

THE GEORGE INN
LONGBRIDGE DEVERILL, WARMINSTER

Wedding Package



Congratulations to you both on your engagement and your forthcoming wedding. Here at The George Inn we understand that your wedding is all about fulfilling your dreams, and in doing so we have put together a wedding package to ensure you have a truly special and memorable day.



The George Inn Wedding Reception Offerings:

- ♥ Red carpet reception
- ♥ Wedding breakfast for up to 90 in our Wylde Suite
- ♥ Evening reception up to 120 in our Wylde Suite
- ♥ Self-contained facilities
- ♥ Linked sun terrace
- ♥ Riverside position for photographs
- ♥ Riverside marquee reception (*capacity for up to 160 guests in the daytime & up to 250 for the evening*)
- ♥ Master of Ceremonies
- ♥ Ample parking
- ♥ A broad range of packages to suit everyone
- ♥ Honeymoon suite
- ♥ White linen napkins (*at an additional cost*)
- ♥ Exclusive use

Exclusive Use

This includes private use of all 12 en-suite bedrooms, function room, public areas and gardens. The hotel will be closed to everyone except the wedding party and the period of privacy will run from 11am on the day of your wedding through to 11am the following day. If you would like to know more about exclusive use, please speak to our Wedding Co-ordinator Kim Carpenter on 01985 840396 to make an appointment.

Have you considered an outside marquee in our idyllic gardens for your reception...?



Our picturesque garden is perfect for an outside marquee reception. Choosing this option will provide a capacity for 160 guests for the daytime and up to 250 guests for evening and is also a divine setting for all those precious photographs.





WINE LIST

WHITE WINES

	Bottle	175ml	250ml
1 Chenin Blanc Colombard, Kudu Plains, South Africa	£12.95	£3.30	£4.50
2 Sauvignon Blanc, Alto Bajo, Chile	£13.50	£3.50	£4.75
3 Chardonnay Viognier, Argento, Argentina	£13.75	£3.50	£4.75
4 Pinot Grigio, Conto Vecchio, Italy	£14.25	£3.75	£4.95
5 Riesling Sauvignon Blanc Marsanne, d'Arenberg, Australia	£16.95		
6 Sauvignon Blanc, Wither, Hills Marlborough, New Zealand	£19.50		
7 Petit Chablis, Jaffelin, France	£20.95		

ROSE

8 Garnacha Rosado, El Muro, Spain	£12.95	£3.30	£4.50
9 Pinot Grigio Blush, La Maglia Rosa, Italy	£14.25	£3.75	£4.95

RED WINES

10 Sangiovese, Podera dal Nespole, Italy	£12.95	£3.30	£4.50
11 Cabernet Sauvignon, Le Serre, France	£13.50	£3.50	£4.75
12 Merlot, Valdivieso, Chile	£13.95	£3.65	£4.90
13 Shiraz Petit Verdot, Bush Telegraph, Australia	£14.25	£3.75	£4.95
14 Malbec Seleccion, Argento, Argentina	£15.50		
15 Rioja Crianza, Castillo di Clavijo, Spain	£16.75		
16 Chateau Bonnet Reserve, Bordeaux	£18.50		

SPARKLING WINE

	Bottle	125ml
17 Marquis de la Tour Brut NV, France	£16.75	£3.95
18 Prosecco Jeio Brut NV, Italy	£22.95	£4.95

ROSE WINES

19 Lanson Black Label Brut NV, France	£39.95	
20 Lanson Rose Brut NV, France	£47.50	





CHAMPAGNE & CANAPÉS

(sample menu)

(Including glass of Champagne on arrival and soft drinks for the children)

King Prawns in tempura batter with a chilli dipping sauce

Warm bruschetta with tomato, mozzarella & basil

Smoked Salmon & cream cheese parcels

Caramelised red onion & goats cheese tartlets

Selection of olives

Melon wrapped in parma ham

Chicken satay skewers

Filo tarts with brie & cranberries

Mini spring rolls with plum sauce

(choice of 5)

