

Classic All Inclusive Package

Exclusive use of The Dovedale Suite with private facilities including its own bar

Our dedicated team on hand to help throughout the entire process

Satin drapes with fairy lights and star light backdrop

Hire of easel for your table plan

Hire of our square or 4ft cake table with knife and your choice of wooden cake log or glass mirror

White table cloths and serviettes

White chair covers and single organza sash to compliment your colour scheme
Complimentary glass of Prosecco for the happy couple after your ceremony
Bucks Fizz for your guests drinks reception

Three course wedding breakfast with two options for each course for 50 guests

Children's menu and dietary requirements catered for separately

Glass of wine with your meal and sparkling wine for the toast

Evening light finger buffet or bacon and sausage cobs with chips for 80 guests

Resident DJ & Disco until 1am

Four poster Beresford suite for your wedding night Your first breakfast together as a married couple

Package Price from £6200

Deluxe All Inclusive Package

Exclusive use of The Dovedale Suite with private facilities including its own bar

Our dedicated team on hand to help throughout the entire process

Satin drapes with fairy lights and star light backdrop

Hire of easel for your table plan

Hire of our square or 4ft cake table with knife and your choice of wooden cake log or glass mirror

White table cloth linen and linen serviettes

White chair covers and single organza sash to compliment your colour scheme
Complimentary glass of Prosecco for the happy couple after your ceremony
Pimms, Prosecco with fresh fruits or Champagne for your guests drinks reception
Three course Deluxe wedding breakfast with two options for each course for 50
Children's menu and dietary requirements catered for separately
Two glasses of wine with your meal and sparkling wine for the toast

Choose from either the Deluxe Evening finger buffet, pizza's or meat cobs for 80 guests

Resident DJ & Disco

Coffee and mints

Four poster Beresford suite for your wedding night Your first breakfast together as a married couple

Package Price from £7200

Winter Package

Exclusive use of The Dovedale Suite with private facilities including its own bar Our dedicated team on hand to help throughout the entire process Satin drapes with fairy lights and star light backdrop Hire of easel for your table plan Hire of our square or 4ft cake table with knife and our glass mirror White linen table cloths, white chair covers and serviettes Complimentary glass of Prosecco for the happy couple after your ceremony Bucks Fizz for your guests drinks reception Three course set wedding breakfast from the classic menu for 50 guests Children's menu and dietary requirements catered for separately Either a glass of wine with your meal or sparkling wine for the toast Resident DJ & Disco Four poster Beresford suite for your wedding night Your first breakfast together as a married couple

Package Price from £3500

Price Breakdown

Classic All Inclusive Package

May to September
Friday, Saturday and Sunday
Package - £8000 Ceremony - £500
Additional Guests £80

Monday to Thursday

Package - £7000 Ceremony - £300

Additional Guests £70

April and October

Friday, Saturday and Sunday

Package - £7000 Ceremony - £450

Additional Guests £72

Monday to Thursday

Package - £6200 Ceremony - £300

Additional Guests £62

Deluxe All Inclusive Package

May to September
Friday, Saturday and Sunday
Package - £9000 Ceremony - £500
Additional Guests £90

Monday to Thursday

Package - £8000 Ceremony - £300

Additional Guests £80

April and October

Friday, Saturday and Sunday

Package - £8000 Ceremony - £450

Additional Guests £80

Monday to Thursday

Package - £7200 Ceremony - £300

Additional Guest £72

Winter Package

November to March
Friday, Saturday and Sunday
Package £4000 Ceremony £300
Additional Guests £40
Monday to Thursday
Package - £ 3500 Ceremony - £250
Additional Guests £40

Additional £150.00 for the added option
for your ceremony to be held
in the Wedding Garden
unless weather is inclement
then the ceremony will be
in the function suite

Classic Menu

Homemade Leek ප Potato So<mark>up, Artisan Bread</mark>

Parisian of Melon Lollipop, Feta cubes & Mint

Smoked Mackerel & Horseradish Pate, Beetroot & Apple Chutney, Baby gem

Creamy Garlic Chestnut Mushrooms on Pesto Rubbed Ciabatta

Roast Fillet of Chicken, Seasoning, Sausage & Bacon Roll, Stock gravy

Lemon & Honey Chargrilled Fillet of Chicken, Wholegrain mustard Dijonaise Sauce

Our renowned Beef Chuck & Ale Pie encased in shortcrust pastry, Ale Gravy

Duo of Pork Loin Steaks Pink Pepper corn & Brandy Cream Sauce

Cajun Blackened Salmon Fillet, Tomato & Mascarpone Cream Sauce ****

Treacle Sponge & Creme Anglaise

Chocolate Fudge Cake & Chantilly Cream

Vanilla Teardrop Cheesecake & Fruit Coulis

Wedding Breakfast Menus

Deluxe Menu

Chicken Liver Parfait, wrapped in Pancetta Date & Apple Tapenade, Melba Toast Slices

