



WHIRLWIND WEDDINGS

If you can't wait to get married then our Whirlwind Wedding package might be just what you are looking for. Here at the Pinewood Hotel, we have designed a wedding package with all the essentials (and optional extras) to tailor make your perfect day!

Available to book exclusively on selected dates in 2024!



Additional Day and Evening
Guests - £50 per person
Additional Evening Guests Only -
£20 per person

Children 0-12 - £20 per person
Children 13-17 - £40 per person

PACKAGE INCLUDES

- Dedicated wedding coordinator
- VIP Red carpet arrival
- 3 course wedding breakfast
- Teas/Coffees and Chocolates
- White table linen and napkins
- Use of cake stand and knife
- Use of grounds for photographs, free parking
- Honeymoon suite for the couple plus English breakfast the next day
- Discounted accommodation rates for all guests
- Function room hire with dance floor
- Duty manager to act as Toast master
- Use of personalized post box
- Evening buffet of Bacon rolls/ Egg rolls/ Sun blushed Tomato and Hummus rolls
- Acacia suite dressing room for Bridal party

Optional Extras:

Personalize your day by adding on any of these special extras:

- Reception drink on arrival:
Bucks Fizz £6 House Prosecco £7 House Champagne £10 (all prices are per glass)
- Add Canapes reception: 3 varieties for £5.50pp
- A glass of wine per person with the wedding breakfast - £6 per person or £14pp for half bottle
- Get married at the hotel -
Civil Ceremony Room Hire - £350
- Hire our resident DJ - £500

Terms & Conditions: This offer is only available on selected dates in 2024. The offer includes the wedding reception only. If you wish to hold a civil ceremony at the hotel, additional room hire charges will apply.

MENU

STARTER

Silky Celeriac Soup with Garlic Croutons
Leek and Potato Soup
Chicken Liver Pate with Spiced Fruit Chutney
and Toasted brioche
Beetroot and Goats Cheese Salad with
Raspberry Dressing
Red Onion Tart with Balsamic Glaze

MAIN

Lemon and Thyme Chicken Supreme with Mash
Potato and Crispy Pancetta & Red Wine Jus
Braised Beef with Parsley Mash, Rosemary Jue
and Seasonal Vegetables
Sweet Jacket Potato with Chickpea Ragu
Vegetarian curry and braised rice
Wild Mushroom Fricassee

DESSERT

Glazed Lemon Tart with Hazelnut Cream
Fruity Eton Mess
Sticky Toffee Pudding with Vanilla Ice Cream
White Chocolate Cheesecake with Wild Berries
Bread and Butter Pudding with Vanilla Ice
Cream