



Weddings at The Grange Alpine Restaurant

Weddings at The Grange combine personal service, a winter wonderland setting and a menu tailored to your individual taste.

Our Restaurant can seat up to 90 guests for a wedding breakfast and cater for 100 guests for a finger buffet.

We take great care with every detail of your arrangements so the day will run very smoothly for you and your party, creating a relaxed atmosphere.

The Grange Team will assist you in the tiniest detail with your arrangements to create a unique experience for the most important day of your life.

Take a look at the list of prices and sample menus and feel free to use or adapt the menus.

If you would like to discuss your plans further please book an appointment with our Restaurant Manager on 01664 812802





Wedding Menu 1

*Please select one of the following starters,
main courses and sweets*

Leek and Potato Soup

Prawn Cocktail

Mackerel Pate

Roast Beef and Yorkshire Pudding

Roast Minted Lamb

Oven Baked Salmon, Lemon Sauce

All served with seasonal vegetables
and roast potatoes

Treacle Tart and Custard

Chocolate Sponge Pudding
and Chocolate Sauce

Chilled Lemon tart and Clotted Cream

Coffee and Mints

£24.95 per person





Wedding Menu 2

*Please select one of the following starters,
main courses and sweets*

Oriental Duck Salad

Potted Sweet Chilli Prawns

Broccoli and Stilton Soup

Oven Roasted Monkfish, Rich Tomato Sauce

Roast Pork, Roast Potatoes, Apple Sauce

Rack of Lamb, Rosemary and Garlic

Served with Seasonal Vegetables
and Roast Potatoes

Chocolate Crème Brûlée

Apple Crumble and Custard

Lemon and Lime Cheesecake

Coffee and Mints

£29.95 per person





Wedding Buffet Breakfast

Poached Salmon with Prawns and Smoked
Salmon with Dill Mayonnaise

Roast Beef with a Horseradish Crust

Glazed Gammon

Assorted Quiche's

Crispy Leaf Salad and Home made Coleslaw

Beef Tomato, Mozzarella, Basil and Olive Salad

Spiced Rice with Chick Peas,
Fresh Corriander and Mango

Pasta with Pesto and Fresh Parmesan

Crunchy Sweet and Sour Chinese Salad

Warm New Potato Salad with Fennel,
Red Onions and Olive Oil

Bean Salad

Egg Mayonnaise

Roasted Mediterranean Vegetables
with Feta Cheese

Fresh Breads



£20.00 per person



Sample Prices for Weddings

Menus (prices are per person)

- Set Menus from £24.95
- Full Fork Buffets from £20.00
- Cold Canapés from £4.50
- Hot Canapés from £5.50

Reception

- Bucks Fizz (with champagne) £5.00 per glass
- Mulled wine £3.50 125ml glass
- Pimm's £2.50 per 125ml glass
- Sherry £2.50 per 50ml glass
- House Wines from £12.50 per bottle
- Sparkling Wine from £12.50 per bottle
- Champagne from £24.95 per bottle
- Orange Juice £7.50 per jug
- Corkage – wine £7.50 per bottle, champagne
£10.50 per bottle

Room Hire £150.00

Entertainment arranged from £150.00
for a band or disco





Wedding Menu 3

*Please select one of the following starters,
main courses and sweets*

Scottish Smoked Salmon, Brown Bread

Warm Chicken Satay Skewer

Beef Wellington, Béarnaise Sauce

Oven Roasted Seabass, Coriander and Chilli
Lime Butter

Served with Seasonal Vegetables
and dauphinois Potatoes

Chocolate Fudge Torte

Rich Sticky Toffee Pudding, Toffee Sauce

Coffee and Mints

£34.95 per person





Weddings at The Grange Booking Guide

A Deposit of £100.00 is required to secure the requested date

Room hire is £150.00 for the evening and access is available from 4.30pm

We are licensed until 11.30pm, (last orders 11.15pm)

We provide Set Menus from £24.95

Full Finger Buffets from £20.00

We can seat 85 people for a sit down meal

100 guests can be accommodated for a buffet

Discos and Bands can be arranged from £150.00

We provide a decorating and lay up service of £25.00/ hour

A chef can serve the buffet at a cost of £20/hour

An additional waitressing service is available to serve the top table if you are having a buffet from £20/hour

We request the Restaurant is vacated by Midnight in a quiet and orderly manner

We can provide a menu suited to your individual requirements.

Please make an appointment on 01664 812802 with our Restaurant Manager to discuss your requirements.

