

THE BEETLE & WEDGE BOATHOUSE
MOULSFORD-ON-THMES
OXON OX10 9JF

TEL: 01491 651381 FAX: 01491 651376

WEDDING RECEPTIONS

Wedding Receptions are entirely individual occasions. Our experience in party planning and organisation will ensure the creation and co-ordination of an event, which reflects the wishes and style of the Bride and Groom.

The Beetle & Wedge Boathouse offers a wonderful setting on the banks of the River Thames. Magnificent food, delicious wines and true hospitality offer a perfect backdrop for an outstanding occasion.

The Boathouse can be laid out to accommodate various party sizes with a maximum of 70 guests for a sit-down function and up to 100 for a canapé function.

To make a reservation it is important to have seen The Beetle & Wedge Boathouse and discussed the style and content of your reception, so that you are confident that we will provide the occasion you envisage, that costings are in line with your budget and that the facilities we offer are appropriate. We feel we offer a 'tailor made' service rather than seeking to offer a package.

Initially a provisional reservation should be made for the date you require. A period will be agreed during which meetings are held and a final decision made, which if in favour leads to confirmation in writing with a deposit, to secure the date, as outlined in our terms and conditions. Subsequent discussions of the details and arrangements for the day will formulate a blueprint for the Reception.

Please note:

The dishes below are examples of the dishes we offer. Menus may be adapted seasonally in accordance with suppliers. Please let us know if there is something very specific that you would like, we can be flexible when creating your menu and our Head Chef, Bruce Buchan is happy to discuss specific dishes for your special day!

Prices range from £50.00 - £65.00 per head inclusive of Selection of Canapés, Starters, Main Course, Pudding & Cheese, Coffee & Truffles. All our menu prices include V.A.T. @ 20%

Celebration Cakes

Croque-en-Bouche – A pyramid of profiteroles each filled with liqueur flavoured cream and constructed with cascades of Dark and White Chocolate or Spun Sugar.

Meringue Pyramid – A huge pyramid of meringues, fresh fruits & cream served with fresh raspberry sauce.

or

A 'Cheese Cake' – a mountain of selected cheese to form a very special Celebration Cake, which can be dismantled to form a wonderful cheese board.

These Desserts must be pre-ordered and prices are dependant upon size and number of guests.

Depending on the number of guests attending your reception, we can offer you a menu with a choice of up to 3 starters & main courses, for desserts we recommend a served buffet which offers a fabulous choice of homemade puddings & wonderful cheeses. Alternatively we can offer buffet or canapé style receptions or special individual menus

All menus include a selection of Canapes served with your chosen arrival drinks, these typically include:

*Warm Feuillitage of Parmesan
Croutons of Smoked Salmon Mousse & Gravadlax
Tartlets of Crème Fraîche & Prawns
Olive Oil Crostini with Tapenade, Warm Goats Cheese & Sweet Capsicums
Cucumber & Stilton Cream Slices
Almonds, Pistachio & Cashew Nuts & Marinated Olives*

Suggested Starters

*Crispy Duck, Ginger Risotto Cake & Plum Sauce
Asparagus, Parmesan Shavings & Balsamic Dressing
Avocado Salad with Crab & Dijon Mayonnaise
Homemade Duck Terrine, Red Onion Compote
Warm Goats Cheese Salad with Beetroot, Croutons, & Pinenuts
Boathouse Classic Crayfish Cocktail
Homecured Gravadlax, Blinis & Creamy Dill Dressing
Artichoke Heart with Wild Mushrooms & Hollandaise Sauce
Locally Smoked Salmon, Homecured Gravadlax & Mediterranean Prawns with Herb Salad*

Suggested Main Courses

*Fillet of Sea Bass with Spinach, Saffron Sauce & Tempura Prawns
Escalope of Pollack, Buttered Leeks & Red Pepper Coulis
Pan Fried Salmon, English Asparagus & Hollandaise Sauce
Warm Escalope of Fresh Salmon with Salt Crust Herb Salad and Tomato Salsa*

*Wild Mushroom Gnocchi, Basil Butter, Parmesan
Roasted Mediterranean Vegetable Lasagne with Mozzarella
Warm Onion Tart with Truffle Sauce*

*Supreme of Gressingham Duck with Apples & Calvados
Supreme of Gressingham Duck, Wild Mushrooms & Red Wine Sauce
Sirloin Steak, Red Wine & Shallot Sauce
Fillet of Beef En Croute with Foie Gras & Wild Mushrooms
Loin of English Lamb, Roasted Mediterranean Vegetables & Rosemary Sauce
Roast Best End of English Lamb with Herb Crust, Rosemary Jus
Medallions of Venison with Chestnuts, Baby Onions, & Port Wine Sauce
Roast Supreme of Chicken, Spring Vegetable Cream*

