

ALL INCLUSIVE WEDDINGS AT BRINSOP
LATE AVAILABILITY AND WINTER WEDDINGS



ALL INCLUSIVE
"EXCLUSIVELY YOURS"

Wedding Packages

Applies to weddings booked in
January and February 2025 only.
Or when booked up to 3 months
in advance of your wedding date.
**Excludes peak dates*



Includes:

Exclusive use of Brinsop Court, The Knot and grounds

*Bedrooms reserved (*additional cost, guests can pay for rooms directly)*

Bridal suite on the night of the wedding

Choice of ceremony location

Choice of wedding breakfast location

Choice of evening party location

One welcome drink per person

Three canapes per person

One reception drink per person (Bar open)

Three course wedding breakfast

(Choose 1 starter option, 2 main options, 1 dessert option. 1 main option must be vegetarian. Supplement fees apply to menu upgrades)

1/2 bottle wine per person with wedding breakfast

Glass of prosecco to toast the speeches

Full lighting package

Full room of fairy lights in The Knot, LED dance floor, full room of fairy lights and candles in the Banqueting Hall + Disco Ball

Evening Food (Upgrade options apply)

Recovery breakfast the morning after the wedding

SMALL AND INTIMATE

Up to 50 guests

Mon - Thurs: £9,995

Fri: £10,495

Sat: £11,495

A LITTLE LARGER

Up to 100 guests

Mon - Thurs: £13,995

Fri: £14,995

Sat: £15,995

**Additional day guests - £90
Additional evening guests - £16*

T&Cs. In all cases we will be able to cater for Vegan/plant-based requirements. We will always take dietary requirements into account; however, we cannot guarantee the avoidance of cross contamination in our kitchens. Our team will always be happy to discuss your food requirements with you. Prices are valid for 28 days and menus are subject to change. Minimum and maximum numbers apply and food orders must be complete no later than 6 weeks before the wedding date. All inclusive packages are only available for wedding booked in January and February.

CANAPES

ALL INCLUSIVE WEDDINGS AT BRINSOP

Two choices, 3 per person (Included)

UPGRADE - more than two canape options
Additional £2.50 per person, per additional canape choice

Chestnut Mushroom + Tarragon Au Vent **V**

-

Gruyere Gourgeres, Truffle Cream **V**

-

Sesame Vine Tomato **V / VE / GF**

-

Aged Cheddar + Onion Sable, Mustard Cream **V**

-

Cream Cheese, Trout Caviar, Chive Cones

-

Curried Gram Bites, Raisin Gel **V / VE / GF**

-

Crispy Pork, Puffed Pork Skin, Honey + Mustard **GF**

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SOLSTICE MENU

AUTUMN/WINTER MENU



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Starters

Chickpea & Artichoke Salad, Zaatar, Lemon, Cumin **V/VE/GF**

* Roast beetroot Soup, Pickles, Juniper, Horseradish, sourdough Croutons **V/VE/GF**

Chicken Liver Parfait, Port and Orange Jelly, Sourdough Croutes*

* Guinea Fowl, Prune & Leek Terrine, Celeriac, "Melba Toast" **DF**

Smoked Haddock Mousse, Sweetcorn, Pickled Shimeji Mushroom, Potato Bread*

* Gin Cured Salmon, Leek and potato velouté, Apple Salad **GF/DF**

Mains

Warm Root Vegetable "salad", Tarte Fine, Pear, Rosemary Maple Dressing **V/VE**

Spiced Chickpea Fritter, Pumpkin, Pumpkin Seed Pesto, Sage & Cider **V/VE/GF**

Roast Herefordshire Beef or Spiced Lentil & Bean Cake, Roast Potato, Yorkshire Pudding, Cauliflower Cheese,
Seasonal Vegetables, Roast Gravy*

* Fillet of Hake, Curried Cauliflower, Butternut Squash Puree, Pickled Raisins, Wild Rice **GF/DF**

* Roast Beef Fillet, Horseradish, Wild Mushroom, Pomme Anna, Burnt Shallot, Beef Essence **GF/DF**

