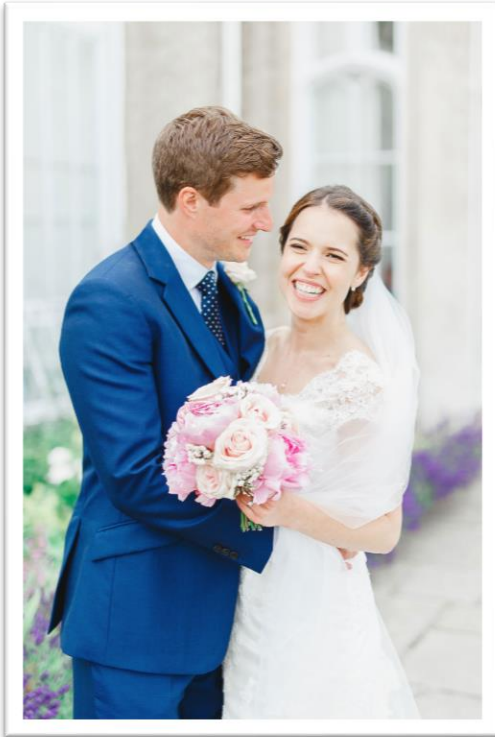




Weddings at St Julians Club



St Julians is an elegant Georgian country house just outside Sevenoaks which has been a private members club since the 1950s. We offer a beautiful and intimate venue for your wedding ceremony or reception.

Overlooking the Weald of Kent and surrounded by beautiful manicured gardens, St Julians offers a unique yet traditional venue for your special day.

In an unparalleled setting with breath-taking views across the rolling countryside of the Weald of Kent, the surrounding 70 acres of woodland and landscaped gardens create an exceptional backdrop for your wedding.

St Julians is an elegant venue with an old world charm and bohemian atmosphere that you will love. We don't hide any costs or offer package weddings, as we believe that every wedding should be designed around the couple. We understand that your wedding day is uniquely special and we are proud to make it unforgettable for you and your guests.

Wedding co-ordinators Bronwen Wells and Nell Williams have many years' experience hosting and planning wedding receptions; they will take a personal interest in attending to every detail of your

wedding in order to create at the perfect day. One or both will be with you every step of the way and will be on hand to ensure that your day runs perfectly.

Nell Williams – nell@stjulians.co.uk

Bronwen Wells – bronwen@stjulians.co.uk

Plan your wedding with us and you will enjoy:

Social membership of the club for both the bride and groom for one year

Use of the grounds and gardens for your reception drinks & photographs

Bespoke menus planned with our experienced team

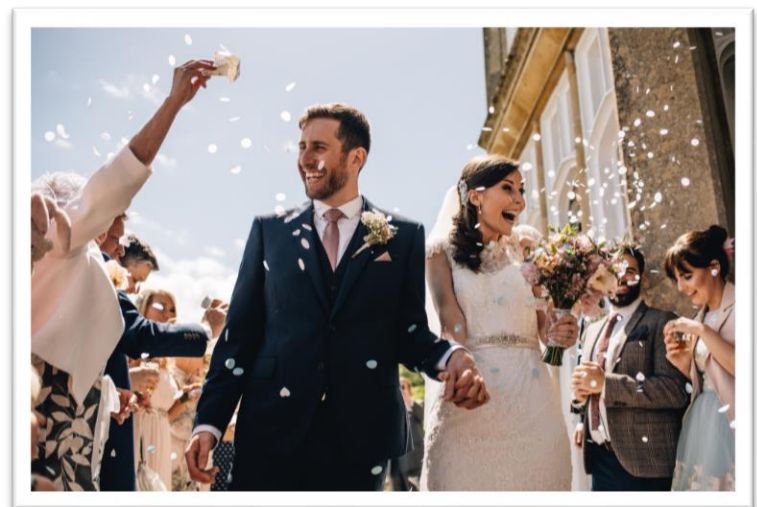
Dedicated wedding co-ordinator to assist in the preparations on the day

Private use of the three main function rooms and terrace: The Gallery, Lounge & Conservatory

Assistance in choosing and booking suitable entertainment, use of our contact lists

Single tiered silver cake stand or three tiered swan neck cake stand with silver decorative knife

Complimentary menu tasting for the bride and groom and wine tasting from our list of house wines





Private Rooms

When you book at St Julians you reserve our three main function rooms for your private use all day and evening. All three rooms share the views out across the Weald & Medway valley and are adjoined internally and via an external flagstone terrace which is the perfect place for pre-reception drinks.



Lounge & Conservatory

The Lounge is the original drawing room of the house, with long bay windows that open to the external terrace. It has a beautiful marble fireplace and Steinway grand piano, which is available for you to use on the day.

Double doors lead to the Victorian Conservatory which has an incredible canopy of wisteria giving fragrant blooms up to four times a year. The Conservatory gives easy access to the gardens.

The Lounge and Conservatory are licensed for civil ceremonies for up to 100 guests. The ceremony is held in the Lounge, pre-reception drinks in the Gallery and the Lounge and Conservatory are also used for dining.

Gallery

The Gallery shows a different collection of paintings each month from local artists. The large alcove bay window with outstanding views across the valley is the perfect place to exchange vows.

