



YOUR WEDDING THE CHARTRIDGE WAY

Contained within this pack is all the information you will need to organise your wedding with us here at Chartridge. Our years of experience in organising a wide variety of events will ensure that our dedicated and professional team will make the whole process, from making your booking to enjoying the meal on the big day, as smooth and as pleasurable as possible.

Chartridge is able to offer a choice of wedding receptions to suit everybody's taste. For the more traditional function we are able to offer the wedding breakfast, evening buffet and drinks. Our Chef has specially prepared some exciting and imaginative menus which show the high standards we achieve.

The following items are included:

Red Carpet
Table Plan and Place Cards
One long & low and One Pedestal Flower Arrangement for the Ceremony Room
(this is for couples getting married at Chartridge only)
Changing Facilities for the Bridal Party
A Host For Your Special Day
Cake Stand and Knife
Your Host to Act as Master Of Ceremonies if required
*Accommodation *in our Bridal Suite for the Bride and Groom*
Bedrooms Upgraded Where Possible
Use of Our Extensive Grounds for Photographs

**Complimentary Bridal Suite with residential bookings of 10 or more bedrooms.*

Civil Marriage Ceremony

We are pleased to announce that Chartridge is licensed for a Civil Marriage Ceremony. It is the Bride and Groom's responsibility to contact the local Registrar. (Details can be found in our "Booking Conditions")



A Message From The Head Chef And His Team

At Chartridge we have created a choice of Menus to reflect creative and mouth watering dishes, combining the freshest of ingredients a passion for food and a wealth of experience.

We aim to make your Wedding a memorable occasion.

Choosing a Menu, which will suit all tastes is no easy feat, therefore we are here to help answer any concerns you may have

Due to an increased demand nowadays, for menus which suit special diets we are able to cater for all types of groups for example Lacto, Vegan & Coeliac

We can also design a Menu which may include your favourite dishes.

Prior to the event the Head Chef will be delighted to meet with you and talk through the chosen menu, with the opportunity of tasting the dishes.

~~~~~

*3-Course sit-down Menus start from £ 38.00 per person*

\*

*Canape Selection from £ 4.50 per person*

\*

*Buffets from £ 13.95 per person*  
*Barbecues from £ 18.95 per person*

~~~~~



Canapés Menu

*Goats Cheese Parma Ham
Stilton Onion Tart
Deep fried Crispy Salmon, Black Pepper, Dill
Mango, Tomato, Coriander Salsa on Bouchee*

£4.50 per person

*Smoked salmon and cream cheese blinis
Mini sausage patties on a crisp crouton
Mango and coriander salsa on Bouchee
Spicy vegetable ratatouille in a pastry cup
Duck with orange and ginger en croute
Mini salmon crab cakes*

£6.50 per person



3-Course Menu

(Please select one Appetiser, one Main Course & one Dessert)

Appetisers

Choice of soups:

Smoked haddock and leek chowder

Tomato and basil

Roasted red pepper

Carrot and coriander

Leek and potato

*

Smoked salmon and crab parfait with a cucumber lemon and asparagus salsa

*

Venison and pheasant terrine accompanied with a plum and ginger compote

*

Trio of sweet melon with raspberry and mint coulis

*

Confit of duck leg on mixed leaves and drizzled with red wine and balsamic vinegar reduction

*

Roasted vegetable terrine scented with fresh basil and finished with a spicy tomato relish

*

Chicken and herb roulade served on a bed of French leaves with lemon and lime yogurt dressing



3-Course Menu

(Please select one Appetiser, one Main Course & one Dessert)

Main Courses

Baked chicken breast filled with cream cheese and herb farlé with roast potatoes and red wine jus

*

Roasted topside of beef with herb Yorkshire puddings, roast potatoes and pan gravy