Beef Cappaccio, Red Chard, Lemon, Garlic & Truffle infused Oil, Parmesan Shavings & toasted Pine nuts

Cod & Smoked Applewood Fish Cake, Corn Relish & Rocket leaves

Smoked Salmon & King Prawn Tartine, Mediterranean Salsa, Citrus Dressing

Roast Sirloin of Beef, Yorkshire Pudding

Breast of Chicken stuffed with Asparagus wrapped in Smoked Bacon, Sauce Sarah Louise (Red Wine, parsley, cream and grapes)

Roasted Leg of Lamb, Poached Pear with a Rosemary & Woodland Berry Jus

Maple Glazed Pork Loin, Baked Apple Cranberry Compote, Apple & Leek Glaze

Paupiette of Haddock filled with a Salmon Mousse, Prosecco, Dill & Prawn Cream Sauce

Salted Caramel Teardrop Cheesecake Salted Caramel Syrup, Vanilla Ice Cream

Passion Fruit & Kiwi Fruit Pavlova Chantilly Cream, Mango Coulis, Sliced Starfruit

Lemon Sponge Pudding, Caramelised figs, Tangy Lemon Custard

Mississippi Mud Pie; Shortcrust Pastry tart, chocolate mousse, chocolate brownie pieces, Italian meringue, Chocolate fondue Sauce with Marshmallow pieces

Tea, Coffee and Mints

Winter Menu

Choose

One Starter

One Main Course

One Dessert

From the Classic Menu

If you have any Vegetarian, Vegan or guests with Dietary Requirements; Children choosing from the Children's Menu, will have their orders taken during your drinks reception

Menu Upgrades

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	Classic	Deluxe	No.
Chicken Liver Parfait, wrapped i <mark>n Pancetta Date &</mark> Apple Tapenade, Melba Toast	£1.00 p/p	Included	715111723
Beef Cappaccio, Red Chard, Lem <mark>on, Garlic & Truffle infused Oil, Parmesan Shavings & toasted Pine nuts</mark>	£1.00 p/p	Included	
Cod & Smoked Applewood Fishcake, Corn Relish & Rocket leaves	£1.50 p/p	Included	
Smoked Salmon & King Prawn Tartine, Mediterranean Salsa	£1.95 p/p	Included	Winter
Smoked Duck and Crispy Pancetta, Orange & Pomegranite salad, Balsamic glaze. Artisan bread	£2.50 p/p	£1.25 p/p	Second choice of
****			second enoice of
Roast Sirloin of Beef and Yorkshire Pudding Breast of Chicken stuffed with Asparagus wrapped in Smoked Bacon, Sauce Sarah Louise Roasted Leg of Lamb, Poached Pear with a Rosemary & Woodland Berry Jus Maple Glazed Pork Loin, Baked Apple Cranberry Compote, Apple & Leek Glaze	£2.50 p/p £2.00 p/p £2.50p/p £2.00 p/p	Included Included Included Included	Starter, Main Course and Dessert
Paupiette of Haddock filled with a Salmon Mousse, Prosecco, Dill & Prawn Cream Sauce	£2.50 p/p	Included	from Classic Menu
Slow Braised Blade of Beef Bourguignon, Button Onions, Smoked Bacon and Red Wine Jus and Yorkshire pudding	£1.75 p/p	£1.00 p/p	
Fillet of Scottish Salmon with Creamy Champagne and Prawn Sauce	£1.50 p/p	75p p/p	£8.50 per person

Salted Caramel Teardrop Cheesecake, Salted Caramel Syrup, Vanilla Ice Cream	75p p/p	Included	Then further meal upgrades from
Passion Fruit & Kiwi Fruit Pavlova, Chantilly Cream, Mango Coulis, Sliced Starfruit Lemon Sponge Pudding, Caramelised figs, Tangy Lemon Custard	£1.00 p/p £1.00 p/p	Included Included	Classic Menu Prices
Mississippi Mud Pie	£1.50 p/p	Included	
Sticky Toffee Pudding	£1.00 p/p	75p p/p	
Strawberry Shortcake with Chantilly Cream	£1.50 p/p	75p p/p	
Individual Apple Crumble	75p p/p	Included	
Selection of English and Continental Cheeses and Biscuits	£5.50 p/p	£4.00 p/p	THE REAL PROPERTY.

