

YOU'VE FOUND
THE ONE
you love
VILLAGE



Love

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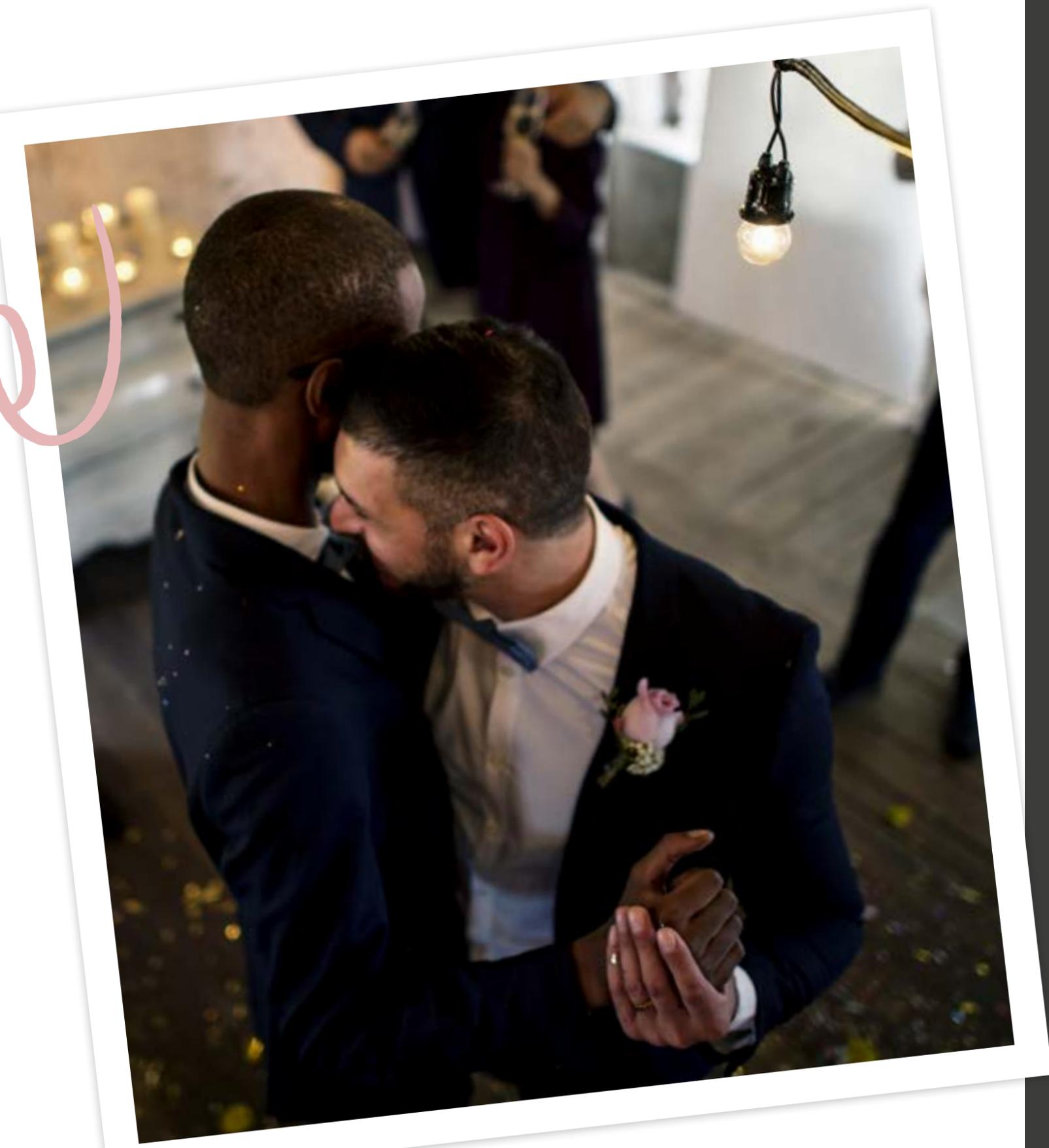
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love FINDING THE PERFECT VENUE

