



THE GAMEKEEPER'S INN
LONG ASHES PARK

Wedding Packages and Menus



THE GAMEKEEPER'S INN

LONG ASHES PARK

YOUR WEEKEND WEDDING PACKAGE

All Friday and Saturday weddings held at The Gamekeeper's Inn include the following:

Hire of the Netherside Suite or Conservatory for your civil ceremony

Hire of the Netherside Suite for your reception

A reception drink for your guests

A selection of three canapés during your drinks reception

Three course wedding breakfast followed by tea, coffee and truffles

Half a bottle of wine or a bottle of beer per person with your meal

A glass of prosecco for your toast

An evening supper for your guests

Personal wedding coordinator

Complimentary honeymoon suite for the bride and groom

Master of ceremonies and professional toastmaster

12 or 14 inch cake stand and knife

White table linen and napkins

White chair covers with your choice of coloured sash

Use of the grounds for photographs

Free car parking

Day	Price Per Day Guest 2020	Price Per Day Guest 2021	Price Per Day Guest 2022
Friday and Saturday Including Bank Holiday Sunday's Minimum 60 Day Guests	£110	£120	£125

Children (under 12 years) are £25. Children are not included in your minimum numbers. Additional evening guests are £15. We kindly request that you cater for a minimum of 70% of your evening guests.



THE GAMEKEEPER'S INN

LONG ASHES PARK

RECEPTION DRINKS

We will serve your guests your chosen reception drink:

Prosecco

Bottled beer

Pimms

Bucks fizz

Mulled wine

Fresh orange juice will be provided as a non-alcoholic alternative.

CANAPÉS

Complement your drinks reception with a selection of three canapés:

Mini toad in the hole with caramelised red onion

Goat's cheese and red pepper tart

Salmon gravadlax with lemon mayonnaise on a ciabatta croûte (GF*)

Fish goujons with tartare sauce

Honey roasted pork sausages (GF*)

Sweet potato wedges with a sour cream and chive dip (GF)

Chicken liver parfait with red onion marmalade on a ciabatta croûte

Halloumi and red pepper skewers (GF)

Assorted quiche tarts

Assorted spring rolls

If you would like to provide additional canapés for your guests, please add £2.00 per person per additional canapé.

Dishes marked GF are gluten free, dishes marked GF* can be adapted to make them gluten free.



THE GAMEKEEPER'S INN

LONG ASHES PARK

WEDDING BREAKFAST MENU

You may choose one or two starters, main courses and desserts to create your menu. Should you wish to serve a specific dish not detailed on the menus below or have any dietary requirements, our chefs are happy to develop a customised menu for your event.

STARTERS

Soup of the day served with a warm bread roll (GF*)

Platter of seasonal melon, parma ham and balsamic glaze (GF)

Creamy garlic mushroom pot with a Wensleydale cheese crust (GF*)

Smooth chicken liver pâté served on a ciabatta croûte with fruit chutney (GF*)

Salt and pepper squid, dressed leaves, lemon and lime mayonnaise

Bloody Mary prawn cocktail, dressed leaves and brown bread (GF*)

Confit of duck croquettes, dressed leaves and sweet chilli sauce

Trio of salmon; smoked salmon mousse, cold poached salmon and smoked salmon rosette served with dressed leaves (GF)

MAIN COURSES

Chicken breast wrapped in bacon served with fondant potato and a creamy white wine and tarragon sauce (GF)

Trio of pork, Lincolnshire and Cumberland sausages, creamy mashed potato and caramelised onion gravy

Baked hake, crushed new potatoes and a caper and herb butter (GF)

Roast pork or toffee glazed gammon, apple sauce, Yorkshire pudding, roast potatoes and a rich jus (GF*)

Slow roasted belly pork, creamy mashed potato, cider gravy and apple purée (GF)

Fillet of sea bass, crushed new potatoes, chorizo and red pepper coulis (GF*)

Braised shoulder of lamb, creamy mashed potato and redcurrant jus (GF*) (£5 per person supplement)

Roast sirloin of beef, Yorkshire pudding, roast potatoes and a rich jus (GF*) (£5 per person supplement)



THE GAMEKEEPER'S INN

LONG ASHES PARK

VEGETARIAN MAIN COURSES

Wild mushroom risotto topped with fresh herbs (GF)

Pear and blue cheese tart served with a dressed salad

Tagliatelle pasta tossed in a sun-dried tomato, olive and feta sauce (GF)

Broccoli and brie puff pastry parcel with a tomato and herb sauce

Baked nut crusted goat's cheese, buttered new potatoes and a beetroot, orange and watercress salad

Triple cheese and onion pie served with a dressed salad

All main courses are served with a sharing platter of seasonal vegetables

INTERMEDIATE COURSE

Add an intermediate course of sorbet or soup for £3.00 per person (GF)

DESSERTS

Sticky toffee pudding, butterscotch sauce and cream (GF*)

'Keeper's mess; seasonal berries bound with crème chantilly and meringue pieces (GF)

