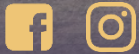




THE  
ELVETHAM  
WEDDINGS



01252 847 293  
weddings@elvethamhotel.co.uk

# INTIMATE WEDDINGS 2020-2021

Everything you need for your dream  
wedding under one roof.

Our intimate wedding package includes all of the following:

- Ceremony in The Oak Room or outside in our Summerhouse
- Wedding breakfast in The Library
- Evening reception in The Oak Room
- Red carpet on arrival
- Prosecco drinks reception (one glass per guest)
- Three course wedding breakfast
- House wine (half a bottle per guest)
- Still and sparkling mineral water
- Prosecco toast (one glass per guest)
- Tea, coffee and petit fours
- Honeymoon suite for wedding couple

Prices Per Person	Friday & Sunday		Saturday	
	2020	2021	2020	2021
January, February & March	£120	£145	£140	£165
April, July, October & December	£125	£155	£145	£175
May, June, August & September	£130	£165	£150	£185

Get in touch with our Wedding Specialists to check available dates

*Prices shown are based on a minimum of 15 guests. Prices shown include VAT. We reserve the right to increase these prices in-line with the Retail Price Index. Saturday prices apply to bank holiday Sunday dates.*

# CANAPÉ MENU

Add an element of sophistication to  
your drinks reception with some  
delicious canapés.

Select 5 canapés from the options below

£15 per person

## Hot Selection

- ~ Mini beef fillet, brioche & hermitage butter ~
- ~ Rare roast beef, mini Yorkshire pudding, horseradish ~
  - ~ Lamb kofta, mint yoghurt ~
  - ~ Mini fish & chips ~
- ~ Mini jacket potato, soured cream & chives ~
  - ~ Thai fish cakes, soy & ginger ~
  - ~ Salt cod brandade, tartare sauce ~
  - ~ Garlic & lime marinated prawns ~
- ~ Welsh rarebit with beetroot ketchup (v) ~
  - ~ Wild mushroom tart, truffle oil (v) ~
- ~ Red pesto arancini, red pepper emulsion (v) ~
- ~ Vegetable spring rolls, sweet chilli sauce (v) ~

## Cold Selection

- ~ Pressed ham hock, piccalilli ~
- ~ Rillettes of corn fed chicken, fig & ginger compote ~
  - ~ Parma ham, celeriac remoulade ~
  - ~ Smoked haddock & sweetcorn frittata ~
- ~ Cured beef Bresaola, orange & rosemary ~
- ~ Smoked salmon, chive crème fraîche & wholemeal toast ~
  - ~ Prawn, tomato & avocado tartlet ~
- ~ Smoked trout roulade, spinach & tarragon ~
- ~ Sun blushed tomato, bocconcini & basil brochette (v) ~
- ~ Aubergine, caviar & feta cheese tart, tarragon & lemon (v) ~
  - ~ Malooga, butternut squash purée & mint pesto (v) ~
  - ~ Leek & Gruyère quiche (v) ~

*Please make us aware of any requests, food allergies or intolerances that you may have;  
we are happy to offer suitable alternatives.*

# CHILDRENS MENU

We know how important the little family members are to your special day, so we have created a menu with them in mind.

## For children aged between 5 – 12 years

Includes a 3 course meal and 1 soft drink

£24.95 per child

### Starters

- ~ Trio of melon, seasonal fruit, redcurrant syrup ~
  - ~ Soup of the day ~
- ~ Houmous, cucumber, carrot, pitta bread ~
- ~ Free range chicken strips, tomato sauce ~

### Mains

- ~ Chicken goujons, chips, baked beans or peas ~
  - ~ Sausages, creamy mashed potato ~
  - ~ Pan fried salmon, chunky chips ~
- ~ Chargrilled chicken with tomato pasta ~
  - ~ Elvetham fish and chips ~

### Desserts

- ~ Elvetham sundae surprise ~
- ~ Seasonal fresh fruit salad ~
- ~ Mango, strawberry and marshmallow kebabs ~
  - ~ Fresh melon, raspberries & yoghurt ~
  - ~ Biscuits & grapes ~

*We kindly request that you select one dish from the starter, main course and dessert selection for your entire party. Please make us aware of any requests, food allergies or intolerances that you may have; we are happy to offer suitable alternatives.*

