

PREGO
Italian *Café Bar* & Restaurant

Waterfront

HOTEL & VENUE

Wedding Brochure
2019/20



Contents

Congratulations	3
Your Wedding	4
Seating Capacities	4
Room Hire Rates.....	5
Drinks Packages	6
Corkage	6
Menus	7
For children.....	7
Hotel Accommodation.....	7
Entertainment.....	8
Civil Ceremonies.....	9
Additional Extras	9
Recommended Local Suppliers	10
Wedding Package	11
Terms and Conditions.....	12
Menus	14

Congratulations

Congratulations on your forthcoming marriage and thank you for allowing us to present our services to you on what will be one of the most memorable days of your lives.

The Waterfront Hotel and Venue & Prego Restaurant offers a contemporary elegant space which is perfect for ceremonies, wedding receptions and evening functions.

The room itself has a unique style and character; making a refreshing change from the usual hotel function rooms, with plenty of natural light, air conditioning and its own stylish bar-lounge area.



Your Wedding *Tailored To You*

On your wedding day, we provide the following as a standard:

- Personal wedding coordinator
- Prego Function Suite Complimentary room hire for 40 + guests*
- Complimentary accommodation & breakfast for the Bride and Groom**
- Preferential rates in 54 en-suite rooms for wedding party guests
- Ivory linen table cloths & napkins
- Delicious menus to suit your taste & budget
- Drinks packages
- Adjacent parking (charged 8am-6pm)
- Master of ceremonies

**See room hire rates on the next page*

***Complimentary accommodation is subject to availability*



Seating Capacities

Wedding breakfast **80** (Max 8 guests on top table)
Evening celebration & buffet **120** (Not all seated)

*If entertainment is required, please enquire about seating plans
& numbers as they may vary*

*If you require a formal seating plan and top table with a buffet function, please note the maximum capacity
will be around 70-80*

Room Hire Rates

40+ guests	Free of Charge
1-25 guests	£100.00
26-39 guests	£200.00

**Complimentary room hire available when catering for 40+ at wedding breakfast and evening reception. If your guest numbers fall below 40 at the wedding breakfast or evening reception room hire rates will apply. Rates are charged separately for wedding breakfast and evening reception.*

Drinks Packages

We can offer a range of drinks packages to suit your taste, be it drinks on arrival, with your meal, bubbly for the toast or teas and coffees, we can offer the perfect package for you. We are happy to discuss your individual requirements.

Alternatively, drinks can be individually priced

Bucks Fizz	£4.50 per glass
Prosecco	£4.50 per glass
House Wine (Red/ White)	£4.50 175ml glass / £15.50 per bottle
Jug of Fresh Juice	£8.00 (approximately 6 glasses per jug)
Jugs of Iced Water	Free of charge
Bottles of Water	£3.30 750ml bottle (Still or sparkling)

We have an extensive wine & champagne menu for you to choose from.

Please ask your wedding co-coordinator for more details

Drinks prices are subject to change and will be agreed at the time of booking

Corkage

If you would prefer to provide your own wine or champagne corkage is charged as follows;

Per bottle of wine £9.00

Per bottle of sparkling wine £12.00

Per bottle of champagne £17.00

Corkage prices are for standard size bottles and do not include magnum bottles.



Menus

Choose from an exciting selection of menus created by our head chef and his team including; Canapés, Wedding Breakfast and Evening Reception.

As this is your special day, if you have something particular in mind please ask as we can tailor menus to suit your tastes and requirements.
Please find the menus enclosed, towards the back of the brochure.

For children

We recognise that the little ones may prefer simpler food so we can provide Prego's Childrens menu priced at;

- 1 Course £5.00
- 2 Courses £7.00
- 3 Courses £9.00

Or for the older children, smaller portions of your chosen menu.



Hotel Accommodation

Enjoy a relaxing night at the Waterfront Hotel with our deluxe bedrooms, complete with queen-size bed, mini-bar, spacious jacuzzi bathroom & full room service from Prego restaurant.

