

2021

# Waterton Park Hotel Wedding Menus and Upgrade Prices

**Your wedding package include's set items, please find below a selection of different upgrade options to consider : Reception Drinks**

Pimms & Lemonade	No upgrade charge
Chilled Bottle of Budweiser	No upgrade charge
Raspberry Bellini	£1.15 upgrade per glass
Amaretto Fizz	£1.15 upgrade per glass
Elderflower Bellini	£1.15 upgrade per glass
House Champagne & Strawberry	£4.50 upgrade per glass
Extra Prosecco Per Glass	£6.75 per glass

## Canapés

If your package does not include canapés, why not consider adding them to enhance your drinks reception, a lovely offering to your guests during this time and priced at £6.50 per person:

**A selection of all of the items will be served:**

- Spanish Meat Balls in a spicy tomato sauce
- Chicken skewers with sweet chilli sauce
- Sticky belly pork with a sweet barbecue glaze
- Dinky cottage pies topped with creamy mashed potato
- Honey & mustard glazed miniature sausages
- Goats cheese tartlet with red onion marmalade (V)
- Cucumber, carrot, hummus & chive simply served (V, Ve & GF)

## Wine served with the meal

Pinot Grigio, Pure - Trentino Italy, Zing! a delightful expressive, dry wine with refreshing apple and citrus flavours

Merlot, El Picador - Central Valley, Chile. Medium bodied, with lovely sweet plum fruit and a mellow, soothing finish

A wine list can be provided with other choices and supplement prices, please ask the wedding coordinators for information.

## Wedding Banquet Menu A

The below menu is included in all of the packages we offer:-  
**Each guest having the same menu, no choices are available for guests**

**Assiette of chilled melon** with forest  
berry compote and orange syrup

**Seasonal Vegetable Soup**  
with a crusty bread roll

**Breast of Knabb's Hall chicken** on a bed of soft leeks and bacon with a  
natural gravy, roast potatoes and seasonal vegetables

**Strawberry Cheesecake** with Prosecco  
Chantilly cream and a chocolate baton

**Peruvian Ground Fair Trade Coffee & Mints**

You can upgrade the above menu and change courses to the following options at a supplement price per person. Please note that your menu must consist of 5 courses including coffee.

## Starter Upgrade Options

Traditional Yorkshire pudding with pulled beef brisket and rich onion gravy	£2.75pp
Chicken & Bacon Salad, rocket leaves and a light garlic mayonnaise	£1.65pp
Smoked Haddock Fishcake, mixed salad leaves and tartare sauce Classic	£2.25pp
Prawn Cocktail, crisp iceberg lettuce, tangy Marie Rose sauce, brown bread and butter	£1.75pp
Pork & Pistachio Terrine, spiced fruit chutney, pickled sweet vegetables and brioche	£1.65pp
Beetroot & Feta Tart, dressed leaves and pickled vegetables (V)	No Supp

## Intermediate Course Upgrade Options

Slow Roasted Tomato & Basil Soup	£1.00pp
Carrot & Coriander Soup	£1.00pp
Leek & Potato Soup	£1.00pp
Minestrone Soup	£1.00pp
Pea & Ham Soup	£1.00pp
Butternut Squash Soup	£1.00pp
Refreshing Fruit Sorbet (Lemon, Raspberry or Mango)	£1.00pp

## Main Course Upgrade Options

Traditional Roast Pork Loin, honey and mustard glaze, natural gravy, roast potatoes and seasonal vegetables	£2.25pp
Roast Turkey, chipolata sausage, stuffing, pan gravy, roast potatoes and natural gravy	£2.25pp
Roast Striploin of English Beef, Yorkshire pudding, pan roast gravy, roast potatoes and seasonal vegetables	£6.80pp
Shoulder of Lamb Navarin, creamy mashed potato, roasted parsnips, onions and seasonal vegetables	£3.50pp
Fillet of Scottish Salmon, soft leeks, creamy Hollandaise sauce, new potatoes and seasonal vegetables	£2.25pp
Aged Beef Fillet (cooked medium), sautéed wild mushrooms, potato Dauphinoise, rich red wine reduction and seasonal vegetables	£8.50pp
Moroccan Cauliflower Roulade, chickpea chutney, wilted kale, new potatoes and a herb oil (V, Ve & GF)	No Supp

## Dessert Upgrade Options

Profiterole Tower, miniature choux pastry buns filled with vanilla cream, layered with chocolate sauce	No Supp
Raspberry Bakewell Tart, with fresh raspberries and cream	£1.75pp
Sticky Toffee Pudding, served warm with English custard and toffee sauce	£1.75pp
Salted Caramel Cheesecake, chocolate sauce and Chantilly cream	£1.75pp
Chocolate Brownies, raspberry coulis, sweetened berries and lightly whipped cream	£1.75pp
Chef's Trio of Miniature Chocolate Desserts	
Chocolate Brûlée, Chocolate Brownie and Chocolate Truffle Torte	£2.75pp
Pecan Pie, simply served with clotted cream	£2.25pp
Plated Selection of Yorkshire Cheese & Biscuits, celery and green grapes	£5.25pp
Cheese Platter Per Table (tables of 8/10)	£50.00 per table

## Children's Menu Choices and prices

Children are not included within our packages as we only charge for the meal during the day reception and then they are counted as a guest at night for the buffet.

