# PACKAGES 2019

## PACKAGES START FROM £57.50 PER PERSON TO INCLUDE ALL OF THE FOLLOWING:

PACKAGE A			
Inclusive use of all 3 upstairs Function Rooms Arrival drink - 1 glass per person	TOTAL PACKAGE COST 50 Guests	Oct-Mar £62.50	<b>Apr-Sep</b> £67.50
3 course wedding breakfast	75 Guests	£60.00	£65.00
1 glass of house wine per person 1 glass of sparkling wine per person for toast	100+ Guests	£57.50	£62.50
PACKAGE B			
nclusive use of all 3 upstairs Function Rooms	TOTAL PACKAGE COST	Oct-Mar	Apr-Sep
Arrival drink - 1 glass per person	50 Guests	£70.00	£75.00
Selection of Canapes (3 types) 3 course wedding breakfast	75 Guests	£67.50	£72.50
1/2 bottle of house wine per person glass of sparkling wine per person for toast	100+ Guests	£65.00	£70.00
PACKAGE C			
nclusive use of all 3 upstairs Function Rooms	TOTAL PACKAGE COST	Oct-Mar	Apr-Sep
Arrival drink - 2 glasses per person	50 Guests	£77.50	£82.50
Selection of Canapes (4 types) 3 course wedding breakfast	75 Guests	£75.00	£80.00
/2 bottle of house wine per person glass of sparkling Champagne per person for toast	100+ Guests	£72.50	£75.50

<sup>\*</sup> For numbers under 50 please contact our Events Manager for details regarding your requirements



<sup>\*\*</sup> Please note numbers are based on Adults only. For Children's menus and pricing please contact our Events Manager

# WEDDING RECEPTION DRINKS

#### ARRIVAL DRINK OPTIONS

Listed below are a few suggestions for reception drinks, however if you have any specific requests we will endeavour to accommodate you.

House Champagne - see wine list (£3.00 supplement if not in package) ● Prosecco ● House Wine ● Bellini (sparkling wine) ● Pimms ● Mulled Wine

Non Alcoholic: Orange Juice • Elderflower Presse • Cumberwell Fruit Punch

# **CANAPES**

WHILE PHOTOGRAPHS ARE BEING TAKEN, YOU MAY WISH TO CONSIDER PROVIDING CANAPES AS WELCOMING APPETISERS.

Herbed Cheese in Golden Bread

Honey and Mustard Butchers Sausages

Stuffed Chilli Prawns

**Baked Roquefort Slice** 

Potato Rosti with Lemon Chive Cream

Beef en Croute with Glazed Prawns

Piri Piri Chicken Bites

Salmon and Cream Cheese Pinwheel

Pepper, Salsa and Goats Cheese Crostini

Cheesy Mini Burgers

Stilton, Pepper and Grape Bites

If Canapes are not included in your package, prices are as follows:

3 Choices - £4.50

4 Choices - £5.75

5 Choices - £6.50



# **MENU OPTIONS 2019**

## **STARTERS**

Soup of your choice

King Prawn Coriander and Lime Cocktail

Sloe Cured Gin Gravadlax with a Potato, Chive and Horseradish Salad

Ham Hock and Apricot Terrine served with Apple Chutney, Balsamic Glaze and Toasted Ciabatta

Duck Rillete with a Hoisin Dressing, Radish Salad and Bean Sprouts

Watermelon, Feta and Red Onion Salad with a fresh Mint and Lemon Dressing

Arancini served with a Arrabiata Sauce

Crab Roulade, served with Avocado Mousse, a Cucumber Sauce and Basil Mayo

Twice Baked Goats Cheese Souffle with Apple and Walnut Salad

Platter of Serrano Ham, Olives, Roasted Peppers and Focaccia

#### **MAIN COURSE**

Roast of your Choice

Slow Braised Lamb Shank, served with Caramelised Onion Mash, a Red Wine Jus and Vegetable Crisps

Baked Fillet of Salmon topped with a Dijon Mustard and Dill Crust served with a White Wine and Saffron Sauce with Lyonnaise Potatoes

Chicken Ballotine filled with Wild Mushrooms and Tarragon wrapped in Smoked Bacon served with Dauphinoise Potatoes and a Rosemary Scented Gravy

