







CONGRATULATIONS ON YOUR FORTHCOMING MARRIAGE!

Your Wedding is a very special day and the venue you select is very much part of it. We know that each wedding is as unique as the couple who are getting married and no two weddings should be the same.

Here at the Concorde we offer expert and enthusiastic guidance to assist with everything you could wish for to create a day that is as individual, exciting and memorable as you deserve; your magical wedding in a beautiful location, with sophisticated food, complimented by stylish and intimate surroundings.

When it comes to choosing your Wedding Breakfast we offer a range of menus and can cater for all sizes of events. From traditional cuisine to fingers buffets there's something to suit all tastes. Our Head Chef will work with you to create the perfect combination of flavours, provide advice on specific dietary and vegetarian requirements and child-friendly menus. To help you decide, we offer a complimentary pre-wedding menu tasting for the Bride & Groom with a glass of our excellent House Wine

Your Wedding Reception can be large (up to 200) or small (up to 50) and whether you decide to hold an intimate event for family and close friends or something more lavish, our professional and experienced team will ensure your Wedding Day will be a memory to cherish in future years







GARDEN MARQUEE

The extensive and beautiful gardens at The Concorde offer the perfect backdrop for a marquee reception. Our large, luxurious marquee can hold up to 200 guests and provides a perfect blank canvas to create something truly unique to you. And with a large garden there is ample space to add a bouncy castle or other outdoor games to keep your younger guests entertained.

Marquee weddings have an incredibly special atmosphere and are totally flexible. In our marquee, the only limit is your imagination... the possibilities are endless.







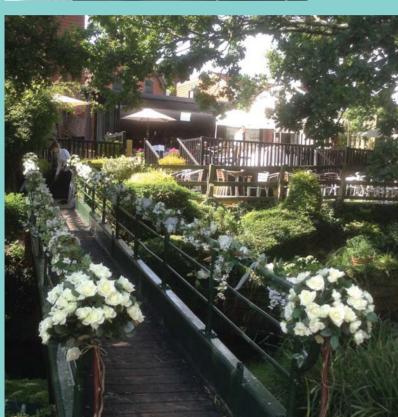




THE MOLDY FIG

The Moldy Fig is our relaxed and welcoming bistro. It captures the unrivalled jazz heritage of The Concorde, and its picture-adorned walls tell the fascinating story of The Concorde's unique history and the famous musicians who have performed here. With its rich wooden floors, comfy couches, cosy bar and versatile dining space, it's ideal for a celebration with a difference for up to 80 guests.

The Fig also boasts a beautiful woodland terrace and riverside patio, so if the weather is fine, you can enjoy reception drinks and canapés al fresco!















THE GREEN ROOM

The Green Room is ideal for more intimate gatherings, with space for up to 50 guests and a private entrance, cloakroom facilities and a well-equipped bar. Bespoke Packages are available on request



NEED HELP PLANNING

We want your Wedding Day to be as special as you want it to be. With over 60 years' experience and still privately owned and managed you can be sure that we will go out of our way to make your day truly special. We are happy to discuss your individual plans and ideas and provide our expert guidance to assist with catering, seating arrangements and anything else you may be unsure of for your special day.











Accommodation can be arranged at our on-site 35-bedroom three star Ellington Lodge Hotel with a complimentary Garden Room for the happy couple for the wedding night.

Set in woodland the Hotel offers a choice of accommodation Standard Double/Twin, Executive and Garden Rooms, all with full English breakfast.



Near the city yet in rural surroundings with ample free car parking and complimentary Wi-Fi











DINE · DANCE · DREAM

HARMONY PACKAGE

Based on 40 guests for the day and 80 guests for the evening reception

Package includes

- Glass of Buck's Fizz or Sparkling Wine on arrival
- Three course Wedding Breakfast / BBQ Menu / Hog Roast Menu
- Glass of Sparkling Wine for Toast
- Bacon Rolls (evening reception)
- Tables and chairs for wedding breakfast
- White linen tablecloths and napkins
- Wedding cake stand and knife
- Easel for table plan
- Black and white dance floor (Marquee)
- Standard 1+ 1 portable toilet facilities
- Red carpet for arrival
- Services of Wedding Co-ordinator leading up to your day and dedicated Wedding Manager on the day
- Complimentary pre-wedding Menu tasting with a glass of house wine
- Hire until 12pm midnight
- Staging, Mic and PA
- In-house DJ
- Exclusive use of gardens
- Complimentary overnight accommodation in a garden room for the newlyweds
- Discounted accommodation rates for guests

£2500

Terms and Conditions

£35 per extra adult guest in the day £10 per extra adult guest in the evening Price includes VAT at 20%

DINE · DANCE · DREAM

HARMONY PACKAGE

Optional Extras

Why not add a little extra to your chosen package and make your day as unique as you!

