

WOODLAND WATERS
WEDDING PACKAGES
2018-2019



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Welcome to Woodland Waters

A very warm welcome to Woodland Waters. We are delighted that you have considered us as the venue to host your special day.

“The Perfect Wedding Venue”

With a picturesque lake and woodland back drop, The Malden Suite is the perfect setting for your big day, and allows stunning wedding photos that you can cherish forever.

“No Job too big or too small”

We at Woodland Waters strongly believe that there is no set formula for your Wedding day, and pride ourselves on our flexibility and ability to deliver the day of your dreams from the moment you book right up until your magical day.

Our dedicated Wedding Coordinator will take the time to get to know your individual tastes and requirements, and will be on hand every step of the planning process. They can advise you on all aspects of your wedding, whether it is reassurance, inspiration or those special tips to ensure a relaxed and smooth running wedding day.

Once you have had a chance to look through our wedding brochure, please do not hesitate to contact our Wedding Coordinator on 01400 230552 to make an appointment and discuss your dreams for your special day.

*Many Thanks
The Woodland Waters Team*

Civil Ceremonies

We are fully licensed to hold civil ceremonies at Woodland Waters, and our Malden Suite can hold up to 170 people for a civil ceremony.

Here are a few notes to help plan your civil ceremony:

- Contact the wedding coordinator to ensure that your preferred date is available
- Make a provisional booking, which we will hold for 14 days for you.
- Contact Registration Services Centre on 01522 782244 and they will make an appointment at your local registry office to give notice of marriage, they will also let you know availability for your preferred date and time.
- Once this is confirmed, contact us and confirm your date with a £500 deposit

Please note;

- Members of the General Public cannot be excluded from the ceremony
- No food or drink is permitted to be served or consumed during the ceremony
- All music and readings used in the ceremony must be of a non-religious nature

There is a separate fee to that charged by Woodland Waters, payable to the registrar. This fee is set by the county council & is not associated with the fee charged by Woodland Waters

Woodland Waters At A Glance:

- Your own wedding coordinator who will be on hand to ease you through the planning process, liaise with external suppliers & guide & reassure you
- Exclusive Use of The Malden Suite, which can seat 50- 170 people
- Use of our stunning grounds for your wedding photos
- Ivory table cloths & napkins
- Tables laid out & dressed to your requirements
- Master of Ceremonies for the day
- Private Bar open until midnight
- Use of our cake Knife
- Use of our table numbers & holders
- Preferential rates for the Hire of our lodges for you & your guests

Extras:

Room Hire (If not booking one of our Gold or Platinum Packages)	£500.00
Civil Ceremony Charge	£275.00
Resident DJ & Disco (If not booking one of our Gold or Platinum Packages)	£250.00
Entertainment Surcharge (Should you bring you own DJ/Band)	£85.00
Corkage:	
	Red/White Wine £10.00
	Champagne/Sparkling Wine £15.00
Extended Bar Finish Until 1am (Must be pre-arranged at the 6 week meeting)	£50.00

This is not an exhaustive list, please talk to your wedding coordinator if there is something you wish to include that is not on the list.

Woodland Water Packages:

Gold Package:

- Room Hire for use of Malden Suite
- Dedicated Wedding -Coordinator
- Master of Ceremonies
- One glass of Bucks Fizz, Orange Juice, or bottled beer on arrival
- Two course meal (Choice of the inclusive items on the Menu)
- Sparkling Wine for the toast
- One glass of house wine during the meal
- Use of our cake knife
- Ivory table cloths & napkins
- Private Bar until 12am
- Preferential rates on our lodges for you & your guests
- Easel for your seating plan
- Exclusive use of our Malden Suite
- Resident Disco & DJ from 7pm

£2250 for 50 guests

Add guests for £37.50 per person

Platinum Package:

- Room Hire for use of Malden Suite
- Dedicated Wedding Coordinator
- Master of Ceremonies
- One glass of Pimm's, Bucks Fizz, Orange Juice or bottled beer on arrival
- Three course meal (Choice of the inclusive items on the Menu)
- Freshly Brewed Tea & Coffee
- Sparkling wine for the toast
- Two glasses of house wine during the meal
- Use of our cake knife
- Ivory table cloths & napkins
- Private Bar until 12am
- Preferential rates on our lodges for you & your guests
- Easel for your seating plan
- Exclusive use of our Malden Suite
- Resident Disco & DJ from 7pm

£3000 for 50 guests

Add guests for £40.00 per person

Wedding Breakfast

If you would like anything which is not on our selector please ask and we may be able to accommodate your request

You may choose up to a maximum of 3 dishes per course.

