



# Wedding Tariff

MERE COURT HOTEL  
&  
CONFERENCE CENTRE



# Raise your Glass

Our drinks packages are designed to suit a range of tastes and budgets, complementing your pre-dinner reception, wedding breakfast and speeches.

## Drinks Package 1 £20.00pp

- 1 Glass of Bucks Fizz or Sparkling Wine
- 2 Glasses of Event Red or White Wine
- 1 Glass of Sparkling Wine

## Drinks Package 2 £25.00pp

- 1 Glass of Prosecco Astoria or Pimms & Lemonade
- ½ Bottle of House Wine
- 1 Glass of Prosecco Astoria

## Drinks Package 3 £30.00pp

- 1 Glass of Champagne or Cocktail
- ½ Bottle of Old World Wine
- Bottled Mineral Water
- 1 Glass of Champagne: Veuve Dousot

# Canapé Selection

Enjoy delicious canapés during your drinks reception. We suggest these mini mouthfuls inspired by classic dishes.

Choose any three items for £7.00pp  
Each additional canapé is £1.50pp

Mini Sausage & Mash

Smoked Salmon & Horseradish Cream Roulade

Vegetable Spring Rolls  
*hoisin sauce*

Tomato, Onion & Basil Bruschetta

Ham Hock Terrine  
*piccalilli & pea shoots*

Mini Yorkshire Pudding  
*beef & horseradish*

Tempura King Prawn  
*sweet chilli dressing*

Cajun Chicken Brochette

Mini Ham & Cheese Toasties

Cheese & Chive Beignets



# Wedding Breakfasts

Love  
£45.00pp

## Starters

Chef's Homemade Soup *v*

Chicken Liver & Almond Parfait  
*homemade chutney, toasted brioche*

Ham Hock, Shallot & Pea Terrine  
*homemade Piccalilli v*

Goat's Cheese & Red Onion Marmalade Tart  
*honey & balsamic dressing, pickled walnuts v*

## Mains

Roast Breast of Chicken  
*thyme mash, baby carrots, seasonal greens, white wine veloute*

Slow Cooked Locally Sourced Beef  
*fondant potato, braised red cabbage, seasonal greens, jus*

Fillet of Salmon  
*herb crust, provençal vegetables,  
roasted baby potatoes, chive cream sauce*

Aubergine & Red Lentil Moussaka  
*house salad v*

## Desserts

Baked Vanilla Cheesecake  
*raspberry sauce, white choc chunk ice-cream*

Warm Chocolate Brownie  
*mixed fruits, Chantilly crème*

Bread & Butter Pudding  
*with orange marmalade custard*

Lemon Tart  
*passion fruit sauce, raspberry ripple ice-cream*

*Tea, coffee & chocolates included*

Honour  
£50.00pp

## Starters

Roulade of Fresh Salmon  
*smoked salmon & prawns, horseradish cream, lemon oil*

Wild Mushroom & Leek Tart  
*roquette, radish & parmesan salad v*

Melon Cocktail  
*chilled watermelon purée,  
minted honeydew, lemon sorbet v*

Chicken Asparagus & Pimento Pepper Terrine  
*homemade sweet tomato & chilli chutney,  
caramelised onion loaf*

## Mains

Rump of Lamb  
*colcannon mash, fine beans, swede purée, port wine jus*

Chargrilled Pork Loin Steak  
*mustard crushed new potatoes, black pudding,  
baby carrots & snaps, peppercorn sauce*

Pan Fried Plaice  
*samphire, buttered shrimps, fennel, mash*

Gnocchi  
*grilled vegetables, spicy tomato sauce v*

## Desserts

Vanilla Crème Brûlée  
*biscuits & tuilles*

Sticky Toffee Pudding  
*butterscotch sauce, gingerbread ice-cream*

Banoffee Pie  
*banana ice-cream, salted caramel sauce*

Raspberry Eton Mess  
*meringue, cream, raspberry sauce*

*Tea, coffee & chocolates included*

**Cherish**  
£55.00pp

**Starters**

Corn Beef Hash Cake  
*poached hen's egg, homemade brown sauce*

Truffled Parsnip & Grolle Mushroom Salad  
*parsnip cream, toasted hazelnuts, watercress* ♣

