



WEDDING PACKAGES

Old Hens Lane
Welwyn Garden City
Hertfordshire
AL7 2ED

www.theviewwelwyn.co.uk

Weddings Department:
Tel: (01707) 336 007
Email: events@theviewwelwyn.co.uk



Fairway Suite & Garden

Including the option to marry in the Pagoda in the garden

PACKAGE ONE

Peak Months (April – October & December)

Monday-Thursday & Sunday	£750.00
Friday, Saturday & Bank Holiday Sunday	£1000.00

Off Peak Months (January – March & November)

Monday-Thursday & Sunday	£350.00
Friday, Saturday & Bank Holiday Sunday	£600.00

PLUS WEDDING PACKAGE AT £60.00 PER PERSON TO INCLUDE

minimum 60 Adults

Reception Drink

3 Course Wedding Breakfast with Tea & Coffee

Half a Bottle of House Wine

Glass of Sparkling Wine for Toasting

Evening Finger Buffet (6 items per person)

Jugs of Iced Water

White Linen Tablecloths & Napkins

Silver Cake Stand & Knife

Event Manager to look after you on your Wedding Day

Complimentary Bedroom for the Wedding Couple



PACKAGE TWO

Peak Months (April – October & December)

Monday-Thursday & Sunday **£500.00**

Not available on Friday, Saturday & Bank Holiday Sunday during peak months

Off Peak Months (January – March & November)

Monday-Thursday & Sunday **£250.00**

Friday, Saturday & Bank Holiday Sunday **£500.00**

PLUS WEDDING PACKAGE AT £30.00 PER PERSON TO INCLUDE

minimum 60 Adults, informal set up

Reception Drink

Either a Hot and Cold Fork Buffet, BBQ or Hog Roast* with Tea & Coffee station

Glass of wine

Jugs of Iced Water

White Linen Tablecloths & Napkins

Silver Cake Stand & Knife

Event Manager to look after you on your Wedding Day

**minimum of 80 guests required for Hog Roast*

MAXIMUM NUMBERS FOR BOTH PACKAGES

Wedding Ceremony & Wedding Breakfast 120 Guests

Informal Party 250 Guests



WEDDING BREAKFAST MENU

Included in package one

STARTERS

Salami, Parma ham, mozzarella & sun-dried tomato platter served with dressed rocket leaves & toasted ciabatta fingers
Farmhouse style coarse pate, grape chutney, toasted onion bread
Leek & potato soup with crème fraiche & Chive oil (V)
Smoked salmon & avocado tartlet with herb oil & dressed leaves
Roasted Mediterranean vegetables and red pepper houmous bruschetta, aged balsamic dressing (V)

MAINS

Supreme of chicken, confit Savoy cabbage, gratin potato
Slow braised blade of beef, smoked pancetta, mushrooms & baby onions, dauphinoise potatoes
Pan seared cod loin served with lemon crushed new potatoes & chive sauce
Scottish salmon fillet, gnocchi & dill pesto, sauce Verde
Butternut squash & wild mushroom risotto with parmesan shavings (V)
Quorn mince lasagne with a baby leave salad (V)

DESSERTS

Triple chocolate brownie, salted caramel sauce, vanilla ice cream
Sticky toffee pudding with hot toffee sauce
Apple & blackberry crumble, Jersey ice cream
Fresh fruit pavlovas, Chantilly cream
British Cheese Board; Mature Cheddar, ripe Somerset Brie, Blue Stilton cheese; served with biscuits, celery, grapes & chutney
(£2.50 supplement)

*We can cater for all allergies & dietary requirements,
please inform your wedding co-ordinator during your details meeting
Please note our dishes may contain traces of nuts*



FINGER BUFFET MENU

*6 items included in package one day guests
Extra portion for evening guests: £10.00 per person*

Thick cut loaf sandwiches or freshly filled mini bridge rolls
(selection of meat, fish and vegetarian fillings as standard)

Pork & herb sausage rolls

Spicy chicken wings

Tomato & red onion quiche (V)

Goujons of plaice and tartare sauce

Seasoned potato wedges (V)

Panko crumbed chicken goujons, garlic mayo dip

Vegetable samosas, mango chutney(V)

Lamb kofta, mint raita

Mini vegetable spring rolls, sweet chili dip (V)

Pizza bites (V)

Chicken satay skewers, peanut dip

Teriyaki salmon skewer, soya & honey dip

BBQ MENU

*Included as an option in package two
Upgrade charge from Evening finger buffet in package one £8.00 per person
Extra portion for evening guests: £18.00 per person*