We think you'll love Village for your big day. Stunning event rooms for your wedding or civil partnership, with delicious catering options for large or intimate gatherings. For larger weddings we have the Inspiration Suite - a stylish space

ideal for civil ceremonies, wedding breakfasts and evening receptions designed with its own private bar area. For more intimate ceremonies we have a selection of event suites to create the perfect ambient setting for your special day.





love MAKING YOUR DREAMS COME TRUE

From lavish occasions to more intimate affairs, our flexible event spaces are a blank canvas where you can bring your dream day to life. We can put you in touch with a variety of local wedding suppliers including photographers, florists and chauffeurs.

Those tiny little details that mean so much to you from special dietary requirements to your favourite colour being part of the scheme. With everything under one roof you can bring your perfect day to life.

love
**FOOD THAT
MAKES YOU
GO MMMMMM!**

You want to give your guests food and drinks that everyone will fall in love with... the fussy ones, the always hungry ones, the vegans, veggies, and the little ones!

We have delicious wedding breakfast menus for the day and evening, with BBQs, buffets, hog roasts or even midnight munchies available.





love

CREATING YOUR PERFECT DAY

Our expert team of wedding planners have worked hard to ensure we can make everyone's dream day become a reality.

Our **LOVE PACKAGE** includes a delicious 3 course seated menu, however if you fancy something a little extra you can choose one of our optional extra choices of starters, mains or desserts, simply choose one of the optional extra courses for all your guests and pay the additional supplement price.

You'll need some tasty drinks for the wedding breakfast so next choose one of our great **DRINKS PACKAGES**.

Choose one of our evening Buffett, BBQ or Hog roast options to complete your wedding dining experience.

Why not add some Canapes, Sorbets or what about midnight munchies that just make your day.

Please be advised that minimum spend thresholds apply on peak dates - these will be advised upon taking your enquiry.

WEDDING DAY PACKAGES

THE BIG DECISION FOR YOUR BIG DAY...

Our fantastic **LOVE PACKAGE** includes:

3 Course Wedding Breakfast

White table linen

White napkins

Red carpet

White chair covers for your wedding breakfast

**One Complimentary bedroom for bride
& groom** night prior or night of wedding
including breakfast

Complimentary 6 month leisure membership

Dancefloor

Event room hire for wedding breakfast and
evening reception

Discounted guest accommodation rate

Cake stand & knife



WEDDING BREAKFAST OPTIONS

Below are the menus which are included in the Love Package. Choose one Starter, Main course and dessert on behalf of all your guests. Should you wish to upgrade your menu selection you can swap to one of the optional extras and pay the additional supplement as highlighted on the price list.

STARTERS

Roasted Red Pepper & Tomato soup with basil oil & baked croutons.

Smooth chicken liver pate, fruit chutney, toasted croute and baby leaf salad.

Warm Butternut Squash & Feta Tart, red pesto mayonnaise and baby leaf salad

MAINS

Oyster Mushroom & Asparagus Risotto topped with a rocket & lemon salad and truffle oil

Buttered Roasted Turkey Breast, garlic roast potatoes, sage stuffing, cumberland twists, seasonal vegetable, turkey & tarragon jus

Lemon & Tarragon Chicken Breast, on a bed of spring onion mash, char grilled vegetables and grain mustard sauce

Roast Loin of Pork, cider fondant potato, braised cabbage, glazed carrots, sage gravy

DESSERTS

Salted Chocolate & Caramel Tart with a duo of sauces and whipped cream

Lemon Tart, mascapone and fresh raspberries

Banoffee Pie topped with chocolate shavings

Cream Filled Profiteroles drizzled with chocolate sauce

OPTIONAL EXTRAS

STARTERS

Chicken, Potato, Sweetcorn chowder with crisp bacon

Whipped Goat Cheese & Beetroot Salad with caramelised apples & an olive oil dressing

Pressed Ham Hock Terrine with piccilli dressing, toasted bread

Prawn Cocktail served with brown bread & butter

MAINS

Grilled Sesame Seed & Ginger Tofu on a bed of stir fry greens and whole meal noodles, with a chilli & coriander dressing

Roast Sirloin of Beef, Yorkshire pudding seasonal vegetables and a red wine sauce

Grilled Seabass Fillets, saute mixed greens, mediterranean crushed potatoes, salsa verde

Roast Leg of Lamb, fricasse of new potatoes, tomatoes, olives & green beans with a lamb jus.

