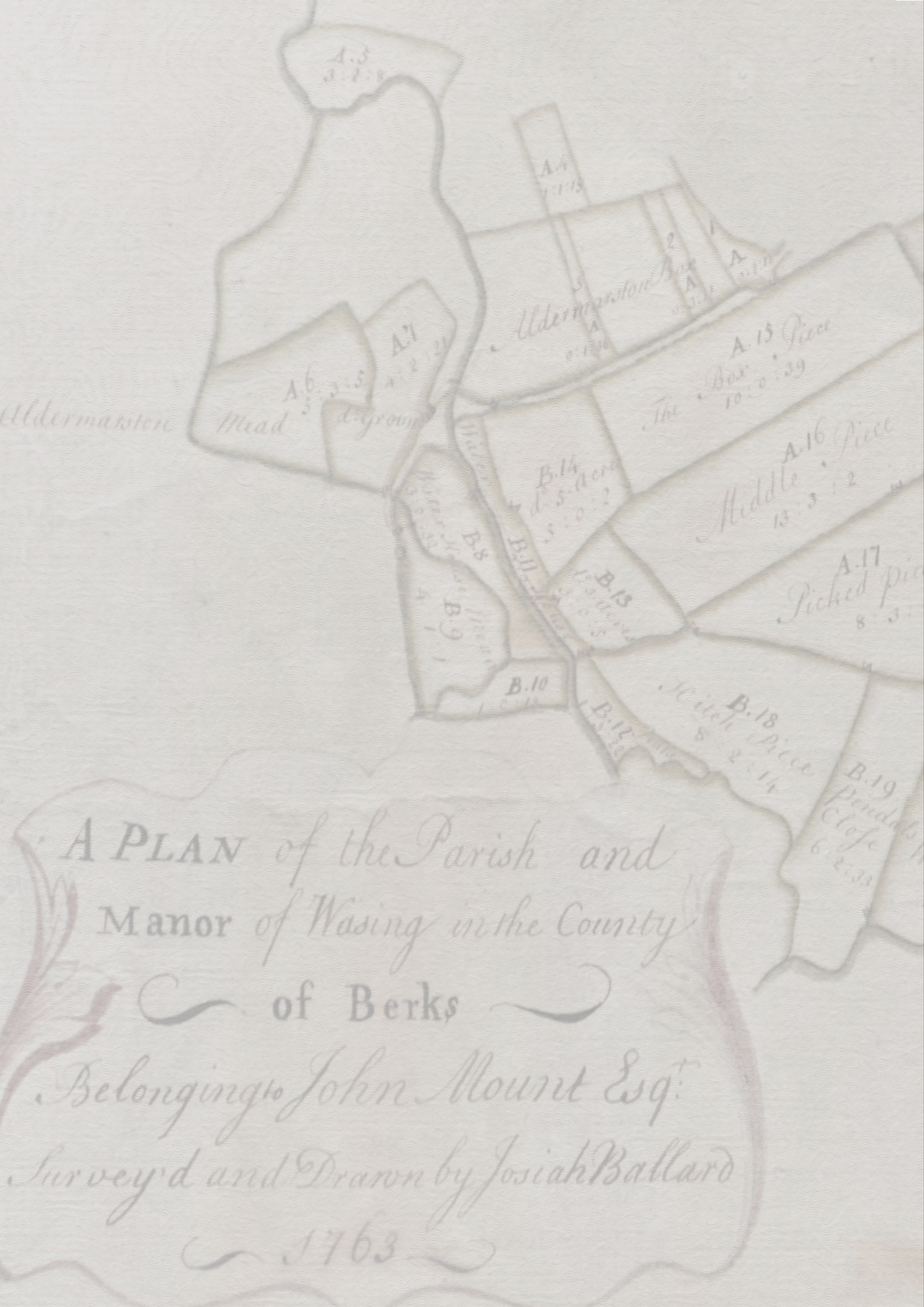




# WASING

1/59



*A PLAN of the Parish and  
Manor of Wasing in the County  
of Berks*

*Belonging to John Mounit Esq:  
Survey'd and Drawn by Josiah Ballard  
1763*



**WEDDING BREAKFAST**



With wonderful yet affordable menus to suit every taste and style, our Head Chef's delight in creating bespoke menus for your wedding. Push the boundaries and offer guests wild venison from the Wasing Woodlands or delicious crayfish from the Estate's rivers.

As the Wasing Farm works towards its organic status, produce direct from the farm will be encapsulated in our menus, including beef from our wonderful herd of Red Sussex cattle, succulent lamb as well as a growing array of fruit, herbs and vegetables from our gardens.

