

VENUE HIRE

BARCELONA SUITE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
JANUARY	£1,000	£1,000	£1,000	£1,000	£1,500	£1,750	£1,250
FEBRUARY	£1,000	£1,000	£1,000	£1,000	£1,500	£1,750	£1,250
MARCH	£1,250	£1,250	£1,250	£1,250	£2,000	£2,500	£1,750
APRIL	£1,250	£1,250	£1,250	£1,250	£2,000	£2,500	£1,750
MAY	£1,750	£1,750	£1,750	£1,750	£2,250	£2,750	£2,000
JUNE	£2,000	£2,000	£2,000	£2,000	£2,500	£3,000	£2,250
JULY	£2,000	£2,000	£2,000	£2,000	£2,500	£3,000	£2,250
AUGUST	£2,000	£2,000	£2,000	£2,000	£2,500	£3,000	£2,250
SEPTEMBER	£1,750	£1,750	£1,750	£1,750	£2,250	£2,750	£2,000
OCTOBER	£1,250	£1,250	£1,250	£1,250	£2,000	£2,500	£1,750
NOVEMBER	£1,000	£1,000	£1,000	£1,000	£1,500	£1,750	£1,250
DECEMBER	£1,500	£1,500	£1,500	£1,500	£10,000	£10,000	£2,000

VALENCIA SUITE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
JANUARY	£500	£500	£500	£500	£750	£1,000	£650
FEBRUARY	£500	£500	£500	£500	£750	£1,000	£650
MARCH	£650	£650	£650	£650	£1,000	£1,250	£900
APRIL	£650	£650	£650	£650	£1,000	£1,250	£900
MAY	£900	£900	£900	£900	£1,250	£1,500	£1,000
JUNE	£1,000	£1,000	£1,000	£1,000	£1,500	£1,750	£1,250
JULY	£1,000	£1,000	£1,000	£1,000	£1,500	£1,750	£1,250
AUGUST	£1,000	£1,000	£1,000	£1,000	£1,500	£1,750	£1,250
SEPTEMBER	£900	£900	£900	£900	£1,250	£1,500	£1,000
OCTOBER	£650	£650	£650	£650	£1,000	£1,250	£900
NOVEMBER	£500	£500	£500	£500	£750	£1,000	£650
DECEMBER	£750	£750	£750	£750	£4,000	£5,000	£1,000

OUR WEDDINGS ALL FEATURE:

- Use of the Barcelona Suite or Valencia Suite
- A dedicated Wedding Coordinator
- A Master of Ceremonies
- White table linen and napkins
- Hire of our cake stand, knife and easel for your table plan
- Overnight stay in a luxury suite on the night of the wedding, with breakfast the following morning as a married couple
- 10% discount on all pre-ordered drinks
- Our resident DJ to perform during your evening reception
- Adaptable LED coloured ceilings lights
- Discounted rates available for 10 selected bedrooms

SPECIAL TOUCHES:

- **Candelabras** £10 each • **Magic Mirror Photobooth (3 hours of use)** £295
- **Walton Lodge Exclusive Images** £300

Walton Lodge, our owner's picturesque estate, is just four miles from the hotel and with over 250 acres of land; it's the ideal place to visit for more traditional photos. Subject to availability and bookable via the Wedding Coordinator, the price includes return transport from Casa Hotel. Maximum of six guests.

**Prices subject to change on bank holidays and key dates. Minimum spend applies to all dates. ** An additional charge of £550 is applicable for civil ceremonies.*

