

Canapés

Enhance your drinks reception and choose from our delicious range of canapés starting at £5.75 per person for a choice of 5.

Full range is detailed in our Wedding pack.

Evening Entertainment

We highly recommend our resident DJs who are able to cater for all musical tastes. The fee is £410.00 until midnight and £480.00 until 1.00am. Please contact Simon Webb at Abacus Disco directly on 01959 574 426/07906 238 388 or email Simon at abacus.disco@ntlworld.com

Alternatively, we would be happy to accommodate a band or disco of your choice.

Recommended Suppliers

Please contact our recommended suppliers advertised in our Wedding brochure for special deals during this period.



Salomons, David Salomons Estate, Broomhill Road , Tunbridge Wells , TN3 0TG
Telephone 01892 515152, wedding.enquiries@salomons.org.uk,
www.salomons.org.uk

Salomons

Jubilee Wedding Special 2012

on selected dates in
January - June 2012



Host your wedding at **Salomons** between January & June 2012* and pay:

£59.95 per person

Our package price includes the following:

* **Ceremony room** from a choice of our Victorian Theatre, Gold Room, Conservatory or South Terrace

* **Reception Venue hire**

* **Drinks Reception of Bucks Fizz based on one glass per person**

* **3 course set wedding breakfast**
served in either the Victorian Theatre, Dining Room, Gold Room or Conservatory
(see opposite page for menu details)

* **½ a bottle of house wine per person to accompany your meal**

* **1 glass of sparkling house wine per person** for the toasts.

* **Evening buffet for all daytime guests**
Selection of sandwiches, crudities & dips and vegetable crisps

Should you wish to enhance any part of this package we will be happy to discuss this with you

**Applies to selected dates only*

The 2012 Wedding Offer is only available for new enquiries/bookings and subject to availability.

This offer cannot be used in conjunction with any other offer.



Wedding Breakfast Menu

First Course

Garden pea and mint soup with crème fraîche
Spinach and parmesan tart with chunky pesto
Ballantine of turkey with olive, lemon and parsley salad

Main Course

Roast topside of beef with Yorkshire pudding, horseradish and roast gravy
Roast breast of chicken with bread sauce, stuffing and gravy
Roast vegetable pithivier with vegetable gravy
Pavé of salmon with herb crust and lemon & sorrel sauce, served with new potatoes

All served with seasonal vegetables

Desserts

Rich chocolate brownie served with toffee sauce
Vanilla panna cotta with raspberry granita
Lemon tart with mint sugar

Fairtrade coffee with mints

Please choose only one dish from each course and, if required, the vegetarian option for the main course