# FOOD AND DRINK

## PEAK PRICES:

Friday-Sunday and bank holidays all year  
Monday-Thursday, April to September  
27th December-2nd January

## OFF PEAK PRICES:

Monday-Thursday, January to March and  
October to December. Excluding bank holidays and  
any day between 27th December-2nd January

PRICE P/P PEAK OFF PEAK

PRICE P/P	PEAK	OFF PEAK		
DOVECOTE			DRINKS RECEPTION	Pimm's no.1 cup
2024	£113	£91	CANAPÉS	Optional upgrade
			WEDDING BREAKFAST	Dovecote menu 3 courses
2025	£119	£97	WINE SELECTION	Dovecote wines
			TOAST WINE	Prosecco
2026	£125	£103	AFTER DINNER & EVENING	Tea & coffee
			SURPRISE COURSE	Not available
GRANARY			DRINKS RECEPTION	Granary drinks
2024	£126	£108	CANAPÉS	4 options included
			WEDDING BREAKFAST	Granary menu 3 courses
2025	£133	£115	WINE SELECTION	Granary wines
			TOAST WINE	Prosecco
2026	£140	£122	AFTER DINNER & EVENING	Tea & coffee with truffles
			SURPRISE COURSE	Optional upgrade
SMITHY			DRINKS RECEPTION	Smithy drinks
2024	£135	£116	CANAPÉS	6 options included
			WEDDING BREAKFAST	Smithy menu 4 courses
2025	£144	£125	WINE SELECTION	Smithy wines
			TOAST WINE	Champagne
2026	£153	£134	AFTER DINNER & EVENING	Tea & coffee with truffles
			SURPRISE COURSE	1 option included
FARMHOUSE			DRINKS RECEPTION	Farmhouse drinks
2024	£128	£111	CANAPÉS	6 options included
			WEDDING BREAKFAST	Farmhouse 3 courses (canapé starter)
2025	£135	£118	WINE SELECTION	Farmhouse wines
			TOAST WINE	Prosecco
2026	£142	£125	AFTER DINNER & EVENING	Tea & coffee with truffles
			SURPRISE COURSE	Not available



## RECEPTION DRINKS

DOVECOTE	Pimm's original no.1 cup
GRANARY & FARMHOUSE	<p>Please choose one of the following options:</p> <p>Vodka bramble Pink gin prosecco spritz Limoncello spritz Mulled wine</p> <p>Along with a mocktail: Elderflower sparkler Ginger and lemongrass sparkler</p> <p><b>Farmhouse only plus:</b> Bubbles or beer drum</p>
SMITHY	<p>Please choose one of the following options or ask our Events Team to create a bespoke alternative:</p> <p>Cosmopolitan Hedgerow gin fizz Warm spiced cider Kir royale</p> <p>Along with a mocktail: Apple julep Cosmo-not</p>
BUBBLES AND BEER DRUMS	<p>Drums of beer or mini bottles of prosecco are great to enjoy during any stage of your celebration. Price on enquiry.</p> <p>Choose from Renegade lager, Rebellion lager or prosecco.</p> <p>Any one or two beer combinations of your choice, or mini bottles of prosecco, each package includes 48 bottles of beer or 24 mini bottles of prosecco.</p>

## EVENING DRINKS

EVENING COCKTAIL BARS	<p>Kick the party off in style, we'll prepare, mix and serve 2-3 drinks per person. Price on enquiry.</p> <p>Please select one of the following options:</p> <p><b>GIN BAR</b> Wasing gin and a selection of three Blowing Stone flavoured gins served with a variety of tonics and botanical garnishes</p> <p><b>RUM BAR</b> Selection of four spiced, dark and white rums with a choice of juices, mixers and fruit garnishes</p> <p><b>MOJITO STATION</b> Classic mojito, fresh mint, white rum, sugar, zesty lime and soda water</p> <p><b>MARTINI STATION</b> Passion fruit martinis served in martini glasses</p>
LOCAL GUEST ALE	<p>A local guest ale must be pre-ordered at least six weeks before the wedding and is ideal to serve during the evening or as an extra option at your drink's reception. Price on enquiry.</p> <p><b>RENEGADE BREWERY</b></p> <p><b>REBELLION BREWERY</b></p> <p>An order charge will be charged to cover its provision and setting up. You will be charged for the contents, so that we can serve it free of charge to your guests.</p>

## CANAPÉS

### MEAT AND POULTRY

Warm crostini of grilled fillet of beef with salsa verde  
Tandoori lamb fillet with saffron mint yoghurt  
Thai chicken with sriracha glaze  
Warm shepherd pie creamed and buttered mash  
Deep-fried crispy pork belly, panko breadcrumbs and Chinese five-spice  
Bocconcini, prosciutto, melon, and basil  
Crispy duck spring rolls and hoisin dipping sauce  
Buttermilk fried chicken with lime leaf mayonnaise  
Grilled sirloin, straw potato and rosemary salt  
Black pudding and pistachio bonbon with burnt apple puree  
Chilli beef and cheese empanadas with avocado crémeux  
Confit duck and Cumberland sausage roll and shallot puree

