



2012/2013 Weddings

Weddings at The Lake at Barston

Dear Sir/Madam

Thank you for your enquiry regarding holding your forthcoming Wedding here at The Lake at Barston. The Restaurant is located in the Village of Barston, which is between Balsall Common and Knowle and is close to the Villages of Meriden and Hampton in Arden in Solihull, West Midlands. The Restaurant can comfortably accommodate up to 200 people for a formal Dinner and 250 for an informal evening function with spectacular views over the 21-acre Barston Lake.

On the following pages, you will find sample menus and costings. We can help source additional extras, such as discos or live bands, car hire, flowers, stationery and novelties, decorations or your wedding cake on request. We hold a Marriage Licence to conduct Civil Ceremonies on the premises.

The attached prices are based on a minimum of 50 people attending the Reception and a minimum of 130 people attending the Evening Party (excluding Out of Season Package). We have a basic room hire cost of £1000.00. The menu prices are based on a Saturday Wedding. We offer a 20% discount for Monday to Thursday weddings and a 10% discount for a Friday wedding (excluding out of season package).

On the following pages you will find everything that you may require from your venue but if you do have any queries whatsoever or would like to have a look around or to make a booking please contact me on 01675 444890 or bookings@wmgc.co.uk. From there we can arrange a meeting to make sure we get everything right for your big day. The booking procedures will be discussed with you at this time along with payment plans.

I hope we can be of further assistance and look forward to speaking to you soon.

Yours faithfully

Mrs Jeny HARRY
Wedding Coordinator

The perfect place



for your perfect day...

From the very first moment you arrive along the sweeping driveway to the very last dance of the best party ever, this is your special day. The Lake at Barston is an impressive place, this fine building with its stunning location, beautiful fountain, tall stone pillars, gardens and superb lake views is the perfect place to entertain in style.



Costs

The cost for us to host your wedding is made up of the following elements;

Room Hire	£1000
(may be negotiable for midweek or out of season packages)	
Wedding Breakfast	£32.50 - £40.00pp
(min 50, max 200)	
Evening Buffet BBQ etc	£15.00 - £20.00pp
(min 130, max 250)	

All other items are optional and are in addition to the above. These prices are based on a Saturday wedding in the wedding season (May – September) For events outside of these dates, please see our out of season packages. For weddings held during midweek (Mon – Thurs) we can offer 20% discount off the wedding breakfast and 10% off on a Friday.



Your Wedding Reception - Menu One

You may choose one item from each course.
If you would like to personalise any item from the menu please ask.
£32.50 per person

Starters

Slices of Galia Melon served with a Fruit Sorbet and Coulis

Chicken and Bacon Caesar Salad

Sautéed Garlic Button Mushrooms in Cream & Herb Sauce, served on a toasted Crouton

Prawn and Crayfish Salad with a Marie-Rose dressing

Main Course

Supreme of Chicken served in a Mushroom and Tarragon Cream Sauce

Rib of Beef served with Yorkshire Pudding and Rich Red Wine Gravy

Roasted 3 Bone Rack of Lamb served with Minted Gravy

Vegetarian option of your choice (v)

Desserts

Chocolate Indulgence Torte

Fresh Fruit Tart with Fruits of the Forest Sorbet

Brioche Bread and Butter Pudding served with Custard

Banana and Toffee Charlotte

Blackcurrant Delice

Your Wedding Reception Menu One

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Your Wedding Reception - Menu Two

You may choose one item from each course.
If you would like to personalise any item from the menu please ask.
£40.00 per person

Starters

Chilled Teriyaki Salmon with a Lemon and Dill Mayonnaise and Mixed Leaves

Prawn and Crayfish Salad with Marie-Rose Dressing

Homemade Soup of your choice

Chicken Caesar Salad

Sautéed Garlic Button Mushrooms in Cream & Herb Sauce, served on a toasted Crouton

Main Course

Supreme of Chicken in a Mushroom and Tarragon Cream Sauce

Roasted, Caramelised Duck Breast in a Honey and Cointreau Sauce

6oz Fillet Steak, cooked medium with a Mushroom and Peppercorn Cream Sauce

Supreme of Chicken with a Smoked Bacon, Red Wine and Baby Onion Sauce

Whole Roasted Seabass on the bone, with a Lemon and Herb Butter

4 Rib Rack of Lamb with a Minted Gravy

Supreme of Chicken with a Leek and Chive Sauce

Roast Rib of Beef with Yorkshire Pudding and Rich Red Wine Gravy

Poached Salmon in a Prawn and Pernod Sauce

Vegetarian option of your choice (v)

Desserts

Crème Brulée flavoured to your choice

Fresh Strawberries and Cream

Rich Chocolate Indulgence

Lemon Tart served with Ice Cream

Strawberry Panacotta

Coffee & Petit Fours

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Your Wedding Reception

Included in Your Package

We will provide as standard the following inclusive within your package should you choose to use them:

- Special Bride and Groom's Chairs
- Mirrors for the centres of the tables
- Tealight holders (Couple to supply the candles)
- Table Linen – various coloured napkins
- Cake Stand – 14" round silver base
- Loan of Cake Knife

- Complimentary golf for four people the day before your Wedding
- Food tasting session after you have booked your Big Day
- Dedicated Wedding Coordinator – to help you organise all your requirements in the lead up to your event and overseeing your entire day.