All Main Courses are served with a selection of Seasonal Vegetables, Salads & Dauphinoise Potato

Pudding & Cheese Buffet

*Chocolate Truffle Torte & Raspberry Coulis
Baked Mango Cheesecake
Fresh Summer Fruits, Homemade Meringues & Cream
Profiteroles with Vanilla Ice Cream & Chocolate Sauce
A Selection of Sorbets & Ice Creams
Vanilla Crème Brûlée
Banoffee Pie
Steamed Treacle Sponge & Real Custard
Apple & Raspberry Crumble & Cream
A Selection of Farmhouse Cheeses*

A DISPLAY MAIN COURSE BUFFET (for 50 or more guests)

Baked Fresh Salmon with Tiger Prawns, Seared Scallops and Chive Butter Sauce
Whole Roast Sirloin of Beef, Sauce Béarnaise
Onion Tart with Truffle Sauce
Chicken Roasted with Lemon Thyme
Roast Leg of English Lamb Studded with Garlic

Warm Goats Cheese Salad with Olive Oil Croutons and Pine Kernels
Roasted Mediterranean Vegetables with Fresh Basil
Selection of Seasonal Vegetables
Tomato, Red Onion & Coriander Salad
Mixed French Leaf Salad
Hot New Potatoes with Butter and Chives
Dauphinoise Potatoes

£55.00 per person
(inclusive of canapés, starters, above menu, pudd's & coffee)

Tailor Made Intriguing Suggestions
For Special Parties
'Fish and Chips'

Ideal for a party that will enjoy Interaction and a leisurely starter for Fish Friends!

Gravadlax & Smoked Salmon with Herb Salad
Blinis and Dill Dressing
Served to each Guest

A large Service Plate is put in the centre of the table comprising:-

A Pedestal of Pink & Mediterranean Prawns
Fresh Asparagus
Pommes Allumettes (thin crisps)
Deep Fried Tempura Prawns, Spicy Squid, Dover Sole Fillets, Monkfish Thumbs & Scallops

*Lobster Tails * (*Supplement according to market price)*

Tartare Sauce, Lime & Coriander Mayonnaise

Followed by a Main Course
For example:-

Fillet of Beef in Butter Puff Pastry
Or Saddle of English Lamb
Or Loin of Veal with Creamy Wild Mushroom Sauce
Fresh Vegetables

Then Desserts
Coffee & Petits Fours

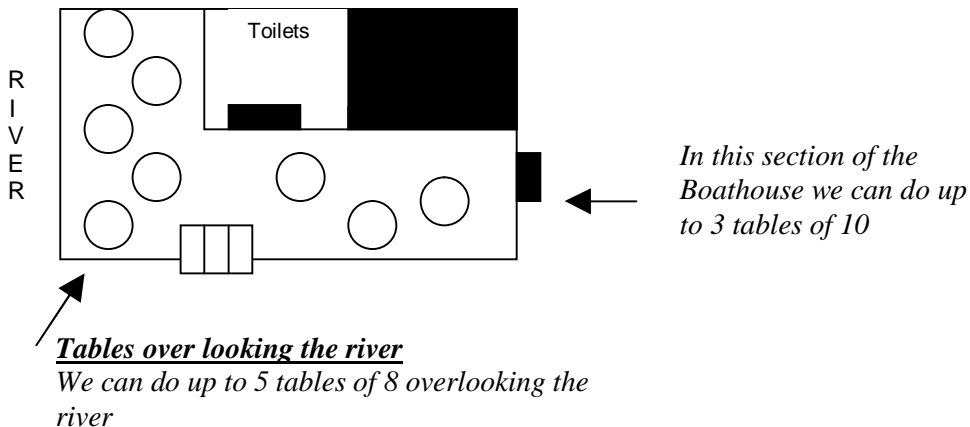
£65.00 per person
(inclusive of canapés, above menu, pudd's & coffee)

TABLE PLANNING

1. *The table plan and layout with the approximate number of guests per table will be agreed between ourselves.*
2. *We suggest you group your guests into groupings that you know work well and which matches the numbers agreed for each table.*
3. *Please make a list of your guests and indicate their table number clearly next to each guest. We can draw a plan on an A4 sheet of paper based on this list so that people have an idea of where they are going to be. Table numbers will be placed on each table. This list can be photocopied and placed in the reception area so that people know in advance where they will be sitting. One of our staff will verify their seating as they enter the room.*
4. *Name Cards: if you wish we can provide small name cards for each guest and place these according to your requirements. If you wish to provide your own cards we will of course be perfectly happy to put them around the tables.*
5. *We need the table plan at least 72 hours in advance but the table layout needs to be agreed in general parameters at one of the initial discussions.*
6. *If you wish to decorate your table (sprinkles, mini games, cameras, bubbles etc.) then this will need to be delivered to us at a prearranged time.*

Example Table Planning

Upstairs Part of The Boathouse



TERMS AND CONDITIONS OF RESERVATION

Deposit and Confirmation

Confirmation by letter or email of the date, timing and approximate numbers should be sent to us, together with a non-refundable deposit of £500.00 which will be deducted from the final account.