Should you use to give guests a choice we require a pre-order with an individual breakdown of the guests choices and for their menu choice to be written on the reverse of their place setting card.

Starters

Soups:

Inclusive

(Please choose one from the following)

Minestrone

Tomato and Basil

Mushroom and Tarragon

Cauliflower and Stilton

Vegetable

Leek and Potato

All soups are served with Bread Roll

Home-made Chicken Liver, Pork & Green peppercorn Pate

Inclusive

Served with Redcurrant and Port Coulis, fresh Lemon and French Toast

Chicken and Bacon Salad

Inclusive

With Crisp Croutons and a Honey and Mustard Dressing

Antipasto

Supplement £1.50 per person

Selection of continental sausages, Parma Ham, sun dried Tomatoes and roast Peppers

Prawn Cocktail

Inclusive

Cold water prawns presented on shredded leaves with diced Tomato and Cucumber, finished with Marie Rose sauce and served with Brown Bread & Butter

Chilled Scottish Salmon

Supplement £1.50 per person

Poached Salmon presented on continental leaves and served with a Cucumber dressing

Chilled Cantaloupe Melon (V)

Inclusive

Fanned and presented with fresh berries and a duet of contrasting fruit Coulis

Red pepper and Goats Cheese Parfait (V)

Inclusive

Presented with continental leaves and drizzled with Balsamic reduction

Main Courses

All main course meals are served with freshly prepared Vegetables and Potatoes

Roast Loin of Pork

Served with Seasoning, Gravy and Apple sauce

Inclusive

Loin of Pork Steaks

Presented with Glazed Apple and Cider Gravy

Inclusive

Roast Turkey

Served with Chipolata wrapped in Bacon, Seasoning, Gravy and Cranberry sauce

Inclusive

Roast Breast of Chicken

Served with Chipolata wrapped in Bacon, Seasoning and Gravy

OR Wrapped in Smoked Bacon and served with a Sun Dried Tomato Sauce

Inclusive

Roast Sirloin of Beef

Served with Yorkshire pudding, Gravy and Horseradish sauce

Supplement £3.00 per person

Roast Leg of Lamb

Served with Minted Pear and Gravy

Supplement £3.00 per person

Fillet of Scottish Salmon

Steamed and presented with a Rustic Tomato & Herb Sauce

Inclusive

Fillet of Cod

Steamed and presented masked with a White Wine, Parsley and Prawn Sauce

Inclusive

Vegetarian Dishes

Tomato and Mozzarella Galette

Plum Tomato sliced on to a Puff Pastry base, seasoned with Rocket pesto and finished with Mozzarella. Oven baked and served with a Rocket and Tomato sauce

Inclusive

Stuffed Aubergine

Filled with roast Vegetables and Couscous, crowned with a herb Crumble and served with a rustic Tomato sauce

Inclusive

Goats Cheese Roulade

Presented warm in a Filo Pastry basket with Roast mixed Vegetables and accompanied by a Tomato and Herb Coulis

Inclusive

Sweets

Choux pastry Profiteroles

Served on Chantilly Cream & drizzled with chocolate sauce

Inclusive

Traditional Sherry Trifle

Swiss roll soaked in Sherry with Forest Fruits set in Raspberry Jelly finished with Custard, Cream and fruit decoration

Inclusive

Tart au Citron

Sweet pastry case with tangy Lemon filling presented with whipped Cream and redcurrant sprig

