

Barcelona Suite Diamond Package

Barcelona Suite Wedding Breakfast and Evening Buffet

Our stunning Barcelona suite is ideal for a wedding breakfast and evening reception. Complete with private terrace which can be used for arrival or pre dinner drinks it caters for up to 190 guests.

Based on 70 guests for your wedding breakfast and 120 guests for your evening buffet our specially created wedding package would include:

Hire of the air-conditioned Barcelona suite with private bar, lounge area and private use of terrace

Coloured lighting system within the suite to complement your chosen colour scheme

Bose sound system for your choice of music

Red carpet arrival

Master of ceremonies

Cake stand & knife

Chair covers & coloured sash of your choice for 70 chairs

Chilled glass of Gremillet Champagne for 70 guests on arrival

Chef's choice of canapés for your guests on arrival

Three course meal followed by tea, coffee and petit fours (Please see Diamond Menu selector)

Children's meals are available at half portions and half the price, alternatively a children's selector menu is available

Half a bottle per person of Artesa Rioja Crianza, Moko Black Sauvignon Blanc or Marilyn Merlot Rosé with the meal

Chilled glass of Gremillet Champagne to toast the couple

Our famous Jospet barbecue buffet served in the evening

DJ & dance floor

Jacuzzi & sauna suite on the night of your wedding, including full English breakfast in Cocina restaurant or via room service.

A gift from Casa - 2 engraved Champagne flutes.

Prices

Ceremony	£500.00
Saturday	£9,995.00
Friday and Sunday	£8,995.00
Monday – Thursday	£8,495.00

Additional Guests

Saturday additional daytime guests	£90.00 per person
Saturday additional evening guests	£30.00 per person
Sunday to Friday additional daytime guests	£80.00 per person
Sunday to Friday additional evening guests	£30.00 per person

Diamond wedding Package menu

Starters

Pan seared scallops served with fennel and samphire, confit tomatoes and a light citrus and herb dressing

Carpaccio of Walton Lodge beef fillet with a baby watercress salad, parmesan and a fresh horseradish cream.

Salad of poached lobster with charred asparagus and tomato and tarragon bisque vinaigrette.

Crab spring onion and chilli fishcakes served with a fresh mango and mint salad and a crayfish and herb sauce.

Wild mushroom and broad bean galette with a poached hens egg, herb salad and topped with hollandaise sauce.

Soups

Roasted vine tomato and red pepper with basil oil

White onion, celery and rosemary served with a chive crème fraiche

Field mushroom and thyme with herb croutons

Mildly spiced carrot and coriander

Cream of broccoli and stilton

Leek and potato finished with white truffle oil

Pea and mint

Main Course

Herb crusted rack of Derbyshire lamb served with rosemary scented roast new potatoes, baby vegetables and a red wine and thyme sauce.

Fillet of local beef (served medium) with confit vine tomatoes, green beans, herb grilled field mushroom, rich port reduction and béarnaise sauce.

Oven roasted monkfish tail wrapped in Serrano ham, served with a brown shrimp and herb risotto, a champagne cream sauce and wild rocket leaves.

Seared fillet of halibut with boulangere potato, char grilled baby fennel, thyme roasted baby carrots and a light shellfish broth.

Courgette and golden cross goats cheese soufflé served with poached baby pears, candied walnuts a watercress salad and a chive, balsamic and tomato vinaigrette.

Desserts

White chocolate and raspberry crème brulee served with a cranberry and orange biscotti.

Lemon posset with a ginger and lime crumb, tequila granite and an orange salad.

Rich dark chocolate and hazelnut praline tart served with a coffee and brandy syrup and Chantilly cream

Warm apple and sultana strudel with poached figs, pomegranate syrup and vanilla pod ice cream.

A selection of Spanish and English cheeses with homemade chutney, celery, grapes and cheese biscuits (*£2.50 supplement per person*)

Wedding Buffet Selector

Selection of finger sandwiches including meat, fish and vegetarian fillings

Open sandwiches on homemade bread rolls including meat, fish and vegetarian toppings

Wrap style sandwiches including meat, fish and vegetarian fillings

Platter of roast beef and honey roast gammon (GF)

Platter of Spanish cured meats and cheeses (GF)

Cheese and onion quiche

Slices of Walton Lodge sausage roll served with watercress

Freshly baked focaccia pizza topped with mozzarella cheese, red onions and a tomato and basil sauce

Mediterranean vegetable skewers (GF)

Garlic and herb marinated chicken drumsticks (GF)

Walton Lodge chipolata sausages roasted and finished with honey and chopped thyme (GF)

Mini salmon and cod fishcakes served with tartare sauce

Lamb kofta kebabs served with a yoghurt and mint dip (GF)

Cajun potato wedges

New potatoes tossed in butter and fresh mint (GF)

Chipped potatoes (GF)

Walton Lodge Scotch eggs sourced from our own farm

Locally produced award winning pork pie from our butcher, served with Branston pickle

Sliced garlic baguette with cheese

Homemade chicken goujons breaded with sweet chilli sauce

Pork satay skewers, spiced pork coated in a spicy peanut and coconut sauce (GF)

Caesar salad, crisp romaine lettuce with anchovies, parmesan, croutons and our own homemade dressing

Mixed house salad, peppers, onions, cucumber and tomato served with a honey and mustard dressing (GF)

Tomato and red onion salad, with black olives and pesto (GF)

Homemade coleslaw, carrots, onions and white cabbage bound with mayonnaise (GF)

Five bean salad, flavoured with chilli and coriander (GF)

Penne pasta salad, dressed with pesto and parmesan dressing

Traditional Bakewell tart with pouring cream

Apple and blackberry crumble served with vanilla custard

Strawberry and passion fruit pavlova (GF)

Individual zesty lemon posset with a ginger crumb

Rich dark chocolate brownie

Seasonal fruit Eton Mess (GF)

Additional savoury items: £2.50pp, Desserts: £3.00pp

(GF) denotes gluten free items.

We are able to cater for vegetarian and all dietary requirements when notified in advance. Please contact your coordinator to discuss options. Please ask us if you have any queries or concerns regarding any allergens that may be included in our menus.

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