

Barcelona Suite Gold 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 200 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 sun 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 Prosecco 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 Gold 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 Tinto Garnacha, Blanco Macabeo or Rosado Garnacha Borsao wine with the meal

A glass of chilled Prosecco for 70 guests to toast the couple

Evening buffet for 120 guests (Please choose 9 items from our buffet selector)

DJ & dance floor

Balcony hot tub suite on the night of your wedding night, including full English breakfast in the Cocina restaurant or via room service

A personalised engraved cake knife, a gift from the Casa team.

Prices

Ceremony	£500.00
Saturday	£7,950.00
Friday and Sunday	£7,155.00
Monday – Thursday	£6,750.00

Additional Guests

Saturday additional daytime guests	£70.00 per person
Saturday additional evening guests	£27.00 per person
Sunday to Friday additional daytime guests	£60.00 per person
Sunday to Friday additional evening guests	£27.00 per person

Upgrade cost to a Jacuzzi Sauna Suite is £150.00 based on bed and breakfast on the night of your wedding*

Valencia Suite Gold Package

Valencia Suite Wedding Breakfast and Evening Buffet

The Valencia suite is perfect for more intimate weddings. Our stunning Valencia Suite is also licensed for civil ceremonies and partnerships for just £500.00.

Based on minimum numbers of 40 for your wedding breakfast and 80 for your evening buffet our specially created wedding package would include:

Hire of the Valencia suite with private lounge area

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 and knife

Chair covers and coloured sash of your choice for 40 chairs

Star cloth curtain

Chilled glass of Prosecco for 40 guests on arrival

Three course meal followed by tea, coffee and petit fours (Please see Gold 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 Tinto Garnacha, Blanco Macabeo or Rosado Garnacha Borsao wine with the meal

A glass of chilled Prosecco to toast the couple

Evening buffet for 80 guests (Please choose 9 items from our buffet selector)

DJ & Dance floor

Hot Tub Suite for the night of your wedding including full English breakfast in Cocina restaurant or via room service

Prices

Ceremony	£500.00
Saturday	£5,250.00
Friday and Sunday	£4,725.00
Monday – Thursday	£4,462.00

Additional Guests

Additional Saturday Daytime Guests	£70.00 per person
Additional Saturday Evening Guests	£27.00 per person
Additional Sunday to Friday Daytime Guests	£50.00 per person
Additional Sunday to Friday Evening Guests	£27.00 per person

Gold wedding Package menu

Starters

Smoked Scottish salmon with dressed mixed leaves and a herb crème fraiche.

Chicken liver parfait served with a sweet red onion confit and toasted brioche

Marinated tomato and goats cheese tart with 8 year old balsamic vinegar and a rocket and frisee salad.

Orange and thyme marinated king prawns served with a caesar salad garnish and parmesan croutons

Tapas sharing platter served per table and consisting of a selection of traditional and our own Casa tapas dishes.

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

Roast sirloin of Derbyshire beef with goose fat roast potatoes, Yorkshire pudding, seasonal vegetables and a roasting jus.

Loin of Walton Lodge pork served with crackling, goose fat roasted potatoes, apple sauce, seasonal greens and a red wine sauce.

Seared fillets of sea bass with saffron new potatoes, braised fennel, green beans and a tomato and herb cream sauce

Red wine and thyme braised leg of Derbyshire lamb with buttered mash, seasonal vegetables and a redcurrant and rosemary jus.

Roast breast of free range chicken served with roasted new potatoes, wilted green vegetables and a wild mushroom cream sauce.

Wild mushroom and asparagus risotto served with shaved parmesan, herb salad and black truffle butter

Desserts

Sticky toffee pudding served with a warm toffee sauce and Chantilly cream.

Marbled white and dark chocolate tart served with poached cherries and a cherry syrup.

Lemon and vanilla cheesecake with candied zest, strawberries and a mango coulis.

A red berry and peach salad served with a basil sugar and Cornish clotted 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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