### FISH

Crab and gruyere thermidor tartlet  
Baked scallop, lime and coriander butter  
Smoked salmon tartare with cucumber and soy served on a seaweed cracker  
Deep-fried Thai fishcakes with a chilli sauce  
King prawn and vegetable tempura  
Tempura oyster and Thai chilli dressing  
Salt cod fritter and taramasalata  
Salt and pepper squid, caper and parsley mayonnaise  
Mini fish and chips  
Tuna, black sesame, pink grapefruit and miso dressing  
Teriyaki grilled salmon skewer with chilli, lime coriander sauce

### VEGAN

Courgette, carrot, and sweet potato pakora with pickled ginger  
Baked polenta with sundried tomato and basil  
Beetroot and pineapple tartare  
Vegan cheese and spinach samosa  
Avocado and chimichurri bruschetta  
Padron peppers, whipped tofu and pomegranate

### VEGETARIAN

Sweet potato and red pepper tortilla  
Sundried tomato and pesto tartlet  
Fried Somerset brie with a sesame crust and fig jam  
Cheese and leek sausage with chilli tomato jam  
Goats cheese and red onion tartlet  
Mushroom and truffle risotto ball with Dijon mustard



## DOVECOTE MENU

A three-course menu including 2 to 3 reception drinks, half a bottle of the Dovecote wine option and a glass of prosecco for toasting per person, plus complimentary tea and coffee in the evening. You can choose canapés for a supplement.

Choose one option from each of the three courses:

### STARTER

- Chicken liver parfait, candied walnuts, grape jam, and sourdough
- Confit duck leg, bok choy, mooli, chilli and coriander and hosin dressing
- Hot smoked chalk stream trout, potato and leek velouté, crème fraiche and herring roe
- Crispy breaded fish cake, masala puy lentils and grape jam
- Ham hock and chicken terrine, piccalilli, cornichons and watercress

### MAIN COURSE

- Supreme of chicken, garlic and chive crushed potato, roasted hispi cabbage and chicken and thyme sauce
- Braised beef and local ale pie, creamed potato, seasonal greens and roasted carrots
- Slow cooked belly of pork, whole grain mustard mash, roasted root vegetables and cider jus
- Braised blade of beef, bacon, shallot and mushroom, caramelised onion mash and red wine sauce
- Fillet of sea bass, grilled fennel, pancetta, crushed new potato with vanilla and apple dressing

### DESSERT

- Apple and blackberry crumble, vanilla ice cream and crème anglaise
- Dark chocolate tart, crushed hazelnuts and raspberry sorbet
- Vanilla ice cream in a brandy snap basket with chocolate soil, popcorn, and salted caramel
- Sticky toffee pudding with caramelised banana, caramel sauce and vanilla ice cream

## GRANARY MENU

A three-course menu with canapés including 2 to 3 reception drinks, half a bottle of the Granary wine options and a glass of prosecco for toasting per person, plus complimentary tea and coffee served with truffles in the evening.

### CANAPÉS

A selection of four individual canapés (pages 10 & 11)

Choose one option from each of the three courses:

### STARTER

- Slow roast spiced pork croquet, celeriac and apple remoulade with burnt apple puree
- Brown crab butter crumpet, white crab rarebit, apple and dill
- Smoked duck, celeriac remoulade, celeriac and apple crisps with plum ketchup
- Asparagus, crispy poached egg, serrano ham and choron sauce
- Smoked salmon scotch egg, chorizo and fennel ketchup

### MAIN COURSE

- Roasted cod loin, smoked bacon and sweetcorn velouté, potato crisps and parsnip
- Herb crusted beef fillet, parsnip puree, thyme and garlic potato dauphinoise, seasonal vegetables and red wine jus
- Rump of English lamb, courgette and basil puree, fondant potatoes, savoy cabbage, pea and mint fricassee and rosemary jus
- Roasted pork tenderloin, crispy cheek, burnt apple puree, sage butter potato terrine, cavolo nero and cider sauce
- Slow cooked beef short rib, creamed potato, confit carrot, leek, cabbage and bacon

### DESSERT

- Salted caramel and chocolate mousse with pickled raspberries
- Passion fruit tart, caramelised white chocolate with apple sorbet
- Cappuccino crème brûlée, vanilla crème diplomat with cinnamon doughnuts
- Mango and white chocolate cheesecake with orange sorbet

## SMITHY MENU

A four-course menu with canapés including 2 to 3 reception drinks, half a bottle of the Smithy wine options and a glass of Champagne per person for toasting. It also includes one surprise course plus complimentary tea and coffee with truffles in the evening.