Prawn & Crayfish Cocktail  
*avocado mousseline*

Duck Pastrami  
*date purée, fennel, roquette & orange salad*

**Mains**

Roast Rib Eye of Locally Sourced Beef  
*mini thyme Yorkshire pudding, turned potatoes, seasonal greens, honey roasted parsnips & carrots, pancetta jus*

Supreme of Halibut  
*baby leeks vinaigrette, bouillabaisse sauce, sautéed potatoes, crispy shallots*

Breast of Corn Fed Chicken  
*with a mushroom & tarragon filling, root vegetable dauphinoise, tenderstem broccoli, caramelised shallot sauce*

Ricotta Cheese & Spinach Cannelloni,  
*parmentier potatoes, beetroot purée, seasonal greens* ♣

**Desserts**

Individual Dark & White Chocolate Cheesecake  
*caramel sauce*

Apple & Blackberry Crumble  
*vanilla ice-cream*

Bakewell Tart  
*clotted cream, strawberry compote*

Passion Fruit Panna Cotta  
*strawberry ice-cream, meringue*

*Tea, coffee & chocolates included*



*Exclusive Use*

Looking for an exclusive wedding venue?  
We can also offer exclusive use of the venue to ensure that the whole hotel is reserved for your wedding party. Please speak to your wedding co-ordinator for more details.

# Additional Courses

## Sorbet Course £4.00pp

*Cin & Tonic, Lemon  
Mango, Pink Grapefruit*

## Menu 1 £17.00pp

*Bacon & Sausage Baguettes  
French fries OR Potato Wedges  
Selection of Condiments*

## Menu 2 £19.00pp

*Hot Steak & Cajun Chicken Baguettes  
French Fries OR Potato Wedges  
Caramelised Onions  
Selection of Condiments*

## Menu 3 £21.00pp

### Must be pre-booked at the time of booking

*Traditional Hog Roast | Potato Wedges  
Floured Baps & Rustic Coleslaw  
Traditional Apple Sauce*

## Menu 4 £21.00pp

*Selection of Sandwiches with Various Fillings  
on White & Wholemeal Bread*

*Traditional Roast Beef & Horseradish Cream  
Honey Glazed Ham & Tomato  
Cheese & Pickle  
Egg Mayonnaise  
Tuna Mayonnaise & Sweetcorn*

## Plus your Choice of 6 Items

*Selection of Pizzas; Meat, Fish & Veg  
Dim Sum Selection; Vegetable Samosas, Prawn Wontons,  
Vegetable Crackers with Accompanied Dips & Sauces  
Chicken Goujons with Garlic Mayonnaise  
Homemade Quiche & Tarlets  
Hot & Spicy Coated Prawns  
Sausage Rolls with Roast Plum Tomato Chutney  
Mini Chicken & Mushroom Pies  
Tandoori Chicken Skewers  
Lamb Koftas with Minted Yoghurt  
Mini Vegetable Spring Rolls ✓  
Slider Burgers with Salsa & Slaw  
Cajun Spiced Wedges ✓ | Garlic Baguettes ✓  
Selection of Salads & Dressings ✓  
Herb Roasted New Potatoes ✓  
Sweet Potato Fries with Black Pepper Mayo ✓*

### Why not add a cheese platter to each of your guests tables?

*A selection of firm, soft and ripened cheeses  
with grapes, homemade chutney, celery & biscuits.*

**Only £5.00pp or £50.00 per table**

# ♥ 'I Do' Wedding Package ♥

Break the tradition of a weekend wedding and take advantage of our fabulous 'I Do' package.

Available Monday to Thursday & selected weekends.

Based on a total of 50 guests in the daytime and 80 guests in the evening.

## *This package includes*

Room Hire

Bucks Fizz Drinks Reception

4 Course Wedding Breakfasts - 4 Course Menu *taken from Menu 1*

1/3 Bottle of Wine Per Person

50 Glasses of Sparkling Wine for the Toast

Evening Buffet for 80 Guests

Dance the Night Away to our in-house DJ

Complimentary Bridal Suite

Red Carpet

Cake Stand

Cake Knife

Master of Ceremonies

Dedicated Wedding coordinator

Private Bar

Table Linen

Venue Dressing Package by Perfect Weddings including

Chiavari Chairs

Ceiling Canopy

Backdrop

Tea Light Candles

♥ Only £5,500 ♥