



*On behalf of everyone at The Casa Hotel, I would like to extend our warmest congratulations and best wishes on your forthcoming wedding.*

*Your special day is the most important day in our calendar and we aim to take away the stress that can come with planning a wedding. Every detail of your big day will be taken care of by our experienced Wedding Coordinator, who will be on hand throughout the planning process to give expert advice and support.*

*Your Wedding at The Casa Hotel will combine the finest award winning cuisine as well as personal and attentive service.*

*We take enormous pride in our modern well-designed purpose built ballroom; you also have the choice of the Garden Room which offers lots of character with its original oak beams. We can cater for a civil ceremony and wedding breakfast from 10 to 160 guests and up to 180 guests for an evening reception.*

*The hotel boasts 63 en suite bedrooms, providing adequate accommodation for your guests.*

*The bridal suite (shown below) will be complimentary as our gift to you.*





### **Civil Marriage Ceremonies**

*The Casa Hotel is fully licensed to hold Civil Ceremonies, ensuring a truly special day.*

*We can accommodate the following:*

*The Ballroom - Capacity 150*

*The Terrace Room - Capacity 100*

*The Garden Room - Capacity 40*

*The Gazebo - Capacity 120*

*The Registrar will need to be booked directly by the Bride and Groom*

*To book a Civil Ceremony, please contact:*

*Aldershot Registration Office 30 Grosvenor Road Aldershot GU11 3EB*

*Email: [aldershot.registrars@hants.gov.uk](mailto:aldershot.registrars@hants.gov.uk)*

*Tel: 0300 555 1392*



The Casa Hotel  
Handford Lane, Yateley, Hampshire. GU46 6BT [www.thecasahoteluk.com](http://www.thecasahoteluk.com)



## VENUE HIRE

*Includes:*

*Use of Terrace Room for Ceremony - Use of Ballroom for Reception - Tables & Chairs  
White table linen & napkins - Silver Cake Stand & Knife - White chair covers  
Fairy light curtain - Red carpet - Wooden dancefloor - Dedicated Wedding Planner  
Hotel Duty Manager to act as Toastmaster - Experienced service staff  
**Just add catering package for an all-inclusive experience!***

	<i>Friday</i>	<i>Saturday</i>	<i>Sunday</i>
<i>January - March</i>	<i>COMPLIMENTARY</i>	<i>COMPLIMENTARY</i>	<i>COMPLIMENTARY</i>
<i>April &amp; September</i>	<i>£299</i>	<i>£599</i>	<i>COMPLIMENTARY</i>
<i>May - August</i>	<i>£499</i>	<i>£999</i>	<i>COMPLIMENTARY</i>
<i>October - December</i>	<i>£299</i>	<i>£599</i>	<i>COMPLIMENTARY</i>

Excludes Christmas Eve, Christmas Day, Boxing Day, New Year's Eve & New Year's Day  
Bank Holiday Sundays are charged at Saturday rates. Bank Holiday Mondays are charged at Sunday rates

Outdoor ceremony space with crystal chandeliers, white fabric draping and floral archway available between April - September for additional £300



## **PLATINUM PACKAGE**

*Reception Drink of a Glass of Bucks Fizz per person*

*3 Course Set Menu Wedding Breakfast followed by Tea/Coffee & Petit Fours*

*Glass of House Wine per person with the meal*

*Glass of Sparkling Wine per person to toast the newlyweds*

*Choice of 3 items from the evening buffet menu*

*Pre-Wedding Menu & Wine Tasting for two*

*Complimentary Fairylight Curtain*

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*Bridal Preparation Room*

*Bridal Suite & bottle of bubbly for the newlyweds the night of the wedding*

*Breakfast for two the following morning*

*Reserved accommodation at special rates for all wedding guests*

***£62.00 per person***

*Minimum 50 adult guests*

*Additional evening only guests are £15.95 per person*

*All prices inclusive of VAT*



## **DIAMOND PACKAGE**

*Reception Drink of a Glass of Sparkling Wine per person*

*Choice of 3 Canapés per person*

*3 Course, 2 Choice Wedding Breakfast followed by Tea/Coffee & Petit Fours*

*Half a bottle of House Wine per person with the meal*

*Glass of Sparkling Wine per person to toast the newlyweds*

*Choice of 4 items from the evening buffet menu*

*Pre-Wedding Menu & Wine Tasting for two*

*Complimentary Fairylight Curtain*

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*Bridal Preparation Room*

*Bridal Suite & bottle of bubbly for the newlyweds the night of the wedding*

*Breakfast for two the following morning*

*Reserved accommodation at special rates for all wedding guests*

***£69.00 per person***

*Minimum 50 adult guests*

*Additional evening only guests are £15.95 per person*

*All prices inclusive of VAT*



## **SAPPHIRE PACKAGE**

*Reception Drink of a Glass of Prosecco per person*

*Choice of 3 Canapés per person*

*3 Course, 3 Choice Wedding Breakfast followed by Tea/Coffee & Petit Fours*

*Sorbet course*

*Half a bottle of House Wine per person with the meal*

*Glass of Prosecco per person to toast the newlyweds*

*Choice of 5 items from the evening buffet menu*

*Pre-Wedding Menu & Wine Tasting for two*

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*Resident DJ for the evening's entertainment*

