

Crystal Wedding Package

Rate is inclusive of:

- Exclusive venue hire for 6 hours usage
- 3 course wedding breakfast with tea & coffee
 - Glass of house Prosecco on arrival
- 5 bottles of wine per table of 10 with the wedding breakfast
 - Glass of house Prosecco for the toast
 - DJ entertainment
- Stretch chair covers & organza bows
- Single rose centrepiece for each guest table
- Food tasting of chosen wedding breakfast menu for bride & groom
 - 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 adult guests.

Available for Monday-Thursday bookings only.

Children's under 12's menu available on request.

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. Any dish followed by (v) is suitable for vegetarians.

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.



Your Wedding with a Modern Twist

Menu 2018 - 2019

Please choose one dish from each section on behalf of all your guests

Starter

- Roasted pepper, vine tomato & fresh basil soup (V)
- Creamy leek & potato, herb soup with truffle oil (V)
- Cherry tomato & basil pesto tart with rocket salad & olive oil (V)
- Vine tomatoes, buffalo mozzarella and basil salad served with rocket pesto (V)
- Lamb & mint maple skewers with Mediterranean salad & coriander pesto
- Scottish smoked salmon roulade stuffed with prawns & champagne & mango salsa
- Fine Italian air cured Parma ham & fig salad with balsamic vinegar & parmesan cheese
- Thai crab & king prawn cakes with lemongrass served with a mango & papaya salad

Main Course

- Pan-fried breast of chicken with asparagus in a white wine & saffron cream sauce
- Supreme corn fed chicken with wild mushrooms & tarragon in a tomato butter sauce
- Pan-grilled duck breast served with pickled new potatoes in an orange & red wine jus
- Grilled loin of British lamb with vegetables & vine tomatoes in a red wine sauce
- Roasted lamb loin chops with creamed spinach in a port & cranberry sauce
- Roasted wild salmon on a bed of creamed leeks & potatoes in dill & herb sauce
- Pan-fried sea bass with wild mushroom & seafood risotto in a coriander & tomato sauce
- Wild mushroom & pea risotto with cherry tomatoes & parmesan shavings (V)
- Spinach & ricotta tortelloni in a creamy cheese & chive sauce garnished with rocket salad (V)
- Asparagus & pea girasole pasta served with a tomato & basil sauce (v)

Dessert

- White chocolate & raspberry cheesecake with wild berry compote (V)
- Creamy vanilla pannacotta served with wild raspberry sauce
- Trio of white, milk & dark chocolate bavaois
- Dark chocolate & caramel mousse with passion fruit coulis (V)
- Caramelized apple tart with passion fruit coulis (V)
- Thin crispy lemon tart with mango sorbet & honey-ginger salsa (V)
- Vanilla ice cream (V)

Tea & Coffee

(Served from a station)