

Weddings

@ The Best Western Plus White Horse Hotel

2015

At the Best Western Plus White Horse Hotel we continually strive to offer our brides and grooms the very best possible service and value for money, taking care of all those items which will make your wedding day extra special...

Tailor Made Weddings

We pride ourselves on giving the Bride & Groom exactly what they want on their big day. Our Tailor Made Weddings will ensure your wedding is specially tailored to suit your individual requirements.

Weekend weddings from £26.95 per person

Mid week weddings (additional 10% discount on food only for mid week weddings Sun – Thurs. Excludes public and bank holidays)

NB Tailor Made Menu prices may be subject to a 10% increase from 2014 – 2015 and 2016. Any written quotes will be guaranteed.

Wedding Packages

We have devised a number of unique all inclusive wedding packages that draw on the expertise of a number of highly respected experts in their field. Coupling these attributes to our own unrivalled standards and facilities we are confident that our all inclusive weddings will pass on significant savings and afford you a stress free journey to that perfect wedding day.

With Our Compliments...

(For Tailor Made 5 Course Wedding Banquet, Gold and Platinum Weddings)

- Pre-Wedding consultation with our wedding planner & professional guidance throughout
- Complimentary menu tasting
- Complimentary function room hire
- Red carpet on arrival
- Sparkling wine for the bridal party on arrival
- Tea, Coffee & homemade shortbread for all guests on arrival
- Table linen & linen napkins
- Crystal candleabra centrepieces
- Use of cake stand & knife
- Personalised menu cards & table plan
- Personal management throughout your day including master of ceremonies service
- Complimentary overnight stay for bride & groom with champagne breakfast the following morning
- Preferential accommodation rates for wedding guests
- 1st anniversary dinner in restaurant for bride & groom and overnight stay



Arrival Options

Selection of Homemade Gourmet Canapes

Choose 3 for £4.95 / 4 for £5.95 / 5 for £6.95

Melon & Parma Ham Skewers
Selection of Breads & Oils
Buffalo Mozzarella & Tomato Brushetta
Chunky Chips with Sour Cream & Caviar
Smoked Duck & Beetroot on Burnt Onion Soda
Prawn & Smoked Salmon Mousse
Goats Cheese & Caramelised Red Onion Tartlets
Donegal Smoked Salmon & Wheaten Bread
Honey & Wholegrain Mustard Cocktail Sausages
Assorted Sushi

Choice of 3 Canapes & 1 glass of Sparkling Wine - £7.95

Sandwich Platter - £15 per platter (serves 5)

Selection of freshly made sandwiches, cocktail sausages & tortilla chips

Mini Tray Bakes - £2.00 per person

A selection of our homemade tray bakes

Chocolate Truffles - £2.00 per person

A selection of homemade chocolate truffles served with your tea & coffee

Homemade Scones - £3.00 per person

A selection of scones including fruit, cherry and plain

Arrival Drinks Options

Sparkling Wine	£3.95	Sherry Reception	£3.00
Dressed Pimms	£4.95	Non Alcoholic Wine	£2.00
Bucks Fizz	£4.95	Hot Punch/Mulled Wine	£3.50
Fruit Punch (Non Alcoholic)	£2.50	Cocktails	£4.95

Something A Bit Special

Chocolate Fountain **£250**

Our 3 tier chocolate fountain is sure to add the wow factor to your special day. Milk, Dark, White or Pink Chocolate served with a selection of fresh fruit, homemade fudge, mini meringues and marshmallows.

Candy Buffet **£250**

Our Candy Buffet is a fun addition to any event which the kids will love... especially the big kids! Help yourself to our selection of sweeties, fudge, chews & chocolate!

Hog Roast (*minimum 80 people*) **£6.50 per person**

A show stopping sumptuous hog roast with all the trimmings – succulent pork, crackling and apple sauce in a floury bap. The perfect end to the perfect day.

Wedding Menu Selector

Main Course price includes Appetiser, Soup, Main Course, Dessert & Tea/Coffee.

