



**ST GEORGE'S HALL**

# *Weddings*

Services & Menus

For further information, to discuss requirements or to make a booking please  
contact Paul or Melanie on 01604 716644

Email for General Information: [bookings@stgeorges-hall.co.uk](mailto:bookings@stgeorges-hall.co.uk)

St Georges Hall  
St Georges Avenue,  
Northampton, NN2 6JA



## ST GEORGE'S HALL

### *Weddings at St Georges Hall Northampton*

All five rooms at the Hall area available for wedding hire on either a fully serviced or room hire basis. Each room can be configured to your specification or arranged on one of our regular plans – we will happily advise on formats depending on your number of guests.

All of our weddings are fully costed, we start with a room hire fee and then balance it against the services required – for weddings that include a sit down Wedding Breakfast, Drinks Package & Evening Reception with Buffet & Bar there is No Room Hire Charge.

If you wish to have all of the above but one of our buffet menus for the wedding breakfast the charge of the buffet rises to £14.75 per person but No Room Hire Charge Is Made

Smaller daytime weddings can be accommodated in the Lounge for receptions up to 40 guests which must include a sit down meal, drinks package and bar for room hire to be included.

Times of weddings do vary, dependant on time at church and of course your own requirements, but the latest bar time available by law is 12.30am - with entertainment to finish no later than 1am.

**Menus:** Our suggested menus listed here are all silver served by our fully trained professional staff. We are always happy to cater for any variations that you or your party may require including catering for vegetarians or those with special dietary requirements.

**Drinks Package:** Enclosed you will find details of the drinks package we offer, from arrival drink to toasting you the Bride & Groom.

**Linen Napkins:** We are able to supply as near as possible the colour choice of your napkin, unless you wish to provide your own personalised version.

**Flowers Arrangements:** We are happy to supply flower arrangements for your wedding tables. These will include one arrangement for each of your guest tables and a larger display for the top table. The arrangements are included in the wedding package.

**Entertainment:** We can organise this on your behalf or alternatively you can arrange this yourself the choice is yours

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# *Traditional Wedding Etiquette*

## **Receiving Line**

This is a formal greeting of your guests on arrival

Bride's Mother  
Bride's Father  
Bride  
Groom  
Groom's Mother  
Groom's Father  
Bridesmaids (Optional)  
Best Man (Optional)

## **Top Table Seating Plan**

The top table should be as follows from left to right:

Chief Bridesmaid – Groom's Father – Bride's Mother – Groom – Bride – Bride's Father – Groom's Mother – Best Man

## **Cake Cutting**

The Best Man announces this; the cake is then cut by the Bride & Groom.

## **Toasts & Speeches**

These follow the cutting of the cake and are usually made in the following order

The first toast is the duty of and privilege of the Bride's father, but where this cannot be the case a close relative or family friend may give this very special toast to...

### **The Bride & Bridegroom**

The Bridegroom responds to this toast on behalf of himself and his Bride. It is also the Bridegroom's duty to make the second toast to...

### **The Bridesmaids**

The Best Man, on behalf of the Bridesmaids, responds to this toast. It is his duty to read out selected messages of congratulations.

It is not traditional for the Best Man to repeat the toast to the Bride & Groom.

## Wedding Breakfasts

### Menu 1

Fan of Melon with Fruits of the Forest

Supreme of Chicken en Croute (With Herbs & Seasoning covered in Puff Pastry & served with a Red Wine Sauce)

White Chocolate & Raspberry Cheesecake

Coffee & Mints

**Total Cost per person £25.95**

### Menu 5

Chilled Prawn Salad  
with a Lemon & Dill Mayonnaise Dressing

Roast Leg of Lamb  
served with a Rich Minted Gravy

Trio of Mini Cheesecakes

Coffee & Mints

**Total Cost per person £27.00**

### Menu 2

Chefs' Duck & Champagne Pate  
Served with Melba Toast

Pan-fried Breast of Chicken wrapped bacon  
and Served with a Wild Mushroom &  
Shallot Sauce

