

Rose

PACKAGE

£10,000

MAY TO SEPTEMBER

- Based on 80 people
- Extras (per person)
Adult £130
Child £65
Evening Buffet £25

All prices are inclusive of VAT

£9,000

OCTOBER TO APRIL

- Based on 80 people
- Extras (per person)
Adult £120
Child £60
Evening Buffet £25

All prices are inclusive of VAT



PUTTERIDGE BURY
WEDDINGS



ROSE PACKAGE INCLUDES USE OF THE FOLLOWING

- The house and gardens from the afternoon of the day of the wedding until last dance at midnight
- A welcome drink on arrival per person
- 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 Package Menus
- One glass of white, red or rosé house wine, per person with the meal. Locally pressed juice will be available

- A glass of sparkling wine for the toast
- White linen tablecloths and napkins
- 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
- 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

- Smoked duck, cherry, mango, walnut, rocket (£3pp supp)
- Chicken liver and brandy parfait, red onion chutney, sundried tomato and candied pecan endive salad, sourdough
- Hot smoked salmon, carrot and courgette salad
- Goats cheese, balsamic, sundried tomato, black olive tapenade and rocket (V)
- Butternut squash and sweet potato soup (V, VE)

MAIN COURSE

- Chicken supreme, chateaux potatoes, roasted carrot and gravy
- Pork fillet with creamed cabbage, sundried tomato, pancetta
- Seabass, fennel pea and lemon risotto
- Salmon supreme, crushed new potato, ratatouille, fine beans
- Chargrilled vegetable stack, new potatoes, broccoli (V, VE)
- Vegetable nut roast, fondant potato, fine beans (V, VE)

DESSERT

- Bakewell tart and custard (V)
- Chocolate brownie with ice cream and chocolate sauce (V)
- Lemon tart, raspberry coulis, shortbread served with chantilly cream (V)
- Chocolate orange tort, orange segments served with chocolate sauce (V)
- Blackcurrant delice, berries and shortbread (V, VE)

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.