

the
Lake
at barston
Weddings
2021 / 2022 Weddings

Dear Sir / Madam

Thank you for your enquiry regarding your forthcoming wedding. The Restaurant is located at the West Midlands Golf Club in the village of Barston, and is close to the villages of Meriden and Hampton in Arden in Solihull.

The Restaurant can accommodate up to 200 people for a formal dinner and 250 for an informal evening function and has spectacular views over the 21-acre Barston lake.

On the following pages, you will find sample menus, packages and costings. We hold a Marriage Licence to conduct civil ceremonies on the premises should you wish to have your ceremony on site also.

On the following pages you will find everything you may require from your venue, but if you do have any queries whatsoever, would like to have a look around or to make a booking, please contact us on 01675 444 890 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.

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

Yours faithfully

Miss Amy Davis
Wedding Co-ordinator

Mr Mark Harry
General Manager

the *Lake* at barston *Weddings*

The perfect place

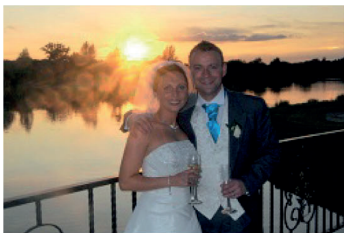


for your perfect day...

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 the perfect place to entertain in style.



Beautiful views



Beautiful surroundings

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Evening Wedding Package

£3000 100 evening guests Add £20pp for additional guests

This package is for evening only occasions
Arrive from 6pm - Dinner will be served at 8pm

We will provide as standard the following inclusive within your package:

White Table Linen & Linen Napkins
Cake Stand – 14" round silver base
Loan of Cake Knife

Also included:

Room Hire

3 Course Meal

Evening Wedding Menu

Starters

Fan of Melon with mixed berries and Prosecco Sorbet

Homemade Soup – Country Vegetable, Tomato & Basil or Creamy Mushroom

Mains

Supreme of Chicken served with your choice of potatoes and vegetables

Choose 1 of the following sauces:

Red wine gravy with smoked bacon & baby Onions, Asparagus cream sauce or Leek & Parsley sauce

Choose a potato dish:

Roasted potatoes, Creamy dauphinoise, Roasted baby New potatoes with Rosemary & Garlic, Parsley mashed potato or Fries Parmentier – potatoes with herbs

Choose up to three vegetable dishes:

Green Beans, Mangetout, buttered Carrots, Broccoli, Cauliflower (with cheese if required), Carrot & Swede mash,

Vegetarian / Vegan option of your choice

Desserts

Seville Chocolate Orange Truffle Torte

Individual Cherry & Mascarpone Cheesecake

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Standard Wedding Package

£4000 50 daytime guests & 100 evening guests

£27.50pp for additional day guests £7.50pp for additional evening guests

We will provide as standard the following inclusive within your package:

White Table Linen & Linen Napkins

Cake Stand – 14" round silver base

Loan of Cake Knife

Mirrors for the centres of the tables

Tea light holders

Complimentary Golf for four people before your Wedding

Menu tasting for Bride & Groom

Transportation to a hotel within 5 miles for your guests

Also included:

Room Hire

3 Course Wedding Breakfast

Sausage Supper

Standard Wedding Breakfast

Starters

Fan of Melon with mixed berries and Prosecco Sorbet

Homemade Soup – Country Vegetable, Tomato & Basil or Creamy Mushroom

Mains

Supreme of Chicken served with your choice of potatoes and vegetables

Choose 1 of the following sauces:

Red wine gravy with smoked bacon & baby Onions, Asparagus cream sauce or Leek & Parsley sauce

Choose a potato dish:

Roasted potatoes, Creamy dauphinoise, Roasted baby New potatoes with Rosemary & Garlic, Parsley mashed potato

or Fries Parmentier – potatoes with herbs

Choose up to three vegetable dishes:

Green Beans, Mangetout, buttered Carrots, Broccoli, Cauliflower (with cheese if required), Carrot & Swede mash

Vegetarian / Vegan option of your choice

Desserts

Seville Chocolate Orange Truffle Torte

Individual Cherry & Mascarpone Cheesecake

Evening Sausage Supper

Sausages in a bun served with

Roast Potatoes and Salad

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Deluxe Wedding Package

£6000 50 daytime guests & 100 evening guests

£53.50pp for additional day guests £15.00pp for additional evening guests

We will provide as standard the following inclusive within your package:

White Table Linen & Linen Napkins
Cake Stand – 14" round silver base
Loan of Cake Knife
Mirrors for the centres of the tables
Tea light holders
Complimentary Golf for four people before your Wedding
Menu tasting for Bride & Groom

