

# *The finer details . . .*

## *Inclusive Wedding Package*

The all inclusive package available at Honiley Court has been carefully created to assist you in both the preparation of your wedding and your wedding finances.

This package includes all of the following:

- Complimentary Bridal suite and Full English Breakfast for the Bride and Groom
- Wedding Breakfast and Evening Reception room hire in a room to compliment your number of guests
- A Red carpet welcome
- Three course wedding breakfast chosen from a choice of our inclusive menus
- Drinks package to include: A welcome glass of Bucks fizz, a glass of house white or red wine with your meal and a glass of sparkling Berri Estates cuvee brut for your toast
- Our Banqueting Manager as your Master of Ceremonies
- Use of a round silver cake stand and knife
- White linen table cloths and napkins
- Printed menu Cards
- Evening reception bacon and sausage baps

### **Prices**

Up to 40 people	£2,000
Up to 60 people	£2,500
Up to 80 people	£3,000
Up to 100 people	£3,500
Up to 125 people	£4,000
Up to 150 people	£4500

### **Optional Extras**

Coloured Napkins	£0.40 each
Coloured table cloths	£2.00 per cloth
Our Resident DJ	£260.00
Chair covers with bows (various colour options)	£5.00 each
Civil Ceremony (does not include the registrars fees)	£200
Civil Ceremony archway, carpet and bays trees	£350

# *All inclusive wedding breakfast menu options*

Leek and potato soup with crème fraiche and chives

Tomato and coriander soup with croutons

Smoked Chicken terrine with red onion marmalade and brioche

Smoked Salmon with avocado and goats cheese terrine, cucumber relish

---ooo---

Baked salmon with spinach and mussel risotto

Breast of chicken with pan gravy sage seasoning bacon roll

Medallions of pork on dauphinoise and marjoram jus

Roast topside of beef, Yorkshire pudding and seasonal vegetables

Chargrilled mediterranean Vegetable Gateaux, Red Pepper coulis (v)

---ooo---

Dark chocolate tart with orange sorbet

Chocolate profiteroles with Chantilly cream

Fresh Fruit Salad in a brandy snap basket

Apple tart "tartin" with cinnamon anglaise

---ooo---

Tea or coffee

Choose one item from each course for all of your guests

Additional courses can be added to your menu at an additional cost,

you may wish to take a look at the "Bespoke" Wedding Menus.

# *“Bespoke” weddings at the Honiley Court Hotel*

The Bespoke weddings at the Honiley Court offer you the flexibility to create a personalised wedding suited to yourself and your guests. Our Bespoke weddings however do benefit from having the following essentials included

- Complimentary Bridal suite and Full English Breakfast for the Bride and Groom
- Wedding Breakfast and Evening Reception room hire in a room to compliment your number of guests, minimum numbers apply
- A Red carpet welcome
- Use of a cake stand and knife
- White linen tablecloths and napkins
- Individual typed menus
- Licensed bar until 2am Monday-Saturday and Midnight on Sunday

## **Wedding Breakfast and Evening Event Room Hire for 2009 and 2010;**

**Aylesford Suite- £275.00, Warwick Suite - £200.00  
if minimum number are not achieved**

**Civil ceremony room hire for the Aylesford Suite  
2010 - £350.00 and 2011 -£375.00**

**Civil ceremony room hire for the Warwick Suite  
2010 - £275.00 and 2011- £300.00**

**Special Room Hire charges are available,  
subject to availability for Friday and Sunday weddings.**

## *Canapés*

Why not offer your guests a selection of Canapés with their reception drink, to be served on silver platters by our waiting staff, offering that special little something to begin your celebration.

Smoked trout and avocado cream

Spiced goats cheese blinis

Thai chicken sticks with coconut, coriander and lime

Taramasalata and lemon blinis

Smoked salmon blinis with chive crème fraiche

Chicken parfait with cranberry

Buffalo mozzarella and cherry tomato tartlet (v)

Prosciutto and melon ball

Roquefort cheese and smoked bacon

Fried risotto with goat's cheese (v)

Avocado and prawn

£1.75 per item minimum of 3 items must be ordered

# Wedding Breakfast

To help you plan your perfect day we offer a selection of dishes priced individually enabling you to plan a menu to suit your party.

We ask you to choose one menu common to all your guests, and we also offer a vegetarian option and can accommodate to specific dietary requirements on request.

## Starters

Salad of smoked chicken, tarragon and red onion	£5.95
Melon with seasonal fruits	£5.75
Toasted goat's cheese with apple fritter, sticky fig and balsamic (v)	£6.50
Parma ham with melon and balsamic	£6.00
Terrine of ham hock and black pudding, homemade bread and pickle	£5.75
Warm duck roulade wrapped in parma ham with tomato salsa	£6.95
Prawn and salmon cake, chive and lemon oil	£6.50
Smoked salmon and chive tartlet with avocado crème fraiche	£6.50
Fresh fruit on skewers drizzled with honey and lemon yoghurt	£5.75

## Soups

Honey roasted parsnip soup with mascarpone cream	£5.25
French onion soup with Gruyere and chives	£5.50
Mushroom soup with sherry and tarragon (v)	£5.50
Leek and potato with crème fraiche and chives	£5.25
Roast tomatoes with basil croutons	£5.50
Cream of courgette and parsley	£5.50
Lobster and Cray fish bisque	£5.95

