



FOREST of ARDEN
A MARRIOTT® HOTEL & COUNTRY CLUB

Congratulations on your engagement and thank you for considering us as a venue for your Special Day.

Your wedding day is one of the most important days of your life. Here at Marriott Forest of Arden we understand the hard work that goes into creating the perfect day.

Our wedding brochure has been designed to make your experience with us truly wonderful. We have created a number of packages for you to choose from, so that you really can personalise your day with us.

A new addition to our Wedding brochures is seasoned menus and pricing (all menus subject to availability)

We are delighted to offer you the option of Civil Marriage Wedding Ceremonies and Civil Partnership Ceremonies in our beautifully decorated Banqueting Suites.

The Marriott Forest of Arden Hotel and Country Club really does offer the perfect setting for your special day. Set in acres of beautiful woodlands, we have everything you and your guests need for a fabulous stay. From our Championship golf course to our wonderfully relaxing Cedarwood Spa you can be sure that your day will be remembered for many happy years to come.

Our Wedding Planner along with our Executive Head Chef and experienced Banqueting Team work hard to ensure every detail of your experience is perfect. We certainly recommend that you come and see for yourself just how special the Marriott Forest of Arden really is. To make an appointment or for any other queries please contact our Wedding Planner who will be happy to arrange a meeting.



Your Special Day...

We understand that planning a wedding can be an expensive business. As a result the following special touches are included in all of our wedding packages.

Your own dedicated Wedding Specialist to assist you in planning the perfect celebration

A personal Wedding Manager on your special day to take care of all the little details

A private consultation and menu tasting with one of our Chefs to discuss and plan your menu options. Any additional family members who wish to join for your menu tasting will be charged at the package price

Complimentary overnight accommodation for the Bride and Groom on the wedding night in one of our luxurious Premier bedrooms. Also included is a full English breakfast, use of our leisure club and late checkout

Bedroom rates for your guests including our famous Marriott breakfast

A plush red carpet awaiting your arrival

Celebratory champagne for the Bride and Groom upon arrival

A personalised gift in your Premier Bedroom

White linen for your tables

Menus for your Wedding breakfast

The use of a square cake stand and the use of a cake knife

Complimentary one month's membership before the big day to use the Hotel Leisure Facilities for the Bride and Groom

Complimentary 3 course meal in our Oaks Restaurant to celebrate your first wedding anniversary.

Discounted green fee rates on either the Arden (Championship) or Aylesford Course (subject to availability)



Civil Ceremonies...

We are delighted to be able to offer you the opportunity to make your vows here with us. So that you can arrange this with ease we have detailed some important information below.

Banqueting Suites and maximum numbers and room hire charges

		<u>2011 prices</u>	<u>2012 prices</u>
Arden Suite	250	£350.00	£375.00
Woodlands Suite	150	£300.00	£330.00
Aylesford Suite	80	£250.00	£280.00
Packington Suite	50	£150.00	£180.00

Also included

*We offer the complimentary use of our exquisite Boardroom for your interviews with the Registrar or an alternative suitable function room
Ornate ring cushion
Music facilities*

Superintendent Registrar

*Nuneaton Register Office
Riversley Park,
Coton Road,
Nuneaton,
CV11 5HA*

Telephone: 02476 375 209

Fax: 02476 350 988

Email: nuneatonro@warwickshire.gov.uk

You are not able to marry on Good Friday, Easter Sunday, Christmas Day or Boxing Day

There are many aspects to consider when opting for a Civil Ceremony. If you are considering holding your ceremony here at Marriott Forest of Arden, please contact our Wedding Specialist who will be happy to give you further information.



Banqueting Suite Information...

Whilst we certainly recommend you make an appointment to come and be shown around our Hotel, we have included a brief description of our Banqueting Suites.

