



Wedding Packages

All day time wedding packages include:

Drinks Package

Four Course sit down Meal

An Event Organizer to help and advise you on your requirements

Cake stand and Cake Knife

Facility Fee

White table linen and napkins

Champagne for Bride and Groom on Arrival at the Hotel

Complimentary overnight accommodation for Bride and Groom

All prices are based on a minimum of 50 guests

Band A Menu £37.50 per head

Band B Menu £42.50 per head

Band C Menu £47.50 per head

Band D Menu £52.50 per head

Drinks package

1 glass of bucks fizz on arrival

1 glass of house wine with your meal

1 glass of sparkling wine for the toast



Wedding Selector

BAND A

Starters

French onion soup with gruyere crouton

Chicken caesar salad

Platter of fresh fruit with honey & mint crème fraiche

Wild mushroom & stilton risotto with deep fried leeks

Mains

Grilled salmon fillet, crayfish & chive risotto with lobster bisque

Corn fed chicken supreme with bacon, mushroom & garlic white wine cream sauce on spaghetti with shaved parmesan

Roast topside of beef, Yorkshire pudding, roast & new potatoes with seasonal vegetables

Roast leg of lamb with rosemary red wine jus, dauphinoise potatoes and seasonal vegetables

Chef's vegetarian choice

Desserts

Selection of homemade ice creams

Vanilla crème brulee

Chocolate torte & fresh cream

Bread & butter pudding with custard

Coffee

BAND B

Starters

Chicken liver parfait with pear & cognac chutney

Poached salmon, crayfish & rocket salad with lime & coriander crème fraiche

Wild mushrooms with a dijon mustard cream sauce & toasted ciabatta

Baked red onion, rosemary & goat's cheese tart with dressed leaves & balsamic glaze

Mains

Pan fried fillets of sea bass with chargrilled asparagus, champagne & chice sauce, sauté potatoes & seasonal vegetables

Roast breast of Breckland duck with caramelised oranges, gran marnier sauce, potato rosti & seasonal vegetables

Slow roast Leg of pork with cider apples, shallots & sage with whole grain mustard mash and seasonal vegetables

Roast sirloin of beef with yorkshire pudding, roast potatoes, duchess potatoes, seasonal vegetables & beef Jus

Chef's vegetarian selection

Desserts

Brandy snap selection with homemade ice creams

Poached pears with clotted cream

Raspberry panacotta with fruit compote

Profiteroles with chantilly cream chocolate sauce

Coffee & Mints



Wedding Selector

BAND C

Starters

Sauté chicken livers with chicory & caraway jus

Whole crevettes with garlic butter served with rosemary & sea salt foccacia bread

Baked crepe with morrel mushrooms, butternut squash, white wine veloute & truffle oil

Crab & avocado tian with roasted mango & chilli compote

Mains

Roast rump of lamb with shallots and parsnips and a redcurrant & rosemary jus

Duck confit with braised red cabbage, cointreau & juniper berry jus

Pan fried halibut with wild mushrooms and baby leak friccasse

Roast rib of beef with Yorkshire pudding & horseradish parfait

Desserts

Special Eton mess

Rolo & Baileys cheesecake with chocolate ice cream

Crepe suzette

Passion fruit brulee with shorbread biscuit

Coffee & Biscotti



Wedding Selector

BAND D

Starters

Wild boar & foie gois terrine

Oysters on ice with tobasco & lemon

Wild mushroom soup with grated truffle

Chicken & asparagus roulade wrapped in pancetta with sweet pimento & tarragon sauce

Mains

Chateau Braind with béarnaise sauce, au poivre sauce seasonal vegetables, sauté potatoes and buttered new potatoes

Roasted best end of English lamb with marquis potato, turned baby vegetables and red wine Jus

Half lobster & scallop thermidor with new potatoes & salad

Whole roast poussin stuffed with cranberry & sage sausage meat stuffing

Breaded medallions of pork fillet with garlic & spinach parpadelle and caper butter sauce

Desserts

Assiette of sweets – vanilla brullee, raspberry panacotta and crème caramel

Chocolate crusted lemon tart

Blueberry souffle with tuille biscuits

Mango & passionfruit pavlova with fruit crisps

Belgian chocolate truffle with ginger bread icecream and butterscotch sauce

Coffee with Petit Fours



Wedding Packages

Evening reception only packages:

	Package A	Package B	Package C
100 guests +	£18.95	£24.95pp	£29.95
50 – 100 guests	£22.95	£29.95pp	£33.95

Your evening only reception package includes:

