

Celebration Buffet

£20 per person

Honey roast ham |*GF|*DF*

Garlic roast chicken |GF|DF

Poached Scottish salmon fillet |GF|DF|

Vegetarian quiches

Baked breads |*GF*|*DF*

New potatoes |GF|*DF*|*V*
A selection of side salads

(Pasta *DF*|V*, potato *GF*|*DF*|, beetroot GF|DF& coleslaw GF|DF)

Your guests would have one portion of each item

 $|\ GF-G| \ uten \ Free \ |\ ^*GF^*-Can\ be\ G| \ uten \ Free \ |\ ^*DF^*-Can\ be\ Dairy\ Free \ |\ ^*VG^*-Can\ be\ Vegan.$

Desserts for all Guests



£4 per person
Sticky Toffee Pudding

Raspberry Meringue
Or

Chocolate covered Choux bun filled with Sweet Cream



Tea or Coffee for all Guests

Cheese and Biscuits

£50 per table of 10

Drinks packages



Bucks fizz £4.80

Arrival Drinks

Prosecco £5.50
Wine based Fruit Punch £4.80

All drinks to account – Limited or unlimited

Choose from a fine selection of handpicked wines starting from£18.50 per bottle

Served drinks during the Meal

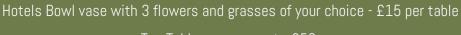
Toast drinks

Sparkling Wine - £5.00 Champagne – from £36 per bottle

Table centres

Hotels Bowl vase with artificial flowers - included

Little extras



Top Table arrangement - £50 Mirrors and tea lights - £10 per table

> Cake stand - £10 Easel for photos - £5

Projector and screen - £40

Personalised commemorative menus - £1 each

Resident DJ and dance floor - £425

Option 1

Choose from one of our buffet menus

Option 2

We are happy for you to adapt your menu based on the preference of you or your guests however please be aware that some elements of the menus are designed to be sides and removing or adding items should be discussed with the events coordinator.

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Special Dietary Requirements

Please notify us of any special dietary requirements when you give us final numbers 14 days before the event. We

Many of our dishes can be adapted or changed to exclude allergens from the ingredients. Please ask our events coordinator for further advice. Please ensure we are made aware of any and all food allergies so we can take the nec-

essary precautions.

may be unable to cater for some dietary requirements after this time.

FYI

Room Hire for dining and your choice of linen is included in all menus — Minimum numbers may apply, and the room will be allocated to best suit the number of guests. Should your numbers fall below the minimum requirement for the room chosen we reserve the right to move you to a more appropriate size room or incur a room hire charge

We will always cater for at least the number of guests confirmed before the booking based on each guest taking one of each item as indicated on the menus

We aim to give the majority if not all your guests their first choice and will adjust the quantities to best do this

Coffee and mints must be pre-ordered for all guests, any coffee ordered on the day will be charge at £2.30 per person and there may be a delay

based on our experience. Should you feel that you may wish to add to the quantities please speak to us in advance



To Rook call the events team on 01995600100 between 9am and 3nm or email

Booking

To Book call the events team on 01995600100 between 9am and 3pm or email events@GarstangHotelandGolf.com

A booking deposit of £100 will be required to secure your chosen date