Inclusive

Plain and Milk Chocolate Mousses

Layered in a "Shetland" glass, finished with Cream and Chocolate shavings

Inclusive

Vanilla Cheesecake

Served with Forest Fruits compote, fruit Coulis and fresh Cream

Inclusive

Dutch Chunky Apple Flan

A lattice topped Apple and Sultana flan served with fresh Dairy Cream

Inclusive

English and Continental Cheese Selection

Served with Celery, Grapes and Savoury Biscuit selection

Supplement £1.75 per person

Sorbet Course: Supplement of £3.50 per person

Blackcurrant

Lemon

Passion Fruit

Champagne

Strawberry

Mango

Freshly Brewed Coffee

Served with Milk and after Dinner Chocolate Mint

£1.85 per person

*Should you have any concerns regarding a food allergy or dietary requirements,
please speak to your wedding co-ordinator.*

*Woodland Waters can not guarantee that any product is completely free from nuts
or nut derivatives, or that fish products are free from all bones.*

Children's Menu

Starters:

- * **Tomato Soup**
Served with Bread Roll & Butter
- * **Melon Fan**
With Fresh Berries
- * **Garlic Bread**
Topped with Cheese

Mains:

- * **Cod Fish Fingers,**
chips & peas
- * **Beef burger,**
chips
- * **Chicken Nuggets,**
chips & beans
- * **Lincolnshire Sausages,**
mash potato & peas
- * **Cheese & Tomato Pizza,**
chips

Desserts:

- * **Ice-Cream**
With Fan Wafer and Fruit Sauce
- * **Sticky Toffee Pudding**
With Custard
- * **Choice of Ice Lolly**

£9.95 Per Child

Canapé Selection

Select 3 for £6.00 per person or Select 4 for £7.50 per person

Cream Cheese and Chive Bruschetta
Feta Cheese and Olive
Pate en Croute with Grape
Melon and Parma Ham
Cherry Tomato with Cream Cheese
Salmon Bruschetta
King Prawn with Smoked Salmon
Mini Quiche Selection
Prawn and Marie Rose Baskets
Mixed Fruit Skewers

The Evening

Finger Buffet Selection:

7 Options £10.95, 9 Options £12.95 or 11 Options £14.95

- ** Sandwich Selection
- ** Sausage Rolls
- ** Vegetarian Cheese Rolls
- ** Quiche Selection
- ** Pork Pie & Pork Pie with Egg
- ** Thick Crust Cheese & Tomato Pizza
- **Spicy Potato Wedges
- **Mini Croquettes (puff pastry bites- salmon, ham & mushroom and cheese)
- ** Spring Rolls
- **Vegetable Samosa
- **Garlic Bread
- **Sausages on Sticks
- ** Cheese & Pineapple on Sticks
- ** Salted Nuts & Crisps

Hog Roast £795.00 For 100 guests. Additional guests £5.25 per person

Hog Roast, Bread Rolls, Apple Sauce, Stuffing

Add Lettuce, Tomato, Cucumber, Coleslaw and Potato Salad for £4.95 per person

BBQ Beef Burgers and Hot Dogs - £6.95 per person

With Spicy Potato Wedges

BBQ Buffet - £15.95 per person

Beef Burgers, Lincolnshire Sausages, BBQ Chicken Thighs, Pork Steaks,
Jacket Potatoes, Fried Onions, Leafy Green Salad, Coleslaw and Pasta Salad

Jacket Potatoes with Traditional Fillings - £7.95 per person

Cheese, Beans or Coleslaw

Cheese Buffet - £11.95 per person

Stilton, Brie, Cheddar, Grapes, Celery, Homemade Chutneys & Pickles, Crusty
Baguettes and Biscuits

How To Book

- Make an appointment to see our Wedding Coordinator (if you haven't already) to discuss your requirements and ensure the date you require is available
- Provisional bookings may be made for 14 days, a £500 deposit is payable in these 14 days to secure your booking.
- At the time of paying a signed copy of the terms and conditions are required.
- To book accommodation for yourselves and your guests please contact 01400 230888
- Let the planning commence!!