Fillet of Beef Wellington, saute wild mushrooms, potato gratin, spinach puree and a red wine & shallot sauce

DESSERTS

Vegan Coconut Cheesecake with macerated strawberries

Baked Chocolate Cheesecake, chocolate sauce and whipped cream

Sticky Toffee Pudding, toffee sauce and vanilla ice cream

YOUNG DINERS

We know that just because they're little ones, it doesn't always mean a little appetite. Choose between a half portion of the adults menu or select from the menu below.

STARTERS

Cream of tomato soup with bread sticks
Dips and sticks (carrot, cucumber and celery) with chive crème fraîche
Seasonal melon with honey and mint crème fraîche
Cheesy garlic bread slices

MAINS

5oz cheese burger, skin on fries and crisp salad
Roast breast of chicken, mash potato, garden peas and gravy
Fishcake, garden peas, carrot sticks with a herb mayonnaise
Grilled sausages, mash potato, Yorkshire pudding with garden peas and gravy
Penne pasta, coated in a tomato and basil sauce, grated cheese and garlic bread

DESSERTS

Mini doughnuts with dipping sauces
Ice cream tub with marshmallow and sprinkles
Fresh fruit skewers with dipping sauces
Warm chocolate fudge cake with vanilla ice cream



canapes

Mini beef & horseradish in a Yorkshire pudding
Filo baked king prawn
Chicken satay skewer, peanut dipping sauce
Mini vegetarian tartlet (V)
Beetroot and ginger falafel (VG)

MIDNIGHT munchies

Posh ham & cheese toasties
Bacon rolls
Baked sausage rolls
Posh cheese & tomato toasties (V)
Mediterranean vegan pizza (VG)

V = Vegetarian VG = Vegan

We cannot guarantee that our dishes do not contain nuts, nut derivatives or any other potential allergen. If you have any special dietary requirements, including food allergies or intolerances, please advise one of our team and we will be more than happy to try and accommodate.

EVENING BUFFET MENUS

For when the guests start getting peckish and need extra fuel to dance the night away, the buffet and midnight munchie snacks make their entrance.

to have to hold

Char-grilled chicken wrap

Char-grilled chicken, tomato, cucumber red onion bound in a lime yoghurt

Hummus & vegetable wrap

Hummus, grilled peppers, pea shoots avocado & red onion

Buffalo Chicken Drumsticks, Roasted

Buffalo Marinated Chicken Drumsticks

Selection of Mini Vegetable tarts

Individual vegetable tarts

Burger slider, 2oz Burger pattie, topped with cheese on a mini slider bun

Basket of crinkle fries & Dips

Crispy crinkle fries with garlic mayonnaise

Coleslaw

Basket of Mini Doughnuts with chocolate & raspberry sauces

Char-grilled chicken wrap

Char-grilled chicken, tomato, cucumber red onion bound in a lime yoghurt

Hummus & vegetable wrap

Hummus, grilled peppers, pea shoots avocado & red onion

Chicken satay skewers

with peanut dipping sauce

Selection of Mini Vegetable tarts

Individual vegetable tarts

Burger slider, 2oz Burger pattie, topped with cheese on a mini slider bun

Indian Selection of onion bhaji,

vegetable samosa & spinach pakora with a mint yoghurt dip

Basket of crinkle fries & Dips

Crispy crinkle fries with garlic mayonnaise

Coleslaw

Profiteroles

Cream filled choux buns, drizzled with chocolate sauce

HOG *roast*

Roast loin of pork

Honey glazed gammon

Chorizo and pepper Jambalaya

Bourbon BBQ baked beans

Mini sweet chilli buttered corn on the cob

Roasted sweet potato wedges

with chive and sour cream

Cajun mayonnaise spiced slaw

Garden leaf salad

Heirloom tomato, onion and basil

salad with an olive oil dressing

Soft floured baps

Sage and onion stuffing

Apple sauce, mustards, pickles and dressing

(Vegetarian sausages available on request)