The Bride & Groom will receive a complimentary hotel room for the evening of the reception when catering for 40+ guests.
*subject to availability,

Special room rates are available for your wedding guests.

Standard Single	£53	B&B
Standard Double/Twin	£63	B&B
Executive Double/Twin	£76	B&B
Deluxe Double/Twin	£86	B&B

Rates may vary from January 2020

Entertainment

We welcome any entertainment options of your choice.

Evening reception DJ hire	£210
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You are welcome to organise your own entertainment; however, we require a public liability certificate for the event date from the entertainment provider.



Civil Ceremonies

If you are looking to hold a civil ceremony within the hotel, please ask to speak to a member of our events team to check availability and details.

We can comfortably accommodate 60 guests for a civil ceremony on site at the Waterfront Hotel and Venue & Prego Italian Café Bar & Restaurant.

Civil Ceremony Fee £190.00

(Please note this does not include the registrar's fees which go directly to the council)

This price is additional to package prices

Registrars are to be booked with Calderdale Registry Office for our venue

Please check availability with our events team before booking a registrar

Additional Extras

White Chair Covers - £1.50 per chair

Chair bow/ sash £1.80 per chair*

Ivory Aisle Carpet £45.00

PA System and Microphone £35.00

*Prices subject to change as supplied by a third party. Rate when booked will be honored

Additional items are available from our external suppliers including; alternative colored table linen, center prices, table swags and runners, aisle runners, fresh flowers candy carts, and star cloths. Please ask if you have anything in mind.

Recommended Local Suppliers

DJ – Party Nights
Contact through Waterfront Hotel

Florist – Simply Flowers
Tel: 01484 400664
3a Commercial Street, Brighouse, West Yorkshire, HD6 1AF

Photographer – John Steel
Tel: 01484 714614
www.johnsteelphotography.com

Cakes & Chocolates – Wildings
Tel: 01484 721777
7 Park Street, Brighouse HD6 1JL

Elegant Chairs – Venue Dresser
Tel: 07795200724
info@elegantchairs.net
www.elegantchairs.net

Waterfront Wedding Package

£3200.00

60 day and 80 evening guests

Including:

- Drinks package;
Including arrival drinks & toast drinks
- 3 course wedding breakfast for 60 guests
- Evening hot supper for 80 guests
- Ivory table linen & napkins
- Room hires
- DJ hire (Up to 5 hours)
- One complimentary hotel room on the night of your reception

Upgrades of package items are available

Terms Apply

The above package is available until 1st April 2021
Packages launched before this date may replace this package.
Ceremony costs are additional
For package prices after this time please contact our events team

**Book Now for
2019/2020**



Terms and Conditions

Booking, Deposits and Payment

- Prices are correct at the time of print but are subject to change.
- VAT is included at the current rate and is correct at the time of going to press. However, VAT is subject to change in accordance with the rates in force and will be adjusted accordingly and is payable in accordance with these terms.
- A date can be held provisionally for two weeks, if confirmation is not received in this time the hold will be removed from the diary.
 - A £400 deposit, signed booking terms and card details are required within 2 weeks of a provisional booking in order to confirm a date, this is non-refundable and non-transferable.
 - Card details are to be valid at the time of the event date.
- Payment in full is required 4 weeks prior to the event, this will include any changes made to the agreed contract; extras will be paid for on the date of the event.
- Final numbers and pre-orders must be received a minimum of 4 weeks prior to the event date.
- The company reserves the right to charge card details provided at the time of confirmation if any extras ordered on the day are not paid by noon of the following day.

Cancellation Policy

- Deposits will not be returned in the event of a cancellation.
- Cancellations must be received 4 weeks prior to the event otherwise a flat charge of £600 will be incurred, cancellations of 2 weeks or less will incur the full charge for the event. Additional equipment hire will be charged as quoted.
- Please note that you are responsible for any equipment or items brought into the premises for your function; the Waterfront Lodge Ltd cannot accept responsibility for any damage or loss to property, however it may be caused.

