



Wilton's Music Hall Summer Weddings 2011

Wedding ceremony in the hall and / or
Champagne / Drinks and Canapé Reception in the balcony or in the bar*

Two Course Wedding Breakfast Buffet

Coffee, Tea and Petit Fours

Dancing, talking, entertainment, speeches, cakes, presents, photography,
themes, lighting, decorations and flowers are up to you

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*We find that most people enjoy the freedom of choosing their own wine.
We will chill, store and serve all drinks without charging corkage.

You may also wish Wilton's to open its lovely Mahogany Bar as a pay bar,
this is also possible but please note profits will be retained by the
Wilton's Music Hall Trust.

Elderflower pressé and sparkling water included for the drinks reception



Canapés

(choice of five canapés)

Buckwheat blinis with smoked salmon, crème fraiche & dill

Tiny Parmesan shortbreads with slow-roasted cherry tomatoes & feta

Carpaccio of Scottish beef on crostini with wild rocket, shaved pecorino & truffle oil

Cucumber cups with smoked trout mousse, lemon & dill

Tiny herb scones with ham & port figs

Nori vegetarian sushi rolls served with pickled ginger & soy

Toasted walnut bread with Somerset Brie & chutney

Mini Yorkshire puddings with rare roast beef, watercress & horseradish crème fraiche

Mini Peking duck pancakes with plum sauce

Wrapped prawn skewers with mango dip

Cherry tomato and basil topped crostini

Wedding breakfast



(choice of 3 mains, 3 salads & 1 pudding)

Mains

Char-grilled Mediterranean chicken with roasted garlic and basil dressing served with sun-blushed tomatoes, fine green beans, olives and artichokes

Marinated chicken breast with cumin and coriander (sliced)

Smoked chicken breast with lemon and tarragon mayonnaise

Topside of English beef roasted rare with creamed horseradish OR salsa verde and watercress

Honey baked gammon with peach chutney

Gremolata-stuffed salmon

Poached salmon with red pepper and hazelnut salsa

Lemon-grass salmon with mango and watercress

Roasted red pepper tart

Basil, pea and Parmesan tart



Salads

Crunchy carrot salad with a sweet lemon dressing and toasted seeds

Butterbeans with sweet chilli sauce and fresh herbs

Roasted courgette, pepper and rocket salad with feta, mint and balsamic dressing

Panzanella salad

Tabbouleh salad with preserved lemon

Rocket, celery and chickpea salad with devilled English dressing
Summer vegetables with lemon vinaigrette

Saffron potato and herb salad

Capanata

Char-grilled broccoli with chilli and garlic

French beans and mange tout with hazelnut and orange

Baby herb salad with a balsamic dressing

Sun-blushed, plum and cherry tomato salad with basil

Cucumber and poppy seed salad

Pesto rice salad

Selection of artisan bread and butter comes with all



pudding

Individual pavlovas with summer fruit, elderflower cream & coulis

Muscat and vanilla poached peaches with shortbread biscuits

Blackberry and lemon curd fool

Pimm's and strawberry ripple creams

Dark and delicious chocolate tart with crème fraiche

Summer fruit and whipped cream

(3 mains, 3 salads & 1 pudding)

HIRED EQUIPMENT

Wilton's has no equipment or kitchen, so it is like a marquee to hire. We are happy for you to use our black chairs or for an additional cost we can hire in alternatives. Below is what we will provide:

White linen, crockery, glasses for reception, toasts & buffet

Tables (round or trestle)
Bride's knife & cake stand
Platters for 'buffet service'
Delivery and collection

STAFFING PER 100 GUESTS

3 chefs
10 waiting staff
1 event manager
4 bar staff

BAR

Ice and glasses
Tables and cloths



COSTS

FOOD and SERVICE: £58 per guest plus vat (minimum of 100 guests)
WILTON'S MUSIC HALL: £5,500 plus vat

www.blisscatering.co.uk
www.wiltons.org.uk

Please note if your wedding ceremony takes place at Wilton's there may be additional set-up costs

