WEDDING PACKAGE

HALL PLACE

2027

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relish

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YOUR WEDDING

WHAT'S INCLUDED?

As exclusive caterers at Hall Place, our team has a proven track record of successfully operating and delivering numerous weddings within the historic house and gardens. With over 40 years' experience to draw from, we work with our client's providing guidance for a faultless and hassle-free wedding, offering high quality service and excellent value.

The following information illustrates the food and drink included within the Hall Place Wedding Package. Our menus are all completely flexible and upgrades are available across our entire range

- 2 post ceremony reception drinks per person
- Three course wedding breakfast
- Tea & coffee
- Half a bottle of house wine per person
- Still & sparkling table water
- Toasting wine during speeches
- Evening reception buffet
- Wedding cake cutting service with side plates & serviettes
- Event food service team & chefs
- Complimentary food tasting
- All china, cutlery, glassware & table linens

THREE COURSE MENUS

Our menus include a choice of 1 starter + 1 v/ve option, 1 main course + 1 v/ve option and 1 dessert + 1 ve option.
Additional choices can be available at an upgrade cost. Menus are subject to change.

STARTER

1 main course + 1 v/ve main course

Chicken Liver Parfait
blueberry & balsamic gel, pistachio crumb, blueberries, toasted ciabatta, micro herbs

Garlic, Chilli & Coriander Tiger Prawns
lime crème fraiche, rocket & red sorrel

Ham Hock Terrine
burnt apple puree, pickled carrot, piccalilli gel, micro herbs

Aromatic Duck Salad
pickled vegetables, plum sauce, pomegranate, micro herbs

Halloumi Bruschetta (v)
blush tomato, pickled shallot, pomegranate, sriracha dressing

Caprese Salad (v)
buffalo mozzarella, blush tomato, basil pesto, toasted pine nuts, balsamic glaze

Goats Cheese Parfait (v)
textures of beetroot, hazelnut crumb, toasted ciabatta, pea shoots

Curried Cauliflower Popcorn (ve)
puree, lime pickle, mango chutney

Sweet Potato & Coconut Soup (ve)
crispy noodles, coriander oil

*Our menu items are fully flexible to allow for dietary requirements and allergies.
**Please note that ingredients and menu items are subject to change due to seasonal availability and we reserve the right to make changes prior to your event

MAIN

1 main course + 1 v/ve main course

Lemon & Thyme Chicken Supreme
carrot puree, potato terrine, spring greens, crispy leek, madeira jus

Roast Topside of Beef
yorkshire pudding, chateau potatoes, seasonal vegetables, red wine jus

Braised Pork Belly
pea puree, bubble & squeak, roasted carrot, sage & cider jus, apple crisp

Chicken Forestiere
garlic potato cake, buttered greens, forest mushroom & cream sauce

Red Wine Braised Beef
creamed potato, charred shallot, fennel roasted carrots

Roast Fillet of Salmon
lemon potato cake, buttered spinach, shaved fennel, warm tartare cream

Baked Pollock Fillet
garlic potatoes, tenderstem broccoli, samphire, herb cream

Aubergine Cannelloni (ve)
charred aubergine, pea risotto, asparagus, tomato & red pepper sauce

Carrot & Spiced Marmalade Wellington (ve)
roasted potatoes, baked carrot, braised red cabbage, thyme jus

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DESSERT

1 dessert + 1 ve dessert

Mini trio
relish mess, gooey chocolate brownie, tropical cheesecake
*allocated to all guests, excluding children & any special dietary requirements

Relish Mess
berries, meringue, mint, coulis, elderflower syrup, chantilly cream

Tropical Cheesecake
pineapple & coconut compote, white chocolate shard

Gooey Chocolate Brownie
summer fruit coulis, vanilla cream, raspberry crumb

Sticky Toffee Bar
butterscotch sauce, vanilla ice cream, physalis

Lemon Pannacotta
honey granola crunch, berries, mint syrup

Blackcurrant Delice (ve)
summer coulis, fresh berries, lemon balm

Dark Chocolate Torte (ve)
salted caramel sauce, chocolate soil, raspberry

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CHILDREN'S MENU

Please select one menu item per course for all children attending:

STARTER

Garlic dough balls (v)

Crispy chicken goujons, tomato dipping sauce

Mac & cheese bites, tomato sauce (v)

