

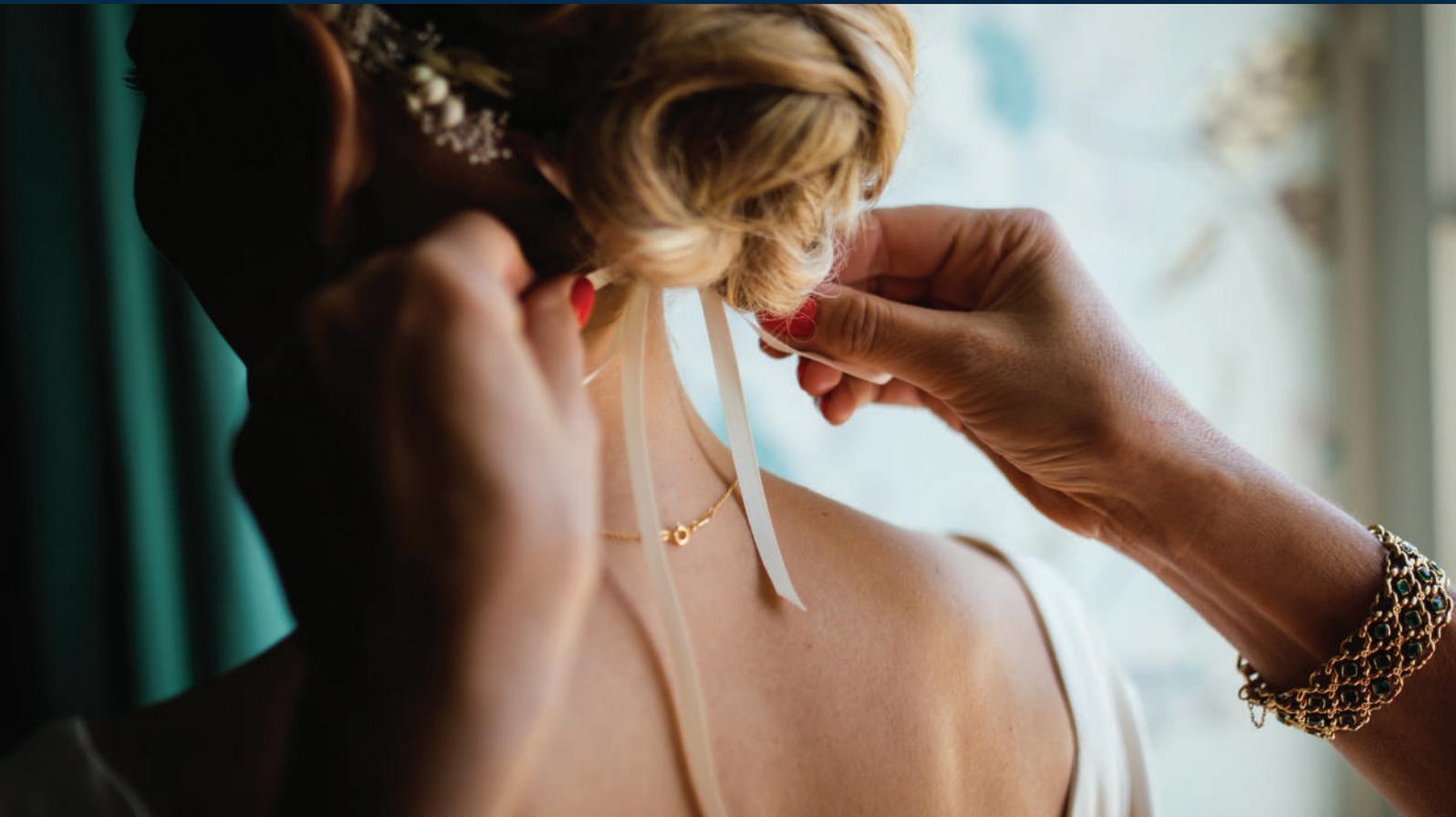


# Bath Function Rooms



## Weddings at Bath Function Rooms

Ceremonies and receptions in an elegant and flexible space for 40 to 120 guests. Award winning food from our kitchen at Green Park Brasserie.





