

— YOUR DAY —
THE SAVOY WAY
BRINGING TWO HEARTS TOGETHER

A WARM WELCOME

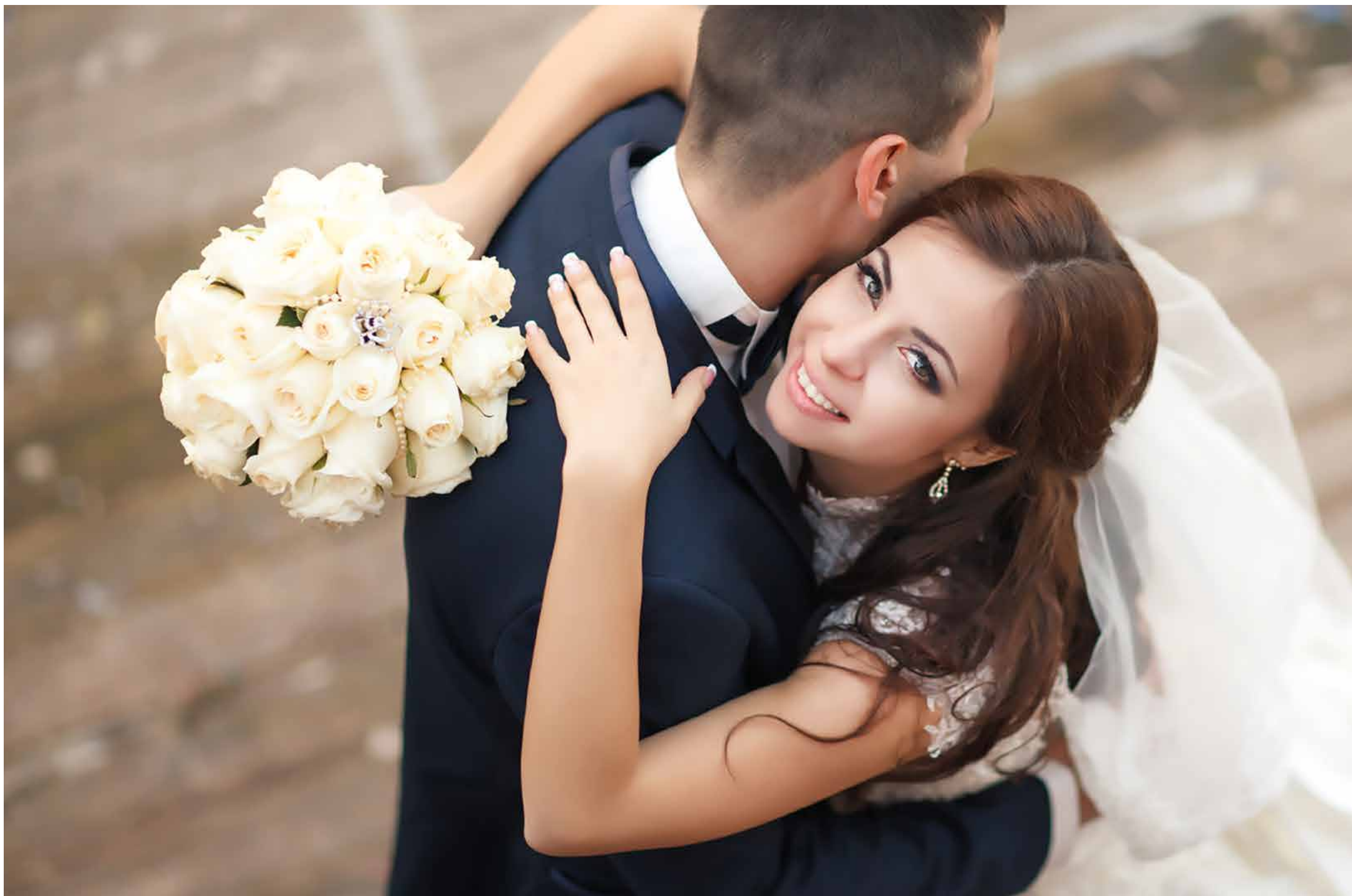
The Management and Staff of the Savoy Hotel would like to offer our congratulations on your forthcoming wedding!

