



LONDON CROYDON
AERODROME

HOTEL

WEDDING
PACKAGES



BESPOKE MENUS



CIVIL CEREMONY

Room hire for up to 3 hours

Chair covers with sash

Aisle runner

Registrar table flower arrangement

Dedicated co-ordinator for the
civil ceremony



WELCOME DRINKS

Our packages are designed for you to select from the drinks options listed below

Glass of Bucks Fizz

Glass of Champagne*

Glass of Prosecco

Pimms No 1

Plus jugs of orange juice

Please ask your event co-ordinator for a full menu and price list.



WEDDING TOAST DRINKS

We have included one toast drink within the price of our wedding package. Toast drinks will be served prior to the commencement of speeches.

Including:

Glass of Champagne*

Glass of Prosecco

Glass of sparkling Rosé wine

*Supplements may apply





TIMELESS WEDDING PACKAGE

Arrival glass of bubbly
Three course wedding breakfast
Half a bottle of wine per guest during
wedding breakfast
Mineral water
One glass of bubbly for toast
Tea, coffee and mints
Cake stand and knife
One complimentary night stay in a Superior
Double Room with breakfast included
Special fixed rates for guest bedrooms
(subject to availability)
Complimentary menu tasting for the
Bride and Groom

Room hire based on seasonality
*Low season (January – April and
October – November)*
High season (May – September)

LUXE WEDDING PACKAGE

1 hour drinks reception
(Prosecco or Bucks Fizz)
Three course wedding breakfast
Half a bottle of wine per guest during
wedding breakfast
Mineral water
One glass of bubbly for toast
Tea, coffee and mints
Evening buffet (choice of 5 items
from the evening buffet menu)
Cake stand and knife
Chair covers with sash

In house dance floor
One complimentary night stay in a Superior
Double Room with breakfast included
Special fixed rates for guest bedrooms
(subject to availability)
Complimentary menu tasting for the
Bride and Groom

Room hire based on seasonality
*Low season (January – April and
October – November)*
High season (May – September)

UPGRADE OPTIONS MAKE IT SPECIAL!

Please speak with your wedding
co-ordinator for your desired
upgrade options



WEDDING MENU OPTIONS

Our chef has compiled a range of options for your wedding breakfast. If there is something specific you would like that is not on our menu, please discuss with your wedding co-ordinator and we will try to accommodate your requests.

Please select one starter, one main and one dessert for your guests. Vegetarian options and other dietary requirements will be accommodated in addition to your choices.

MENU TASTING

We believe menu tasting is a journey and our Chef will work with you to make sure we achieve the flavours and presentation that you want. Please discuss your thoughts with the Chef and your wedding co-ordinator. Within your package you will have a complimentary menu tasting for two. Additional guests can be included at a fee.

KIDS MENUS

We understand the little ones are important guests at your big day and we want to speak their language when it comes to cuisine. The kids package includes a three course meal and a soft drink.

Please select one starter, one main and one dessert to put forward to your guests. We are happy to cater for vegetarians and other dietary requirements in addition to your choice.

EVENING BUFFET

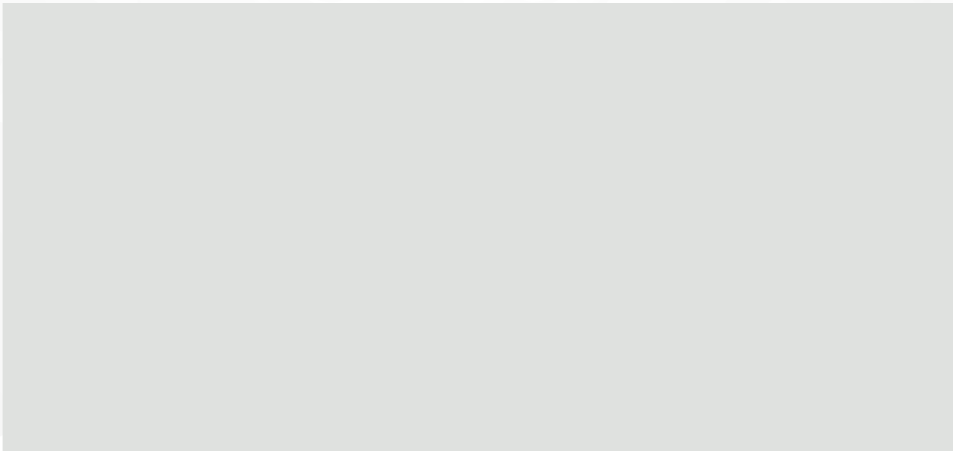
Dancing till the early hours requires some fuel, therefore our Chef has designed buffet options for you. Should you require something different, please speak to your wedding co-ordinator to see what can be arranged.

