

DEDICATED WEDDING COORDINATOR

CEREMONY ROOM HIRE

AISLE

CAKE STAND & KNIFE

CHIAVARI CHAIRS

ARRIVAL DRINKS

WHITE TABLE LINEN AND NAPKINS

ALL GLASSWARE, CROCKERY & CUTLERY

PA SYSTEM

THREE COURSE MEAL

1 GLASS OF WINE PER PERSON WITH MEAL

TOASTING WINE

HOUSE DJ 4 OPTION EVENING BUFFET

EXCECUTIVE SUITE INC. BREAKFAST ON THE NIGHT OF THE WEDDING



50 Day Guests





TERMS AND CONDITIONS APPLY





80 Night Guests



<u>STARTERS</u>

Leek and Potato Soup (V) (Served with a crusty bread roll)

Cheesy Garlic Mushrooms (V) (Served with garlic flatbread)

Duck and Orange Pate(V) (Served with Sourdough)

MAIN COURSE

Traditional Roast Beef

(All served with seasonal vegetables, roast potatoes, homemade Yorkshire puddings and jugs of gravy)

(Served with seasonal vegetables, roast potatoes, homemade Yorkshire puddings and Hollandaise Sauce)

(Served with seasonal vegetables, roast potatoes, homemade Yorkshire puddings and Vegetarian Gravy)

<u>DESSERTS</u>

Cheesecake of the Day

Sticky Toffee Pudding

Chocolate Brownie

(All desserts served with either cream, ice-cream, or custard)

EDDINC Evening Buffet Menu

The Signature Buffet includes Sandwiches and Salads. Please choose an additional 4 options for your buffet.

Sausage Rolls

Skin on Fries

Cold Ham Platter Hot Cheese and Tomato Pizza Slices Selection of Mixed Crisps and Nuts Honey and Mustard Glazed Sausages *Chicken Goujons with BBQ Dipping Sauce* Plaice Goujons with Tartar Sauce Chicken Drumsticks (Plain, BBQ or Tikka) Breaded Garlic Mushrooms with Garlic Mayo Dip Vegetable Spring Rolls Vegetable Samosas Warm Mini Pasties (Corned Beef or Cheese and Onion) Mini Steak and Ale Pies

