

# YOUR DREAM WEDDING DAY

## Your Wedding Package

Our Wedding Packages give you exclusive use of The Pavilion to entertain your guests and includes your Wedding Breakfast served in the Chatsworth Suite and your Evening Buffet. For your evening reception the suite can be transformed for your band, live entertainment or disco.

### All of our Wedding Packages include...

- Dedicated wedding co-ordinator
  - Exclusive use of facilities
- Specially prepared 3 course Wedding Breakfast menus
  - A choice of Wedding Evening Buffets
    - Red carpet arrival
- Private use of The Garden Room for the Bride and Groom
- Stunning photo opportunities in the landscaped Wedding Garden
  - Complimentary silver cake stand and knife
  - License for Civil Weddings

Summer Weddings  
£5495

### Available 1st May to 30th September

This exclusive package is available on Saturdays for 50 guests.  
(Available on Fridays and Sundays for £4325)

#### Optional extras:

Ceremony Room Hire £360  
Drinks package from £17.55  
Additional day guests £110  
(Fridays and Sundays £96.00)  
Additional evening guests £22.50  
Children's Package available on request  
Prices above are per person

Winter Weddings  
£4030

### Available 1st October to 30th April

This exclusive package is available on Saturdays for 50 guests.  
(Available on Fridays and Sundays for £2995)

#### Optional extras:

Ceremony Room Hire £360  
Drinks package from £17.55  
Additional day guests £81.00  
(Fridays and Sundays £66.50)  
Additional evening guests £22.50  
Children's Package available on request  
Prices above are per person



All prices subject to an increase for 2022 and 2023 weddings.

# ELEGANCE PACKAGES

## Summer Elegance £4030

**Available 1st May to 30th September**

This exclusive package is available Monday to Thursday for 50 day Guests and 50 Evening Guests.

### **Our Summer Elegance Package includes...**

- Pimms on arrival
- Exclusive use of The Pavilion
  - Sparkling Wine Toast
- 3 course Menu with Coffee and Mints
  - Red carpet
- The use of Silver Cake Stand and Knife
- Personalised Menu Cards and Table Plan
  - Celebration Evening Buffet
  - Room hire for Civil Ceremony

### **Optional Extras:**

Additional Day Guests £96.00pp  
Additional Evening Guests £22.50pp  
Hog Roast/Barbecue Menu £3.60pp

## Winter Elegance £2565

**Available 1st January to 30th April**

This exclusive package is available Monday to Thursday for 50 day Guests and 50 Evening Guests.

### **Our Winter Elegance Package includes...**

- Mulled Wine on arrival
- Exclusive use of The Pavilion
  - Sparkling Wine Toast
- 3 course Menu with Coffee and Mints
  - Red carpet
- The use of Silver Cake Stand and Knife
- Personalised Menu Cards and Table Plan
- Celebration Evening Buffet for 50 Guests
  - Room hire for Civil Ceremony

### **Optional Extras:**

Additional Day Guests £81.00pp  
Additional Evening Guests £22.50pp  
Hog Roast/Barbecue Menu £3.60pp



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# YOUR EVENING RECEPTION

The Chatsworth Suite transforms into a party suite in the evening for up to 250 guests with dancing. For your evening entertainment we can recommend and book a disco, live band or a range of cabaret artistes to ensure your evening reception is one to remember.

Choose from one of our Evening Reception Buffets.

## Celebration Buffet

### A selection of sandwiches:

Peppered beef and horseradish  
Cheddar, sunblush tomato pickle  
Honey roast ham, wholegrain mustard  
Tuna with spring onion mayo  
Mozzarella, basil, plum tomato  
Smoked salmon and cream cheese  
Egg Mayonnaise and mustard cress

Glazed Lincolnshire sausages with  
black pudding and apple  
Chicken tikka skewers  
with raita  
Cheese and pineapple sticks  
with onion marmalade  
Melton Mowbray minis, baby pickles  
Cheese straws and bread sticks  
Sesame prawn toasts  
Tossed mixed salad

