

**GREEN
PARK
BRASSERIE**

Weddings



Upstairs and Downstairs

The Brasserie has the advantage of being able to offer you the exclusive use of the main restaurant downstairs for your reception in addition to the upstairs function room.

The joy of having your wedding reception here at the Brasserie is that we can accommodate you throughout your day.

Downstairs

Increasingly popular, exclusive use of the restaurant provides you with a professional but personal feel to your wedding breakfast. We are able to seat 120 in the restaurant for a formal reception and can convert the main floor space into a dancefloor for the evening. We are also able to separate the space to include a buffet table and dedicated areas for presents and wedding cake. A marquee can be provided to add more space and provides privacy to the outside area.

Upstairs

The Meeting Room is subject to availability and early booking is always recommended to ensure your perfect day. Accommodating 130 people, it is suitable for buffets and informal receptions. A dancefloor can be provided upon request.



Congratulations!

Weddings should be made for you, and here at the Green Park Brasserie we have a reputation for exceeding expectations. We always do our best to make sure that you have everything you need and want for such a special day.

From informal buffets with trays of finger food, to a formal dining experience, we can offer a range of catering options to suit you and your guests. Summer weddings are popular and the marquee is a common sight through July and August.

If you prefer, we can simply provide you with fully exclusive use of our entire restaurant.

Our chef is happy to discuss your preferences and if there is that special dessert that you have in mind, all you need to do is ask.



Buffets and Finger Food

We can provide a well balanced range from finger food to hot fork buffets to ensure that there is something for everyone. Here are some ideas but this is by no means an exhaustive list and we are happy to prepare quotes to include your favourite nibbles.

Japanese Style Torpedo Prawns

Chicken Satay

Moroccan Lamb Tagine

Stuffed Jalapeno Peppers

Thai Green Curry with Rice

Barbecued Spare Ribs

Chicken Provencale

Tomato and Mozzarella Puffs

Saute Pork with Mushrooms,
Cider and Cream

Crudites and Dips

Beef Goulash with Dumplings

Humous with Olive on Pitta
Bread squares

Stuffed Chicken

Selection of Meat, Fish or
Vegetarian Tartlets

Seafood Paella

Taramasalata with Salmon Roe
on Pitta Squares

Sausage and Mash

Bruschetta Selection

Organic Mushroom and
Goats Cheese filled Pancakes

Olives, Pistachios, Crisps

Lasagne Selection

Chocolate Petits Fours

Chocoloate Tulips



Sample Seated Menus

Remember, we are happy to discuss your personal requirements and every menu is tailored to suit you. It is, after all, your special day and we will do all that we can to make it even more special.

We have even done a Farmers Market Breakfast for a wedding, so don't be afraid to ask for your favourite food!

Some Ideas for Tartlets

Bath Brie and Caramelised Onion

Smoked Bacon, Mushroom and Blue Cheese

Ham, Cheddar and Cherry Tomato

Leek, Gruyere and Parsley

Some Ideas for Main Courses

Chicken Stuffed with Organic Mushrooms
with Tarragon Cream Sauce and Roast New Potatoes
and Seasonal Vegetables

Garlic and Rosemary Roasted Rack of Lamb
with Boulangere Potatoes and
Haricot Bean Ragou

Fillet of Brill with Crab Crust, Spinach and Fennel with
Lemongrass Butter Sauce

Sweetcorn Fritters and Roast Beetroot Stack
with Buffalo Mozzarella and Mango Salsa

Some Ideas for Desserts

Dark, Belgian Chocolate
Marscapone Cheesecake Pot,
served with Shortbread Spoons

Vanilla baked Cheesecake with Strawberry Coulis
Cinnamon and Pear Strudel with Chantilly Cream
Espresso Panna Cotta with Butterscotch Sauce

Some Ideas for Starters

Smoked Salmon and Cream Cheese Roulade,
Cucumber Tagliatelle, Dill Vinegarette

Chicken Liver Terrine, Red Onion Jam,
Toasted Brioche

Tomato, Mozzarella, Olive and Caper Salad

Smoked Duck Breast, Orange
and Pomegranite Salad



The Little Details

Your day is special and we can help to make sure everything runs smoothly.

From taking delivery of the cake and flowers to providing a drop off point for your guests to leave their gifts, we have an experienced team who can help you organise your time with us. We can also decorate the room to match the style of your wedding and we will always do our best to make your day perfect.

Think about the little details that you may like our help with and don't hesitate to talk to us about any aspect of your arrangements. Here are just a few things we have done in the past for our happy couples.

Take Delivery of the Wedding Cake

Balloons

Table and Room Decorations

Create a Special Place for the Guest Book and Gift Table and Cake

Take Delivery of Flowers

Arrange a Pre-Paid Bar

Linen Hire

Special Wine or Champagne Orders

Your Favourite Cocktails

Wedding Venue Checklist

Make a note here of all the things you would like to discuss with us and bring the sheet with you when you come to see us. It helps us to make sure we cover all your needs and answer all your questions. To book a meeting with us, just email or call and we will be more than happy to arrange to show you around the restaurant and have an informal chat.

Date	:
Time	:
Number of Guests	:
Drinks on Arrival	:
Pre-dinner Finger Food	:
Main Course	:
Desserts	:
Bar Arrangements	:
Table Layout (top table etc)	:
Gift Table / Cake Table	:
Dance Floor	:
DJ or Band	:
External space required (eg Marquee)	:
Flowers / Table centrepieces	:

You are meeting us on:

You are meeting with:

GREEN PARK BRASSERIE

Green Park Statio, Bath BA1 1JB

Tel: 01225 33 85 65 Fax: 01225 46 06 75

www.greenparkbrasserie.com

info@greenparkbrasserie.com



Photos: Matt Lincoln www.lincolnweddings.co.uk