

Your Dream Wedding at



BEAMISH PARK HOTEL



Your Dream Wedding at Beamish Park Hotel

The Beamish Park is a countryside hotel surrounded by woodland and beautiful views. We have 43 bedrooms, a relaxing & intimate lounge, Award Winning Bistro Restaurant, and an event space to meet all needs. We also have our Golf Academy including a 9 hole par 3 course, practice greens, bunkers and a 20 bay floodlit driving range.

We want to ensure that every moment of your special day is memorable, our dedicated Wedding Team is here to assist you with every detail.

With our promise to host one wedding celebration per day, you can be assured of a first class level of expertise and guidance to support you every step of the way.

We are proud to offer Civil Weddings, Partnerships and Renewal Ceremonies at Beamish Park Hotel. Our hotel offers a choice of two licensed areas, from an intimate wedding in our Atrium, up to a larger wedding in our Tanfield Suite.

Whether it's an intimate ceremony with family and close friends, or a bigger occasion, we have space to suit, no need to organise another venue, with us, your entire wedding celebration can be in one location.

Your Wedding day should be as unique as you are, therefore we would be delighted to discuss your individual requirements to ensure that The Beamish Park Hotel is your choice of venue.

We have over thirty years of experience hosting wedding celebrations and have designed our wedding packages with your celebrations in mind. You can choose to create your own bespoke package from our menu and drink options. Our Wedding Team will be available to help from the day you book your wedding up until the moment you walk down the aisle, ensuring an unforgettable wedding day.

We host regular Wedding Showcase Days where you can come along to view the hotel setup for a wedding and chat to our Wedding Team to discuss your Wedding Celebrations.



Civil Weddings, Partnerships & Renewal Ceremonies

Our Atrium and Tanfield Suites are fully licenced for ceremonies allowing you to move seamlessly from ceremony to reception. We can comfortably seat up to 145 guests.

The Atrium is located on the ground floor in a central area of the hotel seating up to 80 guests.

The Tanfield Suite is also located on the ground floor and is ideal for larger ceremonies of up to 145 guests.

Whichever room you choose, you can be certain that a professional and caring eye is cast over the entire room so that no detail is overlooked.

Atrium Room Hire £375.00 (Licenced Capacity 80)

Tanfield Suite Room Hire £450.00 (Licenced Capacity 145)

Civil Ceremonies can be booked between the hours of 10am-3:30pm Monday to Saturday, some Sundays are available.

To arrange your Civil Ceremony at The Beamish Park Hotel please contact the Superintendent Registrar at Gateshead Council, Civic Centre, Regent Street, Gateshead NE8 1HH

Tel: 0191 433 2200. Please note an additional Wedding License Fee will be payable direct to the registrar.

The general public cannot be excluded from any Civil Marriage Ceremony.

A non-refundable deposit of £150 is required to confirm your Civil Ceremony booking, in addition to your Wedding Reception deposit.

Guest Accommodation

Should you require accommodation for your guests on your wedding night, and additional nights, we can reserve up to 10 bedrooms provisionally on request. We offer a selection of Executive, Deluxe and Premier rooms. Family rooms are also available.

Guest accommodation is paid for at the time of booking and it is requested that rooms are booked up to one month prior to the wedding date. All rates include a Full English Breakfast.

2018/2019 rates

Executive Room, Single Occupancy £105.00 Bed & Breakfast

Executive Room, Double/Twin Occupancy £120.00 Bed & Breakfast

Deluxe Room, Single Occupancy £140.00 Bed & Breakfast

Deluxe Room, Double Occupancy £165.00 Bed & Breakfast

Rates for 2020 are available on request.

Tanfield Wedding Package

Our Tanfield Wedding Package Includes:

- Room hire for your day & evening reception
- Dedicated Wedding Co-ordinator
- Complimentary menu tasting for the Bride & Groom
- Red Carpet Welcome
- Reception Drink on Arrival – Prosecco (White or Rose) or a Bottle of Beer
- A glass of Red, White or Rose Wine with your meal
- Three Course Wedding Breakfast provided by our Award Winning Chefs
- A glass of Sparkling wine with your meal
- Top table decoration
- Centre pieces for your Wedding Breakfast (up to 5 for 40 guests & 7 for 60 guests)
- Chair Covers and Sashes for your Wedding Breakfast
- White Table Linen & Napkins
- Use of our Cake Stand & Knife
- Evening Buffet
- DJ & Disco
- Overnight Stay in a Premier Bedroom for the Bride & Groom with a bottle of bubbly and full English Breakfast the next day
- Beamish Park Cookery Book, personalised & signed by our Head Chef
- Complimentary overnight stay on your First Wedding Anniversary
- We can also offer discounted accommodation rates for your guests to stay
- Complimentary Parking