MARQUEE

Our Marquee has views over glorious woodland and benefits from an outside patio area – perfect for those lovely summer evenings. The Marquee can cater for up to 350 for a Wedding Breakfast. With a bar and entertainment license until 00.00am, it is also equipped with a dance floor and air cooling / heating system.

ARDEN SUITE

Overlooking the 18th hole on our Arden Championship golf course, The Arden Suite can cater for up to 250 guests for a Wedding Breakfast and up to 300 guests for an evening reception. The room has its own bar, private for your guests. The Suite has its own built in dance floor along with air conditioning and large French windows.

WOODLANDS SUITE

This Suite benefits from the Lower Conference Lounge and Bar next door. It can cater up to 150 guests for a Wedding Breakfast and evening receptions for up to 200 guests. With a built in dance floor and air conditioning, the Woodlands Suite is perfect for more intimate celebrations.

AYLESFORD SUITE

Situated on the first floor, the Aylesford Suite boasts spectacular views over the golf course. Adjacent to the Golf Lounge and Bar, the Suite can comfortably hold 70 guests on round guest tables, or alternatively 80 guests on sociable sprigs for a Wedding Breakfast and up to 150 for an evening reception.

PACKINGTON SUITE

The Suite is located on the first floor and is perfect for an intimate Wedding Breakfast. With air conditioning and a tranquil colour scheme, The Packington Suite can cater for up to 50 guests.

Minimum numbers and Minimum spend may apply (subject to availability)



A Meal to Remember ...

Please select one set course menu for all guests attending the wedding breakfast. Should you require a special theme or an alternative menu, our Executive Head Chef would be only too pleased to discuss your plans with you.

CANAPES SELECTION

This is an optional course you may wish to provide for your guests. Please make your selection from the following items, a minimum of 30 guests are required:

Traditional Selection

*Smoked Salmon with Caviar
Duck Parfait with Caramelised Orange
Cream Cheese with Tomato Tapenade (v)
Tuna & Black Olive Tapenade
Thai Vegetables tossed in Plum Sauce (v)*

4 Canapés per guest

£4.95 per Guest – 2011 price

£4.95 per Guest – 2012 price

£5.25 per Guest – 2013 price

Gourmet Selection

*Shredded Lemon Chicken & Chervil
Tuna & Black Olive Tapenade
Smoked Salmon with Caviar
Tempura King Prawns
Pastrami, Cream Cheese & Pickle
Duck Parfait with Caramelised Orange
Cream Cheese & Tomato Tapenade (v)*

5 Canapés per guest

£5.95 per Guest – 2011 price

£5.95 per Guest – 2012 price

£6.25 per Guest – 2013 price

Connoisseur Selection

*Smoked Salmon Rose with Caviar
Stilton & Celery (v)
King Prawn with Thai Mango Chutney
Fillet of Beef Teriyaki
Courgette & Onion Confit (v)
Carpaccio of Beef with Parmesan
Sea Bass on a bed of Thai Vegetables
Char-Roasted Chicken with Pesto on Crostini
Warm Onion Tart with Bacon*

5 Canapés per guest

£6.95 per Guest – 2011 price

£6.95 per Guest – 2012 price

£7.25 per Guest – 2013 price



HORSESHOE PACKAGE
Spring and Summer Menus (May – September)

Selection of Starters

*Salmon, Prawn and Cream Cheese Gateau, Pickled Cucumber
Galia Melon with Prosciutto di Parma Ham
Grilled Goats Cheese Crostini, drizzled with Chilli Dressing (v)
Cream of Wild Mushroom Soup (v)
Roasted Tomato and Basil Soup with Cracked Black Pepper (v)*

Sorbet

Lemon, Raspberry or Passion Fruit

Selection of Main Courses

*Sautéed Rump of Lamb accompanied with Rosemary Sauce infused with Mint
Supreme of Chicken Wrapped in Parma Ham with an Asparagus Sauce
Traditional Roast Beef Sirloin served with a Yorkshire Pudding, Horseradish and Gravy
Pan Fried Fillet of Salmon with a Herb Crust and Prawn Sauce
Roast Loin of Pork served with Apple and Stilton Sauce
Char Grilled Vegetable Gateau with Puy Lentil Casserole (v)*