Amendments by the Waterfront Lodge Ltd

- Should the Waterfront Lodge Ltd for any reason beyond its control, need to make any amendments to your booking we reserve the right to supply an alternative.
- The Waterfront Lodge Ltd may either cancel a booking if: i) The booking may prejudice the reputation of the business ii) The full payment is not received 4 weeks prior to the event unless alternative arrangements have been made.
- Details agreed for your event will be communicated via an event booking form, it is the customer's responsibility to ensure they are happy with all details. This is to be signed and returned 4 weeks prior to the event date.

Timings

- The latest time to dine for a wedding breakfast when an evening reception is held is 4pm.
 - Last orders for drinks 11.45pm with bar closing at 12am
 - Entertainment – Disco must finish by 12am.
- For a wedding breakfast or evening reception ONLY, the function suite is hireable for up to 5 hours, additional hours available please ask your event coordinator for rates.

Outside services

- The client must obtain the prior consent of The Waterfront Lodge Ltd for any entertainment services contracted for the functions.
- The Waterfront Lodge Ltd require a copy of an entertainer's public liability insurance certificate.
 - The entertainers PAT test certificate is to be valid for the date of the event.
- The Waterfront Lodge Ltd reserve the right to set sound levels and maintain over-all control.
- The Waterfront Lodge Ltd does not provide refreshments or catering for any third-party service provider unless booked and paid for by the customer.
 - Outside catering is not permitted

Terms & conditions continued...

General

- The Waterfront Lodge Ltd shall use all reasonable endeavors to ensure that third party services contracted for the client shall be provided but shall not be liable for any failure to provide facilities and services as a result of matters outside of its control
- The hotel cannot be held responsible for the quality of the food if not served at the scheduled time due to the late arrival of wedding party
- Responsibility for any damages to the Waterfront Lodge Ltd or its equipment is that of the clients and must be paid for according
- To hold ceremony only, at our venue there will be an additional room hire fee of £250.00 and the latest ceremony time can be 3pm.
 - Event set up will be agreed in advance, should the Waterfront Lodge Ltd have an event booked the day/ night before your event date. You will be invited in 4 weeks before your event date to layout your decorations, the events team can then set up on the day to your requirements agreed at this meeting. If the Prego Suite is available, the day before your event it will be the customers responsibility to dress the venue.
- Music for wedding ceremonies is to be provided on a phone, tablet or laptop with an aux cable connection. The venue may be able to download tracks and pass on the cost to the customer.
- When enquiring for weddings after April 1st, 2021, there will be a 10% increase on prices quoted in this brochure.

Requirements

- Pre orders are required in the following format and may be refused if provided in an alternative format; Table by table and by each guest name. E.g.

Table 1

- | Name | Starter | Main | Dessert | Notes/ Dietary Requirement |
|------|---------|------|---------|----------------------------|
|------|---------|------|---------|----------------------------|
- Pre orders are to be displayed on the dining tables at the time of the meal; on the name card or printed copy on the table.
 - Decorations are to be collected by 12noon the following day.

A separate copy of the Terms & Conditions will be provided for the customer to sign when booking an event. Both parties are required to sign.

Wedding Breakfast Menus

Silver Wedding Breakfast Menu

£27.50pp

(This menu is available in the £3200.00 Wedding Package)
Please select up to two dishes from each course to offer your guests
You can mix the Italian and English menus.

