



Your Wedding Day

Whether you want a traditional wedding reception or something different

We have a proposal for you

- 5 licensed rooms for Civil Ceremonies for 20 to 400 people
- Banqueting for 250 inc. Hog roasts upto 5 course meals
- For larger functions we have the ability to accommodate marquees in our extensive grounds
- Exclusive use available
- Facilities for Crèche and children's play room
- Optional extras include LED dance floor, bands, discos, chocolate fountains and fireworks
- In house Wedding Planner free of charge



The Greenway Centre, Doncaster Rd, Southmead, Bristol. BS10 5PY

0117 950 3335

weddingdays @greenwaycentre.com

www.greenwaycentre.com

Civil Partnership Wedding Ceremonies and Receptions



Thank you for your enquiry regarding your Wedding or Civil Partnership Reception at The Greenway Centre. This brochure includes information on an overview of the day, along with our standard wedding packages and lots of other ideas that will make your day extra special.

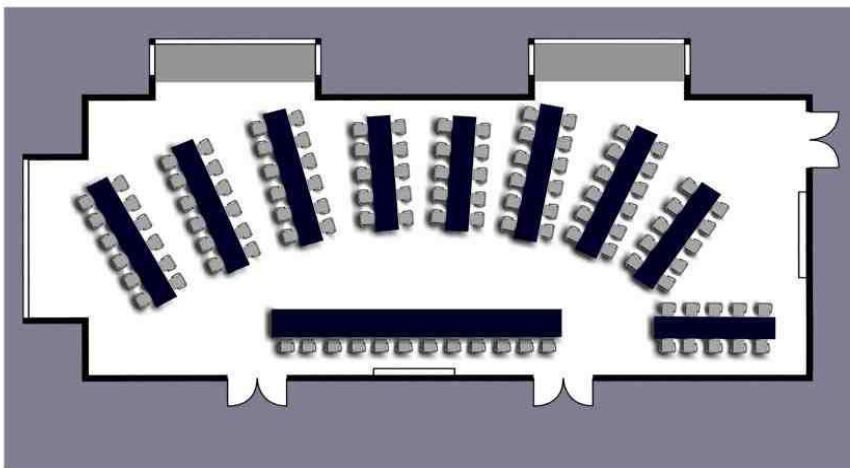
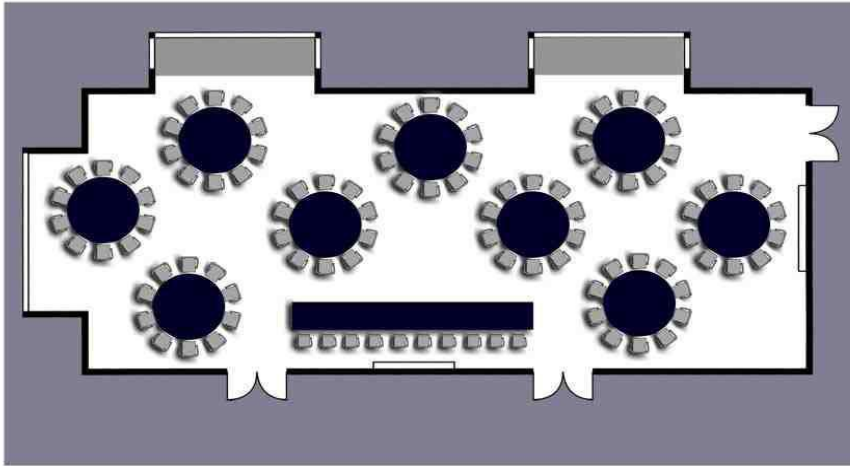
All of our packages include arrival drinks, three course meal, a glass of bubbly to toast and room hire – so no hidden extras. You will also find a choice of buffets and barbeques to accompany your evening party. If you are looking for more ideas to make your day even more memorable, a selection of “optional extras” are also included.

To arrange a visit at a mutually convenient time to view the venue and discuss your wedding please contact either myself or a member of the Duty Team on 0117 950 3335 to discuss your event in more detail.

Julie Doughty
Operations Manager

Reception Styles

We can style the room to suit your needs and accommodate any theme that you may have. These are two examples.



