



Northants Catering & Event Management

Wedding Packages

Utilising our knowledge and experience these inclusive wedding packages can be used to act as a guide or form the basis of your special day.

These menus are based on a minimum of 60 adult guests being in attendance

Located within a 20 mile radius of Northampton Town Centre

Supplied within the venue or marquee setting of your choice

Prices Starting From £49.00 per head

Silver Package

Welcome Drink

Sparkling Wine Reception

Or a Selection of Fruit Juices

Four Course Wedding Breakfast

(Please choose 1 starter, 1 main course and 1 dessert to create your menu)

Starter

Stilton & Walnut Crostini

Served with Raspberries & Mixed Leaves Salad

Palma Ham, Feta & Sundried Tomato Tart

With Balsamic Dressed Salad

Locally Produced Brixworth Pate

Served with Caramelised Red Onion Chutney & Melba Toast

Served with a Dinner Roll

Main

Breast of Corn Fed Chicken wrapped in Prosciutto

Infused with Spinach & Lemon and Thyme Sauce

Lamb Shank served with a Red Wine Reduction

Braised Beef Steak Served with Roasted Root Vegetables

Buttered New Potatoes or Parmentier Potatoes

Vegetables of the Season

(V) Roasted Vegetable Gateaux with Sweet Chilli Sauce



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Dessert

*Fresh Raspberry & Short Bread Stack
Served with Whipped Chantilly Cream*

Individual Strawberry Cheesecake

*Glazed Apple & Apricot Tart
With Cornish Ice-cream*

Coffee

Tea or Fruit Infusion, Coffee & Mints

Wines for the table

Half a bottle of house wine per adult guest
A bottle of still and sparkling mineral water per table

Toast

A Glass of Sparkling Wine

Evening Buffet

A Choice of
The Cheese Board Platter
Or
The Finger Buffet Menu 1



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Gold Package

Price based on 60 guests

Welcome Drink

*Champagne & Raspberry Fizz Reception
with a selection of fruit juices*

Four Course Wedding Breakfast

(Please choose 1 starter, 1 main course and 1 dessert to create your menu)

Starter

*Red Pepper & Mascarpone Mousse,
Chard & Rocket Salad Toasted Ciabatta*

*Ham Hock Terrine
Served with Piccalilli and Mixed Leaves*

Oriental Duck Salad with Hoi Sin Dressing

Main

*English Roast Beef, Yorkshire Pudding
Shallot, Red Wine & Beef Gravy*

Roast Leg of Lamb with Redcurrant Jus

*Chicken Breast Stuffed with Mozzarella Wrapped in Bacon
Served with a Fresh Tomato & Basil Sauce*

*Chef's Roast Potatoes
Vegetables of the Season*

(V) Puff Pastry Tart of Goats Cheese and Roast Vegetables



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Dessert

*Individual Summer Pudding
Served with Whipped Chantilly Cream*

*Individual Vanilla Crème Brulee
Served with Black Cherries*

*Red Berry Meringue
Served with Fresh Strawberry Sauce*

Tea or Coffee & Mints

Table linen & napkins to colour co ordinate with your colour scheme

Wines for the table

Half a bottle of house wine per guest
A bottle of still and sparkling mineral water per table

Toast

A Glass of House Champagne

Evening Options

Saturday Night Take Away
Your Choice of Indian or Chinese Main
Hot Fork Buffet Course
Or
Hog Roast served with Seasoning & Apple Sauce



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Wedding Breakfast Grand Fork Buffet

Price based on 60 guests

Canapés & Two Course Fork Buffet

Arrival Drink

Classic Pimm's

*Served with a selection of four varieties of canapés
from our canapé selector serviced during your reception drink.*

(A Choice of either a Hot or Cold Fork Buffet)

Cold

*Platters of Honey Glazed Ham with English Mustard
Platter of Roast Turkey with Cranberry Sauce
Delices of Poached Salmon with Dill Mayonnaises
Pressed Vegetable Terrine with Minted Yoghurt
(V)Cherry Tomato & Goats Cheese Tart*

Or

Hot

*Beef & Venison Bourguignon
Thai Green Chicken finished with Coconut
Wild Mushroom & Leek Lasagne
Herbed Long Grain Rice*

Served with

*Tossed Salad, Coleslaw
Tomato, Red Onion & Mozzarella Salad
Roasted New Potatoes with Olive Oil & Sea Salt*

Dessert

Rich Chocolate & Raspberry Tart with Fruit Couli

Tea or Coffee with Mints

Table linen & napkins to colour co ordinate with your colour scheme



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Wines for the table

Half a bottle of house wine per guest
A bottle of still and sparkling mineral water per table

Toast

A Glass of House Champagne

Evening Options

Carved Hot Meat Baps
Beef & Horseradish or Turkey & Cranberry

Or

A Finger Buffet Menu 2
£54.95 per person £20.00 per child up to the age of 11
£10.00 per Additional Evening Guest