We are delighted you are considering our hotel as the venue for your celebration. Our professional and attentive staff are always available to offer you expert advice and guidance, to help make your day special.

Our experienced wedding co-ordinator will assist you during the weeks of planning to see that everything runs smoothly on the day. We can also advise you on flowers, entertainment, photographers, packages and anything else you can think of.









SILVER WEDDING PACKAGE £1999

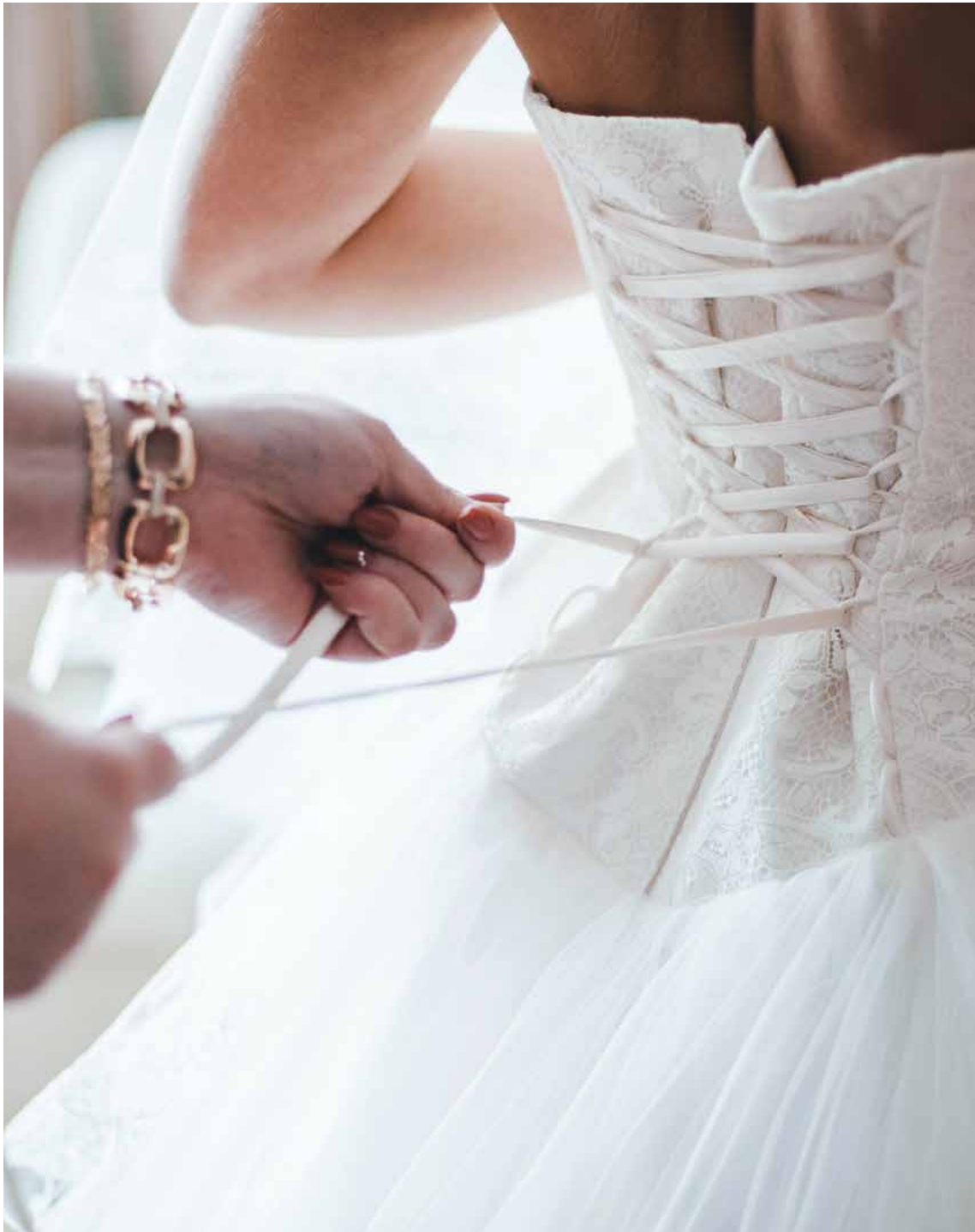
EXTRA GUESTS CHARGED FOR THE WEDDING BREAKFAST:

