

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 linen 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 12am

Four poster Beresford suite for your wedding night

Your first breakfast together as a married couple

Package Price from £ 7,000

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 linen table cloths and linen serviettes, table center mirrors or log slice
White chair covers and single organza sash to compliment your colour scheme

Hire of our moongate and card postbox

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

Coffee and mints

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

Resident DJ & Disco until 12am

Four poster Beresford suite for your wedding night

Your first breakfast together as a married couple

Package Price from £ 8,000

Sundowner 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 cake log or glass mirror

White linen table cloths and serviettes, white chair covers and single organza sash

Complimentary glass of Prosecco for the happy couple after your ceremony

Bucks Fizz for your guests drinks reception

rse set wedding breakfast from the classic menu for 50 guests or carvery cobs and sal

Two course set wedding breakfast from the classic menu for 50 guests or carvery cobs and salad bar Children's menu and dietary requirements catered for separately

Glass of wine with the meal or Sparkling wine for the toast Tiered cake of Cheese with chutney, fruit and biscuits, with pork pies and sausage rolls for 80

Resident DJ & Disco until 12am

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

Package Price from £ 4,250

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 cake log or 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 Sparkling wine for the toast Resident DJ & Disco until 12am Four poster Beresford suite for your wedding night Your first breakfast together as a married couple

Package Price from £ 4,000

Price Breakdown ***** Ceremony charge

Monday - Thursday £300.00 Friday, Saturday and Sunday £500.00

Classic All Inclusive Package

Summer - June - August

Friday, Saturday and Sunday

Package - £8750.00

Monday to Thursday

Package - £8000.00

Spring - April and May

Friday, Saturday and Sunday

Package - £ 8250.00

Monday to Thursday

Package - £ 7500.00

Autumn - September and October

Friday, Saturday and Sunday

Package - £ 7750.00

Monday to Thursday

Package - £7000.00

Additional guests - £95.00

Deluxe All Inclusive Package

Summer - June - August

Friday, Saturday and Sunday

Package - £10,000.00

Monday to Thursday

Package - £9000.00

Spring - April and May

Friday, Saturday and Sunday

Package - £ 9500.00

Monday to Thursday

Package - £ 8250.00

Autumn - September and October

Friday, Saturday and Sunday

Package - £ 9000.00

Monday to Thursday

Package - £ 8000.00

Additional guests - £120.00

Sundowner Package

Available:

Monday - Thursday all year (Friday and Sunday only available April - October)

