

Package 1 – PLATINUM PACKAGE – NEED A PRICE

Available Friday & Saturdays, April – September & December
Inclusive for 100 Wedding Breakfast Guests and 200 Evening Guests

What's included?

A dedicated wedding planner throughout the planning process and the big day itself
Hire of our Library (holds 120 people) or grounds for your drinks reception
Hire of our Great Hall for your wedding breakfast and evening reception until 12:00am
Use of our historical grounds to take photographs
Your choice of linen colours to include napkins, table cloths and chair covers with your choice of coloured sash to compliment your chosen theme, for use during the wedding breakfast and evening reception
Crockery and glassware
Table plan and place cards
Hire of our cake stand and knife
A member of staff to toastmaster the wedding
Two glasses of fizz, chilled beer and soft drinks for your Reception drinks
Selection of six Canapés per person
½ bottle of wine per person (Worksop College selected)
Three course wedding breakfast from the menu (choose two starters, two main and two desserts)
Hot or cold buffet for the Evening Reception
Hire of a DJ (on request) to perform during your evening reception
Complimentary stay for our Bride and Groom in our accommodation
Special accommodation rates for your guests wishing to stay over – prices available on request
Complimentary wedding tasting for the Bride and Groom – at a time of your choice
Late bar licence until 12:00am
VAT at the current rate

Additional guest costs can be made available

Nothing is too much to ensure your day goes off without a hitch.

Your wedding planner will be happy to discuss and requirements you may have at any time.

Menu Selection

Choose two starters, two mains and two desserts for your guests to choose from.

Starters

Smoked Salmon & Prawn Salad
Spinach & Ricotta Ravioli
Buffalo Mozzarella & Tomato drizzled in Pesto

Mains

Tenderloin of Pork, stuffed with Sage & wrapped in Parma Ham – Served with Cider & Apple Sauce,
Roasted Root Vegetables & Creamed Potatoes
Roast Sirloin of Scottish Beef with Yorkshire Puddings – Served with a rich Red Wine Jus & Cream of Horseradish,
French Beans, Baton Carrots & Chateau Potatoes
Chicken, Leek & Wensleydale stuffed Chicken Breast – Served with Tarragon Sauce, Cauliflower,
Broccoli & Roasted Potatoes
NEED A VEGGIE OPTION

Dessert

Lemon & Lime Mousse
White & Dark Chocolate Parfait – Served with orange slices
Baked Vanilla Cheesecake
All menu options are served with coffee and mints after dessert.

Canapé Selection (Select four)

Smoked Applewood Cheese & Cranberry on Cheese Scone

Cheese and Mushroom Filo

Falafel Cakes with Curried Mayo

Smoked Salmon, Dill & Lemon Pâté on Blinis

Crab Cakes

Deep-fried Calamari

Seafood Skewers

Asparagus wrapped Parma Ham

Mini Beef Wellingtons

Chorizo and Chicken Skewers

Evening Buffet - Menu Selection

Choose an option below from the Buffet Menu:

Hot Pulled Pork served in a Bread Roll

Chilli, Rice & Garlic Bread

Homemade Chicken Curry & Rice

Continental Meats served with Olives and a selection of Rustic Breads

Mini Bread Rolls with a selection of fillings: Beef & Horseradish Sauce, Egg & Cress, Cheese & Chutney,
Ham & Mustard and Salmon & Cucumber

Mini Cheese & Red Onion Quiche

Dessert Options:

Mini Fruit Tartlets & Mini Cream Horns

Additional extras and courses that can be added to make your day extra special:

Additional Course

Soup £4.00 per person
Sorbet Course £3.50 per person
Fish course £7.00 per person

Cheese

Tiered Cake of Cheese – six cheeses of your choice - £370.00 (serves approx. 70)
Cheese Boards – A selection of Continental, British and locally sourced cheeses –
served with grapes, celery and cheese biscuits -
£75.00 per board (serves 10)

Drinks Upgrade Packages

Add extra bottles of wine to each table – Additional £10 per bottle
Champagne for the Toast Drink – Additional £6.95 per person
Arrival Drink for the Evening Guests – From £4.95 per drink

Late Bar Licence

Extend the bar licence by one hour (two hours maximum) £150.00 per hour