

BRONZE *package*

On ARRIVAL

GLASS OF BUCKS FIZZ

With the MEAL

GLASS OF OUTBACK CHASE CHARDONNAY, South-Eastern Australia (13%)

OR

OUTBACK CHASE SHIRAZ, South-Eastern Australia (14%)

For the TOAST

GLASS OF CODORNIU BRUT CAVA, Spain (11.5%)

EVENING RECEPTION

RESIDENT DJ

EVENING BUFFETS See Menu options

BAR EXTENSION UNTIL 1AM

REDUCED ACCOMMODATION RATES for visiting family & friends

THE NIGHT OF THE WEDDING

FOUR POSTER BRIDAL SUITE

RECEPTION

ROOM HIRE OF SELECTED BALLROOM (subject to minimum numbers)

3-COURSE WEDDING BREAKFAST

WEDDING CO-ORDINATION SERVICE from your initial appointment until the big day

SERVICES OF THE BANQUETING MANAGER to act as Master of Ceremonies on the day

RED CARPET ARRIVAL OR FOR CIVIL CEREMONY

USE OF SILVER CAKE STAND & KNIFE

PRICES

PER PERSON	£65
CHILDREN 0 - 4	complimentary
CHILDREN 5 - 12	£19.95

EXTRA EVENING GUEST PER PERSON	£10.50
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Bottomless soft drinks for children from arrival through to the day reception

BRONZE PACKAGE *Menu*

Menu OPTION 1

STARTER

Melon Pearls, Orange, Strawberry, Watercress Salad with Citrus Dressing

MAIN COURSE

Roast Garlic and Herb Chicken Breast
Tomato and Roast Mediterranean Vegetable Sauce

DESSERT

Rich Dark Chocolate Tart

COFFEE & MINTS

Menu OPTION 3

STARTER

Chicken Liver Pate, Handmade Piccalilli
Granary Bread

MAIN COURSE

Roast Breast of Turkey Stuffing Chipolata
Sausage and Pan Gravy

DESSERT

Profiteroles Filled with Cream
Chocolate Sauce & Strawberries

COFFEE & MINTS

All Main Courses served with potato gratin and roasted root vegetables
PLEASE SEE SEPARATE SHEET FOR VEGETARIAN OPTIONS

EVENING BUFFET

Hot Beef Sandwiches & Onion Gravy in a Crusty Baguette & Chips **OR**
Selection of Sandwiches, Assorted Sausage Rolls, Pizza Slices, Dinky Pork Pie & Pickle, selection of nibbles

Menu OPTION 2

STARTER

Cream of Vegetable Soup
with Herb Croutons

MAIN COURSE

Roast Loin of Pork & Cider Jus

DESSERT

Lemon Tort, Rich Raspberry Coulis and Raspberries

COFFEE & MINTS

Menu OPTION 4

STARTER

Tomato & Basil Soup

MAIN COURSE

Fillet of Salmon with Spinach and Cream
Cheese Encased in Golden Filo Pastry and Chive Cream

DESSERT

Fresh Fruit Platter and Clotted Cream

COFFEE & MINTS

SILVER *package*

On ARRIVAL

**GLASS OF CODORNIU BRUT
CAVA, SPAIN** (11.5%)

With the MEAL

GLASS (& a top up) **OF OUTBACK
CHASE CHARDONNAY**,
South-Eastern Australia (13%)

OR

OUTBACK CHASE SHIRAZ, South-
Eastern Australia (14%)

For the TOAST

GLASS OF SANT ORSOLA PROSECCO,
Italy (11.5%)

EVENING RECEPTION

RESIDENT DJ

EVENING BUFFETS See Menu
options

BAR EXTENSION UNTIL 1AM

**REDUCED ACCOMMODATION
RATES** for visiting family & friends

THE NIGHT OF THE WEDDING

FOUR POSTER BRIDAL SUITE

RECEPTION

**ROOM HIRE OF SELECTED
BALLROOM** (subject to minimum
numbers)

**3-COURSE WEDDING BREAKFAST OR
CARVERY** (minimum number of 30 for
Carvery)

CHAIR COVERS & SASHES

WEDDING CO-ORDINATION SERVICE
from your initial appointment until the
big day

PAIR OF BLOSSOM TREES for
ceremony and meal

**SERVICES OF THE BANQUETING
MANAGER** to act as Master of
Ceremonies on the day

**RED CARPET ARRIVAL OR FOR CIVIL
CEREMONY**

USE OF SILVER CAKE STAND & KNIFE

PRICES

PER PERSON	£72.50
CHILDREN 0 - 4	Free
CHILDREN 5 - 12	£19.95

EXTRA EVENING GUEST PER PERSON	£12.50
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Bottomless soft drinks for children from arrival through to the day reception

