

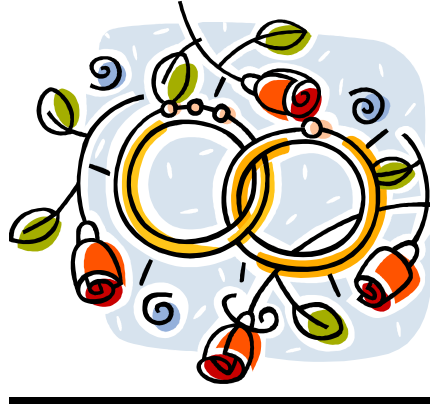
Pine Lodge Hotel

281- 283 Nottingham Road, Mansfield, NG18 4SE

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Wedding Package



*We are delighted that you are considering **Pine Lodge Hotel** for your special day.*

Over recent years we have been host for many Wedding celebrations from small intimate numbers to the larger more elaborate celebrations.

*We are confident that our reputation for **Quality, Value and Service** will make your special day run very smoothly and our professional team will be with you throughout to guide you with the day's events.*

Please find attached our Wedding Day Menu's along with room tariffs and example seating plans for your perusal.

*We are able to offer a **10 % discount** on accommodation bookings for eight or more rooms booked for your special Day.*

Special dietary needs can be catered for with prior notice.

Children under the age of twelve are half the menu price and £5.00 for the package price. We also have two high chairs available.

Our friendly and helpful staff will strive to ensure that your Wedding day is a day to remember.

Room hire is just £50.00 - This will allow you full use of the room for up to five hours.

PINE LODGE HOTEL

Wedding Day Menu's

We hope you will find the attached menus appetizing. They have been arranged to give you the flexibility to create your own tailor made Wedding Breakfast. Please select one dish only for your entire party. If you wish to select more than one choice please contact us.

Option one

£18.95 per person

Home Made Soup of your choice served with Baked Roll

Chilled Seasonal Melon served with Iced Sorbet

Florida Cocktail finished with Fruit Coulis

Chef's House Pate served with Wholemeal Toast and Cranberry Relish

Prawn Salad, served with Ribbons of Smoked Salmon and Seafood Dressing

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Roast Loin of Pork, Served with Apple Chutney and Sage, Onion and Thyme Stuffing

Supreme of Chicken with a Chardonnay and Mushroom Sauce

Roast Topside of Beef served with Yorkshire Pudding and Horseradish Mashed Potato

Roast Turkey Breast, served with Bacon Wrap, Chestnut Stuffing and Cranberry Sauce

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Seasonal Fruit Cheesecake served with Orchard Coulis

Tipsy Sherry Trifle served with Shortbread Rounds

Home Made Apple Tart served with Vanilla Custard

Chocolate Fudge Cake with Warm Chocolate Sauce

Chilled Pineapple and Strawberry Cocktail

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Freshly Filtered Coffee with Mints

Option Two

£21.95 per person

Stilton Peppered Mushrooms topped with Crisp Croutons

Freshwater Prawns and Smoked Salmon served on a bed of Baby Salad Leaves

Duck Pate, served with Spiced Fruit Compote and Wholemeal Toast

Salad of Asparagus, Toasted Pine Nuts and Cherry Tomatoes served with Italian Herb Dressing

Honeydew Melon wrapped in Parma Ham, drizzled with Rustic Olive Oil

Smoked Chicken and Ham Terrine served on a bed of Roquet with Bramley Relish

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Corn Fed Chicken Breast Served with a Coulis of Creamed Leeks and Crisp Lardons

Peppered Striploin of Beef, Glazed with a Rich Red Wine and Shallot Jus

Fillet of Salmon infused with Fresh Lemon and Parsley, served on a Bed of Cream and Chive Sauce

Traditional Roast English Leg of Lamb, with Fresh Rosemary and Mint Jus

~ 0 ~

Cream Filled Profiteroles with Rich Chocolate Sauce

Rich Brandy Snap Fruit Basket

Gratin of Summer Berries in a Brûlée Cream

Baileys Chocolate Torte served with Fresh Cream

Hot Clementine's with Brandy Sauce, Vanilla Ice Cream and Crushed Amaretto Biscuits

Individual Pavlova, with Summer Fruits, Crushed Pistachios and Crème Fraiche

~ 0 ~

Freshly Filtered Coffee with Mints

Buffet Menu No 1.

£13.50 per person

***Chilled Florida Cocktail
or
Prawn, Apple & Celery Cocktail***

Roast Lincolnshire Turkey

Roast Topside of Beef

***Pasta Salad Bowl
Mixed Pepper, Red Onion and Rice Bowl
Seasonal Green Salad***

Minted New Potatoes

Baked Bread Rolls

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Fresh Fruit Pavlova

Freshly Brewed Coffee with Mints

Buffet Menu No 2.

£15.50 per person

***Chilled Melon with Fresh Pineapple & Prawns
or
Chef's Pate served with Spiced Fruit Compote and Melba Toast***

Shetland Farmed Salmon, Dressed with Citrus Mayonnaise and Fresh Water Prawns

Carved Honey Roast Ham

***Pasta Salad Bowl
Mixed Pepper, Red Onion and Rice Bowl
Seasonal Green Salad***

Potato Gratin with Seasonal vegetables

Baked Bread Rolls

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Individual Bannoffe Pies served with Chocolate Shavings

Freshly Brewed Coffee with Mints

Extra Course Options

You may wish to offer your guests an additional course:

Sorbet course

£1.25 per person

Lemon Sorbet

Raspberry Sorbet

Orange Sorbet

Fish Course

£3.75 per person

Smoked Salmon Parcels filled with Cream Cheese and Fresh Chives

Tiger Prawns, cooked in a light Garlic and Herb Butter

Smoked Fish Terrine served on a bed of Baby Salad Leaves with Lemon and Dill Dressing

Cheese Course

£3.95 per person

*A Selection of Fine English and Continental Cheeses
Served with Fresh Grapes, Cheese Biscuits and Crisp Apple Wedges*

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Wedding Day Package

Add £9.50 per person to your chosen Menu and we will provide an All Inclusive Package consisting of:-

- *Wedding Day Menu*
- *Sherry or Buck's Fizz Reception on Arrival*
- *Wine with Your Meal (1.5 glasses per person)*
- *Sparkling Wine for The Toast (1 glass per person)*
- *First Nights Accommodation for the Bride & Groom*
- *Changing Facilities*
- *Fresh Flowers for the Top Table in your chosen colours*

Wedding Summary

Pine Lodge Hotel Offers:-

- *A Choice of Menu's*
 - *All Menu's Interchangeable for a minimum of 15 guests*
 - *" Your Choice Menu on Request "*
 - *Comfortable Seating for 50 (65 persons for a buffet)*
 - *Picturesque Garden For Your Photos*
 - *Licensed Bar*
 - *Overnight Accommodation at Special Rates*
 - *Car Parking*
 - *Friendly , Helpful & Professional Staff*
 - *All Inclusive Package*
 - *Help and Advise planning your Reception*
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- *And Finally Peace of Mind*