MAIN

Roast chicken, roast potatoes, seasonal vegetables, gravy

Fish fingers, potato wedges, peas, ketchup

Penne pasta in tomato sauce, grated cheese (v)

DESSERT

Vanilla ice cream, chocolate sauce and wafer

Fresh fruit salad

Chocolate brownie, vanilla ice cream

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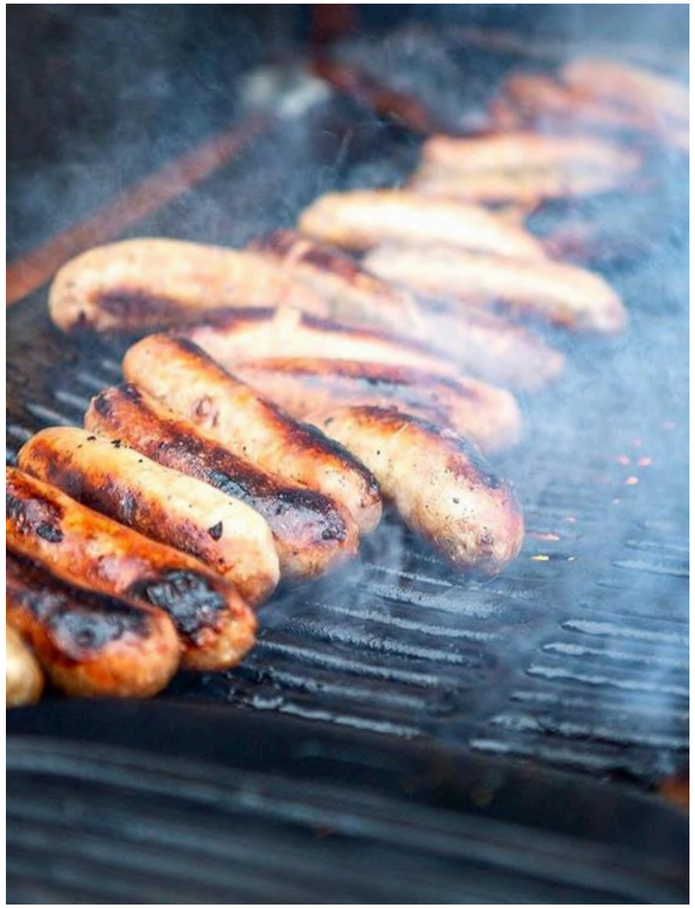
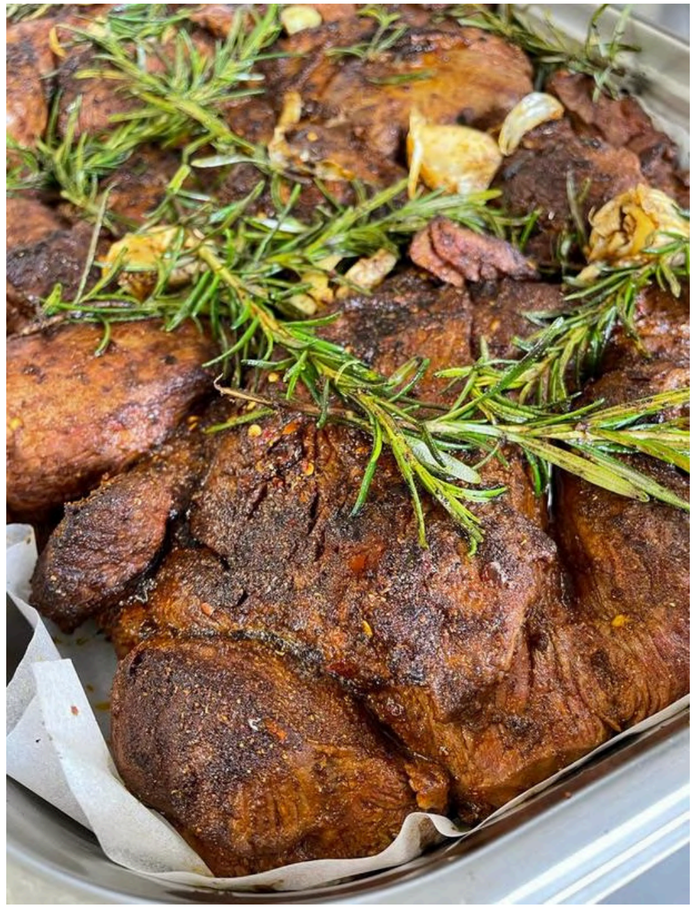
BBQ WEDDING BREAKFAST

An informal approach to a classic three course wedding breakfast.