Selection of Desserts

*White Chocolate Crème Brûlée
Chocolate Tart with Honeycomb Ice Cream
Lemon Tart with Orange Sorbet
Baked Vanilla Cheesecake with a Berry Compote
Home-made Banana Bread and Butter Pudding with Vanilla Sauce*

Coffee & Mint Chocolates

£42.50 per guest – 2011

£44.00 per guest – 2012

£46.00 per guest – 2013



EXCALIBUR PACKAGE
Spring and Summer Menus (May – September)

Selection of Starters

Roulade of Smoked Salmon with a Chive and Shallot Salsa
Oven Warm Plum Tomato Tart with Mozzarella Cheese and Rocket Salad (v)
Ham Hock Terrine with Apple and Grape Chutney

Selection of Soups

Roasted Garlic and Celeriac Soup with Wild Mushroom Ragout (v)
Langoustine Bisque with Brandy
Classic Spanish Gazpachio Soup (served cold)
Classic French Onion Soup with an Emmenthal Crouton
Spicy Crème of Curried Butternut Squash (v)

Sorbet

Mango, Lime or Strawberry

Selection of Main Courses

Fillet of Seabass with Chive Lemon Oil, Sautéed Asparagus
Saddle of Lamb with Rosemary and Mint Mousse
Supreme of Maize-Fed Chicken Wrapped with Serrano Ham with a Tarragon Hollandaise
Char-Grilled Fillet of Beef with a Celeriac-Rosti and Peppercorn Sauce
Roasted Turkey Escalope stuffed with Basil and Chorizo, served with a Bread Sauce
Asparagus Quiche with Wild Mushroom, Spinach and Leek (v)

Selection of Desserts

Dark Chocolate Truffle with White Chocolate Sauce
Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream
A selection of English Cheese served with Biscuits and Old Fashioned Plum Chutney
Warm Apple & Blackberry Tart with Cinnamon Ice Cream
Strawberry Sable Biscuit with Pistachio Chantilly Cream

Coffee & Mint Chocolates

£44.50 per guest – 2011

£46.00 per guest – 2012

£48.00 per guest – 2013



LAKESIDE PACKAGE
Autumn and Winter Menus (October - April)

Selection of Starters

Warm Butternut Squash and Spinach Tartlet with Basil Cream Sauce (v)
Chicken Liver Parfait with Brioche and Fruit Chutney
Watercress and Leek Soup (v)
Ham Hock Terrine with Pea and Mustard Dressing

Selection of Main Courses

Chicken Supreme with Mushroom Stuffing, Herb Roast Potatoes, Carrots and Braised Leeks
Poached Salmon with Fondant Potato, Asparagus and Leeks with a Shellfish Sauce
Supreme of Chicken with Smoked Bacon, Chateau Potatoes, White Beans and Garden Greens
Centre Cut Pork Chop, Mustard Grain Mash Potato, Braised Red Cabbage, Bundle of Seasonal Vegetables and a Calvados Sauce
Grilled Haloumi Cheese Stack with Coriander Salsa (v)
Vegetable Tagine with Spiced Cous Cous (v)

Selection of Desserts

Chocolate and Espresso Torte
Blueberry and Pear Crumble with Clotted Cream Ice Cream
Rich Raspberry and White Chocolate Mousse
Apple and Ginger Tart Tatin

Coffee & Mint Chocolates

£35.00 per guest – 2011
£36.50 per guest – 2012
£38.50 per guest – 2013



CHILDREN'S MENU

Children 12 years and under will be charged at 50% of the adult Wedding Breakfast price or may choose from the menu below at a cost of £12.00 per child for weddings in for 2011 and £12.25 for 2012. Babies and Toddlers under the age of 4 dine on a complimentary basis.

