Wedding packages 2018/2019



Pride and Prejudice

Included in your Special Day

- Venue hire Garden Marquee & Refectory or Wessex Centre until 11pm
- Glass of sparkling wine on arrival or alternative arrival beverage (*see opposite*)
- Three course seasonal wedding breakfast menu (see reverse)
- Half a bottle of house wine per person
- Glass of sparkling wine for the toast (*for alternatives see opposite*)
- Still and sparkling water for the table
- Pre-wedding three course menu tasting for two people (additional guests charged as taken)
- Dedicated Events Manager to assist with planning your day
- Cake stand and knife
- White linen and napkins
- Tables of 8 -10
- Waiting and Bar staff
- Cutlery, crockery and wine glasses
- Easel to display your table plan

To enhance your package please see our Canapés selection

Selection of arrival drinks

(You may mix and match your arrival drinks)

- Bottles of beer/cider
- Peach Bellini
- Elderflower & sparkling water

Alternative toast drinks

- Champagne (+ £2.50 per person supplement)
- Prosecco (+ £1.50 per person supplement)

£90 per person including VAT

Based on minimum numbers of 60; bespoke packages available for smaller numbers

Evening catering must be booked in addition to the packages

We are happy to recommend and provide contact details for our preferred suppliers, who will help you choose your:

- Table centres and decorations Place cards and menus Table plan for display
- Flowers DJ Additional Lighting Garden decorations Wedding cakes Bridal wear
- Chairs for the Wessex Centre Chairs or chairs covers and sashes for the marquee
- Garden games Backdrops and star cloths





Pride and Prejudice menu

Tea, Coffee & Mints

Please select one starter, one main and one dessert for your guests
Please advise any food allergies or intolerances; these will be catered for in advance

Starters
Confit spiced shredded duck, hoisin sauce, mirin mooli salad, spring onions
Lemon and Maldon sea salt cured mackerel, soused beetroot, crispy shallots, chive dressing
Summer pea and spinach soup with minted cream fraîche, parmesan, toasted ciabatta
Mains
$Field\ Place\ Farm\ pressed\ crispy\ pork\ belly\ with\ sage\ Lyonnaise\ potatoes,\ roasted\ apple,\ summer\ greens,\ red\ wine\ jus$
Vinnells Farm lamb rump, smoked garlic mash, rosemary ratatouille, cannellini beans and baby spinach
Spiced aubergine and blue cheese fritters with baby spinach, citrus yogurt, radish and pea shoot salad
Desserts
Zesty lemon and raspberry cheesecake with crisp honeycomb
White chocolate mousse, cookie crumble, banana and toasted oats
English Kentish strawberry and vanilla meringue Eton Mess

