

WEDDING PACKAGES

NETTLE HILL WEDDING GP PACKAGES

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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 (Primary)

£2565

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 Primary Drinks Package (priced per head)
- A selection of 6 items from the buffet Menu (priced per head) or Hog Roast (priced per head)

£1540

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 Premium Drinks Package, (priced per head)
- A Full Evening Buffet Menu (priced per head)
- 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

£2260

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 and Custard
Or
Dark Chocolate Cups filled with Lemon Mousse

Served with Cream or Ice Cream

Teas, Coffees and 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 Mousse

Traditional Apple Pie & Custard

Teas, Coffees & Mints

£27 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

£29 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

£31 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

£33 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

£36 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 Tanga Lemon Mousse coated with Cream Lemon

Teas, Coffees & Mints

£39 per head

Please Note- Vegetarian Options are available

WEDDING PACKAGES

DRINKS MENU

Primary Wine List

Premium Wine List

PACKAGE A

PACKAGE B

PACKAGE A

PACKAGE B

Bucks Fizz & Orange Juice on Arrival

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Bucks Fizz & Orange Juice on Arrival

Bucks Fizz & Champagne on Arrival

1 Coffee Station on Arrival

Unlimited Tea & Coffee

Unlimited Tea & Coffee

1 Glass of House Red Wine per Guest during the Meal

1 Bottle of House Red Wine per Table during the Meal

1 Bottle of Premium Red Wine per Table during the Meal

2 Bottles of Premium Red Wine per table during the Meal

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

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

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

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

1 Glass of Sparkling Wine per Guest during Toasts

1 Glass of Sparkling Wine per Guest during Toasts

1 Glass of Sparkling Wine per Guest during Toasts

1 Glass of Champagne for each Guest during the Toasts

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

£9 per head

£10 per head

£13 per head

£24 per head

Based on 50 Guests

Based on 50 Guests

Based on 50 Guests

Based on 50 Guests

WEDDING PACKAGES

HOG ROAST

Hog Roast

£9.50 per person for Hog Roast Only

£11 per head for Hog Roast, Salad and Desserts

WEDDING PACKAGES

BUFFET MENU

BUFFET MENU £11 per guest

Sandwiches

On a Choice of Wholemeal or White Bread:

Beef
Turkey
Ham
Egg Mayonnaise
Tuna Mayonnaise
Cheese and 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

£2.40 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

£3.75 per person

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. (Please note a damages charge does not apply for a ceremony only room hire)
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 is included in our prices at the current rate. However, prices are subject to change due to VAT increases or decreases based on the date the event is to be held.
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 however your deposit will not be refunded.
 - 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 ____/____/____