

# Our Wedding Packages

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Our first conversation is no obligation opportunity to explore together what your dream day could look like. To give you peace of mind, we will hold your chosen wedding date for seven days, giving you the freedom as you explore all your options and think carefully about what you want from your day. This way, you won't have to worry your day will become booked out after you leave our first meeting.

Should you decide The George will form part of your relationship memories, we will require formal acceptance of our agreed confirmation, and payment of the £500 booking fee. This deposit secures The George for your wedding Day, and will be deducted from your final balance. The final balance is due one month before the date of your wedding. We will also be on hand to answer any questions you have, and ease the pressure of organising your big day, and will meet with you as often as you need to put the finishing touches in place, meaning you won't need to think about anything on the day itself, except turning up and saying, "I do"!

## **Diamond Package:**

**80 day guests; 100 evening guests  
Included**

- 3 course wedding breakfast
- Drinks package of: Arrival drink, 1 glasses of wine with meal, sparkling wine toast drink
- Room Hire
- Red carpet (Entrance), White carpet (ceremony room)
- Chair covers and sashes
- Table centres and runners
- White table linen and napkins
- Bacon and sausage baps/stotties for evening
- Resident DJ and disco
- Complimentary pre-wedding menu tasting for the Bride and Groom
- Bridal suite for bride and groom
- Cake stand and knife
- Master of ceremonies

**£5,995**



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## **Platinum Package:**

60 day guests; 80 evening guests

- 3 course wedding breakfast
- Drinks package of: Arrival drink, a glass of wine with meal, sparkling wine toast drink
- Room Hire
- Red carpet (Entrance), White carpet (ceremony room)
- Chair covers and sashes
- Table centres and runners
- White table linen and napkins
- Bacon and sausage baps/stotties for evening
- Resident DJ and disco
- Complimentary pre-wedding menu tasting for the Bride and Groom
- Complimentary Bridal Suite
- Cake stand and knife
- Master of ceremonies

**£4,995**



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## **Gold Package:**

40 day guests; 60 evening guests

- 3 course wedding breakfast
- Drinks package of: Arrival drink, a glass of wine with meal, sparkling wine toast drink
- Room Hire
- Red carpet (Entrance), White carpet (ceremony room)
- Chair covers and sashes
- Table centres and runners
- White table linen and napkins
- Bacon and sausage baps/stotties for evening
- Resident DJ and disco
- Complimentary pre-wedding menu tasting for the Bride and Groom
- Complimentary Bridal Suite
- Master of Ceremonies
- Cake stand and knife

**£2,995**



# Our Wedding Packages

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## **Silver Package, Afternoon Tea:**

*30 Day - 50 Evening*

- Full Afternoon Tea on stands, including tea and coffee
- Drinks package: Arrival Drink and sparkling wine toast
- Room hire
- Chair cover and sashes
- Bacon and sausage baps/stotties
- Resident DJ and disco
- Complimentary Bridal Suite
- Cake stand and knife
- Master of ceremonies

**£2,400**



# Afternoon Tea at The George

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An alternative to the traditional wedding breakfast. Enjoy our finest afternoon tea selection: Sandwiches ( one finger of each per person):

- Smoked salmon
- Cheese and pickle
- Ham and English mustard
- Egg mayonaise

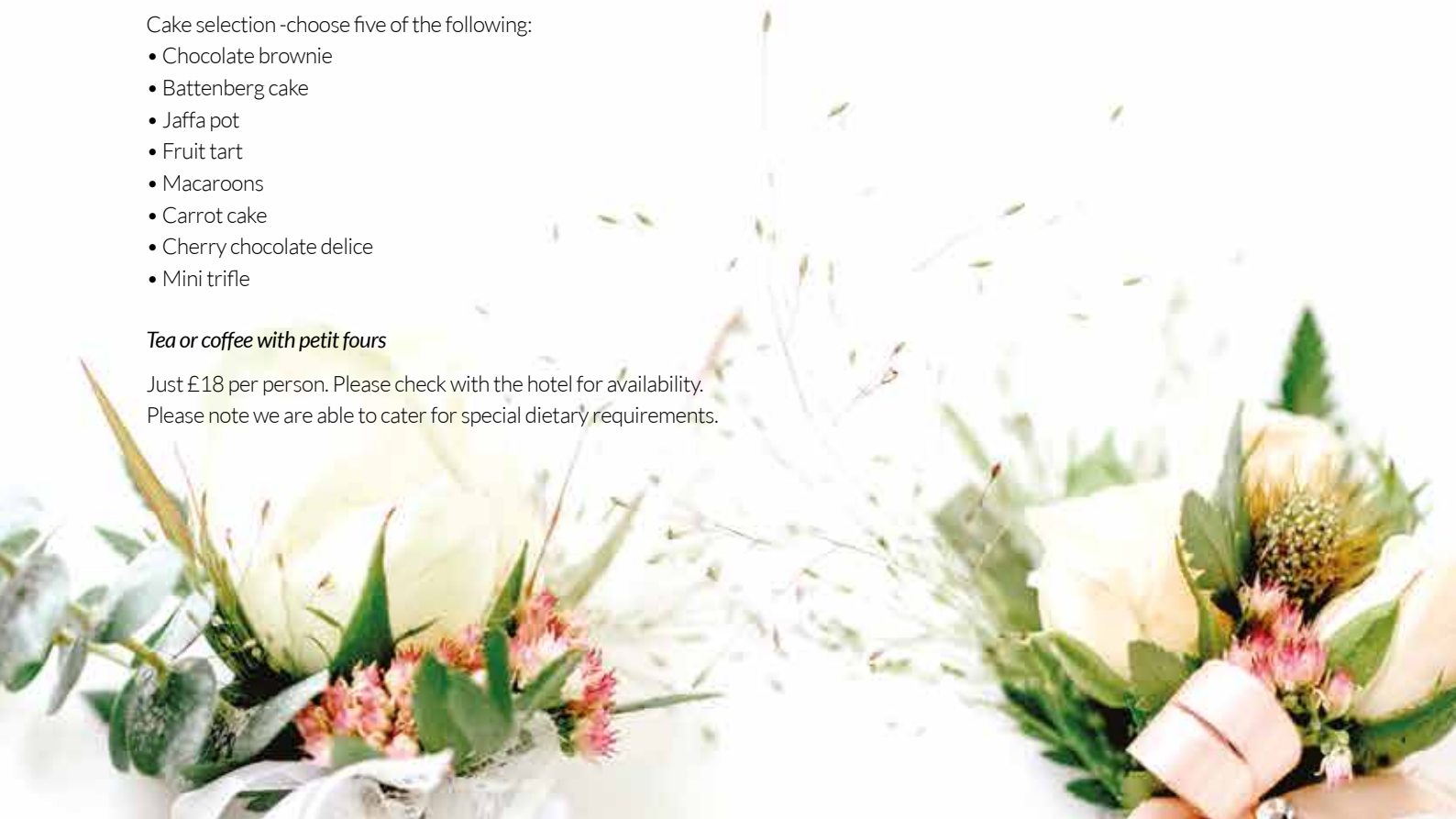
## ***Mini fruit scones with cream and jam***