*Nicolas Feuillatte*



*Nicolas*

CHAMPAGNE

*Nicolas Feuillatte*  
CHOUILLY - FRANCE

CHAMPAGNE

*Nicolas Feuillatte*

# Congratulations!

Welcome to Bath Function Rooms and congratulations on your engagement.

We understand how important it is to make your big day special and truly care about giving you the best customer service throughout your planning to your wedding day. We have a dedicated Events Manager who will be on hand throughout the process to help you every step of the way.

Bath Function Rooms is a licensed venue for civil partnerships and weddings with over 20 years experience hosting wedding receptions, formal and informal. We can serve up to 120 people in this stunning venue and offer restaurant quality catering by Green Park Brasserie.

We love to create a bespoke experience for you and your guests and can tailor catering to your specific needs. Our Event Managers are here to ensure that the planning process is relaxed, smooth and thorough and the event itself is everything you would wish it to be.



# How your day might run

2pm

Ceremony in Bath Function Rooms

2.30pm

Drinks and Canapé Reception

3.30pm

Seated for the Wedding Breakfast

4.30pm

Wedding Breakfast served

7pm

Speeches and cutting of the cake

8pm

Turn room around for evening party and arrival of evening guests

8.30pm

Disco to start - First Dance

9.30pm

Evening Buffet served

Midnight

Carriages

Depending on the time and date of the booking we may be able to offer you use of the Green Park Brasserie for your arrival drinks reception.





## Ceremonies

Bath Function Rooms is a licensed venue for civil ceremonies or weddings.

If you would like to hold your ceremony at Bath Function Rooms, we charge a £250 ceremony fee. You will need to contact the Bath Registry Office to arrange ceremony details, additional charges and a marriage licence.

We can play processional music of your choice through our PA system or arrange for live music to be played by professional musicians.

We also offer our boardroom for signing the register. We are happy for you to provide your own florists, cake and entertainment, however we do have people that we regularly use and are happy to recommend these to you.

# Drinks reception

We offer a range of drinks packages and bespoke options. If you're big on craft beers, fresh cocktails or champagnes we can arrange a reception to meet your tastes.

## Couples Signature Cocktail

We offer a consultation service leading to the creation of a new or classic cocktail that perfectly matches our happy couples' tastes.

This cocktail is then named or re-named for you and served as a welcome drink to your guests. Prices are dependant on ingredients and charged per person.

## The classics

### Option 1

A Glass of Prosecco on arrival

1/2 a bottle of house wine with meal

### Option 2

Glass of Prosecco or Pimms or Mulled Wine

1/2 a bottle of house wine with meal

Glass of prosecco with toast

### Option 3

Glass of Prosecco or Pimms or Mulled Wine

1/2 a bottle of Chilean Sauvignon Blanc or Merlot

Glass of prosecco with toast

### Option 4

Glass of Premium Champagne on arrival or

Hendricks Gin, Cucumber and Tonic

1/2 bottle NZ Marlborough Sauvignon Blanc or Pinot Noir

Glass of Premium Champagne with toast



# Sample food menu

Food is at the heart of everything we do. We use local suppliers and source free range produce whenever possible. We have developed set menu options for you, our chefs are also happy to tailor make a menu that suits your individual needs.

## Canapés

Enjoy a selection of canapés with your arrival drinks reception.

