



Special offer Wedding Packages 2019/2020

Congratulations on your engagement and upcoming wedding! We at the Harbour Club would love to help make your day extra special and memorable. Take a look at our 2019/2020 wedding packages below.

Silver

1 year family membership at the Harbour Club

50 daytime guests

Chair Covers and Bows

Dance-floor

Reception room hire

Tiered ballon centre pieces

DJ

Glass of Cava on arrival

2 x complimentary bottles of house wine for top table

Bread and Butter on Table

3 course Wedding Breakfast

1 Large glass of central Sauvignon blanc or central Merlot

1 glass Cava for the toast

50 extra guests in the evening

Evening buffet (sausage and bacon rolls with chips) for 100 guests

Cake knife and designated cake table

Only £3599*

*All prices correct at time of printing, pricing may vary due to the use of 3rd parties

Special offer Wedding Packages

2019/2020

Our gold package comes with the added luxury of Prosecco on arrival and for your toast, Canapes for your guests to enjoy during your cocktail hour, upgraded glass of wine for your guests during the meal, an extra bottle complimentary wine for the top table and a upgraded traditional evening buffet

Gold

1 year family membership at the Harbour Club

50 daytime guests

Chair Covers and Bows

Dance-floor

Reception room hire

Tiered Balloon centre pieces

DJ

Glass of Prosecco on arrival

3 x complimentary bottles of house wine for top table

Selection of Canapes for cocktail hour

Bread and Butter on Table

3 course Wedding Breakfast

1 Large glass of Pinot Grigio or Matumi Shiraz

1 glass prosecco for the toast

50 extra guests in the evening

Evening buffet traditional large for 100 guests

Cake knife and designated cake table

Only

£4099*

*All prices correct at time of printing, pricing may vary due to the use of 3rd parties

Special offer Wedding Packages

2019/2020

Our most luxurious package, the Platinum, on arrival your guests will be greeted with a glass of Ridgeview English sparkling wine, they will also enjoy this during your wedding toast. This package also benefits from our highest quality wine selection for your meal, either Sancerre or Chateauneuf Du Pape.

Platinum

1 year family membership at the Harbour Club

50 daytime guests

Chair Covers and Bows

Dance-floor

Reception room hire

DJ

Glass of Ridgeview on arrival

Tiered ballon centre pieces

3 x complimentary bottles of house wine for top table

Luxury Canapes for cocktail hour

Bread and Butter on Table

Luxury 3 course Wedding Breakfast

1 Large glass of Sancerre or Chateauneuf Du Pape

1 glass Ridgeview for the toast

50 extra guests in the evening

Evening buffet traditional for 100 guests

Cheese display

Cake knife and designated cake table

Only

£5350*

*All prices correct at time of printing, pricing may vary due to the use of 3rd parties



Silver and Gold Wedding breakfast options

Please selection one item from each course for your entire party.

Selection of bread and butter.

Starter

Chicken liver pate, served on bread with homemade chutney decorated with salad leaves.

Soup of your choice with bread and butter

Prawn cocktail

Tricolore tartlet served with salad leaves

Main

- All served with a selection of seasonal vegetables.

Breast of chicken supreme stuffed and wrapped in bacon, on a bed of crushed new potatoes, wholegrain cheese and mustard sauce.

Apricot stuffed and rolled pork belly with homemade Yorkshire pudding on a bed of red cabbage, carrot and suede mash and roasted skin on new potatoes.

Lamb shank with cheese and potato gratin, rosemary and mint gravy.

Dessert

- All served with a selection of berries, cream and coulis

Strawberry and Prosecco panna cotta

White chocolate Eaton mess

Brownie served with vanilla ice-cream

*Dietary requirements and Children's menu to be discussed once numbers are confirmed.



PLATINUM WEDDING Canape

Rare roast beef in mini Yorkshire pudding with horseradish

Tomato, Mozzarella and basil skewers

Smoked salmon and cream cheese on bruschetta

Chicken satay skewers

Please selection one item from each course for your entire party.

Selection of bread and butter.

Starter

Ham, chicken and bacon terrine, served on bread with homemade chutney,
decorated with salad leaves.

Antipasti selection - cured meats, olives, sun-dried tomatoes, bread

Soup of your choice with bread and butter

Goats cheese and caramelized onion tart served with salad leaves

Main

- All served with a selection of seasonal vegetables.

Chorizo crumb cod on a bed of crushed Parmesan new potatoes, cream, white wine
and dill sauce

Parma ham wrapped chicken breast stuffed with mozzarella served with roasted
vine tomatoes, dauphinoise potato

Herb crusted lamb cutlet, pea and mint puree, olive oil and garlic roasted baby
potatoes

Dessert

- All served with a selection of berries, cream and coulis

Chocolate trio - Chocolate marquise, Coconut chocolate cheese cake, chocolate bon
bon

Lemon posset with white chocolate and raspberry, dipped shortbread, champagne
soaked strawberries

*Dietary requirements and Children's menu to be discussed once numbers are
confirmed

GOLD CANAPE OPTIONS

Please select 3 canapes

Tempura prawn skewer with sweet chili

Mini toad in the hole

Goats cheese and red pepper sourdough

Mackerel pate on bruschetta

Chicken Satay skewer

Cheese and caramelized red onion quiche square

GOLD AND PLATINUM EVENING BUFFET

- Selection luxury of Sandwiches - Smoked Salmon cream cheese, cheese and onion, ham and mustard, coronation chicken, egg mayo and cress.
- Sausage Rolls with ketchup and mustard dipping sauce
 - Pork Pie
 - Crisps and Dips
- Pizza Slices - Ham, Cheese and tomato
- Pesto Pasta with pine-nuts and parmesan
 - Green Salad
- Indian Party food - Pakora, Samosas, Onion Bargee
- Mozzarella sticks with homemade salsa dipping sauce
 - Duck spring rolls with hoisin dipping sauce
 - Cocktail Sausages
 - Chicken platter, bbq, chinese and spicy

OPTIONAL EXTRAS

Please see our list of optional extras below, which help to make your day that extra bit personalised.

Selection of cheeses sharing platter - perfect after dessert treat to enjoy during speeches £20 per table

Heart shaped wedding cookie pop favours, with your initials and wedding colours wrapped with bows. £2.50 each

Wedding day chutney Favour labelled with your initials and wedding date, for your guests to take away- Fig, apricot and apple £3.00 per jar