

Our Wedding Packages

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 glass of wine with meal, sparkling wine toast drink
- Room Hire
- Red carpet (Entrance)
- White table linen and napkins
- Pulled pork bap menu
- Bridal suite for bride and groom
- Cake stand and knife
- Master of ceremonies



Our Wedding Packages

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 table linen and napkins
- Pulled pork bap menu
- Complimentary Bridal Suite
- Cake stand and knife
- Master of ceremonies



Our Wedding Packages

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 table linen and napkins
- Pulled pork bap menu
- Complimentary Bridal Suite
- Master of Ceremonies
- Cake stand and knife



Our Wedding Packages

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
- Pulled pork bap menu
- Complimentary Bridal Suite
- Cake stand and knife
- Master of ceremonies



Afternoon Tea at The George

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 mayonnaise

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



Buffet Menu

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

Evening Buffet

Select six 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

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

Pulled Pork Bap Menu

- Pulled pork
- Brioche baps
- Skinny fries
- Coleslaw
- Mixed leaf salad
- BBQ sauce



Traditional Wedding Breakfast Menu

Create your menu to suit your requirements. Choose from,

Starter

- Our Own Fresh Soup with Herb Croutons
- 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
- Freshly brewed coffee or tea

£5 charge per person for a choice menu



Canapés and Drinks Menu

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.

Included in package

Arrival Drink: Pimms, Bucks Fizz, Sparkling Wine
or bottled beer

Meal: One glass of House wine

Toast: One glass of Prosecco

Upgrading Drinks

- Cocktail Menu for Arrival Drinks: £2 extra per person
- Peach Bellini £2.00 per head

Wine options for main

- Extra glass £3.50 per head
- Bottles per table £17.95 per bottle



Cocktail Menu for Arrival Drinks

If you want to delight your guests even further, why not chose a special cocktail for your arrival drinks, for just £2 extra per person.

The George of Piercebridge Bride and Groom Cocktail

If anything from our list of mouth-watering Cocktails tickles yours and your fiancés taste buds... Why not select a personalised cocktail each and name it after yourselves to give that extra special touch to your day. For example:

For the Bride and her Tribe 'Michelle's Manhattan's'
For the Groom and his Gang 'George's Marvellous Medicine'

G & Tea Cup Cocktail Options

GP Cocktails served in vintage china tea cups, choose your cocktail:

The Refreshing One

'Gimlet'

Gin, Soda, Lime Juice, Gomme, Riverside
Lemon Balm

The Fizzy One

'French Zesty Bubbles'

Gin, Cointreau, Lemon Juice, GP fizz

The Botanical One

'The Riverside patch'

Bombay Gin, Elderflower, Apple juice, Mint and Basil

The Nautical One

'Ships Ahoy' Dark and Stormy

Dark Rum, Ginger Beer and Bitters

The Sweet One

'Bellini'

Choice of Peach, Raspberry, Passion Fruit.
With GP Fizz

The Traditional One

'Cosmopolitan'

Vodka, Cointreau and Cranberry Juice

The Mocktail Ones

'Cuddles by the River'

Cranberry Juice, Grapefruit Juice, Passionfruit
Puree and soda

'Mock Mosa'

Sparkling White grape juice, Fresh Orange

'Piercebridge Mocktail Mule'

Ginger beer, Lime juice and Soda



Pricing for 2018 Weddings

	Diamond Package	Platinum Package	Gold Package	Silver (Afternoon Tea) Package
Price	£5,800	£4,400	£2,995	£2,400

	Hot Buffet (pp)	Evening Buffet (pp)	Pulled Pork Bap Menu (pp)
Price	£16	£15	£12

	Additional Guests (pp) (Incl. Ceremony, Wedding Breakfast and Evening)	Disco	Ceremony room hire (Incl. chair covers)
Price	£65	£250	£450



Pricing for 2019 Weddings

	Diamond Package	Platinum Package	Gold Package	Silver (Afternoon Tea) Package
Price	£5,999	£5,299	£3,499	£2,999

	Hot Buffet (pp)	Evening Buffet (pp)	Pulled Pork Bap Menu (pp)
Price	£17	£16	£13

	Additional Guests (pp) (Incl. Ceremony, Wedding Breakfast and Evening)	Disco	Ceremony room hire (Incl. chair covers)
Price	£70	£250	£450

