

WEDDING PACKAGE

WE OFFER THE FOLLOWING BENEFITS IN HAVING YOUR EVENT HERE AT
THE GOLDTHORN HOTEL & LEISURE CLUB WOLVERHAMPTON:

PLEASE DISCUSS THESE WITH OUR EVENTS CO-ORDINATOR

- Complimentary Bridal Suite & Champagne Breakfast for the Bride & Groom
- 10% discount off your Total Bill for all Weddings on a Weekday or Sunday
- Discounted Bed & Breakfast Rates for your guests.
£64 Double or Twin Rooms £47 Single Room & £10 for an extra bed to make a Family Room
(These rates include full English breakfast & use of the Leisure Club)
- A Complimentary Top Table Flower Arrangement in keeping with your Colour Scheme
- A Complimentary Round or Square Cake Stand & Knife
- Complimentary White Table Linen for your meal. Linen cloths & paper napkins for a Buffet
- A Complimentary Red Carpet
- A Complimentary Hotel Master of Ceremonies to guide you through your day
- Our Events Coordinator to help you plan your day (The Coordinator does not attend your wedding)
- Ample Free Car parking for your guests
- Complimentary Crisps & Nuts with your Evening Buffet
- Complimentary Three Months Leisure Club Membership for the Bride & Groom
- Complimentary Bed & Breakfast at The Goldthorn Hotel & Leisure Club for your Anniversary
(This must be booked within 1 month after your wedding Day)

OPTIONAL EXTRAS

The Regency Suite is licensed for Civil Ceremonies for up to 100 guests; there is a Room Hire Charge of £200 for this facility.

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| • Resident Disco & DJ | £200.00 |
| • Bar extension until Midnight (Bar normally closes at 11.30pm - 10.30pm on Sundays) | £50 |
| • Clusters of 3 Balloons for Tables | £10.00 each |
| • Floral Table Posies | £12.00 each |

THESE PRICES ARE ONLY VALID UNTIL 31 DECEMBER 2010. PLEASE CHECK WITH THE EVENTS CO-ORDINATOR FOR FUTURE PRICES.

BUFFET SUGGESTIONS

All our Selections are both Meat & Vegetarian Options (May also include Fish)

BUFFET 1

£10.95

A Selection of Finger Sandwiches

A selection of Indian Snacks (h)

A Selection of Quiche

Crispy Breaded Mushrooms
& Dips (h)

Cocktail Sausage Rolls (h)

Crisps & Nuts

BUFFET 2

£12.95

*A Selection of Finger Sandwiches
& Bridge Rolls*

Assorted Chicken Drumsticks & Wings (h)

Goujons of Plaice & Tartar Sauce (h)

A Selection of Mini Quiches

A Selection of Vol-au-vents

Potato Wedges with Dips (h)

BUFFET 3

£14.95

A Selection of Finger Sandwiches

Savoury Buffet Eggs

Porkpie with English Mustard

A Selection of Pizza (h)

A Selection of Quiche

A Selection of Indian Snacks (h)

Potato Wedges with Dips (h)

Crisps & Nuts



A Trio Of Desserts
(eg. Cheesecake, Gateaux & Fruit Salad)
(for half of your guests)

BUFFET 4

£16.95

A Selection of Finger Sandwiches

A Selection of Snack Size Tortilla Wraps

Mixed Breaded Deep Fried Fish Pieces
with dips (h)

Spicy Chicken Skewers with dips (h)

Mango & Brie Pastry Parcels (h)

A selection of Savoury Tartlets

A selection of Vol-au-vents

A Selection of Brochettes

Crisps & Nuts



A Trio of Desserts
(Eg. Chocolate Fudge Cake, Fruit Tartlets
& Cheesecake)
(for half of your guests)

(h) Denotes – served hot

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BUFFET SELECTION

You can customize your own buffet by selecting from the following items.
Each item is priced as a portion per person eg. Vegetable Goujons are approximately 3 Goujons each.
Add the costs of your chosen items together to get a price per person.



