

## Bearwood College Weddings 2011

At Bearwood College Events department, we know how important it is to all our Brides and Grooms that their wedding day is unique. For this reason each event is quoted individually to cover all your requirements. There are however several costs that are the same for every wedding and we have listed these below to assist you in preparing your budget. Please do not hesitate to contact us for a detailed quotation on 01189748321 or [events@bearwoodcollege.co.uk](mailto:events@bearwoodcollege.co.uk)

### **Civil Ceremony (Half price when taken with a reception)**

Billiard Room (50 Seated) £500  
Drawing Room (60 Seated) £600  
Picture Gallery (120 Seated) £800

### **Room Hire for the exclusive use of:**

Grand Entrance Hall, Billiard Room, Picture Gallery, Drawing Room and Mosaic Room £1250 (Minimum 50 adult guests)  
In addition to the above, the use of the Dining Hall can be added to this hire for an additional £500 (Minimum 120 guests)  
Hire of these areas includes exclusive use of the South Terrace area, overlooking the lake, which is ideal for photography  
Marquee £POA

### **Food and Wines**

Wedding Breakfast prices start from £45 per person  
Evening buffets start from £15 per person  
(All our menu prices include the use of our standard ranges of white linen, crockery, glassware, cutlery and chairs)  
Wine Packages start from £12 per person  
Corkage £10 per bottle for wine, £12 per bottle for Champagne  
Children's menus are available at £15.00 per child or children over 12 can enjoy the adult menus at half price