The food will be served at the time you decide on and if you wish for it to be replenished, this is available at a fee; please discuss options with your wedding co-ordinator.

We are happy to cut the wedding cake and serve it on the evening buffet if this is something you would like us to do.

UPGRADES

Do you want something more fancy? We have options available, from main course upgrades to midnight feasts! Please discuss with your co-ordinator who can put something together especially for you. (Subject to availability)



PRICE LIST



LONDON CROYDON AERODROME HOTEL

Signature Collection by Best Western
680 Purley Way, Croydon, CR9 4LT

For more information, please contact our Personal Wedding Planner on
0208 633 8924 / 0330 028 3403 or specialevents@croydonaerodromehotel.co.uk

Terms & Conditions apply.

WEBSITE



WEDDING PACKAGES



CIVIL CEREMONY

	Maximum guests	Low season*	High season**
Amy Johnson Suite	120	£600	£800
Dakota Suite	60	£400	£600
Flight Deck Suite	40	£300	£450



Please contact the events team who will be able to give you a quote based on your guest numbers. If your ceremony takes place in the same suite as your reception, there is a turnaround charge of £100.



TIMELESS WEDDING PACKAGE

Low season £85 per person*	
High season £95 per person**	
	Minimum guests
Amy Johnson Suite	120
Dakota Suite	60
Flight Deck Suite	40



LUXE WEDDING PACKAGE

Low season £175 per person*	
High season £185 per person**	
	Minimum guests
Amy Johnson Suite	120
Dakota Suite	60
Flight Deck Suite	40

*Low season (January – April and October – November) **High season (May – September)



UPGRADE OPTIONS

Please speak with your wedding co-ordinator for your desired upgrade options

Bridal afternoon tea
Private room hire for afternoon tea
Canapés
Finger buffet

Ceremony room
Magic mirror photo booth
LED dance floor
Exclusive use of garden
(excl. Amy Johnson Suite)



BANQUETING MENU

Please choose one starter, one main course and one dessert for your event.
Additional dietary requirements will be catered for separately.



STARTER

Beetroot and goat's cheese tart, fig, pear and white balsamic dressing (V)

Grilled asparagus, tenderstem broccoli and red pepper, avocado,
tomato and caper salsa (VE) (GF)

Bruschetta, vine tomatoes, grilled peppers and basil pesto (V)**

Ham hock, fennel, peas and pea shoot salad, piccalilli and olive oil dressing

Chicken liver parfait, caramelised onion chutney, bloomer toasts***

Melon stack, mango, passionfruit, pomegranate and mint relish (VE) (GF)

Parma ham, mozzarella, sun blush tomatoes, rocket and balsamic (GF)

Smoked haddock, leek and cheddar cheese tart

Garlic mushrooms, potato rosti, cream and garlic sauce

Prawn and crayfish cocktail, gem wedge and sourdough toasts (S)***

Traditional smoked salmon, prawns and mango (GF) (S)



Soup can be taken as an alternative
starter from the list below. Also available
at a supplement of £4.00 per person as
an intermediate course

Roast tomato and red pepper (V) (GF)

Leek and potato (V) (GF)

Carrot, lentil and coriander (VE) (GF)

Pea, spinach and mint (V) (GF)



Intermediate sorbet course at
£3.00 per person supplement

Raspberry (VE) (GF)

