

KEELE HALL
WEDDINGS

Truly memorable

All Inclusive Wedding Package at Keele Hall

Keele Hall Weddings are pleased to offer you a fantastic all-inclusive wedding package in the magnificent Salvin Suite in Keele Hall which includes:

- Wedding Breakfast room hire
- Civil Ceremony room hire
- Glass of Bucks Fizz as a reception drink
- Three course sit-down Wedding Breakfast with coffee from a set menu
- Two glasses of house wine per guest with the meal
- Glass of sparkling wine for the toasts
- Evening finger buffet from our all inclusive buffet menu
- Evening disco with DJ
- Fresh flower arrangement for the top table in your choice of seasonal flowers
- Chair covers with your choice of bow colour
- Personalised menus and table plan
- White linen napkins and tablecloths
- Use of a cake stand and knife
- Use of our grounds for your wedding photography
- Dedicated Wedding Co-ordinator

This package is based on 60 day guests and 80 evening guests. Please see below for additional guest prices.

All-Inclusive Prices (for weddings booked from January 1st 2018)

WEDDINGS TAKING PLACE IN	FRIDAY	SATURDAY
May to September 2018 & 2019	£5,500	£6,000
October to April 2018 & 2019	£5,000	£5,500
Additional full day guest (inc. evening)	£70.00	£70.00
Additional evening-only guest	£20.00	£20.00

ALL INCLUSIVE WEDDING MENU

Please choose one starter, one main course and one dessert from the selection below.

Starter

Thai Salmon Fish Cakes with Sweet Chilli Sauce

Leek & Potato Soup sprinkled with Sippets & Scallions (V)

Seasonal Melon topped with Pineapple, Oranges, Strawberry & Kiwi in a Syrup of Apple & Mint (V)

Bruschetta of Herb Crusted Mozzarella, Olives, Salami & Sun-Blush Tomato with Citrus Dressing

Pate of Chicken Livers & Redcurrant Preserve with Melba Toast

Main Course

Chicken Breast in Red Wine Jus with Bacon Lardons, Pearl Onions & Sliced Mushrooms, Swirl of Mash with Seasonal Vegetables

Slow Roasted Pork glazed with Blossom Honey served with Sage Mash, Roasted Apple with Cider Jus, Basted Fondant Potato with Seasonal Vegetables

Duo of Loch Salmon & Plaice topped with Crisp Herb Salad Lemon & Parsley Butter Sauce, New Potatoes in Chive Butter with Seasonal Vegetables

Breast of Turkey with Sage & Onion Stuffing, Cranberry Relish & Chardonnay Gravy, Fondant Potato with Seasonal Vegetables

Sweet Potato, Spinach & Blue Cheese Tart on Parsley Cream (V)

Dessert

Fruits of the Forest Berry Meringue, Clotted Cream & Raspberry Coulis (V)

Traditional Apple Pie flavoured with Cinnamon, served with Dairy Cream (V)

Salted Caramel Cheesecake topped with Popcorn on Toffee sauce

Sticky Toffee Pudding with Ice Cream & Butterscotch Sauce (V)

Chocolate Brownie & Raspberries on White Chocolate Anglaise (V)

Fresh Filter Coffee with Cream & After Dinner Mints

Alternative sauces available for main course; Peppercorn Sauce, Blue Cheese & Dairy Cream, Tomato Cream & Basil, Sliced Mushroom & White Wine

For children under 12 years of age, we can offer either a half portion of the adult menu choice or alternatively, something from our children's menu.

ALL INCLUSIVE EVENING WEDDING MENU

Please choose at least one sandwich item and four other items from the selection below.

Additional items £2.25 each, per person

Assorted Sandwiches

Danish Open Sandwiches

Tortilla Wraps

Ciabattas

(The above are served with various fillings - meat, fish and vegetarian)

Staffordshire Oakcakes with Cheese (V)

Spicy Jacket Wedges (V)

Bombay Potatoes (V)

Mini Prawn & Savoury Mushroom Vol-au-Vents

Mini Vegetable Quiches (V)

Onion Bhaji with Chilli Dip (V)

Spinach Pakoras & Chilli Dip (V)

Goujons of Plaice with Tartar Sauce

Chicken Yakitori with Sweet & Sour Dip

Tandoori Chicken Satay with Mint Yoghurt Dip

Barbecue Chicken Drumsticks

Assorted Vegetable Crudités & Dips (V)

Coleslaw Salad (V)

New Potato Salad with Chives (V)

Iceberg, Tomato & Mint Salad (V)

Mixed Bean Salad (V)

OR choose from the following two options

Hot Roast Ham Baps, Grain Mustard, Hot Tomato Chutney, English Mustard

Veggie Burger with Beetroot Salsa

Chipped Potatoes

OR

Hot Roast Pork Baps, Grain Mustard, Apple Sauce, English Mustard

Veggie Burger with Beetroot Salsa

Spicy Wedges

Supplement of £4.50 per person

A selection of gateaux and cheesecakes

YOUR WEDDING DAY

You will be allocated your Wedding Co-ordinator six months prior to your wedding. Should you have any questions, please feel free to call Keele Hall Weddings directly on 01782 732020 and our team will be happy to assist.

Your Wedding Co-ordinator will be on hand to assist you with your planning and offer advice regarding suppliers such as venue dressers, florists and all related services.

You are welcome to arrange your own entertainment, however we do ask that you ensure that their equipment has a valid PAT certificate (Portable Appliance Test) and they must carry Public Liability cover for at least £5 million. When you meet with your Wedding Co-ordinator two months prior to your wedding, we will require contact numbers for suppliers, so certificates can be gained.

For health & safety reasons, we ask that you liaise with us should you be considering candles or tea lights. Table confetti, either

metallic or paper, is not permitted in Keele Hall, however flower petals are accepted. Confetti is permitted outside the buildings providing it is biodegradable.

Your bar will close at midnight as part of the package, with half an hour allowed for departure time. Should you wish to extend the bar for an additional hour, the charge is £200.

The menu included with this package is our current seasonal menu and correct at the time of printing.