



Your Wedding At Goltho Gardens

2019

At Goltho Gardens we believe that every wedding is unique and so our venue hire includes exclusive use of all our public areas and garden* for the full day of your wedding.

Debbie will sit down with you to discuss your requirements in further detail and will be here for you all the way up to and including on the day to ensure that everything runs smoothly for you.

What can you expect to pay?

Below is a list of Menus and Drinks Packages which will give you a good idea of your costings, any extra evening guests are only charged for food and any drinks provision you make, on top of these the venue hire charge will be:

Off-Peak	On-Peak
November, January, February & March (excludes Easter)	December, April to October (Includes Easter)
£1,200	£1,500 Mon to Thurs
	£1,750 Friday
	£2,000 Saturday

Our Barn has capacity for up to 60 people for a Wedding Breakfast, this can be extended to 80 but would be split between upstairs and down, and 100 for an evening reception

We are happy to cater for dietary requirements, please inform us 21 days prior to your special day.

Please note that we have minimum total cost of £4,000 off-peak, £5,500 on-peak

*For safety reasons the gardens are only available until people take their seats for the Wedding breakfast and will then be closed.



Goltho Canapes

£13.00 per person (min 4 each)

Please choose 4 types

Mini Filled Cases

(you may choose several each counting as 1 choice or 2 to be split 50/50 as 1 choice)

Stilton & Walnut (v)
Smoked Salmon & Horseradish Crème Fraiche
Smoked Mackerel Pate
Chicken Tikka
Cream Cheese, Garlic & Herb (v)
Mushroom, Garlic & Thyme (v)

Mini Cheese Scones

Feta & Black Olive Sticks (v)
Tomato & Feta Pesto Bites (v)
Cranberry Brie Bites (v)
Goats Cheese & Cheddar Pate Lollipops (v)
Mini Croque Monsieur



Wedding Picnic

£70 per person

In Hamper

Choose 4 from the following:

Sliced Turkey

Sliced Ham

Brie (v)

Mature Cheddar (v)

Farmhouse Pate

Goats Cheese & Cheddar Pate (v)

Smoked Mackerel Pate

Pork Pie

Lincolnshire Sausage Rolls

All hampers to include:

French Stick, Jacket Potatoes, Pickles, Olives, Grapes

On Table

Choose 3 Bowls from the following:

Homemade Coleslaw

Mixed Green Salad

Cherry Tomatoes



Rice Salad

Greek Salad (leaves, cucumber, red onion, feta, green olives, vinegarett
dressing)

Cous Cous Salad (chick Peas, olives, peppers, cucumber)

Sweets

Choose 1 from the following:

Meringues with Cream and a Mixed Berry Compote

Sticky Fudgy Nutty Chocolate Brownies with Yarde Farm luxury Vanilla Ice-
cream & Salted Caramel Sauce

Homemade Bakewell Tart served with Pouring Cream

Blackcurrant Frozen Souffle

Sticky Toffee Pudding with Toffee Pecan Sauce & Pouring Cream

Kids Hamper

(up to 12 years)

£35.00 per child

Bread Roll

Hummus with Carrot & Cucumber Fingers

Cherry Tomatoes, Potato Salad, Cous Cous Salad

Chicken Skewers, Cocktail Sausages, Mini Scotch Eggs

Fruit Tub

Mini Brownie Bites



Three-Course Wedding Breakfast Menu

£70 per person (choose 1 from each course)

Starters

Chicken & Champagne Pate

Served with rocket & focaccia fingers

Roasted Mushroom Soup with Maderia (v)

Served with a homemade roll

Trio of Smoked Salmon, Smoked Mackerel Pate & Prawns in a Marie-Rose Sauce

Served with leaves & brown bread and butter

Goats Cheese & Cheddar Pate (v)

Served with focaccia fingers

Pear & Gorgonzola Tartlet (v)

Served with a Side Salad



Mains

Salmon Steak Steamed with White Wine, Lemon & Herbs

Served with mustard mash or squashed new potatoes & a lemon butter sauce and seasonal vegetables

