

Autumn / Winter 2009/10 All Inclusive Wedding Package

WEDDING BREAKFAST MENU

Pre-reception canapés

A selection of canapés
(choice of 3 types with a minimum of 5 canapes served per person)

Wedding Breakfast Menu

Please choose one of the following soups:

Leek & Potato Soup
Pea & Watercress Soup
Cream of Tomato Soup
Smoked Haddock Soup

Served with home baked bread & butter

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Please choose one of the following main courses:

Cumberland sausages or vegetarian sausages
Served with a rich onion gravy

OR

Chicken & Mushroom or vegetarian spinach,
tomato & chickpea pie served with gravy

Grain mustard mashed potatoes &
A selection of fresh seasonal vegetables

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Profiteroles served with Chocolate sauce

Or

A selection of English & / or local Norfolk cheeses
served with fruit & oat cakes

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Freshly percolated coffee or tea &
Hand made chocolate truffles

£35.00+VAT per head

The package price also includes:

- *White table linen, linen slip cloths & linen napkins for up to 10 tables
- White crockery hire, which will include all items of crockery & cutlery for your reception, including a full wash up service.
- All catering equipment which needs to be brought in on site including ovens, hot cupboards & passes, refrigeration, boilers & percolators
- **All staff including chefs, kitchen porters & waiting staff for up to six hours.
- Pre reception table laying service (ready for your flowers or table decorations to placed on the tables where you would like them).

** Please note that coloured linen will attract an additional charge & special order delivery fee.*

***Please note that extra costs will be included to your package for travel if your venue is located outside a 35 mile radius of our base unit. Please note that if staff are required to remain at the venue over the hours stated in your package, you will be charged for extra staffing hours.*