Summer - June - August

Monday to Thursday

Package - £4750.00

Spring - April and May

Friday and Sunday

Package - £ 4750.00

Monday to Thursday

Package - £4250.00

Autumn - September and October

Friday and Sunday

Package - £4500.00

Monday to Thursday

Package - £ 4250.00

Additional guests - £60.00

Winter Package

November to March

Friday, Saturday and Sunday

Package £4500.00

Monday to Thursday

Package - £4000.00

Additional guests - £65.00

DJ Late license upto 1am - additional £100.00

Classic Menu

Homemade Leek & Potato Soup, Artisan Bread

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

Sundowner Menu

Choose either One Starter and One Main Course OR

One Main Course and One Dessert From the Classic Menu OR

Carvery cobs and salad bar

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 ****

	Classic	Deluxe	Sundownner
Chicken Liver Parfait, wrapped in Pancetta, Date & Apple Tapenade, Melba Toast	£1.20 p/p	Included	Add a third course
Beef Cappaccio, Red Chard, Lemon, Garlic & Truffle infused Oil, Parmesan Shavings & toasted Pine nuts	£1.50 p/p	Included	£10.00 per person
Cod ಆ Smoked Applewood Fishcake, Corn Relish ಆ Rocket leaves	£1.75 p/p	Included	Second choice of
Smoked Salmon & King Prawn Tartine, Mediterranean Salsa	£2.50 p/p	Included	Starter,
Smoked Duck and Crispy Pancetta, Orange & Pomegranite salad, Balsamic glaze. Artisan bread	£2.50 p/p	£1.25 p/p	Main Course
****			and Dessert
Roast Sirloin of Beef and Yorkshire Pudding	£3.00 p/p	Included	from Classic Menu
Breast of Chicken stuffed with Asparagus wrapped in Smoked Bacon, Sauce Sarah Louise	£2.50 p/p	Included	£10.00 per person
Roasted Leg of Lamb, Poached Pear with a Rosemary & Woodland Berry Jus	£3.00 p/p	Included	
Maple Glazed Pork Loin, Baked Apple Cranberry Compote, Apple & Leek Glaze Paupiette of Haddock filled with a Salmon Mousse, Prosecco, Dill & Prawn Cream Sauce	£2.20 p/p	Included Included	Then further meal
Slow Braised Blade of Beef Bourguignon, Button Onions, Smoked Bacon and Red Wine Jus and Yorkshire pudding	£3.00 p/p £2.00 p/p	£1.00 p/p	upgrades from
Fillet of Scottish Salmon with Creamy Champagne and Prawn Sauce	£2.00 p/p	£1.00 p/p	Classic Menu Prices
****			4.3/4
Salted Caramel Teardrop Cheesecake, Salted Caramel Syrup, Vanilla Ice Cream	£1.00 p/p	Included	Winter
Passion Fruit & Kiwi Fruit Pavlova, Chantilly Cream, Mango Coulis, Sliced Starfruit	£1.25 p/p	Included	
Lemon Sponge Pudding, Caramelised figs, Tangy Lemon Custard	£1.25 p/p	Included	Second choice of
Mississippi Mud Pie	£1.75 p/p	Included	Starter,
Sticky Toffee Pudding	£1.25 p/p	75p p/p	Main Course and Dessert
Strawberry Shortcake with Chantilly Cream	£1.75 p/p	75p p/p	from Classic Menu
Individual Apple Crumble	£1.00 p/p	Included	£10.00 per person
Selection of English and Continental Cheeses and Biscuits	£6.00 p/p	£4.00 p/p	210.00 per person
**** Tea, Coffee and Mints	£2.50 p/p	Included	Then further meal upgrades from
rea, conce and minus	52.50 p/p	menueu	Classic Menu Prices

Drinks Packages and Upgrades ***** Classic Deluxe Winter/ Sundowner

Arrival Drinks

Bucks Fizz	Included	Included	Included
Pimms	£2.75 per person	Included	£2.75 per person
Prosecco	£2.75 per person	Included	£2.75 per person
Hot Fruit Punch or Mulled Wine	£2.75 per person	Included	£2.75 per person
Glass of Wine	£2.50 per person	Included	£2.50 per person
Add a second option of a bottle of Lager instead	£2.50 per person	£2.50 per person	£2.50 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	£7.00 per person
Second Glass of Wine	£7.00 per person	Included	£7.00 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	£2.50 per person	£2.00 per person	£2.50 per person

Toast Drinks

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



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 three options on behalf of your guests £10.00 per person ***

Children's Canapes
Chicken Bites, Mini Sausages and Cheese Nibbles
£4.00 per person

Antipasti Platter

Breadsticks, Olives, Tzatziki, hummus & crudites £9.95 per person

Sushi Bar

£10.00 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 Supplement £2.00 per person

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 Goujons, Coleslaw and Mixed Salad £17.00 per person

Deluxe Finger Buffet

Finger Rolls with a Variety of Fillings, Home Made Sausage Rolls, Pork Pies and Pickle,
Chicken Goujons, Coleslaw, Quiche, Mixed Salad and Chips
£20.50 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)

£20.50 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 Chips
£22.50 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 £21.50 per person (Beef £1.00 supplement per person)

Pizzas

Three varieties of freshly stone baked Pizza, from a choice of:
Pepperoni, Cheese, Ham & Pineapple, Mixed Pepper or BBQ Chicken 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
£13.95 per person

Cheese 'Cake"

A variety of Cheeses with Pickles, Chutney, Fruit, Celery and Biscuits Cheesecake for 60 people £275.00 Cheesecake for 100 people £350.00 Add Pork Pies and Sausage Rolls

for 60 people £425.00

for 100 people £525.00

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
£ 11.00 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