CANAPES ON ARRIVAL

Selection of four items £5.95 per person

WINE PACKAGE

House Wine £20 per bottle

Red – White – Rose

(wine can be upgraded – please ask for Wine List)

BOTTLED BEER

A bucket of five bottles of Budweiser / Corona £20
A bucket of 10 bottles of Budweiser / Corona £35

NIBBLES

Selection of Crisps and Nuts £2.75 per person

DECORATION

Twinkling Back Drop £175
Twinkling Table Skirt £50
Cake Table Skirt £25
All-in package for above three £200

Chair Cover/Sash £2.50 per chair

ADDITIONAL SEATING FOR EVENING GUESTS

£10 per table (maximum seating for 10) £2 per additional chair

CHILDREN'S MENU & DRINKS PACKAGE

Under 3 years – children eat for free
3-10 years - £15.95 per head
includes unlimited soft drinks
on arrival and through wedding breakfast

DINE · DANCE · DREAM

HARMONY PACKAGE WEDDING BREAKFAST MENU

Choose one item from each course plus a vegetarian option if required

appetiser

Home-made Soup GF

choose from
Potato and Watercress
Pea and Ham
Sweetcorn Chowder
Tomato and Basil

Farmhouse Pate

chef's onion relish, toasted onion bloomer GF bread available

vegetarian

Sweet Potato and Chick Pea Falafells

carrot, beetroot and cucumber salad bulgar wheat, maple and cumin dressing

main course

Pan fried Chicken Supreme GF

braised savoy cabbage, creamed mash potato red wine sauce

Baked Salmon Fillet

dauphinoise potatoes, fine green beans romesco sauce

vegetarian

Stuffed Aubergine

baked aubergine stuffed with roasted vegetable ratatouille, herb crust, provençale sauce, dauphinoise potato

dessert

Vanilla Crème Brulee

amaretti biscuits GF without biscuits

Rhubarb and Apple Panna Cotta GF

mango coulis

Chocolate Brownie

chocolate sauce, clotted cream

Fresh Filter Coffee

chocolate mint

DINE • DANCE • DREAM

HARMONY PACKAGE CHEF'S HOG ROAST

Roasted Pork Loin
Pulled Pork Shoulder
Pulled Pork Belly

served with
floured white baps
home-made sage and onion stuffing
apple sauce
barbecue sauce
root vegetable house slaw
mixed leaf salad

served with a choice of

Skin-On Potato Wedges

or

Garlic And Herb Roasted New Potatoes

Vegetarian and Vegan Alternatives Available

Dessert

Please choose one Dessert from the Package Menu

Fresh Filter Coffee chocolate mint

DINE · DANCE · DREAM

HARMONY PACKAGE BBQ MENU

choose 4 items from the list to include vegetarian/vegan items

6oz Pork Rib Eye Steak, Sticky BBQ glaze
Cajun Spiced Chicken Breast
6oz Steak Burger GF
6oz Rib Eye Steak
Lamb Kofta
6oz Cumberland Ring
Salmon Fillet, Honey and Soy Marinade
Sea Bass Fillet, Chill and Lime Oil
Mediterranean Vegetable Kebab v
Vegetarian Sausage v
Moving Mountains Burger, Pretzel Bun vegan

Side Dishes

Beetroot, Quinoa Rice Patties, Pretzel Bun vegan

choose 3 from:

Spring Onion, Chive and Crème Fraiche Potato Salad
Root Vegetable House Slaw
Mixed Leaf Salad
Heirloom Tomato, Onion and Radish
Baked New Potatoes, Herb Butter
Basil, Red Pepper and Pinenut Pasta Salad
Florida Rice Salad