*

Herb crusted salmon fillet with bubble and squeak and white wine cream sauce

*

Braised lamb shank set on pesto mash with a port and rosemary reduction

*

Pan-fried chicken breast wrapped in smoked bacon with mash potatoes and a mushroom and tarragon sauce

*

Roasted vegetable and goat's cheese tart with dressed mixed salad and roasted new potatoes

*

Field mushrooms topped with a ratatouille of vegetables set on a tomato and basil concasse with new potatoes

*

Roast loin of pork with apple and sage compote, roast potatoes and a wholegrain mustard velouté

*

Wild mushroom risotto topped with fresh Parmesan and served with a dressed mixed salad

*

Grilled rainbow trout filled with a sorrel and fennel stuffing, paprika and lemon butter and roast potatoes

(all main courses served with a panache of mixed vegetables)



3-Course Menu

(Please select one Appetiser, one Main Course & one Dessert)

Desserts

Sugar glazed lemon tart with chantilly cream and raspberry coulis

*

Chocolate and orange torte, summer berry compote and fresh cream

*

Toffee and banana cheesecake with baileys crème Anglaise

*

White chocolate and raspberry crème brulee with homemade short bread

*

Strawberry vacherin enhanced with a forest berry sauce

*

White and dark chocolate parfait served with a light vanilla sauce

*

Continental cheese selection served with crackers



Childrens Menu

£16.50 per child

Melon and Fruit Coulis

Chicken Nuggets with Chips

Sausages and Chips

Goujons of Plaice with Chips

Individual Cheese and Tomato Pizza and Chips

ALL THE ABOVE DISHES ARE SERVED WITH BEANS OR PEAS

Mixed Ice Cream

~~~~~



## Buffet Menus

(Selection dishes can be interchanged if preferred)

### Selection One

*English and continental cheese selection with crackers*

*A selection of pickles and chutneys*

*A platter of chilled cold cuts of ham, beef and turkey*

*Baked potato wedges*

*Crusty homemade bread*

*Bowls of tossed mixed salad*

**£13.95 per person**

\*\*\*

### Selection Two

*French bread sandwiches*

*Cajun chicken drumsticks*

*Mini cheese and onion quiches*

*Crudités with dips*

*Vegetable samosas*

*Spicy potato wedges*

**£16.95 per person**

\*\*\*

### Selection Three

*Hog roast with apple sauce*

*Vegetable lasagne*

*Selection of 5 salads*

*Roasted new potatoes*

*Homemade bread*

**£19.75 per person**

\*\*\*

### Selection Four

#### **Hot Indian Buffet**

*Poppodoms*

*Vegetable samosas*

*Lime Pickle*

*Mango chutney*

*Minted yogurt*

*Chicken tikka*

*Lamb jalfrezi*

*Vegetable Dahl*

*Braised rice*

**£18.75 per person**

\*\*\*

(All prices include VAT)



## Selection Five

### Salads

*Coleslaw and honey*  
*Tomato and onion laced with basil oil*  
*Potatoes with onion and chive*  
*Salad Niçoise*

\*\*\*

### Main Dishes

*Rosemary new potatoes*  
*Dressed mirrors of:*  
*Chilled Poached Salmon*  
*Honey roast ham*  
*Roast topside of Beef*  
*Turkey crown*

\*\*\*

### Desserts

*Glazed lemon tart*  
*Chocolate and orange torte*  
*(served with single cream)*

\*\*\*

*Coffee*

\*\*\*

**£27.50 per person**  
**or £31.50 per person for Roast Beef or Turkey Crown option**

**(including VAT)**



## **Selection Six**

### **Salads**

*Cous-cous with roasted vegetables*

*Coleslaw*

*Tomato, red onion and basil*

*Mixed leaves*

*Pasta salad with chargrilled chorizo*

\*\*\*

### **Main Dishes**

*Baked chicken with a mushroom and thyme stuffing and a white wine and chive cream sauce*

*Roast vegetable, spinach and ricotta lasagne*

*Roasted new potatoes*

\*\*\*

### **Desserts**

*Choice of two desserts from the main menu*

\*\*\*

**£31.50 per person**



## Barbecue Menus

### Selection One

*Mixed Leaves*  
*Coleslaw*  
*Tomato and red onion salad*  
*Beef burgers*  
