

All you need is love... with food & wine!

Mistletoe and memories... package

Master of ceremonies to lead your wedding day

Room hire for your wedding breakfast

Red or white carpet on arrival

Arrival drinks – choose 1 from the below options (1 drink per guest)

Red or white house wine or buck's fizz

Wedding breakfast – starter, main & dessert

Wedding breakfast – 1 glass of house wine per person

Toast drink – 1 glass of sparkling house wine per person

Still and sparkling filtered bottled water

Use of silver cake stand & knife

Evening reception room hire

Evening buffet for adult day guests – 4 items

Wedding coordinator

£90.00 per person based on a minimum number of 50 adult guests

Additional charge of £18.50 per evening guest

Only available from 1st November to 28th February

To have and to hold package

Master of ceremonies to lead your wedding day

Room hire for your wedding breakfast

Red or white carpet on arrival

Arrival drinks – choose 1 from the below options (1 drink per guest)

Sparkling house wine or buck's fizz

Wedding breakfast – starter, main & dessert

Wedding breakfast – 1 glass of house wine per person

Toast drink – 1 glass of sparkling house wine per person

Still and sparkling filtered bottled water

Use of silver cake stand & knife

Evening reception room hire

Evening buffet for adult day guests – 5 items

Complimentary accommodation with breakfast for the happy couple in an executive bedroom on the night of the wedding

Wedding coordinator

£105.00 per person based on a minimum number of 50 adult guests

Additional charge of £22.00 per evening guest

From this day forward package

Master of ceremonies to lead your wedding day

Room hire for your wedding breakfast

Red or white carpet on arrival

Chair covers and sashes – selection of 8 sash colours

Arrival drinks – choose 1 from the below options (1 drink per guest)

Sparkling house wine, buck's fizz or pimm's

Wedding breakfast – starter, main & dessert

Wedding breakfast – half bottle of house wine per person

Toast drink – 1 glass of sparkling house wine per person

Still and sparkling filtered bottled water

Use of silver cake stand & knife

Evening reception room hire

Evening buffet for adult day guests – 7 items

Complimentary accommodation for the happy couple in an executive bedroom on the night of the wedding

Wedding coordinator

£125.00 per person based on a minimum number of 50 adult guests

Additional charge of £25.50 per evening guest

Forever and always package

Master of ceremonies to lead your wedding day

Room hire for your wedding breakfast

Red or white carpet on arrival

Chair covers and sashes – selection of 8 sash colours

Arrival drinks – choose 2 from the below options (1 drink per guest)

Prosecco with fresh strawberry, pimm's, buck's fizz or champagne

elderflower fizz or raspberry lemonade non-alcoholic

Selection of canapes (3 per person)

Wedding breakfast – starter, main & dessert

Wedding breakfast – half bottle of house wine per person

Toast drink – 1 glass of champagne per person

Still and sparkling filtered bottled water

Use of silver cake stand & knife

Evening reception room hire

Evening buffet for adult day guests – 9 items

Complimentary accommodation for the happy couple in an executive bedroom on the night of the wedding

Wedding coordinator

£140.00 per person based on a minimum number of 50 adult guests

Additional charge of £31.00 per evening guest

Be our guest, put our service to the test...

We are happy to offer a choice of arrangements for your wedding day breakfast. With our 3 wedding packages you can choose one option from the starters, mains and desserts. We will then prepare and serve to all your guests on your wedding day (of course taking into account dietary requirements which we can discuss at the final wedding meeting two months prior).

Drinks Reception / Toast Drink:

Sparkling Wine: Pigalle Brut, Spanish (To have and to hold)
Da Luca Prosecco Italy (From this day forward)
Champagne: Bouche Pere et Fils Cuvee Reserve Brut, France (Forever and always)

Upgrades:

Pimp your Prosecco station - £9 per person - *with fresh fruit, cordials and juices to add to your Prosecco glass.*
Signature cocktails £10 per person - *both partners will choose a cocktail of their choice to be available (must pre-order for at least 50% of their guests)*
Pimms No1 £3 per person

Canapes for the Drinks Reception:

