

THE INTIMATE WEDDING PACKAGE

£1,200 BASED ON 30 GUESTS.

FOR WEDDINGS HELD BETWEEN 1ST AUGUST - 1ST DECEMBER 2020.

If your heart's desire is a smaller wedding day, then this package may be for you. This offers an exquisite, day perfect for a more intimate affair, in typical Great Victoria style, without compromise. Enjoy a relaxed, civil ceremony, then spend time with your nearest and dearest for arrival fizz, before sitting down to a scrumptious three course meal.

Dedicated Wedding Coordinator

Red carpet on arrival

Civil ceremony room with cream aisle runner (if required)

White chair covers with a coloured sash of your choice

Arrival fizz for guests

Room hire

3 course choice menu

Sparkling wine toast drink

Banquet manager on the day to also act as master of ceremonies if required

Centre pieces for tables

Use of cake stand and cake knife

Complimentary standard bedroom night of the wedding for the Bride and Groom

Additional extras can be added to tailor make the package to suit your needs. Speak to our Wedding Coordinator to find out more and discuss options for your upcoming special day.



THE INTIMATE WEDDING MENU



Starters:

Chef's Seasonal Soup (GF)
Creamy Chicken Liver Pate, Red Onion Chutney, Melba Toast
Smoked Mackerel Pate, Dill Crème Fraiche, Garlic Crostini (GF)

Mains:

Roast Breast of Chicken, Gratin Potatoes, Sage & Onion Stuffing, Yorkshire Pudding,
Rich Onion Gravy served with Seasonal Vegetables (GF,DF)
Roast Topside of Beef, Thyme Infused Roast Potatoes, Yorkshire Pudding served with
Seasonal Vegetables & a Rich Onion Gravy (GF,DF)

Desserts:

Sticky Toffee Pudding served with Toffee Infused Custard
Lemon Syllabub with a Shortbread Biscuit (GF)
Strawberry & Rhubarb Cheesecake topped with a Raspberry Coulis (GF)

(Vegetarians and special dietary requirements will be catered for)