- ❖ **£19.95** per adult, aged 16 and above
- ❖ **£9.95** per child up to age 15
- ❖ Evening Buffet: **£5.50** per guest



PACKAGE INCLUDES

- ❖ A red carpet welcome
- ❖ A welcome bucks fizz for up to 50 guests
- ❖ A 3 course wedding breakfast for 50 guests
- ❖ A mixture of bacon and sausage barmes
- ❖ For the evening guests for 80 guests
- ❖ Printed souvenir menus
- ❖ Silver cake stand
- ❖ A selection of colour co-ordinated napkins
- ❖ Master of ceremonies
- ❖ Reduced accommodation tariff
(Subject to availability)
- ❖ A dedicated wedding specialist



WEDDING PACKAGES



SAVOY WEDDING PACKAGES

- ❖ The wedding breakfast consists of a starter, main course, dessert and coffee with mints
- ❖ Cheese is available as an alternative to dessert at a supplementary charge of **£3.50** per guest
- ❖ Coffee with mints are included complimentary.
- ❖ Special dietary requests are available when pre-booked and we will be happy to discuss these with you.

SILVER WEDDING BREAKFAST

STARTER

TOMATO AND BASIL SOUP
with garlic croutons

MAIN COURSE

PAN FRIED SUPREME OF CHICKEN
topped with a white wine and wild
mushroom sauce, finished with
tarragon sautéed button onions,
bacon lardons and mushrooms.

Served with seasonal vegetables
and potatoes.

DESSERT

STRAWBERRY CHEESECAKE
with whipped cream

MAIN COURSE VEGETARIAN ALTERNATIVE

VEGETABLE WELLINGTON
encased in golden pastry edged
with a rich tomato and garden
herb Provençal sauce.





SUPPLEMENTARY COURSES

ARRIVAL CANAPÉS

£7.50 PER GUEST (4 per guest)

£3.75 PER GUEST (2 per guest)

- ❖ Mini peppered steak pies
- ❖ Duck rilette bruschetta
- ❖ Scampi & lemon skewers
- ❖ Mini vegetable tartlets

Chef's selection of canapés using only the finest seasonal ingredients.





SILVER BUFFET MENU

PLATTERS OF

BACON AND SAUSAGE BARMS
with selection of condiments

UPGRADE YOUR BUFFET WITH EXTRAS:

- ❖ Chunky chips @ **£3.95** per guest
- ❖ Spicy potato wedges @ **£3.95** per guest
- ❖ Spicy spiral fries @ **£3.95** per guest
- ❖ All upgrades must be for a minimum of 80 guests or more



SILVER CELEBRATORY

DRINKS PACKAGES

BRONZE £11.95

- ❖ One glass of bucks fizz - served on arrival or after ceremony
- ❖ One glass of red or white wine with meal
- ❖ One glass of sparkling wine for the toast

SILVER £14.95

- ❖ Bottle of beer or glass of Prosecco served on arrival or after ceremony
- ❖ One glass of red or white wine with meal
- ❖ One glass of sparkling wine for the toast

GOLD £17.95

- ❖ Bottle of beer or glass of Prosecco Served on arrival or after ceremony
- ❖ Two glasses of red or white wine with meal
- ❖ One glass of chilled sparkling wine for the toast

You can create your own bespoke drinks package, please speak with your Wedding Co-ordinator for our latest offers.