Arrival drink

Pimms / lemonade – glass of house red / white – fruit / alcoholic punch

Facility fee including private bar until 12.00am

Resident disco

MENU A

Sandwiches

On a choice of whole-meal bread or white soft grain bread choose from:

Tuna Mayonnaise • Egg Mayonnaise • Cheese & Chutney • Ham & Mustard
Roast Beef & Horseradish • Tomato & Mozzarella • Prawn Marie Rose

Seafood Mirror

Choose from:

Smoked Salmon • Smoked Trout • Peppered Mackerel

Salads

Choose from:

Coleslaw • Grain Mustard Potato Salad • Greek Salad • Garden Salad

Finger Buffet

Choose from:

Tandoori Chicken Pieces • Goujons of Smoked Haddock • Mini Lamb Kofta
Filo wrapped tiger prawn • Chicken wings • Prawn and Sweet Chilli Wontons
Vegetarian Spring Rolls • Chicken Satay • Brie bites • Mini Chorizo Pannini
Sausage rolls • Pork Pies • Quiche

Desserts

Choose from:

Cheesecake • Profiteroles • Chocolate Torte • Apple & Cinnamon Crumble
Fruit Salad

MENU B

Sandwiches

On a selection of continental bread choose from:

Tuna Mayonnaise • Egg Mayonnaise • Cheese & Chutney • Ham & Mustard
Roast Beef & Horseradish • Tomato & Mozzarella • Prawn Marie Rose

Seafood Mirror

Choose from:

Smoked Salmon • Smoked Trout • Peppered Mackerel

Salads

Choose from:

Coleslaw • Grain Mustard Potato Salad • Greek Salad • Garden Salad

Finger Buffet

Choose from:

BBQ Ribs • Brussels Pâté • Indian Snack selection • Garlic Bread
Tandoori Chicken Pieces • Goujons of Smoked Haddock • Sesame Prawn Toast
Filo wrapped tiger prawn • Chicken Drumsticks • Prawn and Sweet Chilli Wontons
Vegetarian Spring Rolls • Chicken Satay • Brie bites • Mini Chorizo Pannini
Sausage rolls • Pork Pies • Quiche

Desserts

Choose from:

Cheesecake • Profiteroles • Chocolate Torte • Apple & Cinnamon Crumble
Fruit Salad • Banoffee Pie



Evening Buffets

MENU C

Continental Bread Selection

Seafood Mirror

Choose from:

Whole Dressed Smoked Salmon • Smoked Trout • Peppered Mackerel

Salads

Choose from:

Coleslaw • Grain Mustard Potato Salad • Greek Salad • Garden Salad

Hot Buffet

Choose from:

Beef Bourginon • Stuffed Jalapeno Peppers • Chicken Forestier
Vegetable Lasagne • Seafood Paella • Lamb Stew & Dumplings

Desserts

Choose from:

Profiteroles • Chocolate Torte • Tiramisu • Vanilla • Crème Brulee

The following items are also available on a supplementary basis and can be added to a buffet or meal. All prices are based on a minimum of 50 people.

Canapés – £4.50 per person

Choose from the following:

Goats Cheese Mini Tart

Spinach & Ricotta Samosas

Mini Chorizo Pannini

Prawn & Sweet Chilli Wantons

Dim Sum

Vegetarian Spring Rolls

Smoked Salmon & Crème Fraiche

Chicken Liver Parfait en croute

Rare Roast Beef & Horseradish Cream

Cheese & Biscuits £3.00 per person

Sorbet (mid course) £2.00 per person

Alternative / Additional Drinks

Prices for drinks start from:

Pimms & Lemonade £3.50 per glass

Sparkling Wine £5.00 per glass

Champagne £6.50 per glass

Bucks Fizz £4.50 per glass

Kia Royale £6.50 per glass

House Wine £4.25 per 250ml glass

Juice / Soft Drink £6.00 per jug



Entertainment & Accommodation

Wedding Entertainment

Prices start from:

DJs	From £200
Jazz Bands	From £480
Party / Function Bands	From £700
Magicians	From £450
String Ensembles	From £400

Accommodation

The hotel has 31 bedrooms all newly decorated to a high standard. All rooms are sold on a bed & breakfast basis. Please ask about our prices.

We do not block book rooms for weddings, whilst we are happy to hold rooms for bride grooms and both sets of parents, all other guests will need to book individually giving full contact details.



