

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 May to 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 £14.50
Additional day guests £91.00
(Fridays and Sundays £79.00)
Additional evening guests from £18.00
Children's Package available on request £37.50
Prices above are per person

Winter Weddings £4030

Available October to 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 £14.50
Additional day guests £81.00
(Fridays and Sundays £66.00)
Additional evening guests from £18.00
Children's Package available on request £37.50
Prices above are per person



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

ELEGANCE PACKAGES

Summer Elegance £4030

Available May to September

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

Our Summer Elegance Package includes...

- Drink 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
 - Evening Buffet for 50 guests
- Room hire for Civil Ceremony

Optional Extras:

Additional Day Guests £79.00pp

Additional Evening Guests from £18.00pp

Winter Elegance £2565

Available January to April

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

Our Winter Elegance Package includes...

- Drink 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
- Evening Buffet for 50 Guests
 - Room hire for Civil Ceremony

Optional Extras:

Additional Day Guests £67.00pp

Additional Evening Guests from £18.00pp



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.

Bronze 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

BBQ Chicken Wings

Mini Melton Mowbray Pork Pies

Cheese & Tomato Pizza

Tossed Mixed Salad
Homemade crunchy coleslaw

£18.00 per person

Silver 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

Crispy chicken fillets
BBQ marinated spare ribs

Garlic bread
Seasoned Potato Wedges

Tossed Mixed Salad
Homemade crunchy coleslaw

£20.00 per person

Gold Buffet

Mini Fish & Chips with mushy peas

Rustic Pizzas:

Classic Pepperoni
Pulled Chicken & Sweetcorn
Mixed Pepper & Mushroom

** Pizza toppings can be changed*

The Pavilions Ploughman's Platter:

2 local cheeses, silver skin onions, baby gherkins, fruit chutney, pork pie, celery and fresh sliced baguette

Tossed Mixed Salad
Homemade crunchy coleslaw

£22.00 per person

BBQ 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

£24.00 per person

Dessert Selection

Add desserts to your evening reception buffet for an additional £4.50pp

Mini éclairs • Crème brûlée • Burnt lemon tart

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 four items per person for an additional £6.50pp

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 £14.50pp

Arrival Drinks

Choose one glass per person from:

- Sparkling Wine
- Bucks Fizz
- Pimms and Lemonade
- Vodka Rose Cocktail
- Bottle Lager / Beer

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 £4.00pp

For your Toast

1 glass per person of:

- Sparkling Wine

Upgrade to a glass of Champagne per person for the toast for an additional £2.50pp

Our drinks package includes fruit juices.

Sweet Canapés

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

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 £3.50pp

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

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	£
Bronze Buffet	£
Silver Buffet	£
Platinum Buffet	£
Evening Dessert Selection	£
Estimated Cost	£
Dates Available	



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.

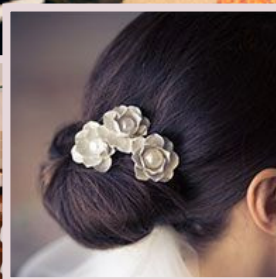
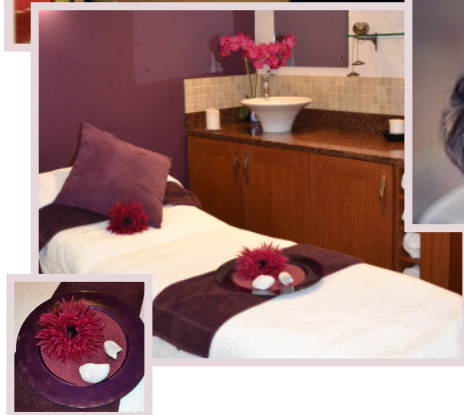
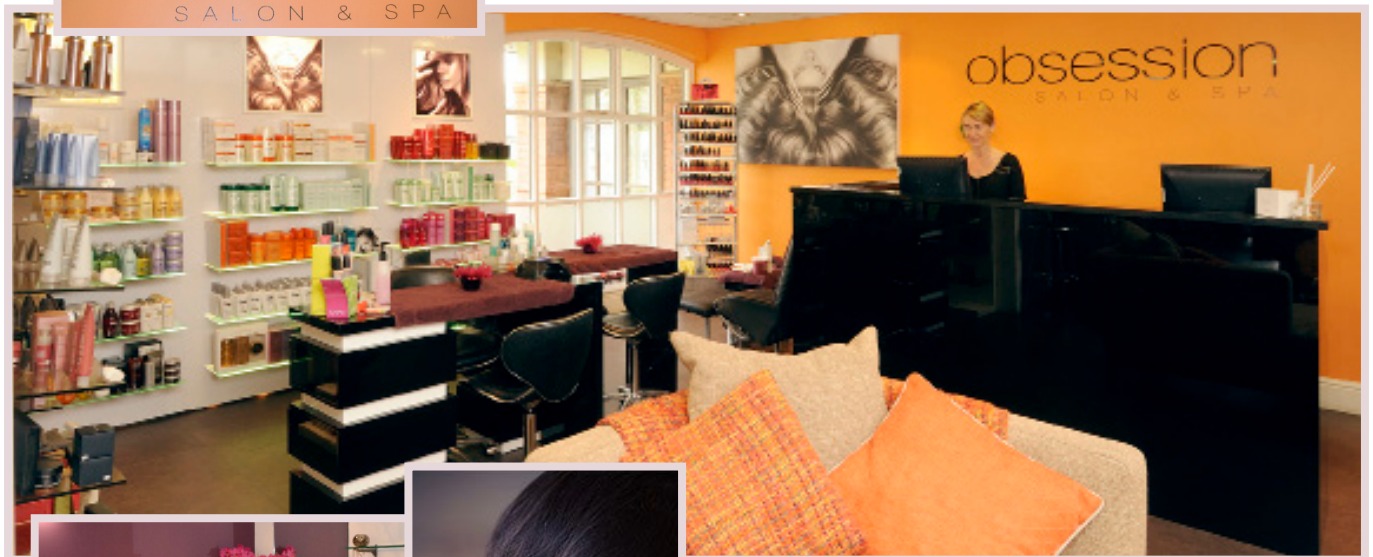
Obsession Salon and Spa offer all of the services required by both Bride and Groom to create the perfect look on your wedding day.

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