*Pork and herb sausages*  
*Thai chicken drumsticks*  
*Veggie burgers*  
*Vegetarian sausages*  
*Jacket potatoes*

**£18.95 per person**

\*\*\*

### Selection Two

*Tomato and red onion salad*  
*Coleslaw*  
*Mixed leaves*  
*Potato and chive salad*  
*Couscous with sultanas and apricots*  
*Salmon parcels with chilli, lime and lemongrass*  
*Beef burgers with a seeded bap*  
*Spicy BBQ Pork ribs*  
*Minute steak in an oriental style marinade*  
*Vegetarian burgers with a hint of chilli and coriander*  
*Field mushroom, goats cheese and sundried tomato parcels*  
*Jacket potatoes*

**£28.50 per person**

\*\*\*

**(All prices include VAT)**



Bin

Bottle

Bin

Bottle

## WHITE WINE

### HOUSE WHITE WINE

- |    |                                                                                     |        |
|----|-------------------------------------------------------------------------------------|--------|
| 1  | HARDYS MILL CELLARS SEMILLON-CHARDONNAY, SE AUSTRALIA - AUSTRALIA                   | £13.95 |
|    | Medium-bodied, crisp and peachy. 🍑                                                  |        |
| 2  | ETCHART PRIVADO TORRONTES-CHARDONNAY, SALTA - ARGENTINA                             | £13.95 |
|    | Smooth, fresh lychee spice. 🍷                                                       |        |
| 3  | FORTANT SAUVIGNON BLANC, VDP D'OC FRANCE                                            | £14.50 |
|    | Lively crisp citrus and pineapple. 🍋                                                |        |
| 4  | SANCERRE LA FUZELLE, ADRIEN MARÉCHAL CENTRAL VINEYARDS - FRANCE                     | £28.95 |
|    | Crisp ripe gooseberry. 🍇                                                            |        |
| 5  | MÂCON-VILLAGES DOMAINE DE LA GRANGE MAGNIEN, LOUIS JADOT, CÔTES MÂCONNAISE - FRANCE | £22.75 |
|    | Full fresh ripe apple. 🍏                                                            |        |
| 6  | PETIT CHABLIS, J. MOREAU ET FILS, CHABLIS - FRANCE                                  | £22.75 |
|    | Dry, steely and elegant with underlying Chardonnay fruit. 🍷                         |        |
| 7  | BOSCHENDAL CHENIN BLANC, COASTAL REGION - SOUTH AFRICA                              | £19.95 |
|    | Honeyed mangoes and crushed nuts. 🍌                                                 |        |
| 8  | NOBILO SOUTHERN RIVERS SAUVIGNON BLANC, EAST COAST - NEW ZEALAND                    | £22.75 |
|    | Fresh and crisp with classic characters of gooseberry and tropical flavours. 🍇      |        |
| 9  | ROBERT MONDAVI TWIN OAKS CHARDONNAY, CALIFORNIA, CENTRAL COAST - USA                | £18.95 |
|    | Lemony tropical fruit. 🍌                                                            |        |
| 10 | TORRES VIÑA ESMERALDA, PENEDES - SPAIN                                              | £17.95 |
|    | Crisp and dry with a lovely floral and fragrant aroma. 🍷                            |        |
| 11 | ANALIVIA VERDEJO PAGOS DEL REY, RUEDA - SPAIN                                       | £17.95 |
|    | White peach, pear and lemon. 🍑                                                      |        |
| 12 | CORTE VIGNA PINOT GRIGIO PROVINCIA DI PAVIA VENETO - ITALY                          | £14.25 |
|    | Full floral flourish and racy crispness. 🍷                                          |        |

## RED WINE

### HOUSE RED WINE

- |                    |                                                                                       |        |
|--------------------|---------------------------------------------------------------------------------------|--------|
| 13                 | HARDYS MILL CELLARS SHIRAZ-CABERNET, SE AUSTRALIA - AUSTRALIA                         | £13.95 |