SILVER PACKAGE *Menu*

Menu OPTION 1

STARTER

Cream of White Onion & Cheddar Soup

MAIN COURSE

Pan Fried Chicken Breast Filled with
Smoked Salmon, Asparagus and
Tarragon Cream

DESSERT

Rich Dark Chocolate Tart

COFFEE & MINTS

Menu OPTION 3

STARTER

Cantaloupe, Melon, Marinated Berries
Mango Sorbet

MAIN COURSE

Slow Roast Topside of Beef Pan Gravy and
Homemade Yorkshire Pudding

DESSERT

Profiteroles Filled with Cream
Chocolate Sauce & Strawberries

COFFEE & MINTS

Menu OPTION 2

STARTER

Baby Mozzarella, Sun Blush Tomatoes &
Olive Salad with Basil Oil

MAIN COURSE

Pan Fried Pork Loin Vegetable & Chorizo
Ratatouille

DESSERT

Sticky Toffee Pudding, Toffee Sauce
Vanilla Ice Cream

COFFEE & MINTS

Menu OPTION 4

STARTER

Leek and Yorkshire Goats Cheese Tart with
Red Pepper Salad and Balsamic Dressing

MAIN COURSE

Fillet of Salmon with Spinach and Cream
Cheese Encased in Golden Filo Pastry and
Chive Cream

DESSERT

Warm Apple and Creamy Custard

COFFEE & MINTS

All Main Courses served with potato gratin and roasted root vegetables
PLEASE SEE SEPARATE SHEET FOR VEGETARIAN OPTIONS

EVENING BUFFET

Selection of Sandwiches & 4 Items from the Buffet Selection **OR**
Hot Beef Sandwiches & Onion Gravy in a Crusty Baguette with Chips

GOLD *package*

On ARRIVAL

GLASS OF SANT ORSOLA PROSECCO, Italy (11.5%)

With the MEAL

HALF A BOTTLE OF BERRI ESTATES CHARDONNAY, South-Eastern Australia
OR
BERRI ESTATES SHIRAZ, South-Eastern Australia

For the TOAST

GLASS OF CURVÉE RÉSERVÉE BRUT CHAMPAGNE, France (12%)

3 CHOICES OF CANAPÉS from the Luxury Canapés

EVENING RECEPTION

RESIDENT DJ

EVENING BUFFETS See Menu options

INTERCONNECTING FAMILY ROOMS for the Bride and her Bridesmaids the night before her wedding

BAR EXTENSION UNTIL 1AM

REDUCED ACCOMMODATION RATES for visiting family & friends

BED & BREAKFAST AT THE HOTEL on your 1st Anniversary

THE NIGHT OF THE WEDDING

FOUR POSTER BRIDAL SUITE

RECEPTION

ROOM HIRE OF SELECTED BALLROOM (subject to minimum numbers)

4 COURSE WEDDING BREAKFAST WITH COFFEE OR DRESSED CARVED BUFFET

CHAIR COVERS & SASHES (choice of colour)

FLOWER ARRANGEMENT FOR TOP TABLE

WEDDING CO-ORDINATION SERVICE from your initial appointment until the big day

SERVICES OF THE BANQUETING MANAGER to act as Master of Ceremonies on the day

PAIR OF BLOSSOM TREES for ceremony and meal

RED CARPET ARRIVAL OR FOR CIVIL CEREMONY

USE OF SILVER CAKE STAND & KNIFE

PRICES

PER PERSON	£95
CHILDREN 0 - 4	Free
CHILDREN 5 - 12	£19.95

EXTRA EVENING GUEST PER PERSON	£14.50
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Bottomless soft drinks for children from arrival through to the day reception

GOLD PACKAGE *Menu*

Menu OPTION 1

STARTER

Roast Red Pepper and Lentil Soup

INTERMEDIATE COURSE

Sorbet (Lemon, Mango or Blackcurrant)
Dessert

MAIN COURSE

Breast of Chicken Wrapped in Bacon with a Wild Mushroom Cream

DESSERT

Irish Cream Cheesecake, Crème Anglaise and Amoretti Biscuits

COFFEE & TRUFFLES

Menu OPTION 3

STARTER

Caesar Salad with Lightly Spiced Chicken Breast Croutons and Creamy Dressing

INTERMEDIATE COURSE

Sorbet (Lemon, Mango or Blackcurrant)

