

Wedgwood Package

Your Package Includes:

Exclusive use of Prince's Suite
Cake Stand and Knife
Chair Covers for 60 guests
White Table Linen and Napkins
Bucks Fizz Arrival Drinks for 60 guests
3-Course Wedding Breakfast for 60 guests
Followed by Tea & Coffee
Sparkling Wine to Toast
Evening Buffet for 80 guests
Dance Floor
Wedgwood Bridal Suite
Wedding Menu Tasting



Optional Extras:

Civil Ceremony Room Hire - £565.00
Canapés - From £11.95 per person
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 - £62.95pp
Additional evening buffet - £23.95pp

Package Price Breakdown:

January, February, March,
November and December:

Sunday – Thursday - **£7495**

Friday and Saturday - **£7695**

April, May, June
and October:

Sunday – Thursday - **£7895**

Friday and Saturday - **£8095**

July, August and September:

Sunday – Thursday - **£8295**

Friday and Saturday - **£8695**

Wedgwood 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

- Cherry Tomato and Pesto Tartlet topped with Parma Ham
- 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
- Delice Salmon Fillet, Saffron Sauce and Crispy Brown Shrimp
- Braised Leg of Lamb, Mint and Rosemary Sauce
- Roast Turkey Roulade, Herb and Sausage Stuffing, Red Wine Jus and Cranberry Sauce
- Duo of Pork – Slow Cooked Pork and Pork Bon Bons, Truffle Infused Parsnip Crisps with Red Wine Jus (+ £2pp Supplement)

Desserts

- Chocolate and Mint Torte, Fruit Coulis
- Zingy Lemon Tart, Lemon Drizzle and Cream
- Sticky Toffee Pudding, Butterscotch Sauce, Ice Cream
- Vanilla Brulee Cheesecake, Fruit Coulis
- Cinnamon Spiced Apple Pie, Vanilla Custard, Toffee Drizzle

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 8-item buffet:

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|---------------------------------|---|
| • Duck Spring Rolls | • Selection of Sandwiches |
| • Sausage Rolls | • Cheesy Coleslaw |
| • Cajun Chicken Kebabs | • Chunky Chips |
| • Lamb Kofta Skewers | • Cold Meat Platter |
| • Vegetable Dim Sum | • Mixed Leaf Salad |
| • Selection of Homemade Pizzas | • Feta, Red Onion, Tomato and Greek Olive Pasta Salad |
| • Mini Mozzarella Cheeseburgers | |

*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*