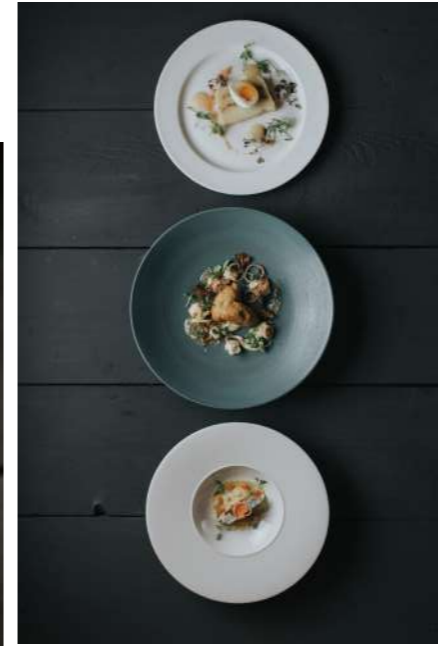
CANAPÉS	A selection of six individual canapés (pages 10 & 11)
	Choose one option from each of the four courses:
STARTERS	Confit chicken, shiitake mushroom and borlotti bean terrine, parsnip puree and fig jam Pan-fried scallops, chorizo, celeriac and truffle puree and apple gel Fillet of beef carpaccio, capers, parmesan, and quail eggs Crab, brown shrimp, wasabi and pea panna cotta, seaweed cracker with taramasalata Torched mackerel, mackerel tartare with fresh apple, samphire, crushed almonds and fennel puree
SURPRISE COURSE - PALATE CLEANSER	Lime sorbet, tequila lime syrup and lime crisp Strawberry sorbet, dried strawberry and strawberry gel
MAIN COURSE	Beef wellington with shaved truffle, Jerusalem artichoke, roasted carrot, pomme anna and red wine jus Pan-fried duck breast, caramelised chicory with potato, carrot and cardamon terrine and spiced jus Rack of lamb, lamb pithivier, garlic and rosemary fondant potato, savoy cabbage, pea and mint fricassee with lamb jus Fillet of turbot, crispy potato, peas, savoy cabbage and hollandaise tartar sauce Fillet steak, seared king scallop, grilled crevette with garlic and parsley dressing, truffled potato puree and baby vegetables
SURPRISE COURSE - DESSERT WINE	Errazuriz late harvest Sauvignon Blanc, Casablanca Valley, Chile (VE)
DESSERT	Pistachio cake with strawberry pâte de fruit and strawberry sorbet Passion fruit baked Alaska with salted caramel ice cream Mango bavarois with mango sorbet Triple chocolate mocha tart, chocolate soil and vanilla ice cream

## FARMHOUSE MENU

A three-course menu including canapés to accompany Farmhouse reception drinks. Up to half a bottle per person of the Farmhouse wine selection, a glass of prosecco per person for toasting plus complimentary tea and coffee in the evening with chocolates.

CANAPÉS	A selection of six individual canapés (pages 10 & 11)
MAIN COURSE - SHARING BOARD	Here are a few of our favourites but do ask our chefs about the right choice for your wedding, please select one option: Peri-peri or lemon, garlic and thyme chicken Legs of lamb with a rosemary and mint glaze Whole sirloin, roasted with garlic and herbs, cooked pink Hot smoked salmon with king prawns, lemon and dill vinaigrette Vegetable wellington with a red pepper sauce (V)  If you would like to choose two options there is a supplement  All options are served with a choice of potato and two vegetables from the below options: Roasted potatoes with garlic and thyme Buttered ratte potatoes with parsley and chive dressing Roast butternut squash, garlic and whole grain mustard Courgette and garlic gratin with herb crust Caesar salad, baby gem, parmesan and dressing Garden salad with French dressing Pear, gorgonzola, chicory, wild rocket, apple and pecan salad with honey and lemon dressing
DESSERT	Choose any dessert from the Granary menu





## GREENHOUSE MENU

It's important that all of your guests enjoy a wonderful dining experience. Here is a range of both vegetarian and vegan options, speak with the team about making any of the vegetarian options vegan. Whatever the food requirements of any of your guests,\* we can accommodate them without loss of quality. Provide us in advance with the details, and our chefs will create a menu to suit.

### STARTERS

Whipped truffled goats curd, candied beetroot and savoury granola  
English asparagus, romesco sauce and crispy poached egg  
Saffron arancini stuffed with bocconcini and sundried tomato pesto  
Curried potato scotch egg, fennel and carrot salad  
Spiced sweet potato croquette with masala puy lentils and grape jam (vegan)  
Mushroom parfait, pickled walnuts and fig toast (vegan)  
Butternut Squash and saffron soup with mushroom and herb salsa (vegan)

### MAIN COURSE

Broad bean and feta linguini with fennel, sundried tomatoes and hazelnut pesto  
Pearl barley risotto with roasted butternut squash, blue cheese, crushed hazelnuts and pumpkin seeds  
Chickpea and spring onion massaman curry, shallot bhaji, flat bread and rice  
Sweet potato nut roast, rosemary roast new potatoes, kale and mushroom jus (vegan)  
Roasted aubergine with tamarind, pomegranate, cashew coriander dressing and avocado puree (vegan)  
Cauliflower steak, caramelised cauliflower puree, cavallo nero, grape and caper dressing (vegan)  
Portobello mushroom garlic and parsley kiev, roasted chicory and mushroom ketchup (vegan)  
Salt-baked celeriac and beetroot pithivier, caramelised onion, sauteed spinach with herb dressing (vegan)

### DESSERT

Dark chocolate mocha tart, chocolate soil and vanilla ice cream  
Banana parfait, caramelised banana, dark chocolate sauce and fresh berries  
Passion fruit and mango rice pudding, aquafaba meringue and lime syrup  
Apple and blackberry crumble and vanilla ice cream

## TWO TO TEN'S MENU

A three course children's meal for £32 for children aged between two and ten years old. Everything is freshly cooked by our chefs and beautifully presented. Older children can enjoy your chosen main menu.