Terms

Two months prior to the event a further payment equivalent of 75% of the estimated cost will be required. This payment is non-refundable.

Final numbers will be requested three days prior to your event. The numbers invoiced will be as notified on that day or actually attending – whichever is the greater.

Credit Facilities

We ask for the balance of your account within 14 days of receipt of invoice.

Your letter of confirmation and deposit will signify acceptance of these conditions. We suggest insurance is put in place to cover all eventualities. .

Please note that we do not accept American Express as payment for weddings.

USEFUL TELEPHONE NUMBERS

All these recommendations are made simply because we have seen and have been impressed by the following people's work in their various fields.

FLORISTS

Ann Laing Flowers www.annlaingflowers.co.uk 01235 221009
Zara, The Flower Studio www.studioflowers.co.uk/ 01491 825365
Janine, The Garden Room www.thegarden-room.co.uk 07813 548088

MAGICIAN

Mr. Anthony John, member of The Magic Circle on 01189 732778 or 0778575 3414
www.anthonyjohn.co.uk/ **We cannot recommend Anthony enough!**

TOASTMASTER

Stewart Lilly (AUKSPT) www.theoxfordtoastmaster.co.uk 01235 832867
Roy Austin www.toastmasteronline.co.uk 01189 344422

MUSIC

Jubilee Jazz, Pat Rixon 01189 6133735 (Mobile 07946 542636)
Mister Kanish www.misterkanish.com 07912 42454 - Chris
Wise Monkeys wise-monkeys@live.co.uk 07973311580
Jonathan Vinten, Great Pianist www.jjvinten.co.uk 01883 625160
Esta Benjamin-Daley, Singer www.estabdaley.com 07790 451509

STRING QUARTET

Clarendon Quartet www.clarendon-quartet.co.uk/

HARPIST

Maria Beattie www.wedding-harpist.com 0208 5195474 (Mobile 077111 32486)
Jenny Broome www.harpitecture.com/ 01635 8379

DISCO

Azure Disco – Andy 07546 422622

PHOTOGRAPHERS

Stephen Wright 01189 462665 www.aweddingimage.org.uk
Robert James Photography 01491 832756 www.robertjamesphotography.co.uk
David Bostock 01491 200168 www.thebridalphotographer.co.uk
Rosie Parsons 07710 827045 www.foreverafterimages.com

BOATS

For cruises along the Thames in stylish launches, we can recommend:-

Hambleden Sales & Charters (Various) www.hscboats.co.uk 01491 578870 or 07813 917730
Thames Rivercruise (Various) www.thamesrivercruise.co.uk 01189 481088
John Calvert, Slipper Launch 'Portofino' (takes 6) 01491 874492 or 07973 177354
Steam Launch 'Consuta' (takes 12) 0118 972 3895 (Mr. Brown)
Salters Steamers www.salterssteamers.co.uk 01865 243421

CAKES, CUPCAKES & COOKIES

Streatley Village Cakes – Rebecca Bell www.streatleyvillagecakes.co.uk 01491 871456
Celebration Cakes – Catherine Scott www.catherines-cakes.co.uk 01491 873332
The Glorious Bakeshop www.thegloriousbakeshop.co.uk 01235 819 479(Emma & Dawn)

LIGHTING, FLAMES & SOUND

AC Disco – James www.acdisco.com 01865 875519

CHAIR COVERS/SASHES

Ambience Venue Styling – Charlie Small www.ambiencevenuestyling.com 0800 0439163
Bowtique Chair Covers & Venue Styling at The Wedding House **07792 552384**

TRANSPORT

Minors4You www.morrisminorweddingcars.co.uk 01235 851681
Rolls Royce Occasions, telephone Jerald on 01491 651342

Local Wedding Venues

St. John the Baptist Church – Moulsoford
Rev. Andrew Petit 01491 651216

St. Thomas's Church – Goring
Rev. Mark Blamey 01491 872196

St. Mary's Church – Streatley
Rev. Elias Polomski 01491 872191

Wallingford Town Hall (Registry Office)
01491 835373

Henley Registry Office
01491 573047

The National Trust – Basildon Park
0871 716 1926

Civil Celebrant
Lynn Tierney
01993 771460