



George Wright Boutique Hotel Wedding Packages



Gold Package

Minimum 30 day guests and 50 evening guests

Gold Package Includes:

- Exclusive use of hotel and grounds for your wedding celebration
- Bridal Boutique room for the night of the wedding including breakfast.
- A dedicated wedding coordinator to advise you throughout your wedding planning.
- 3 course wedding breakfast
- Drinks Package: 1 glass of Bucks Fizz drinks reception, 1 glass of wine with the meal & a glass of Prosecco for the toast drink
- Evening Buffet (please note due to changing guidelines this may be served plated)
- A master of ceremonies to preside over your big day.
- White table linen, crockery & glass ware
- Cake stand and knife
- Discounted accommodation rates

3 course wedding breakfast

Please choose 1 option from each course. All guests must have the same starter, main & dessert course.

Starter

Large Yorkshire pudding with onion & red wine gravy
Roasted tomato soup with basil oil
Seasonal melon, soft summer fruits & raspberry dressing

Main

Roast turkey breast, onion & purple sage stuffing & homemade cranberry sauce
Pan fried chicken supreme, seasonal roast vegetables, roast potatoes, red wine jus
Roast loin of pork, fondant potato, roasted apples, sherry jus

Dessert

Lemon tart, mixed berry coulis
Eton mess using seasonal fruits
Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vegetarian option

Please choose one vegetarian main course, all your vegetarian guests must have the same option:

Portobello mushroom, char-grilled vegetables, pesto dressing
Balsamic roasted Mediterranean vegetable, tagliatelle, basil dressing
Caramelised red onion and goats cheese tart, rocket salad
Wild Mushroom Wellington, colcannon mash potato, greens, red wine gravy (VG)

Evening buffet (Served Options)

4 options from buffet menu 1

4 options from buffet menu 2

Platinum Package

Minimum 30 day guests and 50 evening guests

Platinum Package Includes:

- Exclusive use of hotel and grounds for your wedding celebration.
- Bridal Boutique room for the night of the wedding including breakfast.
- A dedicated wedding coordinator to advise you throughout your wedding planning.
- 3 course wedding breakfast
- Drinks Package
- Canapes (Selection 1)
- Evening Buffet (please note due to changing guidelines this may be served plated)
- A master of ceremonies to preside over your big day.
- White table linen, crockery & glass ware
- Cake stand and knife
- Resident DJ
- Two complimentary boutique rooms for parents
- Discounted accommodation rates

3 course wedding breakfast

Please choose 1 option from each course. All guests must have the same starter, main & dessert course.

Starter

Ham hock terrine, piccalilli, apple crisps
Smoked mackerel pate, tomato salsa
Wild mushroom & butternut squash risotto, truffle oil

Main

Grilled salmon topped with a pesto crust, fine beans, roasted plum tomatoes, new potatoes
Pork fillet wrapped in pancetta, spring onion mash, sage & cider cream sauce
Grilled corn fed chicken supreme served with garlic wild mushrooms & Champagne cream

Deserts

Lemon Posset topped with blueberry jelly
Apple & toffee crumble, vanilla crème anglaise
Chocolate & orange mousse, orange mascarpone, Cointreau

Vegetarian option

Please choose one vegetarian main course, all your vegetarian guests must have the same option:

Portobello mushroom, char-grilled vegetables, pesto dressing
Balsamic roasted Mediterranean vegetable, tagliatelle, basil dressing
Caramelised red onion and goats cheese tart, rocket salad
Wild Mushroom Wellington, colcannon mash potato, greens, red wine gravy (VG)

Evening buffet (Served Options)

4 options from buffet menu 1

4 options from buffet menu 2

2 options from buffet menu 3

Diamond Package

Minimum 30 day guests and 50 evening guests from

Diamond Package Includes:

- Exclusive use of hotel and grounds for your wedding ceremony and celebration
- Bridal boutique room for the night of the wedding including breakfast.
- A complimentary bottle of house champagne in the bridal boutique room.
- A dedicated wedding coordinator to advise you throughout your wedding planning.
- 3 course wedding breakfast
- Drinks Package: 1 glass of Champagne drinks reception, 2 glasses of any house wines with the meal & a glass of Champagne for the toast drink
- Canapes during drinks reception (selection 1)
- Evening Buffet (please note due to changing guidelines this may be served plated)
- A master of ceremonies to preside over your big day.
- White table linen, crockery & glass ware
- Cake stand and knife
- Resident DJ
- 6 double boutique rooms for your guests