BBQ MENU

ON ARRIVAL

Selection of canapés (6 per person) *please select 8
choices from our canapé menu

BBQ MAIN COURSE

4oz 100% beef burger, brioche bun, grilled onions, cheese, lettuce, tomato
Prime pork & leek sausage
Chargrilled piri piri chicken thigh, garlic aioli
Thai salmon fillet, chilli & lemongrass cream sauce

VEGETARIAN MAIN COURSE for allocated guests only

Moving mountains burger, vegan cheese, grilled onions, brioche style bun, lettuce, tomato (ve)
Halloumi & Mediterranean vegetable skewer, paprika butter (v)
Cumin crusted cauliflower steak (ve)

SIDES

Summer coleslaw (v)
New potato salad, shallots, parsley, mustard, mayonnaise (v)
Garden salad, mixed leaves, tomato, cucumber, red onion, vinaigrette (ve)

DESSERT for all guests

Mini trio, relish mess, gooey chocolate brownie, tropical cheesecake
or
Blackcurrant delice, fresh berries, summer fruit coulis, lemon balm (ve)

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***Upgrades are available, please speak to a member of the sales team for information on upgrade options

CANAPÉS

CANAPÉS

MEAT

Served cold

Chicken liver pate, brioche croute, caramelised onion
Hoisin duck & spring onion poppadom
Ham hock terrine, piccalilli puree, sorrel
Lemon & herb chicken skewer

Served hot

Mini sausage & mash, caramelised onion
Chicken tikka naan, mint yogurt
Bang bang chicken lollipop, coriander dip
Teriyaki beef skewer, sesame & coriander

FISH

Served cold

Smoked salmon parfait, blini, dill, lemon crème fraiche
Prawn & avocado tostada, chilli flakes
King prawn, lime & chilli, coriander mayonnaise

Served hot

Thai salmon fishcake, oriental dip
Filo wrapped prawn, sweet chilli

VEGETARIAN & VEGAN

Served cold

Goats cheese & pine-nut parfait beetroot tart, pickled pear (v)
Tomato, red onion & pesto bruschetta (ve)
Mediterranean vegetable crostini, balsamic glaze (ve)
Bocconcini & cherry tomato skewer (v)

Served hot

Wild mushroom arancini (v)
Curried Cauliflower fritter, mango chutney (ve)
Beetroot bhaji, mint yogurt (ve)
Miso glazed aubergine, chilli dressing (ve)

Prices are not inclusive of VAT	2027	2028
4pp from a choice of 6	£9.25 pp	£9.50pp
6pp from a choice of 8	£13.25 pp	£13.50 pp

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EVENING BUFFET MENUS

BUFFET MENUS

Select one menu to enjoy for your evening reception.

MENU ONE
HOT & COLD FINGER BUFFET

Aberdeen angus slider burger, brioche bun, mature cheddar, house relish
Lamb koftas, mint riata
Spiced chicken skewer
Coconut breaded prawn, mango & chilli dip
Breaded fish & chip cone, tartare sauce
Antipasti cone, cured meat, cheese, olive & sundried tomato
Vegetable spring rolls, plum sauce (v)
Mac & cheese bite, tomato salsa (v)

for allocated vegetarian/vegan guests only:
Vegetarian antipasti cone, cheese, stuffed pepper, olive & sundried tomato (v)
Vegetable & spinach pakora, sweet chilli dip (ve)
Curried cauliflower fritter, mango chutney (ve)
Beetroot & feta slider burger, brioche bun, tzatsiki (v)

MENU TWO
LATE NIGHT BITES

Bacon bloomers, brown sauce & ketchup
Sausage bap, brown sauce & ketchup
Breaded fish & chip cone, tartare sauce
Southern fried chicken & chip cone, bbq sauce

for allocated vegetarian/vegan guests only:
Vegetarian sausage bap, brown sauce & ketchup
Chip cones, garlic mayonnaise

