

Marsh Farm Hotel Wedding Package

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Venue

Civil Ceremony room hire £500.00
(to include white chair covers and white sashes provided by the hotel)

Registrars you will need to book directly with 0300 003 4570

Wedding Reception Room Hire

Clarendon Suite £1000.00 (private gardens and bar)
Marsh Suite or Rawlings Suite £750.00

This includes –

Menu tasting evening for the Bride and Groom
Bridal suite for your wedding night
Complimentary bottle of Prosecco
Cake stand and knife
Master of ceremonies duties performed by the Duty Manager
Wedding Co-ordinator to help plan your special day

Evening reception only weddings or buffet weddings – minimum spend £25.00 per person.
Ask your co-ordinator for details.



Drinks Packages

Drinks

Option 1 - £11.95 per person

Glass of Pimm's or Mimosa on arrival
Glass of house red or white wine with the meal
Glass of sparkling wine per person for the toast

Option 2 - £15.95 per person

Glass of Pimm's or Mimosa on arrival
Half a bottle of house wine with the meal
Glass of sparkling wine for the toast

Option 3 - £17.95 per person

Glass of Bellini or bottled beer on arrival
Half a bottle of house wine with the meal
Glass of Champagne for the toast

Option 4 - £5.95 per person (non-alcoholic)

Glass of orange juice on arrival
Any two soft drinks with the meal
Glass of Appletise for the toast

Please ask your planner for more information if you would like Jugs of cocktail/punch or buckets of beer.



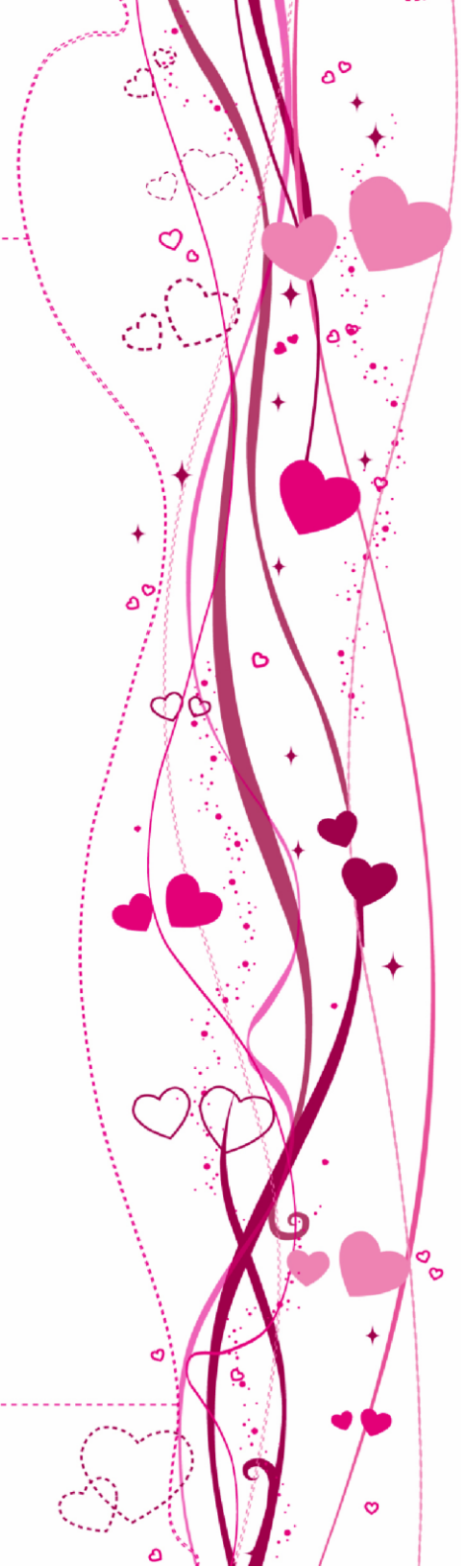
Canapés

Canapés

Homemade salmon and chive pâté
Duck and chilli pâté
A selection of dim sum
Mini Yorkshire puddings with gravy
Whipped goat's cheese and beetroot crostini (v)
Port and blue cheese arancini (v)
Mini beef burgers
Croque monsieur

Gluten free options are available

**3 Canapés for £5 per person
(we recommend 3-6 per person)**



Wedding Breakfast

Choose 2 Starters, 2 Mains and 2 Desserts (1 choice to be a vegetarian or Vegan course)

Additional course will incur a £2.50 Supplement charge for total guests.

