



THE  
**AUCTION HOUSE**  
WEDDINGS EVENTS CONFERENCES

100% Halal Guaranteed



## *Emerald Package*

100% Halal Guaranteed



### *Rate is inclusive of:*

- Exclusive venue hire for 8 hours usage
- 3 course Halal certified sit-down dinner
  - Unlimited soft drinks
- Stretch chair covers & organza bows\*\*
- Head table decoration with draping in the colour of your choice\*\*
  - Cutlery, crockery, table linen & napkins
- Variable stage system & parquet dance floor
  - Bridal suite with salon facilities
  - RGB mood lighting
- Licensed to hold civil wedding ceremonies
- The services of a dedicated Wedding Coordinator
- Operations Manager to ensure that your day runs smoothly
  - Waiting and security staff
- Free on-site parking for 230 cars
  - Air conditioning
  - Disabled access and facilities
  - Baby changing facilities

#### **Terms & Conditions**

Minimum 100 guests.

£8 per guest supplement charge for guests below 250 guests. Minimum 100 guests.

\*\*Head table decoration and chair covers & bows are not included for numbers below 250 guests.

Additional hours will be charged at £500 per hour.

2 hours are given prior to guest arrival for suppliers to set-up.

All items are subject to availability.

To confirm a booking a non-refundable deposit of 20% of the total amount is required along with the signed booking form.

The outstanding 80% balance is due six weeks before the event.

Each booking requires a £1000 refundable damages deposit due three weeks before the event.



*The Ultimate Wedding Venue. Defining Glamour*

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## *Halal Menu 2018 - 2019*

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*All meat is locally sourced from certified Halal butchers*

### **STARTERS**

**Please select 2 Non-Vegetarian items:**

- Chicken Tikka - tender pieces of chicken marinated in yoghurt, garlic, cumin & mustard oil
- Tandoori Chicken - pieces of chicken on the bone marinated in traditional Tandoori spices
- Chicken Seekh Kebab - minced chicken marinated with ginger & chilli cooked in our tandoor
- Chilli Chicken - pieces of chicken in a Chinese style spicy soya & garlic sauce
- Lamb Seekh Kebab - traditional lamb seekh kebab cooked in the tandoor
- Lamb Chilli - tender pieces of lamb stir-fried with mixed peppers & onion in a hot garlic sauce
- Fish Amritsari - fish marinated in a selection of spices with gram flour & fried in mustard oil

**Please select 2 Vegetarian items:**

- Punjabi Samosa - stuffed with delicately spiced potatoes, peas, and herbs.
- Vegetable Spring Roll - spring rolls with spicy mixed vegetable filling
- Paneer Spring Roll - spring rolls with spicy Indian cheese filling
- Aloo Tikki with Chana - spicy potato cakes served with chana masala
- Vegetable Pakora - vegetable bhajia gently seasoned and crisp fried
- Chilli Paneer - paneer with mixed peppers & onion in a Chinese style spicy garlic sauce

**Poppadum, chutneys & salad are served complimentary with starters**

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### **MAIN COURSE**

**Please select 2 Non-Vegetarian items:**

- Chicken Curry - tender pieces of chicken cooked in onion, tomato, ginger & garlic based curry sauce
- Chicken Karahi Masala - chicken pieces cooked with onion, tomato, mixed pepper & whole spices
- Chicken Saag - tender pieces of chicken cooked with creamed baby spinach
- Butter Chicken - pieces of chicken cooked with tomato butter sauce and ginger
- Lamb Curry - lamb cooked slowly with onion, tomato & spices in traditional Indian style
- Lamb Masala - tender pieces of lamb cooked in onion, tomato, ginger & a garlic based masala sauce
- Lamb Saag - tender pieces of lamb cooked with creamed baby spinach
- Fish Curry - fresh Scottish salmon cooked in onion, tomato & spices with curry leaf & mustard seed

Main course continued on next page..



## *The Ultimate Wedding Venue. Defining Glamour*

### **Please select 2 Vegetarian items:**

Karahi Paneer - paneer cooked with onion, tomato, mixed peppers & spices

Mutter Paneer - paneer cooked with fresh garden peas in an onion & tomato sauce

Palak Paneer - paneer cooked with creamed baby spinach

Mushroom Mutter - mushrooms & green peas cooked with onion, tomato & spices

Seasonal Mixed Vegetables - locally sourced seasonal vegetables infused with Indian spices

Aloo Gobi Masala - cauliflower and potatoes, cooked dry in onions, tomatoes & herbs

Aloo Palak - spinach with new potatoes

Aloo Bhindi - okra & new potatoes cooked with tomatoes wedges

Dal Makhani - smooth & rich black lentils cooked slowly in our tandoor

Kashmiri Dal - chickpea lentils cooked slowly in Kashmiri spices

### **Please select 1 Rice:**

Jeera Pilau - Basmati rice cooked with cumin seeds & fresh coriander (v)

Pea & Cumin Pilau - Basmati rice cooked with cumin seeds, green peas & spices (v)

Basmati Rice - Basmati rice steamed to perfection with a touch of lime juice & saffron (v)

Chicken Biryani - tender pieces of chicken cooked with rice in the traditional Indian way

**Naan & raita are served complimentary with main course**

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## **DESSERT**

### **Please select 1 Dessert:**

Shahi Rasmalai - rich creamy pistachio rasmalai with saffron sauce

Gulab Jamun - Indian sponge dumpling served in a rich cardamom & honey syrup

Gaja ka halwa - creamy carrot pudding with pistachio and vanilla ice cream

Mango & passion fruit mousse with raspberry coulis

White chocolate & raspberry cheesecake

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## **UNLIMITED SOFT DRINKS**

**(Served on all tables)**

Pepsi

Tropical Juice

Bottled Water