Italian Menu

Starters

Caprese Salad; Sliced Mozzarella and Tomatoes with Wild Rocket and a Homemade Pesto Dressing **(v) (n)**

Mixed Fish, Spring Onion & Potato Fishcake, with Mixed Leaves & Zesty Lemon Mayonnaise

Minestrone Soup; Traditional Diced Vegetable and Pasta Soup **(v) (GF on request)**

Mains

Pan Cooked Chicken Supreme in a Creamy Mixed Mushroom & Marsala Sauce

Fillet of Salmon Set upon Potato Gnocchi Tossed with Mange Tout & Spinach, Served with a Parmesan Butter Sauce

Roasted Peppers Filled with Goats' Cheese, Spinach, Cherry Tomatoes & Pine Kernels Topped with Parmesan Gratin **(v) (n)**

All Main Courses Are Served with Seasonal Vegetables and Roasted New Potatoes

Desserts

Torta Amarella **(n)**

Sponge Layered with Light Chocolate and Cream Mouse with a Hint of Amaretto Topped with Hazelnuts

Chocolate Profiteroles **(n)**

Vanilla Panna Cotta

Filter Coffee or Tea with Chocolate Mints

English Menu

Starters

Homemade Soup Served with Croutons
(V & GF on request)

Mixed Mushrooms Sautéed with Garlic, White Wine & Cream **(v) (GF)**

Fanned Seasonal Melon with Fresh Strawberries & Strawberry Coulis **(v)**

Mains

Oven Roasted Chicken Supreme in a Rosemary Jus

Traditional Roast Beef Sirloin Served with Yorkshire Pudding and a Rich Pan Gravy

Sweet Potatoes with Broccoli, Chilli, Pine Kernels, Goats' Cheese, Honey and Balsamic Reduction **(v) (n)**

All Main Courses Are Served with Seasonal Vegetables and Roasted New Potatoes

Desserts

Chocolate Fudge Cake Served with Cream **(n)**

Cheesecake Served with Cream **(n)**

Lemon Torte Served with Cream **(n)**

Filter Coffee or Tea with Chocolate Mints

Gold Wedding

Breakfast Menu £31.00pp

Italian Menu

Starters

Individual Antipasto Plate of Mixed Italian Meats, Rocket, Parmesan Shavings, Kalamata Olives, Marinated Roast Peppers and Homemade Pesto **(n)** **(GF on request)**

Torn Mozzarella, Sun Blushed and Cherry Tomatoes with Wild Rocket and Homemade Pesto **(v) (n) (GF)**

Freshly Sliced Honeydew Melon and Parma Ham **(GF)**

Mains

Pan Fried, Skinless and Boneless Chicken Thighs Topped with Parma Ham, Sage and a White Wine Butter Sauce

Egg Pasta Filled with Lobster and Ricotta in an Asparagus Cream Sauce with Baby Prawns

Pan Cooked Lamb Rump with Sautéed Spinach and a Red Wine and Rosemary Jus (Served pink)

All Main Courses Are Served with Seasonal Vegetables and Roasted New Potatoes

Desserts

Homemade Tiramisu

Lemon Crème Brûlée

Chocolate Ganache Tart **(n)**

Filter Coffee or Tea with Chocolate Mints

English Menu

Starters

Ham Hock Terrine, Deep Fried in Panko Breadcrumbs, Served with a Spicy Pineapple Chutney

Homemade Chicken Liver Pate with Toasted Homemade Bread and Red Onion Chutney **(GF on request)**

Mixed Fish, Spring Onion and Potato Cake, Fried and Served on a Bed of Mixed Leaves with a Spicy Paprika Mayonnaise

Mains

Pan Cooked Chicken Breast Served on a Bed of Asparagus, Pea & Baby Spinach Risotto

Braised Belly Pork and Pig Cheeks served with Red Cabbage, Mashed Potato and a Braising Juice Reduction

Pan Cooked Seabass Fillet Served with Sautéed Green Beans, Mange Tout & Sesame Seeds, Chilli Butter Sauce and Wilted Spinach

All Main Courses Are Served with Seasonal Vegetables and Roasted New Potatoes

Desserts

Eaton Mess Served with Fresh Fruit

Cheese Cake Served with Cream **(n)**

Homemade Croissant & Butter Pudding

Filter Coffee or Tea with Chocolate Mints

Platinum Wedding Breakfast Menu

£38.00pp

Italian Menu

Starters

Oxtail Consommé with Crispy Oxtail and Cappelletti

Fresh Baked Figs Filled with Goats' Cheese, Wrapped in Parma Ham and Drizzled with an Orange Glaze

