

## If music be the food of love, play on...

Located in the stunning Warwickshire countryside is the elegant country house Ettington Chase set in 11 acres of beautiful grounds. Easily accessible Ettington Chase is just 9 miles from the M40 and a short drive from the historic town of Stratford-upon-Avon.

This leading hotel and conference venue is home to 15 meeting spaces that offer a range of flexible options complete with modern facilities, 130 elegant guest room and picturesque grounds that lend themselves perfectly for a range outdoor events and activities.

Ettington Chase offers the ideal setting for a romantic wedding as every wedding day is uniquely special and we believe your day should reflect this. Our expert wedding team will be on hand throughout, from the initial planning to the big day itself, coordinating all the details and making your special day seamless.

Please contact our wedding team for more information on  $\underline{01789740000}$  or email enquiries@ettingtonchase.co.uk .

ETTINGTON CHASE
STRATFORD-UPON-AVON



## Classic Wedding Package

### Package Includes:

LIBRARY ROOM HIRE FOR YOUR CIVIL CEREMONY

Buck's Fizz or Prosecco. Add 3 canapés for just £6.50 per person

3 COURSE WEDDING BREAKFAST

Create your own wonderful 3 course menu, including tea and coffee  $\ensuremath{\mathsf{GLASS}}$  OF HOUSE WINE

For your wedding breakfast; non-alcoholic alternatives can be provided GLASS OF PROSECCO FOR THE TOAST

Or upgrade to Champagne for only £3.50 per person

FINGER BUFFET

For your evening reception, choose 5 options from our Finger Buffet Menu DELUXE ROOM FOR THE HAPPY COUPLE

For the wedding night. Or upgrade to a luxury Junior Suite for £45.00  $\,$ 

WHITE TABLE LINENS & NAPKINS

A classic and crisp room set up

**EVENTS MANAGER** 

To coordinate your guests movements and make important announcements

WEDDING MENU TASTING FOR THE HAPPY COUPLE

To choose your perfect menu

CAKE STAND AND KNIFE

For your wedding cake

WOODEN DANCE FLOOR

Ensure guests are encouraged to dance with a professional dance floor USE OF LEISURE FACILITIES

Sauna, steam, pool & gym for your use 1 month before your big day USE OF EXTENSIVE GROUNDS FOR PHOTOGRAPHS

An idyllic background for your wedding photographs

DEDICATED WEDDING TEAM

Rest assured our wedding team will offer advice and guidance throughout the planning process.

## Prices (per person)

	2018	2019	2020
Full Day Guest	£62	£65	£70
Additional Evening Guest	£17	£18	£20

10% Discount for weddings booked in January, February & November

GUEST ACCOMMODATION
Friends and family will be offered preferential rates.

### CHILDREN

Children's rates & menus available



## Classic Wedding Package

## Menu Options;

### Slow roast tomato & garlic soup

with basil crème fraiche & olive oil croutons

### Whipped goat's cheese & red pepper arancini:

Sticky risotto rice balls with slow roasted red peppers & creamy goats cheese in crispy Japanese panko breadcrumbs with a caramelised tomato chutney (v)

#### Chicken liver pate

with baked sourdough bread, caramelized balsamic vinegar & onion chutney with dressed rocket & red chard salad

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#### Roast honey glazed pork loin steak

Crushed new potato cake, chef's selected seasonal vegetables and red wine glazed shallot and thyme sauce

## Roast Chicken supreme

Sea salt & rosemary roasted potatoes, chefs selected seasonal vegetables & Dijon mustard & woodland mushroom sauce.

#### Baked cauliflower & mature cheddar cheese tart

Served with paprika roasted root vegetables, salted rissole potatoes & olive and tomato salsa (V)

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#### Baked Vanilla cheese cake,

blueberry compote.

## Classic lemon and lime citrus tart,

raspberry coulis and vanilla crème fraiche.

### Strawberry & clotted cream tart,

Glazed strawberries, Chantilly cream

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Freshly brewed coffee & mints



## Classic Wedding Package

## Evening Buffet Menu Options;

## Mains

Sandwiches with assorted popular fillings

Cajun Chicken drumsticks

Tempura prawns

Cheese and tomato pizzas (v)

Assorted baked quiche (v)

Sweet chilli chicken wings

Spinach Pakora with raita (v)

Mini pies

Sausage rolls

Lamb Kofta kebabs

Cheese and red onion croissants (v)

Selection of cold meats and baked artisan bread

Spring rolls with Hoi sin dip (v)

Onion Bhaji with minted yogurt dip (v)

## **Potatoes**

Chips with tomato ketchup (v)

Spiced potato wedges (v)

Sea salt baby jacket potatoes (v)

Baby new potatoes with melted mint butter (v)

Extra Options available at £3.50 per option

## Salads

Greek salad (v)

Caesar salad

Mixed leaf salad (v)

Coleslaw (v)

Curried potato salad (v)

Moroccan cous cous salad (v)

## Desserts

Baked Vanilla cheese cake (v)

Chocolate brownie cubes (v)

Exotic fruit skewers (v)

Profiteroles and caramel sauce (v)

Mini fruit tartlets (v)



## Timeless Wedding Package

## Package Includes:

CEREMONY ROOM HIRE

Upgrade to the Capulets Garden for £250 (weather dependent)

RED CARPET

For the perfect entrance

ARRIVAL DRINK

Buck's Fizz, Pimm's or Bellini. Add 3 canapés for £6.50 per person.

3 COURSE WEDDING BREAKFAST

Create your own wonderful 3 course menu, including tea or coffee

WINE WITH DINNER

Half a bottle of wine per person to accompany dinner

GLASS OF PROSECCO FOR THE TOAST

Or upgrade to Champagne for £3.50 per person

HOG ROAST FOR EVENING RECEPTION

With selection of salads and side dishes

WHITE TABLE LINENS & NAPKINS

A classic and crisp room set up

**EVENTS MANAGER** 

To coordinate your guests movements and make important

announcements

DEDICATED WEDDING COORDINATOR

Rest assured our wedding team will offer advice and guidance throughout

the planning process.

CAKE STAND & KNIFE

For your wedding cake

MENU TASTING FOR THE HAPPY COUPLE

To choose your perfect menu

WOODEN DANCE FLOOR

Ensure guests are encouraged to dance with a professional dance floor

JUNIOR SUITE FOR THE HAPPY COUPLE

On the night of the wedding

USE OF EXTENSIVE GROUNDS FOR PHOTOGRAPHS

Providing the perfect backdrop for your photographs

1 YEAR ANNIVERSARY STAY

With dinner, for the happy couple

### Prices (per person)

	2018	2019	2020
Full Day Guest	£75	£82	£86
Additional Evening Guest	£19	£21	£23.50

10% Discount for weddings booked in January, February & November

GUEST ACCOMMODATION
Friends and family will be offered preferential rates.

#### CHILDREN

Children's rates & menus available



# Timeless Wedding Package

## Menu Options;

### Leek and baked potato soup

Butter croutons and chive crème fraiche

#### Pave of Ham Hock & leek Terrine

Piccalilli, toasted stone baked loaf & baby leaf salad

#### Red wine Poached Pear with Stilton Cheese

candid walnuts and reduced poaching liquor dressing

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#### Chicken supreme

Dauphinoise potatoes, slow roasted honey & thyme glazed carrots, chargrilled courgettes, sautéed fine green beans and a tomato, cream and basil sauce

## Slow Braised Featherblade of Beef,

Mashed desire potato, garlic & rosemary roasted root vegetables, green peppercorn café au lait sauce

#### Baked colcannon potato cake with poached hens egg

Wilted spinach, fine beans and tarragon & chervil béarnaise sauce (v)

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#### Salted Caramel chocolate tart,

Vanilla crème fraiche & roasted pecan nuts

### Raspberry jaconde torte,

Berry coulis & Chantilly cream

#### Sticky toffee pudding,

with butterscotch sauce & vanilla ice cream

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Freshly brewed coffee & mints



# Timeless Wedding Package

## Hog Roast Menu

(Minimum of 100 guests)

- Slow Roasted Pork with Crispy Crackling served with Apple sauce & sage & onion stuffing on seeded baps
- (v) Quorn best of British Bangers served with Tomato Ketchup or Mustard on a seeded bap
- Home Battered White Fish Fingers served with Homemade Tartar Sauce or Ketchup on a seeded bap
- Sage Roasted New potatoes
- Homemade Gravy
- Coleslaw
- Potato Salad
- Tomato & Onion Salad
- Mixed Leaves
- Chef's choice of seasonal desserts

\*please note a whole pig will serve to a maximum of 180



# Canapés

## Hot canapés

Mini Yorkshire puddings topped with beef and horseradish

Sesame king prawn toast

Mini baked potatoes cream cheese and chives

Sticky honey and mustard mini sausages

Lamb kofta skewers with mint yogurt

Caramelized onion and goats cheese tarts

Confit duck, hoisin and orange tart

## Cold canapés

Marinated fruit brochette

Parma ham and cream cheese crostini

Hot smoked salmon blinis

Mini prawn cocktails

Bocconcini with pesto and cherry tomatoes

Grilled red pepper & Olive tapenade crostini

Cucumber with crème fraiche and dill

ETTINGTON CHASE STRATFORD-UPON-AVON



## Children's Menu

## Children's menu

Cream of tomato soup

Seasonal melon and fruit puree

Garlic bread

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Battered Cod goujons with chips and peas