The Gallery has a variety of uses throughout the day including: a pre-reception drinks room for larger weddings, a buffet room, children's crèche area or quiet evening room for your guests during the evening's entertainment.

The Gallery is licensed for civil ceremonies for up to 60 guests. The ceremony is held in the Gallery, pre-reception drinks in the Conservatory and the Lounge is used for dining.



Wedding reception *with ceremony elsewhere*

For wedding receptions with up to 62 guests the Lounge is used for dining & the Conservatory is used for drinks.

For wedding receptions with up to 110 guests the Lounge & Conservatory are used for dining and drinks are held in the Gallery. This is our maximum capacity for a seated meal.

You are welcome to invite additional guests for the evening party; our maximum capacity is 150 guests.

The cost of hiring our venue for a wedding reception is £1300.00 or £1800.00 for civil ceremony & reception. These prices are inclusive of VAT.

Please note we will require a non-refundable deposit and your date is only held upon receipt of the deposit.

Canapés



Having canapés at your wedding is the perfect welcome to your guests. All of our canapés are handmade by our chefs and served from trays by our team of waiters. They are an ideal way to extend the time between arrival and the wedding breakfast, giving you ample time for more extensive photographs and to mingle with your guests. When the weather is fine, we serve the canapés and drinks along the terrace.

Three canapés £6.95

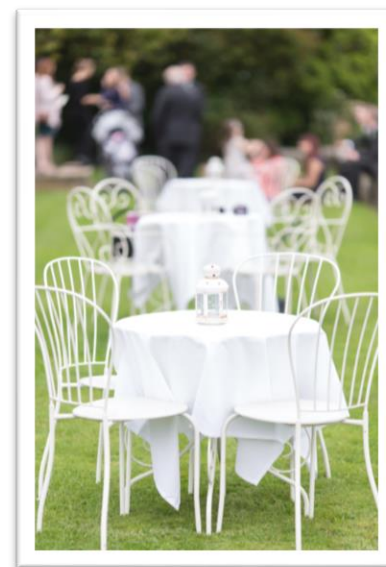
Five canapés £8.95

Cold canapés

- Prosciutto di parma ham, creamy dolcelatte & fresh fig crostini
- Chart Farm Hereford beef fillet carpaccio with parsley pesto bruschetta
- Coronation chicken & grape crostini
- Parma ham & parmesan puff pastry palmiers
- Smoked salmon blinis with avruga caviar, cream cheese & dill
- Smoked trout sushi rolls with pickled ginger & wasabi
- Oak smoked Scottish salmon, dill, lemon & cream cheese on mini herb scone
- Smoked mackerel paté on melba toast soldiers
- Prawn cocktail shot
- Stuffed quail eggs with chives & smoked paprika
- Watermelon, fresh mint & feta
- Parmesan shortbread with whipped goats cheese & red onion confit
- Vegetarian sushi rolls with pickled ginger & wasabi
- Blinis with stilton mousse, toasted pecans & fresh figs

Warm canapés

- Maple glazed pork belly bites
- Teriyaki chicken with sesame glaze
- Steak & chips with béarnaise sauce
- Sticky honey mustard glazed butcher cocktail sausages
- Smoked duck with apricot & pomegranate
- Chorizo & pork scotch egg
- Mini beer-battered fish with mushy peas & potato crouton
- Warm crab & chilli cakes with lemon mayonnaise
- Macaroni cheese bites with spicy tomato sauce
- Feta, spinach & red onion frittatini



- Creamy brie & grape rounds
- Tomato, olive tapenade, mozzarella & basil filo tartlet
- Wild mushroom & truffle tartlet
- Fresh English asparagus pastry bites with lemon cream fraiche (*May to July*)

Dessert canapés

- Mini chocolate pot with homemade langue de chat with fresh raspberries
- Mini scones topped with strawberry jam & Cornish clotted cream
- Assorted mini homemade ice cream cones
- Mini glazed lime tartlets
- Pimm's jelly squares



Drinks



All drinks are served to your guests discreetly and efficiently by our waiting staff. We cater for no less than two glasses of your drinks choice served to your guests during the arrival time, more if you decide to serve canapés or have a longer pre-reception before your meal.

Once seated for the wedding breakfast, we will serve the first glass of wine to your guests, after which they are able to serve themselves from the wines on the table. During the meal we budget for up to three glasses of wine per person.

We have an extensive wine list with wines which are handpicked by our sommelier. We are attentive to replenish any empty bottles, up to your set limit.

