

PLEASE NOTE
This is a first draft



DREAM

Weddings

2020-2021



PONTLANDS PARK

YOUR DREAM WEDDING STARTS HERE



Dream Weddings AT PONTLANDS PARK

A choice of function suites and beautiful gardens make Pontlands Park the perfect venue for your dream wedding.

Our inclusive 'Dream Weddings' packages are priced per person and include:

- **A reception drink**
- **Canapés – Gold and Platinum packages only**
- **3-course wedding breakfast - followed by tea & coffee**

- Please choose one menu for the entire party. Please notify us of any dietary requirements.

- **1/2 bottle of wine**
- **Unlimited still and sparkling bottled water**
- During the reception and wedding breakfast
- **A glass of fizz for the toast**
- **Evening buffet**
- **Function room hire**
- **VAT**

	Adult Guests (minimum no.)	Silver	Gold	Platinum
Marquee				
<i>April to October (please ask for exact dates)</i>				
Sunday* - Thursday	70	£84.50	£94.50	£102.00
Friday	70	£92.00	£102.00	£109.50
Saturday	85	£99.50	£109.50	£117.00
Conservatory Suite				
<i>Marquee season & December</i>				
Monday - Thursday	30	£72.50	£82.50	£90.00
Friday	50	£77.50	£87.50	£95.00
Saturday & Sunday	60	£82.50	£92.50	£100.00
<i>Marquee not in place</i>				
Monday - Thursday	30	£59.50	£69.50	£77.00
Friday	50	£64.50	£74.50	£82.00
Saturday & Sunday	60	£69.50	£79.50	£87.00

*This does not apply to bank holiday weekends when Sunday will be charged at the Friday price.

The Marquee can seat up to 200 guests and the Conservatory Suite up to 90 guests.

Children aged 2 - 10 will be charged the package price with a **40% reduction**, this will include soft drinks, a 3-course meal and evening buffet.

Silver Package

Silver Package contents:

- Peach Bellini or sparkling elderflower on arrival
- Chilean Sauvignon Blanc and Merlot with the meal
- Prosecco for the toast

Your choice of menu

- **Thinly sliced melon rose**, seasonal fresh fruit salsa, spiced ginger and mint syrup
- **Traditional prawn cocktail**, crisp iceberg lettuce, Marie Rose sauce, Melba toast
- **Tomato & herb bruschetta**, ribbons of Parma ham, roasted peppers, bocconcini mozzarella

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- **Roasted local turkey**, filled with cranberry stuffing, wrapped in smoked bacon, thyme gravy
 - **Pressed belly of cider braised pork**, Lathcotes apple and garden sage stuffing ball, pan sauce
 - **Roasted salmon fillet**, lemon and poppyseed crust, dill hollandaise
 - **Chargrilled courgette, wild mushroom and ricotta Charlotte (v)**, vegetable and cheese crumble

Served with seasonal vegetables and potatoes

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- **Profiteroles**, vanilla pod pastry cream, hot chocolate sauce
 - **White chocolate mousse**, on a chocolate chip cookie, seasonal fruit compote
 - **Eton mess**, chewy meringue, Chantilly cream, homemade fruit coulis

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- **Coffee & Mints**

Evening Buffet

- Assorted deep filled sandwiches
- Breaded chicken goujons, lemon and tarragon mayonnaise
- Seasoned potato wedges with a garlic and chive dip
- Mediterranean crudités with baked camembert, homemade fresh breads, olives and pickles
- Pressed BBQ pork belly, glazed mini sausages, crackling and Lathcotes apple sauce
- Potato and vegetable crisps, houmous and salsa

Extra evening guests will be charged at £14.00 per person.

An **additional reception drink** can be added at £5.00 per person.

Canapes can be added at £5.00 per person

See Package Upgrades

Gold Package

Gold Package contents:

- Pimms or traditional cloudy lemonade on arrival
- Chef's selection of canapés
- Australian Chardonnay and Shiraz with the meal
- Champagne for the toast

Your choice of menu

- **Chilled salmon ballotine**, rolled in freshly chopped garden herbs, quails' egg, caviar and fennel crisp bread
- **Homemade crisp filo tartlet**, warm roasted Mediterranean vegetables, sun blushed tomatoes, oregano, aged feta cheese, balsamic and leaf salad
- **Ham hock and spring onion terrine**, apple chutney, crusty sourdough

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- **Pan roasted breast of chicken**, baby onions, bacon, white wine and home-grown herb velouté
 - **Pan fried seabass**, potato and herb rosti, creamed leek sauce, pea shoots
 - **Herb crusted rump of British lamb**, roasted over rosemary, redcurrant and veal jus
 - **Aubergine and Mediterranean vegetable ratatouille roulade (v)**, crispy potato and rosemary rosti, tomato coulis
- Served with seasonal vegetables and potatoes

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- **Tarte au citron, brûlée crust**, iced raspberry, fruit coulis
 - **Chocolate truffle brownie tart**, salted caramel mousse, candied fruit peel
 - **Black Forest and Kirsch cheesecake**, toasted almonds, chocolate shavings

• Coffee & Mints

Evening Buffet

- Assorted deep filled sandwiches
- Breaded chicken goujons, lemon and tarragon mayonnaise
- Seasoned potato wedges with a garlic and chive dip
- Mediterranean crudités with baked camembert, homemade fresh breads, olives and pickles
- Pressed BBQ pork belly, glazed mini sausages, crackling and Lathcotes apple sauce
- Potato and vegetable crisps, houmous and salsa
- Homemade Indian platters of onion bhajis, samosas, poppadums, lime pickle, mango chutney

Extra evening guests will be charged at £16.00 per person.

