

CASTLE PACKAGE

THE PERFECT VENUE FOR THE PERFECT WEDDING

An All-inclusive package for up to 50 guests

Priced at £7750.00 for 2019 Weddings

Priced at £8000.00 for 2020 Weddings

Priced at £8250.00 for 2021 Weddings

Arrival from 4.30pm

- Wedding Co-ordinator to assist in planning your day
- Complimentary menu tasting (*on one of our allocated menu tasting days*)
- Use of extensive historic gardens and lakeside for a pre wedding photo shoot
- A complimentary room in which to hold your 5pm Wedding Ceremony
- Use of Historic Reception rooms & Castle Terrace for the Drinks Reception, Wedding Breakfast and your Evening Reception until 1.00am
- Chef's selection of 4 canapés per person
(Mini Venison Burger with cranberry and brie, Seafood Cocktail with yuzu gel, Vegetable Spring Roll, Shredded Yorkshire Duckling with pickled cucumber & hoisin)
- Front of House Manager for the duration of the Wedding
- Use of the Castle, extensive historic gardens and lakeside for photographs
- Drinks Reception with 2 glasses of Sparkling wine served with a selection of soft drinks
- Your choice from our individually designed Gourmet menu
- Specially selected wines to accompany your meal
- Chilled Champagne Toast
- Table plan, place cards and menus
- Hurricane Vases for each Dining Table
- House DJ for the Evening Reception until 12.30am
- Evening Refreshments – “Yorkshire” Supper – Assorted individual pies with Game, Pork and Vegetarian pies, served from the Large Drawing Room
- Use of Wedding cake stand and knife
- Use of Wedding card box
- Late bar licence until 12.30am
- VAT at the current rate

CASTLE MENUS

STARTERS

Baked Fillet of Sea Bass, Cauliflower, Braised Gem Lettuce

Crab and Crayfish “En Gelée”, Roasted Peppers, Confit Tomato & Sauce Vierge

Confit Pork Belly, Apple, Chicory, Smoked Bacon & Pommery Mustard

Pave of Cured Salmon, Beetroot Jelly, Horseradish Cream

Pressing of Poached & Confit Corn-Fed Chicken, Caramelised Pear, Pickled Mushrooms & Pea Shoots

Scorched Crottin Goat’s Cheese, Crushed Peas, Glazed Beetroot (v)

MAIN COURSES

Baked Fillet of Monkfish, Sea vegetables, Lightly Smoked Mussel Broth

Roast Breast of Duck, Bon-Bon of Leg, Glazed Chicory and Turnip

Confit breast and Roast Rump of Texel Lamb, Samphire and Aubergine

Haunch of Holme Farmed Venison, Cassoulet, Wild Mushrooms and Squash

Yorkshire Rib of Beef, Yorkshire Pudding & Port Jus,
served with Chateaux Potatoes and Seasonal Vegetables

Poached Breast of Guinea Fowl, Chervil Mousseline, Thyme Scented Fondant Potato,
Fricassee of Young Vegetables

Seared, Marinated Halloumi, Courgette Puree, Young Vegetables, King Oyster Mushroom (v)

DESSERTS

Dark Chocolate Mousse, Hazelnut and Banana Sponge, Salted Caramel

Garden Rhubarb Delice, Parkin Crumb, Ginger Sorbet

Iced Nougat Pyramid, Passion Fruit & Pomegranate

Honey & Garden Borage Panna Cotta, Blood Orange Sorbet, Burnt Orange and Anise Gel

Caramelised Orchard Apple, honeycomb ice cream, butterscotch sauce

WINES TO ACCOMPANY YOUR MEAL

WHITE

San Marzano Verdeca, Puglia Italy

Berton Vineyards, Moscato, South Australia

Echeverria, UN-Wooded Chardonnay Reserva, Curico Valley, Chile

Saint Clair Sauvignon Blanc, Marlborough, New Zealand

G rard Bertrand '6 me Sens Blanc', Pays d'Oc 2017, France

RED

Anniversario 62 Primitivodi Di Manduria, Puglia, Italy

Chateau de Campuget "1753" Syrah, Crostieres de Nimes, Rhone Valley, France

Berton Vineyards, Coonawarra Reserve Cabernet Sauvignon, Eden Valley, South Australia

Echeverria Merlot Gran Reserva, Curico Valley, Chile

Saint Clair Pinot Noir, Marlborough, New Zealand

WHY NOT PUSH THE BOAT OUT?

We feel our Castle package includes everything you need for a truly memorable day.

However if you feel like really pushing the boat out:
why not choose one of these hand selected *upgrades*:

RECEPTION DRINKS

House Champagne	£4.00 per person
Grand Marque (Taittinger, Moët & Chandon or Veuve Clicquot) toasts included	£9.50 per person

ADD AN ADDITIONAL COURSE

Sorbet Course:	£3.50 per person
Fish Course:	£7.00 per person

CHEESE

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

£350.00 (serves approx. 70)

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

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

£70.00 per board (serves 10)

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

LATE BAR LICENSE

Extend the bar license by 1 hour (2 hours maximum)

£150.00 per hour

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 Rolls
with Caramelised Onion & 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

SELECTION OF PIES

Please choose 2 pies from the following selection

Served with Potato Wedges, Mushy Peas and Gravy

Beef and Local Ale
Chicken, Leek and Mushroom
Cheese, Potato and Onion
Leek, Mushroom and Tarragon
Pork Pie

£12 per person

CHEESE

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And Home Made Chutneys

£70.00 per board (serves 10)

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