



Happily Ever After

WEDDING PACKAGES

EVERYTHING'S TAKEN CARE OF

Rest easy

If you are getting married in one of our hotels our bridal suite is included in your package (*subject to availability*) and you can book bedrooms for your wedding guests too. If your venue does not have bedrooms our team will be happy to recommend local accommodation for you and your guests.

Informal celebrations

Our venues are perfect for your celebration. With a range of menus to choose from, you're sure to find something to suit your needs.

(Minimum spend requirements may apply; please speak to the team for more information).

Wedding suppliers

Looking for a florist or a photographer? Want to arrive in style? We can help! We work with fantastic local companies, offering the best services to enhance your day.

Ask a member of our team for more information



WE'RE HERE TO HELP YOU TO CREATE YOUR PERFECT DAY

Everything you need and more

With our wedding packages, you can rest assured that we've thought of everything to make your day truly special. We have plenty of extras to choose from, and our team will be on hand to help – right down to the last detail.

Our packages

Designed with flexibility, choose your wedding menu and drinks package and add your evening reception to create the wedding of your dreams.

Our food and drink packages include:

Reception drink

Three-course wedding breakfast

Wine or beer with your meal

Toast drink

Use of our wedding reception room, with tables, chairs and crisp white linen*. Experienced team to help you to plan your day from start to finish. Accommodation** for the bride and groom on the night of the wedding.

*Table linen only **Subject to availability

Ceremony

Many of our venues are licensed for civil ceremonies meaning you can relax and enjoy your wedding day in one place. Please enquire with your chosen venue regarding availability.

(Please note it is the responsibility of the wedding couple to book the registrar for a civil ceremony).

Finishing touches

Top your day off with one of our wedding enhancements:

Canapés

Evening reception with a variety of food options to suit all tastes

DJ

Late night snacks

Ask a member of our team for more information



Rose

STARTERS

Prawn cocktail†
Oak-smoked chicken liver pâté
Stilton® & peppercorn mushrooms (V) ♦

Sweet potato, chickpea & red pepper koftas (VE)
Battered chicken strips†

MAINS

Steak & red wine pie ♦
With beef dripping gravy, mashed potato and a seasonal vegetable

Chicken & mushroom pie
With gravy, mashed potato and a seasonal vegetable

Vegan mushroom & ale pie (VE) ♦
With oven-baked chips, gravy and a seasonal vegetable

Hunter's chicken
With chips and salad garnish

Hand-battered cod†
With chips and your choice of peas

Cheese & bacon burger
With rosemary & sea salt fries

8oz* gammon steak
With chips, peas, egg and pineapple

Old Epping sausages and mash ♦
With beef dripping gravy, seasonal greens and red onion chutney

Quorn™ sausages and mash (V)
With gravy, seasonal greens and red onion chutney

DESSERTS

Prosecco sorbet with berries (VE) ♦
Apple & blackberry crumble pie (V)
With custard

Triple-chocolate brownie (V)
With clotted cream ice cream

Sticky toffee pudding (V)
With custard

Caramelised vanilla cheesecake (V)
With double cream, raspberry coulis and fresh strawberry pieces

MAKE IT EXTRA SPECIAL

Additional costs apply

Cheese and biscuits (V)
Cheese platter, with grapes, celery and caramelised red onion chutney

Tea and coffee

Fruit juice

See overleaf for full allergen terms and conditions.





Peony

STARTERS

Ham hock & pea terrine

King prawn & avocado bruschetta with chilli and coriander†

Mushrooms with garlic cream sauce on bubble and squeak (V)

Sweet potato, chickpea & red pepper koftas (VE)

MAINS

ALL SERVED WITH A SELECTION OF VEGETABLES AND POTATOES

Traditional roast beef with Yorkshire pudding

Chicken fillet with white wine & mushroom sauce ♦

Salmon fillet with pan-fried king prawns and Hollandaise sauce†

Beetroot, sweet potato & butternut squash tart (VE)

Butternut squash & cashew nut Wellington, topped with Brie (V) (N)

DESSERTS

Afternoon tea cheesecake (V)

Triple-chocolate brownie with clotted cream ice cream (V)

Apple & blackberry crumble pie with custard (V)

Prosecco sorbet with berries (VE) ♦

MAKE IT EXTRA SPECIAL

Additional costs apply

Cheese and biscuits (V)

Cheese platter, with grapes, celery and caramelised red onion chutney

Tea and coffee

Fruit juice

See overleaf for full allergen terms and conditions.





Orchid

STARTERS

- Chicken, confit duck & plum terrine
- Smoked salmon with scallops on bubble and squeak[†]
- Goat's cheese roulade (V) (N)
- Courgette rolls (VE)

MAINS

ALL SERVED WITH A SELECTION OF VEGETABLES AND POTATOES

- Boneless beef rib in an onion, bacon & red wine sauce ♦
- Chicken breast on roasted red onion, with butterbean & bacon sauce
- Slow-cooked pork belly and baked apple half, with a red wine jus ♦
- Cod loin with a tomato crumb and a white wine & herb sauce[†] ♦
- Butternut squash & cashew nut Wellington, topped with Brie (V) (N)
- Beetroot Wellington (VE)

DESSERTS

- Rich chocolate & kirsch cherry torte ♦ (V)
- Clementine tart with a white chocolate mousse & raspberry sorbet (V)
- Peach tarte Tatin with vegan ice cream (VE)
- Salted caramel & honeycomb cheesecake with double cream (V)

MAKE IT EXTRA SPECIAL

Additional costs apply

- Cheese and biscuits (V)
- Cheese platter, with grapes, celery and caramelised red onion chutney
- Tea and coffee
- Fruit juice

See overleaf for full allergen terms and conditions.





Young Guest

TWELVE AND UNDER

STARTERS

Battered chicken strips[†]

Garlic bread (V)

Mini corn-on-the-cob (VE)

MAINS

ALL SERVED WITH A SELECTION OF VEGETABLES AND POTATO

Traditional roast beef with Yorkshire pudding

Chicken breast with sage & onion stuffing

Butternut squash & cashew nut Wellington (V) (N)

ALL SERVED WITH A CHOICE OF CHIPS (V), JACKET POTATO (®)
OR MASH POTATO (V) & PEAS (VE) OR BAKED BEANS (®)

Chicken nuggets[†]

Fish fingers[†]

Pork sausages

Quorn™ sausages (VE)

DESSERTS

Apple pie with double cream (V)

Selection of ice creams, frozen yoghurt and sorbet (V)

Triple-chocolate brownie with ice cream (V)

See overleaf for full allergen terms and conditions.



Drinks

SILVER

A glass of Bucks Fizz or sparkling wine per person, on arrival

A glass of house wine or bottled beer per person, with the meal

A glass of sparkling wine per person, for the toasts

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GOLD

A glass of Prosecco per person, on arrival

Half a bottle of premium wine or two bottled
beers per person, with the meal

Your choice from our red, white and rosé selection

A glass of Prosecco per person, for the toasts

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PLATINUM

A glass of Champagne per person, on arrival

Half a bottle of superior wine or two bottled
beers per person, with the meal

Your choice from our red, white and rosé selection

A glass of Champagne per person, for the toasts