WEDDING BREAKFAST MENU

SOUP	£		WALTON LODGE SIRLOIN OF BEEF (CBGF/DF) 29
ROASTED RED PEPPER & TOMATO SOUP (CBDF/V/VGN) 7			Served with Yorkshire pudding, goose fat roast potatoes, roasted root vegetables, seasonal greens, rich red wine & rosemary gravy
SPICED SWEET POTATO, BUTTERNUT SQUASH & COCONUT SOUP (GF/DF/V/VGAN) 7			WALTON LODGE BELLY PORK (GF/DF) 24
With toasted coconut and coriander			Served with a cider and mustard fondant potato, roasted apple purée, wilted greens finished with an apple jus
FIELD MUSHROOM, WHITE ONION & TARRAGON SOUP (CBDF/GF/V/VGN) 7			BEEF BOURGUIGNON (DF) 23
Served with toasted seeds			Tender pieces of beef with pancetta and mushrooms in a giant Yorkshire pudding with creamed potatoes
			PAN-SEARED FILLET OF HALIBUT (GF/CBDF) 28
STARTERS	£		Served with a crab & crayfish risotto cooked in a lobster sauce, rocket and parmesan salad
DUO OF SALMON (GF) 9			SUN BLUSH TOMATO, MOZZARELLA & PESTO RISOTTO (V/CBDF/GF) 19
Touched hot smoked salmon and a smoked salmon mousse, braised baby fennel and compressed cucumber			Served with with heirloom tomatoes, pesto oil and toasted seeds
SAUTEED WILD MUSHROOMS IN A MASALA CRÈME SAUCE (CBDF/CBGF/V) 8			WALTON LODGE HERB CRUSTED RACK OF LAMB (CBGF/DF) 29
On toasted sourdough bread with a rocket & parmesan salad			Served with roasted celeriac purée, baby vegetables, pulled shoulder pithivier and a redcurrant and rosemary sauce
CHICKEN, PORK AND TARRAGON TERRINE (CBGF/DF) 8			
Served with smoked tomato chutney, watercress and toasted brioche			DESSERTS
HAM HOCK AND CAPER TERRINE (CBGF/DF) 8			STRAWBERRIES AND CRÈME PANACOTTA (GF/CBV) 8
Red onion marmalade, dressed rocket and toasted ciabatta croutes			Served with freeze-dried strawberries, strawberry consommé, basil meringues
PRAWN AND CRAB SALAD (GF/DF) 9			HOME-MADE STICKY TOFFEE PUDDING (V) 7
Hand-picked white crab meat, pickled cucumber ribbons and a citrus mayonnaise			Served with toffee sauce and salted caramel ice cream
WHIPPED GOAT'S CHEESE (GF/V) 7			GLAZED CITRUS TART (V) 8
Beetroot textures, toasted seeds, finished with a tomato & herb dressing			Served with raspberry coulis, fresh raspberries, pineapple salsa
			CHOCOLATE & CHERRY DELICE (V) 9
MAINS	£		Served with dipped cherries, toasted almonds, lemon balm
PAN-ROASTED FREE-RANGE CHICKEN SUPREME (GF/CBDF) 24			BAKED VANILLA CHEESECAKE (V) 7
Served with goose fat fondant potato, sautéed fine beans and a wild mushroom and tarragon sauce			Served with macerated strawberries, coulis and a ginger crumb
WALTON LODGE FILLET OF BEEF (GF/DF) 32			BLOOD ORANGE POSSET (V/GF) 8
Served with potato and rosemary terrine, sautéed baby onion spinach and pancetta fricassée, red wine sauce			Served with glazed orange segments, cinnamon tuille, white chocolate soil
FILLET OF SALMON (GF/CBDF) 22			
Served with crushed lemon and thyme infused new potatoes, wilted greens and a leek and wholegrain mustard sauce			
BUTTERNUT SQUASH, SPINACH & BLUE CHEESE WELLINGTON (V) 21			
Served with creamed potatoes, glazed root vegetables and a beurre blanc sauce			

(V) Vegetarian • (VGN) Vegan • (GF) Gluten Free • (DF) Dairy Free • (CBGF) Can be Gluten Free • (CBDF) Can be Dairy Free

CANAPÉ MENU

The perfect way to greet your guests: served to compliment the arrival drinks.

Canapés are priced at **£12pp** for a choice of **three canapés** from the following:

CHICKEN LIVER PARFAIT (CBGF)

Served on toasted brioche with crispy onions and marmalade purée

WHIPPED GOAT'S CHEESE ON A BEETROOT TAPIOCA CRACKER (GF/V)

Served with candied beetroot and beetroot pearls

PULLED BEEF CROQUETTE (CBDF)

Served with pickled shallot rings and celeriac velouté

MANGO AND CHILLI SPICED WHITE CRAB MEAT (CBDF)

Served in a filo pastry tart dressed with fresh coriander and lime

HOT SMOKED SALMON MOUSSE (CBGF)

Served on a warm blini with butternut squash caviar

CASA MINIATURE BURGER (DF)

Served with baby gem lettuce, tomato and red onion jam

SERRANO HAM BRUSCHETTA (DF/CBGF)

Garnished with sun blush tomatoes and capers

AVOCADO, PUMPKIN SEEDS AND HEIRLOOM TOMATOES (DF/GF/VGN)

Served on a linseed cracker

SUN BLUSH TOMATO, MOZZARELLA AND PESTO ARANCINI (CBGF)

Served with garlic aioli

CRISPY CAJUN KING PRAWN (DF/GF)

