

**FOR A LIMITED PERIOD ONLY THE KINGS HOTEL IS  
OFFERING FANTASTIC WEDDING RECEPTION PACKAGES  
ONLY £69.00\* 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

**CANAPES**

Choice of 3 canapés served upon arrival

**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 - £69.00

## Starters

Goat's cheesecake, truffle honey, two style figs  
(gluten, milk, egg)

Pressed ham hock terrine, rocket & parmesan salad, herb oil  
(mustard, milk)

Home cured Gravavlax salmon, potato & spring onion salad  
(fish, milk, egg)

## Mains

Confit leg of duck, smoked bacon mash, red wine reduction sauce  
(celery, milk, sodium)

Fillet of sea bass, potato cream, curried mussel fricassee  
(fish, crustacean, milk)

Wild mushroom risotto, rocket & parmesan salad  
(celery, milk)

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

## Desserts

'Banoffee' cheesecake, toffee sauce  
(gluten, milk, egg)

Dark chocolate & Grand Marnier torte, orange syrup  
(sodium, gluten, milk)

Iced cappuccino parfait, amaretti biscuit  
(gluten, milk, egg)

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

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.