A selection of Canapés *From £2.25*
(Handmade Bite Size Delicacies-best served with an arrival drink)

Assorted Meat, Fish & Vegetarian Finger Sandwiches	£2.50
Assorted Meat, Fish & Vegetarian Bridge Rolls	£2.50
Assorted Meat, Fish & Vegetarian Snack Size Tortilla Wraps	£2.75
Assorted Sliced Cold Meats (eg Turkey, Ham, Beef)	£2.75
Assorted Freshly Baked Bread Rolls with Butter (1 per portion)	£0.75

All our selections are both Meat & Vegetarian options (May also include Fish)

A selection of Pizza (h)	£1.95
A selection of Quiche	£2.25
A selection of Vol-au-vents	£2.25
A selection of Indian Snacks (h)	£2.25
A selection of Chinese & Thai Snacks (h)	£2.25

Plain or Marinated Chicken Wings (h)	£1.95
Plain or Marinated Chicken Drumsticks (h)	£2.25
Chicken Tikka with a Minted Yogurt dipping sauce (h)	£2.25
Chicken Sate with a Peanut dipping sauce (h)	£2.25
A selection of the above Chicken (h)	£3.50

Thai Fish Cakes with a Sweet Chili Dipping Sauce (h)	£2.25
Goujons of Plaice with Tartar Sauce (h)	£2.25
Garlic & Herb Salmon Goujons (h)	£2.50
Crispy Breaded Mini Lobster with a Citrus Mayonnaise Dip (h)	£2.75
Cocktail Sausage Rolls (h)	£2.00
Pork Pie & English Mustard	£2.00
Buffet Savoury Eggs	£2.00
Cocktail Sausages with dips (h)	£2.00

Potato Wedges & dips (h)	£1.75
Crispy Breaded Vegetable Goujons (h)	£1.75
Crispy Breaded Mushrooms with dips (h)	£1.75
Crispy Breaded Cheese Melters (h)	£2.25

Crisps & Nuts are Complimentary with your buffet

Bowl of Salad eg. Coleslaw, Potato, Pasta, Rice, (serves approx.20) £15.00

A Trio of Desserts eg Gateaux, Cheesecake, Fruit Salad £2.95

A selection of Finger Cakes & Pastries £2.50

A Platter of Cheese & Biscuits with Celery & Grapes (Serves approx. 20) £45.00



***You must choose a minimum of 5 items.**

***A minimum of 80% of your guests must be catered for
(h) Denotes – served hot**

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DRINKS SELECTOR

	Per Glass
125ml House Wine, Red or White	£3.40
175 ml House Wine, Red or White	£3.95
Sherry	£2.50
Whisky	£2.50
Pimms and Lemonade Cocktail	£3.50
Bucks Fizz	£3.50
Sparkling Wine (125ml)	£3.95
Champagne (125ml)	£4.95
Orange Juice (jug)	£4.95
Orange Juice (glass)	£1.40
Mineral Water (1 liter Bottle)	£4.95
Bottles of Schloer	£10.00

Drinks Package - £14 per person

1 Glass of Bucks Fizz served on arrival

2 Glasses of House Wine (125ml) served with the main meal
1 Glass of Champagne for the toast

Corkage

Should you choose to provide your own Wine/Spirits for your wedding breakfast the following minimum corkage charges will be incurred; per 75cl bottle

Still Wine	£9.50
Sparkling Wine	£12.50
Champagne	£15.50
Spirits	£32.00

The enclosed menus and beverages are just a small example of what we have to offer. Our Events Coordinator and Chef will be very happy to discuss your individual requirements, to ensure that your expectations are exceeded and your budget met.