Starters

Roasted red pepper, plum tomato, basil soup, parmesan croutons (v, ve, gf) £6.90

French onion soup, cheese croutons (gf)
£6.90

Chicken terrine stuffed with red pepper and spinach, leafy salad, onion marmalade (gf) £8.25

Chicken liver parfait, grape chutney, brioche bread (gf)
£7.75

Salmon and crab fish cakes, tomato and basil concasse (gf)
£8.50

Cray fish cocktail, bloody Mary sauce, crispy salad (gf)
£8.25

Goat's cheese and vegetable cutlet, frisée salad (v, ve, gf)
£7.50

Filo pastry prawns, sweet chilli sauce £8.50



Mains

Traditional roast chicken, roast potatoes with all the trimmings (gf)
£18.50

Roast leg of lamb served on roasted root vegetables, roast potatoes, port and rosemary sauce (gf)
£22.95

Roast fillet of pork, apple mash, confit mushrooms, thyme jus (gf)
£21.50

Duck leg confit in orange sauce, mash potatoes, red cabbage (gf)
£21.40

Roast chicken breast supreme with lemon and thyme, dauphinoise potatoes, red wine jus (gf)
£19.95

Fillet of salmon, ginger and black peppercorn, new parsley potatoes, béarnaise sauce (gf)
£18.95

Local sausages and mash, red onion gravy, petit pois (gf)
£17.95



Wedding Breakfast

Mains

Roast sirloin of Scottish beef with traditional gravy and Yorkshire pudding (Pink or well done)
(gf) £24.00

Grilled sea bass, saffron mash, creamy sauce (gf)
£20.25

Pan fried hake, mashed potato, confit garlic and spinach, shrimp sauce (gf)
£18.95

Thyme and butternut squash risotto, parmesan tuile (v) (gf)
£18.00

Penne pasta, spicy red pepper sauce (v) £17.25

Wild mushroom and feta cheese tart, black olive tapenade, basil dressing (v, ve) £17.95

Moroccan Harira, lemon, spinach with halloumi or tofu (v, ve, gf)
£18.00

All served with buttered broccoli, green beans and carrots unless otherwise stated

BBQ option available from £25.00, ask for details



Wedding Breakfast

Desserts

Vanilla panna cotta, mint syrup, homemade shortbread (GF)

Chocolate mousse, warm chocolate sauce, cream (GF)

Homemade sticky toffee pudding, vanilla ice cream

Apple and ginger crumble, crème anglaise

Glazed lemon tart, orange sorbet

Profiteroles, fresh strawberry, milk chocolate sauce

Chocolate orange bread and butter pudding, vanilla custard

Eton Mess (GF)

Warm Chocolate brownie and Vanilla ice-cream (GF)

Vegan crème brûlée (ve)

All Desserts £6.75

Tea and Coffee

£2.50pp Tea and Coffee if served to the table

or

£60 set price from our coffee machine for unlimited use for 1 hour

Children aged 3-12 can have the same choices of starter, main and dessert as the adults at half the listed price, or melon, soup - fish fingers, pasta, sausage or nuggets and chips served with either peas or baked beans – ice cream. *Please choose one option for all children*

All menu choices are subject to change. If you would like your favourite dish to be adapted in any way please let us know and our chef will be happy to help. Allergen information on each dish is available on request, please ask a member of our team who will be delighted to help