An **additional reception drink** can be added at £5.25 per person.

See Package Upgrades

Platinum Package

Platinum Package contents:

- Prosecco or traditional cloudy lemonade on arrival • Chef's selection of canapés
- New Zealand Sauvignon Blanc and Rioja with the meal • Rosé Champagne for the toast

Your choice of menu

- **Pressed confit duck and foie gras terrine**, truffle butter, Pontlands green tomato chutney, freshly baked brioche
- **Timbale of white crab, smoked salmon and prawn**, fresh coriander, lime, crème fraîche
- **Heritage salad**, soured beetroot, goats' cheese, avocado, sun dried tomato savoury crumble, micro herbs

- **Duo of lamb**, fillet of marsh fed lamb, braised sticky shoulder of lamb rolled in crisp seed crust, rosemary jus
- **Free-range French trimmed breast of chicken**, filled with smoked cheddar, wrapped in cured ham, broad bean and crème fraîche fricassee
- **Locally sourced fillet of British beef wellington**, wild mushroom duxelles, red wine, shallot, mushroom and tarragon sauce

- **Bitter dark chocolate tart**, hazelnut and praline clotted cream
- **Assiette of desserts**: white chocolate cheesecake, vanilla pod ice cream in a brandy snap, Champagne and raspberry panna cotta

Coffee & Mints

Evening Buffet

- Assorted deep filled sandwiches
- Breaded chicken goujons, lemon and tarragon mayonnaise
- Seasoned potato wedges with a garlic and chive dip
- Mediterranean crudités with baked camembert, homemade fresh breads, olives and pickles

- Potato and vegetable crisps, houmous and salsa
- Pressed BBQ pork belly, glazed mini sausages, crackling and Lathcotes apple sauce
- Homemade Indian platters of onion bhajis, samosas, poppadums, lime pickle, mango chutney
- American style homemade mini burgers, sweet potato fries, coleslaw, mustard, relish

- **Pan roasted halibut**, baby scallop, Champagne and creamed leek sauce, celeriac crisps
- **Roasted vegetable and goat's cheese wellington (v)**, creamed leek sauce
Served with seasonal vegetables and potatoes

- **Passion fruit and orange bavaois**, English strawberry syrup, chewy meringue

Extra evening guests will be charged at £18.00 per person.

An additional reception drink can be added at £5.50 per person.

See Package Upgrades

Ceremonies

If you wish to hold your ceremony at Pontlands Park, the Lilli Suite can be added at £550 or the Conservatory at £1,100.

Package Upgrades

It is possible to add the following items to your Dream wedding package -

Jug of traditional cloudy lemonade (serves 10) £15.00

Jug of Pimms (serves 10) £49.50

Jug of mojito (serves 10) £70.00

Bucket of 10 bottles of Peroni £40.50

Bucket of 10 bottles of Rekorderlig Cider £50.40

You can add a Cheese Board to any of the packages at £5.00 per person

Why not choose a **Hog Roast** for the evening reception, as an alternative to the evening finger buffet, accompanied with baps, stuffing, crackling, apple sauce, selection of salads and vegetarian alternative at a supplement of £125.00.

Intimate Weddings

For weddings that wish to take a less traditional sit-down meal, we do offer Afternoon Tea as an alternative for your wedding breakfast. Please see our **'Party at the Park'** brochure for further details.

For smaller weddings, our Disraeli private dining room seats from 16 to 32 guests, where you are your guests can pre-order from our **Private Dining Menu** in advance.

Should you wish to continue your celebration into the evening, please see our **'Party at the Park'** brochure for pricing and menus available.



TERMS & CONDITIONS

This leaflet must be read in conjunction with our current Terms & Conditions.

All package prices are inclusive of VAT at the current rate. Prices are valid on all bookings completed before the end of 2021, excluding any New Year's Eve bookings.

If you choose to mix and match items from higher packages, then a supplement will be charged. No reductions are made for items selected from a lower package.

When choosing the Hog Roast for your evening guests, please note this is an alternative option to the Evening Finger Buffet, therefore we will only serve the hog roast to you and your guests. A Supplement charge of £125 applies, plus the additional evening guest charges based on your Dream Wedding Package.

Before selecting a menu, please speak to our staff if you or any of your guests have a food allergy or intolerance. We will be happy to work with you to accommodate any dietary requirements.

Chair covers are not included. For a list of local recommended suppliers. Please ask our events team.

You are advised that only the Superintendent Registrar can permit a civil, non-religious ceremony. Any music, readings, words or performance that forms part of the ceremony must be secular and agreed in advance with the Superintendent Registrar. You can provisionally book a registrar to attend your ceremony up to 2 years in advance.

You must book the Registrar **DIRECTLY** yourself – Telephone 0345 603 7632



ACCOMMODATION

We offer a special advance purchase rate for those people attending a function at Pontlands Park

Executive Room	£120
Deluxe Room	£140
Superior Room	£160
Four Poster & Feature Room	£180
Suites	£200

These prices are based on double occupancy and include full English breakfast in our restaurant

This rate must be paid in full at the time of booking and is non-refundable and non-transferable. To book, please ask our team for your unique code to access our on-line booking system (available 12 months prior) for credit card security and to view the gallery of rooms.

It is possible to make a block booking for bedrooms at a further reduced rate, the package is 7 rooms if your wedding is in the Conservatory and 13 rooms if your wedding is in the Marquee. Please ask for details of the prices and conditions of booking.

Hotel residents get complimentary use of the neighbouring leisure centre Reflections.

Access for children is restricted to certain times, so please ask for details



PONTLANDS PARK

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