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KNIFE & FORK BUFFET SUGGESTIONS

BUFFET 1 £14.95

A Trio of Main Meals
Served on Our Hot Plate

Steak & Ale Pie

Chicken Curry
Meat or Vegetable Lasagne

Help Yourselves to a Selection of:

Potatoes & Rice

Vegetables & Salads

Traditional Sauces & Dressings

A Trio of Desserts
(Cheesecake, Gateaux & Fruit Salad)

Freshly Brewed Coffee or Tea

BUFFET 2 £15.95

A Platter of Sliced Meats

Freshly Baked Bread Rolls & Butter

Pork Pie & English Mustard

A selection of Quiche

Savoury Buffet Eggs

Potato Wedges & Dips (h)

Homemade Creamy Coleslaw

Chopped Mixed Dressed Salad

Crisps, Nuts & Pickles

A Trio of Desserts
(Apple Pie, Chocolate Fudge Cake & Trifle)

Freshly Brewed Coffee or Tea

BUFFET 3 £20.95

Plated Starter served to your Table
(Includes a Bread Roll & Butter)

Dovetail of Melon
with Seasonal Berries & a Fruit Coulis

Help yourselves to the following
from our Buffet table:

Hot Platters of:

Honey Roast Chicken
Carved Ham
Poached Salmon

Potatoes & Rice

Vegetables & Salads

Traditional Sauces & Dressings

A Trio of Desserts
(Profiteroles, Cheesecake & Fruit Salad)

Freshly Brewed Coffee & Chocolate Mints

BUFFET 4 £26.95

Starters served to your Table
(Includes a Bread Roll & Butter)

Prawn Cocktail
served on a Bed of Dressed Leaves with a
Creamy Marie Rose Sauce & Lemon
Or

Your Choice of Homemade Soup

The Following Cold Platters are Decorated &
Carved by our Chefs at the Buffet Table

Mustard Roasted Sirloin of Beef
Butter Basted Turkey with Cranberry
Honey Glazed Ham
Dressed Whole Poached Salmon

A selection of Delicious Salads
Hot Buttered Potatoes
Traditional Sauces & Dressings

A Trio of Desserts
(Chocolate & Orange Torte,
Lemon & Lime Tart or Sticky Toffee Pudding)

Or
Continental Cheeseboard & Biscuits
Freshly Brewed Coffee & Chocolate Mints

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MEAL & DRINKS PACKAGE SUGGESTIONS

Please note that children under 12 years can have smaller portions of the adult's meal at half price or we can design a menu to cater for their young taste buds – please discuss this with our events Coordinator

PACKAGE 1 £21 per person

Dovetail of Melon

with Seasonal Berries & a Fruit Coulis



Roast Chicken
with Traditional Trimmings & Roast Gravy

Served with a Selection of Seasonal Vegetables
& Potatoes



Light Choux Buns filled with Cream
& served with a Hot Chocolate Sauce



Freshly Made Coffee & Chocolate Mints

PACKAGE 2

£23 per person

Homemade Soup of your Choice
with a Freshly Baked Bread Roll & Butter



Roast Sirloin of Beef
with Yorkshire Pudding & a Rich Gravy

Served with a Selection of Seasonal Vegetables &
Potatoes



Apple & Caramel Crunch Crumble with Vanilla
Custard



Freshly Made Coffee & Chocolate Mints

PACKAGE 3 £32 per person

A Selection of Sherry

or Orange Juice on arrival



Homemade Soup of your Choice
With a freshly Baked Bread Roll & Butter



Breast of Chicken
Wrapped in Smoked Bacon served with a Red
Wine, Mushroom & Shallot Sauce

Served with a Selection of Seasonal Vegetables
& Potatoes

*1 Glass of Red or White House Wine served
with your meal*

(or a Soft Drink)



Classic Lemon Cheesecake



Freshly Made Coffee & Chocolate Mints



A glass of Sparkling Wine (125ml)
(or a Soft Drink) for the Toast

PACKAGE 4

£42 per person

(Food must be pre-ordered 2 weeks before)

Pimms Cocktail or Orange Juice on arrival with a
Selection of Handmade Canapés



Smoked Salmon Parcels

filled with a Creamy Salmon Mousse
served with a lemon & chive dressed Salad
Or

Homemade Soup of your Choice

With a Freshly Baked Bread Roll & Butter



Roast Lamb with a Rosemary & Port Wine Gravy

Or

Breast of Chicken
with a Mushroom & Madeira Cream Sauce

*Served with a Selection of Seasonal
Vegetables & Potatoes*

2 Glasses of Red or White House Wine

(or a Soft Drink) served with your meal



Chocolate Tulip filled with a Soft Orange, Brandy
and Dark Chocolate Truffle Mousse.

