



*dunchurch park*

# Personalised Wedding Package

- Canapés
- Reception drink
- Three course wedding breakfast, coffee and petit fours
  - Mineral water on each table
- Wedding breakfast room hire (excludes Marquee)
  - Half a bottle of house wine
  - Sparkling wine to toast the happy couple
    - Cake stand and knife, if required
    - Evening buffet for all guests
- In house Master of ceremonies to manage your special day
  - Honeymoon Suite for the night of your wedding
- Menu tasting for the couple (additional guests £30.00 each)

## Up to 30th September 2018

Sunday to Thursday

**£65.00**

Saturdays

**£75.00**

Friday  
and Bank Holidays

**£70.00**

Sunday  
31st December 2017

**£80.00**

## From 1st October 2018 to 30th September 2019

Sunday to Thursday

**£72.50**

Saturdays

**£82.50**



Friday  
and Bank Holidays



**£77.50**

Monday  
31st December 2018





**£90.00**

Why not add the following to enhance your personalised package...

		
Cotton chair cover each	£2.10	£2.20
Spandex chair cover each	£2.00	£2.10
Chair sash each	£0.70	£0.80
Table runners per table	£1.50	£1.60
Top table swag	£20.00	£22.00
Cake table swag	£8.00	£10.00
Top table long and low floral display	£52.00	£53.00
Lily vases per table	£17.00	£18.00

		
Candelabra per table without candles	£16.00	£17.00
Fresh flowers decorated candelabra per table without candles	£26.00	£27.00
Place card per guest	£0.85	£0.95
Menu card per table	£4.10	£4.20
Table plan	£90.00	£95.00
Sweetie buffet (100 guests)	£125.00	£140.00
Lockable metal post box	£30.00	£40.00

## ROOM HIRE CHARGES

					
Civil ceremony - Great Hall	£600.00	£650.00	In house DJ (play time 5 hours)	£375.00	£400.00
Civil ceremony - Draycote Suite	£400.00	£450.00	Pre wedding changing room for up to six guests Inclusive of; Bucks fizz, pastries, croissants, preserves and hot beverages	£195.00	£245.00
Civil ceremony - Drawing Room or Billiard Room	£250.00	£300.00			
Civil ceremony - Garden Room	£400.00	£450.00	Additional guests	£25.00	£30.00
Marquee	£1500.00	£1650.00			
Outside Civil Ceremony	£400.00	£450.00			

Minimum Numbers	Friday	Saturday	Bank Holiday Sunday
Great Hall	60	80	80
Marquee	80	100	100

*No minimum numbers any other day of the week but could be subject to a higher room hire charge*



## RECEPTION DRINKS SELECTION

### Standard Selection (Select one)

#### Bucks Fizz

With sparkling wine

#### Peach Fizz

With sparkling wine

#### Kir Royale

Crème cassis and sparkling wine

#### Fruit Punch

A refreshing blend of fruit juices

#### Celebration Fruit Punch

Served refreshingly iced cold in the spring and summer and warmed in the winter

#### Mango Crush

Fresh mango, fresh pineapple, lemon, pineapple, peach, passion fruit juices

#### Pimms Cup

Pimms, lemonade, fruit, mint, cucumber

#### Sangria

Red wine, orange juice and lemonade

### Upgrades

								
<b>Bellini</b> Peach purée, prosecco	£1.20	£1.30	<b>Peach Blossom</b> Fresh orange juice, vodka, peach schnapps and Champagne	£2.20	£2.40	<b>Pimms Cup Royale</b> Pimms, lemonade, Champagne, fruit, fresh mint, cucumber	£2.20	£2.40
<b>Bucks Fizz</b> With champagne	£3.20	£3.40	<b>Kir Royale</b> Crème cassis and champagne	£3.20	£3.40			
<b>Peach Fizz</b> With champagne	£3.20	£3.40						

## CANAPÉS SELECTION (Select four)

£1.95 per additional canapé

- Spinach and goats' cheese tartlets (v)
- Melon and ginger soup shot (v, gf)
- Mini jacket with cream cheese and chive (v, gf)
- Baked mushroom, garlic cream cheese (v, gf)
- Sweetcorn and pepper frittata (v, gf)
- Tomato and basil brochette (v)

£2.15 per additional canapé

- Thai marinated chicken skewer (gf)
- Smoked chicken remoulade in a tart case
- Mini yorkshire pudding filled with beef and horseradish
- Chicken liver pâté on melba toast, onion jam
- Grilled salmon and lime skewer, crème fraiche (gf)
- Smoked salmon and cream cheese pin wheel

## TO COMMENCE (Select one)

### Standard Selection

- Roasted tomato and mozzarella tart, dressed leaves, balsamic glaze (v)
- Duo of melon with exotic fruit salsa (v, gf)
- Brie and creamed leek tart, honeyed mustard, dressed leaves (v)
- Goats' cheese panna cotta, textures of beetroot (v, gf)
- Smoked mackerel pâté on toasted brioche, lemon marmalade
- Soup of your choice from the Wedding Brochure

