



- Wedding Menus-

At Park Catering we do not believe that our customers should have to pay for hidden extras, we have tried to make our menus as easy as possible to use.

Our wedding menu prices include:

1. The dedicated service of our event manager, who can act as master of ceremonies, if required.
2. The provision of all crockery, cutlery, and glassware along with associated service equipment.
3. Fully trained staff to serve your meal, working under your event manager.
4. White linen tablecloths and napkins (where applicable).
5. Complimentary use of our cake table and knife.
6. A cash bar for your event if required.
7. Tea and coffee is included in the cost of your meal.

The prices given for each main course includes a starter and a dessert. To calculate the price (excluding VAT and drinks) for a three course meal with tea, coffee and accompaniments, simply multiply the price of your chosen main course by the number of guests attending your event.

All prices given are per person and exclude Vat.

 We are more than happy to create a bespoke menu
for your individual needs. 



Menus

Please make one choice per course plus a vegetarian option for all the guests.

Starters

Traditional smoked salmon with horseradish cream, capers and homemade brown bread

Shredded confit duck with a vanilla apple and hazelnut salad

Chilled asparagus with brown shrimps and lemon vinaigrette V

Asparagus, tallegio cheese and Parma Ham tart with an aged balsamic dressing and baby salad leaves

Ham hock, parsley and foie gras terrine, spiced fruit chutney and homemade bread

Properly dressed crab and prawn cocktail

Poached pear, beetroot and goats cheese salad with a herb and walnut dressing V

Gazpacho with basil sorbet and aged balsamic V

Salt cod brandade with cherry tomato dressing and melba toast

Crispy bacon, brie and cherry tomato salad with toasted pine nuts

A sharing platter of antipasti – cured meats, red peppers, olives, cheese and hummus with a basket of homemade bread



Mains

All our main courses are served as a complete meal where possible some dishes may have additional bowls of vegetables and potatoes taken to the table.

Prices exclude VAT.

Traditional roast sirloin of beef with Yorkshire pudding and goose fat roasties **32.00 pp**

Slow roast belly pork with colcannon and caramelised apple **29.00 pp**

Spiced lamb shank tagine with jewelled rice **30.50 pp**

Supreme of chicken filled with ricotta and sundried tomatoes served with a parmesan cream **30.50 pp**

Rump of lamb with individual bubble and squeak's served with a rosemary and garlic jus **31.50 pp**

Baked organic salmon with a lemon hollandaise and buttered new potatoes **29.50 pp**

Porchetta and homemade apple sauce with oven roasted Mediterranean vegetables, new potatoes and pan juices **31.00 pp**

Roast fillet of beef, rosti potatoes and creamed wild mushrooms **35.00 pp**

Boeuf Bourguignon and garlic pomme puree **29.50 pp**

Roast chicken supreme with homemade stuffing and bread sauce **29.00 pp**

Fillet of pork stuffed with boudin noir with creamed cabbage and rosti potatoes **31.00 pp**

Serve your own fish pie topped with creamy mashed potatoes **32.50 pp**

Vegetarian mains

Spring onion and blue cheese risotto served with a watercress salad ✓

Roast butternut squash with a mixed bean casoulet and herb crust ✓

Summer vegetable lasagna ✓

Others can be arranged if you have a preference for something else.



Desserts

Raspberry cranachan

Chocolate brownie with homemade coffee ice cream and marshmallow sauce

Old fashioned sherry trifle

Black sheep ale and chocolate mousse, vanilla cream and shortbread rounds

Caramelised lemon tart with a summer fruit coulis

Soft Italian chocolate cake with Chantilly cream

Lemon posset with tuille biscuits

Chocolate and salted caramel tart and homemade ice cream

Summer berry eton mess

Summer fruits and cream – seasonal variation

Cheese and biscuits

A selection of English cheese with celery, grapes and fruit chutney,
blue stilton, mature cheddar and brie

4.50 pp | 22.50 - table platter



Canapés

Savoury soldiers

Mini breaded fishcakes served with a homemade tartare sauce

A selection of fish and vegetarian nori rolls

Prawn and Serrano ham skewers

Seafood cocktail shots

Mini margherita pizzas ✓

Goat's cheese and sundried tomato tartlets ✓

Marinated vegetable sandwiches ✓

Asparagus with or without Parma Ham served with a lemon mayonnaise dip

Scallops on the half shell with lime and honey vinaigrette

Vegetable spring rolls with a sweet chilli dipping sauce ✓

Tiger prawns in saffron tempura with a sweet chilli sauce dip

Seared beef sandwiches with pesto, rocket and parmesan

Smoked salmon, cucumber and dill sandwiches

Olive and feta skewer ✓

Shot glass of chilled gazpacho ✓

Smoked salmon mousse on toast ✓

Brie and cranberry tartlets ✓

3 bites for 4.00 pp | 5 bites for 5.00 pp



Reception drinks

Prices are per glass unless otherwise stated plus vat

- Bucks fizz **3.00**
- Kir royale **4.50**
- Pimms **3.40**
- Bloody Mary **3.40**
- Copacabana punch – gin white rum, pineapple and sparkling wine **4.00**
- Seabreeze – vodka, cranberry juice, grapefruit juice and lime **4.00**
- Peach bellini **3.40**
- Harvey Wallbanger – vodka, Galliano and orange juice **4.00**
- Cuba Libra **3.50**
- Zing and tonic – non alcoholic **2.80**
- Spice island tea – non alcoholic **2.80**
- Beer per bottle **3.00**
- House sparkling wine **bottle 16.65**
- House champagne **bottle 25.00**
- House wine **bottle 12.90**
- Orange juice per litre **2.70**
- Mineral water per litre **2.70**
- Elderflower presse per litre **4.00**
- Fruit shoot each **1.00**

Wine list 2011

Below is a selection of our house wines. If you have a preference as to a wine you would like to serve that is not listed below please ask.

Please be aware we are currently updating our wine lists - full details will be available soon.



Bar Prices

Please note that these prices do include Vat and we only accept cash payments.

Spirits: 2.50 per 25ml shot

Gordon's gin
Famous grouse
Bacardi rum
Smirnoff Vodka
Malibu
Baileys
Archers
Martell Brandy

House wine

House selection – **glass 175ml 4.00**
House selection – **bottle 15.50**
House sparkling wine – **bottle 20.00**

Beers and lagers

House bottle beer **3.25**
John smiths smooth – **can 3.00**
Guinness – **can 3.10**
Magners/Bulmers **3.60**

Soft Drinks

Baby mixers **1.40**
Slimline tonic **1.60**
Soda water **1.60**
J2O **2.00**
Fruit shoot **1.00**
Orange – **glass 1.50**
Coke – **glass 1.20**
Lemonade – **glass 1.20**
Mineral Water – **small bottle 1.75**
Cordial – **dash 40p**



Timings

The drinks reception

We suggest that you allow between 1 and 1½ hours from arrival for reception drinks, photographs and the chance to mingle with your guests before sitting down for dinner.

A receiving line

If you would like to host a traditional receiving line and greet your guests formally before dinner, please allow between 30 minute and 1 hour depending on your number of guests and remember to consider this when you plan your timings.

The wedding breakfast

A three course meal whether buffet or served to the table takes approximately 2-2½ hours, a two course meal takes approximately 1½ - 2 hours, this includes pouring coffee and the toast drink.

Your speeches

Please allow 30 minute to 1 hour for your speeches, depending on the number of speakers. We suggest that speeches take place after dinner as it is hard to gauge how long they will last and if they overrun it may affect the quality of your wedding breakfast.



Things to consider

Drinks and bar facilities

Reception drinks

We have a large selection of drinks available for your reception, please refer to the enclosed list for details, should you not see something to your liking please ask and we will do our very best to please. We suggest that you allow for between 1½ - 2 glasses per guest, please don't forget about the non drinkers.

Wine with dinner

Please allow for approximately ½ to ¾ bottle of wine per person to be served with dinner, we would suggest equal amounts of red and white wine, our staff will ensure that the wine is ready on the tables when your guests are seated and will top up where required during the meal. Should you choose one of our house wines we will be happy to hold a reserve for you behind the bar, this would be paid for at the end of the evening if required.

Speeches

We suggest that you provide your guests with a glass of fizzy to enjoy with coffee during the speeches, when calculating this please note that one bottle provides 6 glasses.

Corkage

Should you prefer to provide your own wine we are happy to offer corkage of wines and fizzy for the reception, dinner and speeches. The charge for this is **8.25 per bottle +Vat**, this covers storage from the day before the event – venue permitting, serve, glassware and disposal of all empty bottles

The Meal

Menu choices

Please select one starter, one main and one dessert for everyone along with a vegetarian option for the starter and main courses. If you don't pre-order a vegetarian option we will do our very best to please.



Final numbers

We require final numbers of guest for dinner **2 working weeks** before the event and at this time we will also need a breakdown including special diets such as coeliac, vegetarian and children's meal required. Should we find on the day that there are extra vegetarians or other specialist diets we previously have not been advised of, we will do our best to provide a suitable meal, unfortunately this cannot be guaranteed.

Nut allergies

If pre-notified we will do our very best to ensure that all dishes where ever possible are nut free, however, we cannot guarantee this.

Younger guests

We are happy to provide high chairs and booster seats for you at a charge of **8.25+Vat per chair**, please remember to provide refreshment for any children. Children up to the age of 12 are catered for with half portions of the adult main at half price. Alternatively should you require we are able to offer a choice of children's menus or picnic bags, please ask for further details.

As a specialist outside caterer, we do operate under certain restrictions, if we are informed about special requirements in advance we will work to ensure that these are met, if we are uninformed we cannot guarantee this.

Other things to consider

Seating plans

Please provide us with a copy of your seating plan at least 3 days before the reception, your place cards, menu cards, favours, cameras and table decorations can be passed to us at the same time

Candles

We allow candles, however, some venues may have restrictions on these. Please check directly with them to avoid disappointment on the day, we can provide simple tea lights for you, please ask for further details

Flowers

We don't provide any arrangements for you. If you require flowers, please arrange these directly with your chosen florist. Flowers can be delivered on the morning of your wedding, and your florist will be able to place them for you.



Cakes

Your cake should be delivered to the venue on the morning of your wedding your event manager will be there again to ensure access to the venue. Although we don't provide the cake for you we include the use of our cake table and knife.

Evening entertainment

We are happy for you to provide your own band or DJ. We can assist in booking a DJ for you, the price will vary on the number of hours required and your chosen location. Should you be hosting your event at Sutton Park and require a DJ, please note that you will be required to use our in house DJ at a charge of **250.00 excluding VAT**.



Terms and conditions

Prices

Our prices are per person, bottle or glass where indicated excluding vat and are based on a minimum of 50 guests attending your wedding breakfast/dinner and include relevant waiting staff.

Parties of less than 50 guests will be priced on an individual basis. We reserve the right to alter the food and drinks price, prior notification would need to be given should this happen. Prices for alcohol may be altered to allow for any increase in government taxes and fluctuations in currency rates.

Menus

Whilst every effort is made to keep within the menus described we reserve the right to alter these after consultation with yourselves should there be any fluctuation of market prices or supply.

Confirmation and deposit

A booking is subject to availability at the time of confirmation and will only become confirmed once a completed and signed booking form has been received together with a non-returnable deposit of 250.00. A further non returnable interim deposit of 1000.00 is required 3 months before the event.

Final details, numbers and payments

4 weeks prior to your day we request your estimated numbers, and any outstanding details not yet confirmed.

Exact numbers are required 3 weeks before the event and your bill will be prepared based on this number. We will require your final payment 2 weeks before the day. We will check your final numbers 4 days before the events and any increase will be billed at the relevant rates and must be paid on the last working day before the event.

Wedding/event meeting

We will remain in contact with you throughout your planning process to ensure the event goes as planned. We will need a final meeting at least 3 working days before the event to confirm details, this can be done at the same time as you deliver your table decorations.



Marquee facilities

Should your chosen venue require a marquee to host the reception and wedding breakfast, we will be more than happy to assist you by arranging your marquee facilities for you through our preferred suppliers. Sutton Park requires you to use their marquee facilities.

Location and facilities

Should your chosen venue be remote or the facilities there are insufficient to comply with service or health and safety, we reserve the right to implement supplementary charges. In these cases we would advise a site survey to discuss requirements.

Circumstances beyond our control

We accept no liability for breach of these terms and condition caused by circumstances beyond our control, which includes, but not limited to industrial action, fire, flood, adverse weather conditions, accidents, riots, civil unrest, war, etc. In such cases we will endeavour to work with you wherever possible to find a suitable alternative but should this not be possible we will terminate the contract.

Customer property

Sutton Park Events / Park Catering cannot accept responsibility for yours or your guests' property. Whilst we make every effort to safe guard guests' property we cannot accept liability for any damage or lost, however, caused.

Cancellation

Should you cancel your event prior to the day we will not be able to refund any deposits received. We reserve the right to charge for any losses incurred by ourselves due to our commitment to your event, these charges include any expenses incurred by us to secure third party suppliers

Our scales of charges are as follow:

8-4 weeks prior to the event **1000.00**

2-4 weeks prior to the event **50% of the gross event value**

Less than 2 week prior to the event **100% of the gross value including any extras**

Leftover food

It is our policy not to allow guest to take leftover food from the venue (excluding wedding cake)



Booking form

Please complete and return to:

Sutton Park Events/Park Catering

Lakeview, York Road

Sutton on the Forest

YORK YO61 1EN

Tel: 01347 811942

Email: suttonparkevents@btconnect.com

Name

Address

Postcode

Email Address

Telephone Number

Mobile Number

Date of event

Type of event

Location of event

Contact details for location

Number of guests (approx)

Non-refundable
deposit enclosed

Y

I confirm that I have read the terms and condition and agree to them Y

Signature

Print name

Date

