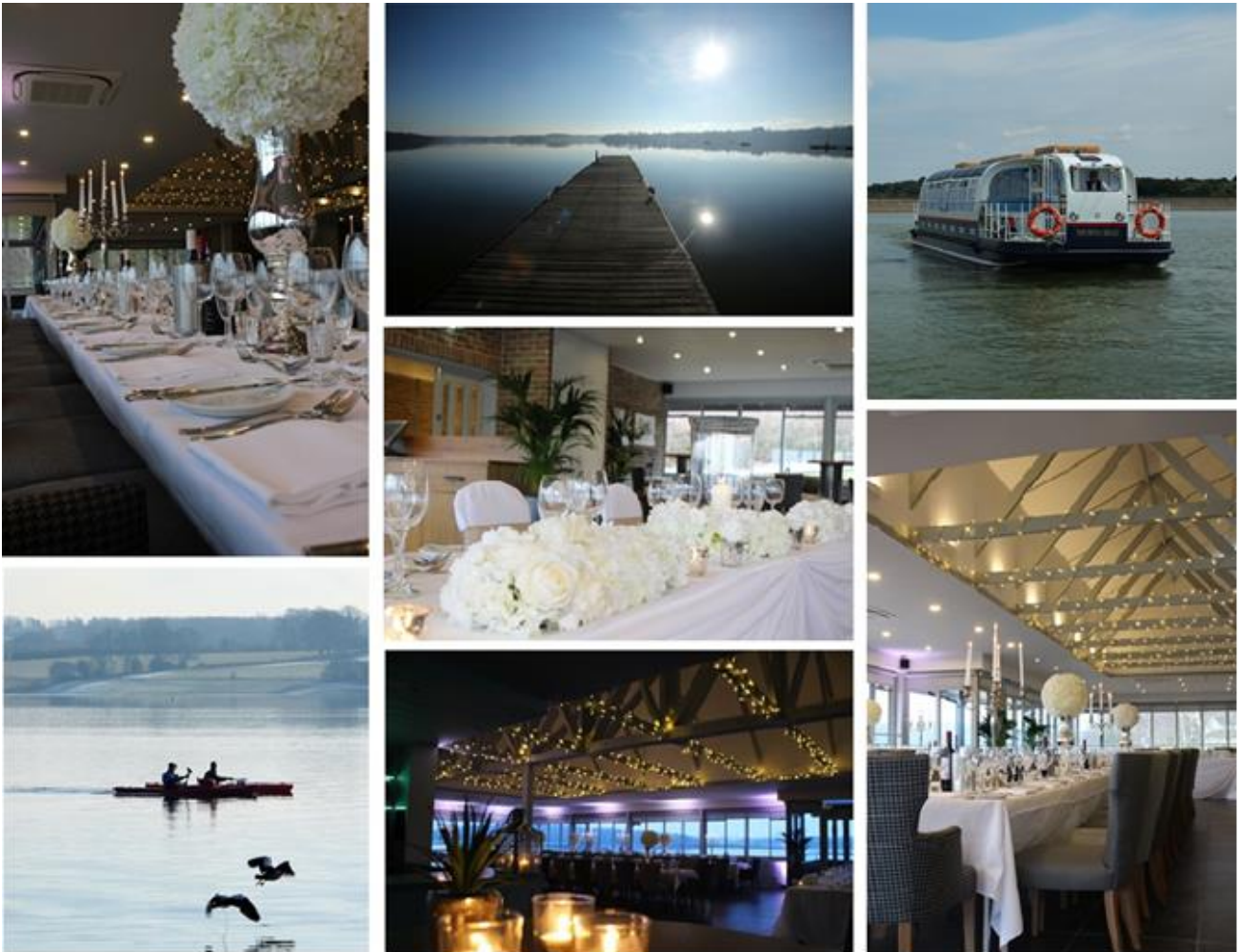




Weddings at Bewl Water



The Boat House at Bewl Water is the ideal setting for a waterside wedding reception

With views across the reservoir, there is no greater place to spend your special day



The Boat House Package

Ceremony & reception venue hire of The Boat House

A truly special and unique drinks reception aboard The Bewl Belle - one glass of Prosecco or Bucks Fizz per person

3 course set wedding breakfast

½ a bottle of house wine per person to accompany your meal

1 glass of sparkling house wine per person for the toast

Evening buffet for all daytime guests - selection of sandwiches, crudités and dips and vegetable crisps

Complimentary Club bedroom at One Warwick Park Hotel with Full English Breakfast for the bride and groom on their wedding night (upgrades available)

(Transportation to and from the hotel must be organised independently)

Price

Mondays- Wednesday £85 per person

Thursday & Friday £95 per person

Saturday & Sundays £105 per person

Minimum of 50 Adult Day Guests

Maximum of 80 Adult Day Guests

This package is available for new enquiries and bookings only and is subject to availability