## Main Courses

Navarin of salmon with herb crust, young vegetables, champagne and dill	£14.25
Fillets of Sole ,Fennel gnocchi and brown shrimp butter	£16.50
Baked salmon with spinach and mussel risotto	£13.95
Sea bass with crushed potatoes, broad beans, saffron butter sauce	£14.50
Breast of chicken with a 'coq-au-vin' sauce	£14.95
Roast breast of chicken, bacon roll, sage seasoning and pan gravy	£14.95
Breast of chicken filled with red onion, chorizo and peppers, roasted new potatoes, seasonal vegetables and basil jus	£15.95
Braised shank of lamb with garlic potatoes, glazed vegetables and cracked mustard	£17.95
Roast rump of lamb with rosemary and red current jus	£19.95
Roast sirloin beef with fondant potatoes, red onion marmalade and red wine jus	£19.50
Roast topside of beef with Yorkshire pudding and seasonal vegetables	£17.95
Roast loin of pork with shallots and crushed potatoes	£16.95
Chargrilled Mediterranean Vegetable Gateux, Red Pepper Coulis (v)	
Roast Pumpkin Ricotta & Roquette Caneloni, Parmes Gratin (v)	

## Desserts

All including tea and coffee **£7.75**

Classic bread and butter pudding with vanilla sauce

Dark chocolate tart with orange sorbet

Vanilla Crème brûlée studded with raspberries, glazed with a caramel topping with almond cookies

Rich chocolate Praline truffle with vanilla an glace

Vanilla panna cotta and raspberries

Champagne delice with shortcake and minted strawberries

Brandy snap basket with seasonal fruits, Chantilly and sorbet

Chocolate and pecan raspberry and chocolate orange cheesecake

Tiramisu and baileys cream

Caramelised apple tart "tartin" and caramel sauce

Petit Fours chocolates (2) **£1.00**

## Cheese Course

A plated selection of British and Continental farmhouse cheese with fruit loaf **£6.50**

A platter of farmhouse cheeses with breads, chutney, celery and grapes (per table) **£25.00**

# Evening Buffet Menu

## **Buffet Menu One - £11.50**

Selection of assorted sandwiches

Salmon and prawn cakes with lime mayonnaise

Chicken, lime and coriander brochettes with Thai dipping sauce

Selection of grilled Italian pizza breads

Mini leek and cheddar quiche

## **Buffet Menu two - £15.50**

Please select three items from below in addition to Menu One

Mini coriander naan with coronation chicken

Savoury ham and cheese gougiers

Vegetable Chinese spring rolls with cucumber yoghurt

Mini Thai salmon and cod fish cakes with a sweet chilli dip

Pork Chipolatas glazed with honey and mustard

Cajun chicken skewers with honey yoghurt dip

Assorted mini cakes

Chocolate profiteroles and Chantilly cream

## **Super Buffets**

Sweet and sour chicken with rice and crackers

**£9.95**

Chilli and rice with garlic bread

**£9.95**

Lamb Rogan josh with rice and poppadoms

**£9.95**

Vegetable Lasagne with salad

**£9.95**

Boot burger and Hot Dogs with chips and relish

**£8.95**

Bacon, sausage or field mushroom baps

**£4.50**

To ensure that your guests are adequately catered for we stipulate that you must cater for at least 80% of your evening guests.

# *Drinks Offer*

## **Arrival Drinks (Per Glass)**

Pimms	£3.75
Bucks Fizz	£3.50
Kir royale	£3.95
Mulled Wine	£4.25
Champagne	£6.50
Sherry Tio	£3.50
Berri Estates cuvee Brut	£3.50
Berri Estates cuvee Brut Rose	£3.95

# *Drinks Package A*

**Bucks Fizz**

**Sangiovese Merlot and Chardonnay Pinot Grigio wine  
(half bottle per person)**

**Berri Estates curvée Brut toast**

**£14.50**

# *Drinks Package B*

**Pimms on Arrival**

**Sangiovese Merlot and Chardonnay Pinot Grigio wine  
(half bottle per person)**

**Berri Estates curvée Brut toast**

**£15.20**

# Guest Accommodation

For the friends and family of the bride and groom we offer privileged accommodation rates to welcome them to stay overnight and possibly make a weekend of the celebrations! Single Rooms are based on one adult and double and twin rooms are based on two guests sharing. All rates are inclusive of Full English Breakfast and VAT.

<b>One Night Stays</b>	2009	2010	2011
Single Rooms	£70.00	£70.00	£75.00
Double room	£85.00	£85.00	£90.00
<b>Two Night Stays</b>			
Single	£100.00	£100.00	£105.00
Double Room	£130.00	£130.00	£135.00

*Children aged 5 years and under can stay in their parent's room inclusive of breakfast free of charge, children between 5 and 12 years old will be charged £6.25 for their Breakfast and children over 12 years old will be charged £12.50 for their breakfast.*

An allocation of bedrooms can be provisionally held for your guests to call up and reserve, bedrooms that are not confirmed one month prior to the wedding will then be released for general sale. Your guests will be asked to confirm their bedrooms with a credit or debit card and settle their accounts on departure.