

# Trentham Package

## Optional Extras:

Civil Ceremony Room Hire - £565.00

Canapés - From £11.95 per person

Bridal Suite Upgrade - From +£70.00

Colour Chair cover and sash - £5.50 per chair

Sash - £3.00 per chair

Upgrade your sash style - from £1.50 per chair

Chiavari chairs with sash - £7.00 per chair

*Additional day guests package - £60.95pp*

*Additional evening buffet - £21.95pp*

## Your Package Includes:

Exclusive use of Prince's Suite

Cake Stand and Knife

Chair Covers for 50 guests

White Table Linen and Napkins

Bucks Fizz Arrival Drinks for 50 guests

3-Course Wedding Breakfast for 50 guests

Followed by Tea & Coffee

Sparkling Wine to Toast

Evening Buffet for 80 guests

Dance Floor

Trentham Bridal Suite

Wedding Menu Tasting



## Package Price Breakdown:

January, February, March,  
November and December:

Sunday – Thursday - **£6495**

Friday and Saturday - **£6695**

April, May, June  
and October:

Sunday – Thursday - **£6895**

Friday and Saturday - **£7095**

July, August and September:

Sunday – Thursday - **£7295**

Friday and Saturday - **£7495**

# Trentham Package - Menu

Please select your set menu from the choices below (1 main, 1 starter and 1 dessert option)

If you wish to offer your guests a choice there is supplement fee, as follows.

To offer 2 choice menu the price is +£7pp, or to offer 3 choice menu the price is +£9.00pp

## Starters

- Chefs Homemade Soup of Choice, with Crispy Croutons
- Smoked Salmon Roulade, Creme Fraiche, Lemon and Black Pepper Dressing
- Duck and Orange Parfait, Spice Fruit Chutney, Brioche Toast
- Melon Salad, Rocket, Mozzarella and Parma Ham

## Mains

- Braised Blade of Beef in Red Wine, Caramelised Red Onion and Truffle Infused Parsnip Crisps
- Classic Chicken Dinner with a Rich Gravy
- Slow Cooked Pork, Smoked Bacon and Wild Mushroom Sauce
- Delice Salmon Fillet, White Wine and Chive Sauce
- Braised Leg of Lamb, Mint and Rosemary Sauce (+£2pp Supplement)

## Desserts

- Chocolate and Orange Torte, Fruit Coulis
- Zingy Lemon Tart, Lemon Drizzle and Cream
- Sticky Toffee Pudding, Butterscotch Sauce, Ice Cream
- Vanilla Brulee Cheesecake, Fruit Coulis

## Vegan Menu

Starter: Chefs Homemade Soup, with Crispy Croutons  
Main: Roasted Butternut Squash, Mushroom and Courgette Tart  
Dessert: Chocolate and Coconut Torte with Fruit Coulis

## Childrens Menu

Starter: Garlic Bread  
Main: Chicken Nuggets, Chips and Beans  
Dessert: Trio of Ice Cream with Strawberries

## Evening Buffet

*Please select your 6-item buffet:*

- Selection of Sandwiches
- Sausage Rolls
- Cajun Chicken Kebabs
- Lamb Kofta Skewers
- Selection of Homemade Pizzas
- Mini Mozzarella Cheeseburgers
- Duck Spring Rolls, Hoi Sin Dip
- Chunky Chips
- Cold Meat Platter
- Mixed Leaf Salad
- Feta Cheese, Red Onion, Tomato and Greek Olive Pasta Salad

*All mains are served with herbed mash, roast potatoes and seasonal vegetables  
Any dietary requirements can be catered for separately to your set menu choices*