Appetisers

Free Range Egg Mayonnaise with Crispy Bacon Lardons on a Bed of Seasonal Leaves
Fan of Honeydew Melon served with Tangy Raspberry Shot and Seasonal Fruit
Homemade Chicken Liver Pate with Plum Tomato and Sweet Chilli Chutney
Traditional Prawn Cocktail served with Iceberg Lettuce, Marie Rose Sauce & Wheaten Bread
Classic Caesar Salad with Seasoned Chicken, Croutons, Bacon Lardons in a Creamy Dressing
Tabbouli (Lebanese Salad) Bulgur Wheat, Chopped Parsley, Mint, Spring Onion, Tomato, Olive Oil & Lemon Juice

Appetisers below have a supplement of £2.95 per person

Cornets of Smoked Salmon with Cream Cheese, Prawns & Chives
Shredded Duck Salad, Spring Onion served with Hoi Sin Vinaigrette
Duo of Salmon, Poached & Chilled wrapped in Smoked Salmon served with Lemon, Creamed Cheese & Chive
King Prawn & Oriental Noodle Salad
Duo of Honeydew Melon with Parma Ham & Fruit Coulis
Chicken Chorizo Terrine with Red Pepper Chutney
Pan Fried Duck Foie Gras served with Toasted Brioche and Red Onion Marmalade (POA)
Homemade Sushi with Wasabi, Soy & Pickled Ginger (POA)

Soups

Traditional Vegetable Broth
Cream of Vegetable
Cream of Leek & Potato
Roasted Tomato & Basil
Cream of Carrot & Coriander
Cream of Mushroom with Chives
Potato & Roasted Celeriac
Roasted Red Pepper & Tomato
French Onion Soup en Croute
Curried Parsnip
Minestrone Soup with Fresh Parmesan
Seafood Chowder (*£1 supplement*)

All Soups are served with freshly baked breads

Sorbets (£2 supplement per person)

Champagne Sorbet	Passion Fruit (POA)
Lemon Sorbet	Gin & Tonic Sorbet (POA)
Orange Sorbet	Pink Champagne Sorbet (POA)
Raspberry Sorbet	

Main Courses

Supreme of Chicken Stuffed with Roasted Peppers served with a Basil Cream Sauce£26.95
Supreme of Chicken, Herb Crumb Stuffing, wrapped in Smoked Bacon with Pan Gravy£26.95
Herb Roasted Supreme of Chicken with Asparagus and Tarragon Cream Sauce£28.95
Traditional Roast Turkey & Honey Baked Ham, Sage & Onion Stuffing, Chipolatas & Pan Gravy ..£28.95
Slow Roasted Irish Beef with Yorkshire Pudding & Red Wine Jus£29.95
Baked Fillet of Salmon served with Creamed Leek and Whole Roasted Langoustines£29.95
Roast Irish Lamb with Herb Crust and Rosemary Jus£30.95
Salt & Pepper Roasted Duck Breast served with Caramelised Orange sauce£30.95
Roast Sirloin of Beef (served medium) with Marquis Potatoes and Béarnaise Sauce£30.95
Fillet of Beef with Red Peppercorn Sauce or Rich Beef Jus£38.95
Fillet of Beef Wellington wrapped in Puff Pastry, Pate and Mushroom Deuxelle£44.00
Whole Roasted Pheasant with Game Chips and a Red Currant JusPOA
Fillet of Beef served with Baby Vichy Carrots, Black Truffle & Red Wine JusPOA

Wedding Menu Selector

Continued

Vegetarian

- Mediterranean Vegetable Goats Cheese Tartlet with Onion Marmalade£21.00
Roasted Vegetable & Chick Pea Dahl served with Basmati Rice.....£21.00

All of the Above Dishes are accompanied with Chef's Choice of Seasonal Vegetables, Creamed Potatoes, Champ, Baby Potatoes or Roast Potatoes.