### STARTER

Dough balls and vegetable sticks with garlic or plain butter  
Tomato soup and cheese toasty  
Garlic bread with melted cheese  
Breaded chicken strips, barbecue and mayonnaise dipping pots

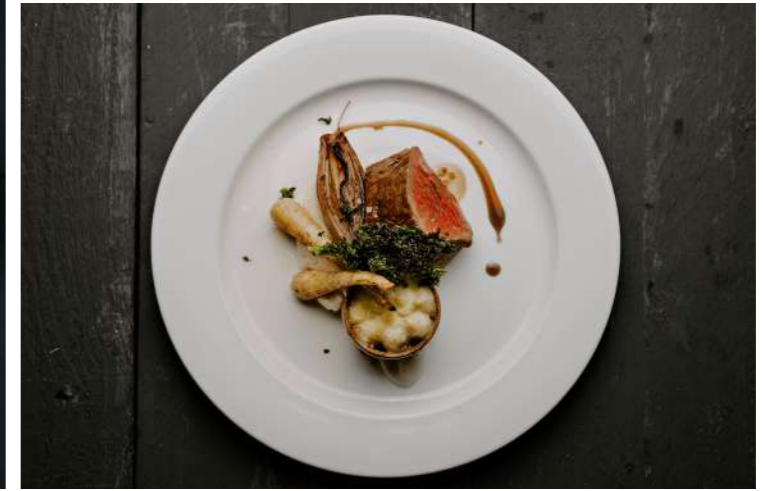
### MAIN COURSE

Mac 'n' cheese  
Spaghetti bolognese  
Shepherd's pie with seasonal buttered vegetables  
Mini fish and chips with peas  
Sausage and mash with gravy  
Beef burger with tomato relish in a brioche bun, chips and coleslaw

### DESSERT

Chocolate brownie bits with vanilla ice cream  
Ice cream milkshake with chocolate chip cookies  
Fruit salad with mango sorbet

\* We cannot absolutely guarantee the absence of trace elements of any particular food. For detailed information on the most common allergens found in our menus, please contact [wasingpark@wasing.co.uk](mailto:wasingpark@wasing.co.uk)



*'Our guests said it was the best wedding food they had ever tasted and they still talk about it today!'*



## WINES

Exceptional food should go hand in hand with terrific wine and, if you'd like something extra special to complement your carefully chosen menu, we have various options worth your consideration.

You can purchase additional wine to the allocation, all wines are subject to availability.

### WHITE

#### DOVECOTE

Ayrum Verdejo Blanco, Valdepeñas, Spain

#### GRANARY & FARMHOUSE

Berri Estates Unoaked Chardonnay, Australia

La Campagne Viognier, Pays d'Oc, France

Cullinan View Chenin Blanc, Western Cape, S. Africa

Parini Trebbiano del Rubicone, Italy

Sea Point, Sauvignon Blanc, Western Cape, S. Africa (VE)

#### SMITHY

Don Jacobo Rioja Viura, Rioja, Spain (V)

Kleine Zalze Vineyard Selection Chenin Blanc, S. Africa (VE)

Picpoul de Pinet, Réserve Mirou, Pinet, France

Pulpo Sauvignon Blanc, Western Cape, S. Africa (VE)

Grave del Friuli Pinot Grigio, Borgo Tesis, Fantinel, Friuli, Italy

### ROSE

#### DOVECOTE

Ayrum Tempranillo Rosado, Valdepeñas, Spain

#### GRANARY & FARMHOUSE

Parini Pinot Grigio Rosé delle Venezie, Veneto, Italy

#### SMITHY

Kleine Zalze Cellar Selection Rosé, S. Africa

### RED

#### DOVECOTE

Ayrum Tempranillo Tinto, Valdepeñas, Spain

#### GRANARY & FARMHOUSE

Berri Estates Shiraz, Australia

Montepulciano d'Abruzzo, Parini, Abruzzo, Italy

Luis Felipe Edwards Lot 24 Carmenère, Rapel Valley, Chile (VE)

Cullinan View Pinotage, Western Cape, S. Africa

#### SMITHY

Don Jacobo Crianza, Bodegas Corral, Rioja, Spain (VE)

Alma Mora Malbec, San Juan, Argentina

Solandia Primitivo, Puglia, Italy

Kleine Zalze Cellar Selection Merlot, Coastal Region, S. Africa

Errazuriz Pinot Noir, Casablanca Valley, Chile (VE)

### SPARKLING

#### DOVECOTE, GRANARY & FARMHOUSE

Bolla Extra Dry Prosecco, Veneto, Italy

Alberto Nani Prosecco, Italy (VE)

#### SMITHY

Taittinger Brut Réserve, Champagne, France (VE)

### DESSERT

Errazuriz late harvest Sauvignon Blanc, Casablanca Valley, Chile

(V) vegetarian (VE) vegan wines



## TERRACE MENU

The evening food options are detailed below and priced per person. Please allow enough evening food for all of your evening guests and 75% of your day guests. Please select one of the following evening food options.