Tea, Coffee and Mints	£2.50 p/p	Included	

Drinks Packages and Upgrades

Classic Deluxe

Winter

Arrival Drinks

Bucks Fizz	Included	Included	Included
Pimms	£2.50 per person	Included	£2.50 per person
Prosecco	£2.50 per person	Included	£2.50 per person
Hot Fruit Punch or Mulled Wine	£2.50 per person	Included	£2.50 per person
Glass of Wine	£2.00 per person	Included	£2.00 per person
Add a second option of a bottle of Lager instead	£2.00 per person	£2.00 per person	£2.00 per person

All packages include one option for your guests and orange juice for children and as a non-alcoholic choice

Drinks with Meal

Glass of Wine	Included	Included	Included or £6.50 per person		
Second Glass of Wine	£6.50 per person	Included	£6.50 per person		
Upgrade to 1/2 Bottle of Wine	£8.00 per person	£3 per person	Cost on wine menu		
Add a second option of a bottle of Lager instead	£2.00 per person	£2.00 per person	£2.00 per person		
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We will offer your guests a choice of either red, white or rose wine, Winter package includes wine with meal OR Toast Drink

Toast Drinks

Included Included Included or £6.75 per person Prosecco

We will pour the Prosecco ready for the speeches, soft drinks will be offered to children and non alcoholic guests

Champagne available on request

Why not add a little extra for your guests to enjoy such as our Prosecco, Gin and Cocktail bars ask us for more information



Farmers Platters

Canape Menu

Avocado and Crab
Tandoori Chicken and Mint Yogurt
Asparagus Wrapped in Parma Ham
Tomato, Basil and Mozzarella Bruschetta
Red Onion and Goats Cheese Bruschetta
Smoked Salmon and Cream Cheese Roulade
Devils on Horseback
Mini Toasts with Pate
Savory Blinis
Cheese and Chive Choux Balls
Prawn Barquettes

Choose Five Options on behalf of your guests
£10 per person

Childrens Canapes

Chicken Bites, Mini Sausages and Cheese Nibbles

Platter x 10 @ £35.00

Mixed Salad with Pork Pie, Home Baked Ham, Three Cheeses, Pickles and Rustic Bread Platter for 10 people £100

Veggie Platter

Mixed Salad with Quiche, Three Cheeses,
Pickles and Rustic bread
Platter for 10 people £80

Antipasti Platter

Breadsticks, Olives, Tzatziki, hummus & crudites £7.95 per person

Sushi Bar

£10 per person

Children's Menu

Glass of Fruit Juice for the Drinks Reception

Garlic Bread

Chicken Nuggets
Pork Sausage
Cheese and Tomato Pizza
All Served with Fries, Baked Beans, Peas or
Salad

or Alternatively we can offer Half Portions of the Adult Menu

Soft Drink with the meal

Ice Cream

A Soft Drink for the Toast

€35.00

Infants not eating £FREE

Selection of Buffets

Classic Finger Buffet

Finger Rolls with a Variety of Fillings, Home Made Sausage Rolls, Chicken Drumsticks, Coleslaw and Mixed Salad £16.00 per person

Deluxe Finger Buffet

Finger Rolls with a Variety of Fillings, Home Made Sausage Rolls, Pork Pies and Pickle,
Chicken Drumsticks, Coleslaw, Quiche, Mixed Salad and Chips
£19.50 per person

Hog Roast

The Hog Roast includes: Succulent Pork, Roasted on the Spit served in a Soft White Roll
Apple Sauce, Sage and Onion Stuffing, Mixed Salad and chips
(minimum 80 guests)

£19.50 per person

BBQ

Our Chef will cook at the BBQ for your guests
Including 100% Beef Burger in a floured bun, Pork and Leek Sausages, Cajun Spiced Breast of Chicken,
Coleslaw, Mixed Salad and Cajun Wedges or Chips
£21.00 per person

Meat Cobs

Choice of Two meats from: Beef, Pork, Turkey or Honey Roast Ham,
Served on a soft white roll with Sage & Onion Stuffing, Sauces, Coleslaw, Mixed Salad and Chips
£19.50 per person (Beef £1.00 supplement per person)

Pizzas

Three varieties of freshly stone baked Pizza, served with either a salad bar or chips £16.50 per person (£3.00 per person supplement if on the Classic Package)

Bacon or Sausage Cobs
Served on Soft White Rolls with Chips

£12.95 per person

Cheese 'Cake"

A variety of Cheeses with Pickles, Chutney, Fruit, Celery and Biscuits Cheesecake for 60 people £250 Cheesecake for 100 people £300

Children's Table

To sit alongside the evening food. (we serve the children first so the adults can help them)
Chicken Nuggets, Pizza & Skinny Fries
£ 10.00 per child

Our Personal Care and Attention, along with a beautiful location, provides you with the perfect venue for your wedding day.

For any more information please visit our website or if you have any queries or would like to book please contact our experienced wedding coordinator on, 01335 350278 or email all@bentleybrookinn.co.uk

Congratulations on your forthcoming wedding!

Cover photo by Sam Dawson Photography - www.samdawsonphotography.co.uk