

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.

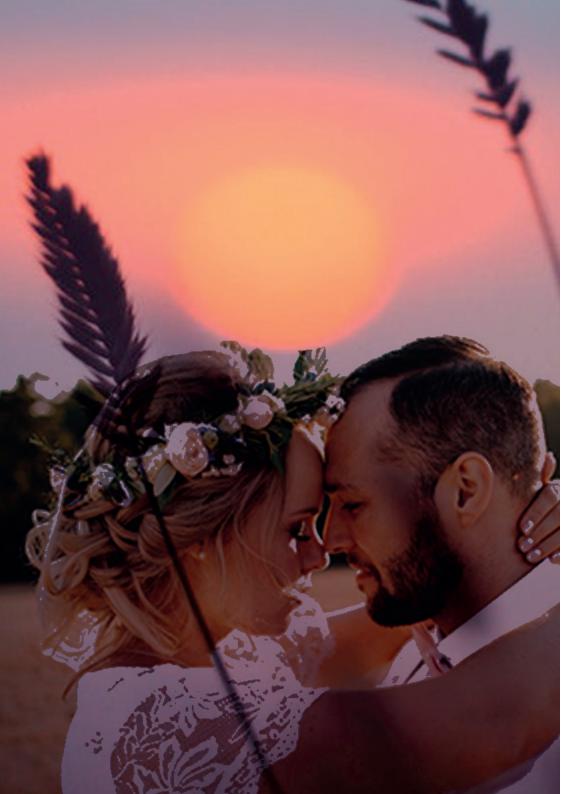
Our in house Dj to help you dance the night away.

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 posessions.

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



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

info@arabellareeve.co.uk



WWW.THETUDORBARNBELSTEAD.CO.UK