Confit of Duck served with Baked Plums, Ginger and Fondant Potatoes with Apple Crisps

Pot Roast Beef Basket with French Onion Sauce, Creamed Potatoes and Herb Dumplings

Coq au Vin served with Roasted Garlic and Rosemary Potato Cake

Beetroot Risotto with Feta Cheese and Parmesan Tuile

Cheddar Cheese and Shallot Pie with Mustard Seed Pastry

Honey and Orange Roast Fillet of Seabass served with Minted New Potatoes, Roasted Fennel and a Shrimp Broth

## **DESSERTS**

Lemon Tart with Strawberry Coulis and Clotted Cream

Selection of West Country Cheeses, Apple Chutney and Biscuits

Trio of Chocolate Desserts (cheesecake, mousse and white chocolate peppermint pot)

Vanilla Creme Brulee with Ginger Shortbread

Apple Crumble and Custard

Chocolate Truffle Chestnut Torte with Honeycomb and Rose Syrup

Saffron Poached Pears with Vanilla Cream

Profiteroles with Caramelised Fudge Sauce and Toasted Hazelnuts

Chocolate Coconut and Banoffee Pie

Elderflower Panna Cotta with Poached Strawberries and Brown Butter Crumble

Cheese Marbles available as an extra course from **£4.00** per person

One choice for each course ( a selection of 3 choices can be arranged at a supplement of  $\bf £2.50$  per person)

Please note we are very flexible and can adapt a menu to suit your requirements or budget. We are always willing to discuss any specific ideas you may have



# **EVENING OPTIONS**

These menus are specially priced for Wedding parties who have attended a day reception with a full meal, they cannot be offered separately. As a guideline to quantity we suggest that you allow a full portion for guests arriving in the evening and a half portion for day guests. Prices are per person.

## **FINGER BUFFET**

Selection of Filled Sandwiches

**Butchers Sausages** 

Pork and Sage Rolls

Spicy New Potatoes

**Chicken Satay Skewers** 

French Bread Pizzas

Oriental Salmon Skewers

Goats Cheese and Sunblushed Tomato Puffs

Vegetable Spring Rolls

Bacon, Red Onion and Smoked Cheddar Quiche Fingers

6 Choices at **£12.50** 10 Choices at **£15.50** 

# **FARMERS TABLE**

Selection of English Cheeses

Honey Roasted Wiltshire Ham

Country Pate

**Sliced Tomatoes** 

Pickles and Chutneys

Crusty Bread and Butter

# £14.50

If you are ordering more than 60 portions you can choose Finger buffet or Farmers Table Menus based on a 50/50 split

### **BALCONY BBQ**

(If weather conditions are poor this will be cooked in our kitchens)

Marinated Rump Steak

**Butchers Made Sausages** 

**Butchers Real Beef Burgers** 

Cajun Chicken Breast

All of the following are included:

Coleslaw

Curried Rice with Sultanas

Tomato and Cucumber Salad

Mixed Leaf Salad

**Crusty Bread** 

£17.00

# **HOG ROAST**

(minimum 80 guests)

Served with Crackling, Apple Sauce and Stuffing

£12.00 per person

# SAUSAGE OR BACON BAP WITH CHIPS

£6.95 per person



# WEDDING RECEPTION BOOKING FORM

Date of wedding:		
Time of wedding:		Church/Venue:
Brides Name:		Grooms Name:
To be given away by:		Best Man:
Approx., number of gu	ests for Main Reception:	
Approx., number of gu	ests for Evening Reception	n:
Reception booked in th	e name(s) of:	
Address:		
Telephone (home):		Telephone (mobile):
we will send the inv	oice to the above addr	ess. Bride:
Telephone Home:	Groom.	Brue.
Telephone Mobile:		
Email Address:		
To confirm the book	ing of the above Wed	ding Reception please enclose your initial deposit of £1000
Cheques should be mad	de payable to: Cumberwel	l Park
Please return this form Becky James, Events M		x, Bradford-on-Avon, Wiltshire, BA15 2PQ
Confirmation will be se	ent by return	
I agree to the Terms an	d Conditions overleaf	
Names: Signed: Date:		
Date.		Cumberwell Park

# TERMS AND CONDITIONS FOR WEDDING BOOKINGS 2019

# 1. Provisional booking:

Provisional bookings will be taken without obligation and held for 14 days. If written confirmation and the deposit are not received after this period had elapsed the booking will be released.

