

# WEDDING PACKAGES

# NETTLE HILL WEDDING PACKAGE PRICES

## CONTENTS

- 2 - Wedding Package Prices
- 3 - All Inclusive Menu
- 4 - Primary Menu
- 5 - Premium Menu
- 6 - Drinks Menu
- 7 - Buffet Menu
- 8 - Terms and Conditions

## WEDDING PACKAGES

# WEDDING PACKAGE PRICES

### All Inclusive Pre Packaged Wedding Reception (Monday-Friday)

All of the below are included in your price

- Facility Fee
- Event Coordinator to help you plan
- DJ & Dance floor Hire
- Bar Hire
- White Table Linen
- White Paper Napkins
- Standard Centre Pieces Table Decoration
- 2 Course Wedding Breakfast
- Evening Buffet
- Standard Drinks Package A

**£2500**

Prices are based on 50 guests

### Primary Wedding Package

All of the below are included in your price

- Facility Fee
- Event Coordinator to help you plan
- DJ & Dance floor Hire
- Bar Hire
- Standard Centre Piece Table Decoration
- Cake Knife
- White Table Linen
- White Paper Napkins
- A choice of 3 Wedding Breakfast Menus (priced per head)
- A choice of any Drink Package (priced per head)
- A selection of 6 items from the buffet Menu (priced per head) or Hog Roast (priced per head)

**£1500**

Prices are based on 50 guests

### Premium Wedding Package

All of the below are included in your price

- Facility Fee
- Event Coordinator to help you plan
- DJ & Dance floor Hire
- Bar Hire
- Centre Piece Table Decorations to match your colour scheme
- Cake Knife
- White Table Linen
- White Linen Napkins
- A choice of 3 Exclusive Wedding Breakfast Menus (priced per head)
- A choice of any Drinks Packages, (priced per head)
- A Full Evening Buffet Menu (priced per head) or Hog Roast (priced per head)
- Chair Covers with coloured swags to match your colour scheme
- Master of Ceremonies
- Complimentary bottle of Champagne for the Bride & Groom on the top table
- Complimentary Bridal Suite with breakfast hamper

**£2200**

Prices are based on 50 guests

WEDDING PACKAGES

# ALL INCLUSIVE MENU

## All inclusive Pre Packaged Wedding Breakfast Menu

### Mains

Locally Sourced Succulent Turkey  
Or  
Locally Sourced Glazed Ham

Served with Roast or New Potatoes and Seasonal Vegetables

---

### Desserts

Traditional Apple Crumble & Custard  
Or  
Dark Chocolate Cups filled with Lemon Mousse

Served with Cream or Ice Cream

---

Teas, Coffees & Mints

WEDDING PACKAGES

# PRIMARY MENU

## Primary Wedding Package Menus

### MENU A

#### Starters

Cream of Asparagus Soup

Melon Fan with Strawberry Cooley

#### Mains

Locally Sourced Chicken Breast wrapped in Parma Ham with a Mature English Cheddar & Mustard Sauce

Locally Sourced Succulent Beef in Red Wine Jus

Served with Roast or New Potatoes and Seasonal Vegetables

#### Desserts

White Chocolate Cup with a Rich Tart Raspberry Mouse

Traditional Apple Pie & Custard

Teas, Coffees & Mints

**£24 per head**

### MENU B

#### Starters

Butternut Squash with Baby Vine Tomatoes Soup with an infusion of Chilli

Prawn Cocktail with our own Special Maryrose Sauce

#### Mains

Locally Sourced Turkey Breast with a Redcurrant & Thyme Jus

Glazed Ham Flavoured with Bay Leaves, Chinese Five Spices, English Mustard & Soft Brown Sugar

Served with Colcannon Mash, Roast Potatoes & Seasonal Vegetables

#### Desserts

Strawberry Cheesecake with Fresh Strawberries & Cream

Chocolate & Irish Cream Mousse

Teas, Coffees & Mints

**£25 per head**

### MENU C

#### Starters

Vine Tomatoes & Cream Soup with an Infusion of Fresh Basil

Caramelized Onion Tartlet with Parmesan Cheese & Short Flaky Pastry

#### Mains

Chicken a la King- Locally Sourced Chicken Breast in a Rich & Tangy Cream Sauce with Button Mushrooms & Peppers