Blueberry crème brûlée served with lavender and lemon shortbread (GF*)

Glazed lemon tart served with a berry compote

Chocolate brownie, rich chocolate sauce and vanilla ice cream (GF*)

Vanilla panna cotta with stewed fruits (GF)

Dessert assiette; chocolate brownie, lemon tart and strawberry pavlova

Fresh fruit salad laced with malibu, served with a brandy snap basket (GF*) (£2 per person supplement)

CHEESE COURSE

Treat your guests to a cheese board with a selection of three cheeses, biscuits and chutney for £7.95 per person (GF*)



THE GAMEKEEPER'S INN

LONG ASHES PARK

Should you wish to have a cheese cake for your wedding, please speak to your wedding coordinator who will provide a price based on your requirements.

TO FINISH

Freshly brewed filter coffee, tea and truffles.

VEGAN MENU

VEGAN STARTERS

Sweet potato wedges with houmous (GF)

Pear tart, red onion marmalade and dressed leaves

VEGAN MAIN COURSES

Butternut squash risotto, garden peas and crispy kale (GF)

Chickpea, edamame and chilli burger topped with cheese, tomato and baby gem lettuce, served in a brioche bun with skin on fries and coleslaw

Indian spiced saag curry with sweet potato, spinach, celery, carrot, cauliflower and coriander, served with basmati rice (GF)

VEGAN DESSERTS

Apple crumble with ice cream

Chocolate brownie with a rich chocolate sauce and ice cream (GF*)

MENU TASTING

Should you need help choosing your wedding breakfast menu, please speak to your wedding coordinator to organise a menu tasting for £30.00 per person.



THE GAMEKEEPER'S INN

LONG ASHES PARK

CHILDREN'S MENU

Available for children aged 12 and under.

STARTERS

Cheesy garlic bread

Melon boat (GF)

Vegetable crudites (GF)

MAIN COURSES

Battered chicken strips, chips and baked beans or garden peas

Sausage, creamy mashed potato and gravy or baked beans (GF)

Beef burger, chips and baked beans or garden peas (GF*)

Fish 'n' chips, with or without mushy peas

Macaroni cheese (GF*)

DESSERTS

Selection of ice cream and trimmings (GF*)

Doughnuts served with a pot of dipping chocolate

Chocolate brownie and ice cream (GF*)

£25.00 per child



THE GAMEKEEPER'S INN

LONG ASHES PARK

EVENING BUFFET MENUS

We kindly request that you provide food for a minimum of 70% of your evening guests.

Please choose an evening supper from the selection below:

Bacon or sausage sandwiches with hand cut chunky chips (GF*)

Hot carved hog roast, sausage stuffing, apple sauce and tea cakes (GF*)

Assorted sandwiches, sausage rolls, pork pies, quiche and a selection of salads

Mini beer battered fish and chunky chips

£15.00 for additional evening guests

Provide your guests with an evening buffet from the selection below for a £5 supplement per day guest:

Southern fried popcorn chicken, chilli beef, mini fish and chips, vegetable and duck spring rolls, piri-piri potato wedges and a selection of salads

or

Please choose two dishes from the selection below. These may be accompanied by rice, chips or jacket potatoes:

Chicken or vegan curry (GF)

Beef or vegetable lasagne

Steak and ale pie

Lamb tagine (GF)

Fish pie (GF)

Shepherds pie (GF)

Cottage pie (GF)

Chilli con carne (GF)

£20.00 for additional evening guests



THE GAMEKEEPER'S INN

LONG ASHES PARK

WEDDING BREAKFAST DRINKS

Each of your guests will be served half a bottle of wine or a bottle of beer during your wedding breakfast. You may choose from the following selection:

WHITE

Pinot Grigio

Sauvignon Blanc

Chardonnay

ROSÉ

White Zinfandel Rosé

Pinot Grigio Blush

RED

Merlot

Shiraz

Malbec

BOTTLED BEER

Corona

Peroni

Wainwrights

Alternative upgrades are available, please peruse our full wine list, or should you have a specific request, please speak to your wedding coordinator.



THE GAMEKEEPER'S INN

LONG ASHES PARK

YOUR WEDDING PACKAGE

AVAILABLE SUNDAY TO THURSDAY

All weddings held at The Gamekeeper's Inn include the following:

Hire of the Netherside Suite or Conservatory for your civil ceremony

Hire of the Netherside Suite for your reception

A reception drink for your guests

Three course wedding breakfast or wedding breakfast buffet

Personal wedding coordinator

Complimentary honeymoon suite for the bride and groom

Master of ceremonies and professional toastmaster

12 or 14 inch cake stand and knife

White table linen and napkins

White chair covers with your choice of coloured sash

Use of the grounds for photographs

Free car parking

Package	Price Per Day Guest 2020	Price Per Day Guest 2021	Price Per Day Guest 2022
Three Course Wedding Breakfast	£70	£80	£85
Wedding Breakfast Buffet	£55	£65	£70

Children (under 12 years) are £25.