2019 Pricing

Monday – Friday £3850.00 for 40 Daytime & 80 Evening Guests
Saturday & Bank Holiday Sunday £5445.00 for 60 Afternoon & 100 Evening Guests

Additional Guests £55.00 per person for your Wedding Breakfast
& £14.50 per person for your Evening Reception

Please speak to our Wedding Co-ordinator for 2020 pricing



All Inclusive Wedding Package Wedding Package

Our All Inclusive Wedding Package Includes:

- Room hire for your day & evening reception
 - Dedicated Wedding Co-ordinator
 - Complimentary menu tasting for the Bride & Groom
 - Red Carpet Welcome
 - Reception Drink on Arrival – Prosecco (White or Rose) or a Bottle of Beer
 - Selection of Canapes to enjoy with your Reception Drink
 - Two glasses of Red, White or Rose Wine with your meal
 - Three Course Wedding Breakfast provided by our Award Winning Chefs followed by tea & coffee with mints
 - A glass of Sparkling wine with your meal
 - Top table decoration
 - Table runners in a colour of your choice
 - Centre pieces for your Wedding Breakfast (up to 5 for 40 guests & 7 for 60 guests)
 - Chair Covers and Sashes for your Wedding Breakfast
 - White Table Linen & Napkins
 - Starlit Backdrop, Top Table, Cake Table & Gift Table skirting
 - Personalised menus & table plan
 - Use of our Cake Stand & Knife
 - Evening Buffet
 - Speciality Beamish Park Candy Table (Evening only)
 - DJ & Disco
 - Overnight Stay in a Premier Bedroom for the Bride & Groom with a bottle of bubbly and full English Breakfast the next day
 - Beamish Park Cookery Book, personalised & signed by our Head Chef
 - Complimentary overnight stay on your First Wedding Anniversary
- We can also offer discounted accommodation rates for your guests to stay
- Complimentary Parking

2019 Pricing

Monday – Friday £4825.00 for 40 Daytime & 80 Evening Guests
Saturday & Bank Holiday Sunday £6599.00 for 60 Afternoon & 100 Evening Guests

Additional Guests £70.00 per person for your Wedding Breakfast
& £14.50 per person for your Evening Reception

Please speak to our Wedding Co-ordinator for 2020 pricing



All Inclusive Diamond Wedding Package

Our All Inclusive Diamond Wedding Package Includes:

- Room hire for your day & evening reception
 - Dedicated Wedding Co-ordinator
 - Complimentary menu tasting for the Bride & Groom
 - Red Carpet Welcome
 - Reception Drink on Arrival – Prosecco (White or Rose) or a Bottle of Beer
 - Selection of Canapes to enjoy with your Reception Drink
 - Two glasses of Red, White or Rose Wine with your meal
 - Three Course Wedding Breakfast provided by our Award Winning Chefs followed by tea & coffee with mints
 - A glass of Sparkling wine with your meal
 - Top table decoration
 - Table runners in a colour of your choice
 - Centre pieces for your Wedding Breakfast (up to 5 for 40 guests & 7 for 60 guests)
 - Mirror plates & scatter crystals
 - Chair Covers and Sashes for your Wedding Breakfast & Evening Reception
 - White Table Linen & Napkins
 - Starlit Backdrop, Top Table, Cake Table & Gift Table skirting
 - Sparkling LED Dance Floor
 - LED "LOVE" Letters
 - Personalised menus & table plan
 - Use of our Cake Stand & Knife
 - Evening Buffet
 - Speciality Beamish Park Candy Table (Evening only)
 - DJ & Disco
 - Enhanced Lighting
 - Overnight Stay in a Premier Bedroom for the Bride & Groom with a bottle of bubbly and full English Breakfast the next day
 - Beamish Park Cookery Book, personalised & signed by our Head Chef
 - Complimentary overnight stay on your First Wedding Anniversary
- We can also offer discounted accommodation rates for your guests to stay
Complimentary Parking

2019 Pricing

Monday – Friday £5399.00 for 40 Daytime & 80 Evening Guests
Saturday & Bank Holiday Sunday £7195.00 for 60 Afternoon & 100 Evening Guests

Additional Guests £70.00 per person for your Wedding Breakfast
& £14.50 per person for your Evening Reception

Please speak to our Wedding Co-ordinator for 2020 pricing



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Wedding Package Menu Selector

When selecting your menu we ask you to choose one starter, main course and dessert for your party.
We can cater for any individual dietary requirements.