*additional optional extras to
complement your evening dining*

Supplements apply

Baked Sausage Rolls

Mini Cottage Pie

Mini Burger Slider

Mini Hot dog Slider

Filo Baked Prawns

Baked Sausage Rolls

BBQ

Beef burgers with or without mature Cheddar cheese

Beechwood smoked hot dogs

and fried onions

Bourbon BBQ glazed chicken thighs

Lime and sweet chilli marinated

seafood skewers

Vegetarian sausages and burgers

Roasted sweet potato wedges

with chive and sour cream

Mini sweet chilli buttered corn on the cob

Cajun mayonnaise spiced slaw

Garden leaf salad

Heirloom tomato, onion and basil

salad with an olive oil dressing

Soft floured baps and hot dog rolls

Ketchup, mustards, pickles and dressing

(Vegetarian burgers & sausages available on request)

V = Vegetarian VG = Vegan

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DRINKS PACKAGES

Choose one of our exciting drinks packages to toast your happy day.

the fizz

Glass of sparkling wine on arrival
x1 glass of wine with wedding breakfast
Glass of sparkling wine to toast the happy couple

the sparkle

Glass of Prosecco or Pimms No 1 on arrival
x2 glasses of wine with the wedding breakfast
Glass of Prosecco to toast the happy couple

the magic

Glass of Champagne on arrival
x2 glasses of wine with the wedding breakfast
Glass of Champagne to toast the happy couple

A TOAST TO *Love*

COCKTAILS

Glasses of Cocktails £7 each

Cosmopolitan
Mojito
Aperol Spritz
Passionfruit Martini
Pina Colada

BEER & *cider*

Bottles of beer - £4.90 each

Stella
Corona

Bottle of Cider - £5.10 each

Rekorderlig Strawberry/Lime
Rekorderlig Mixed Berry

SHOTS

Shots £4 each

Sambuca
Tequila
Jager
Baby Guinness
Jammy dodgers



NON ALCOHOLIC *drinks*

Bottle of non alcoholic beer/Cider £3.50 each

Stella O%
Magners O%
Bud Zero O%

SOFT *drinks*

Soft Drinks 1 litre -

Serves 4 glasses

Jug of Lemonade/Diet Coke or Coke Zero

£6 each

Jug of Orange Juice

£5

Love A WEEKEND TO REMEMEBER

We love having you here for your hen and stag parties before your big day. With a choice of 33 great locations, based on the outskirts of the UK's best party cities, Village is perfectly placed to make sure you have a night to remember (not that you'll remember much the next morning!). You don't even need to venture into the city, we have all you need right here:

GREAT ROOMS to crash in a Pub & Grill to get things started

THE BEST TRIBUTE ACTS live on stage plus great food, dancing and more

STARBUCKS™ for that morning after pick-me-up

A BIG POOL & HOT TUB so you can swim and unwind

GROUP ACCOMMODATION FOR YOUR GUESTS

We have an easy to use accommodation portal where your guests can book their accommodation for your big day, leaving you to concentrate on all those important wedding details.

[FIND OUT MORE](#)



Love
A VENUE
THAT HAS
IT ALL

DEDICATED PLANNERS FULL OF IDEAS AND EXPERTISE

FLEXIBLE SPACES FOR PARTIES AND
CELEBRATIONS OF EVERY SIZE

DELICIOUS MENUS FOR YOUR WEDDING
BREAKFAST AND EVENING

TAILORED PACKAGES WITH LOTS OF SPECIAL EXTRAS

ON-SITE PARKING SO NOTHING HOLDS UP YOUR BIG DAY!

GET IN *touch*

LET'S TALK ABOUT YOUR BIG DAY!

VILLAGE