£15.00 per person

Champagne:

Prosecco extra dry

£21.95 per bottle

Perrier-Jouet Grand Brut

£42.00 per bottle





MENU ONE

TO START:

Chefs soup of the day with farmhouse bread
Poached Salmon & Prawns with citrus mayonnaise
Smoked Chicken & Mango salad
Warm buttery Asparagus

TO FOLLOW:

(All served with daulphinoise & new potatoes & vegetables)
Braised rump of Beef in a shallot and burgundy sauce
Loin of Pork with an apple & cider sauce
Chicken breast with a white wine & Mushroom sauce
Caramelised Onion & Goats cheese Tart

TO FINISH:

Individual fruit pavlova
Profiteroles & hot chocolate sauce
Apple pie & custard
Fresh fruit salad

Tea & Coffee

(A pre order of starters, main courses and desserts will be required)

£29.95 per person





MENU TWO

TO START:

Chefs soup of the day with farmhouse bread
Mixed Seafood in a rose sauce served in a pastry case
Baked field Mushrooms topped with goats cheese & sundried tomatoes
Chicken liver parfait

TO FOLLOW:

Poached Lemon sole fillets with prawns & asparagus
Pork loin stuffed with apricots & ginger
Wild mushroom & red pepper stroganoff in a puff pastry
Chicken breast wrapped in bacon with a tarragon sauce
Fillet of Beef with a red wine jus

TO FINISH:

White chocolate and raspberry Crème brulee
Chocolate & Rum brownie with vanilla ice cream
Fresh fruit salad in champagne syrup
Baked Vanilla cheesecake

Tea & Coffee

(A pre order of starters, main courses and desserts will be required)

£32.50 per person





CARVERY OPTION

TO START:

Chefs soup of the day with farmhouse bread
Breaded Brie with cranberries
Smoked Salmon & Haddock Mousse
Chicken liver pate with oatcakes

TO FOLLOW:

Roast breast of Turkey
Roast loin of Pork
Roast topside of Beef
(choice of 2 meats recommended)

VEGETARIAN OPTION:

Roast Butternut squash filled with mediterranean vegetables
Wild Mushroom, caramelised Onion & Asparagus tart


TO FINISH:

Blackberry & Apple crumble
Fresh fruit salad
Chocolate fudge cake
Individual Strawberry pavlova

(A pre order of 3 starters and desserts will be required)

£25.00 per person





A buffet is the perfect choice for a relaxed and less formal celebration, below are three buffet selections ranging from finger food to a more elaborate buffet

BUFFET 1

Assorted Quiches

Sausage rolls

Mixed Sandwich platters

Hot Chicken drumsticks

Tomato & Onion Salad

Mixed green salad

Chips

£9.95 per person





BUFFET 2

Smoked Salmon and King prawn platter

Gammon Ham platter

Pasta salad

A selection of warm breads

Minted new potatoes

Assorted Quiches

Mixed green Salad

Coleslaw salad

£14.95 per person





BUFFET 3

Dressed Poached Salmon

Mixed Cheese platter with country chutney

Sliced topside of Beef

(Cooked to your liking)

Turkey & Ham platter

Tomato, Onion & Basil salad

Minted new potatoes

Mixed green salad

Coleslaw salad

Rice, Sultana & Orange salad

A selection of warm breads

TO FOLLOW:

Strawberries & Cream

Profiteroles

£22.95 per person



ACCOMMODATION FOR YOU & YOUR GUESTS



We have twelve en-suite bedrooms consisting of:

The Honeymoon Suite

3 x Single / Twin, 7 x Doubles (of which 3 can become family rooms)

1 x Family (including cabin bed)

All of our room tariffs are inclusive of a full English breakfast, free Wi-Fi connection, LCD TV, direct dial telephone, hair dryers and hot beverage facilities.

Single Occupancy.....	£70.00
Twin or Double Room.....	£90.00
Family	£105.00
Longleat Suite.....	£115.00







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