



SIMPLY STUNNING WEDDINGS



the pavilion
AT LANE END



WEDDING PACKAGE PRICELIST 2013



Silver

Venue Hire
Drinks Package
Wedding Breakfast
Evening Reception Buffet

101-120 guests - £99
81-100 guests - £102
70-80 guests - £105
Children under 12 - £45

Gold

Venue Hire
Drinks Package
Wedding Breakfast
Evening Reception Buffet
Reception Flowers
Wedding Cake

101-120 guests - £106
81-100 guests - £109
70-80 guests - £112
Children under 12 - £50

Platinum

Venue Hire
Drinks Package
Wedding Breakfast
Evening Reception Buffet
Elegant Chair Covers
Reception Flowers
Wedding Cake

101-120 guests - £113
81-100 guests - £116
70-80 guests - £119
Children under 12 - £55

Receive a 5% discount if you hold your wedding on a Friday or Sunday (excluding bank holiday weekends)

Civil Ceremony Venue Hire - £570
Bed and Breakfast - £70 per room
Resident DJ including lighting - £350

All prices include VAT

Please turn page for our wedding terms and conditions.



TERMS AND CONDITIONS OF BOOKING



Please note that The Pavilion at Lane End is a trading name of HTS Management Holdings Ltd and for simplicity is referred to as HTS in the following. HTS will use its best endeavours to help ensure that your day will be remembered as an enjoyable celebration of your marriage. We feel that careful planning with you will give us all the information we need to make sure that nothing is overlooked. However, if anything is not as you would wish, please do not hesitate to tell us straight away. In turn, we set out below the terms on which we accept the booking.

1. HTS requires a non-refundable deposit of £1000 and a signed copy of our terms & conditions to secure a booking. Three months before the event a further non-returnable deposit of £3000 will be due, with the remainder of the estimated full account due 10 working days prior to the date. HTS will treat any booking as having been cancelled if this procedure is not followed.
2. In order for additional last minute orders, such as account bar, additional wine or extra guests to be effected after the final invoice has been settled, we require guarantee by credit card. Without such an agreement we can not guarantee delivery of additional requirements.
3. A detailed planning questionnaire will be sent after the booking has been secured and no later than 12 weeks prior to the event. It should be returned promptly and not less than 4 weeks before the function.
4. Minimum numbers are 70 adult guests during the day and 85 adult guests during the evening. We ask you to cater for both your day and evening guests included in our wedding packages or equivalent priced alternative

options. Final numbers and a seating plan will be required 10 working days before the function.

5. Children under the age of 2 are not charged.
6. HTS reserves the right to approve any person engaged by the customer to perform any duty of any sort or to entertain at the function.
7. Unless agreed otherwise in writing, no food or beverages of any kind are to be brought on to the HTS premises.
8. Please note that we are legally bound to close our bars and cease all musical entertainment at Midnight. We ask that you respect the peace and tranquillity of our close neighbours by advising your guests to refrain from making any disturbances particularly when departing from our premises.
9. As the customer you are responsible for any damages caused to the venue or HTS property, furniture or fittings, by wilful act or neglect of the customer. A £500 damage waiver deposit will also be required to be paid 10 days before the event and this will be returned after the event, subject to no damage having been caused.
10. The client will be responsible for the orderly conduct of the function and shall ensure that nothing be done which will constitute a breach of law or in any way cause a nuisance.
11. HTS accepts no responsibility for loss or damage to any items of equipment, stock or other property brought on to the premises by the client or persons appointed by the client.
12. All prices include standard VAT unless otherwise indicated.
13. We accept payment by cheque, cash, debit card, bank transfer or credit card (3% surcharge applies to all credit card payments).
14. Prices are subject to change.

I have read and accepted the above terms and conditions.

