

Your Wedding Day

Your package will include the following:

- Complimentary bedroom with a bottle of Champagne for the Bride and Groom
- Free use of our indoor swimming pool & leisure facilities for residents
- Free use of the leisure facilities for Bride and Groom 2 weeks prior to your Wedding Day
- Cake table and knife
- White table linen and napkins
- A gift from us to remind you of your day
- Personal attention from our Wedding Co-ordinator and Event Manager
- Master of Ceremonies in the house on Saturdays only, other dates @ £250.00

Civil Ceremonies

All venues are licensed for Civil Ceremonies

An additional charge of £850.00 will be added if Ceremony is required and will include the following:

- Chair Covers with coloured sashes.
- The Ceremony Room, seating and floral arrangements (2 candelabra and 1 table arrangement)

You are advised to contact the local Registry Office to check availability and book your Registrar before confirming your booking at Latimer.

Local Registry Office:

Chiltern Hills Register Office, Easton Street, High Wycombe, HP11 1NH. 01494 475205

Your Wedding Day at Latimer House

Latimer House Venue Hire

Fridays

min numbers 100 adults £1750.00 (subject to availability)

Saturdays

min numbers 120 adults £3000.00

Sundays & Bank Holidays

min numbers 100 adults £1750.00

- Our maximum numbers for Wedding Breakfasts are 200 guests
- Venue hire includes Wedding Breakfast Room, Evening event room and Bar
- Wedding Breakfast from £43.00 per person
- Drinks Packages from £20.50 per person
- Evening Buffet from £13.00 per person

Our venues are extremely popular and it is advisable to book as soon as your date has been set.

Minimum numbers apply.

With House Weddings we require you to book both the Wedding Breakfast and the evening buffet with us.

All prices quoted are for Weddings taking place before December 2012.

Drink Packages

Cheyne Package

£20.50 per person

On arrival

Glass of Pimms & Lemonade

Or

Glass of Sparking Wine

Or

Sparkling Bucks Fizz

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Fruit Cup

With the breakfast

½ bottle of House Red or White Wine

For the toast

1 Glass of Sparkling Wine

Chalfont Package

£24.00 per person

On arrival

Glass of Kir Royale

Or

Bucks Fizz

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Fruit Cup

With the breakfast

½ bottle of House Red or White Wine

For the toast

1 Glass Champagne

Latimer Place stocks an extensive wine list should you wish to select alternatives.
Wine menus do change regularly and we would advise discussing this in more detail with our Wedding Co-ordinator or Events Manager who will be happy to put together a package to compliment the day.

Canapé Menu

Hot

Honey & mustard glazed chipolatas
Mini hamburgers
Chilli & lime tiger prawns
Fish & chips in newspaper cone
Filo parcels with goats cheese (v)
Crisp risotto balls with mozzarella (v)
Tomato and brie tartlets (v)

Cold

Hoi sin duck with spring onion on cucumber
Tikka chicken on naan bread with minted yoghurt
Smoked duck & red onion jam on toast
Smoked salmon crostini
Nori sushi rolls with smoked tuna fish
Minted cream cheese on rye (v)
Quail eggs with celery salt (v)
Leek and stilton tartlets (v)

Four choices for £7.00 per person

Your Wedding Day at the House

Wedding Breakfast – Starter

Roast sweet red pepper and plum tomato soup
drizzled with basil oil

White onion soup with a parsley puree swirl

Carpaccio of beef with julienne vegetables,
lambs lettuce and cracked black pepper

Parma ham with fresh fig and balsamic glaze

Chicken liver parfait with toasted Crostini,
plum chutney and mixed leaves

Confit of duck salad with hoi sin sauce

Duo of salmon beetroot marinated smoked &
poached salmon, potato salad with an orange and
pepper dressing