Tender Strips of Locally Sourced Beef in a Rich Black Bean Sauce

Served with Rice & Roast Potatoes & Seasonal Vegetables

#### Desserts

Fruit of the Forest Cheesecake served with Chantilly Cream

A Dark Chocolate Cup filled with a fresh tangy Lemon Mousse

Served with Ice Cream or Cream

Teas, Coffees & Mints

**£26 per head**

Please Note- Vegetarian Options are available

WEDDING PACKAGES

# PREMIUM MENU

## Premium Wedding Package Menus

### MENU A

#### Starters

Cream of Asparagus Soup with Croutons

Brussels Pâté on Brown Toast with a Baby Mix Leaf Salad

#### Mains

Pork Loin with an Apple Stuffing Crust. Served with Roast Potatoes, Colcannon Mash and Seasonal Vegetables

Chicken in a Provencal Sauce. Served with Potato Gratin, New Potatoes and Seasonal Vegetables

#### Desserts

Chocolate Box- Butter Shortbread topped with dark Belgian Chocolate Mousse with Caramel Cream centre. Hand Finished with Chocolate Dusting

Pear & Almond Tart- Butter Pastry Tart filled with Almond Frangipane, Pear Halves & Caramel Glazed

Teas, Coffees & Mints

**£30 per head**

### MENU B

#### Starters

Tortellini Formaggio. Egg Pasta with Five Cheese Filling

Melon Balls with Mint & Raspberry Cooley

#### Mains

Fresh Scottish Salmon Fillets in an aromatic Chervil Sauce. Served with New Potatoes, Potato Gratin & Seasonal Vegetables

Duck in a Black Cherry Sauce. Served with Potato Gratin, Herb Potato & Seasonal Vegetables

#### Desserts

Apple, Elderflower & Gooseberry Gateau- Vanilla Sponge soaked with Apple & Elderflower Syrup, Layered with Apple Blossom Cream, Gooseberry & Elderflower Compote

Chocolate Fantasy- Layers of Chocolate Sponge, Chocolate Fudge & Chocolate Mousse coated in thick Chocolate Flavoured Cream & Chocolate Chips

Teas, Coffees & Mints

**£33 per head**

### MENU C

#### Starters

Smoked Salmon with a Garlic & Herb Dressing

Stilton Tartlets with Baby Mixed Leaf Salad

#### Mains

Roast Lamb, Rosemarie and Thyme in a Minted Jus. Served with Roast Potatoes, New Potatoes and Seasonal Vegetables

Roast Beef and Yorkshire Pudding. Served with Roast Potatoes, New Potatoes and Seasonal Vegetables

#### Desserts

Chocaberry Pie- Chocolate Pastry Case Layered with Chocolate filling, Chocolate Flavour Mousse & Clotted Cream flavour Mousse decorated with Cranberries, Redcurrants & Raspberries

Lemon Dream- Lemon Sponge layered on Crumbly Shortcake topped with Tanguy Lemon Mousse coated with Cream Lemon