Starter

A choice of Homemade Soup from our Selection
Pressed Chicken Liver Parfait, our own Chutney & Brioche
Classic Prawn Cocktail with Bloody Mary Dressing
Melon, Feta Cheese and Satsuma Salad (v)

Main Course

Roast Silverside of Beef with Homemade Yorkshire Pudding, Seasonal Vegetables & Rich Gravy
Plump Free-range Chicken Breast with Pistachio & Apricot Stuffing, Seasonal Vegetables & Roast Gravy
Chopwell Pork Sausage with Creamy Mash, Seasonal Vegetables & Devilled Onion Gravy
Salt Baked Pork Loin, Crackling, Grilled Apple, Seasonal Vegetables & French Black Pudding
Breast of Local Farmhouse Chicken, Fondant Potato, Seasonal Vegetables & Leek Mustard Cream
Grilled Salmon Supreme, English Asparagus, New Potatoes & Fine Herb Butter
Slow Cooked Lamb Shoulder, Winter Vegetables & Fondant Potato, Tomato & Thyme Gravy
Open Lasagne filled with Wild Mushrooms, Leeks, Oven Roasted Tomatoes & Gruyere Glaze (v)
Moroccan Vegetable Tagine with Cous Cous & Grilled Pitta Bread (v)
Thai Red Curry, Vegetables with Jasmine Rice, Chill, Coriander & Basil (v)

Dessert

Steamed Homemade Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream
Vanilla Pannacotta, Fresh Berry Minestrone & Sorbet
Pear & Almond Tart with Wild Honey Ice Cream
Banana Cake with Butterscotch Sauce & Vanilla Ice Cream
Homemade Fruit Crumble with Vanilla Custard
Profiteroles filled with Chantilly Cream & Topped with Milk or White Chocolate Sauce
Individual Cheesecake – White Chocolate, Strawberry or Fruits of the Forest, Passion Fruit, Raspberry, White
Chocolate & Berry with Fruit Coulis and Chantilly Cream
Homemade Apple Pie with Butter Crust & Whipped Cream
Steamed Chocolate Sponge Pudding, Warm Chocolate Sauce & Ice Cream

Menu Tastings

Please speak to your Wedding Co-ordinator to discuss your menu tasting

Wedding Package Evening Buffet

Please Choose one of the following Evening Buffet Options

The First Dance

Homemade Beef Lasagne or Vegetarian Lasagne
Spicy Chilli Con Carne with Sour Cream
Guacamole & Nachos with Cheese or Potato Wedges or Skinny Fries
French Style Garlic Bread
Long Grain Rice

The Honeymoon

Selection of Open Sandwiches served on Fresh Rolls (Including Vegetarian Option)
Crispy Mini Vegetable Spring Rolls with a Sweet Chilli Dip (v)
Chinese Chicken & Pepper Kebabs and Lamb & Lime Leaf Kebabs
Sea Salt & Pepper Roasted Baby Potatoes
Warm Cocktail Sausage Rolls
Nachos with Tomato Salsa (v)

Inspirational Extras

LED Dance Floor 10ft x 14ft - £350.00
Starlit Backdrop & Skirting - £225.00
Starlit Cake & Gift Table Skirting - £70.00
Giant Love Letters - £225.00
Chair Covers with Sashes - £3.50 each
Rose Corsage or Additional Sash, Hessian or Lace - Ask our Wedding Co-ordinator
White Aisle Carpet - £35.00
Wedding Arch - Ask our Wedding Co-ordinator



Twilight Wedding Package

Perfect for those Couples wishing to get married late in the afternoon, going straight in to a drinks reception and evening buffet.

