

A romantic scene of a bride and groom walking away from the camera on a lush green golf course. The groom is on the left, wearing a dark suit and white shirt, and the bride is on the right, wearing a white wedding dress and holding a bouquet. They are holding hands and walking towards a bright, sunlit area in the distance, framed by large, leafy trees. The overall mood is serene and elegant.

YOUR *wedding* AT BRANSTON

ELEGANCE PACKAGE

ELEGANCE PACKAGE - FRIDAY & SATURDAY

£5,999.00

50 day guests | 80 evening guests

Deluxe Drinks Package:

- 2 reception drinks
- 1 glass of wine with your meal
- 1 toast drink

2 canapes per person

Three-course set meal

Evening buffet choice

Additional day guests £85.00 per person

Additional evening guests £19.00 per person

Additional children £18.50 per child

PACKAGES INCLUDES:

Exclusive use of The Pavilion

White linen, cutlery, china, and glassware

Round tables and chairs

PA system, microphone and digital screen

Silver cake knife and stand

Wooden easel

Dance floor



STARTERS

CARROT AND CORIANDER SOUP (V)

topped with carrot crisp croutons

GARLIC CHICKEN BON BONS

served with chive mayonnaise and tomato, chilli salsa

WILD MUSHROOMS AND TOASTED CIABATTA

topped with Welsh rarebit finished on bed off rocket drizzle
with balsamic glaze

PARMA HAM & BUFFALO MOZZARELLA FOCACCIA

served with sundried tomatoes, pickled red onions, roasted
pepper mayo, and fresh basil oil on toasted focaccia

CRAB & PRAWN COCKTAIL

with crisp endive, tangy Bloody Mary mayo, and toasted
focaccia

MAINS

PORK STEAK

Served with thyme mash, cabbage & pea fricassee,
roasted carrot, and a rich jus

CHICKEN SUPREME

With roasted new potatoes, honey carrot purée,
buttered kale, and a velvety Dolcelatte sauce

PAN-SEARED SALMON

Served with crushed new potatoes, tenderstem
broccoli, and a chive cream sauce

FLAT IRON STEAK

Served pink with garlic Parmentier potatoes, butternut
squash purée, tender stem broccoli, and classic
Béarnaise sauce

BEETROOT & GOAT CHEESE RISOTTO

Served with a fresh fennel salad and a vibrant pesto
dressing

SPINACH & RICOTTA TORTELLINI

Served in a pepper cream sauce, topped with tender
asparagus

DESSERTS

WISPA CHEESECAKE

Served with Chantilly cream and a drizzle of
raspberry sauce

STICKY TOFFEE PUDDING

Served warm with rich toffee sauce and your choice
of custard or vanilla ice cream

FRANGIPANE SPONGE

Served with salted caramel ice cream, caramelized
apples, and a cherry purée

WHITE CHOCOLATE PANNA COTTA

Served with pistachio crumb, strawberry compote,
and a crisp tuille biscuit

CHEESE & BISCUITS

A selection of fine cheeses served with crisp
biscuits, seasonal chutney, and fresh fruit

Any specific dietary requirements will be catered for, ensuring every guest feels included. For those who wish to offer their guests more variety, you can choose two options for each course— two starters, two mains, and two desserts—for an additional £4.50 per person.

CANAPE MENU

Select 2 x canapes per person

SESAME PRAWN TOAST (GF)

with a sweet chilli dip

STEAK CHIPS (GF)

topped with a choice of mustard or horseradish mayo

GARLIC CHICKEN BONBON (GF)

SMOKED MACKEREL PATE ON CROSTINI (GF)

CHORIZO AND PARMESAN ARANCINI

STICKY APPLE BBQ PORK BELLY BITES (GF) (V)

THAI SALMON FISHCAKE (GF)

CHEESE BEIGNETS (V)

with a wholegrain mustard dip

MINI CLASSIC BRUSCHETTA (GF) (V)

on ciabatta drizzled with basil oil

GOATS CHEESE AND RED ONION CROQUETTE (GF) (V)

with a rich red pepper purée

VEGETABLE PAKORA (GF) (V)

with a chunky mango chutney

FETA, SUNDRIED TOMATO, CUCUMBER AND MINT BLINI (GF) (V)



EVENING BUFFET

Select from evening food option as
part of your package

OPTION 1

MINI FISH
HALLOUMI
CHUNKY CHIPS
BATTERED SAUSAGE
MUSHY PEAS AND CURRY SAUCE

OPTION 2

BEEF BURGER OR CHICKEN BURGER
FRIES
MIXED SALAD
CHEESE AND SAUCES

