cream
Baked vanilla cheesecake with lemon curd and lemon meringue



Evening Buffet

Please choose up to 6 items

Cocktail sandwiches
Assorted wraps
Duck spring rolls
Roast chicken drumsticks
Lamb kofta with mint dip
Crisps, olives and nuts
Coleslaw
Tomato & red onion salad
Pork pies
Potato wedges
Chicken tikka kebabs
Garlic bread
Vegetable samosas
Tomato & mozzarella pizza



Terms & Conditions

Full payment required on confirmation
Bookings are non-refundable (no cancellation policy)

Contact us

Monday – Friday 9am – 5pm

Call the wedding team to check availability and details prior to
purchasing this offer

Appointment required

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