

Congratulations,

We are delighted you are considering celebrating your big day with us by holding your wedding reception at Lucarly's

Within this pack are a selection of fixed price wedding packages, sample wedding menus, drink packages and our buffet menu and enhancement selector for your perusal.

Lucarly's have the choice of two rooms.

Phoenix Room

Seats :- 60 people

Holds :- 120 people

This room will accommodate up to 60 people for a seated wedding menu and 120 guests for an evening reception.

Concert Room

Seats :- 120 people

Holds :- 250 people

This room will accommodate up to 120 people for a seated wedding menu and 250 guests for an evening reception.

We would be delighted to offer any advice on catering matters, seating arrangements and anything else you may be unsure of regarding your Wedding day.

FIXED PRICE WEDDINGS

SILVER PACKAGE

- *choice of room
- *choice of menu from the selector list
- *disco from 7pm for your reception
- *1 glass of red or white wine with your meal
- *table Linen

Price per person £28.00

GOLD PACKAGE

- *choice of room
- *choice of menu from the selector list
- *disco from 7pm for your reception
- *1 glass of red or white wine with your meal
- *1 glass of sparkling wine on arrival or for the toast
- *cake stand & knife
- *table Linen

Price per person £32.50

PLATINUM PACKAGE

- *choice of room
- *choice of menu from the selector list
- *disco from 7pm for your reception
- *2 glasses of red or white wine with your meal
- *1 glass of bucks fizz or sparkling wine on arrival
- *1 glass of sparkling wine for the toast
- *toastmaster
- *1 bottle of champagne for the bride & grooms table
- *flowers for the bride's mother & bridegrooms mother
- *cake stand & knife
- *chair covers & table linen

Price per person £40.00

***Note: Fixed price wedding packages are based on a minimum of 50 paying guests**

FIXED PRICE MENU SELECTOR LIST

STARTER COURSES

*Homemade chicken liver pate
Served with fruit chutney & salad leaf*

*Tomato & brie soup
Served with freshly baked bread roll*

*Creamy garlic mushrooms
Served with herb croutons*

*Vegetable soup
Served with freshly baked bread roll*

*Poached seafood selection
Salmon, smoked mackerel & prawns
Served with a saffron & lime mayonnaise*

*Deep fried wedges of brie
Served with a redcurrant sauce*

Note: one selection only off the list for all guests

FIXED PRICE MENU SELECTOR LIST

MAIN COURSES

*Roast sirloin of beef
Served with Yorkshire pudding & gravy*

*Baked salmon supreme
Served with a chive cream sauce*

*Pan fried chicken supreme
Served with a mushroom & sherry cream sauce*

*Roast leg of lamb
Served with fruit stuffing & mint sauce*

*Braised beef steak
Served with root vegetables*

*Roasted vegetable tartlet
Served with a red pepper coulis*

All main courses are served with a selection of seasonal vegetables and potatoes

Note: one selection only off the list for all guests

FIXED PRICE MENU SELECTOR LIST

DESSERT COURSE

*Homemade strawberry cheesecake
Served with Chantilly cream*

*Treacle sponge
Served with vanilla custard*

*Homemade baileys crème brûlée
With shortbread biscuit*

*Profiteroles filled with fresh cream
Served with warm chocolate sauce*

*Homemade apple pie
Served with vanilla custard*

*Lemon gateaux
Served with a tangy lemon sauce*

Note: one selection only off the list for all guests

Our Canapés are beautifully designed and presented as a mouth watering appetizer for you and your guests.

Smoked Eel & Horseradish Mousse on Toasted Rye Bread

Goats Cheese with Chilli Jam & Basil

Homemade Wild Mushroom Quiche Bites

Ogen Melon Wrapped in Parma Ham

Hand Filled Crostinni Bites

*Including Chicken Liver Pate, Smoked Salmon Mousse, Salt Cod with Tapenade
Pork & Green Peppercorn Terrine & Red Peppers & Pesto*

Honey Baked Chipolata Sausages

Dates Stuffed with Roquefort Cheese

Smoked salmon blinis with sour cream, lemon and dill

Tomato and chilli green Thai chicken skewers

Puree of Fig & Shaved Parmesan Wrapped in Parma Ham

New Zealand Green Lip Mussels

Marinated in Chilli and Balsamic Vinegar

Prices start at £7.00 per person based on 4 canapés per person.

