

## THE PERFECT VENUE FOR THE PERFECT WEDDING

### WINTER WEDDING PACKAGE 2018

NOVEMBER 2017 – MARCH 2018

Our Package is priced at **£98.00 pp.**

*Available in the East Wing  
Minimum of 60 Adults*

Our Winter Wedding package includes the following:-

- Wedding Co-ordinator to assist in planning your day
- A complimentary room to hold your Wedding Ceremony
- Complimentary Access to the Grounds for your Pre Wedding photo shoot
- Use of our rooms for the Drinks Reception, Wedding Breakfast and your Evening Reception until 12.00am
- Red Carpet arrival
- Front of House Manager and Toastmaster for the duration of the Event
- Use of extensive historic gardens and lakeside for photographs
- A glass of Prosecco or Mulled Wine served with Iced Water during the Drinks Reception
- Your choice from our Three course menu Selection
- Half a Bottle of House Wine Per Person during the Wedding Breakfast
- White table linen and crockery
- Use of our Wedding cake stand and knife
- Use of our Wedding card box
- Use of the Fire Torches at the Main Entrance on arrival
- Use of our Hurricane Lanterns or Candelabras Including Candles and Tea lights
- Bar open until 11.30pm (*if you wish to extend the bar the cost per hour is £150.00*)
- VAT at the current rate

Nothing is too much trouble to ensure your day is perfect. Your personal Wedding Co-ordinator will be happy to discuss any requirements you may have at any time.

Also included in the menu pack is additional information regarding drinks packages, canapé selection, evening refreshments, vegetarian options and children's menu.

We ask one universal menu be chosen for your entire party; we are happy to make provision for vegetarian guests and any guests with specific dietary requirements.

## **WINTER PACKAGE MENUS**

### **STARTERS**

Roasted Winter Vegetable Soup, Pearl Barley and Thyme, Cheese Scone

Warm Tartlet of Caramelised Onion and Wensleydale Cheese,  
Crisp Leaf, Honey and Mustard Dressing

Pressed Local Ham Hock, Apple Chutney, Rye Bread

Lightly Spiced Fishcakes, Winter Leaves, Wasabi and Lime Mayonnaise

### **MAIN COURSES**

Confit Duck Leg, Wild Mushroom Potato Cake, Baby Onions

Baked Fillet of Salmon, Braised Fennel, Crushed Potatoes

Slow Cooked Pork Shoulder in "Crackshot Ale", Caramelised Apple, Grain Mustard Potato

Roast Breast of Chicken, Creamed Leeks, Tarragon Sauce

Wild Mushroom Stroganoff, Wild Rice, Sour Cream

### **DESSERTS**

Classic Sticky Toffee Pudding, Toffee Sauce

Dark Chocolate and Hazelnut Brownie, Home-made Vanilla Ice Cream

Iced Passion Fruit Parfait, Yoghurt Sorbet

Warm Pear and Almond Tart, Clotted Cream Ice Cream

Please note: If you wish to amend these menus  
Supplementary costs will be incurred

## **ADDITIONAL COURSES**

### **SORBETS**

Pink Champagne

Green Apple and Calvados

Lemon Verbena and Chartreuse

Cointreau and Orange

Gin and Tonic

**All sorbets are £3.50 per head**

### **CHEESE**

A selection of British Farmhouse Cheeses served with Bread,  
Crackers, Grapes, Celery  
and Home Made Chutneys

**£70.00 per board (serves 10)**

To include a bottle of Port the cost is £100.00 per board

## CHILDREN'S MENU

*The menu below is designed for children up to the age of 12 years.  
(We respectfully request one menu is chosen for all children in your Wedding party)*

Melon and Strawberries

BBQ Chicken Skewer

Cheesy Garlic and Tomato Bread

oOo

Penne Pasta and Vegetable Bake served with Salad

Pork Sausage and Mashed Potato, Garden Vegetables

Baked Free-range Chicken Breast, Roast Potatoes, Garden Vegetables

oOo

Ice Cream Sundae

Sticky Toffee Pudding, Toffee Sauce, Ice Cream

Fresh Fruit and Berry Salad

oOo

Orange Squash

**£30.00 per child**

## CANAPÉS

### FISH

Crab Fishcakes, Sweet Chilli Dipping Sauce  
Smoked Salmon, Buckwheat Blinis,  
Dill Cream  
King Prawn Wrapped in Filo Pastry  
Smoked Trout Beignet, Sauce Gribiche  
Crab and Avocado Salad  
Queen Scallop and Chorizo Skewer