Relishes and Condiments

Dessert

Please choose one Dessert from the Package Menu

Fresh Filter Coffee

chocolate mint

DINE · DANCE · DREAM

HARMONY PACKAGE CHILDREN'S MENU

Choose one item from each course

appetiser

Garlic Bread

ciabatta bread, garlic butter plain or with cheese

Carrot Sticks, Baby Plum Tomato, Melon and Grape mayonnaise dip

main course

Chicken Nuggets

garden peas or baked beans served with French fries

Pasta Bowl

tomato and basil sauce parmesan cheese

dessert

Ice Cream Sundae

trio of chocolate, vanilla, strawberry served with a wafer and chocolate shavings

DINE · DANCE · DREAM

CANAPE MENU

Spicy Crayfish Tails, Chilli & Mango Salsa

Cajun Spiced Chicken, Smoked Bacon, Garlic Rouille

Somerset Brie, Red Onion Relish v

Coronation Chicken, Toasted Flaked Almonds

Smoked Trout and Horseradish Cream

Feta Cheese, Green Olive and Sun blushed Tomato v

DINE · DANCE · DREAM

MELODY PACKAGE

Based on 40 guests for the day and 80 guests for the evening reception

Package includes

- Glass of Sparkling Wine or Pimms on arrival
- Three course Wedding Breakfast / BBQ Menu / Hog Roast Menu
- Half bottle of House Wine per person during meal
- Glass of Sparkling Wine for the Toast
- Six item Buffet (evening reception)
- Tables and chairs for wedding breakfast seat pads
- Chair covers / sashes (limited colours)
- Top and cake table twinkling skirts
- White linen tablecloths and napkins
- Wedding cake stand and knife
- Easel for table plan
- Black and white dance floor (Marquee)
- Standard 1+1 portable toilet facilities
- Red carpet for arrival
- Services of Wedding Co-ordinator leading up to your day and dedicated Wedding Manager on the day
- Complimentary pre-wedding Menu tasting with a glass of house wine
- In-house DJ
- Staging, Mic and PA
- Exclusive use of gardens
- Hire until 12pm midnight
- Complimentary overnight accommodation in a garden room for the newlyweds
- Discounted accommodation rates for guests

£3995

Terms and Conditions

£40 per extra adult guest in the day £17 per extra adult guest in the evening Price includes VAT at 20%

DINE · DANCE · DREAM

MELODY PACKAGE

OPTIONAL EXTRAS

Why not add a little extra to your chosen package and make your day as unique as you!

CANAPES ON ARRIVAL

Selection of four items £5.95 per person

WINE

Wine can be upgraded at additional cost Please ask for Wine List

BOTTLED BEER

A bucket of five bottles of Budweiser / Corona £20 A bucket of 10 bottles of Budweiser / Corona £35

EXTRA BUFFET ITEM

Choose an extra item from our Buffet Menu £2.50 per person

NIBBLES

Selection of Crisps and Nuts £2.75 per person

ADDITIONAL SEATING FOR EVENING GUESTS

£10 per table (maximum seating for 10) £2 per additional chair

CHILDREN'S MENU & DRINKS PACKAGE

Under 3 years – children eat for free
3-10 years - £15.95 per head
includes unlimited soft drinks
on arrival and through wedding breakfast

DINE · DANCE · DREAM

MELODY PACKAGE WEDDING BREAKFAST MENU

Choose one item from each course plus a vegetarian option if required

appetiser

Chicken Caesar Salad

sliced chicken breast, little gem lettuce, grilled bacon, croutons, caesar dressing, anchovies, parmesan shavings GF without croutons

Smoked Mackerel Fillet GF

chicory, orange and beetroot salad, tartare sauce

vegetarian

Woodland Mushroom and Baby Leaf Spinach

in a sherry cream, on toasted brioche GF bread available

main course

Slow braised Featherblade Steak GF

braised beef in red wine, crushed pan-fried new potatoes, roasted root vegetables, bacon, baby onion and red wine reduction