Selection of Starters

*Heinz Cream of Tomato Soup
Potato Skins filled with Cheese and Bacon
Garlic Bread topped with Tomato and Cheese*

Selection of Main Courses

*6oz Grilled Rump Steak with Roast Tomatoes and Fries
Pork Sausages with Mashed Potatoes and Red Onion Gravy
Grilled Chicken Breast on a Bed of Pasta with Tomato Sauce
Baked Cod Fillet with Peas and Fries
Pasta with Spinach and Tomato Sauce Topped with Cheese
12" Pizza with Ham*

Selection of Desserts

*Ice Cream with Choc Chip Muffin and Chocolate Sauce
Banana Split
FAB Ice Lolly*

CHILDREN'S DRINKS PACKAGE

On Arrival

Orange Juice or Non-Alcoholic Fruit Punch

With Meal

Orange or Blackcurrant Squash (unlimited during the meal)

Toast

Glass of Lemonade

*£7.50 per child for 2011
£8.00 per child for 2012
£9.50 per child for 2013*

(Children under 12yrs only)



Create your own Drinks Package....

We are delighted to provide you with the opportunity to tailor-make your drinks package to suit your individual requirements:-

Arrival Drinks

	2011 prices_	2012 prices	2013 prices
Kir Royale	£5.75	£5.95	£6.15
Bucks Fizz	£4.25	£4.45	£4.60
Pimms and Lemonade	£4.95	£5.25	£5.40
Prosecco	£4.25	£4.45	£4.60
Bellini's	£4.25	£4.45	£4.60
Mulled Wine	£4.25	£4.45	£4.60
Moet Rose	£8.25	£8.45	£8.70
Bucket of Beers x 4 (Stella)	£10.95	£11.45	£12.50
Alcoholic Fruit Punch	£4.25	£4.25	£4.50

Wedding Breakfast wines

(Wine list subject to change for 2011)

2011 prices start from

(White wines)

Sun Tree Catarratto	£4.50
Montemarino Pinot Grigio	£4.95
Emporium Chardonnay	£5.25
Vidal Estate Sauvignon Blanc	£6.25

(Rose wines)

Montemarino Pinot Grigio Rose	£5.95
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(Red wines)

Sun Tree Cabernet	£4.95
Kleine Zalze Pinotage	£6.50
Errazuriz Merlot	£6.50
Robert Mondavi Twin Oaks	£7.25

Toast Drinks

2011 prices

Pigalle Sparkling wine	£4.25
Piper-Heidsieck Brut Champagne	£7.25
Moet and Chandon NV	£7.95
Moet Rose	£8.25

Corkage Charges

If you wish to supply your drinks for the reception the following corkage prices will apply

Table Wine @ £11.00 per bottle (75cl)

Sparkling Wine/ Champagne @ £15.50 per bottle (75cl)

Accommodation Details...

We understand that your guests will want to take the opportunity stay here with us at the Marriott Forest of Arden Hotel whilst celebrating your Wedding.

We offer each wedding booking 10 of our superbly furnished bedrooms at the following rates.

*£92.00 single occupancy bed and breakfast – based on 2011 prices
£112.00 double occupancy bed and breakfast – based on 2011 prices*

*£95.00 single occupancy bed and breakfast – based on 2012 prices
£116.00 double occupancy bed and breakfast – based on 2012 prices*

Any further bedrooms are strictly subject to availability and may be charged at a higher rate.

All rates include use of our leisure facilities.

Please note...

All bedrooms must be booked individually via our Central Reservations Team

11 Months prior to your Special Day, your Wedding Organiser will issue you with a personalised code and a Custom web page. You can then give this link to your guests so that they may make their reservations.

Bedrooms cannot be booked before the 11 months.

Any bedrooms not booked from your 10 will be released 6 weeks prior to your Wedding Day.

Additional nights will be charged at the best available rate and the Hotel does not guarantee to honour your discount rate for additional bedrooms.

