

Congratulations ON YOUR UPCOMING WEDDING

AND THANK YOU FOR CONSIDERING BIRCHWOOD PARK
AS THE VENUE FOR YOUR SPECIAL DAY.

Your wedding is one of the most important and memorable days of your life.
Here at Birchwood Park we will ensure you treasure the day forever.

Your dedicated wedding coordinator will work with you to plan every stage of your special day
and make certain everything is perfect.

Located in the heart of the Kent countryside and surrounded by ancient woodland,
Birchwood Park offers a stunning setting for your most special day.

The Kelvedon Suite promises a tasteful and elegant venue for your wedding,
with a private balcony overlooking the splendid surrounds.

Excellent service and superb cuisine, a private bar, dance floor and amenities exclusive to you
ensures Birchwood Park is the perfect host for your wedding celebrations.

Your wedding should be everything you have dreamed it could be and, with this in mind our
experienced wedding coordinator can offer advice, guidance and inspiration every step of the way.

From selecting your food and drinks to flowers, photography, cakes
and the many choices you face when planning your day.

We will help make the process as easy as possible so that you find the planning
and anticipation as enjoyable as the day itself.



Room Hire



Room Hire Fee

Saturday £550

Friday £450

Mid week £350

The room can be structured to accommodate various sized parties with a maximum of 140 seated guests and up to 200 for a buffet.

Please look through our packages for a comprehensive introduction to the venue and what we can offer.

We believe a personal approach is paramount in ensuring the enjoyment of your day. The best way to accomplish this is through meeting each couple to discuss their individual requirements and ideas.

Please contact our wedding coordinator who will be delighted to discuss your options and arrange a convenient time for you to visit and take a look around.

Make an appointment to meet with our wedding coordinator by

calling 01322 662038

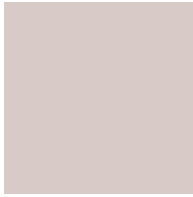
or email k.green@birchwoodparkgc.co.uk

to discuss your requirements and check that all important date.

After confirming your date is available, we require a £200 deposit to secure the date. Full payment is due 28 days before the event, along with confirmation of final numbers.

Your wedding coordinator is on hand in the months preceding if you have any questions, or if you need advice or guidance on any aspect of the day.

Packages AT BIRCHWOOD PARK



SILVER

Choice of welcome drink on arrival
3 course wedding breakfast followed by coffee and dark chocolate mint
½ bottle of red or white wine
Glass of sparkling wine to toast
£54.95 per person

PLATINUM

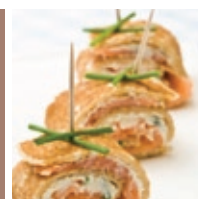
Choice of welcome drink on arrival including champagne or champagne cocktail
A choice of 3 canapés per person
4 course wedding breakfast followed by coffee and chocolate truffles
Cheeseboard per table
½ bottle of red or white wine
Glass of champagne to toast
Complimentary chair covers and sashes
£64.95 per person

BIRCHWOOD PARK EXCLUSIVE

Choice of welcome drink on arrival including champagne or champagne cocktail
A choice of 5 canapés per person
4 course wedding breakfast followed by coffee and chocolate truffles
Cheeseboard per table
½ bottle of red or white wine per person
Glass of champagne to toast
Plus 2 bottle of Taittinger champagne for the top table
Buffet A plus 3 additions of your choice*
Complimentary chair covers and sashes
*1 additional choice from Buffet B, 1 additional choice from Fork buffet, 1 choice of dessert.
£74.95 per person

One starter, one main course and one dessert is to be selected for the entire wedding party.
We do however cater for vegetarians and those with special dietary requirements.

Menu



ARRIVAL DRINKS

Pimms and Lemonade	£3.50
Bucks Fizz	£3.50
Red and white wine	£3.50
Mulled wine	£3.50
Summer Fruit Punch	£3.50
Cava	£4.50
Champagne Bellini	£6.00
Kir Royale	£6.00
Champagne	£6.50

Prices apply when non inclusive of package

CANAPÉS MENU

Chicken satay

King prawns in filo pastry

Chinese Dim Sum

Falafel and yoghurt mint dip

Yorkshire puddings

Roast beef and horseradish crème fraiche,
Chicken and redcurrant marmalade.

Smoked Salmon selection

Cream cheese and dill circle, Smoked salmon and
paprika sandwich, Crème cheese and lemon circle,
Smoked salmon roll.

Mixed box Crolines

Cheese and reformed ham, Mushroom, Salmon

French selection

Salami and mustard tartlet, Chicken tikka belini,
Sweet pepper and goats cheese tartlet,
Minted pea belini, Devilled egg and cherry tomato tartlet,
Smoked salmon belini, Garlic herb cheese and sundried
tomato tartlet, Crab and guacamole belini.

Classic selection

Brussels pate and cranberry, Avocado and prawn,
Pepper salsa and goats cheese.