Wedding Booking Confirmation & Conditions

1. A non refundable deposit of £250.00 is required to secure & confirm a wedding reservation. Cancellation of the booking will result in the deposit being held.
2. All prices are subject to change without notice 30 days prior to the event unless previously confirmed in writing.
3. V.A.T at the current rate is included in the price.
4. The hotel cannot be responsible for the quality of the food if it is not served at the scheduled time due to late arrival.
5. Prior consent of the hotel must be sought for any entertainment or services contracted for the function by the client. The hotel reserves the right to judge unacceptable levels of noise or behavior of the client, guests or representatives & the client must take all necessary steps to correct. In the event of failure to comply with management requests, the hotel reserves the right to terminate the contract and stop the event without being liable to any refund or compensation.
6. No wine, other beverages or food may be brought into the hotel or grounds by the client or guests for consumption on the premises unless prior agreement.
7. All provisional bookings will be held for seven days then cancelled unless a letter of confirmation is received.
Note: A non refundable deposit of £250.00 must be received to secure reservations.
8. If a client cancels a reservation less than 7 months in advance, the hotel reserves the right to claim the following sums, unless a booking is obtained for the same date from a third party on no less favorable terms.
9. Cancellations in advance between:-

6-7 months	10% of the total value of the function
3-6 months	30% of the total value of the function
1-3 months	50% of the total value of the function
11-30 days	70% of the total value of the function
5 - 10 days	85% of the total value of the function
5 days or less	100% of the total value of the function

In all instances, notification of cancellation must be made in writing and will be effective from the date received by the hotel.
10. Final numbers are required ten days prior to the function. All functions must be paid for in full 21 days prior to the date of the event. The hotel will ask that one of the following payment terms are adopted:
Payment for goods & services are secured by visa, MasterCard, Amex, Diners or a debit card.
11. Any additional items purchased/consumed on the day of the function must be paid upon departure from the hotel.
12. We will require payment for damage made to any part of the Greswolde Hotel & Brasserie by any person invited by you or on your behalf, to the hotel. The hotel will not be responsible for any loss or damage to any articles brought on the premises.



Conference Room Capacities

Charlecote:

Sit down Lunch/Dinner	x 90 (based on 10 people around a 6ft round)
Theatre Style	x 120
Cabaret Style	x 40
Boardroom	x 40
U Shape	x 36
Classroom	x 40 (based on 3 at a table)
Buffet	x 150 (stand up only)
Fitted with an 8' screen	

Baddesley:

Sit down Lunch/Dinner	x 30 (based on 10 people around a 6ft round)
Theatre Style	x 40
Cabaret Style	x 15
Boardroom	x 20
U Shape	x 15
Classroom	x 18 (based on 3 at a table)
Buffet	x 50 (stand up only)
Fitted with a 6' screen	

Coughton:

Please note this room has a round table only and is suitable for board meetings without equipment.

Sit down Lunch/Dinner	x 10 (based on 10 people around 1 6ft table)
Boardroom	x 10
Fitted with an LCD screen	

All our conference rooms have WIFI access to BT Open zone information about logging on and payment is available at Reception

Please note that these capacities are based on having minimal equipment in the conference room



Function Room Capacities

Charlecote suite:

Room hire full day	£250
½ day/evening	£175
Sit down Lunch/Dinner	x 90 (based on 10 people around a 6ft round)
Boardroom	x 40
Buffet	x 150 (stand up only)

Baddesley suite:

Room hire full day	£125
½ day evening	£90
Sit down Lunch/Dinner	x 33 (based on 11 people around a 6ft round)
Boardroom Style	x 22
Buffet	x 50 (stand up only)

Charlecote & Baddesley:

Full day/evening	£300.00
½ day/evening	£200.00
Sit down Lunch/Dinner	As per Charlecote
Buffet	x 200 (stand up only)

Coughton suite:

Room hire full day	£50
½ day	£30
Sit down Lunch/Dinner	x 10 (based on 10 people around 1 6ft table)

Please note that these capacities may vary according to table plans



Function Room Example Menus

Finger Buffet A – £8.95

Choose from:

Selection of Sandwiches • Chips • Roast Chicken Drumsticks
Mozzarella & tomato parcels • Sauces & Dips • Sausage Rolls

Additional items are available from just £1.00 per person

Add a choice of desserts for just £1.50 per person

Add Tea & Coffee for Just £1.75 per person

Finger Buffet B – £10.95

Choose from:

Selection of Sandwiches • Chips • Quiche • Chicken Satay • Sausage Rolls
Indian Buffet Selection • Roast Chicken Drumsticks • Buffet Pork Pies
Plaice Goujons • Sauces & Dips

Additional items are available from just £1.00 per person

Add a choice of desserts for just £1.50 per person

Add Tea & Coffee for Just £1.75 per person



Function Room Example Menus

Fork Buffet A – £9.95

Choose from:

Selection of breads & butter • Mixed leaf salad • Coleslaw • Potato Salad
Cold platter of Chicken, Roast Beef, Roast Ham and Salmon & Prawns
Tomato & mozzarella salad

Additional items are available from just £1.00 per person

Add a choice of desserts for just £1.50 per person

Add Tea & Coffee for Just £1.75 per person

Fork Buffet B – £12.95

Choose from:

Selection of breads & butter • Mixed leaf salad • Coleslaw • Mixed leaf salad
Cold platter of Chicken, Roast Beef, Roast Ham and Salmon & Prawns
Tomato & mozzarella salad • Potato Salad • Cheese Platter & Biscuits • Sausage
Rolls • Indian Buffet Selection • Quiche • Chips

Additional items are available from just £1.00 per person

Add a choice of desserts for just £1.50 per person

Add Tea & Coffee for Just £1.75 per person



Function Room Example Menus

Also available our Sit down 2, 3 or 4 course menus, if you select one of these menus you pay no room hire charge.

Sit down Menu A – £14.95

2 courses – choose starter & main or main & dessert

Starters

Choose from:

Home made Tomato Soup • Caesar salad • Mushrooms on toast
Breaded Brie Wedges red onion compote

Main Courses

Choose from:

Roast Topside of Beef • Chicken with Asparagus & white wine sauce
Home made Lamb Hotpot • Grilled Pork Chop & Apple sauce
Chefs Vegetarian choice

Desserts

Choose from:

Home made selection of Ice cream • Chocolate Torte • Fruit Salad
Apple & Cinnamon Crumble



Function Room Example Menus

Also available our Sit down 2,3 or 4 course menus, if you select one of these menus you pay no room hire charge.

Sit down Menu B – £18.95

Starters

Choose from:

- Home made Vegetable Soup • Chicken Liver Pate
- Grilled Mackerel Fillet with tomato & black olive tapenade
- Smoked Chicken & Chorizo Rissotto

Main Courses

Choose from:

- Roast Loin of Pork with apricot & sage Stuffing • Grilled Salmon Hollandaise
- Chicken with a Merlot, bacon, mushroom & shallot sauce
- Home made Beef & 'Old Hooky Ale' Pie • Chefs vegetarian Choice

Desserts

Choose from:

- Profiteroles with Milk & White Chocolate sauce • Vanilla Crème Brulee
- Brandy Snap basket with homemade ice cream selection
- Whiskey & Orange Bread & Butter Pudding



Function Room Example Menus

Also available our Sit down 2,3 or 4 course menus, if you select one of these menus you pay no room hire charge.

Sit down Menu C – £24.95

Starters

Choose from:

Prawn & Avocado salad with Bloody Mary sauce • Home made Game terrine with tomato chutney • Smoked Salmon, cream cheese & chive Roulade
Grilled Goats cheese salad with roasted peppers, pine nuts & basil oil

Main Courses

Choose from:

Roast Ribeye of Beef with Roasted potatoes & vegetables • Roast Duck breast with pomegranate & blueberry salsa with sautéed potatoes & rocket salad
Twice cooked belly of pork with Asian spices, Pak choi, Fragrant rice, plum & soy sauces • Saute Monkfish, King prawns, spaghetti Milanaise with shaved Parmisan • Chefs Vegetarian Choice

Desserts

Choose from:

Vanilla Cheesecake with fruit compote • Homemade Tiramisu
Chocolate Truffle Torte • Apple Tart Tatin with homemade Ice cream

Coffee & Petir fours

Additional courses are available on request. If you have any special requests or would like a price on anything else please do not hesitate to ask.



Delegate Rates

Day Delegate Rates

£45.00 per person (based on a minimum of 10 delegates)

Includes:

Room Hire

Flipchart

1 Pad of Flipchart Paper

Screen

Arrival Tea & Coffee with Danish Pastries

Mineral Water

Mid- morning Tea & Coffee

Working finger buffet lunch or 2 course restaurant luncheon

Afternoon Tea & Coffee with Biscuits

Equipment Hire Price List

Computer Laptop £145

UHF Handheld or
Lapel radio microphone £85

For any other equipment hire please ask for details.



Delegate Rates

24 Hour Rate

£165 per person (based on a minimum of 10 delegates)

Includes:

Room Hire

Flipchart

1 Pad of Flipchart Paper

Screen

Arrival Tea & Coffee with Danish Pastries

Mineral Water

Mid morning Tea & Coffee

Working finger buffet lunch or 2 course restaurant lunch

Afternoon Tea & Coffee with Biscuits

Dinner (£25 allocation from our a la carte menu)

Accommodation (Single)

Full English Breakfast