### MEAT

Mini Yorkshire Pudding filled with  
Roast Beef and Horseradish Cream  
Yorkshire Pork Sausage, Mustard Mash  
Dip  
Chicken and Thyme Paté  
Mini Toad in the Hole, Onion Gravy  
Mini Cottage Pie  
Seared Lamb, Mixed Beans and  
Tomato Salad  
Roulade of Confit Chicken and  
Parma Ham

### VEGETARIAN

Tomato & Parmesan Bruschetta  
Black Olive and Garden Thyme Pin Wheel  
Vegetable Spring Roll with Soy Dip  
Mini Caesar Salad  
Goat's Cheese and Red Pepper Tartlets  
Watermelon, Feta and Tomato Skewers  
Quail Egg Florentine with Hollandaise  
Sauce

### SWEET

Mixed Fruit Skewers with Chocolate Dip  
Mini Sultana Scones with Jam  
and Clotted Cream  
Mini Profiteroles with Vanilla Cream topped  
with Dark Chocolate  
Mini Victoria Sponge Cakes  
Mini Tubs of Vanilla Ice Cream  
(Individually priced at £2.50 per tub)

**Three Canapés £9.00 per person**

**Five Canapés £12.00 per person**

## **RIPLEY CASTLE HOG ROAST**

Free Range Rare Breed Pig  
Selection of Fresh Bread Rolls and Wraps  
Crackling  
Classic Apple Sauce  
Sage and Onion Stuffing

**Cost of £1200**

## **EVENING LIGHT BITES**

Classic Bacon or Pork Sausage, Bread Bun  
Potato Wedges and Dip  
**£12.50 per person**

Hot Roast Pork Rolls with Stuffing, Crackling  
Apple Sauce, Potato Wedges and Dip  
**£12.50 per person**

Brie, Sun Dried Tomato and Basil Ciabatta,  
Potato Wedges and Dip (v)  
**£12.50 per person**

Hot Roast Beef Baguettes  
with Horseradish, Potato Wedges and Dip  
**£12.50 per person**

The Ripley Castle Burger , Potato Wedges and Dip  
**£12.50 per person**

## **EVENING BUFFET**

Please select 4 dishes from the following

Spicy Beef Chilli Con Carne, Sour Cream  
and Wild Rice

Lamb Koftas, Spiced Couscous  
Potato Wedges

Sausage and chive Mash with Onion Gravy

New Potato Salad with a Herb Dressing (v)

Poached Salmon with Pea and Chive Tagliatelle

Wild Mushroom and Goat's Cheese Tarts (v)

Sweet Potato and Truffle Risotto, Roasted  
Chestnut Mushrooms (v)

Mozzarella, Tomato and Fresh Basil Slice (v)

**£22.50 per person**

## **DESSERTS**

Banoffee Pie  
Glazed Fruit Tarts

Mixed Tropical Fruit and Berry Salad  
Eton Mess

**£6.00 per person**

## **CHEESE**

A selection of British Farmhouse Cheeses served with Bread, Crackers, Grapes, Celery  
and Home Made Chutneys

**£70.00 per board (serves 10)**

To include a bottle of Port the cost is £100.00 per board

Tiered Cake of Cheese – Cheddar, Blue, Soft and Smoked served with Bread, Crackers, Grapes, Celery  
and Home Made Chutneys

**£350.00 (serves approx 70)**

To include 2 bottles of Port **£400.00**

## **RIPLEY CASTLE DRINKS PACKAGES**

prices are all per person and can be used to complement  
the gold package

### **ONE**

**£25.00**

1 x glass of Pimms or Seasonal Fruit punch on arrival  
Cordial for the children at the Reception  
1 x glass of Prosecco for toasts  
1 x glass of wine per person

### **TWO**

1 x glass of Prosecco on arrival  
Sparkling water for non-alcohol drinkers and Cordial for the children at the Reception  
1 x glass of Prosecco for toasts **£32.00**  
Half bottle of wine per person

### **THREE**

2 x glasses of Prosecco on arrival  
Sparkling water for non-alcohol drinkers and Cordial for the children at the Reception  
1 x glass for toasts of Prosecco **£35.00**  
Half bottle of wine per person

(upgrade to Champagne for £5 per person)

### **Wines**

Sir Thomas Ingilby's Selection, Candidato Blanco,  
Viura, Spain

&

Sir Thomas Ingilby's Selection, Candidato  
Tinto Tempranillo, Spain

or

Berton Estate Pinot Grigio, Australia

&

Berton Estate Shiraz, Australia

Novita Trebbiano, Italy

&

Novito Sangiovese, Italy

Chateau Campuget Grenache/ Viognier, France

&

Chateau Campuget Syrah, Southern Rhone, France