*Complimentary Fairylight Curtain*

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*Bridal Preparation Room*

*Bridal Suite & bottle of bubbly for the newlyweds the night of the wedding*

*Breakfast for two the following morning*

*Reserved accommodation at special rates for all wedding guests*

***£77.00 per person***

*Minimum 50 adult guests*

*Additional evening only guests are £15.95 per person*

*All prices inclusive of VAT*



## **OPTIONAL WEDDING ADD-ONS**

*Organza/satin chair sashes - £2 per chair*

*Organza/satin table runners - £5 per table*

*Scatter crystals - £1 per table*

*Silver candelabras with white candles & mirror plates for table centrepieces - £12.50 per table*

*2 x Topiary trees with ivory roses - £30*

*Floral Archway - £100*

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*Exclusive use of our Outdoor terrace & Lawn (includes Crystal Chandeliers, White Fabric*

*Draping & Floral Archway) - £150 (Available April – September)*

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*‘Pimp My Prosecco’ station with flavoured cordials and fresh fruits - £50.00*

*Nacho Bar with a variety of toppings - £3 per head (minimum 30 people)*

*Cheese Course following Wedding Breakfast - £6.50 per head*

*Sorbet Course for Wedding Breakfast - £3.50 per head*

*Additional arrival drinks and table wine upgrades also available, price dependent on choice*



## **Wedding Breakfast Menu**

*(Some Supplements May Apply and Are Shown Below)*

### **Starters**

Roasted Peppered Mackerel, *horseradish sauce, fine bean and potato salad with cherry tomato salsa*

Buffalo Burrata with Candy & Golden Beetroot, *toasted pine nuts and homemade pesto (v)*

Lemon Sole Stuffed with Salmon Mouseline, *warm vegetable salad, parsley and dill veloute*

Ham Hock Terrine, *toasted brioche, homemade Casa Apple Chutney*

Homemade Chicken Liver Pate, *redcurrant jelly, cornichons and toast Melba*

Roast Beetroot and Stilton Salad, *sunflower seeds and Orange (v)*

Marinated Duck Salad, *orange segments, Pomegranate seeds with Hoisin dressing*

Bourbon Glazed Pork Belly, *with sour cream and chive dip*

### **Main Plates**

Roasted Suckling Piglet with crackling, *homemade apple sauce, duck fat roasted potatoes and red wine jus served with seasonal vegetables*

Cannon of Beef Fillet wrapped in Wild Mushroom & sage stuffing with Filo Pastry, *French beans, mixed vegetables with rosti potato and port jus*

Seared Fillet of Sea Bream, *warm salad of piccolo tomato, potato, courgette and watercress with a mint and baby pea puree*

Braised Lamb Shoulder, *thyme and rosemary scented sautéed potatoes, Honey roasted parsnips, carrots and celeriac with red wine jus*

Roasted Breast of Chicken with Sage stuffing, *fondant potato, mixed*

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*vegetables and white wine jus*

Steamed Stone Bass with a Warm radish, Candy Beetroot & baby potato  
salad, *lemon grass and coconut sauce*

Roasted Bell Pepper stuffed with Spinach & Ricotta Lasagna, *Pomodoro  
sauce (v)*

Roasted Aubergine and Malfatti Pasta Gratin, *tomato sauce, aged parmesan  
and Béchamel (v)*

### **Puddings**

White Chocolate and Caramel Parfait, *brandied cherries*

Sticky Toffee Pudding, *salted toffee  
sauce & Vanilla Ice cream*

Apple Sponge Pudding, *milk ice cream  
& glazed custard*

Valrohna Chocolate Mousse, *candied  
orange segments*

Mango & Passionfruit Bavaoise, *lemon thyme syrup*

Traditional Baked Alaska

Semifreddo of Strawberries and White Chocolate

Fresh Lemon Tart, *fresh raspberries and homemade coulis*

Freshly Brewed Coffee and Tea with Petit Fours

Please choose three options including a vegetarian option from each course to create a set menu for your guests. We can provide an alternative menu for any dietary requirements on request.