### Meat Selection

Chicken liver parfait crostini  
Chicken satay skewers  
Lamb Koftas with lime yogurt  
Thai chilli beef skewers  
Honey mustard glazed sausages  
Mozzarella wrapped in Parma ham  
with pesto dip

### Fish Selection

Skewered king prawns with chilli and lime  
Smoked salmon blini with dill dressing  
Salmon pate on rye  
Tuna, lemon and caper bruschetta  
Crab and crayfish bruschetta with lemon dressing

### Vegetarian selection

Mushroom Arancini  
Goats cheese and red onion crostini  
Balsamic tomato and basil pesto bruschetta  
Grilled aubergine and sun blushed tomato  
with basil pesto dip  
Brie and cranberry filo parcel  
Smashed pea, mint and feta crostini

### Sweet canapés

Mini Scones with Strawberry Jam and Clotted Cream  
White or Milk Chocolate Dipped Strawberries  
Mini Millionaire Shortbread  
Mini Chocolate Brownies  
Lemon Posset Cup

### Hearty Canape

A heartier bite served on small plates or bowls to nibble whilst you mingle

Haddock fishcakes with tartar sauce  
Chicken Caesar salad topped with crispy bacon and croutons  
Slider - Mini homemade beef burger, Westcombe cheddar, mustard mayonnaise and salad  
Mini falafel pittas, served with sweet chilli sauce and salad  
Yorkshire pudding, Cumberland mini sausage and red onion gravy  
Slow roasted beef stew served with corn bread  
Minted lamb and pearl barley stew topped with fresh peas and mint sprigs  
Chicken, pepper and apricot casserole served with mini roast potatoes  
3 bean chilli served with rice, topped with guacamole

# Wedding Breakfast Menus

Teaming up with our sister company Green Park Brasserie we are able to provide you with bespoke restaurant quality catering to suit any event. Our Events Manager will be working with you to create a perfect menu to suit your taste buds, but in the meantime please see below for our most popular set menus.

## Menu 1

Asparagus and Parmesan Tart

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Mozzarella Stuffed Chicken wrapped in Parma Ham  
with Rich Tomato Cassoulet Garden Salad and New Potatoes

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Raspberry Mousse with White Chocolate Shortbread Fingers

## Menu 2

Lemon and Pink Peppercorn marinated Salmon, Tomato  
and Red Onion Pickle

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Crisp Belly Pork, Dauphinoise Potatoes, Apple Cider Compote  
Fine Beans

\*\*\*

Crème Brûlée with Shortbread Biscuit

## Menu 3

Goats Cheese Mousse with Roasted Pistachio Crust, Rocket  
and Pear Salad

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Grilled Sea Bass fillet with Fennel, Leek  
and Mushroom Risotto Garden Salad

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Chocolate Brioche Bread and Butter Pudding  
with Crème Anglaise

Further menu options overleaf



# Wedding Breakfast Menus continued

## Menu 4

Ham Hock Terrine, Brasserie Piccalilli and Toasted Brioche

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Duck Confit, Dauphinoise Potatoes and Fine Beans

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Peanut Butter Brownie, Marshfield Farm Vanilla Ice Cream

## Menu 5

Duck Liver Parfait, Poached Plum, Honey Roast Garlic  
and Pistachio Salad

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Slow Cooked Lamb Shank, Crushed Sweet Potato, Oregano  
and Red Wine Jus and Fine Beans wrapped in Leeks

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Dark Chocolate Cheesecake with Quenelle of Chantilly Cream



# Vegetarian Menu Main Course Options

Please select one choice for all your vegetarian guests

Roast Tomato & Mediterranean Vegetable Tagliatelle, Shaved Local Sheep's Cheese and Wilted Rocket

Halloumi & Butternut Squash Fritters, Mango and Pepper Salad, Yoghurt Dressing

Wild Mushroom, Caramelised Shallot & Roast Squash Wellington, Spinach and Watercress Salad

Mushroom and Spinach Risotto with Spiced Squash and Roast Beetroot

Oven Dried Tomato, Confit Shallot & Goats Curd Tart Tatin with Beetroot and Fennel Salad

Blue Cheese, Asparagus & Courgette Pancake, Watercress Salad

Spicy Spinach Koftas Tomato & Mango Chutney & Harissa Dressed Salad

## Sample Children's Menu

Garlic Bread

Penne Pasta in a fresh Bolognese Sauce with Worthy Farm Cheddar

Selection of Marshfield Ice Cream with Chocolate Sauce



# Sharing Menu

This menu is served family style in serving dishes from your tables

## Starter

Mediterranean Sharing Boards:

Artisan Breads, Houmous, Pesto, Olives, Italian Cured Meats and Hinton Halloumi

## Mains

Pick one and nominate a chef to carve!