Beef or Venison Carpaccio (Dependent on season)

Mains

Monkfish Casserole Style with Mussels, King Prawns, Tomato, White Wine and Garlic

Fillet Rossini, Pan Cooked Fillet Topped with Chicken Liver Parfait and Field Mushrooms upon a Toasted Crostini with a Madeira Jus (Served medium)

All Main Courses Are Served with Seasonal Vegetables and Roasted New Potatoes

Desserts

Desserts available on request

Filter Coffee or Tea with Chocolate Mints

English Menu

Starters

Cream Cheese and Chives wrapped in a Salmon & Prawn Roulade with a Marie Rose Sauce

Duck Spring Rolls with a Pounded Sesame Dressing **(n)**

Asparagus Spears Individually Wrapped in Parma Ham, Poached Egg & Hollandaise Sauce

Mains

Pan Cooked Gressingham Duck Breast, Confit Leg, Celeriac Mash and a Sweet Red Wine Sauce

Pan Cooked Lamb Rump Served Pink, with Butternut Squash, Roasted Root Vegetable Puree and Rosemary Jus

All Main Courses Are Served with Seasonal Vegetables and Roasted New Potatoes

Desserts

Desserts available on request

Filter Coffee or Tea with Chocolate Mints

For Children...

Choose from the children's menu or a smaller portion of your wedding breakfast menu, price dependent on menu choice.

Wedding Evening Celebrations Buffet Menus

Option 1 £10.00pp

Homemade Pizza Selection

A selection of pizzas from our a la carte menu

Pasta – Select two dishes from;

Pennette Pomodoro (v)

Pennette pasta with a tomato sauce, extra virgin olive oil, basil & garlic

Lasagne

Traditional oven baked lasagne

Pennette Bolognese

Pennette pasta with Bolognese sauce

Pennette Fattore

Penne pasta with chicken, mushrooms, onions, garlic, tomato sauce & a touch of cream

Chips (v) (GF)

Mixed Salads (v) (GF)

With house dressing

Option 2 £10.00pp

Mixed Pizzoni Platters

(Homemade pizza bread sandwiches with your choice of filling)

Choose 3 fillings from the below selection

Mozzarella & Tomato (v) (n)

Rocket & pesto

Chargrilled Chicken Thighs

Marinated in garlic & chilli, with lettuce, red onion, sweet chilli & natural yoghurt

Parma Ham

Mozzarella, tomatoes & rocket

Pollo Caesar

Chicken Breast, crispy bacon, cherry tomatoes, Cos lettuce, Caesar dressing & parmesan shavings

BLT

Bacon, lettuce & tomato

Goat's Cheese & Roasted Peppers (v)

Mixed leaves & balsamic glaze

Bacon, Brie and Cranberry

Honey Roasted Cocktail Sausages

Chips (v) (GF)

Mixed Salads (v) (GF)

With house dressing

Option 3 £12.50pp

Breaded Chicken Thigh Goujons

Served with sweet chilli dipping sauce

Homemade Pizza Selection

A selection of pizzas from our a la carte menu

Pennette Pomodoro or Arrabiata

Pennette pasta with a tomato sauce, extra virgin olive oil, basil & garlic
(Chilli may be added to make a spicy Arrabiata sauce)

Honey Roasted Cocktail Sausages

Chips (v) (GF)

Mixed Salads (v) (GF)

With house dressing

Option 4 £19.00pp

Chicken Stroganoff

Strips of chicken breast, pan fried with mushrooms, onions, paprika & French mustard
served with rice

OR

Chargrilled Chicken Thighs

Skinless & boneless, in olive oil, garlic & chilli, served with spring onion mashed potatoes

OR

Medallion of Salmon (GF)