# 2. Deposits:

To confirm your wedding please complete the booking form, read and sign this document and return together with an initial non refundable deposit of £1000.

Confirmation will be sent by return.

Three months prior to your wedding we will be in contact to arrange a meeting to discuss final details. Within 7 days of meeting a second deposit is due which is 50% of the estimated balance.

The remaining balance is due 14 days in advance of the wedding when you confirm final numbers.

3. in the likely event that you should have to cancel or postpone your confirmed booking your deposits are not refundable or transferable.

# 4. Conditions of Booking:

- **a)** On Saturdays between March and October, we do not accept wedding bookings which do not continue throughout the late evening, enjoying entertainment and additional food ('Day Only') unless by special agreement. If we do agree to hold your day only event, between March and October the venue must be vacated by 5.30 pm.
- **b)** We require a set menu (single choice) to be agreed by all wedding parties. A selection of 3 choices for each course can be arranged at an extra charge of £2.50 per person on the basis that the client is responsible for collecting the pre-chosen selections for all guests from the selected choices. Vegetarians or those with special dietary requests will, however, be treated individually.
- ${f c}$ ) Children under the age of 10 will be charged half price for a reduced meal or children's selection.
- d) Cumberwell Park cannot allow food or drink, other than supplied, on the premises (with the exception of wedding cake(s))
- **e)** If the customer or his/her guests cause any damage or soiling to Cumberwell Park property, they shall pay Cumberwell Park the amount required to make good any such damage or soiling.
- **f)** Cumberwell Park cannot accept responsibility for any loss of, or damage to any property belonging to or brought onto the premises, by anyone. Cumberwell Park also accepts no liability for items left on the premises.
- g) If, for any unforeseen reason which is not within our control, we are unable to operate out business and facilities on the day booked, the company accepts no liability to provide or pay for alternative facilities elsewhere. we strongly advise that a suitable insurance policy is taken out by the client to provide for contingency should such an unforeseen occurrence happen.
- **h)** Whilst every attempt is made to hold the prices as shown, there may be occasions to change these due to market fluctuations.
- i) Cars parked on or within the grounds of Cumberwell Park premises are parked entirely at their owners' risk and no liability is accepted by Cumberwell Park for any loss or damage, however caused to them.
- j) All prices include VAT at the current Government standard rate.

# **ADDITIONAL INFORMATION**

### **CAPACITY**

140 Seated for Civil Ceremonies140 seated for Main Reception230 for Evening Function

## **FARMERS TABLE**

We are licensed to hold Civil Ceremonies\*

\* Additional charges will apply

## MINIMUM NUMBERS

This is subject to negotiation during quieter months. We are always happy to accommodate the smaller, more intimate or informal weddings. However on Saturdays between 1st April and 31st October we require a minimum of 60 daytime guests

#### **EVENING ENTERTAINMENT**

We can provide assistance with out recommended suppliers. New suppliers will be required to provide Cumberwell Park with a copy of their public liability insurance certificate.

### FIREWORKS AND CHINESE LANTERNS

We are able to offer fireworks if required but only by booking a professionally organised display. We do not permit any individuals to set off fireworks themselves within the grounds of Cumberwell Park.

The releasing of Chinese Lanterns are not permitted within the grounds of Cumberwell Park

### SPECIAL RATES

A discounted package price will be offered on Receptions held Sunday to Friday\*

## **FINAL NUMBERS**

These need to be confirmed to Cumberwell Park 14 days before the day of the wedding

### **MENU TASTING**

A complimentary menu tasting is offered, if required to the Bride and Groom on a Sunday lunchtime

# **CHILDREN**

We can offer special Children's menu or a half portion of your chosen menu. For Children ages 10 years old or under. Contact us for further details

### **ACCOMMODATION**

Self Catering accommodation is on site, within walking distance. www.cumberwellcountrycottages.com

There are also hotels and B&Bs in the locality

### **WINE LIST**

We have an extensive wine list - contact us for further details.



# **ROOM LAYOUT**