Boneless Leg of Lamb, Rosemary Roasted Potatoes, with Seasonal Vegetables and a Rich Red Wine Sauce

Pork Loin, Dauphinoise Potatoes, Fine Beans and a Cider and Mustard Sauce

Poached side of Salmon, Dill Buttered New Potatoes and Samphire (seasonal)

Wild Mushroom, Caramelised Shallot & Roast Squash Wellington with Creamed Spinach and Crushed New Potatoes

## Desserts

Pick one or have a mixture of the two

Deconstructed Eton Mess:  
Berries, Meringue, Cream and Coulis

Deconstructed Lemon Trifle:  
Lemon Drizzle Cake Pieces, Whipped Cream and Lemon Curd Sauce

Add a sharing Cheeseboard to any of these menus:  
A Selection of Four Fine Local Cheeses, Celery, Grapes Biscuits and Homemade Chutney



# Buffet menus

Depending on the size of your party, we may need to move the room around for evening entertainment.

## Menu A, Hot Rolls

Choice of 3 Hot fillings served in soft rolls with spiced wedges:

Cajun chicken and coleslaw

Pulled pork and apple relish

Free-range Sandridge Farm Sausages or Vegetarian Sausage

Newton Farm Bacon

Fish Goujons with Tartar Sauce

Cajun Chicken & Coleslaw

Mushroom & Goats Cheese

Butternut Squash Falafel in Pitta with Lettuce & Tzatziki

## Menu B - Pizza buffet

A selection of wood fired pizzas from our sister company Bath Pizza Co, served rolling buffet style for you and your guests to enjoy.

## Menu C – Seasonal tarts & salads

Freshly baked tart served with a selection of seasonal salads (samples below).

### Tarts

Worthy farm cheddar and Tomato

Broccoli, salmon and crème fraiche

Goats cheese and red onion

Roasted vegetable and parmesan

### Salad Selection

Herb Roasted New potatoes

Traditional mixed salad with honey and lemon dressing

Spiced couscous, roasted beetroot and butternut squash

Lemon quinoa, cherry tomato, parsley, mint and red pepper

Pesto pasta salad with rocket, cherry tomatoes and feta



# Buffet menus continued

## Menu D – Mixed evening buffet

Seasonal Tart

Butternut squash falafels served  
with sweet chilli sauce

Honey mustard glazed sausages

Homemade sausage rolls with tomato chutney

Homemade haddock fishcakes  
with tartar sauce

Vegetable Spring Rolls

Herb roasted new potatoes

Mixed salad

Hummus and crudities

## Menu E – Cold meats and salad

Artisan Bread basket

Lemon and dill baked salmon fillets

Glazed ham slices

Rare roast beef slices

Herb roasted new potatoes

Mixed leaves, plum, pistachio and honey salad

Tricolour salad

## Menu F - Hearty stews and sides

Choice of 2 delicious one pots (listed below)  
served with seasonal vegetables and herb roasted  
new potatoes.

Pork and cider stew

Beef bourguignon

Butternut squash, lentil and spinach curry

Slow cooked beef chilli

Minted lamb and pearl barley

Chicken, pepper and apricot tagine

3 bean chilli

Sweet potato and aubergine curry

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## Sharing boards

Meat antipasto – Italian meats - Parma ham, salami, mortadella, pancetta, olives, piccalilli, ciabatta, balsamic, pesto and hummus.

Veggie antipasto – Mediterranean mezze sun blushed tomatoes, pesto, grilled aubergine, artichoke, olives, ciabatta, balsamic, pesto and hummus.