MENU THREE
PIZZA BAR

Flatstone hand stretched pizza, 3 slices per person

Margarita
Pepperoni
BBQ chicken
Ham & Pineapple

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***Evening buffets are catered at 75% of your day guests number. Any extra evening guests will be charged an additional cost

DRINKS & BAR

Veuve Clicquot

WHITLEY NEILL
Tanqueray
GIN
Gordons
CHILLI & GINGER GIN
Gordons
Gordons Pin
Tanqueray
Flavoured
Hendricks

BAR

DRINKS PACKAGE

RECEPTION DRINKS

2 glasses per person

Cava & orange juice mimosa
Sparkling elderflower, lime & mint
Orange juice
Jugs of ice water & lemon

DINNER WINE & WATER

Half a bottle per person

Ca' di Ponti Catarratto (house white)
Borsao Garnacha (house red)
Sparkling water
Still water

TOASTING DRINK

1 glass per person

Prosecco Colli Vientini

TEA & COFFEE STATION

served after the evening meal from the Tudor kitchen

upgrades are available - please speak to a member of our sales team for more information

BAR FACILITY

CASH / CARD SALES

Bar options available:
Paid bar, cash & card/contactless payments are taken
Account bar - run a tab to a specified amount

If you choose to run a tab or account bar, we require a card to hold behind the bar and full payment at the end of the evening is required.

ALL-INCLUSIVE EVENING BAR

4-hour bar service, 7.30pm-11.30pm

All inclusive bar includes:
Bottled beers, draft Moretti, wines, prosecco, standard spirits & soft drinks

All inclusive bar excludes:
Double measures, shots & premium spirits

Must be ordered for total number of guests in attendance

2027

All Inclusive Bar for Day Guests:	£31.25 per person
All Inclusive Bar for Evening Guests:	£34.00 per person
Additional hour prior to 7.30pm	£7.80 per person

2028

All Inclusive Bar for Day Guests:	£32.00 per person
All Inclusive Bar for Evening Guests:	£35.00 per person
Additional hour prior to 7.30pm	£8.00 per person

*prices shown are not inclusive of VAT

UPGRADES AVAILABLE

CANAPÉS

Circulated by members of our food service team during your reception, these delicious small bites are a brilliant option to offer your guests before your wedding breakfast.

DRINK PACKAGES

All of our drink packages are flexible and can be upgraded, for more information please ask to see our wine menu for alternative options. We also offer the option to pre-order additional table drinks for your guests to enjoy alongside the main meal.

LINEN REQUIREMENTS

If you’re looking to upgrade your table linens we can accommodate this. Our standard package provides white table linen, however we can source an array of colours and fabrics to sit alongside your theme, including table runners, tablecloths and linen napkins.

EVENING BUFFETS

If you’re interested in upgrading your evening buffet we can discuss this with you and provide menus upon request.

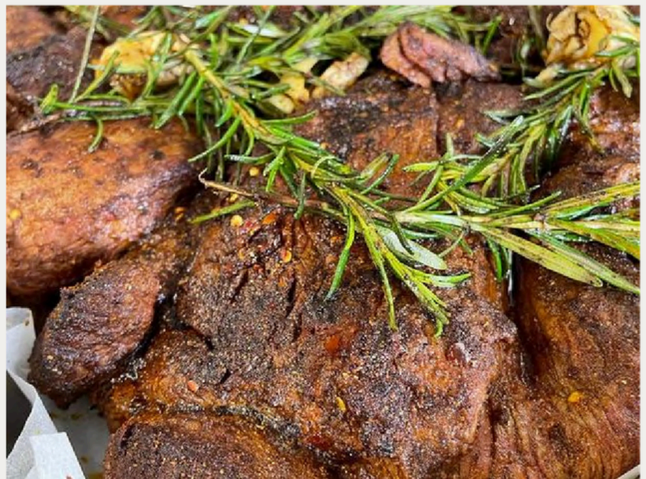
SPLIT MENU

Offer more choices to your guests by upgrading to a three option menu split.

TESTIMONIALS

“We had the most wonderful wedding, everything looked amazing, we had such a perfect day our guests loved the food and evening buffet, we are so glad we trusted you. Thank you so much.”

“We wanted to express our great joy and thanks for all that you and your staff did at our wedding. It was the perfect day and everyone had a fabulous time and thought the food was wonderful.”



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