

Eton College
Rowing Centre



Dorney Lake

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Wedding Package
2012

The Complete Package includes:

On Arrival

*Bucks Fizz, Pimms or Kir Royale
served with a Selection of Canapés*

Luncheon or Dinner

*A three course meal served with coffee & mints
or
A cold buffet with coffee & mints*

Drinks

*Red or White House Wine served throughout the Meal
Still and Sparkling Water on all Tables
A glass of Champagne for the Toast*

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Personalised Menus

Linen Napkins

Flowers on all Tables

*A private room available for the bride and groom to change
Room hire*

£85.00 per head

Options available at an additional cost:

*The room may be decorated with tuille, tea lights, chair covers and sashes,
balloons, swags, etc*

Entertainment

(band, toastmaster, disco, etc)

Evening Buffet at £7.50 per person

Cheese Table at £5.00 per person

Arrival Drinks

Bucks Fizz, Pimms or Kir Royale

(Please choose one)

&

Fruit Juice

(Orange, Cranberry, Elderflower or Apple)

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Canapés

(please choose six)

We suggest canapés be served for a period of 1 hour

Smoked Salmon & Mock Caviar Blinis

Mini Quiche

Pepper & Olive Croustade

Asparagus Rolls

Kilted Sausages

Crab & Basil Tartlets

Crispy Vegetable Parcels

Butterfly Prawns

Honey & Mustard Cocktail Sausages

Sesame Prawn Toasts

Mini Yorkshire Pudding with Beef & Horseradish

Bang Bang Chicken

Chicken Liver Paté Barquettes

Gravadlax on Rye

Three Course Menu

(Please choose one starter, one main course and one dessert for the entire party)

Starters

*Layered Terrine of Smoked Trout, Crab and Smoked Haddock
served with Baby Leaf Salad & Melba Toast*

*Smoked Chicken, Asparagus & Quails Egg Salad Dressed with Balsamic Vinegar & Walnut Oil
served with Olive Bread*

Duck Liver Parfait with Onion Chutney & Toasted Brioche

Crab & Crayfish Tian with Lemon Dressing

Chargrilled Vegetables with Rosette of Parma Ham, served with Cheese Tuille

Main Courses

Seared Fillet of Lamb with a Rosemary and Redcurrant Jus

Corn Fed Chicken stuffed with a Mushroom Duxelle served with a Burgundy Sauce

Breast of Duck with a Brandy & Cassis Sauce

Roast Breast of Guinea Fowl served with Shitake Mushrooms in a Cream Sauce

Sirloin of Beef with Red Wine, Shallots & Button Mushrooms

Sliced Aubergine, Courgette & Pepper Stack with a Timbale of Wild Rice (V)

Desserts

Chocolate Pear & Almond Tart served with Crème Fraiche

Raspberry Crème Bruléé with Pistachio Biscotti

Summer Fruit Terrine with a Champagne Sorbet

Tarte Tatin with Crème Anglaise

Passion Fruit Charlotte with Mango Coulis

Duo of Chocolate Mouse with a Cappuccino Cream

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Coffee & Petit Fours

Cold Buffet

(served starter and dessert, self service main course)

Starters

(please choose one)

*Fan of Melon with Prawns in a Marie Rose Sauce
Chicken Liver Parfait with a Salad of Watercress and Rocket
Medley of Smoked Fish with a Dill and Mustard Sauce
Red Onion and Goat's Cheese Filo Tart (V)*

Main Courses

*Decorated Poached Salmon
Honey Glazed Gammon with a Red Onion Compote
Roast Crown of Turkey with a Parsley & Thyme Stuffing
Sirloin of Beef with Horseradish Cream
Roasted Vegetable Tarts*

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Warm New Potatoes

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*Caesar Salad
Tomato, Avocado & Basil Salad
Crunchy Coleslaw
Pasta, Tuna & Olive Salad
Spicy Bean Salad
Taboule
Salad à la Grèque*

Desserts

(please choose three)

*Chocolate, Pear & Almond Tart served with Crème Fraiche
Raspberry Crème Brûlée with Pistachio Biscotti
Summer Fruit Terrine with a Champagne Sorbet
Tarte Tatin with Crème Anglaise
Passion Fruit Charlotte with Mango Coulis
Duo of Chocolate Mousse with a Cappuccino Cream*

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English & Continental Cheeses with Celery & Grapes

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Coffee & Petit Fours

Evening Finger Buffet

(please choose six)

Mini Vegetarian Pizza Slices

Mini Quiche Lorraine

Honey & Mustard Cocktail Sausages

Chicken Goujons served with Sweet Chilli Dipping Sauce

Melton Mowbray Pork Pies

Nachos & Dips

Oven Baked Spring Rolls

Sesame Prawn Toasts

Butterfly Prawns

Selection of filled baguettes

Crudités & Dips

Supplement of £7.50 per person

Cheese Table

Selection of English & Continental Cheeses with Celery & Grapes

Supplement of £5.00 per person