

Gold Package

Glass of SantOrsola Prosecco, Italy (11.5%) on arrival
Half a bottle of Berri Estates Chardonnay, South-Eastern Australia or
Berri Estates Shiraz, South-Eastern Australia with the meal
Glass of Curvée Réserve Brut Champagne, France (12%) for the Toast

3 Choices of Canapés from the Luxury Canapés

Room Hire of Selected Ballroom
(subject to minimum numbers)

4 Course Wedding Breakfast with Coffee or Dressed Carved Buffet

Chair Covers & Sashes (with colour of your choice)

Flower Arrangement for Top Table

Wedding co-ordination service from your initial appointment until the big day
Services of the Banqueting Manager to act as Master of Ceremonies on the day

Red Carpet Arrival or for Civil Ceremony

Use of Silver Cake Stand & Knife

Evening Reception

Resident DJ

Evening Buffets - See Menu options

Four Poster Bridal Suite on the Night of the Wedding with Breakfast

Bar extension until 1am

Reduced accommodation rates for visiting family & friends

Bed & Breakfast at the Hotel on your 1st Anniversary

£80 per person

Children 0 - 4 complimentary

Children 5 - 12 £19.95

Extra Evening Guests £13.00 per person

Bottomless soft drinks for children from arrival through to the day reception

Gold Package Menus

Below are the menus available for this package. Please feel free to mix and match the dishes for each course, to make up your own menu from the list below. Two choices per course (pre-orders required) to make up your final menu.

Menu Option 1

Starter

Roast Red Pepper and Lentil Soup

Intermediate Course

Sorbet (Lemon, Mango or Blackcurrant)

Main Course

Breast of Chicken Wrapped in Bacon
with a Wild Mushroom Cream

Dessert

Irish Cream Cheesecake,
Crème Anglaise and Amoretti Biscuits

Coffee & Truffles

Menu Option 2

Starter

Parma Ham, Fig and Feta Salad
with a Light Lemon and Honey Dressing

Intermediate Course

Sorbet (Lemon, Mango or Blackcurrant)

Main Course

Pan Fried Duck Breast rubbed with Ginger
on Vegetable Noodles and Plum Sauce

Dessert

Assiette of Desserts, Fruit Coulis and Berries

Coffee & Truffles

Menu Option 3

Starter

Caesar Salad with Lightly Spiced Chicken Breast
Croutons and Creamy Dressing

Intermediate Course

Sorbet (Lemon, Mango or Blackcurrant)

Main Course

Loin of Cod Wrapped in Parma Ham
Sun Blush Tomato and Basil Sauce

Dessert

Cheese & Biscuits with Grapes, Celery & Crackers

Coffee & Truffles

Menu Option 4

Starter

Garlic Mushrooms on Brie Toasted Ciabatta
Light Garlic and Herb Cream

Intermediate Course

Sorbet (Lemon, Mango or Blackcurrant)

Main Course

Roast Sirloin of Beef
Chateau Potatoes and Rice Chasseur Sauce

Dessert

Fruits of The Forest Tort
Strawberry Couillis and Clotted Cream

Coffee & Truffles

All Main Courses served with Seasonal Vegetables and Potatoes PLEASE SEE SEPARATE SHEET FOR VEGETARIAN OPTIONS

Evening Reception

Finger Buffet – Sandwiches & 6 Items from the Buffet Selector
2 Salads & Choice of Dessert

or

3 Options from Night Bites Selection & Choice of Dessert

This Hotel uses products containing allergens, we cannot guarantee that all our dishes are 100% free from nuts, their derivatives or other allergens.

If you have any particular allergy or requirement please enquire directly to the hotel and a full list of all allergen foodstuffs used as ingredients in each dish can be made available