

# THE CONVENTIONAL PACKAGE



THE RUNNYMEDE  
ON THAMES

# The Conventional Package



**£145 per person**

Venue hire

A private drinks reception inclusive of two glasses of Champagne, Bucks Fizz or orange juice

Selection of four canapes per person to Chef's choice

A three course menu, plus tea, coffee and homemade fudge

Half a bottle of wine per person / carafes of water on each table

A glass of Champagne per person for the toast

Evening buffet

Our resident DJ to provide the evening entertainment

A dedicated co-ordinator to assist you during the planning stages

A dedicated banqueting manager to look after you and your guests throughout your special day

Postage of your wedding invitations to UK addresses

Menu tasting with our Executive Chef to choose your wedding breakfast menu

Printing of your placecards, table plan and menus

Red carpet on arrival

White chair covers and your choice of coloured sash

Cake stand and knife

A separate changing room for you or your guests on your wedding day (available from 10am to 5pm)

Complimentary deluxe double bedroom for the happy couple on the night of the wedding inclusive of Champagne and breakfast

Plus a first anniversary stay for the Bride and Groom, inclusive of dinner and breakfast.

# Menus



Please choose **one** starter, **one** main course, and **one** dessert from the selection below for your entire party attending your wedding breakfast. Should you require a choice menu, supplements will apply; we ask that you advise us in advance of any dietary requirements. Your co-ordinator and our executive chef will be more than happy to assist you with your menu choice.

## Appetisers

Roast red pepper soup with olive croutons (v)

Minted salad of cantaloupe melon, feta and fennel (v)

Aubergine caponata, roast peppers and basil, rocket leaves, crostini (v)

Warm aged Cheddar and shallot tartlet, leek and parsley vinaigrette (v)

Flaked smoked salmon and cucumber tian with creme fraiche, pea shoot salad

Pressed ham hock terrine with piccalilli, melba toast

## Main Courses

Fillet of sea bream with roast fennel and plum tomato, herbs, new potatoes and beurre blanc sauce

Teriyaki glazed salmon, egg noodles, Asian greens, shitake and sesame

Cornfed chicken breast, Lyonnaise potato and greens, tarragon jus

Dingley Dell pork belly with crushed potato, seasonal greens, apple sauce, cider jus

Slow baked duck leg with bubble 'n' squeak, buttered greens, balsamic jus

Vegetable julienne, ricotta and herbs baked in filo pastry, smoky tomato sauce and rocket (v)

Sweet potato and lentil cakes, seasonal greens and spiced tomato sauce (v)

## Desserts

Warm apple galette with butterscotch sauce, vanilla ice cream (v)

Soft chocolate savarin, honeycomb ice cream, pear compote(v)

Mango and raspberry meringue pavlova (v)

Salted caramel chocolate tart, praline Chantilly (v)

Raspberry and elderflower brulee, almond crunch (v)

Baked white chocolate and lemon cheesecake, vanilla ice cream (v)

## To Finish

Coffee and tea with home-made fudge

# Children's menus



Our children's menus are priced at £17.50 per child (3-12 years). Please choose **one** starter, **one** main course, and **one** dessert from the selection below for all children attending your wedding breakfast. You may prefer to choose the option of a child's portion from the adult's menu choice for all the children attending; this will be charged at half the advertised menu price.

## Appetisers

Tomato soup (v)

Garlic bread (v)

Bread sticks and crudites with houmous (v)

## Mains

Chicken goujons, mayo dip and French fries

Salmon fishcakes and peas

Cumberland ring sausage served with creamy mash and peas

Stonebaked pizza margherita and French fries (v)

Penne pasta with tomato sauce (v)

## Desserts

Vanilla ice cream, chocolate sauce (v)

Strawberries and cream (v)

Chocolate brownie, strawberry ice cream (v)

(v) Denotes suitable for vegetarians; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. Gluten-free products are available. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten.' However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist. All prices include VAT at the standard rate, prices are subject to an annual increase in April.

# Evening buffet



A selection of sandwiches and crisps

**Plus choose any other four items from the selection below:**

Margherita pizza (v)

Coleslaw (v)

Tandoori spiced chicken thighs

Potato skins filled with Cheddar and spring onion (v)

Chips (v)

Leek and Gruyere quiche (v)

Tortilla chips with salsa and sour cream and chive (v)

Vegetable samosas and mango chutney (v)

Chicken satay with peanut sauce

Honey and mustard mini sausages

If you wish to select more than four items, each additional item can be provided for a supplement of £2.50 each.

Within the package an evening buffet is included for all of your day guests; should you invite extra evening guests you are required to cater for all additional guests at £15 per person.

To speak to one of our Sales Executives about your plans for your big day  
please call: 01784 220981 or email: [sales@therunnymede.co.uk](mailto:sales@therunnymede.co.uk)



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