

2026

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, chargeable upgrade options for you to consider (any upgrades added are for the whole party, not individuals):

Reception Drinks:

Chilled Bottle of Peroni or Corona (with optional wedge of lime)	£0.50p per bottle
Pimms & Lemonade	£2.25 per glass
Raspberry Bellini	£2.25 per glass
Aperol Spritz	£2.50 per glass
Taittinger Brut Reserve Champagne with a fresh strawberry	£7.50 per glass
Festive Warm Mulled Wine	£2.00 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 **£8.50pp** (catering for 100% of guests):

Please select 5 of the below items (ensuring to cater for any special diets for your party within the 5 choices)

Mini Yorkshire Pudding with shredded beef & pickled shallots
Chicken Skewers with hot honey glaze (GF)
Sweet BBQ Sticky Belly Pork (GF)
Crispy Battered Haddock with Pea Puree
Mini Bruschetta (V, Ve and can be GF modified for the whole party)
Padron Peppers with rock salt (V, Ve, GF)
Vegan Sausage Rolls topped with American Mustard (Ve)
Cucumber, Carrot, Hummus simply served (V, Ve & GF)

Add an additional meat/fish item for £2.50pp or £1.95pp for others

Wine served with the meal:

Da Luca Pinot Grigio, Terre Siciliane

Aromas of white flowers, pink grapefruit and cox's apples with a crisp finish

Tekena Cabernet Sauvignon, Central Valley

Light bodied with a plum and bramble character

** Should you wish to pre-order additional bottles for the tables then we can offer the following:-**

Da Luca Pinot Grigio - £40.00 per bottle

Tekena Cabernet Sauvignon - £40.00 per bottle

Whispering Angel Rose, Cotes de Provence - £54.00 per bottle (**only available by the bottle, not by the glass**)

A wine list can be provided with other choices and supplement prices, please ask the Wedding Coordinators for information. Please note any changes to our wine list will ensure a similar wine to the above will be provided.

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

(V, Ve & GF)

With orange syrup, served on a sweetened berry compote

Slow Roasted Tomato Soup with basil oil

(V, Ve & can be GF Modified)

with a bread roll and butter

Oven Roasted Breast of Chicken (GF)

finished with a red wine jus,

Fondant Potato and seasonal vegetables

Profiteroles

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

Freshly Ground 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

(can be V, GF & LF modified)

with braised beef brisket and a rich onion gravy

Oven Roasted Breast of Chicken (GF)

finished with a red wine jus,

Fondant Potato and seasonal vegetables

Individual White Chocolate & Raspberry Cheesecake

Delicately sprinkled with cracked meringue, finished with raspberry coulis

Freshly Ground Coffee & Mints

You can upgrade the above menus and change courses to the following options at a supplement price per person. ***The menu has 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

Chicken Caesar Salad , with smoked bacon, herb croutons and a creamy Caesar dressing	£2.25pp
Classic Prawn Cocktail simply served with crisp iceberg lettuce, tangy Marie Rose sauce, brown bread & butter	£2.25pp
Ham Hock Terrine with a fresh pea puree, piccalilli, pea shoots, served with brioche	£2.25pp
Goats Cheese Tartlet with heritage beetroot, red onion marmalade and rocket (V)	No Supp
Mushroom Paté with red onion marmalade, rocket and toasted sourdough (Ve)	No Supp

Intermediate Course Upgrade Options

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

Seasonal Vegetable Soup	No Supp
Leek & Potato Soup served with chive croutons	£1.40pp
Butternut Squash Velouté drizzled with a dark pumpkin oil	£1.40pp
Honey Roast Parsnip Soup sprinkled with toasted caraway seeds	£1.40pp
Refreshing Sorbet simply served (Lemon, Mango or Raspberry)	£1.40pp

** All soups can be Vegan modified for the whole party**

Main Course Upgrade Options

Roast Turkey	£7.95pp
Garnished with a bacon wrapped chipolata sausage, sage and onion stuffing, fondant potato and natural gravy	
Roast Sirloin of English Beef	£7.95pp
Homemade Yorkshire Pudding, finished with a pan roast gravy, fondant potato and seasonal vegetables	
Braised Rump of Dales Lamb	£5.25pp
On a bed of crushed peas with Dauphinoise potatoes, roasted baby onions, garden vegetables and a rich rosemary jus	
Roasted Cauliflower Steak (V & Ve)	No Supp
served with Fondant potato, seasonal vegetables and vegetarian roast gravy	
Roast Vegetable Wellington (V & Ve)	No Supp
Served with Fondant potato, seasonal vegetables and a vegetarian roast gravy	

Dessert Upgrade Options

Tiramisu	£3.95pp
Choux Pastry, coffee craquelin, chocolate & coffee ganache, mascarpone	
Sticky Toffee Pudding	£2.85pp
Served warm with English Custard and toffee sauce	
Salted Caramel Brownies	£2.85pp
Drizzled in a butterscotch sauce and finished with a lightly whipped cream	
Dark Chocolate & Orange Tart (V, Ve & GF)	No Supp
Accompanied with a chocolate sauce	

Children's All Inclusive Prices Menu Choices

Children are not included within our packages as they are all based on the minimum number requirement of adult guests including the wedding couple. For children, we charge the following all inclusive package prices.