### **Children's Menu (ideal for children aged 1yr - 8yrs)£21.95 per child** Melon

Chunks with mixed berries

Mini Roast Dinner, chicken breast, mashed potato, seasonal vegetables and gravy Chocolate

Brownie & Vanilla Ice Cream

The above menu also includes 2 glasses of Orange Juice during the meal

**Alternatively children can have a half portion or a full portion of the chosen adult menu if they are older with a bigger appetite, charged for accordingly.**

## Evening Buffet Menus and upgrade options

All based on a minimum of 100% catering of the total number of evening guests attending the evening function, including all adults and children.

### Menu A

Rustic BBQ Pulled Pork  
Chunky Potato Chips  
Bread Rolls to build your own Slider Sandwich  
Corn on the Cob  
Savoury Cous Cous  
House Coleslaw  
Mixed Salad

A percentage of the Pork can be "BBQ Pulled Jack Fruit" for (V & Ve) - If required

### Menu B

£4.50pp upgrade  
Selection of hand cut sandwiches on white and wholemeal bread  
Vegetarian Pizza Slices  
Chunky Potato chips with creamy mayonnaise  
Mac n Cheese Bites  
Hickory Smoked Pulled Pork Dough Bites  
Chicken Kebabs  
Individual BBQ Pork Ribs  
Chipotle Battered King Prawns  
Dressed leaf salad with cherry tomatoes and cucumber

### Yorkshire Ploughman's Buffet

£6.75pp upgrade  
Platter of Yorkshire Cheeses  
Selection of cured meats and baked ham  
Individual pork pies with brown sauce  
Beef & mustard dinky pies  
Baby pickled onions, gherkins, celery and green grapes  
Piccalilli and a selection of home made chutneys  
Dressed leaf salad  
House coleslaw  
A selection of water biscuits, oat cakes and freshly baked breads

## American Style “Slider” Hot Sandwich Buffet

£8.25pp upgrade

Choose any 3 of the following:-

BBQ Pulled Pork

Pulled Beef Brisket in gravy

Hickory Smoked Pulled Chicken

Vegetarian & Vegan BBQ Pulled Jack Fruit (V & Ve)

All served with flour baps to build your own slider along with chunky potato chips, savoury couscous, house coleslaw, corn on the cob and a selection of salads

## Boathouse Evening BBQ Menu

£8.75pp upgrade

Available only to evening receptions in Walton Hall in the Boathouse Suite for a minimum number of 40 guests between **April and October** inclusive only.....

Choose 3 of the following:

100% Prime Beef Burger

Cumberland Sausage

Marinated Chinese Pork Chops

Piri Piri Chicken Breast

Lamb Kofta Kebabs

Mediterranean Vegetables Skewers

This menu also includes:

New potatoes

Toasted garlic bread

Floured baps

Mixed leaf salad, cucumber, feta and olive salad, basil and red onion salad

House coleslaw

A selection of sauces and relishes

## Booking Terms & Conditions

A deposit of £1000 is required to secure a date within 2 weeks of holding a provisional booking. The hotel reserves the right to release any provisional bookings if no contact made after 2 weeks. A further deposit of £1500 is then required 14 months prior to the date, 50% of the remaining balance is due at the "final details" meeting 8-10 weeks prior to the event with final payment and all details paid and confirmed 3 weeks before at the final meeting. The hotel reserves the right to cancel any bookings who do not meet the agreed payment terms.

**A retention of £500.00 from the initial deposit paid will be retained until after the event. This retention will be used if necessary but without limiting to compensate for any damage or unpaid bills or in the event of wilful or negligent interruption to hotel business or in event of any disturbance to other hotel guests by the organiser of their guests. Should there be no such incidents, the retention will be returned within 7 days of the event.**

The hotel only accepts the following methods of payment:-

Debit Card

Cash

BACS payments (not accepted for the first deposit)

All prices include VAT at the current rate of 20%

**We do not accept cheques or any credit card payments**

## Cancellation Fees

All deposits paid are non-refundable and non-transferrable

Cancellation 6 months or more before the date = Loss of any deposits paid

Cancellation 3-6 months before the date = 50% of the total costs chargeable

Cancellation 0-3 months before the date = 100% of the total costs chargeable

The figures will be based on the numbers given at the time of booking. Cancellations must be confirmed in writing to the Hotel.

## Important Information

Timings for the day are crucial for many reasons, if you have a Registrar booked to conduct your ceremony at the Hotel, the ceremony must start on time due to their schedule and commitment to other ceremonies elsewhere on the day.

We recommend that anyone wishing to book accommodation on the day do so as soon as possible - after the date is confirmed with a deposit.

The Hotel cannot be held responsible for the Hotel being fully booked.

Minimum numbers apply for certain periods.

All bookings must comprise a reception drink, wine with the meal, drink for the toast, 5 course wedding breakfast menu and evening buffet for each adult attending the whole day and evening reception. 100% catering is required for all evening buffets/bbq.

All catering and liquor must be provided by the Hotel with the exception of the traditional wedding cake.

Drones may only be used for wedding videography/photography with the correct license and insurance held by the pilot. Copies of these documents will be required by the Hotel prior to the wedding day.

The Hotel does not allow firework displays or Chinese Floating Lanterns due to the surrounding nature reserve and local residents.

Please note that Walton Hall on the island has no lift access, however the new building does have lift access and full disabled facilities. Please see our access statement on our website for further information: [www.watertonparkhotel.co.uk](http://www.watertonparkhotel.co.uk)