

The Athelhampton Wedding

Reception Drinks

6 glasses per guest

from a selection of upto 3 alcoholic and 1 non-alcoholic option circulated by our staff on trays

Canapé Reception

6 canapés per guest

from a selection`circulated by our staff on trays

3 Course Wedding Breakfast

choices on every course, 2 starters, 3 main courses and 2 desserts or tasting plate

No pre-order required, the order is taken on the`day

Table Wine

Half bottle per guest,

Wine poured at the table, using a red, white and rose from our premium wine list

Toast Wine

A glass of Bollinger Champagne per guest

Evening Buffet

choose from our celebration buffet, a full barbecue or luxury hog roast

We Include

Totally private use of Athelhampton.

A Wedding co-ordinator who will meet, plan and deliver your wedding day.

Crockery, cutlery, glassware, linen serviettes and tablecloths.

Cake stand, cake knife, easels, candelabras, printed table menus.

A wedding menu and wine tasting occasion.

A room for your Ceremony*

VAT is included at 20%

We also

Set-up your tables with any favours, stationary and decorations.

Dress`tables for your cake, gifts and guest book.

Have a full cash bar with full choice of products.

40 guests £8,650	60 guests £11,150	80 guests £13,650	100 guests £15,950	120 guests £18,275
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Potential cost variations

To supply your own table wine and toasting wine reduce the cost by £ 11.25 per person

Halve the amount of canapés and reception drinks reduce the cost by £10.25 per person

If you would prefer not to serve canapés reduce the cost by £9.50 per person

If you would like to serve a Prosecco instead of Bollinger reduce the cost by £3.75 per person

If you are catering for a child instead of an adult reduce the cost by £45.00 per person

The evening buffet included is for the same number of day guests, to feed additional evening guests add £20 per person

*Deduct £500 if you are not holding a ceremony with us

Your day will have a tailored budget planned upon your specific wishes.

Prices published are for 2019

The Athelhampton Wedding

purely suggested content, your day is planned & budgeted to your requirements

Reception Drinks

Prosecco & Chambord Liqueur Cocktail

Pimm's No1 Cocktail

Elderflower & Lemon Spritzer

Canapé Reception

Smoked Salmon & Creme Fraiche Blinis

Dorset Smoked Cheddar & Mackerel Tartlets

Shredded Duck & Fig Chutney Crostini

Mozzarella & Sunblush Tomato Bruschetta

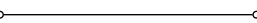
Wedding Breakfast

Roasted Beetroot & Goats Cheese Salad

Dorset leaf salad with roasted beetroot, chargrilled celeriac, toasted goats cheese, balsamic dressing and pomegranite jewels

Scallops with Seafood Risotto

king and baby prawns, squid, lemon and saffron risotto and topped with pan-fried scallops and a light watercress dressing



Fillet of Dorset Beef

Prime fillet of Dorset Beef, stuffed with fresh watercress and mushrooms, wrapped in air cured ham and roasted, carved into an inch thick medallion and presented with gratin potato and madeira wine sauce

Fillet of Plaice

Plaice fillet rolled with fresh crab meat, served with crushed new potatoes, grilled asparagus and herb butter

Mushroom & Artichoke Filo Parcel

Diced artichoke and wild mushrooms, sautéed with fresh herbs and ricotta cheese, rolled with filo pastry with a rich tomato and olive stew herb roast potatoes, carrot & sweet potato mash, broccoli au gratin all served to the table for family service



Tasting Plate

an espresso cup filled with a baby eton mess, a tiramisu in a glass flower pot and a slice of lemon curd cheesecake with raspberry garnish

Wine

The Crossings Marlborough Sauvignon Blanc

s intense aromas of gooseberry and passionfruit and an intense crisp finish.

The Crossings Marlborough Pinot Noir

powerful tannin structure and gentle jammy fruits on the nose and a little spice on the palate.

Langlois-Chateau Rose d'Anjou, Cabernet Franc

fragrance of rose petal and red berries on the palate.

Bollinger Special Cuvée

Evening Buffet

Whole Roasted Dorset Hog

served pulled with our home-made marinade and sliced with crackling supported by butchers sausages, stuffing and apple sauce

Salad Buffet

pasta pine-nuts and homemade pesto salad, quinoa, feta & roasted tomato salad, red cabbage & herb coleslaw salad hand-diced sage & onion roasties

Dorset Cheeseboard

Breads & Savoury Biscuits