Local cheese board – selection of local cheeses served with celery, grapes, crackers and homemade chutney.

Brasserie Board - Artisan Bread Basket, selection of local cheeses, celery, biscuits, grapes, apple and homemade chutney, Chicken Liver Pate, Cured Italian Meats, Olives, Sundried Tomatoes, Caper Berries, Brasserie Piccalilli, Mixed Leaves

# Planning and Payment Procedures

Should you wish to make a provisional booking, we are happy to hold your preferred date without obligation for 7 days. To confirm your booking we require a completed booking form along with the room hire fee as a non-refundable deposit for your event. Rates available on request.

## Twelve Weeks Prior

We will meet to discuss your decoration and catering ideas and create a menu for your event.

## Six Weeks Prior

A 50 % invoice will be sent to you for pre-payment and we will arrange a meeting to discuss your final plans and run through the layout of your day.

## One Week Prior

Our final meeting to confirm guest numbers, any dietary requirements and go over your table plan. Once this is complete we will need you to settle the balance on your account. After this time any last minute cancellations will be charged in full.

Further details overleaf



# Planning and Payment Procedures continued

## The Day Before

You are welcome to drop off any decorations, your seating chart, and your wedding cake. Your event manager will be on hand to listen to any instructions! Please note if you are supplying any balloons we requested that they already be inflated and tied.

## On the Day

If you have members of your wedding party you wish to send in to help or supervise with decorations please discuss this with your Event Manager. It is recommended that you nominate a member of the wedding party to be a point of contact during the day, so that you can relax and enjoy the celebrations.

## One Week Post Event

Any outstanding drinks bill or invoice must now be settled.

## Cancellations

Your deposit, once paid, is non-refundable. It acts to secure the venue and date for you and to cover expenses made by us. If there are special circumstances relating to your cancellation or we are able to re-sell that specific date, we are willing to discuss a refund or partial refund. Please see the terms and conditions for more details.

Once your account has been settled and final numbers confirmed if for any reason guests are unable to attend we will be unable to refund any payment made.



# Useful Information and Additional Services

## Tables

Our round tables are 5ft6 in diameter and accommodate between 8 – 10 guests. Your choice of room arrangement depends on your final number of guests. Alternatively we can provide rectangular long tables if required. The room dimensions are 45ft x 30ft or 14m x9m

## Tableware and Crockery

For seated dinners and buffets our tables are elegantly dressed with white linen, linen tablecloths for seated dinners, Jesmond design cutlery and white china. Our prices are inclusive of crockery, cutlery, glassware and service staff.

## Table Layouts and Seating Plans

Menus on tables are provided. We require table layout plans for seated dinners. We are happy to put out your place cards according to your seating plan, for which we can provide an easel. If you would like us to take care of this element please refer to the Creative Design Section and ask our Events Manager for more details.

## Table Decorations

We are happy to dress the tables with your favours and other decorations. We ask that each table comes individually packed and with instructions as to how would like them presented. We also have silver candelabra, which are available for hire as table centers.

## Creative Wedding Design

Should you desire a particular theme or have creative ideas for your wedding, our Events Manager has the expertise to apply these ideas to your event. This will require a few additional consultancy meetings and management fee of 5% of the total creative design costs. Areas of creative design are flowers, table centers, favours menus and place cards, room dressing,

[Further details overleaf](#)

# Useful Information and Additional Services

## Entertainment

We have a DJ that we use on a regular basis who will provide you with all you need to get the party going, from £250 for 4 hours. You could try your hand at Bandedoke with <http://www.kickinthecrotchet.co.uk> who also play as a normal wedding band.

It is also possible to use our plug in and play system with your own playlist, rental of our PA system and disco lights for a DIY party, from £80.

## Photo Booth

We can offer a room, a photography backdrop and a selection of props for a Photo Booth from £100 (including extra room hire). You may like your photographer to take these pictures or use the selfie sticks provided for a DIY Booth

## Celebrate before your Wedding Day

Once you have confirmed your booking with Bath Function Rooms we can offer you 10% off food for any wedding related parties at the Green Park Brasserie e.g. hen dinners, family rehearsal dinners, engagement parties or perhaps the day after for a large Bloody Mary!

