

CONFETTI PACKAGE

All you could possibly want from a Wedding Package, and more! Let us give you less to think about.

CEREMONY

Tie the Knot in one of our wonderful settings.

DRINKS RECEPTION

Start your celebrations with a glass of Prosecco or your cocktail of choice from our selected menu.

THREE COURSE WEDDING BREAKFAST*

Choose from our seasonal menu.

WINE WITH THE WEDDING BREAKFAST

Half a bottle of house wine per person.

TOAST DRINK

Raise a glass to the happy couple with Prosecco or one of our flavoured bellinis.

TOASTMASTER

Our in-house banqueting team will take on the role of your toastmaster, ensuring you have the smoothest day possible.

EXTRA LITTLE DETAILS

Use of a cake stand and knife ready for that special moment, menu cards for each table and use of an easel for your table plan.

EVENING RECEPTION

Our evening buffet selection provides plenty of variety - additional charge for evening guest.

ENTERTAINMENT

Our resident DJ will have you dancing the night away.

HONEYMOON SUITE

Enjoy a complimentary stay in our 2-bedroom apartment, - we will have the bubbly ready!

FOOD TASTING

We want you to be happy with your food selection on the day. Come in and sample the menu and our wines. An excuse for an evening out before the big day!

THE FINISHING TOUCHES**

Have more time to enjoy your magical day, let us take care of those finishing touches for you. Working with one of our wonderful suppliers, your package includes all of the following to create the day you have always dreamed of:

- Centrepieces
- Welcome sign
- Chair sashes in the colour of your choice
- Table runners in the colour of your choice

	Hampshire Suite			Gatsby Ballroom		
	2024	2025	2026	2024	2025	2026
Sun-Thurs	£7,995	£8,695	£9,695	£10,195	£10,995	£11,895
Friday	£8,495	£9,195	£10,095	£11,195	£11,995	£12,895
Saturday	£8,995	£9,695	£10,595	£12,195	£12,995	£13,895

Packages are based on 60 day guests and 100 evening guests in our Hampshire suite and of 80 day guests and 100 evening guests in our Gatsby Ballroom.

*Additional £5.00 charge per person for choice menu. ** Decorations are not included on the top table

AUTUMN/WINTER CONFETTI MENU

French onion and port soup, Gruyère & chive croustade (G)(M)(N)(S)

Classic smoked salmon mousse, black pepper, lemon, brown bread and butter (G)(F)(M)(N)

Vegan feta, olive and watercress salad, candied walnuts (vegan) (N)

Chicken & duck confit terrine, pickled vegetables, mustard dressing, toasted sourdough (G)(M)(N)(S)

Red quinoa, charred broccoli, roasted squash salad, herb dressing (vegan)

Roasted wild mushroom and tarragon soup, truffle oil (M)(S)

Roasted sirloin of beef, chateau potatoes, panache of seasonal vegetables, Yorkshire pudding, red wine jus (G)(E)(M)(N)(S)

Grilled fillet of salmon, creamed leeks, roasted new potatoes, confit tomato and basil compote (F)(M)(S)

Vegetable Wellington slice, chateau potatoes, wilted greens, vegan gravy (vegan) (G)(Sb)

Roasted corn fed chicken supreme, gratin potatoes, French beans, roasted carrot, traditional gravy (M)(S)

Heritage tomato and red onion tart tatin, rocket, roasted vine tomatoes, pesto dressing (vegan) (G)(N)

Pan fried fillet of seabass, saffron fondant potato, wilted greens, chive beurre blanc (F)(M)(S)

Sticky toffee pudding, caramel sauce, clotted cream ice cream (G)(E)(N)(M)(S)

Dark chocolate & hazelnut tart, minted crème fraîche (G)(E)(M)(N)

Orange and rosemary polenta cake, warm orange chutney (vegan)

Baked vanilla cheesecake, mandarin and stem ginger compote (G)(E)(M)(N)

Balsamic roasted plums, crunchy oatmeal topping (vegan) (G)(S)

Chocolate brownie, triple chocolate ice cream, hot chocolate sauce (G)(E)(M)(N)