

## Wedding Receptions

Our aim is to create a reception you will always remember in a relaxed informal setting of a grade 2 listed barn.

We have a large function room equipped with its own bar, We can accommodate about 70 for a sit down meal and 100 for an informal evening get together. We have an Entertainments Licence and can accommodate live music and discos, which we can organise on your behalf.

In the early days of your plans we will assist you in every way possible, so things run smoothly prior to your wedding day. On the day our courteous and friendly staff will ensure your guests feel at ease and enjoy the club and its facilities.

We recommend that you look around our facilities, if you have not already done so.

Please telephone us on 01604 705004 to arrange a meeting to discuss your particular requirements and any ideas you might have. We look forward to hearing from you soon.

### Booking is simple

Having discussed your requirements, Grangewood Residents Club will provisionally hold the date you've requested for a maximum of 2 weeks from reservation.

To confirm your booking, we shall require a £250.00 (non-refundable or transferable) deposit, along with a signed copy of our terms and conditions of business.

Two weeks before your happy day we will need to complete the arrangements, so final numbers and any last details will need to be finalised along with your balance payment.

### Room hire rates

Full days hire (1200hrs to 2400hrs) £150

Evening hire ( 1900hrs to 2400hrs) £100

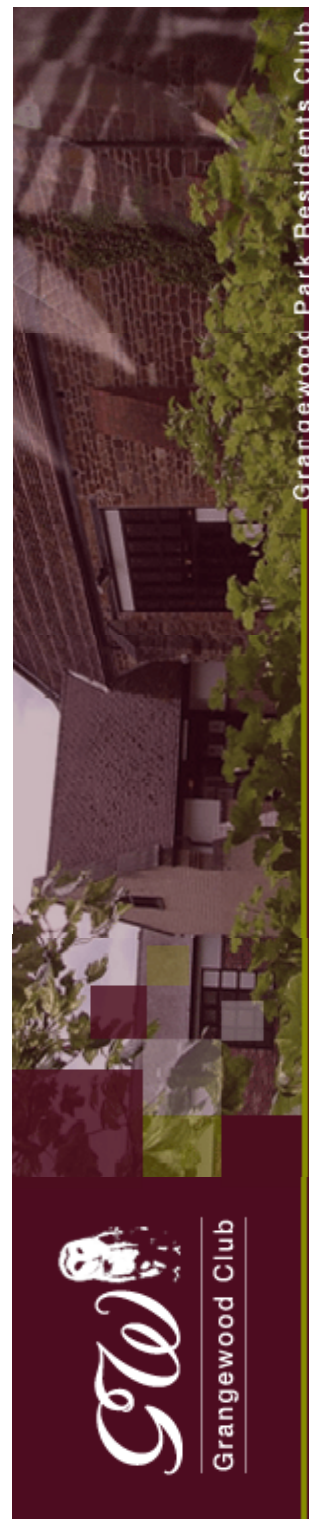
### Contact us

For further information please contact

Neil Bramwell  
Facilities manager

T: 01604 705004

E: [steward@grangewoodresidentsclub.com](mailto:steward@grangewoodresidentsclub.com)

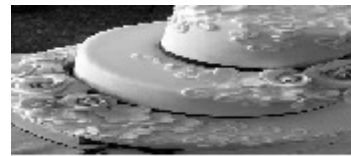
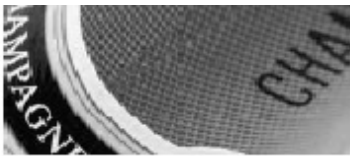


*Our  
Wedding  
Invitation*

*Weddings*



Grangewood Club



## Wedding Breakfast Menus

£18.50 per person

### TO START

Carrot & butternut squash soup with crusty bread & butter

Fan of melon served with fruits of forest

Brixworth pate with salad leaves & red onion chutney

Prawn salad with lemon & dill mayonnaise dressing

Baby spinach & cream cheese tart with red pepper & tomato coulis

Warm crab cakes with rocket & sweet chilli sauce

### MAIN COURSE

Tournedos of pork with caramelised apple & mashed potato sauce

Roast chicken & bacon stuffed with tarragon & lemon with white wine & mushroom sauce

Baked supreme of salmon served with spinach butter sauce

Lamb loin with herb crust served on a potato & parsnip rosti with mint jus

Roast rib of beef with Yorkshire pudding & roast gravy

Tomato & aubergine strudel with sweet red pepper & basil sauce (v)

Vegetable Wellington with cream & stilton sauce (v)

### TO FINISH

White chocolate cheesecake with raspberry compote & whipped cream

French style apple flan with English custard sauce

Rich dark chocolate torte with white chocolate sauce

Pear & almond flan with vanilla ice cream

Lemon meringue tart with chantilly cream

Coffee or tea

### CHILDRENS MENU

Chicken fillets in breadcrumbs

with chips and peas

Ice cream

£5 per child (5 to 12yrs)

Choose one item from each course (plus one veggie option from the main course if required) to make up your wedding breakfast meal.

The suggested menus are based on popular choices.

However, if you would like something different we would be happy to discuss further options with you.

If you have any guest with food intolerance or allergy please advise us and we will do our utmost to cater for their needs.

## Wedding Buffet Menu

£12.50 per person

### CHILLED AND FRESHLY SERVED

Whole dressed salmon

Honey & mustard glazed gammon

Roast sirloin of beef

### SERVED HOT

Buttered new potatoes

### CHEFS SELECTION OF HOMEMADE SALADS

Coleslaw

Apple, celery salad with fruit & nuts

Tomato & basil pasta salad

Fruity rice salad

Pasta with cheese & pineapple

Green salad

Sliced tomato, cucumber & red onion salad

Crusty bread & butter

### TO FINISH

Fresh fruit selection

Cheese & biscuits with celery & grapes

Coffee or tea

## Evening Reception Buffet

£8.50 per person

Selection of freshly made sandwiches

Sausage rolls

Pork pie

Cheese & onion quiche

Cooked chicken platter

Vegetable crudites

Spicy cajun wedges

Sliced melon