



# I PROMISE

£5,000

BASED ON 40 DAY AND 70 EVENING GUESTS

#### PACKAGE INCLUDES THE FOLLOWING

DEDICATED WEDDING COORDINATOR

COMPLIMENTARY MENU TASTING FOR THE COUPLE

RED CARPET ON ARRIVAL

CIVIL CEREMONY ROOM WITH A CREAM AISLE RUNNER

WHITE CHAIR COVERS WITH A COLOURED SASH FOR THE DAY GUESTS

ARRIVAL FIZZ FOR ALL DAY GUESTS

3 COURSE CHOICE MENU

PROSECCO TOAST DRINK FOR ALL DAY GUESTS

BANQUET MANAGER ON THE DAY TO ALSO ACT AS MASTER OF CEREMONIES IF REQUIRED

5 CENTRE PIECES FOR YOUR TABLES

GIFT POST BOX

DJ FOR THE EVENING RECEPTION (FROM 7PM UNTIL 1AM)

CHOICE OF L.E.D. BACKDROP OR LIGHT UP LOVE LETTERS

EVENING BUFFET

USE OF EASEL STAND

USE OF CAKE STAND AND KNIFE

EXECUTIVE BEDROOM NIGHT PRIOR TO THE WEDDING

EXECUTIVE BEDROOM ON THE NIGHT OF THE WEDDING

ADDITIONAL GUESTS CAN BE ADDED:
DAY ONLY GUEST £51 | EVENING ONLY GUEST £22 | CHILD £37 | INFANT £11

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.



# I PROMISE

## PLEASE SELECT 2 STARTERS, 2 MAINS, 2 DESSERTS FOR YOUR GUESTS TO CHOOSE FROM.

(VEGETARIAN/VEGAN, AND OTHER SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY)

#### STARTERS:

CHEF'S SEASONAL SOUP (GF)

HAM HOCK ROULADE, SERVED WITH A PEA PUREE AND PARMESAN TUILLE (GF)

THAI MARINATED PRAWNS, MANGO SALSA, LIME, CHOPPED CORIANDER (GF)

### MAINS:

SILVER SIDE OF BEEF, GRATIN POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES AND A RICH ONION GRAVY

PORK LOIN, ROLLED IN BLACK OLIVE TAPENADE AND WRAPPED IN PANCETTA, SERVED ON BUTTERNUT PUREE WITH A SAGE JUS AND SEA SALT BRITTLE

PAN FRIED SEA BASS, WITH RATATOUILLE, PESTO ROASTED NEW POTATOES AND A SAFFRON CREAM. (GF)

#### DESSERTS:

BAKED VANILLA CHEESECAKE WITH MANGO COULIS AND VANILLA FRUIT COMPOTE

APPLE TARTE TATIN WITH VANILLA BEAN ICE CREAM

CHOCOLATE & ORANGE TORTE WITH CARAMELIZED ORANGES