Dill marinated salmon gravadlax with a honey
mustard dressing

Buffalo mozzarella & plum tomato freshly
seasoned with basil and olive oil

Grilled asparagus chilled with a water cress
and sun blushed tomato salad

Rose of honeydew melon dressed with fruits
of the forest compote

Caramelized artichoke & fennel tart with red
onion marmalade and dressed lamb's lettuce

Your Wedding Day at the House

Wedding Breakfast – Main Course

Poached fillet of salmon with sautéed new potatoes, green beans and a lobster bisque sauce

Oven roast chicken supreme with roast chateau potatoes, baby carrots, steamed beans and a smoked bacon and red wine gravy

Pan-fried chicken supreme with roast potatoes, panache of seasonal vegetables with a wild mushroom cream

Roast belly of pork with sweet potato puree, roast carrots, creamed savoy cabbage and apple puree

Braised beef in red wine with horseradish creamed potatoes, steamed broccoli and cauliflower florets

Rump of marinated lamb with chateau potatoes, roasted root vegetables with a tomato and rosemary jus

Oven baked loin of cod with a basil pesto crust* with baby new potatoes, spring greens and a sun blushed tomato sauce

Grilled sea bass* with crushed new potatoes, sautéed courgette and orange dressing

Italian stuffed chicken* filled with mozzarella, ricotta, parmesan and basil, wrapped in Parma ham with olive oil mash potato, sugar snap peas and tomato fondue

Roast breast of duck* served pink with duchesse potatoes, baby carrots, leeks and a peppercorn sauce

Pan fried pork loin medallions* with sauté potatoes, confit tomato and creamed spinach finished with a mustard cream

Roast rack of lamb* with a sage crust, dauphinoise potatoes, french beans and a redcurrant jus

Fillet of beef** served pink with a béarnaise sauce, roasted plum tomato, grilled mushroom and sage pont-neuf potatoes

*£3.00 supplement per person

**£3.20 supplement per person

Your Wedding Day at the House

Wedding Breakfast – Vegetarian Main Course

Tian of aubergine (v) with grilled Portobello mushrooms and melted goats cheese

Tartlet of cherry tomato and basil (v) with a sun blushed tomato puree

Pea & mint risotto with freshly shaved parmesan (v)

Ratatouille and goats cheese parcel (v) with wilted spinach and a tomato dressing

For that extra special touch

Sorbet course £3.00 per person

Pink champagne, lemon, passion fruit or raspberry

To be served after the starter

Petit fours per table £20.00 (for a table of 10 guests)

To be served with Coffee

Cheese board per table £35.00 (for a table of 10 guests)

A fine selection of British cheeses, Mull of Kintyre, Oxford Blue, Cerney Ash and Somerset

Brie, accompanied with a selection of oat cakes and home made chutney

Children's meals available £18.00 per child

Your Wedding Day at the House

Wedding Breakfast – Dessert

Strawberry & champagne torte with a raspberry and summer berry coulis

Chocolate and orange torte served with a caramelized orange syrup

Apple & blackberry crumble served warm with Chantilly cream

Chocolate coated pavlova filled with fresh cream, berries and raspberry Compote

Pear & almond frangipane with pouring cream and a bitter chocolate sauce

Mini English scones with kirsch marinated strawberries and clotted cream

Vanilla panna cotta with a red berry compote

Trio of cheesecake (Blueberry, lemon and chocolate)

Light lemon mousse encased in sponge with pouring cream and fresh raspberries

Traditional Summer pudding filled with forest fruits accompanied with clotted cream

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Freshly brewed coffee and mints

Your Wedding Day at the House

Dressed Wedding Buffet

Gammon chaud froid

Antipasti (v)

Grilled aubergines, courgettes, capsicums, artichokes,
marinated olives, sun blushed tomatoes

Whole poached salmon

Continental meat display

Salami, mortadella, Parma ham, pastrami, chorizo and breasola

Hot buttered new potatoes

Salads

Lettuce (Iceberg, oak leaf, frisse, lollo rosso, red chard and rocket)