Cake selection -choose five of the following:

- Chocolate brownie
- Battenberg cake
- Jaffa pot
- Fruit tart
- Macaroons
- Carrot cake
- Cherry chocolate delice
- Mini trifle

## ***Tea or coffee with petit fours***

Just £18 per person. Please check with the hotel for availability.  
Please note we are able to cater for special dietary requirements.



# Buffet Menu

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## **Hot Buffet Wedding Breakfast**

*Select three from:*

- Beef Stroganoff served with rice
- Chicken White Wine & Leek served with buttered baby new potatoes
- Beef or Vegetarian Lasagne served with garlic bread
- Beef & Ale Pie served with rosemary & garlic roasted potatoes
- Thai Chicken Curry served with rice

*Prices available on request*

## **Evening Buffet**

*Select a minimum of seven items from:*

- Homemade Ham & Leek or Cheese & Tomato Quiche
- Cajun Chicken Skewers
- Honey Glazed Sausage
- Mini Pork Pies

## **Selection of Sandwiches:**

- Cheese and Pickle
- Ham and Mustard
- Tuna Mayonnaise
- Egg Mayonnaise
- Salmon and Cream Cheese
- Beef and Horseradish

## **Selection of Wraps**

- Chilli Chicken
- Pulled Pork & BBQ sauce
- Duck & Hoisin sauce

## **Accompaniments**

- Potato Crisps
- Skinny Fries
- Sweet Potato Fries
- Garlic Chunky Chips
- Spring Rolls with dipping sauces
- Creamy Coleslaw
- Mixed Leaf Salad
- Bread Rolls
- Garlic Bread

**£10.50**

## **Baps**

**Roast Beef and Pork Baps served with**

- Gravy
- Stuffing
- Crackling
- Rosemary and Garlic Roasted Potatoes.

**£12.95**



# Traditional Wedding Breakfast Menu

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Create your menu to suit your requirements. Choose from,

## **Starter**

- Our Own Fresh Soup with Herb Crouton's
- Homemade Chicken Liver Pate, served with homemade red onion chutney & toasted ciabatta
- Prawn & Salmon Tian with Caper Dressing, served with brown bread & butter
- Goats Cheese Tart, with a balsamic reduction and rocket salad
- Pear, Stilton and Toasted Walnut Salad

## **Main Course**

- Pan Fried Sea Trout, with a tomato and tarragon cream sauce
- Roast Beef with Yorkshire Pudding, with garlic and thyme roast potatoes and red wine jus
- Oven Roasted Breast of Chicken, with chive mashed potato and a white wine and herb sauce

- Roast Loin of Pork, with apple tart-tartan, red cabbage slaw, and a red wine jus
- Slow Cooked Blade of Beef in Red Wine, with creamy horseradish mashed potato

*All main courses are offered with a selection of fresh seasonal vegetables*

## **Dessert**

- Chef's Own Sticky Toffee Pudding with a rich toffee sauce
- Baileys Infused Brioche Bread and Butter Pudding and vanilla pod ice cream
- Jam Jar Lemon Posset, with homemade shortbread biscuit
- Raspberry Cheesecake with fresh fruit coulis

*Prices available on request*



# Canapés and Drinks Menu

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## **Canapés**

**Select a minimum of three from:**

- Prawn Cocktail in filo
- Chilli Chicken on Skewers
- Mini Yorkshire Pudding and Beef
- Chicken Liver Pate on Croute
- Glazed Sausage with Mustard dip
- Smoked Salmon & Cream Cheese on Ciabatta
- Mini Duck & Hoisin Spring Rolls
- Cheddar on Croute with pickled onion and spring onion

Sweet Canapés are also available. Please ask for details.

**£5.00 p.p**

## **Included in package**

**Arrival Drink:** Pimms/Bucks Fizz

**Meal:** 175 ml wine poured

**Toast:** 125 ml sparkling poured

## **Upgrading Drinks**

- Prosecco - Arrival drink and/or toast £2.00 per head
- Spirit and/or mixer £1.50 per head
- Peach Bellini £2.00 per head
- Bottle beer £1.00 per head

## **Wine options for main**

- Extra glass £2.50 per head
- Bottles per table £12.95 per bottle  
(1 bottle per table included in package)