Bitter lemon (VE) (GF)

Passionfruit (VE) (GF)

(S) Supplement per person on application

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

**Can be tailored to suit dietary requirements (VE) (GF)

***Can be tailored to suit dietary requirement (GF)

All dietary/allergens will be confirmed on final choices



MAIN COURSE

Breast of chicken, crushed new potatoes, spring vegetables
and tarragon beurre blanc

Thyme roasted pork loin, baked apples and cider gravy

Chicken fillet, rosti potato, button mushrooms, bacon lardons, red wine sauce

Roast turkey breast, bacon wrapped chipolatas, sage and onion stuffing
and cranberry sauce

Roast Sirloin of beef, Yorkshire puddings, roast potatoes, pancetta and thyme jus (S)

Roast chicken, bacon wrapped chipolatas, sage and onion stuffing and pan gravy

Roast breast of duck, gratin potato, braised red cabbage and fine beans,
parsnip crisps and port gravy (S)

Roast rump of lamb, gratin potatoes, roast carrots, green beans,
garlic and rosemary gravy (S)

Cod loin, rosti potato, grilled asparagus, wilted spinach, tomato and caper salsa (S)

Grilled salmon, lemon and herb crust, parmentier potatoes, tarragon hollandaise (S)

Sweet potato, spinach and feta lasagne, basil and pesto rocket salad, garlic bread (V)

Wild mushroom and thyme potato gnocchi, blue cheese veloute, slow roast onions (V)



DESSERT

Classic lemon tart, mixed berry compote

Raspberry frangipane tart,
vanilla ice cream (VE) (GF)

Warm apple and blackberry crumble tart,
vanilla custard (V)

Cream filled profiteroles, chocolate and
toffee sauces

Apple and cinnamon pie, vanilla custard

Sticky toffee pudding, toffee sauce,
vanilla ice cream

Honeycomb cheesecake, chocolate sauce

Chocolate and salted caramel torte,
honeycomb ice cream

Baked vanilla cheesecake, berries
and fruit coulis

*To enhance your event why not add a
cheese board at £65 per table*

(S) Supplement per person on application

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

**Can be tailored to suit dietary requirements (VE) (GF)

***Can be tailored to suit dietary requirement (GF)

All dietary/allergens will be confirmed on final choices



EVENING BUFFET WEDDING MENU



Selection of filled sandwiches (GS)

Chicken Caesar wraps

BBQ chicken wings (GS)

Mini duck spring rolls with hoisin sauce

Chicken, chorizo and pepper skewer (GS)

Crispy fish goujons with tartare sauce

Mediterranean vegetable and goats cheese tart (V)

Crisp potato skins, chive sour cream, salsa and guacamole (V) (GS)

Beetroot falafel bites with harissa houmous dip (VE)

Vegetable samosa with mango chutney (V)

Price on application for timeless package



(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

**Can be tailored to suit dietary requirements (VE) (GF)

***Can be tailored to suit dietary requirement (GF)

All dietary/allergens will be confirmed on final choices



CHILDREN'S WEDDING MENU



STARTER

Tasty tomato and basil soup

Picky starter plate

Carrot and cucumber sticks, tortilla chips with ketchup dip (VE)

Cheesy garlic bread

Toasted garlic bread with melted cheese (V)



MAIN COURSE

Crispy battered cod fingers

Garden peas and carrots with skin on fries

Crispy battered chicken strips

Baked beans with skin on fries

Burger with melted cheese

Chips and peas

Penne pasta

Basil pesto and mozzarella (V)



DESSERT

Warm chocolate fudge cake (V)

Vanilla ice cream

Ice creams (GS)

Vanilla, strawberry or chocolate

Fresh fruit salad



CHILDREN'S PRICING

From 5 – 12 years old

50% of package price

5 years and under

25% of package price

Babies up to 2 years old – no charge

Any food required charged as taken

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

**Can be tailored to suit dietary requirements (VE) (GF)

***Can be tailored to suit dietary requirement (GF)

All dietary/allergens will be confirmed on final choices