Tomato, red onion and parsley

Sweet cucumber salad with dill

Greek salad, feta cheese and olives

Coleslaw, white cabbage, carrot and onion

Pasta with mushrooms, basil and toasted pine nuts

Desserts

choose one of the following

Selection of tarts (Bakewell, Banoffee, strawberry)

Selection of cheesecakes (Blueberry, lemon, white and dark chocolate)

Selection of tortes (Baileys, chocolate truffle, strawberry and champagne)

Your Wedding Day at the House

Evening Finger Buffet Menu

£14.50 per person

Bacon and sausage baps
(with tomato ketchup and brown sauce)

Chicken skewers with a satay
or tandoori marinade

Tartlets of ratatouille with mozzarella
and basil pesto dressing

Filo wrapped king prawns

Spiced potato wedges
with sour cream and chives

Platter of English cheese and biscuits

* To ensure all your guests are accommodated
please order for a minimum of 75%
of your guests

Barbeque Evening Buffet

£16.50 per person

White and brown French sticks

Five bean salad with a French dressing

Tomato, cucumber and red onion salad

Coleslaw

Seasonal leaf salad
with a selection of dressings

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Beef burgers and vegetable patties
with pickles and relishes

Cumberland sausage

BBQ marinated chicken drumsticks

Grilled field mushrooms topped with halloumi
cheese and drizzled with pesto

Mini jacket potatoes with sour cream and chives

* Additional items available with the chef
on request

Hog Roast

£16.50 per person

Freshly baked baguettes

Hog Roast

Vegetarian burgers

Apple sauce

Mixed leaves

Tomato and red onion salad

Cucumber and mint salad

Coleslaw

Potato wedges with sour cream
and chives

* Minimum 80 guests

Your Wedding Day at the Mews

Latimer Mews Package

Venue Hire

3 Course Wedding Breakfast

Drinks Package to include:

- 1 glass Sparkling Wine on Arrival
- Half a bottle of House Wine
- 1 glass Sparkling Wine for the Toast

Evening Buffet – 5 items from the menu enclosed in Wedding Brochure

£73.00 per person

Latimer Mews Package with the Civil Ceremony

Civil Ceremony includes room for Civil Ceremony

Chair Covers and flowers (2 x pedestals and 1 long and low display)

£83.00 per person

Our venues are extremely popular and it is advisable to book as soon as your date has been set.

Minimum (50) and maximum (120) numbers apply for the Wedding Breakfast.

With Mews Weddings we require you to book both the Wedding Breakfast and the evening buffet with us.

All prices quoted are for Weddings taking place before December 2012.

Your Wedding Day at the Mews

Menu Options

Starters

Tomato & basil soup
cream swirl

Leek & sweet potato soup
with croutons

Ham hock terrine
with leeks, grain mustard,
tarragon and parsley

Oak smoked salmon
with a lemon and caper salsa

Duo of melon
Honeydew and galia fan, dressed
with fruits of the forest compote

Buffalo mozzarella & tomato
Freshly seasoned with basil and
olive oil

Main course

Brisket of braised beef
with root vegetables and a sage mash

Chicken breast wrapped in bacon
stuffed with cheese, served with chateau
potatoes, grilled vine tomatoes and sautéed
green beans

Seared cutlet of pork
with apple mash potato, courgettes, buttered
carrots and a shallot jus

Grilled salmon supreme
with crushed new potatoes with spring onion,
panache of green vegetables and
hollandaise sauce

Courgette parcels (v)
filled with apricots and goats cheese, served
with baby new potatoes, broccoli, tomato and
herb sauce

Dessert

Chocolate & orange torte
with dark chocolate shavings

Mandarin cheesecake
with an orange and star anise syrup

Crème brûlée
with a red berry compote

Profiteroles
filled with cream and topped with
a chocolate sauce

Lemon citrus tart
with clotted cream

Chocolate coated pavlova
filled with fresh cream, berries
and raspberry compote