



# Diamond

## WEDDING PACKAGE

### INCLUDES

- Ceremony Room Hire
- Food tasting for two
- Function Room Hire Day and Evening
- Champagne or Pimms upon arrival
- Canapés – 3 per person
- Three Course Wedding Breakfast including Tea and Coffee and Chocolate Mints and Petit Fours
- Half a Bottle of House Wine per person During the Meal
- Glass of Champagne for the Toast
- Evening Finger Food
- Honeymoon Suite on the Wedding Night for the Happy Couple with a Bottle of Champagne!
- Centrepiece Mirrors with Rose Petals
- Wedding Coordinator
- Master of Ceremonies
- Cake Stand & Knife for your cake
- Display Stand & Knife for your Cake
- White Linen Tablecloths & Napkins
- Chair Covers & Sashes
- Table Menus & Place Cards
- DJ
- Red Carpet

### GUESTS

- 45 Day Guests
- 45 Evening Guests

### ADDITIONAL GUESTS

- Daytime £120.00 per Guest
- Evening £20.00 per Guest

### COST

Friday – Sunday  
**£5250 inc. VAT**

Monday – Thursday  
**£4999 inc. VAT**

Package Available for Sunday to Friday Weddings throughout 2020/2021

*'These wedding packages are compiled and costed to represent the best value for money, as a result we are unable to deconstruct, change or substitute the content.'*

Want exclusive access to the hotel for your wedding day? Please enquire for details. Call or email our Events Team for further details.



CHEQUERS HOTEL

6-8 Oxford Street, Newbury, RG14 1JB • 01635 38000  
events@chequershotelnewbury.co.uk



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## WEDDING MENU

*Please select one dish from each course for all your guests*

### **STARTER**

*Served with Speciality Bread Selection*

Chicken & Wild Mushroom Terrine, Sage & Red Onion Marmalade, Olive Bread  
Sun-Dried Plum Tomato, Buffalo Mozzarella, Basil Pesto  
Smoked Salmon & Prawn Roulade, Mango & Coriander Dressing  
Your Choice from Our Soup Selection



### **MAIN**

Pan Seared Duck Breast, Black Fruit & Kirsch Sauce  
Fillet of Salmon 'En Croute', Braised Fennel with Lemon, Dill & Butter Sauce  
Roast Sirloin of Beef, Yorkshire Pudding, Port & Shallot Sauce  
Goats Cheese & Spinach Pithivier, Red Pepper Coulis  
Seasonal Vegetables & Potatoes



### **DESSERT**

Deep Pan Blueberry Cheesecake, Cranberry Ice Cream  
Chocolate Three Ways  
Local Cheese, Oat Biscuits, Homemade Chutney  
Lemon Pavlova, Clotted Cream



Coffee & Petit Fours