## Barbecue Buffet

Flame-grilled beef burgers  
Cumberland sausage and onions  
Sticky barbecue chicken fillet  
Corn on the cob  
Jacket potatoes  
Mixed salad, honey mustard dressing  
Homemade crunchy coleslaw  
Caribbean rice salad  
Celery, sultana and apple salad  
Dips and relishes  
Rustic bread selection

## Branston's 'Hog Roast' Buffet

Selection of sliced and pulled pork  
with Bramley Apple sauce and  
traditional stuffing  
Corn on the cob  
Jacket potatoes  
Mixed salad, honey mustard dressing  
Homemade crunchy coleslaw  
Caribbean rice salad  
Celery, sultana and apple salad  
Dips and relishes  
Rustic bread selection

## Dessert Selection

Add desserts to your evening reception buffet for an additional £5.45pp  
Mini éclairs • Crème brûlée • Burnt lemon tart

## Evening Wedding Receptions

Room hire from £1000  
Celebration Buffet £22.50pp  
Hog Roast Buffet £26.00pp

Receptions Drinks Package £6.05pp  
Choose one glass per person from:

- Sparkling Wine
- Bucks Fizz
- Pimms and Lemonade
- Mulled Wine

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# YOUR WEDDING BREAKFAST

## Vegetarian Dishes

In addition to your Wedding Breakfast main course, please choose one of the following for your vegetarian guests:

Covent Garden Charlotte, pink peppercorn sauce  
Pumpkin and Asparagus Risotto, beetroot crisp  
Sweet potato, spinach and cashew nut roast,  
cherry tomato and basil infused sauce

## Additional Courses

Cheese and biscuits  
Individual cheese selection served with  
water biscuits, celery and grapes  
Additional £6.65pp

Baby Stilton  
A baby stilton, nuts, apricots and celery  
Additional £48.00 per table of ten

## Canapés

Treat your guests with a tempting selection of hot or cold canapés; the perfect accompaniment to any drink. Choose any five items per person for an additional £8.50pp

Traditional Beef Wellington  
Roasted duck breast, potato rosti and spinach  
with black cherry glaze  
Smoked chicken with pepper and chilli in a filo crisp  
Wild mushroom and pheasant tartlets  
Char-grilled chicken caesar cup  
Thai crabcake, lime and ginger pickle  
Garlic and chilli marinated tiger prawns on a  
spring onion blini  
Smoked mackerel and leek tartlet  
Scallop and chorizo parmesan crisp  
Whipped goats cheese with cranberry  
Caesar salad on a beetroot crisp  
Char-grilled pepper and halloumi on a ciabatta croute  
Paté en croute

## To Drink

To complement your wedding breakfast we have a range of wines and reception drinks for you to choose from. We can tailor make your drinks to your own individual requirements. Or alternatively you can choose our drinks package.

## Drinks Package

Choose our drinks package for your guests for an additional £17.55pp

### Arrival Drinks

Choose one glass per person from:

- Sparkling Wine
- Bucks Fizz
- Pimms and Lemonade
- Mulled Wine

### Table Wine with your meal

1 glass per person of House Red, White or Rose

Upgrade to half a bottle per person with your meal for an additional £4.80pp

### For your Toast

1 glass per person of:

- Sparkling Wine

Upgrade to a glass of Champagne per person for the toast for an additional £7.00pp

Our drinks package includes fruit juices. Unless requested otherwise, our wine and sparkling wines are served in a 175ml glass.

## Sweet Canapés

Mini Chocolate Eclair • Mini Raspberry Shortcake  
• Mini Scone, clotted cream and jam

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# YOUR WEDDING BREAKFAST

Using locally sourced ingredients and freshly prepared on-site by our team of award-winning chefs, there is a tempting selection of mouthwatering menus from which to choose for your wedding breakfast.

Devise your own menu from any combination of the following dishes to produce a menu to suit your particular taste and we will accommodate requests for specific dishes wherever possible.

A vegetarian menu is available (please see over) and we are also happy to cater for other special dietary requirements.