*The desires of our bride and groom are vital in our thoughts and therefore if there is a particular food or beverage item that you would like us to consider in the menu then please simply ask one of our experienced team.*



## Canapes Menu

### Tartlets:

Warm Shepherd's Pie  
Warm Smoked Haddock and Gruyere  
Chilled Coronation Chicken  
Quiche of vegetables (v)

### Skewers:

Warm grilled chicken thigh sweet chilli and coriander  
Warm Lamb kofta sour cream and chive dip  
Warm deep fried Belly of pork crispy tempura infused with five Chinese spices  
Bocconcini of mozzarella and cherry tomato (v)

### Open sandwiches and Blinis (Chilled)

Duck egg mayonnaise on pumpernickel bread (v)  
Royal Woodall's ham on mixed olive bread and sundried tomato  
Smoked salmon blini dill and cream cheese  
Cream of Gorgonzola on toasted sourdough bread, candied walnut (v)

### Others

Warm grilled polenta topped with truffled wild mushroom ragout (v)  
Warm Spanish omelette with chorizo peppers and spring onion  
Warm Conchiglione pasta filled with beef Bolognese  
Grilled marinated zucchini rolls with goat cheese and thyme (v)



### **EVENING BUFFET MENU**

You may choose five items from the below, additional items can be added for £ 3.00 per person

- Wraps, assorted selection
- Italian Pizza, various toppings
- Potato Wedges (v)
- Vegetable Crudities, 2 dips (v)
- Chicken Goujons, garlic mayonnaise
- Pork Ribs
- Chicken Kebabs
- Cheesy nachos with Jalapeños (v)
- Mini lamb Kofta, mint dip
- Chicken Wings
- Smoked Haddock with horseradish sauce
- Tartlets, goats cheese, red onions (v)
- Bouchees, mushroom ragout (v)

**£ 15.95 Per Guest**



## **Children's Wedding Breakfast Menu**

### **Starters**

Soup of the Day  
Mini Garlic Bread  
Caprese Skewers  
Welsh Rarebit

### **Main Plates**

Roasted Cumberland Sausages, Skinny Chips, Savoy Cabbage & Gravy  
Homemade Chicken Goujons, with Skinny Chips & Fresh Garden Salad  
Homemade Fish fingers, Skinny Chips and Green peas  
Simple Macaroni & Cheese with Aged Parmesan

### **Desserts**

Traditional Ice Cream Sundae  
Chocolate Brownie & Vanilla Ice cream  
Fresh Fruit Salad

There is no charge for children under the age of 3

3-5 Years Old - £ 12.95

6-12 Years Old - £ 23.95



## **WINTER WEDDING PACKAGE**

- \* Civil ceremony in our Terrace Room*
- \*Dedicated wedding planner*
- \* Red carpet on arrival, silver cake stand & knife*
- \* Wedding Breakfast Room Hire*
- \* Hotel Duty Manager to act as Toastmaster*
- \* Reception Drink – one glass of Bucks Fizz per person*
- \* 3 Course Wedding Breakfast with Tea & coffee to follow*
  - \* 2 glasses of house wine*
  - \* Sparkling wine to toast – one glass per person*
  - \* Evening Room Hire*
  - \*Resident DJ and Disco*
  - \* Choice of three items from the evening buffet menu*
  - \* Menu and Wine tasting for the Bride & Groom*
- \* Complimentary Bridal Suite for the newlyweds with breakfast the following morning*

**£ 3999.00**

**50 Day Guests and 80 Evening Guests**

**Additional Adult Day Guests £ 63.00**

**Additional Evening guests £ 15.95**

*This Winter Wedding Package is only available on selected dates  
from 1<sup>st</sup> November through to 31<sup>st</sup> March  
(Excluding Christmas Eve, Christmas Day and Boxing Day)*

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## **Winter Wedding Breakfast**

### **Menu**

#### **Starters**

Roasted Pepper & Tomato Soup, *basil (v)*  
Roast Beetroot & Stilton salad,  
*sunflower seeds and Orange (v)*  
Ham Hock Terrine, *toasted brioche, homemade*  
*Casa Apple Chutney*

#### **Main plates**

Braised Lamb Shoulder, *thyme and rosemary*  
*scented sautéed potatoes, Honey roasted parsnips*  
*and red wine jus*  
Roasted Breast of Chicken with Sage stuffing, *fondant potato, mixed*  
*vegetables and white wine jus*  
Roasted Bell Pepper stuffed with Spinach & Ricotta Lasagna,  
*Pomodoro sauce (v)*

#### **Puddings**

Sticky Toffee Pudding, *salted*  
*toffee sauce & Vanilla Ice cream*  
Valrohna Chocolate Mousse,  
*candied orange segments*  
Semifreddo of Strawberries and White  
Chocolate

*This Winter Wedding Package is only available on selected dates from 1st November through to 31st March.*

*This package has been designed to provide the best value for money and as a result we are unable to accept any changes or substitutions to the menu*

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