Our Twilight Package includes:
Ceremony Room Hire
Canapes & Reception Drinks
Chair Covers & Sashes of Your Choice (for day & evening guests)
DJ & Disco
Evening Buffet
Overnight Accommodation for the Happy Couple

2018 Pricing

40 Guests for the Ceremony & 80 Guests for the Evening Buffet - £2400.00
50 Guests for the Ceremony & 100 Guests for the Evening Buffet - £2800.00

Additional day guests £15.00 per person
Additional evening guests £20.00 per person
Additional day & evening guests £30.00 per person

Please speak to our Wedding Co-ordinator for 2019 & 2020 pricing

Additional terms & conditions for the Twilight Package:
Dates are subject to availability between January 2018 & November 2018
Not available for wedding ceremonies prior to 15:00
Full terms & conditions are included with this brochure

Canapes

Please choose three canapes from the selection below

Salmon & Parsley Fish Cake
Crispy Mini Vegetable Spring Rolls (v)
Honey & Mustard Glazed Mini Cumberland Sausages
Bacon Wrapped Sausages
Mini Cheese & Onion Scones (v)

Twilight Wedding Package Evening Buffet

Please Choose one of the following Evening Buffet Options

The First Dance

Homemade Beef Lasagne or Vegetarian Lasagne
Spicy Chilli Con Carne with Sour Cream
Guacamole & Nachos with Cheese or Potato Wedges or Skinny Fries
French Style Garlic Bread
Long Grain Rice

The Honeymoon

Selection of Open Sandwiches served on Fresh Rolls (Including Vegetarian Option)
Crispy Mini Vegetable Spring Rolls with a Sweet Chilli Dip (v)
Chinese Chicken & Pepper Kebabs and Lamb & Lime Leaf Kebabs
Sea Salt & Pepper Roasted Baby Potatoes
Warm Cocktail Sausage Rolls
Nachos with Tomato Salsa (v)

Canapes & Nibbles

Add Canapes in to your drinks reception for guests to enjoy during photos

Canapes

Please choose three canapes from the selection below for £6.00 per person.

Additional canapes £1.50 per person

Salmon & Parsley Fish Cake	Honey & Mustard Glazed Mini Cumberland Sausages
Smoked Haddock Kedgeree on Crostini	Bacon Wrapped Sausages
Chicken Liver Parfait on Brioche	Vegetable Pakoras & Onion Bahjis with Yoghurt & Cucumber Dip
Corned Beef & Sun Dried Tomato Cube	Tempura King Prawns with Sweet Chilli Dipping Sauce or Wasabi Mayo (£2.00 Supplement)
Mini Skewered Honey, Lime & Soy Chicken	Mini Cheese & Onion Scones (v)
Skewered Aegean Feta, Olive, Cherry Tomato	Melon Wrapped in Prosciutto Ham
Crostini of Parmesan, Pesto Basil & Crème Fraiche	
Duck & Orange Rillettes on Toast	
Chocolate Dipped Strawberries (v)	
Crispy Mini Vegetable Spring Rolls (v)	

Nibbles Tray

£17.00 per tray (1 tray per ten guests)

Mixed Olives, Kettle Crisps, Salted Cashew Nuts, Cheddar Cheese, Biscuits & Mediterranean Breadsticks

A la Carte Menus

Our Individually priced menus are an excellent way of creating your own package. If you have chosen one of our Wedding Packages but would like to upgrade to items in the A la Carte selection please speak to your Wedding Co-ordinator

When selecting your menu we ask you to choose one starter, main course and dessert for your party. We can cater for any dietary requirements.

Starters

Vegetable Broth (v)	£6.95
Carrot & Orange Soup with Coriander Oil (v)	£6.95
Asparagus, Pea & Mint Soup (v)	£6.95
Leek & Maris Piper Potato Soup (v)	£6.95
Butternut Squash & Tomato Soup (v)	£6.95
Tomato & Roasted Red Pepper Soup with Sour Cream (v)	£6.95
Cream of Celeriac Soup with Truffle Oil (v)	£6.95
Mushroom & Tarragon Soup (v)	£6.95
Cream of Broccoli & Flaked Almond Soup	£6.95
Classic Prawn Cocktail with Bloody Mary Dressing	£8.95
Home Cured Salmon with Potato Crisps, Fresh Herbs & Crème Fraiche	£9.95
Pressed Chicken Liver Parfait, Our Own Chutney & Brioche	£7.95
Chilled Sweet Melon with Soft Fruits and Sorbet (v)	£7.95
Classic Style Caesar Salad with Bacon, Croutons & Tea Smoked Chicken	£9.75
Twice Baked Cheddar Cheese & Spinach Soufflé with Grilled Asparagus & Mustard Cream (v)	£10.25
Chilled Melon, Feta Cheese & Satsuma Salad (v)	£7.95
Goats Cheese & Sun Blushed Tomato Salad with Pesto & Grilled Ciabatta (v)	£8.25