Or

Sweet Pastry Tartlet filled with Fresh Fruit, French
Custard & Cream



Freshly Made Coffee & Chocolate Mints
A glass of Champagne
(or a Soft Drink) for the Toast

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MENU SELECTOR

For large groups of over forty people please select one starter, main & dessert – for choice menus please discuss your requirements with our Events Coordinator. We cater for all special dietary needs.

STARTERS

Fresh Vegetable Soup (v)	£3.95
Cream of Leek & Potato Soup (v)	£3.95
Cream of Mushroom & Tarragon Soup (v)	£3.95
<i>Tomato & Roasted Red Pepper Soup (v)</i>	£3.95
Rustic Minestrone Soup with Cheese Croutons	£3.95
<i>Cream of Smoked Chicken & Asparagus Soup</i>	£4.25
<i>Dovetail of Melon with Seasonal Berries & a Fruit Coulis (v)</i>	£4.25
Chicken Liver Pate with Chefs Specialty Chutney & Toasted Ciabatta Bread	£4.25
<i>Goats Cheese, Red Pepper & Tomato Tartlet with a Red Onion Marmalade (v)</i>	£4.75
<i>Classic Caesar Salad topped with Chicken</i>	£5.25
<i>Fresh Pan Fried Asparagus with Hollandaise Sauce (v) (Seasonal)</i>	£5.25
Cod & Pancetta Fish Cakes with a Roasted Red Pepper Mayonnaise	£4.95
Traditional Prawn Cocktail in a Marie Rose Sauce	£5.25
Smoked Salmon Terrine on a bed of leaves bound in a Citrus Mayonnaise	£5.95



MAIN COURSES

Traditional Roasts – Choose either Chicken, Turkey or Pork	£11.95
Spinach & Ricotta Cannelloni topped with Goats Cheese (v)	£11.95
Linguine with Artichokes, toasted Pine Nuts & a White Truffle Butter (v)	£12.50
Chicken Breast served with a White Wine, Mushroom & Tarragon Sauce	£11.95
Chicken Breast with Wild Mushroom, Pancetta Ham & a Roasted Tomato Sauce	£12.25
Wild Mushroom & Brandy Filo Parcel with a delicate Cream Sauce (v)	£11.95
Fillet of Salmon in a Lemon & Dill Butter Sauce	£12.25
<i>Escallops of Pork with a Dijon Mustard & Red Onion Sauce</i>	£12.25
Traditional Roasts – Choose either Beef or Shoulder of Lamb	£13.50
Medallions of Beef in a Peppercorn Sauce laced with Brandy & finished with Cream	£15.95
Roulade of Lemon Sole filled with Crab Mousse with a delicate Grape Sauce	£15.95
Roast Leg of Lamb with a Rosemary & Port Wine Sauce	£17.95
Mini Fillet of Beef Wellington with a Rich Red Wine Sauce	£17.95



DESSERTS

Apple Pie or Crumble with Custard, Cream or Vanilla Ice-cream	£3.95
Coffee & Mandarin Gateaux with Cream	£3.95
Blackcurrant Cheesecake with Cream	£3.95
Exotic Fresh Fruit Salad with Cream	£3.95
Sticky Toffee Pudding with Custard, Cream or Vanilla Ice-cream	£3.95
Heavenly Treacle Cake served with Custard	£3.95
White & Dark Chocolate Fudge Cake with Cream	£3.95
Pecan Pie with Maple Syrup & Custard, Cream	£4.75
Mississippi Chocolate, Coffee Mousse & Fudge Mud Pie with Cream	£4.75
Chocolate Brandy Brownie Pudding in Toffee & Brandy Sauce with Cream	£4.75
Luxury Raspberry & White Chocolate Cheesecake with Cream	£4.75
A selection of Cheese & Biscuits with Celery & Chutney	£4.95

Freshly Made Coffee & Chocolate Mints	£1.95
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