Strawberries & Clotted Cream Tart

Coffee & Mints

**Total Cost per person £25.95**

### Menu 6

Crown of Galia Melon  
filled with Seasonal Fresh Fruits

Grilled Salmon  
served with a Watercress Sauce

French Lemon Tartlet with Chantilly Cream

Coffee & Mints

**Total Cost per person £27.00**

### Menu 3

Tomato & Basil Soup served with Croutons  
Roll & Butter

Roast Loin of Pork  
Served with Apple & Cider Sauce

Raspberry & Belgium White Chocolate  
Bavarois

Coffee & Mints

**Total Cost per person £25.95**

### Menu 7

Cream of Asparagus Soup with Croutons,  
Roll & Butter

Roast Sirloin of Beef  
Served with Yorkshire Pudding  
& a Rich Red Wine Jus

Cream filled Profiteroles  
Served with a Rich Dark Chocolate Sauce

Coffee & Mints

**Total Cost per person £28.00**

### Menu 4

Chilled Asparagus wrapped in Parma Ham  
Served with Hollandaise Sauce

Spring Roast Chicken with Bacon & Button  
Onion Sauce

Strawberry & Champagne Meringue Roulade

Coffee & Mints

**Total Cost per person £26.25**

### Menu 8

Smoked Salmon  
Served with a Caper & Lemon Dressing

Half Roast Duck served  
with Orange & Cointreau Sauce

Raspberry Pavlova with a Fruit Coulis

Coffee & Mints

**Total Cost per person £29.50**

## **Menu 9**

Salmon & Asparagus Terrine

Beef Wellington  
served with a Pepper Sauce

Exotic Fresh Fruit Salad with Fresh Cream

Coffee & Petits Fours

**Total Cost per person £32.50**

All menus are served with chefs' choice of two seasonal vegetables & one potato.

Children under the age of 5 are free of charge

Children between 5 & 12 years of age will be charged half price

Those over 12 will be charged full price

## **Vegetarian Main Courses**

Please select one of the following  
Vegetarian main courses

Sweet Pepper & Chilli Tarte Tatin

Spinage & Ricotta Cannelloni

Somerset Brie & Beetroot Tart

Or

Cherry Tomato, Basil & Goats Cheese Filo  
Pastry Tart

Guests with special dietary requirements  
can be catered for by prior arrangement

## **Children's Menu**

Chicken Fillets in Breadcrumbs or Fish  
Fingers Served with Chips & Beans

Ice Cream

**Total Cost per child £7.50**

## **Cheeseboard**

A selection of English & Continental  
Cheeses

With Biscuits, Grapes & Celery

**£3.50 per person**

## **SPECIAL ANNOUNCEMENT**

**FOR ALL WEEKDAY WEDDINGS RECEIVE A  
SPECIAL DISCOUNTED PRICE FOR  
WEDDING BOOKINGS IN 2010 & 2011  
(Contact Paul or Melanie on 01604 716644  
for further details)**

## Buffet Menus

### Menu A

Roast Sirloin of Beef  
Sugar and Honey Baked Ham  
Cold Poached Salmon  
Vegetarian Quiche  
Hot New Potatoes  
Bread Basket  
Selection of Salads  
Selection of Chefs' Desserts  
Coffee & Mints

**Cost per head £25.75**

### Menu B

Dressed Buffet for that Something Special  
Crown of Galia Melon filled with  
Seasonal Fresh Fruits  
Whole Dressed Scottish Salmon  
Selection of Seafoods  
Roast Sirloin of Beef  
Honey & Mustard Glazed Ham  
Vegetarian Pate  
Cheese Platter  
Hot New Potatoes  
Selection of International Salads  
Bread Roll Basket  
Chefs' Premier Dessert Selection  
Coffee & Petits Fours

**Cost per head £31.50**

### Evening Wedding Reception Menu C

Assorted Vol au Vents  
Chilli-con-Carne & Rice  
Various Pizzas  
Chipolatas on Sticks  
Vegetable Samosas  
Spring Rolls  
Cocktail Rolls  
Savoury Chicken Legs  
Selection of Salads

**Total cost per person £12.75\***

### Evening Wedding Reception Menu D

Goujons of Plaice with Tartar Sauce  
Chicken Curry with Rice  
Assorted Quiche  
Hot Sausage Rolls  
Chicken Satay  
Cocktail Rolls  
Breaded Mushrooms with various dips  
Selection of Pizzas  
Salad Selection

**Total cost per person £12.75\***

**\* If used as main meal cost per head is  
£14.75**

### Wedding Day Drinks Package

Glass of Bucks Fizz or Cava on Arrival  
  
Two glasses of red or white Wine  
(Santa Serena Cabernet Sauvignon Merlot  
  
Or Santa Serena Sauvignon Blanc)  
  
Glass of Sparkling Wine for Toasts  
  
Orange Juice is served for non-alcoholic  
drinking guests

**Total Cost per head £12.50**

All costs shown are within this Wedding  
Package are Inclusive of V.A.T