

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

**ONLY £59.00\* PER PERSON**

**RECEPTION ROOM HIRE**

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

**ARRIVAL DRINK**

Bucks Fizz 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

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.

Evening buffet catering 75% minimum numbers apply.

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

# WEDDING MENU - £59.00

## Starters

Melon with Parma ham, rocket & aged balsamic  
(sodium)

Leek & potato soup, herb cream  
(gluten, milk,)

Chicken liver parfait, red onion jam, Melba toast  
(gluten, milk, egg)

## Mains

Breast of chicken, Savoy Cabbage & Bacon, Dauphinoise potatoes,  
chasseur sauce  
(sodium, milk)

Roast fillet of salmon, Tartare mash, lobster bisque  
(egg, celery, milk, fish, crustacean)

Puff pastry case filled with roasted Mediterranean vegetables,  
tomato Provencale & basil pesto  
(gluten, milk, nuts)

Roast Sirloin of beef, Yorkshire pudding, Roast potatoes,  
pan gravy (£3.00 per person supplement)  
(celery, gluten, egg)

## Desserts

Classic creme brulee, Bramley apple & rhubarb compote, ginger crunch  
(gluten, egg, milk)

Sticky toffee pudding, butterscotch sauce  
(gluten, egg, milk)

Homemade profiteroles, Bailey's cream, dark chocolate sauce  
(gluten, egg, milk, sodium)

Assiette of Dessert (£2.00 per person supplement)  
(gluten, egg, milk, sodium)

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.