

HOLNE PARK HOUSE

Weddings, Banquets & Conferences

This example quote is based on a weekend wedding in our Winter season (October – March inclusive) for 80 day guests and 120 guests in the evening.

Welcome Drink

Sparkling Raspberry Cider (£2.90) **£232.00**

Choice of Starters:

Leek and Potato Soup

or

Char grilled red pepper and aubergine terrine served with fresh basil and caramelised red onion

(£6.00) **£480.00**

Choice of Main Courses:

Poached Chicken Breast stuffed with spinach and cream cheese, with fondant potato, sugar snap peas, butternut squash puree and a white wine cream sauce

or

Steak and Ale Pie served with chunky chips, caramelised shallots, sautéed mushrooms and an ale sauce

(£19.25) **£1540.00**

Choice of Desserts:

Sticky Toffee Pudding served with toffee sauce and clotted cream

or

Strawberries and Shortbread accompanied with a strawberry coulis, vanilla ice cream, clotted cream

(£6.80) **£544.00**

House Wine - 1 glass per person (£14.95 per bottle) **£239.20**

Toast Drink of Prosecco – 1 glass per person (£22.50 per bottle) **£315.00**

Tea and Coffee – 40 servings (£2.00) **£80.00**

Evening Baps (Bacon, Sausage, or Roasted Pork) – 1 per person (£6.00) **£720.00**

Winter Venue Fee

Includes exclusive use of all five reception rooms, front lawns, Tea Garden, free priority parking for guests, the four-poster bridal suite for one night, tables, chairs, crockery, cutlery, glassware, table linen (white or ivory), chair covers (white or ivory with a sash in a colour of your choice), wooden easel for signage, chrome menu holders, portable PA system, ornamental cake knife, use of the house bar, staff, heating and lighting. **£2750.00**

Total Cost (inclusive VAT): **£6900.20**

Please contact us for a quote to reflect your personal menu choices.