



All
MANOR
Of Events

Manor Farm Barn

Weekday Wedding Package
2023



E&OE – ALL PRICES EXCLUDE VAT UNLESS STATED OTHERWISE

Weekday Wedding Package

We are pleased to offer an inclusive package for weddings held on a Sunday to Thursday.

Winter Package available from September to April at **£3600+VAT**.

Also available on Fridays and Saturdays in January and February.

Summer Package available from May to August at **£4100+VAT**.

(Not available on bank holiday Sundays or Mondays)

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 or hot rolls or pizzas
- ❖ Exclusive venue hire for you and your guests
- ❖ A dedicated event manager to ensure the smooth running of your day
- ❖ Venue up-lighting to compliment your colour scheme and stunning fairy lights
- ❖ Black and white chequered dance floor with starlit backdrop and ceiling
- ❖ Discounted rates with our resident DJ

The Weekday Wedding Package is for a minimum of 50 adult guests.

Additional all-day guests are charged at **£42** 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.

Evening guests are charged at **£8.75** per person.

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Wedding Package Menu:

3-course meal

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

- ❖ Leek and potato soup (veggie/can be vegan/GF)
- ❖ Miso chickpeas and avocado on toast (veggie/vegan/can be GF)
- ❖ Onion bhajis with mint raita (veggie/can be vegan/GF)
- ❖ Marinated olives, hummus and flatbread (veggie/vegan/can be GF)
- ❖ Chicken liver parfait, mixed leaves and crusty bread
- ❖ Crispy panko coated prawns with sweet chilli dip
- ❖ Southern fried chicken goujons with sweet chilli dip

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

- ❖ Roast free range Chicken with a choice of either tarragon and white wine sauce or gravy (can be GF/DF)
- ❖ Good old-fashioned bangers and mash with onion gravy (can be DF/as the veggie/vegan option)
- ❖ Baked cod with chorizo, white beans and parsley (GF/can be DF)
- ❖ Butternut risotto (veggie/vegan/GF)
- ❖ Cauliflower, spinach and potato curry (veggie/vegan/GF)

DESSERT (Choose 2 options)

- ❖ Rich chocolate and espresso mousse
- ❖ Baked New York cheesecake
- ❖ Peach Melba (can be veggie/vegan)
- ❖ Spiced apple crumble (can be veggie/vegan)
- ❖ Sticky toffee pudding (can be veggie/vegan)

OR...

BBQ with Pudding Table

- ❖ Beef burgers served with cheese in a brioche bun
- ❖ Local butcher's sausages
- ❖ Cajun Chicken with a lemon sauce

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- ❖ 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 macarons

During your meal, we will serve your guests a glass of house wine.

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 **pizza ovens**

Evening buffet consists of:

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