MAIN COURSE

Loin of Cod Wrapped in Parma Ham Sun Blush Tomato and Basil Sauce

DESSERT

Cheese & Biscuits with Grapes, Celery & Crackers

COFFEE & TRUFFLES

All Main Courses served with potato gratin and roasted root vegetables
PLEASE SEE SEPARATE SHEET FOR VEGETARIAN OPTIONS

EVENING RECEPTION

Finger Buffet – Sandwiches & 6 Items from the Buffet Selection, 2 Salads & Choice of Dessert **OR**
3 Options from Night Bites Selection & Choice of Dessert

Menu OPTION 2

STARTER

Parma Ham, Fig and Feta Salad with a Light Lemon and Honey Dressing

INTERMEDIATE COURSE

Sorbet (Lemon, Mango or Blackcurrant)

MAIN COURSE

Pan Fried Duck Breast rubbed with Ginger on Vegetable Noodles and Plum Sauce

DESSERT

Assiette of Desserts, Fruit Coulis and Berries

COFFEE & TRUFFLES

Menu OPTION 4

STARTER

Garlic Mushrooms on Brie Toasted Ciabatta Light Garlic and Herb Cream

INTERMEDIATE COURSE

Sorbet (Lemon, Mango or Blackcurrant)

MAIN COURSE

Roast Sirloin of Beef
Chateau Potatoes and Rice Chasseur Sauce

DESSERT

Fruits of The Forest Tort Strawberry Couillis and Clotted Cream

COFFEE & TRUFFLES

FURTHER *Menus*

CANAPÉ SELECTION

Luxury **CANAPÉ SELECTION**

Please choose a selection of **three** canapés from the following:

FILO KING PRAWNS

CHICKEN LIVER PATE ON CROSTINI,
REDCURRANT JELLY

TINY LEEK & GOATS CHEESE TARTLETS

CHICKEN SATAY SKEWERS

VEGETABLE SPRING ROLLS

THAI FISHCAKES

Extravagant **CANAPÉ SELECTION**

Please choose a selection of **four** canapés from the following:

SMOKED SALMON BLINIS

ROASTED CHERRY TOMATO &
MOZZARELLA BRUSCHETTA

PEKING DUCK ROLLS

SALT COD ON DILL BREAD

ORIENTAL FISH DUMPLINGS

GRILLED ASPARAGUS & PARMA HAM

HOMEMADE ORIENTAL VEGETABLE
SUSHI ROLLS

MINI CHICKEN & RED PEPPER TERRINES

CHILDREN'S MENU

Please select **one** option for each course:

Starter

TOMATO SOUP

GARLIC BREAD

MELON FRUIT SAUCE

CRUDITIES PLATTER OF:

CARROTS, CUCUMBER & PEPPERS

YORKSHIRE PUDDING & GRAVY

Mains

SAUSAGE & MASH POTATO

CHEESE & TOMATO PIZZA

CHICKEN OR FISH GOUJONS & WEDGES

TOMATO PASTA TWIRLS

PACKED LUNCH –SANDWICH, YOGHURT &
FRUIT

Dessert

TOMATO SOUP

GARLIC BREAD

MELON FRUIT SAUCE

CRUDITIES PLATTER OF:

CARROTS, CUCUMBER & PEPPERS

YORKSHIRE PUDDING & GRAVY

FURTHER *Menus*

VEGETARIAN SELECTION

**MEDITERRANEAN VEGETABLE AND
MOZZARELLA WELLINGTON**, accompanied
by a sauce of Tomato and Basil

**WILD MUSHROOM AND ASPARAGUS
CREPES**, flavoured with a rich Yorkshire Blue
Cheese sauce

SPINACH, LEEK AND GOATS CHEESE TART
with Roast Red Pepper Sauce

ROAST AUBERGINE AND VEGETABLE TIAN
glazed with Gruyere Cheese on Roast Tomato
and Garlic Sauce

