



sundowners

An All inclusive Midweek Wedding :

We have developed something fantastic! An all-inclusive midweek package without the all inclusive price.

This fantastic offer includes-

Our ceremony room (for civil ceremonies)

Two welcome drinks and a glass of toasting fizz

A choice of Delicious food, including canapes & a main course.

Our in house Dj to help you dance the night away.

Our huge firepit to help keep warm on our cool british evenings

An events manager throughout the day

Access from 9am to dress the venue to your exact tastes.





RUNNING ORDER & HIRE

Wedding Day



Post-Wedding Day

9AM - Access to remove any decorations & other possessions.

11AM - We wish you a fond farewell & hope to see you again.

FOOD

CANAPES

(please choose 3 different types)

HOT

Satay Chicken Skewers with a Peanut Dipping Sauce
Classic Sticky Sesame Cocktail Sausages
Cheese Beignets (v) | Spiced Squash Soup Shots (v)
Thai Crab cakes with a Sweet Chilli Jam | Arancini with Aioli (v)
Tempura Vegetables with a Teriyaki Sauce
Gruyere Soufflé Tartlets (v) | Bruschetta with Figs and Parma Ham
Fish Goujons with a Lemon Mayonnaise
Yorkshire Puddings with Beef and Creamed Horseradish
Melt in the Mouth Asparagus Parmesan Parcels (April – June)
Sticky Pork Belly Skewers

COLD

Bloody Mary Gazpacho Soup Shot (v)
Parmesan Shortbreads w/ Creamed Goats Cheese and Red Onion Marmalade (v)
Smoked Mackerel Pate on Fairy Toast
Chicken Liver Parfait with Red Onion Chutney and Toasted Brioche
Courgette Rolls with Sun Blush Tomatoes, Ricotta and Rocket (v)
Black Olive Scones with Red Pepper Cream (v)
Pea and Mint Soup Shot (v) | Quails Eggs with Spiced Sea Salts (v)

MAIN COURSE OPTIONS

(please choose one)

POSH BURGER OR HOT DOG

(SERVED AS A BUFFET)

Includes locally made burgers or sausages, variety of toppings,
freshly baked rolls & condiments + 2 sides

SIDES (choose 2)

Potato Salad with Radishes | Crunchy Coleslaw | Mixed Green Salad
Mediterranean Pasta Salad | Mixed Tomato and Red Onion Salad
Roasted Vegetable Salad | Tomato Party | Fragrant Cous Cous

MAIN COURSE OPTIONS (continued)

(please choose one)

HOG ROAST

(SERVED AS A BUFFET)

Includes homemade apple sauce, sage and onion stuffing,
roast potatoes, lots of delicious crunchy crackling,
freshly made baps on the day from our local baker +2 sides

CLASSIC BANGERS & MASH

Plated and served to the tables with homemade red onion
gravy & seasonal vegetables

DESSERTS

(Additional £3.50 per person - plated & served)

Mini Cheesecakes | Mini Rich Brownies |
Fruit & Chantilly Cream Tartlets | Mini Berry Meringues
Banoffee Tarts | Lemon Cream Tarts

2022/23
MONDAY & TUESDAY
(excluding bank holidays)

£5,495

PRICE BASED ON 50 GUESTS
+ £39.50 PER ADDITIONAL GUEST
+ £3.50 PER DISH SURCHARGE FOR DESSERT

EXAMPLE PRICING

50 GUEST - £5,495
70 GUEST - £6,285
85 GUESTS - £6,878
100 GUESTS - £7,470
+ £5 PER EVENING GUEST

ARABELLA REEVE
CATERING

Food is prepared and served by Arabella Reeve Events
a recommended catering supplier at TTBB, for contact please email :

info@arabellareeve.co.uk



WWW.THETUDORBARNBELSTEAD.CO.UK