

Orchid

PACKAGE



PUTTERIDGE BURY
WEDDINGS

£12,000

MAY TO SEPTEMBER

- Based on 80 people
- Extras (per person)
Adult £150
Child £75
Evening Buffet £30

All prices are inclusive of VAT

£11,000

OCTOBER TO APRIL

- Based on 80 people
- Extras (per person)
Adult £140
Child £70
Evening Buffet £30

All prices are inclusive of VAT

Exclusive use of Putteridge Bury at a discounted rate of £2,500



ORCHID PACKAGE INCLUDES USE OF THE FOLLOWING

- The house and gardens from the afternoon of the day of the wedding until last dance at midnight
- Two welcome drinks on arrival per person
- Chef's selection of canapes with your drinks reception
- A room for the drinks reception, the gardens for photographs and the dining room for the wedding breakfast and the evening party
- Three course meal plus coffee and chocolates for the wedding breakfast chosen from the Rose or Orchid Package Menus
- Half a bottle of white, red or rosé house wine, per person with the meal. Locally pressed juice will be available
- A glass of house Champagne for the toast
- White linen tablecloths and napkins
- White chair covers and coloured sashes for the Wedding Breakfast's chairs
- A contribution towards your table or room decorations from our recommended suppliers
- An easel to display your seating plan
- A member of our management team present throughout the day
- A cake table with the use of a silver cake stand and a knife
- Evening nibbles for up to 80 guests
- A laptop and projector for your pictures, if required
- Car parking for 150 cars
- All venue hire costs and VAT at the current rate

Please select one dish from each of the following courses plus a vegetarian option if required:

STARTERS

- Beef Bresaola Carpaccio with roast fig, gorgonzola and pickled carrot (£3pp supp)
- Pressed chicken and ham hock terrine with piccalilli, sourdough and black olive soil with apricot gel
- Smoked haddock bon bon with minted pea puree and truffle oil
- Putteridge Bury cured gravlax salmon with dill crème fraiche and pickled cucumber (£3pp supp)
- Roasted sweet potato and leek soup with crispy leeks (V, VE)
- Baby plum tomato, watermelon and bocconcini salad with rocket and balsamic (V)

MAIN COURSE

- Chicken supreme with chicken bon bon, sauteed seasonal vegetable and red wine jus
- Pressed pork belly, caramelised red onion mash potato, burnt apple puree, tender stem broccoli, port jus
- Lamb cutlet with breaded shoulder of lamb, fondant potato, spinach and plum tomato (£5pp supp)
- Guinea fowl supreme with gnocchi, pea, spinach and chestnut mushroom
- Butter roasted loin of cod with butterbean puree and bean cassoulet
- Chalk stream trout, crushed new potato, ratatouille and fine beans
- Butternut squash, lentil and spinach wellington with parsnip puree, fondant potato and fine beans (V, VE)
- Courgette nut roast with artichoke puree, fondant potato and fine beans (V, VE)

DESSERT

- Vanilla pod cheesecake with balsamic blueberry compote, and white chocolate (V)
- Eton mess (V)
- Sticky toffee pudding with custard or toffee sauce (V)
- Chocolate fondant served with white chocolate ice cream and chocolate sauce (V)
- Lemon tart served with raspberry coulis, a raspberry powder and raspberry sorbet (V)
- Chocolate and Raspberry Torte (V)

Dishes marked (V) are suitable for Vegetarians
Dishes marked (VE) are suitable for Vegans



Food allergies

Our menus provide a wide range of options, however, please feel free to discuss any specific requirements you have, with us. If you have a food allergy please let us know in advance so we can cater for you.