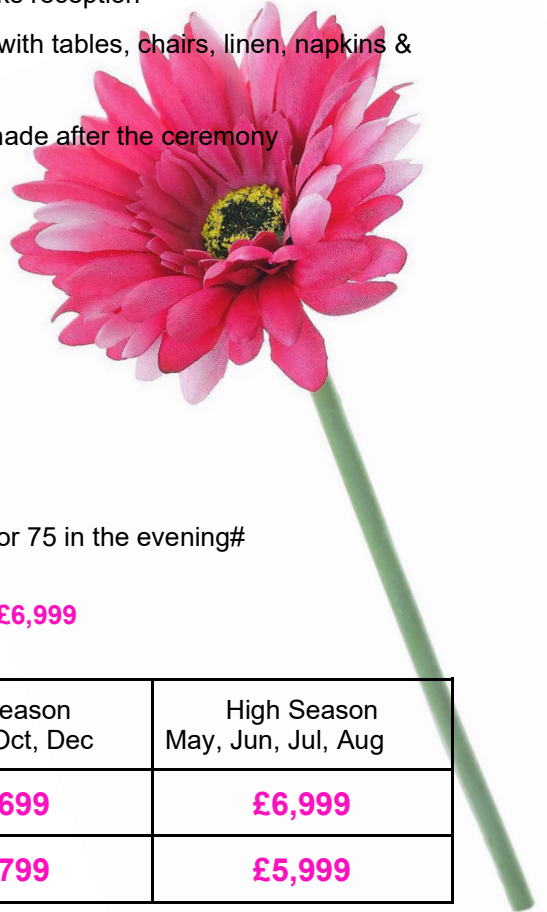


# Gerbera Wedding Package from £5,399

- Hire of the Oak Room, set as required for your ceremony with tables and chairs
- Use of five acres of hotel grounds for photographs and drinks reception
- Hire of the Cedar Room set as required, for your reception with tables, chairs, linen, napkins & use of crockery, cutlery, glassware, etc.
- Pre-selected glass of either Prosecco or Pimms and Lemonade after the ceremony
- Three course wedding breakfast (*see Gerbera menu*)
- Glass of House Wine to accompany the meal
- Glass of Prosecco to toast the newlyweds
- Selection of Pizzas as the evening buffet
- Resident DJ
- Hire of traditional sweet cart with 8 choices of sweets
- Honeymoon suite on the night of your wedding



Based on 50 people for the day and catering for 75 in the evening#

**Fri / Sat in 2024 High Season £6,999**

	Low Season Jan, Feb, Mar, Nov	Mid Season Apr, Sept, Oct, Dec	High Season May, Jun, Jul, Aug
Friday or Saturday	<b>£6,099</b>	<b>£6,699</b>	<b>£6,999</b>
Sunday - Thursday	<b>£5,399</b>	<b>£5,799</b>	<b>£5,999</b>

Additional Day Guests 2024: £62pp

Additional Evening Guests 2024: £12pp

**Fri / Sat in 2024 High Season £7,799**

Discounts available in lower seasons or on mid-week dates in 2025 – ask us today!

Additional Day Guests 2025: £65pp

Additional Evening Guests 2025: £13pp

# Gerbera Wedding Menu

Set menu – all guests have the same except dietary requirements

Warm Bread Rolls and Butter

## Starters

Vine Tomato and Oregano Bruschetta with Crumbled Feta and Aged Balsamic (V)

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Country Style Pate with Toasted Pistachio Nuts, Croutes with Apple and Pear Chutney

\*\*\*

Parma Ham Salad with Celeriac Remoulade, Rocket and Balsamic Dressing (GF)

## Mains

Traditional Roast Beef with Yorkshire Pudding and a Red Wine Gravy

\*\*\*

Roasted Supreme of Free-Range Chicken with a Wild Mushroom  
and Madeira Cream Sauce (GF)

\*\*\*

Chef's Choice Vegetarian Option

*All served with Roasted Potatoes and Panache of Vegetables*

## Desserts

Lemon Posset with Fresh Raspberries and Honeycomb

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Apple and Berry Crumble with Traditional English Custard

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Vanilla Cheesecake with Strawberry Compote and Fresh Mint