Arrival Reception Drinks – by the glass

| | |
|--|---------------------|
| Pimms & lemonade - served in tall glasses with mint, cucumber & strawberry | £4.50 |
| Bucks Fizz – sparkling wine mixed with orange juice | £3.50 |
| Kir Royale – sparkling wine mixed with crème du cassis | £7.00 |
| Mulled wine - with spices, brandy & orange juice served in a wine glass | £4.50 |
| Selection of premium bottled lagers | starting from £4.00 |
| Cocktails – Choices of fresh made cocktails please ask for details | starting from £7.50 |

Non-Alcoholic Drinks

| | |
|--|-------|
| Sparkling non-alcoholic fruit punch | £2.50 |
| Orange juice | £1.50 |
| Sparkling elderflower cordial or elderflower & pomegranate cordial | £2.00 |
| Freshly pressed orange juice | £2.50 |

Champagne & Sparkling wines– by the bottle

Champagne, France

| | |
|---------------------------------------|--------|
| Ayala Brut Majeur 12% | £54.85 |
| Bollinger Special Cuvee NV 12% | £80.90 |
| Moet et Chandon Imperial 12% | £69.50 |
| Laurent-Perrier, Cuvée Rosé, Brut 12% | £99.50 |

Burgundy, France

| | |
|---|--------|
| Philippe Hérard, Blanc De Blancs, Brut NV 12% | £25.50 |
|---|--------|

Veneto, Italy

| | |
|-----------------------------------|--------|
| Prosecco Botter, DOC Spumante 11% | £23.75 |
|-----------------------------------|--------|

Franschhoek, South Africa

| | |
|---|--------|
| Boschendal, Le Grande Pavillion, Brut Rose NV 12% | £30.50 |
|---|--------|

England

| | |
|-----------------------------------|--------|
| Biddenden Gribble Bridge 11% | £37.00 |
| Mount Vineyard Sparkling Rose 12% | £53.00 |

House wines

We offer a wide selection of quality wines, you will be sure to find one to suit your tastes and complement your menu. Our full wine list is available on request. We do not offer corkage on wines, sparkling wines or champagne



White Wines

| | | bottle |
|--|--------------------------|--------|
| Central Monte Sauvignon Blanc 2017 12.5% | Valle Central, Chile | £17.50 |
| Principato, Pinot Grigio 2017, 12% | Pavia, Lombardy, Italy | £18.50 |
| Franschoek Cellar Chenin Blanc 2017, 13.5% | Cape Town South Africa | £19.50 |
| The Accomplice Chardonnay 2017, 13% | South East Australia | £20.45 |
| Biddenden Ortega, 2016, 11% | Biddenden, Kent, England | £25.65 |
| Macon Villages, Chardonnay 2016, 12.5% | Burgundy, France | £29.00 |
| Seifried Aotea Sauvignon Blanc, 2016, 13% | Nelson, New Zealand | £34.75 |

Rosé

| | | |
|---|---------------------------|--------|
| Bella Modella, Pinot Grigio Blush, 12% | Veneto, Italy | £19.85 |
| Domaine Houchart Côtes De Provence, 2016, 14% | Aix en Provence, France | £29.25 |
| Domaine Michel Girard, Sancerre 2016, 13% | Pouilly-sur-Loire, France | £38.40 |

Red Wines

| | | |
|---|--------------------------|--------|
| Les Terres Cortal, Merlot 2016, 12.5% | Languedoc, France | £17.50 |
| Vega Del Rayo, Rioja Tempranillo, 2016, 13% | Rioja, Spain | £21.20 |
| Casa Silva, Cabernet Sauvignon Merlot 2017, 13.5% | Colchagua Valley, Chile | £21.20 |
| Santa Digna Pinot Noir 2015, Miguel Torres, 14% | Casablanca Valley, Chile | £25.50 |
| Deen De Bortali, Vat Series Shiraz 2015, 14.8% | South Eastern Australian | £26.80 |
| Valpolicella Classico, Montresor 2017 12.5% | Veneto, Italy | £28.00 |
| Terrazas Malbec Reserva 2016, 13.5% | Mendoza Argentina | £38.40 |

Wedding Breakfast



We create bespoke menus for weddings held at St Julians and you can choose a seated meal with a set menu, pre-ordered menu with a choice of dishes or buffet. This brochure includes a selection of the different dishes we offer, we have not written an exhaustive list and are always open to suggestions and follow a particular theme.

We have priced each starter, main course and dessert to help you choose the menu price that fits your budget.

For a pre-ordered menu, you choose three starters, main courses and desserts for your guests to choose from. We ask that you send the menu out with your invitations and return the full pre-order to us detailing each person's name and individual order.

There is a surcharge of £2.50 for a pre ordered menu.

Starters

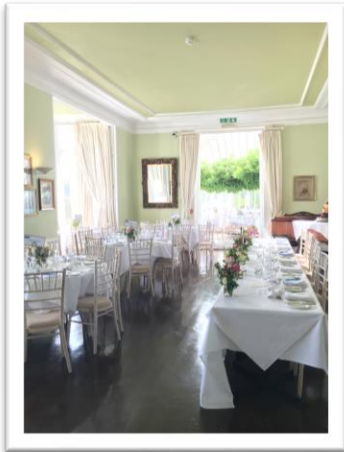
| | |
|--|-------|
| Chicken liver & brandy parfait with caramelised red onions, mixed baby leaves & toasted french bread | £7.25 |
| Caramelised onion & tarragon tatin drizzled with herb oil & watercress salad (v) | £7.25 |
| Warm gruyere tartlet topped with balsamic roasted vine tomato & fresh basil salad (v) | £7.25 |
| Warm breaded goat's cheese with beetroot mousse & caper herb oil (v) | £7.25 |
| Prawn cocktail – north Atlantic prawns in lightly spiced marie-rose sauce with shredded lettuce & buttered bread | £7.25 |
| Pressed ham hock, beetroot & horseradish terrine with dijon aioli, fresh leaves & warm rustic bread | £7.50 |
| Rustic farmhouse pork, apricot & fresh thyme terrine wrapped in smoked bacon with cornichons, rustic bread & homemade chutney | £7.95 |
| Wild mushrooms sautéed with shallots, roasted garlic & fresh thyme on grilled herb polenta wedges (v) | £7.95 |
| Slices of warm smoked duck breast with honey roasted fresh figs, lambs lettuce & pomegranate salad | £8.25 |
| Bombay Sapphire, English mustard & juniper cured gravadlax with warm potato farl, capers, marinated cucumber & soft herb salad | £8.50 |
| Roasted whole boneless quail wrapped in smoked pancetta with crisp green bean salad tossed in a warm lemon & tarragon dressing | £8.50 |
| Ricotta, spinach & roasted garlic ravioli topped with toasted pine nuts, drizzled with warm tarragon butter & shaved parmigiano reggiano (v) | £8.75 |
| Tian of Cornish crab in lemon & black pepper crème fraiche & avocado topped with oak smoked salmon, watercress salad & toasted ficelle | £8.95 |
| Trio of salmon – Scottish smoked salmon, home cured gravadlax & home smoked salmon mousse with fresh lemon, dill sauce, micro herb salad & toasted French bread | £9.50 |
| Seared Scottish scallops on pea puree with crisp pancetta & watercress salad (seasonal) | £9.95 |
| Chart farm fillet of beef carpaccio marinated in smoked salt, cracked black pepper & garden herbs with crisp capers with shaved Parmigiano Reggiano & white truffle oil dressed rocket | £9.95 |
| Fresh steamed English asparagus with melted butter, soft boiled quails egg, cracked black pepper & shaved Parmigiano Reggiano (seasonal availability May to July) | £9.95 |
| Venison & Stornoway black pudding soft scotch egg with English mustard aioli | £9.95 |



Seated Main Courses

We source local meats and produce, and we will help you to choose seasonal accompaniments depending on the date of your wedding.

| | |
|--|--------|
| Pan fried corn fed chicken breast wrapped in streaky smoked bacon with cream & sweet sherry sauce, sautéed wild mushroom, fine bean parcel & roasted new potatoes | £16.95 |
| Pan fried lemon & parmigiano reggiano crumbed chicken escalope with lemon oil, balsamic roasted vine tomatoes, dressed rocket salad, flaked parmesan & caper potatoes | £16.95 |
| Pan roasted pork fillet with white wine & cream sauce, sautéed medley of wild mushrooms & sautéed savoy cabbage with apple & potato rosti | £17.50 |
| Ballotine of corn fed chicken breast with free range pork, lemon thyme & smoked garlic farce, white wine chicken jus, chateau potatoes & wilted chard | £17.50 |
| Roasted chicken breast stuffed with wild mushroom duxelle & wrapped in pancetta served with a marsala wine jus, garlic & rosemary potatoes & roasted Mediterranean vegetables | £17.50 |
| Slow roast English pork belly with crisp crackling, sliced caramelised apple, Kentish cider jus, sautéed cabbage & celeriac & pear mash | £17.95 |
| Roasted chicken breast stuffed with garlic cheese & spinach, wrapped in bacon with white wine & tarragon sauce, green beans & croquette potatoes | £18.00 |
| Roulade of fresh Scottish salmon with lemon sole & lobster mousseline white wine, cream & dill sauce, tian of crushed new potatoes & mange tout, sugar snaps & pea medley | £18.00 |
| Roasted sea bass fillets, lemon brown butter, sautéed caper potatoes & steamed ribbons of summer vegetables | £18.50 |
| Grilled smoked fresh haddock fillet with creamy white wine sauce, a quenelle of pomme puree, peppery buttered spinach & soft poached free range egg | £18.50 |
| Crisp pan roasted Gressingham duck breast with pan juices & thyme reduction, braised red cabbage, crisp goose fat roast potatoes & buttered greens | £18.50 |
| Roasted Loch Duart organic Scottish salmon fillet on seasoned spinach with creamy hollandaise sauce, tian of crushed buttered new potatoes & steamed asparagus (<i>seasonal</i>) | £18.50 |
| Confit brisket of Hereford beef with horseradish mash, red wine jus, sautéed shallots & roasted courgette | £18.95 |
| Baked fillet of Atlantic cod with lemon, parsley & extra virgin olive oil crust on slow roasted mediterranean vegetable ratatouille with new potatoes tossed in parsley butter | £18.95 |
| Crispy slow cooked confit shoulder of English lamb with port & redcurrant jus, parsnip crisps, roasted baby carrots & dauphinoise potatoes | £18.95 |
| Ballotine of guinea fowl with Stornoway black pudding, walnut & cranberry stuffing, creamy onion soubise, with fondant potatoes & roasted fennel | £19.75 |
| Char grilled Chart Farm fillet of Hereford beef on toasted brioche crouton with slow roasted shallot & peppery buttered spinach with triple cooked chunky chips & red wine jus | £28.95 |
| Chart Farm venion pavé with port jus, roasted plums, pomme anna & sautéed greens | £28.95 |
| Rosemary crusted roasted rack of English lamb with port & redcurrant jus, parsnip & nutmeg puree, butter roasted beetroot & dauphinoise potatoes | £30.00 |
| Whole roasted fillet of beef wellington with a chicken liver & wild mushroom duxelle, wrapped in puff pastry, with red wine jus, roasted root vegetables & crisp roast potatoes | £30.00 |



