HOLNE PARK HOUSE

Weddings, Banquets & Conferences

**This example quote is based on a weekend wedding in our Summer season
(April – September) for 80 day guests and 120 guests in the evening.**

Welcome Drink of Pimms (£4.50)   **£360.00**

Canapes (£6.50 per 4 per person)   **£520.00**

Choice of Starters:
Smoked Salmon Blinis - Blinis pancakes topped with smoked salmon, dill crème fraiche, keta eggs and vanilla
        or
Game Terrine - Tender pieces of game, wrapped in bacon and served with a spiced pear chutney and baked croutes
(£7.50)   **£600.00**

Choice of Main Courses:
Fillet of beef topped with mushroom and spinach mousse, wrapped in Parma ham and encased in puff pastry, accompanied with dauphinoise potatoes, peas, roasted carrots and a red wine sauce
        or
Roasted Breast of Duck served with parsnip puree, sable potatoes, fine beans and a griottine cherry sauce
(£29.50)   **£2360.00**

Choice of Desserts:
Chocolate Mousse wrapped in dark chocolate and served with Chantilly cream and kirsch soaked cherries
        or
Iced Pear Parfait with caramelised poached pear, kirsch cherries and a port syrup
(£7.50)   **£600.00**

House Wine – ½ bottle per person (£14.95 per bottle)   **£598.00**

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

Tea and Coffee – 80 servings   (£2.00)   **£160.00**

Evening barbecue - for approximately 80% of total evening guests
(£10.95)   **£1095.00**

Summer 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.   **£4000.00**

Total Cost (inclusive VAT):   **£10,608.00**
Please contact us for a quote to reflect your personal menu choices.