### Upgrades

- Crispy duck salad with cucumber ribbons, shredded spring onions, hoi sin sauce (gf)
- Prawn and crab tian with citrus crème fraiche, crispy leaf salad (gf)
- Course duck and green peppercorn terrine, sundried tomato pesto, crispy toast
- Chicken and chorizo salad, roasted pepper coulis (gf)
- Smoked salmon with crème fraiche, buttered wholemeal bread, caper and shallot salsa
- Carpaccio of beef with roquette, crumbled stilton, toasted walnuts (gf)

£1.25 per guest	£1.75 per guest
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- Selection of soups from the Wedding Brochure as intermediate if required

£6.25	£6.75
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## TO FOLLOW (Select one)

### Standard Selection

- Grilled fillet of salmon, spinach mashed potatoes, roasted courgettes, tomato ratatouille sauce
- Roast loin of pork, roasted potatoes, parsnips, carrots, creamed savoy cabbage, apple sauce, pan jus
- Pot roast corn fed chicken supreme, wild mushroom jus, château potatoes, panache of vegetables
- Grilled medallions of pork tenderloin, herb mash, sauté greens, creamy cider apple jus
- Roast topside of beef, roasted baby vegetables, red wine jus
- Vegetarians/Special Diets. Please speak to the wedding co-ordinator


### Upgrades

**If you wish to upgrade your Main Course please see our Main Wedding Brochure. A supplement will apply to the selected Main Course above £20.00**

## TO CONCLUDE (Select one)

**Please select any dessert from the Wedding Brochure**

## EVENING BUFFET SELECTION

 |   
 £14.25 per additional guest | £14.75 per additional guest

### Finger Buffet (Select six)

- |  |  |   |
|--|--|---|
| <ul style="list-style-type: none"> <li>• Sausage rolls</li> <li>• Cajun salmon skewer (gf)</li> <li>• Indian vegetable samosa (v)</li> <li>• Chicken and chorizo kebabs</li> <li>• Selection of filled wraps and rolls (v)</li> <li>• Tempura prawns sweet chilli dip</li> <li>• Selection of finger sandwiches (v)</li> </ul> | <ul style="list-style-type: none"> <li>• Goats' cheese and pepper quiche (v)</li> <li>• Salmon fingers, lemon crème fraiche (gf)</li> <li>• Chicken bon bons with a light curry sauce</li> <li>• Loaded potato skins ~ bacon ~ cheese (v, gf)</li> </ul> | <ul style="list-style-type: none"> <li>• Mini beef and horseradish yorkshire pudding</li> <li>• Profiteroles (v)</li> <li>• Fruit tartlets (v)</li> <li>• Mini fruit kebabs (v, gf)</li> <li>• Chocolate brownie bites (v)</li> </ul> |
|--|--|---|

### Or Select two

 |   
 £8.00 per additional guest | £8.50 per additional guest

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>• Mini fish, chips, mushy peas</li> <li>• Hot roast pork, apple sauce and sage and onion stuffing batches</li> </ul> | <ul style="list-style-type: none"> <li>• 6oz beef burger, cheese, pepperoni, onion rings, chilli relish</li> <li>• Mini pork sausages with creamy mash and onion gravy</li> </ul> |
|---|---|

*The above are served with seasonal tossed salad, spicy potato wedges and coleslaw*







### Or Hog Roast

			
£2.50	£3.00	£16.50	£17.00
Supplement with package	Supplement with package	per additional guest	per additional guest

A whole spit roasted pig carved individually for your guests, served with floured baps, apple sauce, sage and onion stuffing, sauces, relishes, mustards, coleslaw, potato salad

### Or Fork Buffet

Please choose two items from any section

					
£3.50	£4.00	£15.00	£16.00	£5.00	£6.00
Supplement with package	Supplement with package	per additional guest	per additional guest	per additional item	per additional item

- Hot selection:**
- Chicken korma, naan bread
  - Fisherman's pie, cheesy mash
  - Chickpea and spinach balti (v)
  - Slow cooked beef bourguignon
  - Grilled fillet of salmon, hollandaise sauce (gf)
  - Mediterranean vegetable lasagne, garlic bread (v)

- Side dishes selection:**
- Steamed rice
  - Potato wedges
  - Roasted root vegetables
  - Mediterranean vegetables
  - Penne pasta in sage butter
  - Sautéed green beans and shallots

- Salad selection:**
- Rainbow coleslaw
  - Traditional potato salad
  - Baby leaf salad, herb dressing
  - Pasta salad with mediterranean vegetables
  - Cous cous salad with pineapple, peppers, feta cheese
  - Salad nicoise

- Hot Desserts selection:**
- Sticky toffee pudding, fresh custard, double cream
  - Apple and berry crumble, fresh custard, double cream
  - Bread and butter pudding, fresh custard, double cream

- Cold Desserts selection:**
- Eton mess
  - Fresh fruit salad
  - Profiteroles, chocolate sauce