

2023

Waterton Park Hotel & Spa

Wedding Menus and Upgrade Prices



Your wedding package includes set items which are listed on your package, please find below a selection of different upgrade options for you to consider:

Reception Drinks:

Chilled Bottle of Peroni or Corona (with optional wedge of lime)	£0.40p per bottle
Pimms & Lemonade	£1.00 per glass
Raspberry Bellini	£1.20 per glass
Amaretto Fizz	£1.20 per glass
Elderflower Bellini	£1.20 per glass
House Champagne with a fresh strawberry	£6.50 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 charged at **£7.25pp (catering for 100% of guests)**:

A selection of all of the items will be served:

- Spanish Meatballs in a spicy tomato sauce
- Sweet Chilli Chicken Skewers
- Sticky Belly Pork with a sweet barbecue glaze
- Crispy Battered Haddock with Pea Puree
- Arancini with a tomato coulis (V)
- Goats Cheese tartlet with red onion marmalade (V)
- Falafel Bites (V & Ve)
- 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

Please choose either Menu A Option 1 or Option 2 for your whole party

Wedding Banquet Menu A - Option 1

The below 5 course menu is included within all of our packages:-
Each guest having the same menu, no choices are available for guests

A Mélange of Seasonal Melon

Infused with Malibu and Mint, served on a sweetened berry compote

Slow Roasted Vine Tomato Soup

with a basil oil

Oven Roasted Breast of Chicken

Topped with Pancetta and a sage and onion crumble, finished with a red wine jus,
roast potatoes and seasonal vegetables

Profiteroles

Choux pastry buns filled with vanilla cream and served with chocolate sauce

Peruvian Ground Fair Trade Coffee & Mints

(OR)

Wedding Banquet Menu A - Option 2

The below 4 course menu is included within all of our packages:-
Each guest having the same set menu, no choices are available for guests

Traditional Yorkshire Pudding

with braised beef brisket and a rich onion gravy

Oven Roasted Breast of Chicken

Topped with Pancetta and a sage and onion crumble, finished with a red wine jus,
roast potatoes and seasonal vegetables

Chocolate Brownies

With sweetened berries, a raspberry coulis and finished with a lightly whipped cream

Peruvian Ground Fair Trade Coffee & Mints

You can upgrade the above menus and change courses to the following options at a supplement price per person. The menu is to be the same for every guest unless vegetarian, vegan or a guest with allergies. Allergen details must be provided with specific detail to the Wedding Coordinators no later than 21 days before the wedding date.

Starter Upgrade Options

Traditional Yorkshire Pudding with braised beef brisket and a rich onion gravy	£2.95pp
Chicken Caesar Salad , with smoked bacon, herb croutons and a creamy Caesar dressing	£1.95pp
Smoked Haddock Fishcake with a fine Niçoise salad finished with a creamy tartare sauce	£2.95pp
Classic Prawn Cocktail simply served with crisp iceberg lettuce, tangy Marie Rose sauce, brown bread & butter	£1.95pp
Ham Hock Terrine with a fresh pea puree, piccalilli, pea shoots, served with brioche	£1.95pp
Goats Cheese Tartlet accompanied by heritage beetroot, red onion marmalade, rocket and walnuts (V)	No Supp
Mushroom Paté with red onion marmalade, rocket, walnuts and toasted sourdough (Ve)	No Supp

Intermediate Course Upgrade Options

(all soups served with a warm bread roll and butter)

Leek & Potato Soup served with chive croutons	£1.25pp
Classic Minestrone Soup served with grated Italian hard cheese	£1.25pp
Pea & Ham Soup topped with cheese croutons	£1.25pp
Butternut Squash Velouté drizzled with a dark pumpkin oil	£1.25pp
Honey Roast Parsnip Soup sprinkled with toasted caraway seeds	£1.25pp
Refreshing Sorbet simply served (Lemon, Mango, Raspberry or Champagne)	£1.25pp

** All soups apart from the Pea & Ham Soup can be made Vegan**

Main Course Upgrade Options

Roast Turkey	2.75pp
Garnished with a bacon wrapped chipolata sausage, sage and onion stuffing, roast potatoes and natural gravy	
Roast Sirloin of English Beef	£7.25pp
Homemade Yorkshire Pudding, finished with a pan roast gravy, roast potatoes and seasonal vegetables	
Rump of Dales Lamb	£4.50pp
On a bed of crushed peas with Dauphinoise potatoes, roasted baby onions, garden vegetables and a rich rosemary jus	
Baked Fillet of Scottish Salmon	£2.75pp
With samphire, saffron Chateau potatoes and seasonal vegetables, finished with a Hollandaise sauce	
28 Day Aged Yorkshire Beef Fillet (cooked medium)	£9.50pp
Accompanied by truffled wild mushrooms, potato Dauphinoise, Madeira sauce and seasonal vegetables	
Roast Cauliflower Steak (V & Ve)	No Supp
Marinated in Cajun spice, served with saffron boiled potatoes, seasonal vegetables and finished with a sauce Vierge	
Mediterranean Vegetable and Lentil Ragu (V & Ve)	No Supp
Served with creamy garlic and oregano polenta mash and seasonal vegetables	