Vegetable alternatives: *wherever possible these seasonal options will be harvested from our St Julians kitchen gardens:*

Sautéed spinach, Kentish asparagus, roasted root vegetables, roasted aubergine, savoy cabbage, braised red cabbage, fennel, St Julians garden squash, courgettes, tomatoes, roasted beetroot, broad beans, green beans, spring greens, micro herbs & garden salads

Potatoes: dauphinoise, chateau, rosti, croquette, new potatoes, roasted rosemary & garlic new potatoes, roast potatoes

Dietary Requirements

We are able to cater for those with food allergies, intolerances & special dietary requirements, such as coeliac, dairy intolerances, nut allergies and diabetics. We can provide a list of ingredients for any dish as required.

Vegetarian Main Courses

We are always happy to cater for vegetarians and vegans attending your wedding within the cost of your chosen menu.

Some example dishes for vegetarians are below:



Garden squash stuffed with almond, apricot, feta & saffron risotto with pistachio, parmesan & coriander pesto & dressed garden salad

Baked hazelnut roulade filled with creamy parsnip purée, with a white wine & chive sauce

Roasted portobello mushroom, blue cheese & spinach wellington with creamy tarragon sauce

Char-grilled vegetable mille feuille with green pesto & warm truffle oil, topped with grilled goat's cheese & served with dressed garden salad

Lasagne with homemade saffron pasta, baby spinach & roasted butternut squash in a creamy blue cheese sauce with toasted hazelnuts

Warm halloumi & goats cheese salad with roasted sweet potatoes, pears, beetroot, grilled aubergine, avocado & pomegranate seeds

Spinach & ricotta ravioli with sautéed broad bean & sage butter with dressed rocket

Children

If you choose to invite children to your wedding we have plenty on offer to entertain them, including a low ropes playground, swings, sandpit and indoor games room next to the bar.

We offer bespoke children's menus starting at £15.00 for two courses.



Formal Buffet Menus – from £35.00 per person for a three-course meal



Buffet menus offer flexibility and choice for your guests.

We can provide you with a list of dishes from which you choose three main dishes: cold, hot or carvery, and accompaniments. If you are planning a buffet menu, please ask for our full list.

We arrange the rooms with the buffet table in the Gallery and call each table of guests to the buffet one at a time from the Lounge and Conservatory.

Sample Menu 1

Cold buffet – perfect for a summer wedding

Whole dressed cold poached salmon with sliced cucumber, chilled crevettes & lemon mayonnaise

Cold hand carved honey glazed roast ham served with a selection of mustards

Diced chicken breast dressed with a lightly spiced coronation sauce with flaked almonds

Slow roasted aubergine, sweet red pepper & feta cheese quiche; wild mushroom & gruyere quiche

A selection of salads:

Fresh mixed leaf salad with micro herbs & french dressing

Cubed tomato, red onion, cucumber & cos lettuce with kalamata olives & feta cheese drizzled in lemon, olive oil & black pepper

Cracked wheat salad with spinach, roasted cherry tomatoes & wild rocket with chopped fresh mixed herbs & a light lemon dressing

Grated carrots tossed with golden sultanas, toasted pine nuts & light lemon with white wine vinaigrette

Hot buttered new potatoes (*Jersey Royals when in season*)

Selection of warm bread rolls & butter

Sample Menu 2

Hot carvery buffet – a lovely warm menu for an autumn or winter wedding

Roast rib of Chart Farm Hereford beef with a garlic & peppercorn crust served with yorkshire pudding & rich red wine gravy, with a selection of mustards & horseradish

Sliced chicken breast cooked in red wine, tomato, olive & sweet pepper sauce

Grilled slices of aubergine in a smooth tomato passata sauce layered with parmesan, topped with seasoned breadcrumbs & buffalo mozzarella (v)



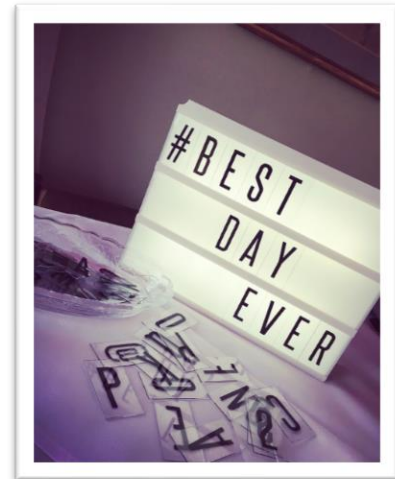
Thyme roasted root vegetables

Sliced leeks in creamy cheese sauce

Steamed long stem broccoli

Traditional roast potatoes

Selection of warm bread rolls & butter



Desserts and Coffee

We are always happy to make a favourite dessert which may not be listed. These prices include dessert followed by coffee or tea with truffles.