## EVENING DINING

Select between our fabulous  
**Finger Buffet or Fork Buffet evening  
menus and continue the evenings  
festivities.**

### Finger Buffet

£24.95 per person

- ~ A selection of freshly made tortilla wraps ~
- ~ Warm tomato and mozzarella tart ~
- ~ BBQ chicken wings ~  
Chipotle mayonnaise
- ~ Crispy salt and pepper squid ~  
Garlic aioli
- ~ Mini cheeseburger sliders ~  
Sesame seeded bun
- ~ Roasted vegetable and halloumi kebabs ~  
Sweet chilli sauce
- ~ Mini fish and chips ~  
Tartar sauce
- ~ Red onion bhajis ~  
Mango chutney
- ~ Chef's selection of mini desserts ~

*We require a minimum of 80% of confirmed guest numbers to be catered for. Please make us aware of any requests, food allergies or intolerances that you may have; we are happy to offer suitable alternatives.*

## EVENING DINING

Select between our fabulous  
Finger Buffet or Fork Buffet evening  
menus and continue the evenings  
festivities.

### Fork Buffet (page 1)

Choose 1 meat, 1 fish, 1 vegetarian, 2 side, 3 salads and 2 desserts

£32.95 per person

#### Meat

- ~ Chicken kesla curry ~
- ~ Grilled pork loin ~  
Forest mushroom sauce
- ~ Beef and red wine pie ~  
Button onions and mushrooms

#### Fish

- ~ Teriyaki salmon ~  
Pickled vegetables
- ~ Smoked fish tagliatelle ~
- ~ Herb cream sauce ~  
Tiger prawn and mussel paella

#### Vegetarian

- ~ Wild mushroom risotto ~  
Shave grana Padano
- ~ Buttered penne ~  
Roasted tomatoes, arabiatta sauce
- ~ Harissa and lemon roasted vegetable cous cous ~

#### Sides

- ~ Garlic and rosemary roasted new potatoes ~
- ~ Steamed fragrant rice ~
- ~ Buttered seasonable vegetables ~
- ~ Roasted root vegetables ~
- ~ Steamed new potatoes, lemon and dill butter ~
- ~ Seasoned potato wedges ~

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## EVENING DINING

Select between our fabulous  
**Finger Buffet or Fork Buffet evening  
menus and continue the evenings  
festivities.**

### Fork Buffet (page 2)

Choose 1 meat, 1 fish, 1 vegetarian, 2 side, 3 salads and 2 desserts

£32.95 per person

#### Salads

~ Balsamic beetroot and shallot salad ~

~ Elvetham chopped salad ~

Lettuce, tomato, red onion and celery

~ Super food salad ~

Broccoli artichokes, peas and toasted seeds

~ Fragrant rice salad ~

Toasted pine nuts and salads

~ Thai style coleslaw ~

~ Potato salad ~

Spring onions, honey and mustard dressing

~ Caesar salad ~

Grana Padano, toasted croutons

~ Heritage tomato salad with torn basil ~

#### Desserts

~ Raspberry bavaois ~

Vanilla mascarpone

~ Lemon meringue pie ~

Citrus and basil salsa

~ Apple tarte tartin ~

Salted caramel

~ Tiramisu ~

Coffee creme anglaise

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## ADDITIONAL EXTRAS

**Treat yourself,  
it's your wedding day!**

### The Seymour Package

Compulsory Room Hire £450  
£15 per person

- ~ Access to The Seymour Room from 8am on the day of the wedding ~
- ~ Dressing tables and mirrors set up in the room ~
  - ~ Round breakfast table for up to 12 guests ~
  - ~ Continental breakfast served into the room ~
    - ~ One Mimosa per person ~
  - ~ Tea & Coffee served into the room ~

### Special Touches

- ~ Wedding Post Box (£50) ~
- ~ Fireworks (Booked via The Elvetham) ~

### Additional Drinks

- ~ Sparkling Elderflower (£17 per 2L Jug) ~
  - ~ Orange Juice (£15 per 2L Jug) ~
    - ~ Pimms (£50 per 2L Jug) ~
  - ~ Becks Beer Buckets (£20 for 5 bottles) ~
- ~ Corona or Peroni Beer Buckets (£25 for 5 bottles) ~