



The Lansdowne Club

Wedding Packages 2020

Mayfair Package includes:

- ♥ Hire of the Ballroom from 12 noon until 12:30am for wedding reception (including furniture, linen, crockery, cutlery, glassware and staff)
- ♥ Use of the Courtyard and Winter Garden
- ♥ Champagne reception for one hour including a soft drink option
- ♥ Canapés served during the drinks reception
- ♥ 3 course meal followed by coffee and chocolates (see over for menu options)
- ♥ Wine and water with the meal
- ♥ Champagne to toast
- ♥ Optional candelabra, mirrors and tealight candles for the tables
- ♥ Wedding cake stand and knife
- ♥ Attended cloakroom facility
- ♥ Complimentary suite for the happy couple on the wedding night
- ♥ PA system and microphone for speeches
- ♥ Large floral arrangement in the entrance hall
- ♥ Supplementary late charge
- ♥ Service and VAT

Lansdowne Members	£110.00 per person
Non-Members	£135.00 per person

Berkeley Package includes:

- ♥ Hire of the Ballroom from 12 noon until 12:30am for wedding reception (including furniture, linen, crockery, cutlery, glassware and staff)
- ♥ Use of the Courtyard and Winter Garden
- ♥ Pimms reception including a soft drink option
- ♥ Nuts and crisps served during the drinks reception
- ♥ 3 Course meal followed by coffee and chocolates (see over for menu options)
- ♥ Wine and water with the meal
- ♥ Sparkling wine to toast
- ♥ Optional candelabra, mirrors and tealight candles for the tables
- ♥ Wedding cake stand and knife
- ♥ Attended cloakroom facility
- ♥ Complimentary suite for the happy couple on the wedding night
- ♥ PA system and microphone for speeches
- ♥ Large floral arrangement in the entrance hall
- ♥ Supplementary late charge
- ♥ Service and VAT

Lansdowne Members	£95.00 per person
Non-Members	£120.00 per person

(Please note that during peak times the Berkeley Package is only available on Sundays)
Packages do not include hire of a ceremony room, drinks from the after dinner bar or evening buffet



The Lansdowne Club

Wedding Package Menu Selector

Starters (please select one)

1. Caramelised Red Onion & Welsh Goat's Cheese Tart with Arugula Salad and Aged Balsamic Vinaigrette (v)
2. Heritage Tomato and Burrata Salad with Balsamic Glaze, Basil Oil and Sourdough Croutons (v)
3. Ham Hock and Pea Terrine with Apricot Chutney, Focaccia Croute and Babyleaf Salad
4. Cured Cornish Mackerel with Marinated Cucumber, Roasted Beetroot and Yuzu and Lime Gel
5. Crayfish Cocktail with Avocado, Baby Gem, Sundried Tomato, Cucumber and Marie Rose Sauce
6. Cured Smoked Salmon with Shallots, Watercress, a Pickled Pink Quail's Egg and Lemon Dressing
7. Gluten Free Gnocchi, Tomato and Basil Sauce, Pumpkin Seed Salsa Verde and Marinated Courgette (v)

Main Courses (please select one)

8. Herb and Garlic Marinated Corn Fed Chicken, Courgette Spaghetti, Roasted Squash, Artichoke and Pumpkin Seed Salsa Verdi
9. Roast Breast of Guinea Fowl with Dauphinoise Potato, a Kale and Carrot Medley and Thyme Gravy
10. Aged British Featherblade of Beef braised in Ale and served with Horseradish Creamed Potato, Parsnip, Cabbage and Braising Liquor
11. Breast of Barbary Duck with Potato Terrine, Medley of French Beans, Broccoli, Cabbage and a Sour Cherry Jus
12. Kentish Lamb Cutlets with Confit Potato, Roasted Beetroot, Variation of Peas and Mint Jus
13. Baked Fillet of Scottish Salmon with Courgette Spaghetti, Clams, Seashore Vegetables and Caviar Fish Cream
14. Aged Fillet of English Beef with Roasted Chateau Potatoes, Turned Carrots, Parsnip Purée, Cavolo Nero and a Madeira and Truffle Jus (**£5.00 supplement per person**)
15. Roast Chump of Kentish Lamb with Roasted Crushed Minted New Potatoes, Flageolet Bean Mash, Aubergine and a Caper and Basil Sauce (**£5.00 supplement per person**)

Cont'd Over



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Vegetarian Main Courses (please select one)

16. Creamed Pearl Barley Risotto with Roasted Jerusalem Artichokes, Salsify, Chestnuts and Truffle Oil
17. Tempura of Smoked Tofu, Asian Pickled Vegetables, Roasted Almonds and Ponzu Dressing
18. Spinach & Ricotta Ravioli, Chive and White Wine Sauce, Crispy Kale & Sautéed Seasonal Wild Mushrooms
19. Lentil, Squash and Spinach Wellington with Olive Oil and Rosemary Roasted New Potatoes, Baby Carrots, Mushroom and Brandy Cream Sauce

Desserts (please select one)

20. Tiramisu Dome with Espresso Ice Cream
21. Orange and Treacle Tart with Orange Sorbet, Orange Gel, Chantilly and Orange Segments (v)
22. Passionfruit and Mango Delice with Mango Sorbet
23. Belgian Chocolate Tart with Malted Milk Ice Cream and Chantilly (v)
24. Classic Bakewell Tart with Crème Fraiche Sorbet, Raspberry Cream and Fresh Raspberries (v)
25. Champagne and Strawberry Mousse with Elderflower Sorbet
26. Chocolate and Praline Delice

Also included: Filtered Coffee and Tea served with Lansdowne Chocolates

Please note that a **set menu** must be selected from the above for **all** guests
Special dietary requirements can be catered for
but must be confirmed 3 days prior to your event.



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Canapés Menu Selector

(Please select five – Mayfair Package only)

1. Mini Beef and Horseradish Yorkshire Pudding
2. Honey and Mustard Glazed Mini Sausage
3. Chargrilled Chicken and Spiced Avocado on Tortilla Chip
4. Duck Liver Macaron with Redcurrant and Flax Seeds
5. Smoked Haddock Arancini with Lemon and Dill Mayo
6. Tempura King Prawn with Ponzu Vinaigrette
7. Smoked Scottish Salmon Blini with Soured Cream and Caviar
8. Tuna Tartare and Green Olive Tart with Tomato Mayo
9. Mini Vegetable Spring Roll (v)
10. Macaroni and Cheese Bon Bon with Red Onion Marmalade (v)
11. Pumpkin and Ricotta Tart with Truffle Honey (v)
12. Ratatouille Croustade with Basil and Tahini Dressing (v)