

THE UNCONVENTIONAL PACKAGE



THE RUNNYMEDE
ON THAMES

The Unconventional Package

£135 per person

Are you looking for something that little bit different to celebrate your special day? Your celebrations will take place in our riverside suite where you will enjoy stunning views across Bell Weir Lock and the River Thames. Once you have tied the knot, the party can truly begin with a drinks reception on our riverside terrace. Our chefs will fire up the barbecue and set to work preparing a sizzling feast.

Venue hire

A private drinks reception inclusive of two glasses of Pimms, beer or orange juice

Two course barbecue wedding breakfast on our riverside terrace or lawns

Half a bottle of wine or two bottles of beer per person during the barbecue / carafes of water on each table

A glass of Prosecco per person for the toast

Our resident DJ to provide the evening entertainment

Evening platter - cheeseboard and dips served with crostini and flatbreads accompanied by tea, coffee and homemade fudge

A dedicated co-ordinator to assist you during the planning stages

A dedicated banqueting manager to look after you and your guests throughout your special day

Postage of your wedding invitations to UK addresses

A complimentary meal for two with the option to meet our Executive Chef to discuss your wedding barbecue menu

Printing of your placecards, table plan and menus

Red carpet on arrival

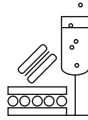
Cake stand and knife

A separate changing room for you or your guests on your wedding day (available from 10am to 5pm)

Complimentary deluxe double bedroom for the happy couple on the night of the wedding inclusive of Champagne and breakfast

Plus a first anniversary stay for the Bride and Groom, inclusive of dinner and breakfast.

Canapes



Our canapes are priced from £8 per person based on four pieces from the menu below, the ideal accompaniment for a 30 minute reception. For a longer reception, we would advise that you choose six or eight items per person; six items are priced at £11 per person and eight items are priced at £15 per person.

Your event co-ordinator and our executive chef will be more than happy to assist you with your menu choice.

Cold

Cucumber with tamarind chutney on mini poppadum (v)

Toasted walnut and celeriac remoulade (v)

Smoked halibut, beetroot and creme fraiche

Pastry case filled with whipped goats cheese and aubergine jam (v)

Smoked salmon, cream cheese and caper roulade

Crostini topped with prawn and mango salsa

Jerk chicken and salsa on tortilla crisp

Shredded duck, hoisin and cucumber

Hot

Ratatouille and goats cheese in crisp filo (v)

Roast pepper tart, smoked paprika (v)

Sundried tomato and basil arancini (v)

Aged Cheddar and chive croquettes (v)

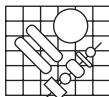
Asparagus and cod tartlets

Mini jacket potato, crab mayonnaise and chives

Miniature shepherds pie

Miniature beef burgers

Unconventional Package Barbecue Menu



Choose any three items from:

Soy marinated salmon fillet with lemon, ginger and coriander dressing

Sword fish steaks with red onion, tomato and lime salsa

Spiced lamb kofta with tzatziki

Marinated chicken thighs in lemon, thyme and honey

Smoked paprika chicken skewer and aoli

Pork and herb sausages

Kentish hop sausages

Choose any three items from:

Grilled halloumi cheese with sweetcorn salsa (v)

Grilled flat mushrooms, thyme, garlic (v)

Red and yellow peppers with basil oil (v)

Corn on the cob with parmesan butter (v)

Grilled courgettes with lemon and parsley (v)

And one from:

Lamb chops with rosemary and thyme

Ribeye steak

Grilled Mediterranean prawns and lemon mayonnaise

BBQ spare ribs

Pork cutlet with rosemary and apple sauce

Grilled maize fed chicken breast

Beef burgers with sweet chilli relish

Salads

Coleslaw (v)

Mixed leaves (v)

Potato, dill and mayonnaise (v)

Tomato, basil and mozzarella (v)

Rocket and parmesan (v)

Desserts and cheese

Cheese board and condiments

Strawberries and clotted cream

Fruit salad

Roasted pineapple skewers

Crème brûlée

To finish

Coffee and tea with home-made fudge

Children's menus



Our children's menus are priced at £17.50 per child (3-12 years). Please choose **one** starter, **one** main course, and **one** dessert from the selection below for all children attending your wedding breakfast. You may prefer to choose the option of a child's portion from the adult's menu choice for all the children attending; this will be charged at half the advertised menu price.

Appetisers

Tomato soup (v)

Garlic bread(v)

Bread sticks and crudites with houmous (v)

Mains

Chicken goujons, mayo dip and French fries

Salmon fishcakes and peas

Cumberland ring sausage served with creamy mash and peas

Stonebaked pizza margherita and French fries (v)

Penne pasta with tomato sauce (v)

Desserts

Vanilla ice cream, chocolate sauce (v)

Strawberries and cream (v)

Chocolate brownie, strawberry ice cream (v)

(v) Denotes suitable for vegetarians, please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. Gluten-free products are available. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten.' However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist. All prices include VAT at the standard rate, prices are subject to an annual increase in April.

To speak to one of our Sales Executives about your plans for your big day
please call: 01784 220981 or email: sales@therunnymede.co.uk



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