Children aged 3 -11 years are half the adult price and children under 3 years are free of charge



Wedding Breakfast Menu

Starter

Chicken Liver Parfait - thyme & red onion relish, pecorino crostini

Duck Spring Rolls - pickled cucumber & carrot salad

Warm Corn Crusted Goats Cheese - tomato and basil tartare, sticky balsamic, extra virgin garlic oil (V)

Main Course

Corn Fed Chicken Breast filled with Spinach & Blue Cheese - wild mushroom cream sauce, fondant potato, seasonal vegetables

Slow Cooked Belly of Pork - fondant potato, roasted vegetables cider jus

Seasonal Risotto - herb oil, parmesan crisp, micro leaf (V)

Dessert

Dark Chocolate Delice - cherry gel, honeycomb ice cream

Orchard Fruit & Berry Crumble - crème anglaise

Berry Crème Brulee - shortbread biscuit

Fairtrade coffee and mints

Please choose one dish from each course and, if required, a vegetarian option for both the starter and main



Younger Diners

(Up to 12 years)

£16.95

Starter

Fruit Juice

Fruit Sticks

Vegetable Crudities with houmous

Main Course

Fish Fingers, Chips and Peas

Sausage, Mash and Peas

Chicken Bites, Chips and Beans

Fusilli Pasta with Tomato Sauce

Dessert

Selection of Ice Cream

Fruit Salad

Mini Chocolate Brownie with Ice Cream



Package Upgrades

Canapés

Pea & Mint Tartlet with Creamy Feta (v)

Goats Cheese & Beetroot relish Crostini (v)

Wild Mushroom Tart (v)

Smoked Salmon Blinis with a Lemon & Chive Crème Fraiche

Chorizo & Prawn Skewer

Smoked Bewl Trout Mousse Wasabi Croute Caviar

Carpaccio of Beef Pesto Croute with Horseradish Cream

Chargrilled Fig with Roquefort wrapped in Prosciutto

Thai Style Mini Crab Cakes with a Lime Salsa

Select a total of 3 canapés each - £4.50 per person

Select a total of 5 canapés each - £6.95 per person

Select a total of 8 canapés each - £9.95 per person



Upgrade Your Wedding Breakfast Menu

£5 per person

Smoked Salmon and Crayfish Mousse - lemon crème fraiche, dill, pecorino crostini

Ham Hock & Smoked Chicken Terrine - minted pea puree, baby leaves, piccalilli dressing

Duo of Smoked Trout & Salmon Terrine - pickled cucumber, sourdough crumb

Wild Mushroom Arancini - tarragon aioli, rocket (V)

Roast Beef - Yorkshire pudding, roast potatoes, seasonal vegetables, rich gravy

Roast Loin of Pork - roast potatoes, seasonal vegetables, crackling, apple sauce, rich gravy

Vegetarian Roast - Yorkshire pudding, roast potatoes, seasonal vegetables, rich gravy (V)

Fillet of Hake - baby leeks, roasted new potatoes, shallot & chive sauce

Herb Crusted Salmon - thyme roasted new potatoes, seasonal vegetables

Lemon Meringue Pie - raspberry gel

Passion Fruit Cheesecake - mango sorbet

Vanilla Panacotta - roasted peaches, almond brittle



Upgrade Evening Buffet

The Finger Buffet

Selection of Sandwiches

Assortment of mini quiches

Scotch egg with piccalilli

Honey, soy & Sesame coated chicken skewers

Mozzarella & Sun Dried tomato arancini

Wild Mushroom Tart

Sausage Rolls

Goats cheese and beetroot Crostini

Dark Chocolate Dipped Honeycomb

Lemon Tartlets with raspberries

5 items £14.50 per person

7 items £17.50 per person

9 items £19.50 per person

Classic BBQ

£15.00 per person

Locally produced Sausages, Beef Burgers, Chinese Chicken Drumstick

Accompanied With

Jacket Potato, Coleslaw, Tomato & Cucumber Salad and Floured Bap

Hog Roast

£14.95 per person

Floured bap filled with carved pork, mixed leaf and chunky apple sauce

Minimum 60 people



Hotel Accommodation

ONE WARWICK PARK HOTEL

Stay in luxury at One Warwick Park Hotel

Exclusive use of all 39 double bedrooms

CLUB ROOM – Perfectly formed luxury bedrooms

EXECUTIVE ROOM – Elegant rooms with five-star comfort

DELUXE ROOM – Beautifully styled rooms, with a little extra space

JUNIOR SUITE – Luxurious, generous spaces with stylishly elegant finishes

Sunday - Wednesday

£6240

Thursday - Saturday

£6610

Price includes:

All 39 bedrooms at One Warwick Park

10% discount off all bedrooms

Full English breakfast

Return transportation from One Warwick Park to Bewl Water