

# The Severn Package



THE BRISTOL

## Wedding Reception Arrival Drinks

Glass of Wine

Glass of Alcoholic Punch/Fruit Punch

Glass of Pimms

Glass of Bucks Fizz

Glass of Sherry

Glass of Orange Juice

Reception arrival drinks are included in the wedding packages.

Alternative drinks and prices are available upon request.

## Reception Drinks

Half a bottle of red or white house wine per guest to compliment your meal.

Half a bottle of still or sparkling mineral water per guest.

A glass of sparkling wine to accompany your speeches.

Three course meal chosen from our menu below with coffee and mints.

White table linen and napkins.

## Starters

**Tomato & Buffalo Mozzarella Salad** - Fresh tomato & buffalo mozzarella, presented on a bed of dressed rocket leaves drizzled with olive oil and ripped basil.

**La Rochelle Chicken Liver, Cream & Cognac Pate** - Pan fried chicken livers, combined with fresh herbs, cognac and spices to create a rich and creamy pate. Served with red onion marmalade and wholemeal toast.

**Melon & Orange Sorbet** - Half ripe Galia melon filled to the brim with refreshing Mediterranean orange sorbet drizzled with Cointreau.

**Chef's Homemade Soup of the Day** - Served with a warm bread roll.

## Main Courses

**Roast Topside of Beef with Yorkshire Pudding** - Succulent topside of beef slow roasted and served with a rich red wine gravy and traditional Yorkshire pudding.

**Stuffed Roast Loin of Pork** - Tender pork stuffed with a savoury herb farce and gently roasted, served with sweet gravy and apple sauce.

**Roast Turkey** - Boned and rolled turkey, simply roasted and served traditionally with stuffing, bacon wrapped sausage and cranberry sauce.

**Poached Chicken Breast in a Mushroom Sauce** - Lean supreme of chicken lightly poached and served in a creamy herb and mushroom sauce.

## Desserts

**Woodlands Cheese Cake** - Rich creamy cheese cake on a crumbly biscuit base topped with woodlands fruits in a raspberry sauce.

**Strawberry & Champagne Charlotte** - Shortcake sandwich filled with a creamy strawberry and champagne mousse and dressed with whipped cream and fresh strawberry's.

**Deep dish Apple Pie** - Butter rich short pastry filled with cooked apples and spices, served with fresh pouring cream.

**Fresh Fruit Salad** - Seasonal fruits peeled and chopped in a sweet citrus syrup, served with fresh pouring cream.

# The Almondsbury Package



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## Starters

**Duck & Port Pate** - Shredded breast of duck with port and seasonal herbs bound together to form a delicate savoury pate, served with a sharp fruit chutney and wholemeal toast.

**Smoked Salmon Bilinis** - Thinly sliced salmon simply served on a golden puff pastry case with lemon juice and cracked black pepper, dressed with a dill and lemon garnish.

**Tomato & Buffalo Mozzarella Salad** - Fresh tomato and buffalo mozzarella, presented on a bed of dressed rocket leaves, drizzled with olive oil and ripped basil.

**Deep Fried Mango & Brie Parcels** - A pastry parcel packed with exotic taste of mango, subtly blended with a creamy brie cheese and deep fried until golden brown. Served on crisp green leaves with a flavoursome sweet chilli and coriander sauce.

## Main Courses

**Roast Loin of cod in a parsley butter** - Prime loin of cod fillet simply baked under foil with lemon & served with seasoned parsley butter.

**Stuffed Saddle of Lamb** - Early season New Zealand lamb saddle stuffed with a light fruit and herb farce and served with sweet citrus flavoured gravy.

**Grilled Salmon Hollandaise** - Lean fillet of salmon lightly grilled and dressed with a creamy hollandaise sauce on a bed of water cress.

**Stuffed Chicken Breast** - Tender chicken breast stuffed with a sweet basil mozzarella cheese and wrapped in parma ham, roasted and served with a light tomato and basil sauce.

## Desserts

**Tiramisu** - Italian coffee & almond trifle made with mascarpone cheese, dressed with grated chocolate & coca powder.

**Chocolate & Black Cherry Torte** - A chocolate sponge topped with a creamy mousse and a black cherry glaze.

**Chocolate & Orange Melt** - A moist chocolate Belgian sponge with a rich couverture chocolate ganache infused with orange.

**Apple & Cinnamon Tart Tatin** - A fresh dessert with an English twist using fresh granny smith apple wedges, baked in a rich butter and cinnamon sauce on a puff pasty base.

# The St. Swithins Package



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## Starters

**Yakitori Chicken** - Strips of chicken breast fillet marinated in yakitori sauce and lightly grilled, served on Asian style noodle salad.