One dessert is £10.50 per person

A choice of three desserts for your guests to choose from at the tables is £13.00 per person

An assiette of three miniature desserts is £14.00 per person

Layered chocolate pot: white chocolate panna cotta, milk chocolate mousse & dark chocolate glaze served with almond tuile

Raspberry curd, vanilla & pistachio vacherin with fresh raspberries

Sticky toffee pudding with warm pecan toffee sauce & Madagascan vanilla ice cream

Warm treacle & stem ginger tartlet with homemade calvados ice cream & ginger syrup

Vanilla panna cotta with mango puree & almond & almond langue de chat

Baked Madagascan vanilla cheesecake with glazed fresh berries & Cornish clotted cream

Warm individual apple & cinnamon tatin with homemade maple & pecan ice cream finished with sweet amaretto syrup

Profiteroles filled with chantilly cream and coated with smooth dark chocolate & drizzled with white chocolate sauce & chocolate heart garnish

Traditional vanilla crème brûlée topped with caramelised sugar, mixed berries & almond langue de chat

Warm crisp tartlet filled with melting dark chocolate fondant with chantilly cream & chocolate dipped strawberry

Warm individual spiced plum tatin with homemade clotted cream ice cream & spiced cinnamon syrup

Maple & pecan iced parfait topped with praline & homemade sea salted caramel sauce

Baked lemon curd cheesecake with a ginger biscuit base & caramelised ginger pieces in sweet syrup

Clementine posset with Cointreau cream & cinnamon straws

Quenelles of dark Belgian chocolate mousse with homemade shortbread & white chocolate shavings

Summer pudding of sweetened mixed fresh berries & red berry coulis served with Cornish clotted cream

Fresh mixed berry & exotic fruit tartlet on crème patisserie with fresh mint

Caramelised fresh lemon tart served with clotted cream & fresh raspberries

Individual British cheese board with Miller Damsel biscuits, grapes, celery & homemade chutney **£3.00 supplement**

Chocolate Assiette of mini desserts

Dark chocolate and espresso pot with hazelnut tuile

White chocolate panna cotta with strawberry curd

Warm chocolate tartlet topped with clotted cream & drizzled in chocolate sauce

Summer Assiette of mini desserts

White chocolate crème brûlée with raspberry dust

Caramelised lemon tartlet

Shot glass of strawberry mousse with chilled strawberry compote

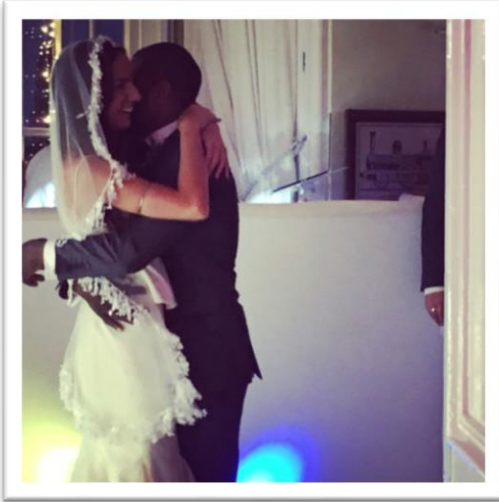
Coffee

If you are having an evening party, coffee is served on a buffet table in the Gallery while we clear and prepare the Lounge and Conservatory for the party. We offer a choice of fresh filter coffee, decaffeinated coffee, English breakfast tea as well as a selection of organic herbal teas, served with chocolate truffles.





Entertainment



There are many types of entertainment to choose from for your wedding ceremony, drinks reception, wedding breakfast and evening party.

Live music always adds a personal note to your wedding day, and we can help you to source your desired entertainment from string quartets to wedding bands. We have contacts for all types of musicians in the local area as well as reliable agencies we can put you in touch with.

Our main room features an amazing Steinway grand piano available for you to use and many weddings will choose to have a pianist for their ceremony or wedding breakfast.

A DJ is a popular choice for the evening and if you would prefer a disco for your evening party we have a list of reliable companies.

Some couples decide to include other types of entertainment on their day and we can help source magicians, caricaturists, casinos and jukeboxes.

There is no requirement for you to book your entertainment through us or to use the contacts we can provide. We are happy for you to arrange your own entertainment if you would prefer to do so and are happy to liaise with them upon booking to ensure your day runs smoothly.



Florists & Photography

We can provide you with a list of florists and photographers who have worked at the club before and in most cases we can provide you with pictures of their work in situ.

We do not, however, book these types of external contractors for you as it is a personal choice.



Evening Reception

It is essential that you offer a meal to your additional guests attending in the evening, as well as a second meal to your reception guests.

Served evening food

These mini dishes are a light meal option served to your guests by our waitresses.

