## Diamond Wedding Package 2024

## £6,950 FOR 40 ADULTS DURING THE DAY \& 60 TOTAL EVENING GUESTS (May to September \& December)

£5,950 (January to April, October \& November)

To include the following:
$\checkmark$ Room hire for your wedding breakfast \& evening reception
$\checkmark$ Wedding Coordinator to help plan your day
Use of the hotels cake stand and knife

- Dedicated Master of Ceremonies
$\checkmark$ One glass of prosecco/bottled beer or soft drink per person after the
$\checkmark$ Selection of four canapés per person during the drinks reception
$\vee$ Three course wedding breakfast with tea \& coffee
$\checkmark$ Half a bottle of house wine per person with the meal
$\checkmark$ One glass of prosecco to toast
$\checkmark$ Menu taster for the happy couple in the lead up to the day
Six item evening buffet
$\checkmark$ White linen table cloths and napkins
$\checkmark$ Use of the hotels grounds for photos
Chair covers \& coloured sash (day guests)
$\checkmark$ DJ \& Disco until midnight
$\checkmark$ Bridal Suite for the night of the wedding
- Preferential bedroom rate for your guest
$\checkmark 40 \%$ off your first anniversary stay at the hotel
- Complimentary car parking
$\checkmark$ VAT and all service charges
£95.00 per extra adult day \& evening guests
£20.00 per extra evening only guests


## Civil Ceremony Room Hire Fee:

Cornwallis Suite - $£ 350.00$
Grand Salon - $£ 500.00$

## Diamond Canapés

## Canapés

v Goats' cheese \& maple

- Smoked salmon \& dill mousse
- Smooth chicken liver \& madeira pate, fig jam

४ Confit duck, hoisin \& spring onion wrap

- Welsh rarebit on baked crouton, apple \& ginger chutney
$\checkmark$ Goats' cheese, cherry tomato \& basil quiche
- Pressed Ham Hock, Piccalilli
- Prawn cocktail tart

A selection of any four items

## Diamond Wedding Breakfast

## Wedding Breakfast Selector STARTERS

- Any Soup of Your Choice
- Warm Goats Cheese \& Red Onion Tart
- Smoked Haddock Fishcake, Saffron Aioli
v Pressed Ham Hock, Piccalilli Gel, Pickled Radish
v Heirloom Tomato \& Baby Mozzarella Salad, Balsamic Glaze
- Smoked Mackerel Rillettes, Wasabi Dressing


## MAINS

v Slow Roasted Lamb Shoulder, Mint \& Redcurrant Jelly

- Seared Chicken Breast, Stuffing, Bacon \& Sausage, Gravy
- Braised Beef Shin, Parsley \& Horseradish, red wine Jus
$\checkmark$ Charred Sea-Bass Fillet, Wilted Greens, Red Pepper Coulis
$\checkmark$ Chicken Breast stuffed with Basil \& Mozzarella, Wrapped in Pancetta
$\checkmark 6$ Hour Pork Collar, lemon \& Apple Compote, sage \&White Wine Jus
- Salmon Fillet \& Sirloin of Beef are available with a supplemented Market Price
$\checkmark \quad$ All dishes will be served with a potato \& vegetable option appropriate to the season \& the dish itself
- All specific requests can be accommodated, at your initial consultation
- It is highly desirable that all guest have the same option (allergens \& dietary issues excepted)
v Choice menus can be accommodated with a nominal supplement


## DESSERTS

v Warm Triple Chocolate Brownie, chocolate Sauce, Vanilla IceCream
v Vanilla Crème Brulee, Shortbread

- Choux Bun filled with Salted Caramel, Dark Chocolate Sauce
- Peanut Butter Cheesecake
- Sticky Toffee Pudding, butterscotch sauce, Vanilla Ice Cream
v Chocolate Torte, raspberry Mascarpone

Tea, coffee \& chocolates to finish.

## Diamond Buffet Selector

## Select two items from each column

- MINI BURGERS
- CHICKEN SKEWERS
v KOFTA KEBAB
- ITALIAN MEATBALLS
- SPICY CHICKEN WINGS
- BBQ BABY PORK RIBS
- CHINESE SPRING ROLLS
- SELECTION OF PIZZA SLICES
- GARLIC BREAD / CHEESE
- SANDWICH PLATTERS
- ONION RINGS \& GARLIC DIP
- BHAJIS \& SAMOSAS
- POTATO WEDGES
- COLESLAW
- POTATO SALAD
- PROFITEROLES
- ROCKY ROAD MINI BOULDERS
- MINI CHOCOLATE BROWNIE BITES

Additional items can be added at $£ 2.50$ per person, per item.