Intermediate Course

Fresh Tuna, Scallop and King Prawn Ceviche with Avocado Puree	£5.95
Passion Fruit Sorbet (v)	£4.25
Mango and Lime Sorbet (v)	£4.25
Smoked Salmon wrapped Asparagus with Black Peppered Strawberry	£6.25
Red Berry and Raspberry Sorbet (v)	£4.25
Green Apple Sorbet (v)	£4.25
Lobster Bisque	£6.50
Wild Mushroom Cappuccino (v)	£5.25

Mains

New York Style Meatballs with Spicy Tomato Sauce, Linguine & Fresh Parmesan Cheese	£17.50
Rare Breed Chopwell Bangers & Mash with Devilled Onion Gravy	£17.50
Chicken Breast in Bayonne Ham with fresh Sage, Olive Oil & Sea Salt Crushed Potatoes & Sun Blushed Tomato Pesto	£18.95
Plump Free-Range Chicken Breast with Pistachio & Apricot Stuffing with Rich Gravy	£18.95
Salt Baked Pork Loin, Crackling, Grilled Apple & French Black Pudding	£19.50
Breast of Local Farm House Chicken, Fondant Potatoes & Leek and Mustard Cream	£18.95
Sirloin of Beef with Yorkshire Pudding & Proper Roast Gravy	£22.95
Slow Braised Beef Blade with Horseradish Mash & Meaty Oxtail Gravy	£21.95
Grilled Salmon Supreme, English Asparagus, New Potatoes and Fine Herb Butter	£20.95
Confit of Duckling, Parsnip Puree, Poached Peach & Boudin Noir	£21.95
Slow Cooked Lamb Shoulder, Seasonal Vegetables & Fondant Potato, Tomato and Thyme Gravy	£20.95
Moroccan Lamb Tagine with Cous Cous Salad, Harissa Yogurt & Pitta Bread	£18.95

Vegetarian Main Course

- Open Lasagne filled with Wild Mushrooms, Leeks, Oven Roast Tomatoes & Gruyere Glaze
- Tempura Vegetables & Oriental Dipping Sauce
- Mediterranean Vegetables with Char-Grilled Polenta & Buttered Spinach
- Moroccan Vegetable Tagine with Cous Cous & Char Grilled Pita Bread
- Thai Red Curry Vegetables with Jasmine Rice, Chilli, Coriander & Basil

Vegetarian Main Courses are charged as the chosen Main Course
All Vegetarian requests and Special Diets must be pre-ordered

Desserts

Steamed Sticky Pudd with Toffee Sauce and Vanilla Ice Cream	£8.50
Glazed Lemon Tart with Lemon Meringue Ice Cream and Lemon Shortbread	£9.25
Raspberry & White Chocolate Crème Brulee with dipping Biscuit	£9.25
Vanilla Pannacotta, Fresh Berry Minestrone & Sorbet	£8.50
Pear & Almond Tart with Wild Honey Ice Cream	£8.75
Banana Cake with Butterscotch Sauce and Vanilla Ice Cream	£8.50
Dark Chocolate Marquise with Chocolate Snap and Horlicks Ice Cream	£9.00
Selection of Continental Cheese & Biscuits with Our Own Chutney	£10.50
Fresh Strawberries set on a Homemade Shortbread & Chantilly Cream (May – Sept)	£9.25
Homemade Fruit Crumble with Vanilla Custard	£7.75

Individual Cheesecake, Strawberry or Fruits of the Forest, Passion Fruit, Raspberry, White Chocolate & Berry with Fruit Coulis & Fresh Cream	£7.75
Fresh Strawberry Pavlova with a Fruit Coulis (May – Sept)	£8.95
Profiteroles filled with Chantilly Cream & topped with Milk or White Chocolate Sauce	£7.50
Homemade Apple Pie with Butter Crust & Whipped Cream	£7.75
Steamed Chocolate Sponge Pudding, Warm Chocolate Sauce & Vanilla Ice Cream	£7.75
Eton Mess with Meringue, Summer/Winter Berries & Chantilly Cream	£7.75
Table Platter of English Continental Cheese Served with Grapes, Celery, Biscuits & Our Own Chutney (10 guests)	£75.00
Coffee with Chocolate Mints	£2.95
Coffee with Chocolate Truffles	£3.25
Coffee with Coconut Coated Marshmallows	£3.65
Coffee & Chocolate Dipped Strawberries (Milk & White)	£3.95