### **Additional Services**

PA System for speeches £40  
Garden Furniture £15 per set  
Garden Games £20

# Bearwood College Wedding Breakfast Menus

## Richard Stannard

### Starters

Asparagus with Beetroot Cured Salmon and Fig  
Chutney

**Or**

Apricot & Game Terrine with Spiced Pear Chutney

**Or**

Carpaccio of Beef with Rocket, Parmesan &  
Balsamic Syrup

### Main Course

Corn-fed Chicken with Sage Potatoes and a Red  
Pepper Coulis

**Or**

Braised Blade Steak with Horseradish Mash &  
Sautéed Wild Mushrooms

**Or**

Fillet of Pork with Wilted Spinach, Polenta & a  
Madeira Jus

All main courses served with Seasonal Vegetables

### Dessert

Star Anise Poached Peaches with Vanilla  
Mascarpone

**Or**

Tart Tatin with Crème Anglaise

**Or**

Chocolate & Honeycomb Pie with Marinated  
Strawberries

Tea And Coffee

**£45 per Person\***

### Cheese Platter

A plate of British Cheeses served with Chutneys,  
Grapes & Biscuits

**£6 per person**

## Thomas Devitt

### Starters

Chargrilled Salmon, Sisho Cress and a  
Hollandaise sauce

**Or**

Ham Hock Terrine with Pea Puree & Crisped  
Parma Ham

**Or**

Salad of Smoked Duck with Gooseberry Chutney

### Main Course

Chicken Breast wrapped in Parma Ham with  
Fondant Potatoes

**Or**

Honey Roasted Belly of Pork with Cabbage and a  
Cumin Jus

**Or**

Fillet of Sea Bream, Crushed New Potatoes &  
Wilted Spinach

All main courses served with Seasonal  
Vegetables

### Dessert

Cinnamon Marinated Pineapple with a  
Champagne Sorbet

**Or**

Berry & Ricotta Cheesecake with a trio of Coulis

**Or**

Rich Chocolate & Brandy Mousse with Marinated  
Oranges

Tea, Coffee And Mints

**£50 per Person\***

### Cheese Platter

A plate of British Cheeses served with Chutneys,  
Grapes & Biscuits

**£6 per person**

## Sir John Walter III

### Starters

Seared Scallops with Black Pudding & Spinach  
Puree

**Or**

Parfait of Chicken Liver & Foie Gras and Toasted  
Brioche

**Or**

Trio of Salmon

Smoked Salmon, Salmon Tartar & Poached  
Salmon with Hollandaise

### Main Course

Roast Rump of Lamb, Rosemary Dauphinoise  
Potatoes

**Or**

Duo of Beef, Beef Fillet & Oxtail with Wild  
Mushroom & Red Wine Jus

**Or**

Fillet of Sea Bass, Saffron Risotto & Sauce  
Vierge

### Dessert

Port Wine Poached Pear with Ginger Panna Cotta

**Or**

Mango & Passion Fruit Mousse with Fruit Coulis

**Or**

Warm Chocolate Fondant with Vanilla Ice Cream

Tea, Coffee And Petit Fours

**£60 per Person\***

### Cheese Platter

A plate of British Cheeses served with Chutneys,  
Grapes & Biscuits

**£6 per person**

\* Please note an evening buffet must be chosen as well as a wedding breakfast with all the menu options as stated in the terms and conditions.

Bearwood College, Winnersh, Wokingham, Berkshire, RG41 5BG, Tel: 0118 974 8321

(Oct 2011)

## Bearwood College Wedding Breakfast Vegetarian Alternatives

### **Starters**

Wild Mushrooms in a Cream Sauce on a Toasted Brioche

**Or**

Goats Cheese, Marinated Fig & Orange Salad with Melba Toast

**Or**

Terrine of Mediterranean Vegetables with Lambs Lettuce & Pesto Dressing

### **Main Course**

Spinach & Ricotta Tortellini with Spinach Cream & Parmesan Shavings

**Or**

Saffron & Pea Risotto with Roasted Cherry Tomatoes & Crispy Rocket

**Or**

Red Onion, Asparagus & Goats Cheese Tart Tatin with Ratatouille Sauce

## Bearwood College Barbecue Menu

### **Barbecue Menu One**

#### **From the Barbecue**

Fresh tender Beef Burgers  
Cumberland Sausages  
Marinated Fillets of Chicken  
Polenta & Red Lentil Burgers (V)

#### **From the Buffet Table**

Freshly made Coleslaw  
Mediterranean Pasta Salad  
New Potato Salad  
Mixed Salad of leaves, tomato & cucumber

Served with a selection of fresh baps, rolls, rustic breads

Accompanied by caramelised onions, sauces, mayonnaise, mustard

Followed by Fruit Skewers and chocolate dipping sauce

**Or**

a selection of Ice Creams (served from a hawking tray like at the cinema)

**£15 per Head**

# Bearwood College Buffet Menus

## **Buffet One**

A selection of platters:

### **Platter of Cold Meats**

Chicken and Ham Hand Raised Pie  
Peppered Salami  
Spanish Chorizo  
Antipasti  
Cornichons

### **Warm Meze Platter**

Duck Spring Rolls  
Vegetable Samosas (v)  
Lamb and Chorizo Brochette  
Tandoori Chicken fillets

### **With**

Chutneys & Pickles  
Mini Poppadoms, Prawn Crackers &  
Wasabi Green Peas

### **Vegetarian Platter**

Chargrilled Aubergine in Thyme & Lemon Oil  
Red Pepper & Feta Salad  
Tomato & Mozzarella with Basil Leaves

Rustic Breads & Butter

### **Sweet Platter**

Fresh Fruit  
Mini doughnuts  
Mini cup cakes

**£15 per Person**

## **Buffet Two**

### **Cold**

Poached Salmon  
Honey Roasted Ham  
Slow Roasted Tomato, Blue Cheese & Lentil  
Terrine

### **Hot**

Slow Braised Beef with Red Wine, Shitake  
Mushroom and Caramelised Baby Onions  
Braised Rice

### **Served with**

Salad of Peppers, Olives, Feta & Tomatoes  
Waldorf Salad of Apples, Fennel & Celery  
Mixed Leaves

Avocado Salsa

Smoked Paprika and Tomato Aioli

Rustic Breads & Butter

Relishes

### **Dessert**

Marinated Strawberry & Raspberry Tiramisu

**£20 per Person**

## **Buffet Three**

### **Cold**

Rare Roasted Beef  
Prawn Cocktail  
Chicken & Apricot Terrine

### **Hot**

Moroccan style Lamb, Apricot & Star Anise  
Tagine  
or  
Chicken, Sultana & Cinnamon Tagine