Arrival

If you are getting married in a church or other religious building, then arrive at The Greenway Centre in simplicity or style. The centre has ample parking for all your guests. On arrival you will be given the opportunity to relax with drinks and canapes, chatting with friends and family whilst photographs are taken to give lasting memories of a very special day.

- **Included:** arrival drink (within standard packages) use of grounds for photographs
- **Individual ideas:** upgrade to Champagne or additional drinks selection of nibbles or canapés, musical entertainment: roving jazz, harpist or steel band, Children's entertainment in our dedicated Children's room with bouncy castle and activity packs, Professional photographer or videographer. Exclusive use option and Unlimited hot beverages option are also available.

The Reception

Time to eat - sumptuous food, fine wine, fabulous surroundings...

- **Included:** three course menu with coffee (dependent on chosen package) , special dietary requirements and cultural cuisine catered for, and wine with the meal.
- **Individual ideas:** upgrade your wine choice, give your guests a choice of main course, chair covers, add personalised favours, sprinkles and cameras onto the tables arrange flower or balloon table decorations.



Time for speeches

- ❑ **Included:** glass of bubbly to toast the bride and groom, a wedding organiser to make announcements and run proceedings
- ❑ **Individual ideas:** upgrade to Champagne, use the services of a professional toastmaster.



Time to party

- ❑ **Standard items:** cash bar
- ❑ **Individual ideas:** evening buffets, barbeques or hog roasts offer you guests a selection of drinks in the evening, dancing and entertainment with our LED dance floor, fireworks display or chocolate fountain.



Over the next few pages, you will see our standard wedding packages. These will give you a feel for the packages that we can offer and our prices. However, as every occasion is different we want to make your dreams come true so we welcome any thoughts or ideas you may have.

We have minimum numbers of daytime guests for our most popular dates (from 40-75 adults) – please ask for the actual number for your chosen date.

Our standard packages all include an arrival drink, wine with the meal and a glass of bubbly to toast the bride and groom, 3 course meal and choice of colour of table linen.

We believe that our prices are very competitive and therefore we do not allow guests to bring their own wine or alcohol.

We do not make any additional charges for room hire for either a civil wedding or the wedding meal – the package prices already include this charge.

If you don't see exactly what you are looking for just let us know what its that you want for your wedding and we can give you a tailor made price.

We are able to take a provisional booking and hold this for up to two weeks to give you the opportunity to book other services, after which time a non-refundable deposit of £800 is required to secure your chosen date.

The events organiser who will support you through your wedding will meet you around 4-6 weeks prior to the date to discuss and finalise all of the details. A final invoice is prepared at this time based on these discussions.

We are also able to offer clients the opportunity to pay for the dream wedding day in monthly instalments starting at the time of the booking.

Option 1

Arrival drink:

a choice of bucks fizz or orange juice

Wine with the meal:

two glasses of house wine per person

To toast the bride and groom:

one glass of sparkling wine per person

3 Course Meal

Starters

Chicken liver parfait with salad garnish and melba toast

Tomato, avocado and mozzarella salad with herb dressing

Homemade soup with croutons or parmesan biscuits

choose from carrot and coriander/tomato and basil/vegetable/
spiced parsnip/French onion/leek, onion and potato/minestrone

Main Course

Chicken paprika served with a selection of fresh vegetables and
timbale of savoury rice

Blade of beef with baby onions in red wine gravy served with a
selection of fresh vegetables and buttered new potatoes

Medallions of pork in a creamy mushroom sauce served with a
selection of fresh vegetables and buttered new potatoes

Deserts

Fruits of the forest cheesecake

Lemon lush pie

Country apple pie

All served with cream or ice cream

Tea Coffee and After Dinner Mints

£55.00 per person

Option 2

Arrival drink:

a choice of sparkling wine, orange juice or cranberry juice

Wine with the meal:

two glasses of house wine per person

To toast the bride and groom:

one glass of sparkling wine per person

Extra touches:

one black and white and one colour disposable camera per table

one personalised chocolate per guest

3 course meal

Starter

Mini lamb koftes with salad garnish and minted yoghurt

Prawn, avocado and rocket salad with lemon and dill dressing

Smoked trout pate with lemon and spring onion dressing

Goats cheese and tomato tartlet served with dressed mixed leaves

Main Course

Pork tenderloin wrapped in Parma ham in an apricot and cider sauce
served with a selection of fresh vegetables and new potatoes

