



THE AUCTION HOUSE

WEDDINGS EVENTS CONFERENCES

Gold Package

Rate is inclusive of:

- Exclusive venue hire for 8 hours usage
 - 3 course sit-down dinner
 - Unlimited soft drinks
- 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.

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

Menu 2018 - 2019

STARTERS

Please select 2 Non-Vegetarian items:

- Chicken Tikka - tender pieces of chicken marinated in yoghurt, garlic, cumin & mustard oil
- 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
- Chicken Noodles - Chinese noodles with tender peices of chicken, stir-fried fresh vegetables & Chinese celery
- Lamb Seekh Kebab - traditional lamb seekh kebab with ginger & chilli cooked in our tandoor
- Lamb Chilli - tender pieces of lamb stir-fried with mixed peppers & onion in a hot garlic sauce
- Fish Pakora - fish marinated in a selection of spices with gram flour & fried in mustard oil
- Shrimp Noodles - Chinese noodles with baby shrimp, stir-fried fresh vegetables & Chinese celery

Please select 2 Vegetarian items:

- Punjabi Samosa - stuffed with delicately spiced potatoes, peas, and herbs
- Paneer Pakora - mini paneer bites with cumin powder & chaat masala
- Kaju Corn Roll - potato stuffed with spiced sweetcorn & cashew nuts
- Aloo Tikki with Chana - spicy potato cakes served with chana masala
- Vegetable Spring Roll - spring rolls filled with spicy mixed vegetables, garlic & soya sauce
- Paneer Spring Roll - spring rolls with spicy Indian cheese filling
- Chilli Paneer - paneer with mixed peppers & onion in a Chinese style spicy, garlic sauce
- Vegetable Noodles - Chinese noodles with stir-fried fresh vegetables and Chinese celery

Poppadum, chutneys & salad are served complimentary with starters

MAIN COURSE

Please select 2 Non-Vegetarian items:

- Chicken Curry - chicken cooked in an onion, tomato, ginger & garlic curry sauce
- Chicken Karahi - chicken pieces cooked with onion, tomato, mixed pepper & whole spices
- Butter Chicken - tender pieces of chicken in a creamy tomato & butter sauce
- Chicken Saag - tender pieces of chicken cooked with creamed baby spinach
- Lamb Curry - lamb cooked slowly with onion, tomato & spices in traditional Indian style
- Lamb Pashanda - lamb cooked in spices in rich lucknowi style korma sauce
- Keema Mutter - minced lamb with green peas & masala
- Prawn Saag - tiger prawns cooked with baby spinach, fenugreek & ginger

Main course continued on next page...



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Please select 2 Vegetarian items:

- Paneer Makhani - paneer in a creamy tomato butter sauce with spices
- Karahi Paneer - paneer cooked with onion, tomato, mixed peppers & spices
- Mutter Paneer - paneer cooked with fresh garden peas in onion & tomato sauce
- Methi Mutter - fresh garden peas & fenugreek cooked with onion, tomato & spices
- Seasonal Mixed Vegetables - locally sourced seasonal vegetables infused with Indian spices
- Aloo Gobi Masala - fresh cauliflower and potatoes cooked dry in onions, tomatoes & herbs
- Aloo Bhindi - okra and new potatoes cooked with tomato wedges
- Dal Makhani - smooth & rich black lentils cooked slowly in our tandoor
- Dal Palak - chickpea lentils with spinach, Kashmiri spices, ginger & garlic

Please select 1 Rice:

- Jeera Rice - Basmati rice with cumin seeds & fresh coriander
- Pea & Cumin Rice - Basmati rice with cumin seeds, green peas & spices
- Basmati Rice - Basmati rice steamed with a touch of lime juice & saffron
- Tomato Rice - Basmati rice with cumin, curry leaf, tomato & lemon juice

Naan & raita are served complimentary with main course

DESSERT

Please select 1 Dessert:

- Shahi Rasmalai - rich creamy pistachio rasmalai with saffron sauce
- Gajrela with Ice Cream - creamy carrot pudding with pistachio served with vanilla ice cream
- Gulab Jamun - Indian sponge dumpling served in a rich cardamom & honey syrup
- Mango & passion fruit mousse with raspberry coulis
- Trio of white, milk & dark chocolate bavarois
- White chocolate & raspberry cheesecake
- Vanilla Ice Cream

UNLIMITED SOFT DRINKS

(Served on all tables)

- Pepsi
- Tropical Juice
- Bottled Water