

A photograph of a wedding reception space. In the foreground, a round table is set with a white tablecloth, glassware, and a green napkin. A large, lush bouquet of white and green flowers stands on a tall, thin stand. In the background, a multi-tiered wedding cake sits on a white stand near a large window with a black frame. The room is decorated with warm lighting and elegant decor.

YOUR *wedding* AT BRANSTON

SIGNATURE PACKAGE

## **SIGNATURE PACKAGE - SUNDAY TO THURSDAY**

**£4,999.00**

Upgrade to a Saturday for £500

Minimum of 60 guests

Classic Drinks Package:

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

2 canapes per person

Three-course set meal

Evening buffet choice

Additional day guests £55.00 per person

Additional evening guests £18.95 per person

Additional children £18.50 per child

Upgrades available

### **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







## 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)**

## STARTERS

### TOMATO & RED PEPPER SOUP (V)

A rich blend of tomatoes and roasted red peppers, served with fresh crusty roll

### CHICKEN LIVER PÂTÉ

Served with chutney, peppery rocket, and crispy crostini

### BEETROOT & GOAT'S CHEESE SPRING ROLL (V)

### CRISPY SPRING ROLL FILLED WITH BEETROOT AND CREAMY GOAT'S CHEESE

accompanied by pickled onions and a candy garlic salad

### CRISPY CHICKEN BITES

Served with a zesty chilli mayo and fresh rocket

### CLASSIC PRAWN COCKTAIL PRAWNS

served with a tangy cocktail sauce and crisp salad

## MAINS

### BLADE OF BEEF

Served with mustard mash, honey-roasted carrots, and a rich red wine gravy

### CHICKEN SUPREME

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

### GNOCCHI IN WHITE WINE CREAM SAUCE (V)

Gnocchi in a creamy white wine sauce with mushrooms and spinach, topped with parmesan and truffle oil

### SMOKED CHEDDAR & LEEK PARCEL (V)

Served with crispy new potatoes, tenderstem broccoli, and a chive cream

### PORK BELLY

With colcannon, roasted root vegetables, and a flavourful apple and cider sauce

## DESSERTS

### STICKY TOFFEE PUDDING

Served warm with rich toffee sauce and custard

### VANILLA CHEESECAKE

Topped with a strawberry and mint compote, and Chantilly cream

### LEMON & LIME POSSET

With a buttery shortbread for a perfect balance of tart and sweet

### RASPBERRY TRIFLE

A classic layered dessert with sponge, custard, and fresh raspberries

### WARM CHOCOLATE & ORANGE CAKE

Served with vanilla ice cream and chocolate sauce

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.

## EVENING BUFFET

Select from evening food option as part of your package

### HAND-STRETCHED PIZZA

CHOOSE A SELECTION OF 3 PIZZAS, SERVED WITH  
WEDGES AND SAUCES

#### MARGHERITA

tomato base, buffalo mozzarella and cherry tomatoes

#### FOUR CHEESE

tomato base, mozzarella, brie, cheddar, blue cheese and red onion  
marmalade

#### MEAT FEAST

tomato base, mozzarella, pepperoni, chicken, ham and beef  
meatballs

#### THE VEGETARIAN

tomato base, mixed peppers, red onion, sweetcorn, mushrooms,  
and tomatoes

#### PEPPERONI

tomato base, mozzarella, sliced pepperoni and mixed peppers

#### HAWAIIAN

tomato base, mozzarella ham and pineapple

### CLASSIC BUFFET

#### SELECTION OF SANDWICHES

HAM, TUNA AND SWEETCORN, CHEESE AND  
TOMATO, EGG MAYO, SMOKED SALMON AND CREAM  
CHEESE

served with kettle chips and dips

#### BUTCHERS PORK PIES PICKLES

#### MINI QUICHES

#### COLESLAW AND MIXED SALAD

#### HOT CRISPY CHICKEN GOUJONS

#### MARGHERITA PIZZA TOPPED

with mozzarella and tangy tomato sauce