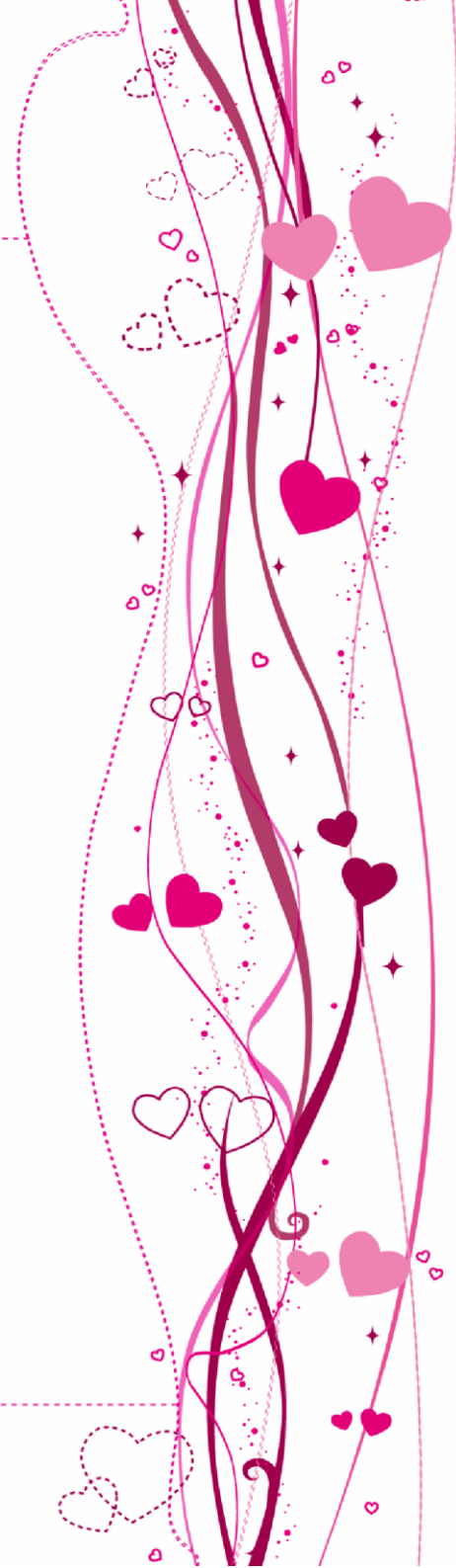


Evening Buffet

Hot & Cold Finger Buffet

- Espresso soup
- Vegetable spring rolls
- Spicy chicken wings
- Chicken satay, peanut Dip (gf)
- Southern fried chicken goujons
- Filo prawns
- Seasoned potato wedges, garlic mayonnaise
- Meat, vegetarian sandwiches and wraps
- Selection of quiche
- Cajun marinated vegetables skewers, sour crème
- Mini sausages with a Dijon mustard dip
- Falafel, mint yogurt
- Sausage rolls
- French fries or sweet potato fries
- A selection of cake
- Profiteroles, chocolate sauce
- Brownie, raspberry trifle
- Vegan tiffin slice

5 items £14.95, 6 items £16.25, 8 items £18.95, 9 items £20.50



Evening Buffet continued

BBQ

Prime beef burger (gf)
Garlic and herb marinated chicken drumsticks (gf)
Local sausages
Vegetable kebabs (v) (gf)
Grated cheddar cheese
Floured baps

Pasta salad, tomato and basil salad, cucumber salad, herbed couscous, spinach, walnut and chicken, mixed leaf, new potato, egg and cos lettuce, coleslaw.

Selection of dressings and condiments

chocolate brownie with vanilla ice cream

To include 3 salads £19.95

(This option is not available as a replacement to the wedding breakfast)

Or if you would like a BBQ as your wedding breakfast –

To include 3 salads £25.00



The Little Extras

Ploughman's Buffet

A selection of English and continental cheeses served with homemade breads; pickles and chutneys.
Carved honey roast ham with a honey and mustard glaze and a selection of salads and dressings.