Baked Sea Bass Fillet GF

gratin potato, petit pois, caper, lemon and white wine sauce

vegetarian

Vegetable Cottage Pie

herb roasted root vegetables and potato mature cheddar cheese, panko gratin served with a leek and pea panache

dessert

Vanilla Crème Brulee

amaretti biscuits GF without biscuits

Sticky Toffee Pudding

salted caramel sauce, clotted cream

Chocolate and Orange Cheesecake

white and milk chocolate sauce

Fresh Filter Coffee

chocolate mint

DINE · DANCE · DREAM

MELODY PACKAGE

CHEF'S HOG ROAST

Roasted Pork Loin
Pulled Pork Shoulder
Pulled Pork Belly

served with
floured white baps
home-made sage and onion stuffing
apple sauce
barbecue sauce
root vegetable house slaw
mixed leaf salad

served with a choice of

Skin-On Potato Wedges

Or

Garlic And Herb Roasted New Potatoes

Vegetarian and Vegan Alternatives Available

Dessert

Please choose one Dessert from the Package Menu

Fresh Filter Coffee chocolate mint

DINE · DANCE · DREAM

MELODY PACKAGE BBQ MENU

choose 4 items from the list to include vegetarian/vegan items

6oz Pork Rib Eye Steak, Sticky BBQ glaze
Cajun Spiced Chicken Breast
6oz Steak Burger GF
6oz Rib Eye Steak
Lamb Kofta
6oz Cumberland Ring
Salmon Fillet, Honey and Soy Marinade
Sea Bass Fillet, Chill and Lime Oil
Mediterranean Vegetable Kebab v
Vegetarian Sausage v
Moving Mountains Burger, Pretzel Bun vegan
Beetroot, Quinoa Rice Patties, Pretzel Bun vegan

Side Dishes

choose 3 from:

Spring Onion, Chive and Crème Fraiche Potato Salad
Root Vegetable House Slaw
Mixed Leaf Salad
Heirloom Tomato, Onion and Radish
Baked New Potatoes, Herb Butter
Basil, Red Pepper and Pinenut Pasta Salad
Florida Rice Salad

Relishes and Condiments

Dessert

Please choose one Dessert from the Package Menu

Fresh Filter Coffee

chocolate mint

DINE · DANCE · DREAM

MELODY PACKAGE CHILDREN'S MENU

Choose one item from each course

appetiser

Garlic Bread

ciabatta bread, garlic butter plain or with cheese

Carrot Sticks, Baby Plum Tomato, Melon and Grape mayonnaise dip

main course

Chicken Nuggets

garden peas or baked beans served with French fries

Pasta Bowl

tomato and basil sauce parmesan cheese

dessert

Ice Cream Sundae

trio of chocolate, vanilla, strawberry served with a wafer and chocolate shavings

DINE · DANCE · DREAM

MELODY PACKAGE

EVENING BUFFET MENU

Select 6 items from the following (sandwiches count as one choice)

COLD BUFFET ITEMS

Petit Sandwich Selection

choose from
Cajun Chicken and Bacon
Ham and Dijon Mustard Mayo
Mature Cheddar, Plum Tomato
Tuna Mayo and Cucumber
Egg Mayo and Cress

Crudities

Carrot Sticks, Celery, Cucumber, Red Pepper with guacamole, tomato salsa, red pepper humous

Cocktail Scotch Eggs

Cocktail Pork Pies

Tortilla Chips

HOT BUFFET ITEMS

Breaded Cod Goujons tartare sauce

Mini Onion Bhajis

mango chutney, cucumber raita

Selection of Warm Pastries v

Mediterranean vegetable Feta Cheese Stilton and Apple

Cocktail Sausage Rolls

Skin-on Potato Wedges

with cajun spice, sour cream and chive

Tomato, Mozzarella and Basil Bruschetta \lor

Warm Mini Pie Selection

Steak and Ale Chicken and Tarragon

DINE · DANCE · DREAM

CANAPE MENU

Spicy Crayfish Tails, Chilli & Mango Salsa

Cajun Spiced Chicken, Smoked Bacon, Garlic Rouille

Somerset Brie, Red Onion Relish v

Coronation Chicken, Toasted Flaked Almonds

Smoked Trout and Horseradish Cream

Feta Cheese, Green Olive and Sun blushed Tomato v