Please note the portions sizes of each option below vary, hence the age suggestions.....

**Children's Menu aged 1yrs – 8yrs - £35.00pp
(£20.00 day only, £15.00pp evening only)**

Cheesy Toasted Garlic Bread with a tomato ketchup dip

Mini Roast Chicken Dinner

with mashed potato, seasonal vegetables and gravy
(Vegan sausages can be an alternative)

(or)

Pasta Napolitana (V)

Vanilla Ice Cream with strawberry sauce

OR

**A half portion of the adult meal for 9yrs - 12yrs - £50.00pp
(£30.00pp day only, £20.00pp evening only)**

OR

**A full portion of the adult meal for 12yrs - 16yrs - £65.00pp
(£40.00pp day only, £25.00pp evening only)**

The above menus and prices also includes a fresh juice reception drink, 2 glasses of orange juice during the meal and also their Evening catering on your menu choice.

Evening Buffet Menus and BBQ upgrade option

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

Both Menu A option 1 or option 2 below can be included in your package, please choose which you would prefer:-

Menu A Option 1 – Selector Menu

Selection of Sandwiches and Wraps (Some are V and Ve)

Chicken Skewers (GF)

Chinese Spring Rolls with a sweet chilli dip (V & Ve)

Breaded Chicken Strips

Mini Burgers

Margarita Pizza Slices (V)

Pea & Mint Falafel (V, Ve & GF)

House Salad and choice of dressings (V)

House Coleslaw (V)

Onion Bhajis (V, Ve & GF)

Please choose 6 items from above (please ensure you cater for any special dietary requirements with your choices),
chunky chips and dips always included

£5.50 supplement per person for additional items

Menu A Option 2 – Street Food Menu

BBQ Pulled Pork (GF)

Chilli Beef Loaded Nachos with nacho cheese, jalapenos and sour cream

Chicken Fajitas with wraps and dips

Sweet & Sour Chicken (GF)

Beef Chilli Con Carne (GF)

Vegetable Curry (V and can be Vegan Modified)

Seasoned Corn Ribs (V, Ve, GF)

Please choose 2 items from above (please ensure you cater for any special dietary requirements with your choices)

Rice, chunky chips and a selection of salads included

£7.95pp supplement per person for additional items

Something Sweet?

Why not add a selection of plated desserts to the buffet? Ranging from cheesecakes, gateaux, profiteroles and tarts at **£8.95pp** (minimum order of 50% of the total number of evening guests in attendance).

**Please note, we do not allow any external catering at the Hotel,
with the only exception of the traditional wedding cake**

Boathouse Evening BBQ Menu - £8.95pp upgrade

Available only to evening receptions in Walton Hall in the Boathouse Suite between April & October inclusive only. BBQ's can only be offered for parties of over 40 guests,

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

100% Prime Beef Burger
Cumberland Sausage
BBQ Pork Chops (GF)
Cajun Chicken Breast (GF)
Lamb Kofta Kebabs
Halloumi, Vegetable & Hot Honey 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

Please Note:

Any special dietary requirements must be confirmed and given to your Wedding Coordinator before or at the final meeting 21 days prior.

Although we can ensure no pieces of nuts are in any dishes, we cannot guarantee that dishes do not contain traces. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all of the ingredients. If you or any of your party have any dietary requirements, allergies, or intolerances, please ensure your Wedding Coordinator is aware at least 21 days before your wedding day.

Important & Useful Information

The Hotel staff are only responsible for the set of up tables for the meal along with any other small items for a ceremony, meal tables and the evening reception. Please consult your venue dresser if you require set up of any other items. Should you need clarification on this, please contact the Wedding Coordinators directly.

The Hotel does not allow confetti in any form to be thrown on the island. This is only allowed to be thrown on the mainland side of the bridge. All confetti must be biodegradable.

Any acoustic/live musicians who are booked to play during the drinks reception on the island must adhere to noise levels monitored on the day by the Hotel. Due to local residents surrounding the Hotel, noise levels must be adhered to at all times, without exception.

All catering and liquor must be provided by the Hotel with the exception of the traditional wedding cake. The Hotel cannot be held responsible for set up or storage of your wedding cake. The cake should be delivered and set up by your supplier ideally an hour before the meal is served. We are unable to store cakes or any items in our own fridges due to strict food/hygiene regulations.

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/BBQs.

If any product is unavailable, we will endeavor to substitute it with a similar product and notify you of the change.

We reserve the right to increase the cost of any items/dishes should the market value change.

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