



WEDDING PACKAGES

EVENTS@THEVIEWWELWYN.CO.UK | 01707 339 349

Please note, all prices are subject to change at any time



FAIRWAY SUITE & GARDEN

Including the option to marry in the Pagoda in the garden

PACKAGE ONE

VENUE HIRE

PEAK MONTHS (APRIL – OCTOBER & DECEMBER)

Monday-Thursday & Sunday - £950

Friday, Saturday & Bank Holiday Sunday - £1,350

OFF-PEAK MONTHS (JANUARY – MARCH & NOVEMBER)

Monday-Thursday & Sunday - £500

Friday, Saturday & Bank Holiday Sunday - £800

WEDDING PACKAGE | £80 PER PERSON

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

VENUE HIRE

PEAK MONTHS (APRIL – OCTOBER & DECEMBER)

Monday-Thursday & Sunday - £850

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

OFF-PEAK MONTHS (JANUARY – MARCH & NOVEMBER)

Monday-Thursday & Sunday - £450

Friday, Saturday & Bank Holiday Sunday - £650

WEDDING PACKAGE | £42 PER PERSON

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

SAMPLE FOOD MENUS

WEDDING BREAKFAST

Included in Package One

STARTERS

Blue cheese stuffed roasted figs wrapped in Parma ham, balsamic glaze
Farmhouse style coarse pate, grape chutney, toasted onion bread
Spiced tomato & roasted red pepper soup with crème fraîche & Chive oil (V)
King prawn & crayfish romaine lettuce tacos, smoked paprika Marie Rose
Roasted Mediterranean vegetables and red pepper houmous bruschetta, aged balsamic dressing (V)

MAINS

Roast sirloin of British beef, Yorkshire pudding, duck fat potatoes, vegetable parcel, roasting gravy
Herb-crusted rack of Mimram Valley lamb, crushed creamed new potatoes, minted broccoli
Supreme of chicken, confit Savoy cabbage, gratin potato
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 leaf 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: £13.50 per person

Thick-cut loaf sandwiches
(selection of meat, fish and vegetarian fillings as standard)
Mini toad in the hole with gravy
Mini cheeseburger sliders with gherkin
Pork & herb sausage rolls
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 chilli 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 per person

Extra portion for evening guests: £20 per person

Beef burgers served up with soft bap floured baps and grated cheese
Piri Piri 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 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: £20 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

Consists 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: £20 per person

MAINS

Chicken, king prawn or vegetable Thai green curry

Slow braised beef ragu rigatoni pasta bake

Steak, Guinness & mushroom puff pastry pie

Chicken & mushroom stroganoff

Roasted vegetable & goat's cheese lasagne (v)

Beef chilli topped with tortilla chips & cheese

Chicken and roasted vegetable arrabbiata

Sea-reared trout fillet, 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 coriander pilau rice (v)

Cheddar & black pepper mashed potatoes (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

£9.50 per person for a selection of mini desserts

Strawberry cheesecake

Triple chocolate brownie

Profiteroles filled, vanilla pastry cream

Lemon meringue pie

CHILDREN'S MENU

Up to 12 years old - £18 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 are served with skinny chips or creamy mashed potato, beans or peas

DESSERTS

Chocolate brownie ice cream sundae

Pineapple & melon sticks, fresh strawberries

CANAPES

Please choose 4 from the selection below

£8 per person

Yorkshire puddings, roast beef & horseradish crème fraiche

Cheese & chive puffs (savoury 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

£6 per person, to include a selection of:

Cumberland Pork Sausages

Smokey Grilled Back Bacon

Farmhouse Egg

all served up in a Soft Floured Bap



OPTIONAL EXTRAS

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 £250.00

(available on a Friday & Saturday only)

RECOMMENDED DJ HIRE — (CONTACT DIRECTLY FOR QUOTES)

MrH productions

office@mrhproductions.co.uk

01438 355 358

07356 276 961

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