Children's Menus

Little Star	Angel
Starter	Starter
Delicious Baked Dough Balls with Garlic Butter	
Fruit Juice	Small adult starter
Chilled Melon Slices	
Main	Main
Roasted Chicken Breast, Baby Carrots, Mash & Gravy	Small adult main
Chunky Fish Fingers, Chips & Dips	
Sausage & Mash with Gravy	Dessert
Cheesy Pasta with Garlic Bread	
Mini Cumberland Sausages with Mash, Peas & Gravy	Small adult dessert
Dessert	Or
Fruit Kebab with Chocolate Sauce	Ice cream
Mixed Ice Cream with Wafer & Strawberry Sauce	3-10 years 50% of the adult price
Novelty Character Ice Cream	
3-10 Years £14.20	
11+ Priced as Adults	

Children's menus must be pre ordered

Drinks Packages

A

Chilled Sangria with Fresh Fruits
One Glass of House Wine – Red, White or Rose
A Flute of Ice Cold Sparkling Wine
£14.25

B

Bucks Fizz, Prosecco or Mulled Wine
One Glass of House Wine - Red, White or Rose
A Flute of Ice Cold Sparkling Wine
£14.95

C

Pimms Cocktail, Bucks Fizz or Bottle of Beer (Choose Two)
Two Glasses of House Wine – Red, White or Rose
A Flute of Iced, Dry Sparkling White Wine
£17.95

D

Bellini Cocktail or Kir Royale
Two Glasses of House Wine, Red or White
A Flute of Ice Cold Champagne
£22.50

Table Bottled Water

Still	£4.10
Sparkling	£4.10

Something Innocent

Fresh Juice on arrival
Soft drink with the meal
Lemonade for The Toast

£8.95

Children's Drink Package

Fresh Juice on arrival
Soft drink with the meal
Lemonade for The Toast

£6.95

Bar licenced until midnight

Evening Buffet Menu

The First Dance

Homemade Beef Lasagne
or
Vegetarian Lasagne
Spicy Chili Con Carne with Sour Cream, Guacamole,
Nachos with Cheese
Potato Wedges or Skinny Fries
French Style Garlic Bread
Long Grain Rice

£14.50 Per Person

The Honeymoon

Selection of Open Sandwiches served on fresh rolls (including vegetarian)
Crispy Mini Vegetable Spring Rolls with a Sweet Chilli Dip (v)
Chinese Chicken and Pepper Kebabs and Lamb & Lime Leaf Kebabs
Sea Salt & Pepper Roasted Baby Potatoes (v)
Warm Cocktail Sausage Rolls
Nachos with Tomato Salsa (v)

£14.50 Per Person

The One

Assortment of Open Sandwiches & Tortilla Wraps (including vegetarian)
Sliced Pork Pies with Cranberry Compote
Chinese Chicken and Pepper Kebabs and Lamb & Lime Leaf Kebabs
Spiced Potato Wedges with Sweet Chilli Dip (v)
Garlic Mushrooms with Garlic Mayo Dip (v)
Dressed Mixed Salad
Kettle Chips & Spicy Chilli Peanuts

£15.95 Per Person

The Promise

Traditional Roast Ham with a Honey Glaze
Northumbrian Turkey
Sea Salt & Pepper Roasted Baby Potatoes (v)
Luxury Coleslaw (v)
Dressed Mixed Salad (v)
Tomato & Red Onion Salad (v)
A basket of various Breads including Continental (v)

£17.95 per person

Forever Yours

Italian Style Antipasti, served on individual tables on platters rather than the 'traditional buffet table', which includes:- Basket of Focaccia & Assorted Italian Breads, Marinated Olives, Sweet Melon wrapped in Parma Ham, Garlic Prawn Frittata, Sliced Salami Napoli, Char-grilled Italian Vegetables, Pecorino Sardo & Fontina Cheese, Sun Dried Tomatoes, Marinated Seafood Salad.

£19.95 per person

Selection of Desserts £6.50

Tea/Coffee £2.00

The above options may not be selected as the main Wedding Meal at a formal reception.

Our suppliers have assured us that their products do not contain any G.M. Maize or Soya ingredients.
Therefore as far as we are aware, our dishes are G.M. free.

If you have any special dietary requirements or requests, we will be happy to discuss alternative menu options.