Served with baby gem lettuce and a sweet chilli gel

KOREAN FRIED CHICKEN (DF/GF)

Served with a gochujang dressing and peppers

PULLED PORK, GINGER AND CHILLI SPRING ROLL (DF)

Served with a sesame dressing

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WEDDING DRINKS LIST

WHITE WINE

	175ML	250ML	BOTTLE
PINOT GRIGIO CONVIVIALE TRENINO 2018 12.5% (V/VG) An intense wine with cherry, ripe plum fruit aromas and warm, earthy spice. Packed with morello cherry, cassis and bramble fruit flavours. (Italy, Abruzzo)	£7	£9.7	£28
MOKO BLACK SAUVIGNON BLANC 2019 12.5% (V) Zesty citrus & white stone fruits. A lovely balance of texture, weight and a clean refreshing finish. (New Zealand, Marlborough)	£7.6	£10.5	£31
BELLEFONTAINE CHARDONNAY 2019 12.5% (V/VG) Ripe and aromatic pear with a touch of fresh peach. Fresh and zingy taste in the mouth starting off with gummy mineral tones. (France, Languedoc)	£7	£9	£26
ALBARINO ORBALLO 2018 13% (V/VG) Ripe aromatics with layers of peach, floral and honeyed notes which mingle with mountain herbs, sweeter mandarin skin and apple notes. (Spain, Rias Baixas)	£7	£10	£29
TINPOT HUT SAUVIGNON BLANC 2018 13% (VG) A rich, aromatic and supple style redolent of tropical fruits ranging from pineapple to passionfruit. (New Zealand, Marlborough)			£35
DOMAINE DU PRÉSEME LÉ SANCERRE 2018 12.5% (V/VG) A classic Sancerre with ripe gooseberry fruit and zesty acidity. The style is full and round yet fresh and well-balanced. (France, Loire)			£29
DOMAINE DE LA MOTTE CHABLIS 2018/19 13/13.5% Nervy, mineral fruit with added depth from a small, around 10%, addition of oak-aged wine into the blend. (France, Burgundy)			£29
MEURSAULT, VALLET-FRÈRES 2017 13% Meursault lies between the villages of Volnay and Puligny-Montrachet and produces some of the world's greatest white wines. This has a wonderful creaminess on the nose and the palate is well-rounded. (France, Burgundy)			£60

ROSÉ WINE

	175ML	250ML	BTL
NUBE DE LEZA GARCIA BLUSH 2019 12.5% Made with Grenache grapes, it shows a salmon colour with bubblegum hues. It has an intense and pleasant aroma, reminiscent of fruits and flowers with vivid memories of clouds and marshmallows. Hints of red fruits and strawberry candy. (Spain, Rioja)	£7	£9	£26
WHISPERING ANGEL ROSÉ 2020 13% A crisp, fresh and elegant rosé. A cantaloupe-tinged aroma, silky texture and bracingly dry finish mark this as a stunningly balanced vintage. (France)			£45

RED WINE

	175ML	250ML	BOTTLE
TIERRA ALTA MERLOT 2019 13.5% (V/VG) Restrained and elegant with fresh bramble fruit flavours and hints of dark chocolate and spice, well-balanced with smooth tannins. (Chile)	£7	£9.7	£28
JOAN SARDÀ CABERNET SAUVIGNON 2016 13% An intense dark cherry red, it is a complex and elegant wine with an extraordinary wealth of ripe fruit aromas. (Spain, Penedès)	£6.5	£8.5	£24
STONE'S THROW SHIRAZ 2019 14% (V/VG) Bright, aromatic and juicy Shiraz character with a tiny proportion of fruity, flowery Malbec. Very drinkable with a soft and silky elegance. (Australia)	£7.2	£10.2	£30
ARTESA RIOJA CRIANZA 2016 13.5% A forward and attractive, modern, style of Crianza with perfectly integrated and expressive plum and juicy blackcurrant aromas – complemented by perfumed jasmine notes, pepper and spice. (Spain, Rioja)	£7.6	£10.5	£31
PABLO Y WALTER MALBEC 2019 14.5% (V) A pure expression, bright red and juicy, rich chocolate flavours. (Argentina, Mendoza)	£8.2	£10.7	£32
ALASIA BAROLO 2014 14% (V/VG) Dark plum, vanilla and spice. A full, firm, elegant red and silky texture. (Italy, Piedmont)			£40
SIMPSONS RABBIT HOLE PINOT NOIR 2010 13% Delicious blackberries, spiciness a touch of coffee with a medium body. (Elham Valley, Kent)			£49
JOLE MONTEPULCIANO D'ABRUZZO 2014 13% (1 LITRE) Ruby colour, violet reflections. Perceived notes of ripe red fruit and liquorice. (Italy, Abruzzo)			£28