Savoury Canapes: *Parmesan Brulee, Smoked Salmon Blinis, Potted Chicken, Mini Caesar Salad Filo Tart, Cajun Tiger Prawns, Mini Cumberland Sausages.*
Sweet Canapes: *Mini Eton Mess, Apple and Blackberry Crumble Tarts, Chocolate Cup, Lemon and Strawberry Tart, Fig and Cinnamon Mascarpone Shortbread, Chocolate Brownie.*

Wedding Breakfast Starters:

Cream of Plum Tomato and Basil Soup
Woodland Mushroom Soup: *truffle, parsley oil*
Cream of Butternut Squash Soup: *rosemary, olive oil*
Ham Hock and Parsley Terrine: *piccalilli, toasted bloomer*
Baby Mozzarella, Confit Tomato and Artichoke Salad: *aged balsamic, basil oil*
Parma Ham and Galia Melon: *roasted red peppers, thyme oil*
Smoked Trout, Salmon and Horseradish Terrine: *pickled cucumber watercress salad*
Chicken Liver Pate: *apple chutney, toasted brioche*
Prawn Cocktail: *slow roasted tomato, smoked paprika Marie Rose*

Wedding Breakfast Mains:

Braised Shank of Lamb: *garlic and thyme scented jus*
Roast Chicken Supreme: *pan juices, garlic, chives, tarragon*
Poached Fillet of Scottish Salmon: *tomato and rosemary veloute*
Wellington of Provence Vegetables: *bruschetta, chargrilled provence vegetables, bitter greens, parmesan, red pesto*
Seared Fillet of Sea Bream: *olives, sun blush tomato, basil vierge dressing*
Woodland Mushroom and Leek Strudel: *tomato, shallot coulis*
Roast Rack of English Pork: *apple sauce, crackling, mustard cream*

Wedding Breakfast Desserts:

Cherry and Chocolate Torte: *vanilla ice cream*
Vanilla Crème Brulee
Warm Apple Pie: *vanilla custard*
Pavlova with Seasonal Berries: *Chantilly cream*
Lemon Tart: *raspberries, crème fraiche*
Vanilla Cheesecake and Strawberries
Treacle Tart: *clotted cream*
Glazed Passionfruit and Raspberry Mousse: *forest fruit compote*
Sticky Toffee Pudding: *caramel sauce, vanilla ice cream*



All packages include a beautiful gift from Newton Wood Epsom Salt Crystals

*All prices include VAT at the current rate.

Why is it called a wedding breakfast?



Joining all your family and friends
for your first meal as a married couple

Why not upgrade your menu?

Starter Course Upgrades:

Upgrade your current menu for £3.50 per person

London Cure Scottish Smoked Salmon: *shallots, capers, blinis, crème fraiche*

Warm Salad of Griddled Halloumi and Courgettes: *marinated peppers, hummus, oregano salsa*

Smoked Duck, Glazed Apple and Lentil Salad: *pickled walnuts*

Add a Sorbet Course:

Lemon or Strawberry Sorbet £5 per person

Main Course Upgrades:

Upgrade your current menu for £4 per person

Roast Sirloin of Scotch Beef: *Yorkshire pudding, red wine gravy*

Baked Guinea Fowl Supreme in Puff Pastry: *truffled mushroom filling, mustard cream*

Pan Fried Fillet of Seabass: *white wine, chive fish cream*

Red Wine Braised Duck Leg: *shallots, smoked bacon lardons*

Dessert Course Upgrades:

Upgrade your current menu for £3.00 per person

Glazed Dark Chocolate Mousse: *praline crumb, cherry sorbet*

Double Espresso Tiramisu: *laced with amaretto*

Upgrade your current menu for £5.50 per person

Selection of Fine English Cheeses: *celery, grapes, apple chutney, biscuits*

Trio of Desserts: *triple chocolate mousse, forest fruit and vanilla cheesecake and lemon posset with raspberries and shortbread*



Weddings at



THE BROMLEY COURT
HOTEL

The Bromley Court Hotel, Bromley Hill, Bromley, London, BR1 4JD

T. 0208 461 8600 | www.bromleycourthotel.co.uk

Email: bromleycourtevents@bromleycourthotel.co.uk | **Events Team:** 0208 461 8608/10