

What's included in the price?

Experienced manager on the day Table menus if you require Cake table, stand and cake knife Changing rooms for the bridal party if required

All linen tablecloths and serviettes, crockery, cutlery & glassware

Venue Hire Rates

There are still dates available at substantially reduced rates in 2012 – please ask for details

Hawkesyard Hall, grounds & The Parkland Suite	2012	2013	2014
	£3000	£3500	£4000
at Hawkesyard Golf Club Hawkesyard Hall & grounds only Hawkesyard Golf Club (full day - Parkland Suite)	£2500 £1000	£2750 £1250	£3000 £1500
Hawkesyard Golf Club (evening only - Parkland Suite)	£500	£750	£750
The Terrace Room at Hawkesyard Hall(40 Guests Max)	£500	£500	£500
Use of grounds for photos (hall not included)	£300	£425	£425
Orangery	£300	£425	£425

Discounted room hire rates are available for weddings taking place in October, November, January, February and March, and also for weddings taking place NOT on a Saturday

All prices inclusive of 20% VAT however they are subject to VAT increases



The Wedding Breakfast Menu

Please choose a set starter, main course and dessert from the options attached, with a vegetarian alternative if required.
We can also offer you a selection of canapés to be served with your celebration drinks for an additional £3.95 per person
A selection of – Pâté en croute, smoked salmon & cream cheese, olives, salsa bruschetta, Thai beef, ham & gruyere, courgette & tomato, stilton and apricot

Starters

Crown of Gallia Melon (inclusive with Package) With a Cassis and Mixed Berry Compote Duck and Chicken Liver parfait (inclusive with Package) Served with brioche toast and a Homemade Onion Marmalade Gravlax of Smoked Salmon (£1.95 per person supplement on package) Glazed in Dill Oil with Capers and Granary Bread Breaded Brie (£1.50 per person supplement on package) Served with Crisp Salad and Cranberry Jelly Classic Prawn Cocktail (£1.50 per person supplement on package) Smothered in a Rich Marie-Rose Dressing with Buttered Granary Bread A Selection of Freshly Homemade Soups (inclusive with Package) Choose from Leek & Potato, Tomato & Basil, Minestrone, Creamed Mushroom



Main courses

Roast leg of Lamb (£1.95 per person supplement on package) In a Port and Redcurrant reduction Traditional Roast Sirloin of Beef (inclusive with Package) Served with Yorkshire pudding & pan gravy Poached Salmon (£1.50 per person supplement on package) Glazed with a Prawn and Dill cream Fillet of Beef Rossini (£5.95 supplement) With a wild mushroom and Madeira sauce Herb Roasted Loin of Pork (inclusive with Package) With an Apple infused Demi Glaze Supreme of Chicken (inclusive with Package)

All main courses are served with a choice of one of the following-

Traditional Roast Potatoes Buttered New Potatoes Creamy Mashed Potatoes

Accompanied by fresh vegetables served at the table

Various vegetarian main courses available

Wild Mushroom Stroganoff & Rice Penne Pasta Arrabiata (onions, peppers, tomato, coriander) Mediterranean Vegetable Tart Aubergine, tomato, courgette & goats cheese stack



Desserts

Classic Tarte Au Citron (inclusive with Package) With a Raspberry Coulis and Clotted Cream Warm Chocolate Fudge Brownie (£1.50 per person supplement on package) Served with Vanilla seeded Ice Cream Fresh cream profiteroles (inclusive with Package) Smothered in a warm Belgium Chocolate Sauce Brandy Snap Basket (inclusive with Package) Filled with fresh Strawberries & Raspberries topped with Clotted Cream A Selection of freshly Handmade Cheesecakes (£1.50 per person supplement on package) Choose from Cherry, Raspberry, Strawberry, Eton Mess, Chocolate Chip, Baileys A Selection of freshly Handmade fruit Pies (inclusive with Package) Choose from Apple, Cherry, Rhubarb, Apple & Blackberry Served with a piping hot Vanilla Custard

All followed by coffee and petit fours

£45.00 per person

We can also offer a cheeseboard per table of 8 guests for an additional £35.00 per table if required



Drinks Packages

1

Reception Drink (Choose from Pimms / Sparkling Wine / Bucks Fizz / Wine / Fruit Punch) 1 Glass of House Wine for the Wedding Breakfast 1 Glass of Sparkling Wine with the Toasts and Speeches

£14.95 per person

2

Reception Drink (Choose from Pimms / Sparkling Wine / Bucks Fizz / Wine / Fruit Punch) 2 Glasses of House Wine with the Wedding Breakfast 1 Glass of Sparkling Wine with the Toasts and Speeches

£16.95 per person

3

Reception Drink (Choose from Pimms / Sparkling Wine / Bucks Fizz / Wine / Fruit Punch) 3 Glasses of House Wine with the Wedding Breakfast 1 Glass of Sparkling Wine with the Toasts and Speeches

£18.95 per person

Sundries

Jug of Fresh Orange Juice - £5.50 Mineral Water Still / Sparkling – £3.00 Jug of Non - Alcoholic Fruit Punch - £5.50 Jug of Orange Squash - £2.00

Corkage

Wine - £10.00 per bottle Champagne - £15.00 per bottle



<u>Evening Buffet Menus</u>

Buffet Menu 1 - £10.95 per person

(Inclusive with Package)

A Selection of Freshly Made Sandwiches Sausage Rolls Pork Pie Mini Vegetable Samosas Onion Bhaji Split Chicken Tikka sticks Green Salad Coleslaw

Selection of Mini Muffins

Buffet menu 2 - £8.95 per person

A Selection of freshly made sandwiches Chicken drumsticks Plaice Goujons & Tartar sauce Wedges & chilli sauce Green salad

Selection of Mini Muffins

<u>Buffet menu 3 - £12.95</u>

Selection of Continental Breads A fine selection of fine cheeses with grapes, celery, chutney & pickles Meat Platter, slices of turkey, ham & beef Morrocan Cous Cous Mixed Leaf Salad Tomato & onion Salad Coleslaw



Buffet menu 4 - £16.95 per person

The Hog Roast

(Minimum 80 guests)

A hog roast cooked & carved on a spit served with baps, stuffing, crackling And apple sauce Pasta Arabiata Braised Red Cabbage Potato wedges & chilli sauce Warm Rocket and Spinach Salad

Hot Pork Buffet Menu 5 – £13.95 per person

(Minimum 80 people)

Hot Roast Leg of Gloucester Old Spot Pork – Carved by the chef at the buffet table Served with apple sauce, crackling, stuffing & baps Rice Salad Green Salad Waldorf salad Homemade Coleslaw Vegetable Kebabs Potato Wedges

Desserts Available - £3.95 per person

Fresh Fruit Salad Lemon Meringue Pie Selection of Gateau's Selection of Cheesecakes Lemon Tart

A Fantastic selection of Mini Patisserie including – Chocolate Éclairs, Coffee Éclairs, Peach and Raspberry Tartlets, Morello Cherry Tartlette, Vanilla Choux, Hazelnut Choux

£3.95 per person

Tea or Coffee £2.25 per person

Please note that some dishes may contain nuts or nut products. Please ask for clarification.