### WOOD-FIRED PIZZA £19

Freshly made, hand rolled pizza's cooked in our wood fired pizza oven. Please choose two from the following options, alternatively ask us for more ideas:

Chicken, bacon, and roasted pepper

Roasted courgette, spinach, and feta

Peri-peri chicken, sweetcorn and chilli

Heirloom tomato, bocconcini, basil and balsamic

Spiced chorizo, roquito peppers and rocket

Sundried tomato, halloumi, and artichoke

Pepperoni, chorizo, and red onion

Ham, mushroom and pineapple

### DIRTY FRIES WITH MINI MAC & CHEESE POTS £19

Mini pots of mac and cheese

Cheesy fries with a selection of toppings to create your own dirty fries. Served with: Jalapeno peppers, spring onions, fresh red chillies and truffle oil

### CHEESE BOARD £22

A selection of local cheeses served with granary bread, biscuits, chutney, grapes, figs and celery

### STREET FOOD £22

This colourful street food, cooked in giant woks and pans over tripod burners creates great theatre on the Castle Barn terrace.

Choose one of the following options:

Crispy fried chicken wings and drumsticks, grilled corn on the cob, coleslaw, BBQ baked beans, served with siracha mayo, spicy BBQ sauce and maple and mustard dip

Classic paella, slow-cooked chicken with rice, peppers and saffron finished with smokey chorizo

Noodles in a tangy hoisin, lime and garlic marinade with the choice of either;

wok-fried pork belly or king prawns

### FIREPIT BARBECUE £22

Cooked and served straight from the charcoal barbecue. Includes the following, served in rolls, wraps or flatbreads with a choice of mustards, pickles and mayonnaise:

Grilled chicken kebabs with salsa verde, beef burgers and Wasing's sausages



## IMPORTANT NOTES BEFORE YOU BOOK

1. Our terms and conditions include important information relating to your booking including charges should you choose to cancel your booking. Please read them before booking your wedding and catering. A copy of the terms and conditions are sent with the booking information and are also available on request.
2. Our menu prices are subject to change prior to confirmation of your booking.
3. All catering is provided in-house and it is not possible to bring in any food or drink to the venue (with the exception of traditional wedding cakes).
4. Food and drink prices in the menus include VAT.
5. There is a minimum spend of, £5400 for off peak weddings and £6300 for peak weddings, excluding additional drink options and evening food.
6. Peak prices are applicable to all Friday, Saturdays, Sundays and bank holidays throughout the year. Also, Monday to Thursday, April through to September and for any dates between Christmas and New Year (27th December-2nd January).
7. Off peak prices are applicable Monday-Thursday in January, February, March, October, November and December. Excluding bank holidays and dates between the 27th December-2nd January.
8. Additional wines and bar tariffs are charged at the prevailing rate on the date of your final invoice event respectively and are subject to change at any point.
9. We will endeavour to cater for any special dietary requirements confirmed in your final details. However, all our food is prepared in the same kitchen and we cannot guarantee the absence of certain food groups or allergens (including nuts and gluten) from any of our food. For a list of the 14 most prominent allergens known to be included within particular dishes, please contact [wasingpark@wasing.co.uk](mailto:wasingpark@wasing.co.uk).
10. Additional charges may apply for kosher or halal dishes based on prevailing market rates. Please request specific prices prior to confirming your booking.
11. Additional charges may apply for weddings that request a totally gluten free menu, dependant on menu choices.

## FAQS

What's included in the Fine Food and Event Management package?

- Full support from the Events team from the moment you book right up until the end of the big day itself
- An invitation for two to a complimentary group Tasting Event held at Wasing Park\*
- An Events Manager on your wedding day, allocated 4 weeks before the day
- A wonderful meal
- 2-3 reception drinks per person
- Half a bottle of your chosen wine per person (additional bottles can be purchased from our wine list)
- A glass of bubbly per person for the toast
- Still and sparkling water throughout the meal
- An experienced team of waiting and bar staff
- White table linen, crockery, cutlery and glassware
- An easel to display your table plan
- A silver cake stand (square or round) and knife
- Stands for table names or numbers
- Fully licensed after dinner bar
- Complimentary tea and coffee service after the meal

\*Spaces at group tasting events are limited and will be determined by when you confirm your booking, therefore it is not always possible to provide this service. Places at a complimentary tasting event will only be provided for the wedding couple.