Choose one option for £9.95 per person for a late night snack, for example when you have had a late wedding breakfast and have no additional guests attending

Choose two options for £13.95 per person or for a more substantial meal choose three options for £17.95

- Mini finger rolls filled with free-range butchers chipolata sausages
- Mini soft buns filled with grilled smoked bacon
- Mini finger rolls filled with mini bratwurst sausage & German mustard
- Goat's cheese & mushroom slider burger with caramelised red onions in brioche bun
- Harvey's beer battered haddock goujon with homemade chips in a newspaper cone
- Slow cooked pulled pork shoulder with sticky BBQ sauce in a soft toasted flour bap
- Mini homemade slider beef burger in brioche bun with monterey jack cheese & tomato sauce



Cup food – served in a cappuccino cup with a mini fork:

- Butcher's mini free-range pork chipolata sausage, mashed potato & red onion gravy
- Tempura prawns on stir fried sesame & soy noodles
- Tian of avocado & smoked salmon with pea shoots
- Traditional lamb, spinach & chickpea curry with rice & poppadum chip
- Spicy bean chilli with rice, sour cream & homemade tortilla chip
- Bombay chipolata sausage on homemade sag aloo with mini chapatti
- Chicken, chorizo & tiger prawn paella topped with home grown herbs
- Yogurt, cumin & turmeric marinated lamb skewers on moroccan spiced apricot cous cous with pita chips
- Seasonal vegetable risotto with parmesan crisp
- Beef bourguignon topped with horseradish parmentier potatoes



Buffets

Served on a table either in the Gallery or Conservatory, depending on the total number of guests attending during the evening.



Ploughman's buffet - £16.95 per person

- Homemade smooth chicken liver paté pots
- Triangles of pork & apricot terrine wrapped in smoked streaky bacon
- Assorted homemade chutneys using St Julians garden fruits
- Homemade scotch eggs
- Sliced hand carved honey & ginger roasted ham
- Assorted cheeseboards with British and continental cheese
- Selection of warm sliced breads
- Assorted pickles, cornichon & onions

Finger buffet - £16.95 per person

Assorted finger sandwiches & mini brioche buns filled with: *tuna & spring onion mayonnaise, Ginger roasted hand carved ham with honey mustard mayonnaise & garden leaves; Pastrami, Swiss cheese, sliced cornichon & sweet mustard; Cheddar cheese & pickle; Smoked salmon, cream cheese & fresh dill*

Warm homemade sausage rolls
Honey mustard butcher's chipolata sausages
Potato, egg & pepper frittata topped with garlic mayo
Mini flaked salmon & dill quiche
Mini ham & cheddar quiche
Mini mushroom quiche
Cajun spiced chicken skewers
Flat bread and houmous
Homemade jacket wedges with garlic aioli
Bowls of olives and crisps

Hot fork buffet - £18.50 per person

Chicken breast pieces in a sweet sherry, cream & tarragon sauce
Slow cooked beef in red wine with smoked bacon, shallots and mushrooms
Warm balsamic roasted vegetables filo tart with melted brie & herbs
Parmentier potatoes
Tossed mixed salad or vegetable selection
Warm assorted bread rolls & butter

BBQ (summer only!) - £18.95 per person - *If you choose a BBQ it is served outside on the terrace for 1½ hours – choose one main option from:*



Handmade beef burgers in toasted brioche buns with grilled onion & sliced cheese **or** Chart farm minute steak with French bread **or** Lemon & herb marinated butterflied chicken breast

Selection of local pork sausages with assorted mustards
Grilled halloumi & balsamic roasted mediterranean vegetables
Big bowls of homemade chips **or** Homemade jacket wedges with garlic mayo
Mixed tossed garden salad with lemon vinaigrette
Fresh grated red cabbage, apple, sweet onion & carrot slaw, lightly dressed

in mayo crème fraiche

Cumin roasted summer squash salad with toasted pine nuts, crumbled feta cheese & baby spinach

Curry Buffet - £19.95 per person

Poppadums, pickles & raita
Mini vegetable samosa & onion bhaji

☞

Lightly spiced chicken, almond & coconut cream curry
Slow cooked lamb, spinach & chickpea curry with garam masala, onion & coriander
Keralan mixed vegetable curry
Steamed basmati rice
Warm naan bread

Cheese table - £350 - Serves 50 dessert-sized portions of cheese

Whole rounds of cheese, cut and displayed on wooden boards, across a six foot table with:
Jars of homemade spiced plum chutney, grape clusters & celery sticks, sliced warm breads & cheese biscuits



Cost Example for a wedding reception

The following is a cost example based on 80 guests with a church ceremony elsewhere and the reception held at St Julians.






