

# WEDDING PACKAGES



## **GROWN AT WISLEY, PLATED AT WISLEY**

We believe in menus that feature an honest approach, with simplicity, seasonality and quality at the core. We are passionate about supporting independent, regional growers and producers and we build our menus around vegetables and salads grown at RHS Wisley.

We love the seasonal bounty of fresh British produce - we get excited about asparagus in April, gooseberries in August and even the humble sprout. When the quality of ingredients is good, the flavours of the dishes speak for themselves.

We are committed to reassuring an enjoyable experience with our new hygiene measures and risk assessments that have been carefully crafted within the guidelines and advice given by the UK government and the World Health organisation. Please ask your event manager for advice or concerns.





## WEDDINGS AT WISLEY

We have designed a selection of wedding packages to make organising your special day easier. Each wedding package is designed to include standard catering equipment including glassware, crockery and silverware.

All prices are based on a six-hour event, including set-up and derig for catering and staffing charges. Should you wish to upgrade any element of your day please speak to your wedding planner.

All wedding packages are applicable to all RHS Wisley venues with the exception of Hilltop. Depending on final menu selections, a field kitchen charge of £450.00 may be applicable for the Glasshouse Please consult your Event Manager on terms and conditions..



## WEDDING PACKAGES

### **SILVER WEDDING PACKAGE I 102.00 per person**

#### RECEPTION

Arrival glass of sparkling wine, one per person

Seasonal selection of savoury and sweet canapes, 4 per person

Unlimited selection of House white and red wine, beer for one hour

Unlimited soft drinks and mineral water, for one hour

#### DINNER

3-course seasonal dinner with RHS Wisley grown produce

Selection of House white and red wine, half a bottle per person

Still and sparkling water, one bottle per person

Freshly brewed coffee and selection of teas

Tasting for couple prior to wedding day

Standard menu prints

### **GOLD WEDDING PACKAGE I 114.00 per person**

#### ENHANCEMENT

Arrival glass of Simpsons Cuvee sparkling wine, one per person

2 additional savoury and sweet canapes, total of 6 per person

Petit four, 1 per person

### **PLATINUM WEDDING PACKAGE I 132.00 per person**

#### ENANCEMENT

Arrival glass of Simpsons Cuvee sparkling wine, one per person

2 additional savoury and sweet canapes, total of 6 per person

Unlimited House spirits and mixers, for one hour

Unlimited selection of mid-range House white and red wine, beer for one hour

Selection of mid-range House white and red wine, half a bottle per person

Petit four, 1 per person



# SILVER WEDDING MENU SAMPLE

## RECEPTION

Fig and Bayonne ham  
House cured salmon, pickled cucumber  
Duck croquette, plum sauce  
Madeira mushroom tartlet, hollandaise

## DINNER

### Starter

Blistered Mackerel, quinoa and rhubarb granola  
Spring flower and herb salad, chive oil dressing  
Cauliflower three ways, vadouvan spice almonds

### Main Course

Grilled corn fed chicken breast, shaved courgette salad, romesco sauce  
Salmon coulibiac, saffron mayonnaise  
Potato gnocchi, black garlic sauce, celeriac and crisp sage

### Dessert

Chilled coconut rice pudding, mango  
Floating islands, pistachio praline  
Sticky toffee pudding, candied pecans, chocolate butterscotch

## BEVERAGES

Vermentino, Les Boules Blanc, 2018, France  
Heraldique, Cuvee Prestige, 2018, France  
Hiver Beer, 4.5%  
Soft drinks, still and sparkling water  
Freshly brewed coffee and selection of teas





## GOLD WEDDING MENU SAMPLE

### RECEPTION

Fig and Bayonne ham  
House cured salmon, pickled cucumber  
Crab cake, lemon mayonnaise  
Duck croquette, plum sauce  
Madeira mushroom tartlet, hollandaise  
Beetroot, goats curd, pine nuts

### DINNER

#### Starter

Cured ham, celeriac remoulade, capers  
Smoked salmon, lemon dressing, samphire sourdough crumbs  
Asparagus hollandaise

#### Main Course

Fillet steak, broad beans, peas, horseradish  
Plaice fillet, pea puree, samphire, beurre blanc  
Roast celery heart, spiced lentils, potato cake

#### Dessert

Strawberry pavlova  
Lemon amaretti cheesecake  
Poached rhubarb salad

#### Petit Fours

Passion Fruit Jelly  
Bounty Bars

### BEVERAGES

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Hiver Beer, 4.5%  
Soft drinks, still and sparkling water  
Freshly brewed coffee and selection of teas



## PLATINUM WEDDING MENU SAMPLE

### RECEPTION

Steak, chips, bearnaise sauce  
Trout fillet, salsa verde  
Ceviche scallop, lime, chilli, coriander  
Duck croquette, plum sauce  
Asparagus mayonnaise  
Confit cherry tomato, sesame cracker, basil puree

### DINNER

#### Starter

Carpaccio of beef, rocket, parmesan  
Confit duck, French beans, pickled rhubarb salad  
Tiger Prawns, Asian salad, coriander dressing

#### Main Course

Roast rump of lamb, jersey royals in wild garlic, butter,  
leeks, tomato mint gravy  
Sea bass, spiced heritage tomato salad, Anna potato  
Potato gnocchi, black garlic sauce, celeriac and crisp sage

#### Dessert

Strawberry pavlova  
Chocolate pot salted caramel  
Chapel down syllabub, Yorkshire rhubarb, pistachio madeleine

#### Petit Fours

Rose Macaroons  
Chocolate truffle

### BEVERAGES

House spirits and mixers, beers  
Gavi di Gavi, Sansilvestro, 2018, Italy  
Cote du Rhone, Les Vignes du Prince, 2017, France  
Soft drinks, still and sparkling water  
Freshly brewed coffee and selection of teas

