



# 2019 Special Offer

**We are pleased to offer this fantastic package for all remaining dates in 2019**

**All for £3200+VAT**

**The package for your first 50 guests includes:**

- ❖ A glass of sparkling wine or orange juice following your ceremony
- ❖ Choice of either 3-course meal or 2-course served BBQ & Pudding Table
- ❖ A glass of house wine per adult with your meal
- ❖ A glass of sparkling wine per adult for the speeches
- ❖ Choice of an evening buffet, hot rolls or pizza
- ❖ Exclusive venue hire for you and your guests
- ❖ A dedicated event manager to ensure the smooth running of your day
- ❖ Hire of silver candelabra and mirror plate centrepieces (if required)
- ❖ Venue up-lighting to compliment your colour scheme and stunning fairy lights
- ❖ Black and white chequered dance floor with starlit backdrop and ceiling

**Additional all-day guests** are charged at **£40** per person.

The **first 10 children** (aged 3-12) are charged at **£20 each**, children **under 2** years are free of charge unless they require food which is **£10 each** and high chairs can be provided.

All additional evening guests are charged at **£8** per person.

**Ceremony fees apply**

**Resident DJ fees apply and are payable directly to the DJ (please ask for info).**

### 3-course meal

**STARTERS** (Choose 2 starters which will include a veggie option):

- ❖ Roasted sweet potato, carrot & red lentil soup
- ❖ Roquefort, spinach and pear salad
- ❖ Mixed bean, avocado, tomato & red onion salad with a lime dressing
- ❖ King prawns in filo pastry with sweet chilli dip

**MAINS** (Choose 2 of the meat or fish options and add the veggie option):

- ❖ Roast free range Chicken with a choice of either lemon & thyme sauce or gravy
- ❖ Good old fashioned bangers and mash with onion gravy
- ❖ Baked cod, colcannon mash with a lemon & saffron sauce
- ❖ PLUS Goats cheese, quinoa & vegetable stuffed zucchini with a tomato & Kalamata olive sauce (V/vegan)

**DESSERT** (Choose 2 options)

- ❖ Glazed lemon tart
- ❖ Baked New York cheesecake
- ❖ Rich chocolate mousse
- ❖ Spiced apple & blackberry crumble

**OR...**

### BBQ with Pudding Table

- ❖ Beef burgers served with cheese in a brioche bun
- ❖ Local butcher's sausages
- ❖ Cajun Chicken with a lemon sauce
- ❖ Vegetarian guests will be offered a vegetarian burger, vegetarian sausage and Halloumi roasted vegetable and cherry tomato kebab

Served with the following:

- ❖ Mixed leaf salad
- ❖ Coleslaw
- ❖ Pasta salad

Following the BBQ, your guests will then be invited to indulge in the pudding table consisting of:

- ❖ Profiteroles with chocolate sauce
- ❖ Lemon cheesecake
- ❖ Chocolate brownies
- ❖ Mixed macaroons

During your meal, we will serve your guests a glass of house wine from their choice of:

- ❖ Pecking Order Chenin Blanc
- ❖ Pecking Order Rosé
- ❖ Pecking Order Merlot Red

Please note that our wines served with this package are subject to change at any time without notice.

## Evening Options

Choose from either the **evening finger buffet** OR **hot sausage and bacon rolls served with chips in cones** (veggie sausages for vegetarians) OR **pizzas** cooked from fresh in our pizza ovens!

Evening buffet consists of:

- ❖ Open faced sandwiches
- ❖ Cocktail sausages
- ❖ Homemade quiche
- ❖ Potato wedges
- ❖ Homemade mini margherita pizza

For more information, or to discuss your wedding in more detail, please contact Becky or Katie in the office on 01473 831263 or by emailing [team@amoe.co.uk](mailto:team@amoe.co.uk)