

*A setting like no other, for a wedding like no other*



**The Brook Whipper-In Hotel is a traditional Rutland wedding venue in the centre of Oakham.**

- **The hotel has traditional beamed features throughout the building**
- **Capacity for 80 guests**
- **Exclusive use available, so you can truly make the Whipper In Hotel your own**
- **Exceptional, exciting cuisine. Imaginative menus and the opportunity to tailor every element of your wedding. Work with our wedding coordinator and chef will work with you to create your perfect wedding breakfast and evening buffet**

## **All Inclusive wedding package £3950.00**

Reception drink on arrival (based on one glass per person)

Two glasses of house white and red wine (based on two glass per person) with the wedding breakfast

Prosecco toast (based on one glass per person)

3 course wedding breakfast from a selection of our menus

Evening buffet

Special children's menu

Chair covers and bows

Flower table centre pieces

Swags for the top table and cake table

2 top table centre pieces and a rose bowl for bouquet

Personalised menus and seating plan

Excellent photographic opportunities

Disco for evening reception

Bridal suite with breakfast

Special guest accommodation rates

Package is based on 60 adults for the day time reception and 100 adults in the evening

# Your Inclusive wedding package - Food and drink

## Drinks Package

A glass of bucks fizz, Pimms and lemonade or a bottle of chilled beer – Reception drink  
Two glasses of house white, red wine or rose – Wine with the meal  
One glass of sparkling wine – Toast drink

## Wedding Breakfast (select one choice for each course)

### Starter

Roast tomato and basil soup (v)  
Roasted butternut squash soup (v)  
Chicken liver and cognac pâté with frisse leaf

### Main

Supreme of free range chicken breast with crispy bacon, woodland mushroom and light tarragon sauce  
Duo of salmon and cod with grilled asparagus, dill hollandaise sauce and fondant potatoes  
Roasted loin of pork with apricot stuffing, sage and apple jus with fondant potatoes  
Slow roasted prime rib of beef with honey glazed parsnip, Yorkshire pudding and rich burgundy sauce with roasted potatoes (£3.50 supplement)  
Three bone herb crusted rack of lamb with rich port sauce, garnish of fresh redcurrant, rosemary and chateau potatoes (£5.50 supplement)  
Goats cheese and butternut squash tatin

### Dessert

Choice of dessert from wedding menu selector within our wedding brochure

Freshly Prepared Ground Coffee and Mints

### Evening Buffet

Choice of any 6 items from the buffet selector within our wedding brochure

**A little extra makes a difference...**

**Additional guest for the Wedding breakfast £49.00**

**Additional guest for Evening buffet £12.95**

Why not upgrade your package to include canapés on arrival (3 per person) and champagne for your toast for only **£495.00** extra giving a total package price of **£4445.00**