Transportation to a hotel within 5 miles for your guests

Also included:

Room Hire

Upgraded 3 Course Wedding Breakfast or Carvery

Red Carpet arrival with Chrome Posts & Velvet Ropes

Bucks Fizz on Arrival

Civil Ceremony if required

Bride & Groom Thrones

Table Wine Package, including Prosecco for Toast

Chair Covers

Evening Buffet

Late Bar

DJ & Disco

Gift for Bride & Groom

Anniversary Dinner for Bride & Groom

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Deluxe Wedding Package

Deluxe Wedding Breakfast
Starters

Fan of Melon with mixed berries and Prosecco Sorbet
Farmhouse Pate served with Melba Toast and Cranberry & Apple Chutney
Prawn & Crayfish Salad served with Marie Rose sauce, drizzled with Pesto
Homemade Soup – Country Vegetable, Tomato & Basil or Creamy Mushroom

Mains

Supreme of Chicken served with your choice of potatoes and vegetables

Supreme of Chicken served with your choice of potatoes and vegetables

Choose 1 of the following sauces:

Red wine gravy with smoked bacon & baby Onions, Asparagus cream sauce or Leek & Parsley sauce

Choose a potato dish:

Roasted potatoes, Creamy dauphinoise, Roasted baby New potatoes with Rosemary & Garlic, Parsley mashed potato
or Fries Parmentier – potatoes with herbs

Choose up to three vegetable dishes:

Green Beans, Mangetout, buttered Carrots, Broccoli, Cauliflower (with cheese if required), Carrot & Swede mash

Baked Salmon Fillet with a Dill Cream sauce

Vegetarian / Vegan option of your choice

or Carvery, Sirloin of Beef, breast of Turkey and Honey roasted Gammon

Served with Gravy, Roast Potatoes and a selection of Vegetables

Desserts

Trio of Profiteroles with Chantilly Cream, Baileys Cream and classic Custard

Seville Chocolate Orange Truffle Torte

Individual Cherry & Mascarpone Cheesecake

Meringue nest with seasonal fresh fruit

Evening Reception

Hot & cold Buffet

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Ultimate Wedding Package

£8500 50 daytime guests & 100 evening guests
£83.50pp for additional day guests £20.00pp for additional evening guest

We will provide as standard the following inclusive within your package:

White Table Linen & Linen Napkins
Cake Stand – 14" round silver base
Loan of Cake Knife
Mirrors for the centres of the tables
Tea light holders (Couple to supply the candles)
Complimentary Golf for four people before your Wedding
Menu tasting for Bride & Groom

Transportation to a hotel within 5 miles for your guests

Also included:

Room Hire

Upgraded 3 Course Wedding Breakfast, Carvery or Bespoke Menu

Red Carpet arrival with Chrome Posts & Velvet Ropes

Bucks Fizz on Arrival

Civil Ceremony if required

Bride & Groom Thrones

Table Wine Package, including Prosecco for Toast

Chair Covers

Evening Buffet, Hog Roast or Barbeque

Late Bar

DJ & Disco

Gift for Bride & Groom

Anniversary Dinner for Bride & Groom

Canapes on arrival

Wedding Golf Buggy for Photos

Projector & Screen for photos or videos

Fourth Course - Cheese & Biscuits

Tea, Coffee & Petit Fours to finish

Live Band for Evening Reception

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Ultimate Wedding Package

Ultimate Wedding Breakfast

Please choose any items from the deluxe menu or select from the following upgrades:

Starters

Seared Scallops with Parma Ham & Pea puree
Cornish Crab & Smoked Salmon Timbale
Garlic Mushrooms in a Creamy Chive Sauce
Breaded Camembert with an Apple and Cranberry Salsa
Warm Chicken Salad, Peanuts, Honey & Mustard Dressing

Mains

Roast Chicken Breast stuffed with Austrian Smoked Cheese wrapped in Bacon, Port Sauce
Braised Lamb Shank on a bed of Mash, Minted Gravy
Fillet of Beef Wellington, Madeira Jus
Fillet of Cod with Champagne & Lobster sauce

Desserts

Posset with Shortbread – Lemon & Lime or Mango & Raspberry
White Chocolate and Raspberry Cheesecake
Sticky Toffee Pudding
Individual Chocolate Pot & Biscuit
Forest Berry Ice Cream Sundae

Cheese Board

A selection of fine Cheeses served with Biscuits, Grapes & Chutney

Tea, Coffee & Petit Fours

The perfect way to finish the ultimate Wedding breakfast

Evening Reception

Finger Buffet,
Hog Roast or
Barbeque