

Off-Peak Special Offer Packages 2012

Please refer to 'Price Increases for Venue Hire and Catering for dates beyond 2012'.

WHAT'S INCLUDED?

- Exclusive hire of the Italian Villa from 2pm
- 1 glass of Bucks Fizz per guest for the reception drink
- 3 course Wedding Breakfast with coffee and chocolates
- 2 glasses of house wine per guest with the meal
- 1 glass of Prosecco for the toasts
- Evening cheese board with nibbles
- Bottle of Champagne for the top table



MID-WEEK PRICES

Monday to Thursday
£5600 inc VAT
for 80 guests at £70 per person
Children's price (under 12 years) **£20**

WEEKEND PRICES

Friday to Sunday
£6800 inc VAT
for 80 guests at £85 per person
Children's price (under 12 years) **£20**

JANUARY, FEBRUARY & MARCH BOOKINGS – FURTHER 15% DISCOUNT

Mid-week
£4868 inc VAT
for 80 guests at £60.85 per person

Weekend
£5912 inc VAT
for 80 guests at £73.90 per person

Menu tastings available at £50 per couple. Minimum numbers are 80 adult guests, supplementary charges may apply for smaller numbers. Additional guests, after 80 people are charged at £45pp for mid-week and £55pp for weekend reception. *Offer does not apply to last week in December, Easter Weekend & Bank Holidays. Bookings in 2013 are subject to a 7% price increase, 2014 a 10% price increase. Please refer to the price increases insert.

Off-peak wedding breakfast menu

Starters

Ripe seasonal melon with thinly sliced Parma ham & redcurrant dressing

New Forest mushrooms on toasted ciabatta with garlic & herb butter

Prawn & crayfish timbale with mango salsa & micro coriander

Soup of the season with rustic croutons and flavoured oils

Main course

Seared breast of corn fed chicken on oven roasted fondant potato, with crispy pancetta, seasonal vegetable bundles & chardonnay cream

Honey mustard glazed loin of pork with crackling, sage mash, green bean bundles & light Madeira jus

Seared salmon fillet on crushed new potatoes with blistered vine cherry tomatoes and salsa Verdi

Wild mushroom & parmesan risotto with poached free range egg and blistered vine cherry tomatoes

Puddings

Classic Italian tiramisu in a Martini glass with mascarpone espresso cream

Chocolate brownies with Chantilly cream and warm chocolate shot

Homemade lemon tart with seasonal berry coulis shot

Vanilla crème brûlée with raspberry shortbreads

Fair-trade filter coffee with selected teas & organic chocolates served at the tables

Seasonal & custom menus also available but may carry additional charges. Pre-ordered 'choice' menus available with a supplement of £5 per person to include choice of 2 starters, 3 main courses (including a vegetarian option) and 2 desserts.

Drinks included in the 'off peak' package price

1 glass of bucks fizz per guest | 2 glasses of house wine | 1 glass of house prosecco | jugs of iced water.

Evening Cheese Buffet with Nibbles

Chefs cheese selection with home-made chutneys, fruits, artisan breads & crackers Marinated olives, humus, bread sticks & crostini.

To upgrade your drinks package or evening buffet please refer to the menu sheets.