Name

Date Signature



WEDDING BREAKFAST MENU



Starters

English Rose of Cantaloupe Melon & Fresh Mixed Berries with a Fruits of the Forest Balsamic Dressing (V)

Goats Cheese & Red Onion Tart with Rocket Pesto & Tomato Salad (V)

Slithers of Seared Barbary Duck Breast on Crisp Oriental Salad with Apple & Plum Chutney

Crab Salad with Avocado, Tomato & Olives served with a Lemon Oil Dressing

Slices of Smoked Halibut with a Wasabi Dressing on a Timbale of Pickled Cucumber & Wakame Salad

Fresh Carrot & Coriander Soup with Croutons

Main Course

Herb Scented Rump of Lamb with Honey Roasted New Potatoes served with Minty Salsa Verde & Watercress, Tomato & Red Onion Salad

Roast Silverside of Beef with Yorkshire Pudding, Seasonal Vegetables & Roast Potatoes

Seared Salmon Supreme with Sorrel Mash & Asparagus & Cherry Tomato Salad

Poached Chicken Supreme stuffed with Apricots, Lemon & Thyme with Crushed Potatoes infused with Spring Onions

Char-grilled slices of Pork Fillet with Potato Cake served with Caramelized Pear & Whole Grain Mustard Sauce

Pan fried Fillet of Sea Bass with Crushed New Potatoes, Seared Scallop with English Parsley Sauce

Char-Grilled Aubergine Roll with Asparagus & Red Pepper & Salsa Verde (V)

Desserts

Glazed Apple Tart with Custard Ice Cream

Open Forest Fruit Pudding with Mixed Fresh Berries

White Chocolate & Raspberry Cheesecake with Chocolate Sauce

Lemon Tiramisu with Pistachio Biscuit Garnish

Passion Fruit Mousse served in a Tuile Basket with Raspberry Compote

Rich Chocolate Truffle Torte with White Chocolate Ice Cream & Fresh Strawberries

A Selection of English Cheeses with Biscuits & Fruit Chutney

Please turn the page for the Evening Reception Buffet



EVENING RECEPTION BUFFET



Finger Buffet

** Included in the wedding package*

Assorted Wraps & Sandwiches

Duck & Black Bean Wrap

Roasted Pepper & Avocado
Wrap (v)

Thai Curry Chicken Open
Sandwiches

Roasted Vegetable Caesar
Salad Sandwiches (v)

Mixed Flavoured Sausages on
Sticks with Dip

Assorted Quiches (v)

Japanese Panco Breaded Prawns

Chilli Lamb Kebabs with Minted
Cucumber Dip

Selection of Mini Desserts

Barbeque

£4 supplement per person applies

Marinated Chicken Pieces with Fresh
Herbs, Chilli & Cracked Peppercorns

Home-Made Beef Burgers

Seared Salmon with
Lime & Coriander

Pork Sausages

Basil & Garlic Flavoured Seared
Mediterranean Vegetable Kebabs (V)

Baked Jacket Potatoes (V)

An Assortment of Sauces, Pickles,
Dips & Accompaniments

A Selection of Fresh Salads
Coleslaw Salad
Pasta Salad
Savoury Rice Salad
Mixed Salad

Locally Grown Strawberries
with Fresh Cream

Ploughman's

£2 supplement per person applies

LARGE CHEESE & PATÉ BOARD

Minimum of 75 people

Mature Farmhouse Cheddar Cheese

French Brie

Cropwell Bishop Stilton

Home-Made Chicken Liver Paté

Home-Made Mushroom Paté

Crusty French Bread & Crackers

Grapes & Celery

Assorted Pickles & Chutneys

Cucumber & Cherry Tomatoes

Please turn the page for the Wedding Breakfast Menu



WEDDING DRINKS PACKAGE



Standard

Included in the wedding package

Two Glasses of Bucks Fizz on arrival

Two Glasses of House Wine
with the Meal

Glass of Sparkling Wine
with the Toasts

Crystal

£2 per person supplement applies

Two Glasses of Pimms on arrival

Half Bottle of House Wine
with the Meal

Glass of Sparkling Wine
with the Toasts

Diamond

£3 per person supplement applies

Two Glasses of Sparkling Wine
on arrival

Half Bottle of House Wine
with the Meal

Glass of Piper-Heidsieck Brut with
the Toasts



These are suggestions only.