**All Wedding Breakfast menus are served fully plated with seasonal vegetables and potatoes and include coffee and mints.**

## To Start

Duck and Champagne Parfait,  
spiced plum chutney, sunflower and apricot  
crouton

Twice baked cheese soufflé,  
apple and ale marmalade

Spiced parsnip and caramelised  
apple soup

Classic French onion soup,  
gruyère crouton

Smoked chicken and mango salad,  
lime and chilli dressing

Oak smoked salmon and asparagus tartlet  
sweet red onion preserve

Roasted red pepper and tomato soup chive  
crème fraiche

Exotic fruit cocktail,  
raspberry ice and coconut shavings

Homemade ham hock terrine,  
baby pickles and piccalilli

Plum tomato and basil soup,  
mozzarella toasts

Caesar salad, Romaine lettuce, croutons,  
parmesan and anchovies

Poached pear, stilton and walnut salad  
cranberry dressing

Tomato and mozzarella brochette, toasted  
ciabatta, lemon and basil oil

Cream of leek and potato soup,  
sage crouton

Smoked salmon and crayfish timbale,  
cucumber galette and beetroot salad

Thai crab cake and sweet chilli  
dressed salad

## Main Course

Roast Packington Pork loin,  
mustard mash and apricot compote

Baked chicken supreme,  
stilton mousse, asparagus and a port  
truffle jus

Slow-braised Staffordshire beef  
in Burton Ale, champ mash, glazed root  
vegetables

Supreme of chicken,  
apricot seasoning and thyme jus

Chicken supreme stuffed with mozzarella  
sun-blushed tomatoes, sage and crispy  
pancetta

Honey glazed leg of lamb,  
rosemary and redcurrant jus

Grilled plaice fillet, prawn and  
dill cream

English sirloin of beef,  
homemade Yorkshire pudding and a rich  
red wine gravy

Herb crusted lamb rump, dauphinoise potatoes,  
braised red cabbage and port jus

Packington Pork two ways  
confit, shoulder and grilled medallions of  
Packington Pork with colcannon mash and  
a cider jus

Baked Salmon Fillet,  
crushed new potatoes, grilled asparagus  
and hollandaise

Chicken breast with dolcelatta and crisp  
Parma ham, gratin potatoes and green  
beans

Monkfish wrapped in Parma ham,  
asparagus risotto and herb oil

## Desserts

Burnt Lemon Tart, scented raspberries and  
chantilly cream

Vanilla crème brûlée homemade,  
shortbread bite

Chocolate and champagne truffle torte

Baked vanilla cheesecake,  
strawberry and ginger compote

White and dark chocolate duo

Apricot glazed bread & butter pudding  
Vanilla crème anglaise

Champagne poached rhubarb trifle, honey  
and ginger

Homemade brandy snap basket  
strawberries and cream

Summer berry pudding,  
minted mascarpone cream

Red cherry cheesecake,  
amaretto biscuit bite

Raspberry and white chocolate charlotte

## Trio of desserts

Choose three from the following. All are  
beautifully presented on one plate

**Available for an additional £4.25pp**

Vanilla crème brûlée  
Strawberry cheesecake  
Homemade brandy snap basket with  
strawberries and cream  
Mini trifle  
Burnt lemon tart  
Apple and blackberry crumble  
Mint chocolate torte  
White chocolate and raspberry torte  
Champagne jelly

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# YOUR WEDDING QUOTATION

Ceremony Room	£
Wedding Package 50 Guests (Saturday)	£
Wedding Package 50 Guests (Friday and Sunday)	£
Elegance Package 50 Guests (Monday to Thursday)	£
Drinks Package	£
Drinks Package upgrade	£
Canapés	£
Additional Day Guests	£
Additional Evening Guests	£
Barbecue Buffet	£
Hog Roast Buffet	£
Celebration Buffet	£
Evening Dessert Selection	£
Estimated Cost	£
Dates Available	



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# OBSESSION SALON AT BRANSTON

Your wedding day is one of the most important days of your life so why not book in with our wedding specialists who will tailor-make your hair and beauty package. Here at Obsession Salon and Spa you can relax, unwind and enjoy your special day free of stress.