Beef burgers, served up with soft bap floured baps and grated cheese

Jerk marinated chicken pieces

Vegetable kebabs, brushed with olive oil & rosemary

Cumberland Pork Sausages

Lightly spiced potato wedges

Quorn burgers & sausages

Tomato, Red Onion & Cucumber Salad

Freshly mixed coleslaw, chopped parsley & milled black pepper

Mixed leaf salad with a French dressing on the side



HOG ROAST MENU

Minimum of 80 Guests required

Included as an option in package two

Upgrade charge from Evening finger buffet in package one £8.00 per person

Extra portion for evening guests: £18.00 per person

Hog Roasted Pig
Floured Baps, Crackling, Apple Sauce
Rosemary Roasted New Potatoes
'The View' Coleslaw
Penne Pasta Salad
Vine ripened Plum Tomato, Red Onion & Parsley
Cucumber, Fresh Mint & Greek Yogurt

HOT & COLD FORK BUFFET

Included as an option in package two

To consist of two main courses and four salads or side dishes

Upgrade charge from Evening finger buffet in package one £8.00 per person

Extra portion for evening guests: £18.00 per person

MAINS

Lamb & chickpea 'tagine'
Slow braised blade of beef in Belgian wheat beer, smoked bacon, mushrooms & baby onions
Chicken & mushroom stroganoff
Roasted vegetable & goat's cheese lasagne (v)
Beef chilli topped with tortilla chips & cheese
Chicken and roasted vegetable arrabiata
Sea reared trout filled, tender stem broccoli, lemon oil
Red onion & goats cheese tart (V)
Broccoli, stilton & red onion chutney quiche (V)

SALADS & SIDE DISHES

Hot buttered new potatoes(v)
Roasted Mediterranean vegetables(v)
Braised pilau rice(v)
Garlic Bread (v)
Potato salad with red onion & Dijon mayonnaise (v)
Mixed leaves & herb salad with French dressing (v)
Chunky cucumber, tomato & red onion salad (v)
Traditional home-made coleslaw (v)
Tomato & mozzarella pasta salad, fresh basil (v)



ADDITIONAL FOOD ITEMS

DESSERT BUFFET MENU

£7.00 per person for a selection of mini desserts

Strawberry Cheesecake
Triple Chocolate Brownie
Profiteroles filled, Vanilla Pastry Cream
Lemon Meringue pie

CHILDRENS MENU

Up to 12 years old - £12.95 per Child

STARTER

Ciabatta bread, garlic butter & cheddar, cherry toms and cucumber sticks
Cream of tomato soup, focaccia bread 'soldiers'

MAIN COURSE

Grilled chicken skewers
Fish 'fingers'

All served with skinny chips or creamy mash potato, beans or peas

DESSERTS

Chocolate brownie ice cream sundae
Pineapple & melon sticks, fresh strawberries

CANAPES

Please choose 4 from the selection below

£6.00 per person

Yorkshire puddings, roast beef & horseradish crème fraiche
Cheese & chive puffs (savory profiteroles) (v)
Smoked salmon blinis
Cajun spiced 'popcorn' chicken, sweet chilli sauce
Mini Pork Sausages wrapped in bacon
Mini fish & chips, tartare sauce
Mushroom Arancini, garlic & chive crème fraiche (v)

BACON, SAUSAGE & EGG ROLLS

£5.00 per person to include a selection of

Cumberland Pork Sausages
Smokey Grilled Back Bacon
Farmhouse Egg
all served up in a Soft Floured Bap



BEVERAGE PRICES

Prices subject to change

Pimms	£5.00 Per Glass
Prosecco	£5.00 Per Glass
Bellini (Peach, Raspberry or Strawberry)	£6.00 Per Glass
Bucks Fizz	£4.50 Per Glass
Orange Juice	£4.00 Per Litre Jug
Apple Juice	£4.00 Per Litre Jug
House Wine	£17.00 Per Bottle
Prosecco	£23.00 Per Bottle
House Champagne	£38.00 Per Bottle
Peroni Beer Buckets (50 Bottles)	£200.00 Per Bucket

OPTIONAL EXTRAS

Prices subject to change

FLOWERS

Lavender Blue (contact directly for quotes)	07377 890 557 info@flowerslavenderblue.co.uk
---	---

CHAIRS

Limewash Chiavari Chairs & Ivory Seat Pad	£3.50 per chair
Chair Cover with Sash (using banqueting chairs)	£3.50 per chair

1am LATE LICENCE FEE

Room Hire until 01.00am	
Bar open until 12.30am, Music allowed until 01.00am (available on a Friday & Saturday only)	£250.00

DJ HIRE

Uptown – 19.30pm – midnight	£325.00
Uptown – 19.30pm – 01.00am	£385.00
Mr H Productions – 19.30-midnight	£450.00
Mr H Productions – 19.30 – 01.00am	£540.00

OTHER

5ft Light Up LED LOVE Letters	from £200.00
Fire Pit	£ 75.00
Sweet Cart & post Box	£150.00
Selection of 3 Gardens Games	£ 85.00
Photobooth	£350.00