

## The Old Lodge Wedding prices 2010

Deposit to secure your Wedding date £850.00. Please note that this deposit is non-refundable.

Fees for holding a Civil Ceremony, £850.00. This fee is reduced to £650 if you also hold your reception here.

Exclusivity (we close to outside diners, so you can have the place all to yourself!)

£500 from 6pm onwards, and £950 from 11am onwards (means that we don't serve outside lunches or evening meals)

Please note: if you choose exclusivity there is a charge if you then cancel it less than four weeks before your Wedding  
Hog roast (min 60 ) £20.00pp Includes roast pork, bread buns, apple sauce, stuffing, mixed salad & chips/new potatoes.

Wedded bliss breakfast, served in your Honeymoon suite:

A fabulous exotic and seasonal fruit platter for two, with a yummy yoghurt dip, followed by your choice of:

Full English Breakfast, or Smoked Salmon and Scrambled eggs, or Fresh asparagus with poached egg. Why not start your married life off with a real bang, and add a bottle of Billecart Salmon Pink Champagne too! £20, or £50 with fizz.

Bouncy Castle £75 for half a day, £100 for full day

Solid silver 18" circular or square cake stand hire £25.

Snow machine, £20.00

Old Lodge DJ £200. Room charge to hire your own disco £60

Charge for marquee in our grounds £300 without Bar, £350 with Bar.

Please note that we can only accommodate Wedding breakfasts from 3pm onwards. See website for current room descriptions and charges, and our current wine list at [www.theoldlodgemalton.com](http://www.theoldlodgemalton.com) We'll hold the price on any bedrooms from the date that you pay your room deposits. The price that you pay for your Wedding is calculated using the prices from the year in which your Wedding is held, and not the year in which you pay your deposit.

Please see Terms and conditions prior to booking.

### Weekday and Winter Weddings:

Imagine roaring log fires, Mulled wine and Winter Pimm's! For 2010 we have a super offer of 10% discount from the total price of your Wedding, plus TWO free nights stay in our Honeymoon suite. Applies 1st Jan to 30th April, and from 15th Sept to 30th Nov (excl Bank Holidays & 14th Feb) Please note that discount does not apply to bedroom bookings.

### Drinks packages:

Crystal Package: £15.95 per head

Glass of Bucks Fizz on arrival

Glass Red/White Wine with meal

Glass Sparkling Wine for the Toast

Sapphire Package: £19.50 per head

Glass of Bucks Fizz on arrival

½ bottle Red/White Wine with meal

Glass Sparkling Wine for the Toast

Diamond Package: £25.50 per head

Glass Champagne/Bucks Fizz/Pimm's o/a

½ bottle Red or White Wine with meal

Glass of Champagne for the Toast

You may wish to serve your guests some canapés to help soak up the alcohol! Our canapé menu is overleaf.

If you wish to bring your own alcohol into The Lodge you will be charged corkage at £12.50 per bottle of Champagne and £10 per bottle of wine

### Canapé menu, all £1.65 per item

#### Crosstini:

Goat's cheese and pesto

Sundried tomato and olive

Roast pepper with cream cheese

Parma ham and mozzarella

Spinach and Egg

Smoked chicken and cream cheese

#### Mini vol au vents:

Prawn

Mushroom

Cheese savoury (cheese, spring onion and mayonnaise)

Asparagus

Smoked haddock

#### Barquette:

Avocado and smoked salmon

Smoked salmon and cream cheese

Chicken mousse and roasted pepper

Smoked mackerel and black pepper

#### Melba toasties:

Pate

Olives

Cheese and caramelised onion

Garlic and black pepper

Mushroom pate with crème fraiche

#### Mini quiches:

Broccoli and Stilton

Goat's cheese and roasted pepper

Sundried tomato and olive

Filo pastry moneybags

Mini Samosas

### Proper chips and potato wedges also available

Vegetarian? No problem— we can provide a vegetarian Canapé selection on request.