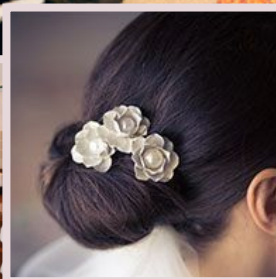
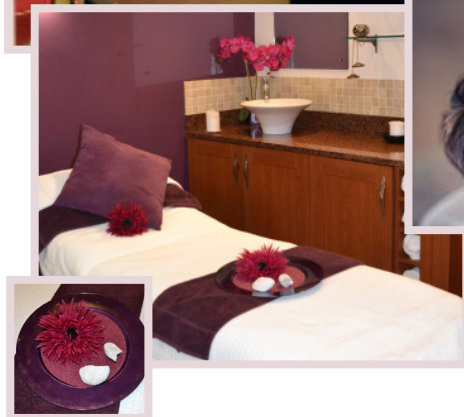
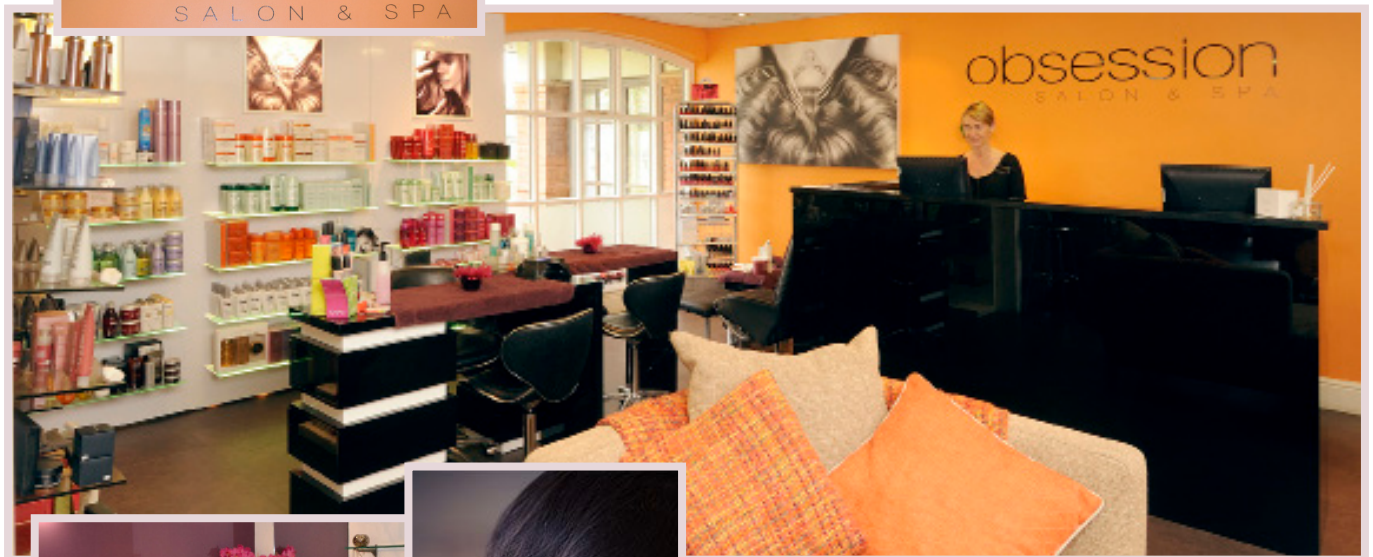
Obsession Salon and Spa offer all of the services required by both Bride and Groom to create the perfect look on your wedding day.

Pamper days are becoming extremely popular for hen parties. At Branston we can arrange a totally relaxing and memorable experience for the bride, bridesmaids and friends. Whether you want a work-out in the air conditioned gym or simply to relax on the sun-deck terrace, (set within the fireplace garden) and enjoy a well deserved soak in the outdoor hot tub followed by a dip in the swimming pool or luxuriate in the aroma room, steam room and sauna, the day is all yours.

## Create your own indulgence

Exclusive to Obsession clients is the opportunity to create your own indulgence - simply share your dreams, wishes and desires with one of the Front of House team to discover how to create your own personal Spa Day.

obsession  
SALON & SPA



For more information please call 01283 536362 or visit [www.obsessionсалonspa.co.uk](http://www.obsessionсалonspa.co.uk)



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