## Special Dietary Requirements

We serve restaurant quality catering from Green Park Brasserie.

We are happy to accommodate guests with special dietary requirements and will develop these menu items with our head chef on your advise.

We are unable to guarantee an allergen free environment in our food preparation areas.

# Bar Menu

## Draught

Pilsner Urquell, Czech Republic 4.4%

Ashton Press, UK 4.8%

Honey's Midford Cider, UK 6.5%, Pre – order

Medium –dry, traditionally still Somerset cider from Midford near Bath. It comes in beautiful wooden barrels and has a clean taste with the flavours of traditional West Country apple varieties.

## Bottled Beer

Budvar, Czech Republic 5%, 330ml

Corona Lager, Mexico 4.4%, 330ml

Celia Dark Lager GF, Czech Republic 4.5% 330ml, Pre - order

Densely black with an almost ruby red hue, high carbonation & dense head. Distinct coffee like, nutty, rye bread aroma from roasted malts. Thick & chewy on the palate with a toasted malt character.

Erdinger Hefe Weisse, Germany, 5.3% 330ml

Founders All Day IPA, USA, 4.7% 355ml

Duvel, Belgium, 8.5% ,330ml, Pre-Order

Produced by Duvel Moortgat Brewery in Belgium. Four generations of the Moortgat family have created this intense and aromatic ale. Duvel has a fruity dry aroma and an alcohol-sweet flavour with a pronounced hop aroma.

Liefmans Fruitesse, Belgium, 4.2%, 330ml

Guinness Stout, Dublin, 4.1%, 440ml

Bath Ales Gem – Bitter, 4.8% 500mls

Bath Ales SPA - Pale, 3.7%, 500mls

Bar menu continued overleaf

# Bar Menu continued

## Spirits 25ml

Stolichnaya Original Vodka 40%  
Russian Standard Vodka 40%  
Bombay Dry Gin 37.5%  
Gordon's Gin 37.5% Courvoisier Cognac 40%  
The Glenlivet 12yr Single Malt Whisky 40%  
Grouse Blended Whisky 40%  
Jack Daniels Sour Mash Whiskey 40%  
Lambs Navy Rum (Dark) 45%  
Bacardi White Rum 37.5%  
Captain Morgan's Spiced Rum 35%  
M W Heron's Southern Comfort 35%  
Disaronno Amaretto 28%  
Jagermeister Herbal Liquor 35%  
Sambuca White or Black Aniseed Liquor 38%  
White or Gold Tequila 38%

## Soft Drinks

Orange/Apple/Cranberry Juice  
Coca Cola/Diet Glass  
Bottle Ben Shaw's Cloudy Lemonade  
Britvic Tonic/Diet  
Mixer Dash  
Fruit Cordial Shot  
Draught Soda Water  
Bottled Water Small  
Bottled Water Large

A selection of Teas and Coffee - Pre-order only

## Red Wine

House Red, Tempranillo, Spain  
Merlot, Chile  
Malbec, Argentina  
Pinot Noir, NZ – Pre-order only

## White Wine

House White, Spain  
Pinot Grigio, Italy  
Sauvignon Blanc, NZ – Pre-order only

## Rose

House Rose, Cabernet, Chile  
Pinot Grigio, Rosato, Italy - Pre-order only

## Sparkling

Prosecco, Italy  
Prosecco Rosato, Italy – Pre-order only  
House Champagne, Brut NV – Pre-order only  
Veuve Clicquot Brut, NV – Pre-order only

## 4ltr Tap Jars

Pre-order only:  
Sparkling Elderflower with Cucumber  
and Mint Infusion Fresh Orange or Apple Juice  
Fruit Cordials



## Bath Function Rooms

Weddings, parties, corporate events, private dining



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