



THE TO HAVE & TO HOLD PACKAGE

£4,500

BASED ON 40 DAY GUESTS 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 CREAM AISLE RUNNER (IF REQUIRED)

WHITE CHAIR COVERS WITH A COLOURED SASH OF YOUR CHOICE

ARRIVAL FIZZ FOR GUESTS

3 COURSE CHOICE MENU FOR YOUR GUESTS

SPARKLING WINE TOAST DRINK

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

CENTRE PIECES FOR TABLES

GIFT POST BOX

SWEET CART

CHOICE OF BACK DROP OR 'LOVE' LETTERS

PERSONALISED STATIONARY INCLUDING TABLE PLAN,
PLACE CARDS AND TABLE NUMBERS

USE OF CAKE STAND AND CAKE KNIFE

DJ FOR THE EVENING RECEPTION

EVENING BUFFET

EXECUTIVE BEDROOM NIGHT PRIOR OF THE WEDDING EXECUTIVE BEDROOM NIGHT OF THE WEDDING

 $ADDITIONAL\ GUESTS\ CAN\ BE\ ADDED:$ DAY AND EVENING GUEST £65 | EVENING ONLY GUEST £19

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 TO HAVE & TO HOLD PACKAGE

PLEASE SELECT 2 STARTER, 2 MAIN, 2 DESSERT FOR YOUR GUESTS

(VEGETARIANS AND SPECIAL DIETARY REQUIREMENTS WILL BE CATERED FOR)

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, RICH ONION GRAVY AND SEASONAL VEGETABLES (GF)

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

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

DESSERTS:

BANOFFEE CHEESECAKE WITH BANANA COULIS

APPLE TARTE TATIN WITH VANILLA BEAN ICE CREAM

CHOCOLATE BROWNIE WITH A MINT CHOCOLATE ICE CREAM (GF)