Grilled Chicken Breast, Sweetcorn, Braised Bacon, Leek, Poultry Jus **GF**

Pork Loin, Pork & Sage Bonbon, Cauliflower, Fondant Potato, Caramelised Apple Jus **GF**

Dessert

Maple Syrup & Apple Tart, Stem Ginger, Blackberry Sorbet **V/VE/GF**

* Caramelized White Chocolate Torte, Perry Jelly, Poached Pear **GF**

* Chocolate Delice, Griottine Cherries, Cherry Liquor Financier **GF**

* Brinsop Blackberry Eton Mess **GF**

Olive Oil Polenta Cake, Roast Pineapple, Coconut Sorbet **V/VE/GF**

Mandarin Cheesecake, Mandarin Sorbet, Spice of Angels **GF**

Includes: 1 starter, 2 main courses (one must be vegetarian) and one dessert.
Also includes 1/2 bottle of house wine per person. *Can be upgraded, cost dependent on choice

*Some menu choices are an upgrade option and therefore have a supplemented fee per person
Starters and desserts are an additional £5 per person, and main courses are £10 per person*

For bespoke menus please contact the catering team

**These menu options can be altered to cater to dietary requirements GF/V/VE*

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EVENING FOOD MENU

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Included - Choose one evening food option

Loaded Fries

Poutine - Cheese Curds, Gravy V
Kimchi, Japanese Mayo, Coriander, Crispy Shallots V/VE
Aspen - Truffle oil, Chives, Grana Padano Cheese
Jamaican Hot Sauce, Mustard, Garlic Oil

Curry Night

Five Jewel Dhal and Bombay Potatoes V/VE
Chicken Balti or Veg and Samosas, Mixed Chutneys

Pizza Shop

Classic Margarita **V/VE**
Pepperoni
Truffle Mascarpone, Thyme, Mushroom **V/VE**
Rocket & Balsamic Salad, Garlic Mayo

Upgrade options - £5 per person

Summer BBQ (April – September)

Hereford beef burger, American Cheese, fairground onions, burger relish
New York Hot Dog, Onions, Sauerkraut, Mustard Mayo
Veggie Dog, Onions, Sauerkraut, Mustard Mayo V/VE
Slaw, Cob Salad V/VE

Pulled Pork Buns (October - March)

Pulled Slow Cooked Pork Shoulder
BBQ "Pulled" Carrot
Apple Sauce, Stuffing, Dipping Gravy and Rolls

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BREAKFAST MENU

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Recovery Breakfast

(Included)

Croissants and pastries/ Muesli, Greek Yoghurt, Selection of breads.

Butter and homemade preserves. Freshly squeezed orange juice.

Freshly made ground coffee, breakfast tea and milk.

Recovery and Replenish Breakfast

(Upgrade £5pp)

Croissants and pastries/ Muesli, Greek Yoghurt, Selection of breads.

Butter and homemade preserves. Freshly squeezed orange juice.

Freshly made ground coffee, breakfast tea and milk.

Bacon breakfast rolls and sausages patty breakfast roll.

Full English breakfast buffet

(Upgrade £10pp)

Herefordshire Bacon, Herefordshire Sausages, Free Range Eggs,

Tomatoes, Mushrooms, Muesli. Selection of breads.

Butter and homemade preserves. Freshly squeezed orange juice.

Freshly made ground coffee, breakfast tea and milk.

*All overnight guests must choose the same breakfast option

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DRINKS MENU

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Welcome drink

1 x drink served as your guests arrive

(This can be moved to the Reception if you would prefer)

Please select 2 drink options from the list below:

Prosecco

Bottled Beer/Lager/Cider

Mulled Wine/Cider

Non-Alcoholic alternative

Reception

1 x drink served to your guests following your Ceremony.

Please choose 2 drink options from the list below:

Prosecco

Bottled Beer/Lager/Cider

Mulled Wine/Cider

Penrhos G & T

Non-Alcoholic Alternative

Toast

1 x glass of Prosecco or Non-Alcoholic alternative

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