SPARKLING

	BOTTLE
CHAMPAGNE GREMILLET SÉLECTION BRUT NV 12.5% (VG) An award-winning Champagne that delivers on all fronts! Fresh, floral aromas mixed with characteristic sweet, doughy overtones, balanced by richer fruit, peach characters and classic baked biscuit flavours with a crisp, citrus finish. (France, Champagne)	£48
MARTINOTTI PROSECCO NV 11.5% (V/VG) A fresh and gently fruity sparkling with citrus and green apple aromas, ripe grapefruit characters and a zesty citrus finish. (Italy, Veneto)	£31

BOTTLED BEERS & CIDERS

	£
BIRRA MORETTI 4.6% 330ML	5.3
BROOKLYN 5.2% 330ML	5
ESTRELLA DAMM 4.6% 330ML	5.2
ESTRELLA DAMM LARGE 4.8% 660ML	7.5
ERDINGER ALCOHOL FREE 0.0% 330ML	3.5
GUINNESS 4.1% 330ML	4.2
LEFFE BLONDE 6.6% 330ML	4.7
MAHOU 5.1% 330ML	5.2
OLD SPECKLED HEN 5.0% 500ML	5.2
REKORDERLIG 4.0% 500ML Strawberry & Lime / Mango & Raspberry / Passion Fruit / Pear	6
SAN MIGUEL 5.0% 330ML	5
SAN MIGUEL 5.0% 660ML	7.5

ABVs & vintages may vary, please ask your server for more information.

EVENING BUFFET MENUS

STREET FOOD £24 PP

Choose **3 mains** and **2 sides**

MAINS

MEXICAN SPICED CHICKEN TACOS (GF)

Pickled red onion, avocado and hot tomato salsa

KOREAN CAULIFLOWER (VGN/GF/DF/V)

Cooked in a light flour with spring onions, peppers and chilli, served in a taco

PULLED LAMB SHOULDER BURRITO (GF)

Served with mint yoghurt, crispy onions, coriander scented rice

HALLOUMI, ROASTED RED PEPPER & AVOCADO TACO (V/GF)

Served with a garlic and chilli mayonnaise

CHICKEN, MOZZARELLA & PESTO ENCHILADAS (GF)

Served with a tomato and chilli sauce and cheddar gratin

WILD MUSHROOM & BLACK BEAN TACO (GF/DF/VGN/V)

With a jalapeno dressing finished with coriander and lime

SIDES

RAINBOW SALAD (V/GF)

Courgette, carrot and mooli ribbons dressed with a pesto oil

CAJUN SPICED SWEET POTATO WEDGES (V/VGN/GF/DF)

Served with garlic aioli

PAPRIKA SEASONED FRIES (V/VGN/GF/DF)

Served with garlic aioli

CHORIZO, CHILLI & RED PEPPER CROQUETTES (DF)

Served with a red pepper dip

NACHOS (CBDF/GF/V)

With guacamole, mozzarella, tomato salsa and fresh jalapeños

ASIAN SLAW (V/VGN/GF/DF)

In a citrus and soy marinade

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EVENING BUFFET MENUS

BUFFET SELECTOR £22 PP

Choose a total of **7 items**

ASSORTED SANDWICHES & ACCOMPANIMENTS

Select a maximum of 2 items

CHOOSE FROM OPEN SANDWICHES OR WRAPS (CBGF)

Sweet chilli chicken
Peppered honey glazed ham and tomato
Walton Lodge beef and horseradish
Hot smoked salmon and chive
Cheddar cheese and onion chutney

FRESHLY BAKED PESTO FOCACCIA (V)

With garlic and mozzarella

HAND-CUT, TWICE-COOKED CHIPS (GF/DF/VGN/V)

SWEET POTATO FRIES (GF/DF/VGN/V)

With garlic aioli

PAPRIKA POTATO WEDGES (GF/DF/VGN/V)

Served with garlic aioli

DELICIOUS MEATS AND SPICY DISHES

Select a maximum of 2 items

THAI SPICED FISHCAKES (DF)

With chipotle mayonnaise

CHICKEN PAKORAS (GF/DF)

With sweet chilli sauce

KING PRAWN & CHORIZO BROCHETTES (GF/DF)

Drizzled with honey

PULLED PORK SPRING ROLLS (DF)