Served in a tomato sauce served with sautéed potatoes

Green Beans (v) (GF)

With chilli & garlic

Caprese Rustica (v) (n) (GF)

Torn mozzarella, sun blushed & cherry tomatoes with wild rocket and a homemade
pesto dressing

Antipasto Misto (n) (GF)

Mixed Italian cured meats, rocket salad, parmesan shavings, olives, marinated roast
peppers & homemade pesto

Homemade Garlic Bread (v)

A selection of garlic breads from our a la carte menu

Create Your Own Buffet Menu

Each item is priced individually, per portion, select as many items as you wish to create a bespoke menu. Minimum spend £10.00 per head.

Chicken and Fish Dishes

Chicken Cacciatore (GF) £4.00

An Italian favourite, chicken breast strips roasted with garlic, tomatoes, olives, mushrooms and herbs

Chicken Stroganoff (Available GF) £4.00

Strips of chicken, pan fried with mushrooms, onions, paprika, French mustard and cream

Chargrilled Chicken Thighs (GF) £2.50

Skinless & boneless, marinated in olive oil, garlic & chilli

Medallion of Salmon (GF) £3.50

In a tomato sauce

Breaded Chicken Goujons £3.50

Served with sweet chilli dipping sauce

Battered Haddock Goujons £3.50

Served with tarte sauce

Pasta and Pizza

Pennette Al Pomodoro Fresco E Basilico (v) £2.50

Pennette pasta with a tomato sauce, extra virgin olive oil, basil & garlic

Lasagne £4.00

Traditional oven baked lasagne

Pennette Bolognese £3.50

Pennette pasta with Bolognese sauce

Pennette Fattore £3.50

Penne pasta with chicken, mushrooms, onions, garlic, tomato sauce & a touch of cream

Pizza Selection £2.50

A selection of pizzas from our a la carte menu

Homemade Garlic Bread (v) £1.50

A selection of garlic breads from our a la carte menu

Antipasto & Platters

Antipasto Vegetariano (v) (n) £6.00

Rocket salad & parmesan shavings, olives, bruschetta Pomodoro, marinated roast peppers, grissini, Caprese Rustica & homemade pesto

Antipasto Misto (n) (GF) £7.00

Mixed Italian cured meats, rocket salad, parmesan shavings, olives, marinated roast peppers & homemade pesto

Selection of Cheese (n) £5.00

Served with biscuits, grapes and chutney

Bruschetta Pomodoro (v) £1.50

Homemade toasted bread topped with diced plum, sun blushed and cherry tomatoes, garlic & olive oil

Sandwiches

Choose from Italian Ciabatta or Italian Pizzoni £5.50

Fillings; Select up to four options

Mozzarella & Tomato (v) (n)

Rocket & pesto

Chargrilled Chicken Thighs

Marinated in garlic & chilli, with lettuce, red onion, sweet chilli & natural yoghurt

Parma Ham

Mozzarella, tomatoes & rocket

Pollo Caesar

Chicken Breast, crispy bacon, cherry tomatoes, Cos lettuce, Caesar dressing & parmesan shavings

BLT

Bacon, lettuce & tomato

Goat's Cheese & Roasted Peppers (v)

Mixed leaves & balsamic glaze

Bacon, Brie and Cranberry

Selection of White & Brown Filled Sandwiches £4.00

Fillings; select up to three options

Roast Ham, Mature Cheddar & Pickle

Mature Cheddar & Pickle (v)

Tuna & Mixed Leaves

Egg Mayonnaise (v)

Speciality Salads

Quinoa & Couscous Salad (v) (GF) £3.50

Quinoa & cous cous, with beetroot, feta cheese, raisins, tomatoes, coriander, chicory & diced onions drizzled with olive oil

Pollo Alla Thaiandese (n) (GF) £3.50

Quinoa salad with chargrilled chicken thighs, tomato, cucumber and red onion, dressed with a spicy light Thai dressing, coriander & crushed peanuts