Braised beef stroganoff served with a selection of fresh vegetables and
timbale of savoury rice

Plump breast of chicken stuffed with brie and bacon and coated in a
dijonnaise sauce

served with a selection of fresh vegetables and new potatoes

Luxury fisherman's pie Pieces of fresh salmon, cod and mussels in a rich
cream and dill sauce topped with fluffy mashed potato served with a
selection of fresh vegetables and new potatoes

Slow cooked lamb shank served in a roasted pepper and rosemary sauce
with a selection of fresh vegetables, roast and buttered new potatoes

Desert

Treacle tart served with custard

Chocolate coated profiteroles filled with fresh cream

Raspberry Pavlova served with fresh cream

Chocolate fudge cake served with fresh cream

Tea, Coffee and After Dinner Mints

£65.00 per person

Option 3

Arrival drink:

a choice of sparkling wine or fruit punch

Wine with the meal:

two glasses of house wine per person

To toast the bride and groom:

one glass of sparkling wine per person

Extra touches:

one black and white and one colour disposable camera per table

table decoration on every table

one personalised chocolate per guest

3 course meal

Starters

Melon served with Parma ham

Smoked salmon roulade served with salad garnish and melba toast

Platter of Italian cured meats with Mediterranean dips

Chicken liver and bacon salad on a bed of mixed leaves with honey and mustard dressing

Main Course

Fresh salmon fillets topped with garlic and herb crust served on a lemon beurre blanc

with a selection of fresh vegetables and new potatoes

Thick slices of roasted mustard beef in a rich red wine gravy served with Yorkshire puddings

and a selection of fresh vegetables and buttered new potatoes

Lemon and rosemary flavoured chicken breast served with roasted vegetable couscous

and a selection of fresh vegetables

Loin of pork in a cider sauce served with a selection of fresh vegetables and dauphinoise potatoes

Deserts

Lemon cheesecake with fresh cream

Banoffi cream pie with fresh cream

Sticky toffee pudding with caramel sauce

Brandy snap basket filled with fresh fruit and cream

Tea, Coffee and After Dinner Mints

£75.00 per person

Optional Extras

If you wish, then you can upgrade your choice of wedding package with these optional extras, which will further add to the individuality of your special day at The Greenway Centre

Nibble Platter

(these are placed on tables for your guests to help themselves whilst you are enjoying your arrival drinks)

houmous, taramasalata, olives, feta, tomato, pitta, rustic breads, crudités, nuts, crisps dips

£3.00 per person.

Chocolate Fountain

(these can be served with arrival drinks or at the end of your meal)

fresh strawberries and marshmallows dipped in thick chocolate in a variety of flavours inc. dark, milk, white, strawberry etc.

£1.50 per person

Unlimited Hot Beverages

For a one-off charge, you can provide all of your guests with unlimited hot beverages in the cafe area throughout your wedding day.

£300 total

Cheese Course

(served as a platter per table)

You may wish to add a fourth course to your meal of English cheese, biscuits and traditional accompaniments.

£5.00 per person

Champagne and Wine

You may upgrade either the quantity or quality of the wine that is included in your package. The price varies dependent on your choice of champagne.

Hog Roast

Whole English porker spit roasted in a special roasting unit in front of your guests. Served with fresh bread rolls, apple sauce and stuffing, and a selection of four freshly made salads.

£1200- This serves up to 100 people.

£800 - as above but without salad bar.

BBQ Lamb Roast

Prime tender lamb spit roasted in front of your guests in a special roasting unit. Served with fresh bread rolls, mint sauce, and a selection of freshly made salads.

£750 - This serves up to 50 people

BBQ Chicken Roast

Succulent chickens spit roasted in a special roasting unit in front of your guests. Served quartered with fresh bread rolls, cranberry sauce and stuffing, and a selection of freshly made salads.

£1200 - This serves up to 140 people

Southmead Development Trust
The Greenway Centre
Doncaster Rd
Southmead.
Bristol
BS10 5PY

For more information or to book your special
day call the wedding coordinator on:

t: 0117 950 3335

f: 0117 950 5933

weddingdays@greenwaycentre.com
www.greenwaycentre.com

All prices and information in this booklet are correct at the time of print.