Teas, Coffees & Mints

**£36 per head**

Please Note- Vegetarian Options are available

WEDDING PACKAGES

DRINKS MENU

PACKAGE A

Bucks Fizz & Orange  
Juice on Arrival

1 Glass of House Red  
Wine per Guest during  
the Meal

**or**  
1 Glass of House White  
Wine per Guest during  
the Meal

1 Glass of Sparkling  
Wine per Guest during  
Toasts

**£7 per head**

Based on 50 Guests

PACKAGE B

Bucks Fizz & Orange  
Juice on Arrival

1 Coffee Station on  
Arrival

1 Bottle of House Red  
Wine per Table during  
the Meal

**and**  
1 Bottle of House White  
Wine per Table during  
the Meal

1 Glass of Sparkling  
Wine per Guest during  
Toasts

**£8 per head**

Based on 50 Guests

PACKAGE C

Bucks Fizz & Orange  
Juice on Arrival

Unlimited Tea & Coffee

1 Bottle of Premium Red  
Wine per Table during  
the Meal

**and**  
1 Bottle of Premium  
White Wine per Table  
during the Meal

1 Glass of Sparkling  
Wine per Guest during  
Toasts

1 Glass of Champagne  
for each Guest on the  
Top Table during the  
Toasts

**£11 per head**

Based on 50 Guests

PACKAGE D

Bucks Fizz & Champagne  
on Arrival

Unlimited Tea & Coffee

2 Bottle of Premium Red  
Wine per table during  
the Meal

**and**  
2 Bottles of Premium  
White Wine per table  
during the Meal

1 Glass of Champagne  
for each Guest during  
the Toasts

**£22 per head**

Based on 50 Guests

## WEDDING PACKAGES

# BUFFET MENU

### BUFFET MENU £7 per guest

#### Sandwiches

##### On a Choice of Wholemeal or White Bread:

Beef  
Turkey  
Ham  
Egg Mayonnaise  
Tuna Mayonnaise  
Cheese & Tomato

#### Finger Buffet

##### Choose From a Selection of:

Mini Quiche  
Chicken Sattays  
Chicken Tikka Splits  
Onion Bhajis  
Vegetable Samosas  
Sausage Rolls  
Mozzarella Melts  
Potato Wedges with Dips  
Mini Pizzas

#### Desserts

##### Choose From a Selection:

Fruit Platters  
Mini Scones  
Cheese Cakes  
Mini Tarts

Tea, Coffee, Milk, Mints

### ADDITIONAL EXTRAS

#### Cheeseboards

£1.40 per person

##### Option 1

Mature English Cheddar, French Brie, Blue Stilton, Selection of Crackers, Celery and Grapes

##### Option 2

Mature English Cheddar, French Brie, White Stilton and Apricot, Double Gloucester Onion and Chives, Fresh Goats cheese, Selection of Crackers, Celery and Grapes

#### Canapés

##### Classic Canapé Selection

Brussels Pate & Cranberry  
Avocado & Prawn  
Pepper Salsa & Goats Cheese

##### Chicago Style Canapés

Smoked Salmon & Cheese Galettes  
Garlic Chicken Mousse & Cherry Tomato  
Smoked Trout Mini Brioche  
Polenta Pesto & Italian Ham  
Crab & Guacamole Blinis  
Foie Gras with Mango & Apricot

## WEDDING PACKAGES

# TERMS AND CONDITIONS

1. A non refundable deposit of £250.00 is required to secure and confirm a wedding reservation. Cancellation of the booking will result in the deposit being held.
2. We require a damage deposit of £500.00 14 days prior to the event. In the event of any damage or loss to the property including carpets, fixtures and decorations, a charge will be made from this deposit.
3. The hirer shall state the approximate number of guests expected to attend the event at the time of the booking. Final numbers & Menu Choices must be confirmed 30 days prior to the event.
4. The balance must be paid with any cheques cleared at least 30 days prior to the event.
5. All prices are subject to change without notice 30 days prior to the event unless previously confirmed in writing.
6. VAT at current rate is included in all of our prices unless stated.
7. Cancellation of a confirmed booking will result in the following fees based on the estimated total charge:-
  - a. 40% - if cancellation occurs within 1-month prior to the start of event.
  - b. 80% - if cancellation occurs within 3 weeks prior to the start of event.
  - c. 100% - if cancellation occurs within 2 weeks prior to the start of event.
  - d. No charge will be made if cancellation occurs over 3 months before any event.
  - e. A £250 + VAT fee will be charged for any change of date that occurs within 4 weeks of your event.
8. Prior consent of the Nettle Hill management must be sought for any entertainment or services contracted for the function by the client. Nettle Hill reserves the right to judge unacceptable levels of noise or behavior of the client, guests or representatives and the client must take all necessary steps to correct. In the event of failure to comply with management requests, Nettle Hill reserves the right to terminate the contract and stop the event without being liable for any refund or compensation.
9. Nettle Hill will not be responsible for any loss or damage to any property belonging to or brought onto the premises by any person, including motor vehicles and their contents, and is not liable for any injury or any loss or claim by or to any person on the premises.
10. Nettle Hill will not be responsible for any loss due to mechanical breakdown, failure in electricity supply, fire, flood, Government restriction or act of God which may cause the premises to be temporarily closed or the event interrupted.
11. Last call for drinks will be at 23:00. Venue closes at 23:30.

All lettings are subject to the acceptance of the terms & conditions of Nettle Hill as set out above

**I hereby agree to all terms and conditions as stated above.**

Signature \_\_\_\_\_ Date    /    /