|                    | Very approachable, fruit-driven and distinctive with a persistent finish. 🍷           |        |
| 14                 | ETCHART PRIVADO MALBEC-CABERNET SAUVIGNON, SALTA - ARGENTINA                          | £13.95 |
|                    | Roasted coffee bean spices and brooding ripe blackcurrants. 🍷                         |        |
| 15                 | RAIMAT ABADIA, TINTO CRIANZA COSTERS DEL SEGRE - SPAIN                                | £17.50 |
|                    | Full-bodied and smooth with beautifully developed flavours of smoky-oak. 🍷            |        |
| 16                 | ROBERT MONDAVI TWIN OAKS CABERNET SAUVIGNON, LODI COUNTY, CALIFORNIA - USA            | £20.95 |
|                    | Cassis with vanilla spice. 🍷                                                          |        |
| 17                 | CHIANTI ROSSO, RUFFINO TOSCANA - ITALY                                                | £21.85 |
|                    | Soft simple delicate refreshing. 🍷                                                    |        |
| 18                 | FLAGSTONE THE TREATY TREE CHEF'S RED RESERVE, WELLINGTON, WESTERN CAPE - SOUTH AFRICA | £21.85 |
|                    | Spiced plums, a hint of mint. 🍷                                                       |        |
| 19                 | FLEURIE CHÂTEAU DE FLEURIE, E. LORON ET FILS BEAUJOLAIS - FRANCE                      | £27.95 |
|                    | Vibrant violet and soft raspberry. 🍷                                                  |        |
| 20                 | CÔTES DU RHÔNE, CHÂTEAU SAINT-ROMAN, CUVÉE RÉSERVÉE, SOUTHERN RHÔNE - FRANCE          | £19.95 |
|                    | Rich, generous peppery berries. 🍷                                                     |        |
| 21                 | MARQUES DE MORANO RIOJA CRIANZA TINTO RIOJA - SPAIN                                   | £17.50 |
|                    | Ripe cherry and smooth raspberry. 🍷                                                   |        |
| 22                 | KUMALA PINOTAGE-SHIRAZ, WESTERN CAPE - SOUTH AFRICA                                   | £14.95 |
|                    | Rich plummy spicy touch of vanilla-oak. 🍷                                             |        |
| <h3>ROSÉ WINE</h3> |                                                                                       |        |
| 23                 | VENDANGE WHITE ZINFANDEL, CALIFORNIA USA                                              | £15.25 |
|                    | Off-dry attractive fresh zingy strawberry. 🍷                                          |        |
| 24                 | COTEAUX D'AX-EN-PROVENCE, CHÂTEAU DE BEAULIEU - FRANCE                                | £17.95 |
|                    | Round summer fruits and herbs. 🍷                                                      |        |



Bin

Bottle

## SPARKLING WINE

- |    |                                                                                    |        |
|----|------------------------------------------------------------------------------------|--------|
| 25 | PROSECCO EXTRA DRY, FANTINEL<br>VENETO - ITALY<br>Fresh, dry and fruity. 🍷         | £22.95 |
| 26 | BERRI ESTATES CUVÉE BRUT, SE AUSTRALIA<br>AUSTRALIA<br>Soft, lively fruity zing. 🍷 | £19.95 |

## CHAMPAGNE

- |    |                                                                                |        |
|----|--------------------------------------------------------------------------------|--------|
| 27 | DUVAL-LEROY FLEUR DE CHAMPAGNE, BRUT<br>Fresh and modern, soft and rich. 🍷     | £48.75 |
| 28 | PERRIER-JOUËT GRAND BRUT<br>Pale and elegant, displaying fine concentration. 🍷 | £52.75 |