### **Served with**

Cumin & Coriander Cous Cous  
Rocket & Lambs Lettuce  
Cherry Tomato & Chervil salad  
Chargrilled Artichoke & Olives

### **Accompaniments**

Red & Yellow Pepper Confit  
Purple Basil Jam

Rustic Breads & Butter

### **Dessert**

Morello Cherries in Kirsch  
Rum & Orange Dark Chocolate Mousse

**£25 per Person**

## Bearwood College Canapé Menu

### Hot Canapés

Soup Sips – Roasted Tomato with Cheese Palmiers (v)

Mini Fish & Chips

Croque Monsieur with Emmental

Mini Bangers & Mash

Red Onion & Goats Cheese Puff (v)

Sesame Crusted Chicken with Saffron Remoulade

Tiger Prawns in Rice Wine Batter with Chilli Dip

### Cold Canapés

Hot Smoked Salmon, Avocado & Coriander Croustades

Chicken Liver Parfait with Red Onion Port Marmalade

Cherry Tomatoes, Boccancini & Basil Skewers (v)

Caesar Salad on Baby Gem Leaves

Quails Egg with Spanish Smoked Paprika & Celery Salt  
(v)

Cassis Marinated Figs with Appenzeller (v)

Rare Roasted Sirloin of Beef with Foie Gras & Maldon  
Sea Salt

Choose a selection of 4 Canapés from the lists above. Cost per person £10.  
Additional Canapés £2.50 each.

## Bearwood College Cocktail Menu

**Pimms** £3.50

**Pimms Royale**

Pimms And Champagne £5

**Bellini**

Peach Liquor And Champagne £5

**Kir Royale**

Crème De Cassis And Champagne £5

**Cranberry Kiss**

Cranberry Liquor And Champagne £5

**Cosmopolitan**

Vodka, Cointreau, Cranberry Juice And Lime Juice £3.50

**Metropolitan**

Brandy, Martini Rosso, Bitters And Cherry £3.50

**Mojito**

White Rum, Lime Juice, Soda Water, Mint, Lime Juice And Brown Sugar £4.00

**Vodka Martini**

Vodka, Martini Blanco £2.50

**Indian Summer**

Vodka, Kahlua, Pineapple £3

## Bearwood College Cocktail Menu

### **Blue Lagoon**

Vodka, Blue Curaçao, Lime Juice £3

### **Black Russian**

Vodka, Kahlua And Cola £3

### **Gin Sling**

Gin, Cherry Brandy, Soda Water, Lemon Juice And A Fresh Cherry £3

### **Daiquiri**

White Rum, Lime And Sugar Syrup £3

**All Prices Are Charged Per Glass**

## Bearwood College Wine Packages

### Nelson

1 Glass Of Bucks Fizz On Arrival

---

2 Glasses Of House Wine With  
The Wedding Breakfast

**White = Terre Forti Trebbiano 2008**

**Red = Terre Forti Sangiovese 2008**

---

1 Glass Of Sparkling Wine For The  
Toast

**Carta Nevada Réserve – Demi Sec**

---

**£12 per Person**

### Raleigh

1 Glass Of Sparkling Wine On  
Arrival

**Prosecco Valdobbiadene Brut Jeio  
Bisol NV**

---

2 Glasses Of House Wine With  
The Wedding Breakfast

**White = Alto Bajo Sauvignon Blanc  
Valle Central**

**Red = Alto Bajo Merlot Valle Central  
2009**

---

1 Glass Of House Champagne For  
The Toast

**Jacquart Brut NV**

---

**£14 per Person**

### Blake

1 Glass Of House Champagne Or  
Cocktail On Arrival

**Jacquart Brut NV**

---

2 Glasses Of Wine With The  
Wedding Breakfast

**White = Pouilly Fume Eric Louis**

**Red = Fleurie Millésime Cave de  
Fleurie**

---

1 Glass Of Verve Cliquot For The  
Toast

**Veuve Cliquot Yellow label NV**

---

**£25 per Person**

We also have a wine list please  
ask if you would like to choose  
your own wines.