Chicken strips with chips and beans

Sausage and mashed potatoes with gravy

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Jelly and ice cream

Fresh fruit salad

Creamy vanilla ice cream with fruit sauce

\*All children's meal will be served with soft drinks

Ages 0-4 5-11

Free of £14.95

Charge



### Starters

Pressed terrine of chicken, apricot & tarragon with chutney, toasted stone baked bread tuile £1.50

Smoked Mackerel salad with beetroot, horseradish and crème fraiche puree, potato salad and watercress £2.50

Smoked haddock, leek and whole grain mustard croquette with dressed leafs and lemon and chive aioli £2.00

Tomato & Mozzarella Salad tomatoes, mozzarella & rocket salad drizzled with Olive Oil & Balsamic Vinegar £2.00

Roast vegetable & goats cheese tart with balsamic dressing (v) £2.00

Smoked chicken Caesar salad with garlic croutons £3.00

Potato gnocchi with wild mushrooms & hazelnut pesto (v) £2.50

Smoked salmon & scallion tartlet with endive salad £3.00

Prawn & crayfish salad with bloody Mary dressing £3.75

Poached salmon & monkfish terrine, Eastern inspired Cacik cucumber, bloody Mary dressing £2.00

Duck rillettes Shredded slow cooked confit duck served en croute with zesty cranberry & candied orange compote, endive salad £2.00

#### Soups:

Cream of Vegetable (free to upgrade)

Wild mushroom and rocket with garlic cream £1.00

Broccoli & Stilton £1.50

Lightly spiced Carrot & red lentil with coriander crème fraiche £1.50

French Onion with cheese croutes £1.50

Tomato & Roasted Pepper £1.50

Sweet Potato Mulligatawny, Lightly spiced soup, with chunky croutons and lime crème fraiche £1.50



#### Intermediaries

Lemon sorbet £4

Raspberry sorbet £4

Orange sorbet £4

Mango sorbet £4

Champagne sorbet £5

### À la carte Meat main courses

Roast chicken breast, hotpot potato cake & sage with onion jus £1.00

Roast chicken supreme with champ mash, button mushrooms & tarragon jus  $\pounds1.00$ 

Roast turkey breast with traditional accompaniments & château potatoes £3.00

Slow Roasted belly pork, confit apple, crushed potatoes, roasted vegetables, glazed parsnips & red wine jus £2.00

Pan fried duck breast with red cabbage & Madeira jus £10.00

Roast rump of beef with Yorkshire pudding & roast onion gravy £6.00

Rump of lamb with seasonal greens & glazed carrots £10.00

Fillet of beef with fondant potato & green peppercorn sauce £13.00

All served with specially selected vegetables and potatoes to complement the main dish

ETTINGTON CHASE STRATFORD-UPON-AVON



#### À la carte Fish main courses

Herb crusted Loin of cod, champ crushed potato cake, fricassee of green vegetables and a tomato salsa Verde £2.00

Milk poached Loin of Haddock Colcannon creamed potato, roasted fennel, fine green beans & watercress veloute £2.00

Grilled fillet of Sea bass With the French provincial classic Ratatouille vegetables, sautéed parmentier potatoes, fresh pea shoots and olive tapenade £5.00

Grilled fillet of hake with crushed potatoes & white wine cream £6.00

Herb crusted fillet of salmon with butterbean & vegetable ragu £10.00

All served with specially selected vegetables and potatoes to complement the main dish

#### À la carte main courses Vegetarian options

Open lasagna with ratatouille & mozzarella £1.00

Roast butternut squash, sage & pine nut gnocchi £3.00

Forest mushroom, red onion & brie strudel £2.00

Spinach, leek & tarragon risotto cakes £2.00

Potato croquette of capsicum, baby spinach & leek £1.00

All served with specially selected vegetables and potatoes to complement the main dish

ETTINGTON CHASE
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#### Desserts

Profiteroles with milk chocolate & caramel sauce £1.00

Chocolate fudge cheesecake with Chantilly cream £1.00

Chocolate brownie with toffee popcorn & vanilla ice cream £2.00

Seasonal fruit Pavlova with vanilla cream £2.00

Lemon posset with fruit compote & baked short bread £2.50

Chocolate Opera with espresso anglaise sauce £3.50

Chocolate fondant with vanilla ice cream £3.50

## Cheese

Platter of British & continental cheese

Served with celery, chutney, grapes & biscuits £80 per table of 10 max, or £8 per person