| | <i>each</i> | <i>total</i> |
|---|-------------|-----------------|
| Wedding reception - 1pm church ceremony | | |
| 1 Room rental for reception only | £1300.00 | £1300.00 |
| Arrival at St Julians at 2:30pm | | |
| <i>Pre-dinner drinks - approx 2 glasses per person for one hour of mingling & photos</i> | | |
| 35 bottles of Philippe Herard sparkling wine | £25.50 | £840.00 |
| 20 glasses of sparkling elderflower cordial for soft drink option | £2.00 | £40.00 |
| 1 small tab for miscellaneous drinks before, during and after the meal | £100.00 | £100.00 |
| Three course formal seated wedding breakfast - sit at 3:30pm | | |
| 80 Warm gruyere tartlet topped with balsamic roasted vine tomato & fresh basil salad | £35.25 | £2820.00 |
| <i>or</i> | | |
| Roasted chicken breast stuffed with wild mushroom duxelle & wrapped in pancetta served with a marsala wine jus, garlic & rosemary potatoes & roasted Mediterranean vegetables | | |
| <i>or</i> | | |
| Profiteroles filled with chantilly cream and coated with smooth dark chocolate & drizzled with white chocolate sauce & chocolate heart garnish | | |
| <i>or</i> | | |
| Coffee or tea with chocolate truffles | | |
| <i>Meal Drinks - approx 3 glasses per person</i> | | |
| 27 bottles of red wine - Vega Del Rayo, Rioja Tempranillo | £21.20 | £572.40 |
| 27 bottles of white wine - The Accomplice Chardonnay | £20.45 | £552.15 |
| Carafes of mineral water (complimentary) | | |
| Toast & speeches after dessert – approx 6pm | | |
| 16 bottles of Philippe Herard sparkling wine | £25.50 | £408.00 |
| Cost of wedding breakfast | | £6685.05 |
| Evening party – with an additional 50 guest arriving at 7pm | | |
| <i>One drink served to each additional guest as they arrive</i> | | |
| 6 bottles of red wine - Rioja Tempranillo, Bodegas Artesa | £21.20 | £127.20 |
| 6 bottles of white wine - The Accomplice Chardonnay 2014 | £20.45 | £122.70 |
| Evening Entertainment arranged privately | | |
| Cut cake & first dance at 8pm | | |
| 130 Evening meal – served by waiting staff at 9pm | £13.95 | £1813.50 |
| Slow cooked pulled pork shoulder with sticky BBQ sauce in a soft toasted flour bap | | |
| Harvey's beer battered haddock goujon, homemade chips in a newspaper cone | | |
| Cost of evening party | | £2063.40 |
| Total day & evening | | £8748.45 |
| 10% service charge (<i>not charged on room hire</i>) | | £744.85 |
| Total cost | | £9493.30 |

Prices are subject to change; the above is an example of cost

Cost Example for a wedding ceremony & reception

The following is a cost example based on 60 guests with the ceremony and reception held at St Julians

| | <i>each</i> | <i>total</i> |
|---|-------------|--------------|
| Ceremony & Wedding Breakfast | | |
| 1 Room rental for ceremony & reception | £1800.00 | £1800.00 |
| Groom and guests arrival at St Julians from 1pm <i>Arrival drink served on the terrace and in the conservatory</i> | | |
| 60 glasses of sparkling elderflower & pomegranate cordial | £2.00 | £120.00 |
| 2pm ceremony in the Gallery | | |
| Post-ceremony drinks at 2:30pm <i>Approximately 2.5 glasses per person for 1½ hours of mingling, canapés and photos</i> | | |
| 150 glasses of Pimms & lemonade served in ½ pint glasses with fruit | £4.50 | £675.00 |
| 10 glasses of non-alcoholic fruit punch | £2.50 | £25.00 |
| 1 small tab for miscellaneous drinks before, during and after the meal | £75.00 | £75.00 |
| 60 Choice of three canapés Smoked salmon blinis with avruga caviar, cream cheese & dill, Vegetarian sushi rolls with pickled ginger & wasabi, Steak & chips with béarnaise sauce | £6.95 | £417.00 |
| 60 Three course formal seated wedding breakfast - sit at 4pm Roasted whole boneless quail wrapped in smoked pancetta with crisp green bean salad tossed in a warm lemon & tarragon dressing  Confit brisket of Hereford beef with horseradish mash, red wine jus, sautéed shallots & roasted courgette  Summer assiette of desserts - White chocolate crème brulee with raspberry dust Caramelised lemon tartlet; Shot glass of strawberry mousse with chilled strawberry compote  Coffee or tea with chocolate truffles | £41.45 | £2487.00 |
| <i>Meal Drinks - approx 3 glasses per person</i> | | |
| 20 bottles of red wine –Le Terres Cortal Merlot | £17.50 | £350.00 |
| 20 bottles of white wine – Central Monte Sauvignon Blanc | £17.50 | £350.00 |
| Carafes of mineral water (<i>complimentary</i>) | | |
| Toast & speeches after dessert – approx 6pm | | |
| 12 bottles of Prosecco Botter | £23.75 | £285.00 |
| Cost of ceremony & wedding breakfast | | £6584.00 |
| Evening party – with an additional 40 guest arriving at 7pm | | |
| 9 bottles of Prosecco Botter | £23.75 | £213.75 |
| 1 Disco (approximate price) Cut cake & first dance at 8pm | £450.00 | £450.00 |
| 100 Evening meal – Ploughmans buffet served at 9pm Homemade chicken liver paté pots; Pork & apricot terrine; Assorted chutneys; Homemade scotch eggs; Sliced hand carved ham; Assorted cheeses; Selection of warm sliced breads; Assorted pickles, cornichon & onions | £16.95 | £1695.00 |
| Cost of evening party | | £2358.75 |
| Total day & evening | | £8942.75 |
| 10% service charge (<i>not charged on room hire</i>) | | £714.27 |
| Total cost | | £9657.02 |

Prices are subject to change; the above is an example of cost.

There is an additional fee payable to the registrars for the ceremony; see their web site for details: www.akentishceremony.com