Chicken Breast in a mushroom and white wine sauce

Served with mustard mash or squashed new potatoes and seasonal vegetables

Beef Bourguignon

A piece of beef cooked in a red wine, bacon, mushroom & shallot sauce
Served with horseradish mash and seasonal vegetables

Smoked Haddock Kedgeree

Smoked haddock, boiled egg in a curry spiced rice

Mixed Mushroom & Red Wine Brioche (v)

A mushroom & red wine casserole served with a brioche bun and seasonal vegetables



Sweets

Sticky Toffee Pudding with a Toffee Pecan Sauce

Served with pouring cream

Fudgy Nutty Chocolate Brownie

Topped with Yarde Farm luxury vanilla ice-cream & salted caramel sauce

Meringues with Cream & a Mixed Berry Compote

Homemade Bakewell Tart

Served with pouring cream

Frozen Blackcurrant Souffle

Served with pouring cream

Cheese & Biscuits

Mature Cheddar, Brie, Stilton & Port Salut

With celery & Grapes



Kids Menu

(up to 12 years)

£35.00 per child

Tomato Soup with a Roll (v)

Crunchy Carrot & Cucumber Sticks with Hummus (v)

Garlic Bread (v)

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Jacket Potato with Beans & Cheese & a Side Salad (v)

Chicken Nuggets with Wedges and Peas or Beans

Individual Pizza (v)

Mini Burger in a Bun with Wedges & Side Salad

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Chocolate Brownies with Vanilla Ice-Cream

Chocolate Ice-Cream with Toffee Sauce

Vanilla Ice-Cream with Strawberry Sauce

Apple Pie with Vanilla Ice-Cream



Goltho Afternoon Tea

£60.00 per person

A selection of finger sandwiches to include the following:

Egg Mayonnaise & Cress (v)

Smoked Salmon

Homecooked Ham & Seeded Mustard

Cream Cheese & Cucumber (v)

Mature Cheddar & Homemade Chutney (v)

Lesley's Homemade Fruit Scones

Served with strawberry jam & clotted cream

Selection of Cakes & Slices

Carefully selected Goltho favourites

Tea & Coffee

Plenty of tea, fruit or herbal or filter coffee



Evening 'Finger Food' Buffet

£20 per person

Choose 4 Open Sandwiches & 5 Savoury items

Open Sandwiches

Homecooked Ham & Seeded Mustard
Homecooked Turkey & Cranberry
Smoked Salmon & Cream Cheese
Egg Mayonnaise & Cress (v)
Mature Cheddar & Homemade Chutney (v)
Coronation Chicken
Tuna Mayonnaise & Cucumber

Savoury Items

Pork Pie
Lincolnshire Sausage Rolls
Chicken Tikka Skewers
Selection of Mini Quiches
Cheese & Chive (v)/Cheese & Bacon Filled Potato Skins
Vegetable Samosas (v)
Mini Cheeseburger Crostini
Yorkshire Puddings with Beef & Horseradish

Sweet

Lesley's Fruit Scones with Strawberry Jam & Clotted Cream



Evening Hog Roast

£18.00 per person
(minimum 100 people)

Served in Bread Rolls with Stuffing, Apple Sauce & Chipolata Sausages

Evening Hog Roast & Salad

£25.00 per person
(minimum 100 people)

as above but served with Coleslaw, Potato Wedges, Leaves,
& Rice Salad



Drinks Packages

Drinks A

£25 per person

- 1 Glass of Bucks Fizz on arrival
- Half-a-Bottle of House Wine per person
- 1 Glass of Prosecco for the toast

Drinks B

£31.50 per person

- 1 Glass of Kir Royale on arrival
- Half-a-Bottle of House Wine per person
- 1 Glass of House Champagne for the toast

These packages are a starting point and individual options can be tailored to your requirements. Please ask if you like to discuss other options.
All tables will be provided with drinking water.