### WEDDING DAY PREPARATION

**Q. When can I deliver my favours, stationery and other supplies?**

A. Delivery can be accepted the day before your wedding. Your Event Manager will be able to confirm timings closer to the big day.

**Q. Can someone from the Events Team help me set up my decorations?**

A. Yes. We will set out your place cards, favours, table name cards, guest book and candles. All floral displays, fairy lights and decorations above head height, will need to be set up by your nominated supplier.

**Q. Is there someone who can help move floral displays from the church, the Garden Room or the Victorian Summer House to the Castle Barn?**

A. Please ask your florist to help with this.

**Q. Where's the best place for my confetti shot?**

A. Inside the Garden Room or on the Terrace. Please provide real petals and let your guests know that only real petals are permitted. Confetti bombs and cannons are not permitted and carry a £500 penalty fee.

**Q. I'm creating a music playlist for the day, is there anything I need to be aware of?**

A. It's best to create a playlist that is uploaded to your device so that you don't need to rely on Wi-Fi or your 4G network. Your Event Manager will connect the device to the sound system, please nominate someone from your party to operate the device at the correct time during the day. This includes the ceremony.

WEDDING CEREMONY

**Q. What time should my ceremony take place?**

A. Please book your ceremony after 12 pm, the best time is between 1 pm and 2.30 pm.

**Q. What time should guests arrive for the ceremony?**

A. Guests are welcome to arrive approximately one hour before the church or civil ceremony.

**Q. Where can guests go on arrival?**

A. The pre-wedding bar at the Stables Lodge - opens at midday until half an hour before the ceremony.

**Q. How long is a church ceremony?**

A. Church weddings and blessings normally take between 45 minutes to one hour depending on the number and length of church readings and hymns. For all other questions relating to the church please ask the church wedding co-ordinator as we are unable to answer questions on behalf of the Church of England.

**Q. How long is a civil ceremony?**

A. The ceremony takes approximately 25 minutes.

**Q. Our ceremony is elsewhere. Is there anything we need to consider regarding timing?**

A. Please allow sufficient travelling time and allow time for photographs at the ceremony venue.

**Q. Does the Registrar have any rules for the ceremony?**

A. Yes, they ask that you do not make the ceremony table look like an altar in any way.

**Q. Will I be seen through the glass doors as I walk towards my ceremony in the Garden Room?**

A. No, we will ensure you are not seen by pulling down the blinds on the glass doors.

**Q. Can we open all of the glass doors in the Garden Room?**

A. Yes, they are mostly bi-fold doors.

**Q. Can I walk up an aisle for my ceremony?**

A. Yes, the Garden Room and garden in front of the Victorian Summerhouse will be set up to create an aisle.

**Q. Do you provide an aisle carpet?**

A. No, but a carpet can be ordered from a supplier.

**Q. I'm having a ceremony in the Victorian Summerhouse. What happens if it rains?**

A. We will look at the forecast the day before your wedding and if there is a chance of inclement weather then we will set the Garden Room up for your ceremony. The Event Manager will liaise with the Registrar and the Event Manager's decision is final. It is possible for you to hire a canopy to cover the guest seating area to guarantee an outdoor wedding.

**Q. Where do I enter the garden for a ceremony in the Victorian Summerhouse to ensure that I walk up an aisle?**

A. You can enter the garden either via the entrance by the Dovecote and walk through the gardens and up the aisle.

**Q. Where will my guests access the garden for my ceremony in the Victorian Summerhouse?**

A. Guests can enter the garden via the entrance by the Dovecote.

RECEPTION DRINKS, CANAPÉS AND PHOTOGRAPHS

**Q. How long should we allow for the drink's reception and photographs?**

A. The recommended time is approximately one and a half hours.

WEDDING BREAKFAST

**Q. How long do the wedding breakfast and speeches normally take?**

A. It usually takes approximately two to three and a half hours; times may vary according to the length of speeches, number of guests and chosen fine food package.

**Q. Can I bring in my own drinks?**

A. All our packages come with a generous drinks supply. However, if you have a special wine that you would like to be served, you may provide up to 1/3 bottle of sparkling wine/Champagne per person during your drinks reception and 1/4 bottle of wine per person served during your wedding breakfast at no additional cost. Once the bar opens, we regret that we are unable to serve any of your own drinks.

**Q. Is it possible to have alcoholic favours?**

A. We allow certain spirits to be brought in as a fun favour for your guests, they must be no bigger than 50ml and provided in individual, sealed bottles. Please confirm with plans with the events team prior to ordering.

**Q. Can I bring in a sweets cart?**

A. Yes.

**Q. Is it possible to have a cheese stack wedding cake?**

A. Wasing are happy to provide this. All food needs to be purchased through Wasing with the exception of traditional wedding cakes.

## EVENING RECEPTION

### Q. How long does it take for the Castle Barn to be turned around for the evening reception?

A. It takes approximately 30 minutes depending on the turnaround requirements. During this time, we suggest the wedding party enjoys after dinner tea and coffee on the Terrace or in the Garden Room.

