

For a truly *Memorable*
evening reception

EVENING WEDDING RECEPTION PACKAGES

WHAT'S INCLUDED:

- Private Room Hire:
 - The Valencia Suite for up to 50 Guests
 - The Barcelona Suite for up to 100 Guests
- DJ and Dance Floor
- 1 night in a Deluxe Double Bedroom for the Bride & Groom, with complimentary breakfast the next morning in our 2 AA Rosette Cocina restaurant
- 7 choices from the Luxury Buffet Selector (see next page)
- Miniature Desserts Selection (or an additional choice from the Luxury Buffet Selector)
- A Wedding Coordinator
- Cake Stand and Knife

PRICING

The Valencia Suite for 50 guests:	£2600
The Barcelona Suite for 100 guests:	£4500
Additional Guests (per person):	£30

OPTIONS:

- Arrival Drinks Package – prices on request

LUXURY BUFFET SELECTOR

Choose a total of **7 items**

ASSORTED SANDWICHES & ACCOMPANIMENTS

Select a maximum of 2 items

OPEN SANDWICHES OR WRAPS

Sweet chilli chicken

Peppered honey glazed ham & tomato

Walton Lodge beef & horseradish

Hot smoked salmon & chive

Cheddar cheese & onion chutney

FRESHLY BAKED PESTO FOCACCIA (V)

With garlic and mozzarella

HAND-CUT, TWICE-COOKED CHIPS (VG)

SWEET POTATO FRIES (VG)

With garlic aioli

PAPRIKA POTATO WEDGES (VG)

Served with garlic aioli

DELICIOUS MEATS AND SPICY DISHES

Select a maximum of 2 items

THAI SPICED FISHCAKES

With chipotle mayonnaise

CHICKEN PAKORAS (GF)

With sweet chilli sauce

KING PRAWN & CHORIZO BROCHETTES (GF)

Drizzled with honey

PULLED PORK SPRING ROLLS

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 a soy and lemongrass glaze

RED PEPPER & CHILLI HUMOUS (VG)

With toasted seeds encroute

PLATTER OF SPANISH CHEESES AND CURED MEATS (GF)

With caper berries and marinated olives

TRADITIONAL

AWARD-WINNING PORK PIE

With chunky Branston Pickle

WALTON LODGE SCOTCH EGG

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

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

HOMEMADE COLESLAW (V/GF)

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

ITALIAN PASTA SALAD (VG)

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

AVOCADO, TENDER STEM & ALMOND SALAD (VG)

With house dressing

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

With toasted walnuts

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

With pine nuts

(V) Vegetarian • (VG) Vegan • (GF) Gluten Free

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.

WEDDING DRINKS LIST

WHITE WINE

175ML 250ML BOTTLE

PINOT GRIGIO CONVIVIALE TRENINO £7 £9.7 £28

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)

MOKO BLACK SAUVIGNON BLANC £7.6 £10.5 £31

2019 12.5% (V)

Zesty citrus & white stone fruits. A lovely balance of texture, weight and a clean refreshing finish. (New Zealand, Marlborough)

BELLEFONTAINE CHARDONNAY £7 £9 £26

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)

ALBARINO ORBALLO 2018 13% (V/VG) £7 £10 £29

Ripe aromatics with layers of peach, floral and honeyed notes which mingle with mountain herbs, sweeter mandarin skin and apple notes. (Spain, Rias Baixas)

TINPOT HUT SAUVIGNON BLANC £35

2018 13% (VG)

A rich, aromatic and supple style redolent of tropical fruits ranging from pineapple to passion fruit. (New Zealand, Marlborough)

DOMAINE DU PRÉSEME LÉ SANCERRE £29

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)

DOMAINE DE LA MOTTE CHABLIS £29

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)

MEURSAULT, VALLET-FRÈRES 2017 13% £60

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)

ROSÉ WINE

175ML 250ML BTL

NUBE DE LEZA GARCIA BLUSH 2019 12.5% £7 £9 £26

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)

WHISPERING ANGEL ROSÉ 2020 13% £45

A crisp, fresh and elegant rosé. A cantaloupe-tinged aroma, silky texture and bracingly dry finish mark this as a stunningly balanced vintage. (France)

RED WINE

175ML 250ML BOTTLE

TIERRA ALTA MERLOT 2019 13.5% (V/VG) £7 £9.7 £28

Restrained and elegant with fresh bramble fruit flavours and hints of dark chocolate and spice, well-balanced with smooth tannins. (Chile)

JOAN SARDÀ CABERNET SAUVIGNON £6.5 £8.5 £24

2016 13%

An intense dark cherry red, it is a complex and elegant wine with an extraordinary wealth of ripe fruit aromas. (Spain, Penedès)

STONE'S THROW SHIRAZ 2019 14% (V/VG) £7.2 £10.2 £30

Bright, aromatic and juicy Shiraz character with a tiny proportion of fruity, flowery Malbec. Very drinkable with a soft and silky elegance. (Australia)

ARTESA RIOJA CRIANZA 2016 13.5% £7.6 £10.5 £31

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)

PABLO Y WALTER MALBEC 2019 14.5% (V) £8.2 £10.7 £32

A pure expression, bright red and juicy, rich chocolate flavours. (Argentina, Mendoza)

ALASIA BAROLO 2014 14% (V/VG) £40

Dark plum, vanilla and spice. A full, firm, elegant red and silky texture. (Italy, Piedmont)

SIMPSONS RABBIT HOLE PINOT NOIR £49

2010 13%

Delicious blackberries, spiciness a touch of coffee with a medium body. (Elham Valley, Kent)

JOLE MONTEPULCIANO D'ABRUZZO £28

2014 13% (1 LITRE)

Ruby colour, violet reflections. Perceived notes of ripe red fruit and liquorice. (Italy, Abruzzo)

SPARKLING

BOTTLE

CHAMPAGNE GREMILLET SÉLECTION BRUT NV 12.5% (VG) £48

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)

MARTINOTTI PROSECCO NV 11.5% (V/VG) £31

A fresh and gently fruity sparkling with citrus and green apple aromas, ripe grapefruit characters and a zesty citrus finish. (Italy, Veneto)

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 6

Strawberry & Lime / Mango & Raspberry / Passion Fruit / Pear

SAN MIGUEL 5.0% 330ML 5

SAN MIGUEL 5.0% 660ML 7.5

ABVs & vintages may vary.