THE RAMADA HEMEL HEMPSTEAD/ST ALBANS

YOUR NEW YEARS EVE WEDDING PACKAGE

For only £6000 receive……

A Red Carpet welcome

1 glass of Mercier Champagne to welcome your guests

A 3 course Wedding Breakfast with coffee for 60 guests
(Your menu is to be chosen from our New Years Eve wedding breakfast menu)

Half a bottle of Wine with the meal per person
(Pinot Grigio delle Venezie, San Floriano –
Italy and Marques de Morano Rioja Crianza Tinto –Spain)

A glass of Mercier Champagne to toast your future happiness

Evening room hire and an inclusive finger buffet for up to 60 people
(7 Options in addition to the sandwich selection)

60 x glasses of Bubbly served at Midnight
To celebrate the New Year in

An opportunity to try your chosen menu before the day

Complimentary Bridal Suite for the happy couple
(Subject to availability)

5 X Additional Complimentary Double Bedrooms

Marquee Hire for both the day and the evening

A Choice of Available Swag Colours for the Marquee

A choice of Colours for Table Runners

A choice of Colours for Chair Covers

Wedding Stationary for 60 x guests
To include 4 menus and 1 x table name/number card per table,
Place cards for each person plus a table plan,
You will receive your own personal log in to our stationary website
to choose your design & colours add all your names

A choice of Colours for Napkins

Use of our cake stand

Cake knife to cut your cake with and take home

Disco for your evening reception

Discounted bedroom rates for your guests

Dedicated Wedding host to look after you on the day
Use of the Hotel Grounds and Gardens for the Perfect Picture

Extra guest's can be catered for at an additional cost of
£70.00 per person for the day & £14.00 per person for the evening

FOR MORE INFORMATION PLEASE CONTACT VICKY ON 01582 792105

THE RAMADA HEMEL HEMPSTEAD/ST ALBANS

NEW YEARS EVE WEDDING BREAKFAST MENU

Please select one choice from each of the courses
Plus the Vegetarian alternative if required.

STARTERS

Leek & Potato Soup (v)

Duck terrine with herb salad and onion marmalade

Honey and mustard marinated salmon on a citrus
French bean and almond salad

Baby asparagus and orange salad (v)

MAIN COURSES

Poached breast of chicken, asparagus and green bean compote and asparagus cream

Traditional roast Sirloin of beef with Yorkshire pudding and horseradish cream

Honey roasted duck breast, caramelised plums and a spiced plum sauce

Pan-fried sea bass fillet with sautéed cherry tomatoes
and courgettes and a fresh herb dressing

Goats' cheese, rocket and watercress tart (v)

DESSERTS

Vanilla panacotta with fresh strawberries

Chocolate torte served with chocolate sauce

French apple flan, caramel sauce and vanilla ice cream

Lemon and lime tart with fresh raspberries

COFFEE AND MINTS

All main courses include vegetables and potatoes. All dishes marked (v) are suitable for vegetarians and dishes marked (vegan) are suitable for vegans. We cannot guarantee that any product on this menu is totally free from nuts or nut derivatives.It's our policy not to knowingly sell any food required to be labelled as containing G.M material

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