

The Diplomat Hotel & Spa

A Exclusive Wedding Package July 2017-July 2018

Fantastic Offer for 40 Adult Guests, 60 Guests for the Evening Celebration for
Just £2950.00 inc. Vat Additional guests may be added.

With this Package you can get married Sunday-Saturday !!

This Amazing Package includes the following :

*Congratulations On your forthcoming Wedding, we would like to take this opportunity to extend our best wishes
for the future.*

- ★ Red Carpet on Arrival
- ★ A Glass of Mulled Wine, Pimm's or Bucks Fizz per person on Arrival
- ★ Complimentary use of the hotel For Civil Ceremonies
- ★ White Table Linen & Napkins
- ★ 3 Course Wedding Breakfast Served with Tea or Coffee
- ★ Dedicated Wedding co-ordinator on site
- ★ Private Function Room
- ★ A Glass of House Wine per person during the Wedding Breakfast
- ★ Cake Stand and Knife
- ★ A Glass of Prosecco per person for the Toast
- ★ Complimentary use of function room for Evening Celebration
- ★ Finger Buffet for Evening Reception 60 guests (7 items from Evening Buffet Menu)
- ★ Complimentary Chair Covers with Choice of Colours
- ★ Bridal Suite for the newlyweds on their wedding night
- ★ Resident DJ 8.00-12.00pm
- ★ Personal "On the Day" Host
- ★ Complimentary Parking for your Wedding Guests
- ★ Use of Hotel Grounds for Photographs
- ★ Reduced Accommodation Rates for your Wedding Guests

Add extra guest for Wedding Breakfast for only £35.95 per person
Evening Food for only £16.95 per person

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Wedding Breakfast Menu

Choosing from the Menus below, One dish from Each Course
for all of your guests

Starters-Soups

Cream of Cauliflower Soup, Truffle Oil (v)

Carrot and Coriander Soup, Cream (v)

Tomato and Basil Soup (v)

Traditional Prawn Cocktail Bloody Mary Dressing

Chicken & Fine Herb Terrine, Pear Chutney & Baby Salad Leaves

Smoked Scottish Salmon, Toasted Brioche, Tomato Aioli

Grilled Goat Cheese Walnuts, Rocket, Apple Salad (v)

Roast Silverside of Beef Diplomat, Herb Roasted Potatoes, Yorkshire

Pudding, Red Wine Sauce

Chicken Wrapped in Parma Ham, Sage Scented Cream Sauce

Fillet Rump of Lamb, Dauphinoise Potato, Ratatouille

Baked Salmon Fillet, Fresh Spinach, White Wine Sauce

Mushroom Risotto, Truffle Oil(v)

Seasonal Vegetables

Vanilla Crème Brûlée, Shortbread

Sticky Toffee Pudding Caramel Sauce,

Glazed Lemon Tart, Raspberry Coulis, Clotted Cream

Apple and Rhubarb Crumble, Warm Custard

Tea or Coffee & Mints

Please inform us if you have any dietary requirements