The hotel reserves the right to implement promotional rates at any given time; which may then result in lower bedroom rates being available than your agreed wedding rate. Your guests will be welcome to book any of these promotional rates as all bedroom rates will be available to view through your custom web page; however please ensure guests refer to individual terms and conditions which may be applicable to these special offer rates upon booking.

We reserve the right to alter our prices in line with market forces.



Planning a Wedding is a complicated and sometimes stressful undertaking. With this in mind, we want to offer you as much support as necessary.

*In order to confirm your booking, you are required to **sign a contract and pay a deposit of £1000**. Then we really can begin to plan your Special Day. Please note, deposit is strictly non-refundable.*

Outlined below is a suggested timeline leading up to the day.

Book Venue, sign contract and pay deposit.

*

*Begin make decisions regarding suppliers i.e., cake, flowers, discos and bands.
Attend a Wedding Fayre to help you make those important decisions.*

*

11 Months prior to date - Your Personalised Rate Code will be issued so that your guests may book their bedrooms.

*

4 Months prior to date – Personal Menu Consultation and Tasting with our Chef to discuss your Menu requirements

Meet with your Wedding Organiser and provide a detailed list of all your suppliers. You will also decide timings and menu choice. After this you will be sent your Banqueting Event Order detailing every aspect of your Special Day. We request that you read this carefully and notify your Wedding Planner of any changes or amendments. Eventually all information pertaining to the day will be on here.

*

1 Month prior to date – Meet with your Wedding Organiser to finalise all details. At this stage the final copy of your Banqueting Event Order will be sent to you. Once you are happy with all that all the information is accurate, you are requested to sign and return the document. Your invoice will be sent to you at this stage detailing a breakdown of the final costs.

*

*2 Weeks prior to date – You will meet with your Wedding Organiser and also your Event Manager. This is the person who will manage your Wedding Day. You are invited to join them in our Oaks Bar, where you can discuss any last minute arrangements. We will require **final numbers** for the day and of any **special dietary requirements**. You are also required to **settle the final bill**.*

*

1 Day prior to date – If required you can deliver any table decorations and seating plans for us to store for you.

Our Wedding Organiser and Event Managers work hard to ensure your day is as perfect as you deserve it to be. Should you require advice or assistance at any stage during the planning process, our Wedding Planner will be on hand to help



PRIVATE WEDDING BUFFET MENUS

FOXES DEN

The Starters

Classic Prawn Cocktail
Greek Salad
Italian-Style Chicken Salad
Beef Noodle Salad
Waldorf Salad
Mozzarella and Tomato Salad
Mediterranean Couscous Salad
Caesar Salad Station
Roasted Ratatouille served with Pesto sauce
Selection of Bread Rolls
Soup of the Day

The Main Courses

Grilled Red Mullet Fillet served with Lemon Ginger
Chicken Tikka topped with Fresh Coriander
Carved Slow-Roasted Beef Sirloin served with Yorkshire Puddings
Wild Mushroom Lasagne
Penne Pasta with Prawns and Dill Cream Sauce
Roasted New Potatoes
Sautéed Garden Vegetables

The Desserts

Vanilla Crème Brûlée with Fresh Berries
Chocolate Mousse drizzled with Strawberry Coulis
Exotic Fruit Salad
Freshly Baked Raspberry Cheesecake

2011 Prices -

2-courses; £26.00
3-courses; £29.50

2012 Prices -

2-courses; £26.95
3-courses; £29.95

2013 Prices -

2-courses; £27.50
3-courses; £31.00

For menu terms and conditions, please speak directly with the wedding specialist



DEERS LEAP

The Starters

Smoked Duck Breast with Butternut Squash
Shrimp Cocktail
Gravadlax flavoured with Dill
Seafood Salad
Parma Ham with Parmesan Shavings and Olive Oil
Waldorf Salad
Mozzarella and Tomato Salad
Mediterranean Couscous Salad
Chinese-Style Chicken Salad
Roasted Mushrooms and Capsicum served with Pesto Sauce
Selection of Bread Rolls
Soup of the Day