GOLD WEDDING PACKAGE £2999

EXTRA GUESTS CHARGED FOR THE WEDDING BREAKFAST:

- ❖ **£25.50** per adult, aged 16 and above
- ❖ **£12.75** per child up to age 15
- ❖ Evening Buffet: £13.50 per guest



GOLD PACKAGE INCLUDES

- ❖ A red carpet welcome
- ❖ A welcome bucks fizz for up to 50 guests
- ❖ A private reception room
- ❖ Your choice of 3 course menus from our extensive wedding selector for up to 50 guests
- ❖ A 7 item evening buffet of your choice for up to 100 guests
- ❖ Printed souvenir menus
- ❖ Souvenir engraved cake knife
- ❖ Silver cake stand
- ❖ A selection of colour co-ordinated napkins
- ❖ Master of ceremonies
- ❖ Reduced accommodation tariff (Subject to availability)
- ❖ A dedicated wedding specialist

GOLD WEDDING BREAKFAST

STARTER SELECTION

FANTAIL OF HONEYDEW MELON

served with a duo of fruit puree and strawberries

BRUSSELS PÂTÉ

with a red onion chutney, served with Melba toast

SMOKED SALMON, PRAWN AND CHAMPAGNE ROULADE

served on a bed of chopped salad with a lemon and caper dressing

OR SOUP COURSE SELECTION

RED LENTIL AND VEGETABLE BROTH

topped with herb croutons

TOMATO AND BASIL SOUP

finished with garlic croutons and basil pesto

CREAM OF LEEK AND POTATO SOUP

with fresh chive snippets

All served with a freshly baked bread roll and butter

MAIN COURSE SELECTION

PAN FRIED SUPREME OF CHICKEN

topped with a white wine and wild mushroom sauce, finished with tarragon sautéed button onions, bacon lardons and mushrooms

TRADITIONAL ROAST BEEF

served with Yorkshire pudding, horseradish and a rich pan gravy

FILLET OF SCOTTISH SALMON

delicately poached, served with a lobster and brandy infused sauce, finished with paprika

MAIN COURSE VEGETARIAN ALTERNATIVES

ROASTED STUFFED PEPPER

filled with vegetables and cous cous, topped with a herbed crumb and glazed with melted cheese

FOREST MUSHROOM RISOTTO

edged with a tomato and fresh herb sauce

VEGETABLE WELLINGTON

encased in golden pastry edged with a rich tomato and garden herb Provençal sauce

All main courses are accompanied by a selection of seasonal vegetables and potatoes





DESSERT SELECTION

STRAWBERRY CHEESECAKE

with whipped cream

PROFITEROLES

choux pastry filled with Chantilly cream

EXOTIC FRUIT SALAD

with fresh cream

SUPPLEMENTARY COURSES

ARRIVAL CANAPÉS

£7.50 PER GUEST (4 per guest)

£3.75 PER GUEST (2 per guest)

- ❖ Mini peppered steak pies
- ❖ Duck rillette bruschetta
- ❖ Scampi & lemon skewers
- ❖ Mini vegetable tartlets)

Chef's selection of canapés using only the finest seasonal ingredients

CHEESE COURSE - £7.50 PER GUEST

A selection of English and European cheeses, served with fresh celery, seedless grapes and assorted cheese biscuits

GOLD BUFFET MENU

PLEASE CHOOSE ANY 7 ITEMS FROM THE BELOW BUFFET MENU

❖ **A SELECTION OF WHOLESOME SANDWICHES**

with fillings of: Roasted Ham,
Grated Cheddar Cheese, Roast Beef,
Succulent Turkey and Tuna Mayonnaise