| 29 | PERRIER-JOUËT BLASON ROSÉ<br>Wild strawberries and rose petals. 🍷              | £75.00 |

### Wine Expression

-  Very dry, delicate subtle whites
-  Dry, herbaceous or aromatic whites
-  Juicy, fruit-driven, ripe whites
-  Light, simple, delicate reds
-  Juicy, medium-bodied, fruit-led reds
-  Spicy, peppery, warming reds
-  Rosé wines
-  White sparkling wines
-  Rosé sparkling wines

### CHARTRIDGE CONFERENCE COMPANY

Where everyone has one aim. Working together with our clients to deliver service excellence.

Another very good reason to choose the Chartridge Conference Company. Specialist meeting venues in great locations run by people who really care.



0200-1-1

© 2008 Chartridge Co.

# The Chartridge Conference Centre





## Wedding Package Drinks Selection

### The Classical Package

*Each Guest Receives:*

*1 Glass of Bucks Fizz or Pimms on arrival*

*Half a bottle of Chartridge House Red or*

*White wine with the meal*

*1 Glass of dry sparkling wine for the Toast*

**£17.50 per person**

\*

### The Premium Package

*Each Guest Receives:*

*1 Glass of champagne on arrival*

*Half a bottle of TORRES VIÑA ESMERALDA*

*Or ETCHART PRIVADO with the meal*

*1 Glass of Champagne for the Toast*

**£25.00 per person**

\*

*We will be delighted to put together a package of  
your choice from our beverage and wine lists.*



## YOUR WEDDING WITH CHARTRIDGE BOOKING CONDITIONS

The following prices and conditions are applicable with effect from January 2009 until December 2009.

### **DEPOSIT**

In order to secure your reservation, we require written confirmation together with a non-refundable deposit of £2000.00.

### **FACILITY FEE FOR USE OF CHARTRIDGE**

£2000.00 inclusive of VAT secures Chartridge on a Saturday for your non-exclusive use on your special day. Minimum numbers for Chartridge are 65 adult guests, reductions are available on Friday and Sunday. Chartridge does not entertain corkage facilities.

### **CIVIL CEREMONIES**

Chartridge is licensed for civil marriage ceremonies.

A fee of £600.00 is payable for this facility, in addition to the fee charged by the Registrar. If you wish to have a civil ceremony you should initially contact the Chiltern Hills District Register Office at the Buckinghamshire County Council Area Office, Easton Street, High Wycombe (Telephone: 01494 475205) to confirm the availability of your chosen date and time.

### **PAYMENT TERMS**

A proforma invoice will be raised 8 weeks prior to the date of the Wedding covering the estimated cost of food and beverage, and a deposit of £500.00 to cover breakages and any damages, refundable within 21 days. This invoice must be paid in full, less the initial £2000.00 deposit, within 7 days of receipt. Account bars when not prepaid can be arranged when guaranteed to a Credit Card.

A final invoice, inclusive of any additional minor expenses, will be issued after the event to be settled within 21 days. **All payments by credit card incur a 2% administration charge.**

Final numbers of guests are to be advised 14 days in advance. Please note that this will be the minimum chargeable number.

### **PRICES**

All prices are subject to increase at the discretion of the Chartridge Conference Company.

### **CANCELLATION**

Chartridge reserves the right to make a further charge of £2000.00 for a late cancellation within 8 weeks of the date of the function. We advise all Wedding parties to insure against cancellation.

### **CHILDREN**

Chartridge is a dedicated conference centre specialising in weddings at weekends. Because of the nature of the building and its grounds children, whilst welcome, are the responsibility of the host during their visit. Bedroom accommodation is not suitable for children.

Signed \_\_\_\_\_ Date \_\_\_\_\_