The Main Courses

Grilled Atlantic Salmon Fillets served with Vegetable Stir Fry
Confit Duck Leg with Bean Cassoulet
Oven Baked Lamb Leg served with Rosemary-Mint Sauce
Mushroom Stroganoff
Penne Primavera
Dauphinoise Salad
Roasted Potato Chateau
Steamed White Rice
Sautéed Vegetables

The Desserts

Blackcurrant Mousse
Vanilla Cream Brûlée
Chocolate Mousse
Exotic Fruit Salad
Raspberry Cheesecake
British and International Cheese Platter served with Crackers, Grapes and Walnuts

2011 Prices -

2-courses; £26.00
3-courses; £29.50

2012 Prices -

2-courses; £26.95
3-courses; £29.95

2013 Prices -

2-courses; £27.50
3-courses; £31.00

For menu terms and conditions, please speak directly with the wedding specialist



FOREST of ARDEN
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ITALIAN WEDDING BUFFET

(Minimum of 30 guests)

The Starters

*Plum Tomato & Goat's Cheese Salad
Prosciutto with Melon
Fresh Mozzarella & Cherry Tomato Salad
Tomato & Basil Bruschetta
Marinated Chilli Mushrooms
Beef Bresaola & Galia Melon
Seafood Pasta Salad
Selection of Bread Rolls
Soup of the Day*

The Main Courses

*Chicken Piccata a la Parmigiana with Pesto-Hollandaise Sauce
Grilled Lamb Chops served with Rosemary-Tomato Sauce
Fried Calamari Rings served with Aioli
Wild Mushroom Ravioli al Pomodoro
Prawn & Mango Mini Pizza
Spinach & Brie Mini Pizza*

The Desserts

*Vanilla Panna Cotta with Raspberry Coulis
Classic Tiramisu
Fresh Fruit Salad
Orange Crème Caramel
British and International Cheese Platter served with Crackers, Grapes and Walnuts*

£26.00 per person – 2011 price

£26.95 per person – 2012 price

£28.50 per person – 2013 price

(All guests to be catered for)



GREEK WEDDING BUFFET

(Minimum of 30 guests)

The Starters

Greek Salad
Avocado and Goats Cheese Salad
Slices of Feta with Fresh Basil
Mixed Green Salad
Hummous
Taramasalata
Pitta Bread
Selection of Bread Rolls
Soup of the Day

The Main Courses

Crab Cakes with Avocado Salsa
Fried Battered Courgette Strips
Meat Vine Leaves
Aubergine & Goats Cheese Moussaka
Grilled Chicken Breast Souvlaki Style
Lamb Koftas with Tomato Dressing
Fried Potato with Thyme & Garlic

The Desserts

Yogurt with Fresh Fruit Salad
Greek Style Chocolate Cake
Apple Coffee Cake
Baklava

British and International Cheese Platter served with Crackers, Grapes and Walnuts

£26.00 per person – 2011 price

£26.95 per person – 2012 price

£28.50 per person – 2013 price

(All guests to be catered for)



MEXICAN WEDDING BUFFET

(Minimum of 30 guests)

The Starters

*Mini Tortillas with Chorizo Salsa
Ceviche Salad (Seafood Salad)
Corn Tortillas with Guacamole Sauce
Taco Salad with Salsa Verde
Marinated Mushrooms Salad
Taco Shell Station with Chilli Con Carne
Selection of Bread Rolls
Soup of the Day*

The Main Courses

*Vegetable Fajitas served with All Accompaniments
Mexican Meatballs served with Tomato-Cumin Sauce
Corn Fritters served with Ranch Dressing
Beef Fajita served with Salsa Verde
Chicken Quesadillas served with Pico de Galo and Tomato Salsa
Vegetarian Empanadas
Taco Shell Station with Chilli Con Carne*