**Gravadlax Salmon** - A cured dill salmon served with slightly toasted brioche, crisp green leaves dressed with crème fresh, dill and lemon garnish.

**Red Onion Marmalade & Goats Cheese Tart** - Home made short crust pastry filled with onion marmalade, topped with grilled goats cheese served with crisp green leaves.

**Melon & Parma Ham** - Succulent slices of seasonal melon & wafer thin slices of the finest parma ham served with green leaves and a zest of citrus fruits.

## Main Courses

**Rack of Lamb** - Succulent best end of lamb slowly roasted and served slightly pink in a rack with rich dark minted gravy.

**Beef Wellington** - Prime fillet steak on a bed of chicken liver pate, wrapped in a golden puff pastry case and served with a rich sweet port wine jus.

**Pan Fried Duck Breast** - Pan fried duck breast slightly seasoned and served with a citrus jus.

**Pan Fried Tuna Steak** - Fresh tuna steak pan fried and served with a tomato, chilli and lime salsa, topped with fresh coriander.

## Desserts

**Lemon Tart** - Sharp lemon tart in a short pastry case served with a complimentary lime flavoured sorbet.

**Crème Brulee** - Individual sweet egg custards, encrusted with a crunchy toasted brown sugar topping.

**Caramel & Apple Crunch Tart** - Short crust pastry filled with sweet custard studded with apple chunks, topped with a caramel sauce and crunchy crumble.

**Triple Chocolate Bavaois** Rich dark chocolate mousse topped with ganache set on a moist chocolate sponge.

## Coffee & Petit Fours.

**Cheese Board - designed for a table of 10.**

# Optional Extras



## **Discos**

Including disco lighting, music of your choice and dance floor.  
£300 per night.

## **Flowers**

Ranging from £20 up to £40 for table arrangements.  
Ask your wedding coordinator for some successful examples and ideas.

## **Balloons & Confetti**

Balloon decorations starting from £10.  
Confetti from £1.99.

## **Chair Covers**

£4.50 per chair.

## **Food**

Canapés - £6.95 per person.  
Crudités - £2.95 per person .  
(a selection of dips with cucumber, celery & carrots).  
Cheeseboards - £45.00 (Designed for a table of 10).  
Fruit Platters - £20.00 (Designed for a table of 10).  
BBQ menu available upon request.

# Buffet Selection

## Menu 1 - £8.95 per person

Cocktail sandwich selection  
Hot & spicy chicken drumsticks  
Individual vegetarian quiche  
Savoury Lincolnshire cocktail chipolatas  
Mixed canapé selection  
Oriental dim sum selection  
Golden potato wedges

## Menu 2 - £12.95 per person

Selection of filled wraps  
Barbecue chicken wings  
Tomato, basil & garlic brochettes  
Dry spiced spare ribs  
Assorted savoury pastries  
Warm salmon brochettes  
Roasted garlic and rosemary potatoes

## Cold Canapés – £6.95 per person

Chicken liver parfait  
Cream cheese & prawn  
Tomato, garlic & basil  
Anchovy & sweet dill pickle  
Feta cheese & olive

## Warm Canapés – £6.95 per person

Smoked salmon & horseradish cream  
Stilton & red onion  
Wild mushrooms & garlic  
Mini Thai dim sum selection

## Fork Buffet – £13.95 per person

Selection of cold meats  
Flaked tuna, mayonnaise & spring onions  
English & continental cheese selection  
Potato salad & chive mayonnaise  
Tomato & red onion salad in vinaigrette  
Dressed green leaves  
Pasta spiral in a light garlic & herb oil  
Rustic wholemeal bread and butter



**THE BRISTOL**

# Civil Ceremonies



The Bristol Golf Club has the facility to hold Civil Ceremonies in one of our 4 fully licensed suites.

Choose from a more intimate suite on our first floor overlooking 200 acres of beautiful Gloucestershire countryside or one of our larger ground floor suites with its own terrace area next to one of our stunning water fountains for a sensational photo opportunity.

Our Civil Ceremony suites can accommodate between 10 and 120 guests.

**St. Swithins Suite - £400**

**The Terrace Room - £300**

**The Sherrell Room - £250**

**The Severn Room - £250**

# Wedding Accommodation

The Bristol Golf Club has built up a strong relationship with a number of local establishments over the years.

We would be only too happy to recommend to you and your wedding guests a choice of options from accommodation to arranging any transfers to and from The Bristol Golf Club.

As a renowned golf venue, accommodation locally is often at the premium throughout the year and we would advise that you book as early as possible to avoid disappointment.

Please contact us to tailor your package accordingly and detail any preferential rates.

## **Tee off before the big day:**

The Bristol Golf Club will also be happy to incorporate into your wedding package a round of golf on one of our courses for you and your guests at a preferential rate.