### Q. What time will my band or DJ be able to set up on the stage?

A. They can set up from 10.30 am or they may prefer to set up during your wedding breakfast. The stage curtain will be closed and they can access the stage directly from the car park without disrupting your wedding.

### Q. What time should we invite evening guests?

A. It depends on the timings of your day but we suggest inviting evening guests to join you on the Terrace or in the Garden Room, ready for the party to commence!

### Q. What time does the bar open?

A. The bar opens from the start of the wedding breakfast, we offer table service for all guests.

### Q. What time should we have our first dance?

A. This varies but we suggest any time after your evening guests have all arrived.

### Q. What time should evening food be served?

A. We recommend evening food be served an hour after the first dance and your evening guests have arrived. Evening food is served for approximately one and a half hours.

### Q. What time does the party finish?

A. Option One:

The bar closes at 11:15 pm and music finishes at 11:30 pm. Resident guests have the option to enjoy a night cap at the Stables bar and lounge. Last orders here are at 1:00 am and guests are asked to retire by 1:30 am.

Option Two:

Continue partying in the barn with all of your guests. Music finishes at midnight, the bar closes at 12:30 am and carriages are at 1:00 am

## GENERAL

### Q. When do we meet the Events Team?

A. We recommend you arrange a meeting, over video call, with the Events Team at least six months before your wedding. Appointments can be made during office hours, Monday to Friday 9:00 am - 5:00 pm.

### Q. Can I bring in my own caterers?

A. No, Wasing provide all catering in house.

### Q. Can I try the food before my wedding?

A. Yes, you will be invited to a group Tasting Event at Wasing Park. This is the perfect opportunity to taste a variety of our delicious dishes and wines, exchange wedding ideas with other couples and enjoy the venue as if you were a guest at your own wedding. Please note, this will be a set tasting menu to ensure you experience the flavours and style of Wasing Park's food. It is not possible to take specific orders. For weddings booked at short notice, a Tasting Event is subject to availability. Unfortunately, it is not possible to offer private tastings.

### Q. When should I start deciding my menu?

A. After attending a Tasting Event a member of the Events Team will contact you to discuss your menu.

### Q. Can I have a pre-paid bar?

A. Absolutely, please confirm this with the Events Team eight weeks before your wedding.

### Q. Is it possible to choose drinks from the other packages?

A. Yes, we are flexible with the drinks packages and are happy to accommodate your selection and charge accordingly.

### Q. Do you change your menus?

A. Yes, we change our menus to reflect modern food trends and seasonal products.

### Q. I have a copy of an old menu brochure but would like a dish from the new menu brochure. Is this possible?

A. You may choose dishes from any of our brochures and you still pay the same package price that you were quoted when you paid your catering deposit.

### Q. Is it possible to choose more than one dish?

A. We recommend that you choose one starter, one main and one dessert but it is possible to choose more at an additional cost.

### Q. Can we design our own menu?

A. Yes, we will work with you to provide the perfect menu on your wedding day, which may be at an additional cost to one of the packages depending on your choices.

### Q. If we choose the standard package, can we have canapés?

A. Yes, you can add canapés as an upgrade.

### Q. Can you cater for our guests who are vegetarian or have food allergies?

A. Yes, we have vegetarian dishes in our Greenhouse Menu and we can also provide an adapted menu to accommodate those that have food allergies.



**Q. Do you have food options available for children?**

A. We have included a delicious and healthy selection of children's food. We suggest that if a child is under two years old you arrange for the parents to bring something suitable for them. If they are aged between two and ten, we charge £32 for a three-course meal. Guests aged 11 or over are charged at the full adult package price. Orange juice and mineral water will be available throughout.

**Q. Do we need to give you a table plan? If so, when?**

A. Yes, please provide the Events Team with your table plan eight weeks before your wedding. Please also let us know whether you require highchairs.

**Q. Where do you recommend we put the top table?**

A. We recommend the large oval table or the trestle tables sit in front of the double doors, ensuring all your guests are seated around you. Please be aware if guest numbers reach 110, it is only possible to have one of the standard oval tables as the top table, due to space restriction.

**Q. Where can guests leave presents?**

A. A present table can be set up for you upon request. We advise you nominate a guest to remove all presents and cards from the Castle Barn and Garden Room by the end of the evening.

**Q. If my contractors are running late on the day, who should they contact?**

A. Please ask them to call your designated Event Manager.

**Q. How loud can our DJ or band play their music?**

A. We ask that volume is at an acceptable level whereby event staff within the barn can communicate with guests.

**Q. What happens to all our decorations at the end of the night?**

A. We collect small items and will store them on the stage for collection the following morning. Larger items should be collected by suppliers that evening or first thing in the morning, your Event Manager will be able to advise you on the best times. Wasing Leisure Ltd do not accept responsibility for any of your decorations or small items. The contents are left entirely at your own risk.



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Food images by Studio Rouge



