

# TOP TIER PACKAGE

Celebrate in style with more than the ordinary wedding

## CEREMONY

Tie the knot in one of our wonderful settings.

## BRIDAL LOUNGE

Prepare for your wedding in style. The bridal party can enjoy the perfect surroundings of our Bridal Lounge.

## DRINKS RECEPTION

Start your celebrations with a glass of Champagne!  
Then, wow your guests with our interactive Couple's Cocktail Station. Pick your favourite tippie for our expert mixologist to serve.

## CANAPÉS

Your choice of three delicious canapés from our chef's selection.

## WEDDING BREAKFAST\*

Enjoy a 3 course meal from our seasonal Top Tier menu!

## WINE WITH THE WEDDING BREAKFAST

Half a bottle of house wine per person.

## TOAST DRINK

Glass of Champagne to toast the happy couple, or let us know if there is something you would prefer.

## TOASTMASTER

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

## EVENING RECEPTION

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

## ENTERTAINMENT

Our resident DJ will have you dancing the night away.

## EXTRA LITTLE DETAILS

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

## OLD THORNS SWEET CART

Make it retro with our traditional fully stocked sweet cart! To include cart hire, jars, tongs, sweet bags and confectionery treats.

## 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!

## ANNIVERSARY STAY

Come back and celebrate your first anniversary with us! We'll gift you a complimentary bed and breakfast stay with chocolates and bubbly in the room ready for your arrival.

## 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:

- Post box
- Welcome sign
- Chair sashes in the colour of your choice
- Table plan

	Hampshire Suite			Gatsby Ballroom		
	2024	2025	2026	2024	2025	2026
Sun-Thurs	£12,095	£12,895	£14,095	£15,995	£16,495	£17,995
Friday	£12,595	£13,395	£14,595	£16,995	£17,495	£18,995
Saturday	£13,095	£13,895	£15,095	£17,6995	£18,495	£19,995

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.

SPRING/SUMMER  
PLATINUM MENU

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King prawn and avocado cocktail, crisp lettuce,  
Marie Rose sauce, lemon, brown bread & butter (G)(Cr)(E)(N)(Ms)(S)

Summer vegetable broth, herb gremolata (vegan) (Sl)

Grilled peach, asparagus, mint and endive salad (vegan)

Crab, ginger and lime fishcakes, seaweed, sweet chilli dressing (G)(Cr)(E)(N)

Chicken liver parfait, Madeira jelly, toasted brioche, crispy shallots (G)(M)(N)(S)

Classic chilled Gazpacho (Cl)(S)

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Roasted fillet steak (served medium), rosti potato, French beans wrapped in smoked bacon,  
roast carrot, red wine and juniper jus (M)(S)

Smoked tofu, red onion, courgette and bell pepper skewers, herb scented wild rice,  
red pepper and sherry vinegar dressing (vegan) (Sb)(N)(S)

Grilled fillet of lemon sole topped with a herb brioche crumb, creamed leeks,  
buttered new potatoes (G)(E)(F)(M)(N)(S)

Balsamic and sea salt roasted beetroot and heritage tomato tart tatin, rocket salad (vegan) (G)(N)(S)  
Roasted fillet of salmon, fondant potato, wilted spinach, sauce Vierge (F)(M)

Pan fried corn fed chicken supreme, sauté potatoes, panache of seasonal vegetables,  
wild mushroom & sherry cream sauce (M)(S)

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Passion fruit tart, orange scented Chantilly cream (G)(E)(M)(N)

Chocolate and avocado mousse, raspberry gel (vegan)

Vegan Eton mess (vegan)

Lemon posset, cream, mini lemon meringue, shortbread (G)(M)(N)

Summer Pimm's fruit salad (S)

Chocolate and orange Ganache tart (Sb)(N)