With Chinese style curry sauce

SPICED TEMPURA COD FILLET

Crispy onions, baby gem lettuce, curried aioli,
coriander and radish salad

TEMPURA CAULIFLOWER (GF)

Tossed in soy and lemon grass glaze

RED PEPPER & CHILLI HUMOUS (CBGF/DF/VGN/V)

With toasted seeds enroute

PLATTER OF SPANISH CHEESES AND CURED MEATS (DF/GF)

With caper berries and marinated olives

TRADITIONAL

AWARD-WINNING PORK PIE

With chunky Branston Pickle

WALTON LODGE SCOTCH EGG (CBDF)

Served with a tomato chutney

HAM HOCK SAUSAGE ROLL

Topped with poppy seeds

GOAT'S CHEESE & RED ONION TART (V)

With endive lettuce

SALADS

CLASSIC CAESAR SALAD (CBGF)

With anchovies, baby gem lettuce, parmesan,
croutons and our Casa Caesar dressing

HOMEMADE COLESLAW (GF/DF/V)

Julienne of carrot, red cabbage and onion
bound in a chive mayonnaise

ITALIAN PASTA SALAD (GF/DF/VGN/V)

Penne pasta, olives, sun blush tomato, pepper & capers

AVOCADO, TENDER STEM & ALMOND SALAD (GF/DF/VGN/V)

With house dressing

BEETROOT, ORANGE & GOAT'S CHEESE SALAD (GF/V)

With toasted walnuts

HEIRLOOM TOMATO, MOZZARELLA & PESTO SALAD (GF/V)

With pine nuts

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EVENING BARBEQUE MENU

All cooked for you by our fantastic Casa Chefs, using both our Josper and Green Egg BBQ ovens. Served with a selection of smoky barbecue, garlic & herb and sweet chilli dips. Vegetarian burgers and sausages will be provided upon request, please speak with your coordinator to arrange prior to your event.

BARBEQUE OPTION 1 £28 PP

MARINATED STEAK BITES (GF/DF)

Succulent slices of rump steak cooked medium rare

LAMB AND REDCURRANT SAUSAGES (DF)

With caramelised red onions

6OZ BEEF BURGERS (GF/DF)

Our own recipe burgers, served slightly pink

CAJUN CHICKEN DRUMSTICKS (GF/DF)

Lightly spiced chicken

GRILLED FIELD MUSHROOMS (?)

Topped with a picos blue cheese and a garlic crumb

JACKET POTATOES (GF/CBDF/CBVGN/V)

Baked potatoes with grated cheddar cheese

CORN ON THE COB (GF/CBDF/VGN/V)

Tender sweetcorn dressed with melted butter and black pepper

HOMEMADE COLESLAW (GF/DF/V)

Carrot, white cabbage and onion bound with mayonnaise

ROASTED VEGETABLE PASTA SALAD (DF/V/VGN)

Penne pasta with Mediterranean vegetables

CRISP SALAD LEAVES (VGN/V/GF/DF)

With a lime vinaigrette

BARBEQUE OPTION 2 £32 PP

JOSPER GRILLED DERBYSHIRE

SIRLOIN STEAK BITES (GF/DF)

Succulent slices of sirloin steak, served pink

WALTON LODGE PAPRIKA RUBBED

PORK LOIN (GF/DF)

Delicately spiced outdoor reared rare breed pork

WALTON LODGE PORK SAUSAGES (DF)

Our own recipe sausages, made with pork from our farm

SPICED WALTON LODGE LAMB BURGERS (GF/DF)

Our homemade burgers, Josper grilled and served slightly pink with a mint relish.

CHILLI, THYME AND LEMON MARINATED

CHICKEN THIGHS (GF/DF)

Tender chicken, finished on the Green Egg

MARINATED MEDITERRANEAN

VEGETABLE SKEWERS (GF/VGN/DF/V)

Peppers, aubergine, courgette and red onion barbecued on the Josper

CRISPY SALT AND SMOKED PAPRIKA

POTATO WEDGES (GF/DF/VGN/V)

ASIAN SPICED COLESLAW (GF/DF/VGN/V)

Red and white cabbage, carrot and onions blended with Asian spices and citrus juices

FIVE BEAN SALAD WITH

CORIANDER AND CHILLI (GF/DF/VGN/V)

A selection of different beans, scented with chilli and coriander

CAESAR SALAD (V/CBGF)

With crisp croutons and shaved parmesan crisp romaine lettuce, dressed with our homemade Caesar dressing

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