❖ **BARBECUED CHICKEN DRUMSTICKS**

❖ **MEDITERRANEAN VEGETABLE QUICHE**

❖ **BAKED MINI PEPPERED STEAK PIES**

❖ **SAVOURY CHEESE & ONION PASTIES**

❖ **MILD SPICED ONION BAHJIS**

❖ **VEGETABLE SAMOSAS**

with mint raita dip

❖ **SPICY POTATO WEDGES**

finished with fresh coriander

❖ **TOMATO, RED ONION AND BASIL
PESTO PASTA SALAD**

❖ **PORK AND SAGE SAUSAGE ROLLS**

❖ **MINI TARTLETS**

filled with a mushroom
& tarragon sauce

❖ **CHEDDAR CHEESE AND
ONION COLESLAW**

❖ **MINI VEGETABLE SPRING ROLLS**

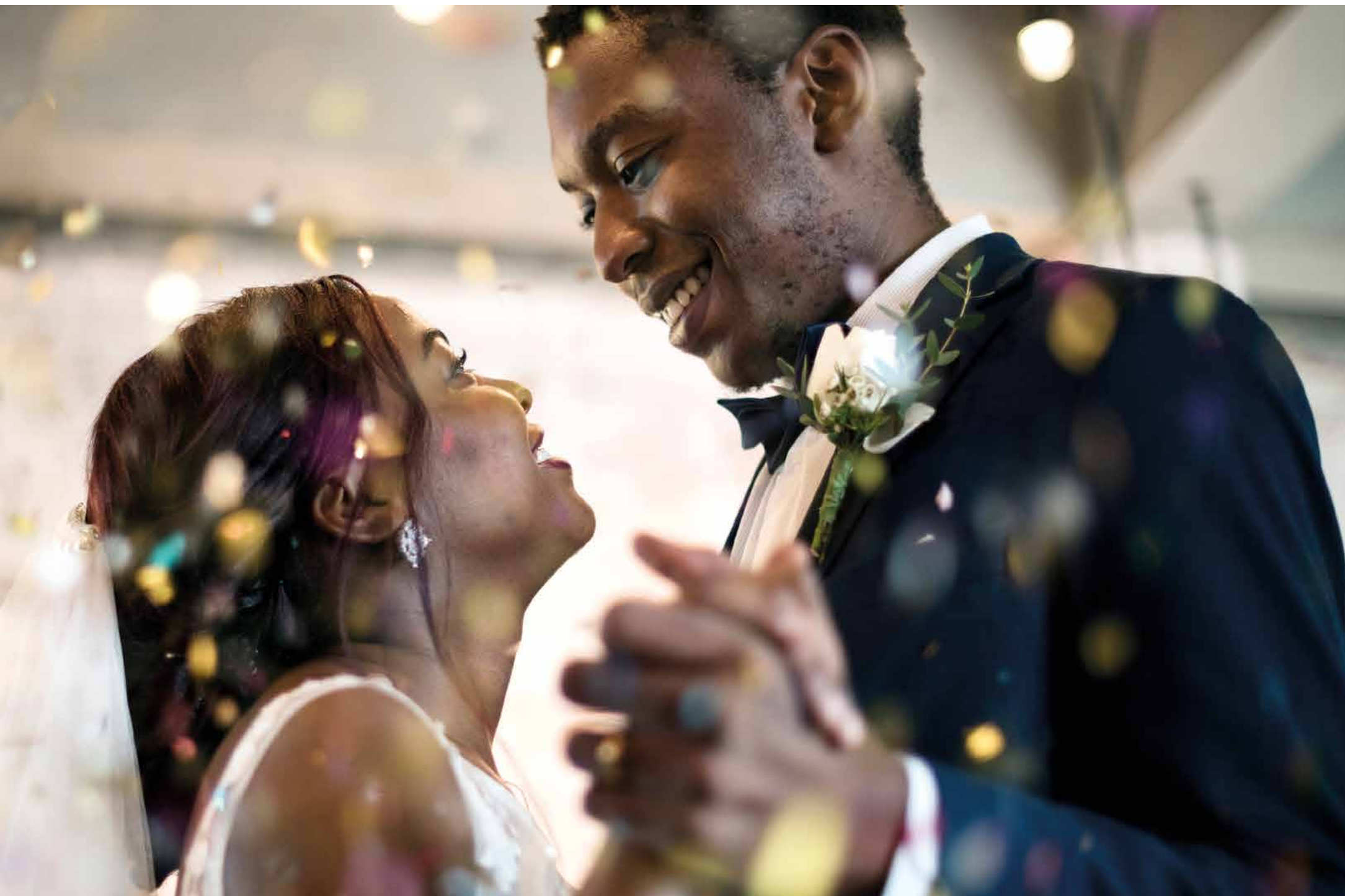
with chilli dip

❖ **CHEESE AND TOMATO PIZZA**

❖ **SPICY SPIRAL FRIES**

Extra items can be added at a supplementary
price please ask for details.





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GET IN TOUCH

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