

Barcelona Suite Silver 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 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

Chilled glass of Cava for 70 guests on arrival

**Three course wedding breakfast followed by tea, coffee and petit fours
(Please see Silver Menu selector)**

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

A glass per person of Tinto Garnacha, Blanco Macabeo or Rosado Garnacha Borsao wine with the meal

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

Evening buffet for 120 guests (Please choose 7 items from our buffet selector)

DJ & dance floor

Junior suite on the night of your wedding including a full English breakfast in Cocina restaurant or via room service

Prices

Ceremony	£500.00
Saturday	£5,995.00
Friday and Sunday	£5,395.00
Monday – Thursday	£5,095.00

Additional Guests

Saturday additional daytime guests	£55.00 per person
Saturday additional evening guests	£25.00 per person
Sunday to Friday additional daytime guests	£47.00 per person
Sunday to Friday additional evening guests	£25.00 per person

Upgrade cost to a Balcony Suite is £100.00 based on bed and breakfast on the night of your wedding*

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

Valencia Suite Silver 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.

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

Master of ceremonies

Cake stand and knife

Chair covers and coloured sash of your choice for 40 chairs

Star cloth curtain

Chilled glass of Cava for 40 guests on arrival

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

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

A glass of Tinto Garnacha per person, Blanco Macabeo or Rosado Garnacha Borsao wine with the meal

A glass of chilled Cava to toast the couple

Evening buffet for 80 guests (Please choose 7 items from our buffet selector)

DJ & Dance floor

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

Prices

Ceremony	£500.00
Saturday	£4,250.00
Friday and Sunday	£3,825.00
Monday – Thursday	£3,612.00

Additional Guests

Additional Saturday Day time Guests	£55.00 per person
Additional Saturday Evening Guests	£25.00 per person
Additional Sunday to Friday Daytime Guests	£47.00 per person
Additional Sunday to Friday Evening Guests	£25.00 per person

Silver wedding Package menu

Starters

Caprese salad marinated vine tomatoes and cow's mozzarella with wild rocket leaves, black olives and pesto.

Smoked haddock and salmon fishcakes served with tartare sauce, dressed leaves and a citrus dressing.

Classic prawn cocktail north Atlantic prawns bound in a Marie Rose sauce, with pickled cucumber and buttered brown bread.

Walton Lodge ham hock and caper terrine served with a caramelised red onion chutney and wholemeal toast.

Sautéed wild mushrooms cooked with white wine, garlic and cream served on a sour dough crostini and a micro herb salad.

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 leg of Walton Lodge pork with crackling, goose fat roasted potatoes, apple sauce and a red wine and sage gravy.

Breast of Derbyshire turkey served with bacon wrapped chipolata, cranberry sauce, goose fat roasted potatoes, seasonal vegetables and a roasting sauce.

Walton Lodge roasted topside of beef served with seasonal vegetables, goose fat roasted potatoes, Yorkshire pudding and a roast red wine sauce.

Seared fillet of salmon with crushed new potatoes, seasonal green vegetables and a white wine and chive cream sauce.

Roast breast of chicken with goose fat roast potatoes, seasonal greens and a red wine and thyme sauce.

Butternut squash and celeriac risotto finished with shaved vegetarian parmesan and rocket leaves.

Desserts

Glazed lemon tart served with a berry compote and Chantilly cream.

Baked vanilla cheesecake with balsamic strawberries and a strawberry coulis.

Dark chocolate torte with a mango and mint salsa and vanilla cream.

Traditional Bakewell tart served with fresh pouring 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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