**RED ONION, ASPARAGUS & GOATS CHEESE
TART**, with Ratatouille sauce

**SPICED CHICKPEA & POTATO CAKE-CHILLI
CHUTNEY CUCUMBER & RED ONION SALAD**

DESSERTS

STRAWBERRY CHEESECAKE

PROFITEROLES & CHOCOLATE SAUCE

CRISP LEMON TART

FRESH FRUIT SALAD

NIGHT BITES

SELECT THREE OPTIONS

BACON SANDWICHES

CHUNKY CHIP BUTTY

PORK PIE & PEAS

SOUTHERN FRIED CHICKEN

MINI TOAD IN THE HOLE

FISH GOUJONS & CHIPS

MINI BURGER & CHIPS

SALAD BOWLS

PASTA & TUNA SALAD

TOMATO & BASIL SALAD

TOMATO & RED ONION SALAD

COLESLAW

MIXED GREEN SALAD

MINTED CUCUMBER SALAD

BUFFET *selection*

BUFFET ITEMS

SPICY MIDLAND BREADED CHICKEN FILLETS (H)

THAI KING PRAWNS with Sweet Chilli Sauce

MINI HAM & CHEESE CROISSANTS

PARMA HAM & MELON WRAPS

SPICY POTATO WEDGES & SOUR CREAM (V H)

ONION BHAJIS & RIATA (V H)

PRAWNS IN FILO PASTRY

SPINACH & FETA CHEESE PARCEL'S (V H)

BABY CORN FIRE STICKS (V H)

LAMB SAMOSAS (H)

CHICKEN TIKKA SKEWERS (H)

CAJUN SALMON SKEWERS (H)

SEAFOOD DIM SUM

SELECTION OF VEGETARIAN TARTLETS (V H)

DINKY PORK PIE & PICKLE

ASSORTED FLAVOURED SAUSAGE ROLLS

WEDGES WITH THIN & CRISPY PIZZA

SALMON GOUJONS & TARTAR SAUCE (H)

SMOKED SALMON & CREAM CHEESE BLINIS (H)

SUN BLUSHED TOMATO & MOZZARELLA BRUSHETTA (V H)

FUSION BUFFET

MIXED PAKORAS

ORIENTAL DIM SUMS

ONION BHAJI

SAMOSA

MINI THAI FISH CAKES

SPRING ROLLS

PRAWN BALL

PRAWN CRACKERS & SWEET CHILLI

DIPPING SAUCE

POPPADOMS & PICKLE TRAY

BESPOKE *packages*

We would be delighted to put together your own bespoke wedding package - please ask for details.

EVENING WEDDING RECEPTIONS

We accept bookings for evening only celebrations subject to availability. Room Hire Charges will apply and will vary depending upon time of year.

ACCOMMODATION	STANDARD SINGLE BED & BREAKFAST	£70
	STANDARD DOUBLE BED & BREAKFAST	£80.00
	STANDARD FAMILY BED & BREAKFAST	FROM £95.00 (2 adults & 1 child)
	UPGRADE TO A EXECUTIVE BEDROOM	£25.00 Suppliment

How to Book your Wedding at the Midland

- (1) The Wedding Coordinator will meet with you for a full show round of the hotel including the Ballrooms, Civil Ceremony Rooms & Bedrooms. They will also check availability and give you some suggested dates.
- (2) You can make a provisional booking at this stage or go home to think and discuss things and then make a booking over the phone at a later time.
- (3) When you make a provisional booking the Midland Hotel will hold this for 14 days at which stage we will require written confirmation and a non refundable deposit of 25% of your total balance to secure the booking. During this time you may wish to bring family & friends to view the facilities.
- (4) **Deposits taken to confirm a booking are non-refundable**
- (5) **The Midland hotel cannot accept wedding deposits without a copy of the signed terms & conditions.**
- (6) The following payment structure will be required for all wedding bookings:
 - Between 121 & 180 days prior to your event we will require 25% of your final balance
 - Between 60 & 120 days prior to your event we will require 50% of your final balance
 - Between 30 & 60 days prior to your event we will require 75% of your final balance
 - Between 14 & 30 days prior to your event we will require 100% of your final balance
- (7) When the above is received the Midland Hotel will issue you with a confirmation contract
- (8) Throughout the time that your wedding is booked with us you can meet with the wedding coordinator as often as you need to discuss the details of your day.
- (9) All final details, payment and final numbers will be required two weeks prior to your booking.

The Midland Hotel strongly recommends that to cover any eventuality, that wedding insurance is purchased.