The Desserts

*Orange Bread Pudding
Lemon Tequila Soufflé
Honeyed Fritters with Custard Cream
Chocolate Orange Mousse
British and International Cheese Platter served with Crackers, Grapes and Walnuts*

£26.00 per person – 2011 price

£ 26.95 per person – 2012 price

£28.50 per person – 2013 price

(All guests to be catered for)



EVENING BUFFET MENUS

Traditional Style Menu

(This menu is only available when booked in conjunction with a wedding breakfast)

One item chosen MUST be Sandwiches

*Selection of Sandwiches
Hot Sausage Rolls
Chinese Spring Rolls
BBQ Chicken Drumsticks
Onion Bhajis
Tomato and Mozzarella Garlic Bread
Vegetarian Puff Pastry Bites
Sesame Prawn Toast
Mild Beef Chilli
Nachos with Cheese
Jalapeno Peppers with Cream Cheese
Home made Chicken Tikka
Boiled Rice
Pilau Rice
Breaded Scampi with Tartare Sauce
Mini Pasties with HP Sauce
Chive and Crème Fraiche Quiche
BBQ Chicken Wings
Crispy Pancake Rolls
Chicken Satay
Lamb Samosas
Vegetable Samosas
Prawn Crackers
Chinese Chicken Drumsticks
Lamb Koftas
Rosemary Flavoured Chicken Pieces
Greek Salad
Tomato and Mozzarella Garlic Bread
Hot and Spicy Garlic Potato Wedges
Selection of Olives, Breads and Dips
Platter of Continental Meats*

2011 Prices –

*5 items @ £14.00 per person, 6 items @ £15.00 per person
7 items @ £16.00 per person, 8 items @ £17.00 per person, 9 items @ £18.00 per person*

2012 Prices –

*5 items @ £14.50 per person, 6 items @ £15.50 per person
7 items @ £16.50 per person, 8 items @ £17.50 per person, 9 items @ £18.50 per person*

2013 Prices –

*5 items @ £15.00 per person, 6 items @ £16.00 per person
7 items @ £17.00 per person, 8 items @ £18.00 per person, 9 items @ £19.00 per person*



Barbeque Menu
(Evening only option)

Finest Minced Beef Burgers (4oz)

BBQ Spiced Chicken Pieces

Spicy Chilli Sausages

Cajun spiced Salmon

Vegetarian Kebabs and Burgers

Selection of seasonal and traditional salads

Selection of bread rolls

Jacket potatoes

***A full range of condiments and sauces will also be available
From the salad table***

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Price at £23.50 per person – 2011 prices

Price at £24.00 per person – 2012 prices

Price at £25.00 per person – 2013 prices

(All guests to be catered for)

Hog Roast is also available (Arden suite and Marquee only) at £19.95 per person 2011 prices

2012 please speak to your wedding planner for individual quotations

*BBQ and Hog Roast menus are only available when booked in conjunction with a wedding
breakfast*

ALTERNATIVE EVENING BUFFET MENUS

Have you considered an alternative to the Traditional Evening Buffet?

This menu is only available when booked in conjunction with a wedding breakfast
(Please speak to your wedding specialist for terms and conditions of this menu)

Roast Pork and stuffing Rolls served with salad @ £11.50 per person

Gammon Joint Rolls with salad @ £11.50 per person

Steak and Onion Roll with Salad @ £11.50 per person

Pitta pockets with a variety of hot and cold fillings @ £11.50 per person

Mini Fish and Chips with Mushy peas @ £12.50 per person

Jacket Potatoes with a variety of Fillings and salads @ £11.50 per person

Bacon/Sausage Baps and Chips at £10.50 per person

Prices are based on 2011 prices

Increase of £1.00 per person for 2012 (based on 2011 prices)

Increase of £1.50 per person for 2013 (based on 2011 prices)

(All guests to be catered for)