3 Course Wedding Breakfast

Please choose 1 option from each course. All guests must have the same starter, main & dessert course:

Starter

Beetroot cured salmon gravadlax, lemon confit
Chicken liver parfait, red onion marmalade & toasted focaccia
Smoked haddock and potato tart with chive oil dressing

Main

Seabass fillet, asparagus spears, crushed new potatoes, chive sauce
Roast Sirloin of beef, shallot & red wine sauce, roast potatoes, savoy cabbage
Supreme of chicken, spinach, toasted pine nuts, fine beans, tomato dressing

Dessert

Baked lemon cheesecake, lemon curd, mini meringues
Chocolate and peanut mousse cake, gingerbread ice cream
Raspberry & vanilla seed crème bruleé, shortbread biscuit

Vegetarian Option

Please choose one vegetarian main course, all your vegetarian guests must have the same option:

Portobello mushroom, char-grilled vegetables, pesto dressing
Balsamic roasted Mediterranean vegetable, tagliatelle, basil dressing
Caramelised red onion and goats cheese tart, rocket salad
Wild Mushroom Wellington, colcannon mash potato, greens, red wine gravy (VG)

Evening Buffet (Served Options)

4 options from buffet menu 1

4 options from buffet menu 2

4 options from buffet menu 3

Evening Buffet

Menu 1

Quiche Lorraine
Broccoli and Stilton quiche (v)
Salmon and spinach quiche
Honey Roast Ham platter with Mustard and Pickles
Country style pork pies
Honey and mustard roasted cocktail sausages
Homemade Sausage Rolls with selection of pickles
Triple cooked chips or fries
Chocolate brownie bites with summer berry compote
Mini cheese vanilla cheesecake bites with fresh strawberries
Selection of Sandwiches (choose 4 of the following)

- Honey roast ham with whole grain mustard
- Salmon, dill, and cream cheese
- Cheese and tomato (v)
- Cucumber and cream cheese (v)
- Roast beef and horseradish
- Egg and cress (v)
- Chicken, bacon, and tarragon mayonnaise
- Cheese salad (v)

Menu 2

West Country Cheese Ploughman's Platter
Spinach, Red Pepper and Goats Cheese Roulade (v)
Chicken Goujons with chipotle mayonnaise
Homemade lasagne
Garlic bread
New potato salad with fresh parsley
Pasta salad with olives & sundried tomatoes
Classic coleslaw
Mini dark chocolate mousse tarts with white chocolate flakes
Victoria sponge cake bites with Chantilly cream
Profiteroles filled with whipped cream topped with chocolate

Menu 3

Charcuterie Platter, Parma Ham, Salami and Chorizo
Smoked Fish Platter of Salmon, Mackerel and Trout
Poached Salmon and Prawn Platter with Marie Rose, lemon mayonnaise
Homemade steak & ale pie, gravy
Creamy chicken tikka masala
Slow roasted sweet & smoky pulled pork
Spinach, aubergine & sweet potato curry
Selection of British cheeses, crackers, and chutney (v)

Canapés

Selection 1

£5.95 per person

Sun Dried tomato bruschetta

Mini Yorkshire puddings with beef and horseradish sauce

Smoked Salmon and cream cheese, cucumber sliders

Balsamic tomato & pesto

Selection 2

£7.95 per person

Chorizo and goats cheese skewers

Prawn cocktail cup

Crispy chicken with mustard mayonnaise

Smoked haddock croquettes

Selection 3

£9.95 per person

Cheddar beignets with sesame dressing

Lamb belly fritters

Blue cheese & pear filo bites

Smoked mackerel pate, lime & ginger, melba toasts

Kids Wedding Breakfast

16.50 per person

Starters

Hummus pot with carrot and cucumber sticks (v)

Garlic bread with cheese (v)

Soup of the day, served with a fresh bread roll and butter (v)

Yorkshire pudding with gravy

Mains

Chicken goujons with fries, and either beans or peas

Fish fingers with fries, and either beans or peas

Tomato penne pasta (v)

Roast chicken dinner, roast potatoes, carrots, green beans, gravy

Desserts

Selection of ice cream

Chocolate brownie

Fresh fruit salad