Chicago selection

Smoked salmon and cheese galettes, Garlic chicken
mousse and cherry tomato, Smoked trout mini brioche,
Polenta pesto and Italian ham, Crab and guacamole,
Foie gras with mango and apricot chutney.

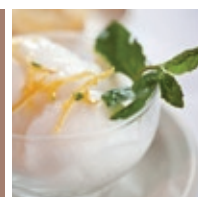
Mini savoury brioche selection

Duck mousse with port, smoked trout mousse,
red pepper mousse

Selection of 3 (when non inclusive of package) **£5.50**

Selection of 5 (when non inclusive of package) **£7.50**

Menu



STARTERS

Prawn, salmon and champagne roulade set on a bed of fine leaves

Chicken liver pate served with a toasted brioche and pear chutney

Classic prawn cocktail with marie rose sauce

Asparagus wrapped in Parma ham drizzled with a balsamic and olive oil dressing

Galia melon and handpicked mixed berries draped in a raspberry coulis

Oak smoked salmon with cracked black pepper served with a rocket leaf salad

Aubergine, goats cheese and tomato gateau accompanied with a fresh green pesto dressing

CHEF'S HOMEMADE SOUPS

Carrot and coriander

Vine roasted tomato and basil

Creamy wild mushroom

Leek and potato

If served as an additional course £4.25 per person

SORBETS

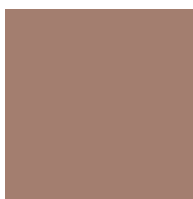
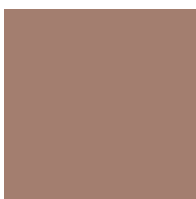
Champagne

Lemon

Mango

If served as an additional course £3.95 per person.

Menu



MAIN COURSES

Roast Scottish sirloin of beef and Yorkshire pudding
served with horseradish gravy

Oven roasted chicken breast
served with red wine jus

Poached fillet of salmon
covered in rich hollandaise sauce

Traditional roasted turkey
served with all the traditional trimmings

Pan fired supreme of chicken
with a classic white wine and mushroom sauce

Stuffed saddle of New Zealand lamb
accompanied with a homemade redcurrant sauce

Succulent Welsh lamb shanks
served with fresh minted gravy
(£2.50 supplement dependant on package)

Grilled beef medallions
covered in a pink peppercorn sauce
(£2.50 supplement dependant on package)

Mediterranean vegetable and cheese wellington

Stuffed beef tomato filled with a wild mushroom risotto
and dressed with a tomato sauce

Served with a choice of roasted, sautéed, dauphinoise, creamed or new potatoes

All served with a selection of freshly prepared seasonal vegetables

Menu



DESSERTS

Traditional profiteroles
filled with fresh cream and drizzled with a rich chocolate sauce

Crème brulee cheesecake

Fresh Kentish strawberries
served with a homemade Chantilly cream

Belgian chocolate truffle cake

Raspberry and white chocolate pavlova

Rum and black cherry roulade

Selection of ice creams

Cheeseboards with a selection of English and French cheeses
£22.50 (if additional)

Freshly brewed coffee and mints £1.95 (inclusive)

A selection of petit fours £2.50

A selection of traditional Belgian chocolate truffles £3.50

CHILDREN MENU

Chef's homemade tomato soup or Galia melon in a raspberry coulis

Classic sausage and mash served with peas

Chicken nuggets, chips and baked beans

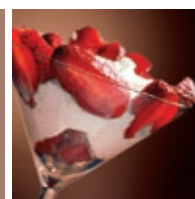
Fish fingers, chips and peas

Vanilla ice cream and chocolate sauce

Orange juice or orange squash

£10.00 per child

Menu



EVENING BUFFET

PARTY BUFFET A

Selection of sandwiches
Sausage rolls
Spring rolls
Vegetable Samosas
Nachos with salsa dip
Cocktail sausages
Spicy chicken wings
Crispy coated mushrooms
Crudités with dips
Potato skins
Assorted mini quiches

£11.95 per person

PARTY BUFFET B

Filled bridge roll selection
Mini fish pies
Duck pancake rolls
Cheese platter
French stick
Tomato and onion salad
Barbeque spare ribs
Coleslaw
Cheese straws
Mixed leaf salad
Platter of cold meats
Pasta salad
Hot and spicy chicken drumsticks

£17.50 per person

FORK BUFFET

Decorated poached salmon
Continental meat platter
Seafood salad
Chicken Satay with Satay sauce
Mixed leaf salad
Hot and spicy chicken drumsticks
Stir fried pork with sweet chilli sauce
Rice salad
King prawn brochettes
Vegetable kebabs
Potato and chive salad
Selection of mixed breads

£22.50 per person

BUFFET DESSERTS

Fresh strawberries and double cream
Traditional profiteroles and chocolate sauce
Double chocolate cake and cream
Individual lemon tarts

Supplement £2.95 per person