Dessert Upgrade Options

Tart au Citron

Decorated with fresh raspberries and served with a light vanilla cream £2.50pp

Sticky Toffee Pudding

Served warm with English Custard and toffee sauce £2.50pp

Individual White Chocolate & Raspberry Cheesecake

Delicately sprinkled with cracked meringue and finished with raspberry coulis £2.50pp

Salted Caramel Brownies

Drizzled in a butterscotch sauce and finished with a lightly whipped cream £2.50pp

Pear & Almond Tart

Paired with ginger and pear compote and topped with an Amaretto cream £2.50pp

Dark Chocolate & Coconut Tart (V, Ve & GF)

Accompanied with a raspberry compote No Supp

Cheese Platter per Table

Table of 8-10 £60.00 per table

Children's Menu Choices and Prices

Children are not included within our packages which are all based on adult guests. For children, we charge for their meal during the day reception and then they are counted as a guest at night for the buffet and charged for according to your chosen menu. Please note the portions sizes of each option below vary, hence the age suggestions.....

Children's Menu (ideal for ages 1y to 8yrs) - £24.50pp

Cheesy Toasted Garlic Bread with a BBQ dipping sauce

Mini Roast Chicken Dinner with mashed potato, seasonal vegetables and gravy

Ice Cream Sundae with chocolate sauce

Alternatively, older children can have:-

A half portion of the adult meal (ideal for 9yrs - 12yrs) - £28.00pp for Menu A

OR

A full portion of the adult meal (ideal for 12yrs - 16yrs) - £55.00pp for Menu A

The above menus and price also include 2 glasses of orange juice during the meal.

Evening Buffet Menus and upgrade options

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

Menu A - Included in all packages unless otherwise stated

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 Jackfruit" for the Vegetarian/Vegan guests - if required

Menu B

£4.95pp Upgrade

Selection of hand cut sandwiches on white and wholemeal bread
Vegetarian Pizza Slices
Chunky Potato Chips with creamy mayonnaise
Mac n Cheese Bites
Duck Spring Rolls
Chicken Kebabs
Individual BBQ Pork Ribs
Chipotle Battered King Prawns
Dressed Leaf Salad with cherry tomatoes and cucumber

Menu C - Yorkshire Ploughman's Buffet

£7.50pp Upgrade

Platter of Yorkshire Cheeses
Selection of Cured Meats and baked ham
Individual Pork Pies and Brown Sauce
Sausage Roll Selection
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

Menu D - American Style Slider Hot Sandwich Buffet

£8.50pp Upgrade

Choose any 3 of the following:-

BBQ Pulled Pork

Pulled Beef Brisket in gravy

Peri Peri Pulled Chicken

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

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

Boathouse Evening BBQ Menu

£9.50pp Upgrade - unless already included within your package

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

Choose 3 of the following, must be 100% catering on each item :

100% Prime Beef Burger

Lamb & Mint Burger

Cumberland Sausage

BBQ Pork Chops

Cajun Chicken Breast

Lamb Kofta Kebabs

Halloumi & Pesto Mediterranean Vegetable Skewers (V)

Vegan Burger (Ve)

This menu also includes a side accompaniment of:

Potato Chips

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 reserved the right to release any provisional bookings if no contact is made after 2 weeks. A further deposit of £1500.00 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 the 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 or 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

We do not accept cheques or 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. Failure to meet a payment deadline may result in the booking being cancelled.

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 anyone wishing to book accommodation do so as soon as possible - after the date has been confirmed with a deposit and you have received the accommodation email from reservations.

*The Hotel cannot be held responsible for accommodation being fully booked.

*Minimum numbers apply for certain periods.

*All bookings must comprise a reception drink, wine with the meal, drink for the toast, 4/5 course wedding breakfast menu (depending on your choice of Menu A) and an evening buffet/bbq for each adult guest attending the whole day and evening reception. 100% catering is required for all evening buffets/bbq's. If any product is unavailable, we will endeavour to substitute it with a similar product and notify you of the change,

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

*Drones may only be used for the 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