

**FOR A LIMITED PERIOD ONLY THE KINGS HOTEL IS
OFFERING FANTASTIC WEDDING RECEPTION PACKAGES**

ONLY £75.00* PER PERSON

RECEPTION ROOM HIRE

Choose from the beautifully decorated, fully air-conditioned Thames and Berkshire Suites

ARRIVAL DRINK

Prosecco to welcome your guests to your special day

3 COURSE SET MENU

Choice of 3 lovely starters, mains and desserts

No need to have one set menu, offer your guests a choice (see overleaf)

½ BOTTLE WINE PER PERSON

Red and white house wine served to you and your guests during your meal

GLASS SPARKLING WINE TOAST DRINK

Raise your glasses as your speeches begin

TEA, COFFEE & MINTS

To serve with your wedding cake

CHAIR COVERS

Complete with sashes in the colour of your choice

EVENING BUFFET

If you would also like to hold your civil ceremony with us then a further charge of £250.00 applies.

*Minimum numbers of 50 guests apply for Weekdays & Sundays.

*Minimum numbers of 80 guests apply for Saturdays.

We can help organise, DJ & Disco, flowers, balloons and cakes - all at discounted prices!

WEDDING MENU - £75.00

Starters

Crab & crayfish cocktail, granary bread

(crustaceans, milk, egg, gluten)

Chicken & pistachio terrine wrapped in Parma ham, pimento relish, rocket

(sodium, nuts)

Caramelised onion & Oxford blue tart, dressed baby leaves (V)

(gluten, milk, egg, sodium, mustard)

Mains

*Corn fed chicken supreme, Dauphinoise potatoes, French beans,
smoked pancetta & shallot jus*

(celery, milk, sodium)

Pan fried sea bream fillet, Pomme Purée, roast asparagus, Salsa Verde

(fish, milk, mustard)

Mediterranean vegetable & goats cheese Wellington, province sauce (V)

(gluten, milk)

Roast sirloin of beef, Yorkshire pudding, roast potatoes, red wine sauce

(celery, milk, gluten, celery, egg)

(Supplement Fee £3.00 per portion)

Desserts

Black cherry & chocolate tart, clotted cream

(milk, egg, gluten)

Baked New York cheesecake, poached berries

(gluten, milk)

Iced strawberry & nougat parfait, vanilla shortbread

(gluten, milk, egg, sodium)

Evening Buffet

Homemade pastry sausage rolls (gluten, egg, milk)

Freshly prepared assorted sandwiches (gluten, milk, egg, mustard, fish)

Potato wedges & dips (milk, sodium, soy)

BBQ chicken wings (sodium, soy, mustard)

Vegetarian spring rolls (gluten, soy)

Children's menus available (Under 3's FOC, 3-10 year olds £15.00 & 11- 17 year olds £25.00)

Any person with an allergy of any kind must be notified to the events team 14 days prior to the wedding.

A menu detailing allergens is available upon request.

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts.