



PRICES FOR A LONG GALLERY CIVIL CEREMONY
plus
A MARQUEE RECEPTION ON THE CROQUET LAWN OR AVENUE SITE

N.B. These prices are valid for weddings between January 2010 and May 2011 ONLY

VENUE HIRE (Jan 2010- May 2011 only):

- Civil Ceremony exclusive use of Long Gallery - **£1500** (normally £3000)
- Reception on Avenue marquee site – From **£500** (normally £1000)
- Reception on Croquet Lawn Marquee site with exclusive use of Long Gallery for Civil Ceremony if required - **Just £1500** (normally £4000)

MARQUEE RECEPTION PACKAGE TO INCLUDE:

Marquee:

inc. dancefloor, lining, heating, power, lighting, furniture, carpets, garden furniture & catering annex.

Catering:

Champagne Reception – 1 glasses of Champagne or Doddington Fizz per person
Canapés during drinks reception
Wedding Breakfast – 3 courses (see menu attached)
Coffee and Belgian truffles
Half bottle of House wine per person from the Doddington Select Wine List
Glass of Champagne for the Toast
4 Bottles of 'Doddington' Sparkling/Still water on each table

Flowers:

Bridal bouquet, Bridesmaid's posy (1) and buttonholes (4)
Pedestals for Long Gallery/Marquee (2) Flowers for wedding table/top table & tables in marquee

The rest:

White table linen and napkins, glassware, cutlery and crockery
Confetti decorated with organza ribbon and butterfly, and bride/groom names
Personalised place cards and menus, Table Plan and Easel, Guest Book
Photographic package with Jane Harrison inc. use of Doddington Hall gardens for photographs
Wedding cake, with stand and knife
House discotheque
Bar Facility
Wedding Co-ordinator dedicated to your wedding

60 – 89 people – from £181 per head (plus venue fee as appropriate- see above)

90-119 people – from £174 per head (plus venue fee as appropriate – see above)

120-180 people - £165 per head (plus venue fee as appropriate – see above)

All prices include VAT

Any additional guests you wish to join you after the wedding breakfast are charged only for the food and drinks provision you propose to give them.

Dependent on the overall number of guests you may incur a higher marquee cost

MENU CHOICES –
HENSON'S CATERING AT DODDINGTON HALL
(To be used as a guide only)

CANAPES

A Selection of Cold Canapés served at the Drinks Reception
(*please choose four*)

Mini Yorkshire Pudding with Best Fillet of Beef and Creamed Horseradish
Finest Mini Pork Sausages with a Honey Mustard Dip
Array of Delicate Pastry Cups with a Variety of Fillings
Gravadlax on Pumpernickel with a Honey and Mustard Drizzle
Smoked Salmon Blinis with Sour Cream and Dill
Cherry Tomato and Mozzarella Parmesan Biscuit with Pesto Dressing
Chicken Liver Parfait, Toasted Brioche with a Sweet Cranberry Relish

Delicate Olive Oil Bruschetta topped with:
~Roasted Vegetables and Parmesan Shavings
~Olive Tapenade
~Cream Cheese and Crispy Bacon
~Ripped Basil and Vine Tomato and Pesto Drizzle

THE STARTERS

Carrot and Coriander soup with Cream Swirl

Duck and Apricot with Curly Endive and Cumberland Chutney

Greenland Prawns Tian with an Organic Marie Rose Sauce
and Lemon Wedge

Oak Smoked Scottish Salmon with a Horseradish Crème Fraiche,
Cracked Black Pepper and Lemon Wedge

Fresh Spinach & Ricotta Ravioli in a Red Pesto Sauce with Parmesan Shavings

Crown of Ogen Melon Stuffed with Exotic Fruits and a Blackcurrant Coulis

A BASKET OF SEED TOPPED ROLLS AND BUTTER IS SERVED WITH THE STARTERS

THE MAINS

Oven Roasted Lincolnshire Sausage with a Parsley Mash, served with a Caramelised Onion Gravy and a Sprinkle of Pan Fried Leeks

Poached Fillet of Pacific Salmon on a Wild Mushroom Risotto served with a Prawn, Lobster and Cognac Bisque

French Trimmed Grange Farm Chicken Fillet with Wild Honey and Orange Sauce served on a bed of Herby Pomme Puree

Honey Roasted Prime Cod Fillet with Roasted Spanish Peppers served on a bed of Chunky Tomato Salsa

Scottish Fillet of Lamb Scented with Rosemary, with a Red Currant and Port Jus served on a bed of Summer Roasted Vegetables

Brie and Cherry Tomato Tart (V)

ALL THE ABOVE SERVED WITH SEASONAL MARKET VEGETABLES
AND HOT BUTTERED NEW POTATOES

THE DESSERTS

Traditional Summer Fruit Pudding with Pouring Cream

Tarte au Citron with Summer Berry Compote

Chocolate and Bailey Mousse with a Dark Chocolate Truffle

Banoffee Pie with Banana Cream

ALL THE ABOVE ARE SERVED WITH A CHOICE OF POURING CREAM
OR A FRUIT COULIS

FRESHLY BREWED CAFETIERES OF COFFEE WITH BELGIAN TRUFFLES
FOLLOW DESSERT UNLESS OTHERWISE ADVISED