Desserts

- Cheesecake (Lemon, Strawberry, Baileys or After Eight)
Fresh Fruit Pavlova
Deep Dish Apple Pie with Fresh Cream
Classical Tiramisu
Exotic Fresh Fruit Salad
Raspberry Roulade
Profiteroles with Hot Chocolate Sauce
Banoffee Pie
Assiette of Deserts (*£2 supplement per person*)

Tea & Coffee

- To add mints with your Tea/Coffee add £1 per person
To add Petit Fours add £2 per person.

If you wish to provide a choice of main course you must provide a pre order, your wedding co-ordinator can provide you with slips to be inserted into your invitations.

Evening Menu Selector

- Bacon Butties with Tea/Coffee£5.50 per person
Fish Goujons & Chips served in a cone.....£6.50 per person
Homemade Irish Stew.....£4.95 per person
Hog Roast with all the trimmings (*min 80 people*).....£6.50 per person

Buffet Menu

4 items - £6.95 per person / 5 items - £7.95 per person / 6 items - £8.95 per person

Selection of Sandwiches

- | | |
|--|------------------------------------|
| Sausage Rolls | Cocktail Sausages |
| Vol Au Vents | Samosas |
| Spring Rolls | Mini Quiche |
| Chicken Tikka Kebabs | Mini Pizzas |
| Homemade Mini Burgers (<i>£1 supplement</i>) | Chicken Goujons with Choice of Dip |
| Plaice Goujons with Choice of Dip | Garlic Bread |
| Spicy Potato Wedges | Home Cut Chips |

Add freshly brewed tea and coffee for £1.50 per person

Add a selection of mini sweets for £3 per person

Hot Fork Buffet

(Minimum numbers 20 people. Prices are based on self-service buffet)

Choice of one dish - £11.95 Choice of two dishes - £14.95

Beef Stroganoff, Chicken A La King, Thai Chicken Curry, Thai Beef Curry, Chicken or Beef in Black Bean Sauce, Chicken & Smoked Paprika Stroganoff, Sweet Chilli Chicken, Roasted Vegetable, Lentil & Chick Pea Dahl.

Served with wild rice, tossed salad and bread

Drinks Packages

Drinks Package One

£10.95

Sparkling Wine on Arrival
Glass of House Wine with Meal
Glass of Sparkling Wine to Toast

Drinks Package Two

£12.50

Bucks Fizz or Dressed Pimms on Arrival
Glass of House Wine with Meal
Glass of Sparkling Wine to Toast

Drinks Package Three

£14.50

Sparkling Wine on Arrival
Two Glasses of House Wine with Meal
Glass of Sparkling Wine to Toast

Drinks Package Four

£14.95

Cocktail on Arrival
Two Glasses Of House Wine with Meal
Glass of Sparkling Wine to Toast

Drinks Menu Price List

Drinks On Arrival

Tea, Coffee & Shortbread	£3.50
Sherry Reception	£3.00
Dressed Pimms	£4.95
Non Alcoholic Wine	£2.00
Tea, Coffee & Sandwiches	£3.95
Bucks Fizz	£4.95
Glass of House Wine	
Red or White	£3.95
Sparkling Wine	£3.95
Hot Punch/Mulled Wine	£3.50
Fruit Punch (Non Alcoholic)	£2.50
Summer Fruit Cup	£3.50
Cocktails	£4.95

Drinks With Your Meal

Jugs of Orange	£3.50
Sparkling Wine	£15.95
House Red Wine	£16.95
House White Wine	£16.95
Champagne	POA

(Approximately 4-5 glasses of wine per bottle)

A more extensive wine list is available upon request



SILVER WEDDING PACKAGE



£21.00 per person

- Pre-Wedding consultation with our wedding planner and professional guidance throughout
- Complimentary function room hire
- Red carpet on arrival
- Sparkling wine for the bride and groom on arrival
- Table linen & linen napkins
- Crystal Candelabra centrepieces
- Use of cake stand and knife
- Personalised menu cards and table plan
- Personal management throughout your day including master of ceremonies service
- Preferential accommodation rates for wedding guests
- Discounted Rate for Bridal Suite
- Silver Wedding Banquet Menu