£14.95 per person

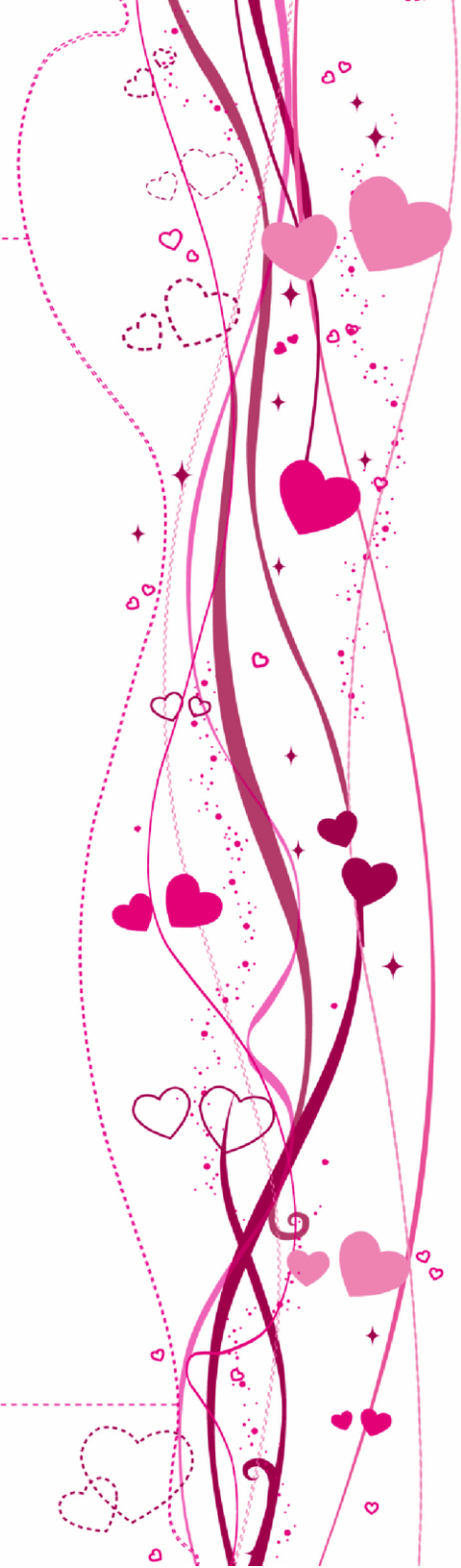
Lighter Options

A selection of cheeses and pâté with fresh bread; crackers, bread sticks, crudités and chutney (gf)
£12.00 per person

Selection of hot and cold baguettes (gf)
Sausage, bacon, ham, egg, cheese and tomato, cucumber and mint, tuna
£7.95 per person

Mini fish and chips
£8.50 per person

We would advise if choosing the lighter option to cater for all guests.



Guest Bedrooms

Your guests are welcome to book additional bedrooms to stay on the night of your wedding for the reduced rate of:

Small Double £63.00 single occupancy
Standard Double £73.00 double occupancy
Triple bedroom (1 double 1 single) £83.00
Family room (1 double 2 Single) £83.00
Up-Grades available on request

(Please advise your guests to call our reception team on 07496570223 or emailing reception.marsh@chartridge.co.uk quoting your wedding as a reference to book. Only direct bookings will be entitled to this discounted rate.

If you would like a list of our recommended suppliers, please ask your planner.

Marsh Farm Hotel is also able to offer exclusive use, ask for more information.



Quote

Bride's Name

Groom's Name

Date

Time

Day Guest's

Evening Guest's

Ceremony Room Hire.....

Reception Room Hire

Canapes

Drink option

Wedding Breakfast

Starter

Mains

Desserts

Tea and Coffee

Evening Buffet Option

Other

.....

www.chartridgewedding.co.uk