An individual drinks package can be tailor made to your needs

Please turn page for the Wine List



WEDDING WINE LIST



White Wines

Berri Estates Unoaked Chardonnay	£13.50
<i>SE Australia • Fresh and ripe crisp lemons.</i>	250ml £5.00
	75ml £2.50
Luis Felipe Edwards Lot 66 Sauvignon Blanc	£13.65
<i>Rapel Valley Chile • Crisp lime, pineapple.</i>	
Pinot Grigio delle Venezie	£13.75
<i>San Floriano Italy • Fresh dry apple and pear.</i>	
Cullinan View Chenin Blanc	£13.95
<i>Robertson South Africa • Light fresh and creamy peach flavour.</i>	
Cave de Massé Colombard-Ugni Blanc Medium Dry White	£14.75
<i>Vin de France, France • Clean, fruity, medium-dry.</i>	

Red Wines

Berri Estates Merlot	£13.50
<i>SE Australia • Juicy plums and hints of spice.</i>	250ml £5.00
	175ml £2.50
Berri Estates Shiraz,	£13.50
<i>SE Australia • Blackberry and cherry with light vanilla.</i>	
Luis Felipe Edwards Lot 2 Malbec,	£14.75
<i>Rapel Valley Chile • Berries, plums and chocolate.</i>	
Côtes du Rhône	£15.65
<i>La Dentelière France • Ripe berry and pepper hints.</i>	

Rose Wine

Whispering Hills White Zinfandel,	£13.75
<i>California USA • Fresh summer fruit, lively zing.</i>	250ml £5.50
	175ml £2.75
Solstice Pinot Grigio Rosé delle	£14.95
<i>Venezie Italy • Refreshingly dry with notes of strawberry fruit.</i>	

Sparkling Wine & Champagne

Prosecco Frizzante Il Cortigiano, Fratelli Martini	£22.50
<i>Italy • Crisp subtle fresh fizz.</i>	
Louis Dornier et Fils Brut	£32.50
<i>Champagne. Stylish, pronounced, biscuity, elegant.</i>	
Piper-Heidsieck Brut	£40.50
<i>Champagne. Young, lively fruit flavours.</i>	



ADDITIONAL COURSES



Additional Courses

CANAPÉS

Choose any 4 options at £7 per person

Mini Beef Rossini with
Mushroom Paté

Smoked Duck & Caramelized
Orange Mousse in a Pastry Cup

Smoked Salmon on
Prawn Pancakes

Fig & Redcurrant on Crisp Bread

Chicken Liver & Parma
Ham Roulade

Miniature hot Bangers 'n
Mash on Individual Spoons

Fresh Berry & Cottage
Cheese on Rye Bread

FRESH FRUIT PLATTER

£4.50 per person

CHEESE BOARD

£8.50 per table of 8

Intermediate Courses

FISH COURSE

£12.50 per person

Spiced Scottish Salmon served
on a Coriander & Saffron
Risotto with soft Quail's Eggs
and a Shellfish Dressing

OR

Sautéed Monkfish with
Mousseline of Salmon
accompanied by Lime Oil

HOME-MADE SORBETS

£3 per person

Champagne

Lemon

Blackcurrant

Please turn the page for the Children's Menu



CHILDREN'S MENU



Starters

Cheese and Chive Hotties

Slithers of Honeydew Melon
with Strawberries

Fresh Tomato Soup

Mains

Breaded Chicken Breast
with French Fried Potatoes
& Garden Peas

Sausages and Mashed Potatoes

Fish Fingers with French
Fried Potatoes &
Garden Peas

Desserts

Trio of Ice Creams with
Chocolate Sauce

Homemade Fruit Trifle

Chocolate Brownie and
Vanilla Ice Cream



Please turn the page for Additional Courses

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THE PAVILION AT LANE END
01494 881171
www.thepavilionuk.com
Church Road, Lane End near Marlow, Buckinghamshire, HP14 3HH