Silver Wedding Banquet Menu

Fan of Honeydew Melon served with Tangy Raspberry Shot

Cream of Vegetable Soup

Supreme of Chicken, Herb Crumb Stuffing, Wrapped in Smoked Bacon with Pan Gravy

Served with Chef's Choice of Seasonal Vegetables & Potatoes

Cream Filled Profiteroles laced with a Rich Chocolate Sauce

Freshly Brewed Tea & Coffee

(2016 - £22.00)



GOLD WEDDING PACKAGE



From £42.00 per person (midweek)
£46.00 per person (weekend)

- Pre-Wedding consultation with our wedding planner and professional guidance throughout
- Complimentary menu tasting
- Complimentary function room hire
- Red carpet on arrival
- Sparkling wine for the bridal party on arrival
- Tea, coffee and homemade shortbread and/or Sparkling Wine Reception for all guests on arrival
- Table linen and linen napkins
- Crystal candelabra centrepieces
- 5 Course wedding banquet* (*Based on chicken dish - Upgrades available)
- One glass of red or white wine with meal
- One glass of sparkling wine for toasts
- Use of cake stand and knife
- Evening buffet – selection of sandwiches and 3 hot buffet items
- Personalised menu cards and table plan
- Personal management throughout your day including master of ceremonies service
- Complimentary overnight stay for bride and groom with champagne breakfast the following morning
- Complimentary overnight stay with breakfast for parents of bride
- Complimentary overnight stay with breakfast for parents of groom
- Preferential accommodation rates for wedding guests
- 1st anniversary dinner in restaurant for bride and groom and overnight stay

2016 - Midweek £44.00pp / Weekend - £48.00pp



DELUXE PLATINUM WEDDING PACKAGE



(Minimum of 100 guests)

From £7800 for 120 guests (midweek)

From £8300 for 120 guests (weekend)

- 3 months complimentary BodyKneads gym membership for bride and groom
- Complimentary engagement party
- Wedding car for bride and groom (choice of Dessie Lynch Cars or First Choice Limousines)
- Wedding flowers for bridal party consisting of 1 x brides bouquet, 2 x bridesmaid bouquets, 5 x button holes (Treasured Memories or Jean Paul Florist)
- Wedding Photographer – Italian wedding album, case and CD of images (Matthew Logue Photography) or Eternal Albums Magazine Storybook, 20 Pages 12x10 Inches Presentation Box, DVD of all Images (Copyright & Waterproof Free) & DVD Slide Show set to Music £250 Supplement (Stephen Latimer Photography)
- Pre-Wedding consultation with our wedding planner and professional guidance throughout
- Complimentary menu tasting
- Complimentary function room hire
- Red carpet on arrival
- Sparkling wine for the bridal party on arrival
- Tea, Coffee and homemade shortbread for all guests on arrival
- Sparkling wine and chocolate fountain reception for all guests on arrival
- Table linen and linen napkins
- Crystal candelabra centrepieces
- Chair covers and matching bow (Canterbury Tails)
- Fairylight backdrop for top table (Canterbury Tails)
- Wedding favours in form of candy buffet for all guests
- 5 Course wedding banquet* *(*Based on chicken dish - Upgrades available)*
- One glass of red or white wine with meal
- One glass of sparkling wine for toasts
- Use of cake stand and knife
- 3 tier wedding cake (Devine Cakes or Cottage Cakes)
- Evening buffet – selection of sandwiches and 3 hot buffet items
- Personalised menu cards and table plan
- Personal management throughout your day including master of ceremonies service
- Complimentary overnight stay for bride and groom with champagne breakfast the following morning
- Complimentary overnight stay with breakfast for parents of bride
- Complimentary overnight stay with breakfast for parents of groom
- Preferential accommodation rates for wedding guests
- 1st anniversary dinner in restaurant for bride & groom

2016 - Midweek £8000 / Weekend - £8500

*Wedding
Packages*