### Sweet stuff, all £2.15 per item

Mini clotted cream scones, Seasonal fruit skewers (Perfect with Pimm's!) and Passion fruit tartlets

Chocolate fountains with fruit and marshmallows are available at a cost of £2.15 per person

## Wedding Breakfasts 2010: (price includes Starters, Main Course, Sweets & Coffees)

### Starters:

(choose one from the following list)

Really home made soup. If you would like a particular type of soup, please request in advance. Popular flavours include:

Cream of Vegetable, Leek & Potato, Broccoli & Stilton, Cream of Tomato, Minestrone or Mushroom.

Fan of Honeydew Melon with fresh strawberries and a mouth watering tangy berry coulis.

Chilled Atlantic Prawns on a bed of leaves, served with lemon and chive mayo and brown bread and butter.

Greek style salad, with red onions, feta and olives, and a touch of home made honey mustard dressing

Creamy garlic mushrooms served with fresh bread for mopping up.

Smoked mackerel and horseradish pate, with toast

Parma ham with kiwi fruit and a tangy sweet balsamic dressing

### Main Courses:

(all served with a selection of fresh vegetables and potatoes)

£33.50 Slow Roasted Lamb Shank with Rosemary infused parmentier potatoes and redcurrant sauce

£31.50 Chicken Breast with fresh wild mushrooms served on a potato cake, with a delicate smoked cheese and Yorkshire Ham cream sauce.

£32.50 Roast Sirloin of Beef served with home made Yorkshire Puds, horseradish or mustard and a rich meaty onion gravy.

£31.50 Roast fillet of Pork served with caramelised apples and a cider and sage sauce

£35.00 Gressingham Duck Breast, pan fried, and served with a cherry and port sauce

£31.75 Baked Halibut, served on a fresh asparagus trellis, with lemon oil and cherry tomatoes

£32.25 Baked Salmon Fillet served with prawns and chilli butter

£28.25 Vegetarian Options

Filo pastry basket, filled with fresh wild mushrooms, asparagus, rice and toasted pine nuts in a rich creamy sauce

Two hand filled Leek and Wensleydale tartlets

Mozzarella and aubergine, baked in a rich tomato and basil sauce, served with garlic bread for mopping up

£15.95 Children under 10

### Sweets:

Choose a selection of any two from the following list

Homemade Sherry and mandarin trifle, with fresh whipped cream

Seasonal Fresh Fruit crumble, with custard. As it's fresh, you can choose which fruit at the time!

Cheesecake lemon, raspberry, Bailey's, toffee– the choice is endless– you choose it, we'll make it!

Profiteroles filled with fresh cream and served with our delightfully decadent Hot Chocolate Sauce and topped with white chocolate chips

Strawberry Pavlova tower, with fresh cream and a little fruity coulis to finish

Dark Chocolate Orange Mousse This mousse is to die for. Seriously.

Fresh fruit salad, served in a brandy snap basket

## Buffet Menus 2010: Wedding Evening Buffet Selector

### Menu One, £15.50:

A selection of open sandwiches

Warm sausage rolls

Spicy potato wedges with sour cream dip

Savoury tartlets (includes a vegetarian selection)

Mushroom vol au vents

Individual chicken satay skewers with spicy peanut dip

Deep fried Whitby scampi with tartare sauce

### Menu Three £16.50:

A selection of open sandwiches

Savoury tartlets

Coconut breaded prawns

Chicken tortilla wraps (oriental, lemon and hot and spicy)

Stuffed jalapeno peppers

Hand cut chips and dips

Crostini selection

### Menu Two, £17.50:

Bacon sandwiches

Sausage sandwiches

Brown and red sauce for the above (naturally!)

Jacket potatoes with a selection of fillings

Barbeque spare ribs

Mini corn cobs with melted butter

Spicy chicken wings

Proper chips with mayo or Heinz ketchup

Add a selection of mini Danish pastries to any of the above Buffets– just add a supplement of £1 per person

For a stunning centrepiece for any of our buffets why not consider a **Dressed Salmon?**

This can be provided at an extra cost of £80.00.

Vegetarians, Children and Special diets can all be catered for, and we can tailor make your Wedding breakfast and Buffet– just discuss your requirements with your wedding co-ordinator!