Please choose your reception drinks and three course wedding breakfast menu from the weekend wedding package menus.



THE GAMEKEEPER'S INN

LONG ASHES PARK

WEDDING BREAKFAST BUFFET MENUS

Please choose one of the following menus for your guests to enjoy:

MENU ONE

Hot carved hog roast, sausage stuffing, apple sauce, tea cakes, hand cut chunky chips, assorted salads, potato salad and coleslaw (GF*)

MENU TWO

Southern fried popcorn chicken, chilli beef, mini fish and chips, vegetable and duck spring rolls, piri-piri potato wedges and a selection of salads

MENU THREE

Please choose two or three dishes from the selection below. These may be accompanied by rice, chips or jacket potatoes:

Chicken or vegan curry (GF)

Beef or vegetable lasagne

Steak and ale pie

Lamb tagine (GF)

Fish pie (GF)

Shepherds pie (GF)

Cottage pie (GF)

Chilli con carne (GF)

ADD SOMETHING SWEET

For £5 per person

Assorted cake selection – Victoria sponge, lemon drizzle, coffee and walnut, chocolate, red velvet

Chocolate brownie (GF*)

Lemon tart

'Keeper's mess (GF)



THE GAMEKEEPER'S INN

LONG ASHES PARK

YOUR BESPOKE PACKAGE

Customise your wedding day with the following optional extras:

A selection of canapés during your drinks reception

Tea, coffee and truffles to follow your meal

Drinks to accompany your wedding breakfast

Toast drink for your speeches

An evening supper for your guests

CANAPÉS

Complement your drinks reception with a selection of canapés:

Mini toad in the hole with caramelised red onion

Goat's cheese and red pepper tart

Salmon gravadlax with lemon mayonnaise on a ciabatta croûte (GF*)

Fish goujons with tartare sauce

Honey roasted pork sausages (GF*)

Sweet potato wedges with a sour cream and chive dip (GF)

Chicken liver parfait with red onion marmalade on a ciabatta croûte

Halloumi and red pepper skewers (GF)

Assorted quiche tarts

Assorted spring rolls

2 canapés £5.95, 3 canapés £7.95 or 4 canapés £9.95 per person

TEA, COFFEE AND TRUFFLES

Serve fresh filter coffee, tea and truffles following your wedding breakfast for £3.00 per person



THE GAMEKEEPER'S INN

LONG ASHES PARK

DRINK PACKAGES

Please peruse our wine list and bar menu to select a toast for your speeches and drinks to accompany your wedding breakfast.

EVENING BUFFET MENUS

We kindly request that you provide food for a minimum of 70% of your evening guests.

Please choose an evening supper from the selection below:

Bacon or sausage sandwiches with hand cut chunky chips (GF*)

Hot carved hog roast, sausage stuffing, apple sauce and tea cakes (GF*)

Assorted sandwiches, sausage rolls, pork pies, quiche and a selection of salads

Mini beer battered fish and chunky chips

£15.00 per person

Southern fried popcorn chicken, chilli beef, mini fish and chips, vegetable and duck spring rolls, piri-piri potato wedges and a selection of salads

or

Please choose two dishes from the selection below. These may be accompanied by rice, chips or jacket potatoes:

Chicken or vegan curry (GF)

Beef or vegetable lasagne

Steak and ale pie

Lamb tagine (GF)

Fish pie (GF)

Shepherds pie (GF)

Cottage pie (GF)

Chilli con carne (GF)

£20.00 per person



THE GAMEKEEPER'S INN

LONG ASHES PARK

PAYMENT AND CANCELLATION POLICIES

PAYMENT POLICY

Once you have chosen a date for your wedding, we will provisionally hold your booking for up to fourteen days. If you are holding a civil ceremony, this will allow you time to contact the local Registrar and check their availability for the date. At the end of the fourteen days we require a non-refundable deposit of £1,000.

A pro-forma invoice will be raised for the balance which is to be paid fourteen days prior to the event.

CANCELLATION POLICY

Up to fifteen days prior to the event - £1,000 deposit non-refundable, any balance paid will be refunded.

Within fourteen days of the event – full deposit and balance non-refundable.

THINGS YOU MAY LIKE TO KNOW

We only hold one wedding per day.

All prices are inclusive of VAT at the current rate.

On occasion, it may be necessary to vary the menu slightly due to limited availability of produce outside of our control. We reserve the right to alter menus, drink selections and prices at any time.

It is not the policy of the hotel to provide the option of corkage.

Approximately 6 weeks before the day we will meet to discuss final details. This appointment is your opportunity to confirm the number of guests and any bedrooms you require.

Confetti is not permitted indoors and only petals may be used in the grounds. We are unable to have fireworks in the grounds.

We require a copy of any entertainers' public liability insurance 28 days prior to the event.

Wedding menu tastings are available for £30.00 per person, please speak to your wedding coordinator to organise a date and sample menu.

We advise you to take out a wedding insurance policy.