Additional Extras

- Fish Course - £7.50pp
- Sorbet Course - £2.50pp
- Coffee & Petit Fours - £2.95pp
- Desserts - £3.95pp
- Canapés - £1.90 per item (suggested 3 per person)
- Port/Cheese - £5.00pp
- Bacon Rolls - £3.25pp
- Sparkling Wine - £3.95pp
- Bucks Fizz - £3.30pp
- Chair Covers - £3.95pp

On site Civil Ceremony - £200 (+ Registry Office charges)

- Hire of Laptop £50
- Hire of Projector and Screen £75.00

If you have any particular preference for items to be included, please contact us and we will tailor make the menu to suit your requirements.

Your Wedding Reception



Your Wedding Reception Out of Season Package

For weddings in the months of January, February, March, April,
October and November.

Reduced Room Hire negotiable subject to numbers.
Wedding breakfast and evening buffet not compulsory ie it may be possible
to take a late Wedding breakfast and no evening catering.
Midweek discounts do not apply

Sit down meal £20 per person.
Choose one item from each course below.

Starters

Chilled Galia Melon with Fruit Coulis

Homemade Soup of your choice

Prawn Salad with a Marie-Rose Dressing

Main Course

Supreme of Chicken in a White Wine and Mushroom Sauce

Poached Salmon with a Crayfish and Dill Sauce

Traditional Carvery with a choice of 2 meats
from Roast Turkey, Rump of Beef, Pork or Gammon

Desserts

Chocolate Fudge Cake with Ice Cream

White Chocolate and Raspberry Cheesecake

Bread and Butter Pudding with Custard

Evening Buffet £15 per person with a minimum of 130 guests

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The Lake at Barston Restaurant, Marsh House Farm Lane, Barston, Solihull, West Midlands, B92 0LB
Tel: 01675 444890 www.thelakeatbarston.co.uk

Out of Season Package



Your Wedding Reception - Evening Catering.

Choose 10 items from the finger buffet, or 5 from the finger buffet and 1 from the fork buffet. Alternatively, choose 2 items from the fork buffet. All options £15.00 per person

Finger Buffet Items

- Assorted Sandwiches
- Marinated Roasted Chicken pieces on the bone – BBQ, Chinese, Tandoori
- Chicken Goujons
- Quiche (v)
- Jacket Wedges (v)
- Vegetable or Duck Spring Rolls
- Vegetable or Lamb Samosas
- Vegetable or Chicken Pakoras
- Gala Pie and Pickles
- Pigs in Blankets
- Sausage Rolls
- Mini Pizza
- Smoked Salmon and Cream Cheese Bagels
- Mini Yorkshire Puddings with Beef and Horseradish Crème Fraiche and Chicken with Redcurrant
- Mini Cottage Pies
- Steak, Stilton and Whiskey Rosti
- Crispy Prawns in Filo Pastry

Fork Buffet Items

- Served with a choice of Rice, Baked Potatoes, Jacket Wedges or Pasta:
- Beef Stroganoff
 - Lamb Hot Pot
 - Braised Beef in Red Wine with Shallots
 - Chicken in White Wine and Mushroom Sauce
 - Chicken Curry – Korma, Tikka Masalla, Madras

Evening Barbeque

- £17.50 per person
To include a choice of 4 items from the following:
Homemade Burgers, Sausages, Mini Steaks, Chicken Kebabs, Cajun Pork Steaks, Salmon, Lamb Chops, BBQ Spare Ribs.
These will be served with a selection of Breads, Salads & Dips

Evening Hog Roast

- £15 per person to include:
Cooked Hog with Rolls, Stuffing, Apple Sauce, plus
a choice of 4 items from: Pickles, 3 assorted Cold Salads, Pigs in Blankets, Roast Potatoes, Baked Potatoes, Hot New Potatoes and Onion Gravy

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Your Wedding Reception

Large Glass of Wine

£4.50

Pimms & Lemonade

£3.90

Sparkling Wine

£3.95

Moet & Chandon Champagne

£6.50

Bucks Fizz

With Sparkling Wine £3.00
With Moet & Chandon £4.50

Fruit Punch

Non-Alcoholic £3.00
With Alcohol £3.95

Corkage Charges

By the Bottle (75cl)

Includes the refrigeration of your wine by us, use of our glassware where applicable and service by us to your guests. Only applicable for arrival drinks, table wine or toast drinks.

Wine by the Bottle £8.00 Champagne by the Bottle £12.00

Drinks Package
£8.50 per person

to include Bucks Fizz on arrival, a glass of House Wine with the meal
and a glass of Sparkling Wine for the toast

(Prices subject to VAT Changes)

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White Wines

by the Bottle (0.7l)

House White (East Europe, medium - dry) £12.95

Pinot Grigio (Italy, medium - dry) £17.25

Chardonnay Semillion (Australia, medium) £15.25

Pinot Grigio Rosé (Italy, medium - sweet) £17.50

Niesteriner Gutes Domtal (Germany, medium - sweet) £14.25

Red Wines

by the Bottle (0.7l)

House Merlot (East Europe, medium - light) £12.95

Shiraz Cabernet (Australia, medium) £15.25

Merlot (Chile, medium - heavy) £14.95

Rioja (Spain, medium - heavy) £17.95

Sparkling Wine & Champagne

by the Bottle (0.7l)

Reserva Brut Sparkling Wine (medium dry) £17.75

Baron De Beaupre Champagne (very dry) £32.50

Moët & Chandon Brut Imperial Champagne (very dry) £42.95

Bollinger Special Cuvee Champagne (very dry) £63.50

This is just a selection of our wine list and other varieties may be brought in on your request.

Prices correct at the time of printing and may be subject to change.
Prices will be confirmed at the time of payment.

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