Caprese Rustica (v) (n) (GF) £4.00

Torn mozzarella, sun blushed & cherry tomatoes with wild rocket and a homemade pesto dressing

Insalata Alla Cesare (v) £2.00

Cherry tomatoes, croutons & baby gem lettuce, with a Caesar dressing & parmesan shaving. Add Chicken and bacon for and additional **£1.25**

Extras

Jalapeno Cheese Bites (v) £3.00

Breaded and deep-fried Jalapeno peppers stuffed with mozzarella cheese served with red onion chutney

Prosciutto Parma E Melone (GF) £5.00

Freshly sliced honeydew melon and Parma ham

Homemade Vegetable Frittata (v) (GF) £2.50

Oven cooked free range egg omelette slices with vegetables

Mixed Salads (v) (GF) £1.50

With house dressing

Rocket Leaf Salad (v) (GF) £1.75

With parmesan shavings, sun blushed tomatoes and a balsamic vinegar dressing

Marinated Olives (v) (GF) per bowl £10.00

A selection of mixed olives

Honey Roasted Cocktail Sausages (n) per bowl £15.00

Chips (v) (GF) £1.25

Boiled Rice (v) (GF) £1.25

Green Beans (v) (GF) £1.75

With chilli and garlic

Sautéed Potatoes (v) (GF) £2.00

Sautéed new potatoes with olive oil, rosemary & garlic

Boiled New Potatoes (v) (GF) £1.50

Creamy Mashed Potatoes (v) (GF) £1.75

With spring onion

Desserts

Add £4.50 per head to your menu choice

Cosa Nostra (n) (GF)

Skewers of fresh strawberries & marshmallows dipped in warm Belgian chocolate

Lemon Torte (n)

Served with a fruit coulis and your choice of cream or ice cream

Chocolate Profiteroles (n)

Filled with cream & smothered in chocolate mousse

Dime Bar Pie (n)

Toffee flavoured crunch pie

Cheesecake (n)

Served with cream

Chocolate Fudge Cake (n)

Served with cream

Fresh Fruit Salad (v) (GF)

The desserts marked with (n) contain nuts, traces of nuts or have been produced in an environment when nuts are used

Prego Canapés

Prices are charged Per Person, Per Canape

- ❖ Crispy oxtail and beef consommé & enoki mushrooms £2.95
- ❖ Mini pulled pork burgers in a brioche bun with coleslaw, mustard and pickle..... £3.50
- ❖ Mini hamburgers in a brioche bun with cheddar cheese, mayo and pickle..... £3.50
- ❖ Scottish oak smoked salmon Bellini with dill, crème fraiche and salmon caviar..... £3.00
- ❖ Mini toad int'ole & gravy..... £2.25
- ❖ Mini Yorkshire pudding with roast beef and horseradish..... £2.25
- ❖ Mini fish and chip cone (Picture of choice used for the cone)..... £3.00
- ❖ Duck spring rolls with hoi sin and sweet chilli sauce..... £3.00
- ❖ Chicken liver pate on French toast with red currants and chives..... £2.00
- ❖ Filo pastry money bags filled with feta cheese, spinach & raisins..... £2.50
- ❖ Mini prawn and avocado taco with tomato, cucumber, shallot & jalapenos..... £3.95
- ❖ Courgette flowers **(V)** – Cost will vary due to seasonality

Wedding Drinks Packages

Drinks Packages

£17.00 per head

On Arrival

Bucks Fizz

With the Meal

2 Glasses of House Wine (175ml, red or white)

For the Toasts

Glass of Sparkling Wine

Non-Alcoholic Package

£7.50 per head

On Arrival

Appletiser

With the Meal

J20 or Britvic 55

For the Toasts

Glass of Appletiser

Kids Drinks Package

£5.50 per head

On Arrival

Fresh Orange Juice

With the Meal

Blackcurrant or Orange Cordial

For the Toasts

Glass of Appletiser

N.B. Drinks packages can be tailored to suit