



# Packages

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Bexleyheath Marriott Hotel

Whether you're dreaming of an elegant, grand reception, or a quiet, intimate ceremony, we can tailor a bespoke package just for you.

We'd be delighted to help you plan your perfect big day. Our packages include civil ceremonies and partnerships, vow renewals and receptions of all sizes and styles.

**4\* PACKAGE – £40 per adult**

**£45 per adult for 2019 onwards**

- »» Three course wedding breakfast plus coffee
- »» Half bottle of house wine
- »» Glass of sparkling wine for the toast
- »» Preferential accommodation rates for your guests
- »» **Children's package (3-12 years ) £20 for 2018, £22.50 for 2019 onwards**

**SOMETHING NEW PACKAGE – £70 per adult on Saturdays**

**£67.50 Sunday to Friday**

**£17.50 evening guest only**

- »» Three course wedding breakfast plus coffee
- »» Arrival drinks of Bucks Fizz or Pimms
- »» Half bottle of house wine
- »» Glass of sparkling wine for the toast
- »» Evening buffet
- »» Preferential accommodation rates for your guests
- »» **Children's package (3-12 years) £24**

Bexleyheath Marriott Hotel, 1 Broadway, Bexleyheath, DA6 7JZ

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**SOMETHING BORROWED PACKAGE – £85 per adult on Saturdays**

£80 Sunday to Friday

£17.50 evening guest only

- »»» Arrival drinks of Bucks Fizz or Pimms
- »»» Arrival canapés
- »»» Three course wedding breakfast plus coffee
- »»» Half bottle of house wine
- »»» Glass of sparkling wine for the toast
- »»» Evening buffet
- »»» Chair covers and sashes
- »»» Preferential accommodation rates for your guests
- »»» Complimentary dinner on your first wedding anniversary
- »»» **Children's Package (3-12 years) £24**

**SOMETHING BLUE PACKAGE – £100 per adult on Saturdays**

£90 Sunday to Friday

£17.50 evening guest only

- »»» Arrival drinks of Bucks Fizz or Pimms
- »»» Arrival canapés
- »»» Four course wedding breakfast plus coffee
- »»» Half bottle of house wine
- »»» Glass of Champagne for the toast
- »»» Evening buffet
- »»» Chair covers and sashes
- »»» Our resident DJ to provide entertainment
- »»» Preferential accommodation rates for your guests
- »»» Leisure club membership for the bridal couple three months prior to the wedding
- »»» Complimentary dinner on your first wedding anniversary
- »»» **Children's Package (3-12 years) £24**

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## SELF CATERED PACKAGE – from £1,600 per day

Ideal for small and large multi-cultural events, our Applegarth Suite seats up to 240 guests.

- »→ Hire of the function room with tables, chairs and linen
- »→ Special accommodation rates for your guests
- »→ Complimentary car parking

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# Wedding Banquet

## APPETISERS

### Create your appetiser

#### Choose your ingredient

*Chicken*  
*Poached salmon*  
*Goat's cheese*

#### Choose your base salad

*Avocado, heirloom tomato, rocket, olives*  
*Cos lettuce, Parmesan, croutons*  
*Roast vegetables*

#### Choose your dressing

*Honey & mustard vinaigrette*  
*Caesar dressing*  
*White balsamic dressing*  
*Port wine vinaigrette*

## SOUP

### Cream of celeriac, potato & sage

#### Cream of vegetable

*Thyme croutons*

### Roast squash & pumpkin soup

#### Cream of tomato

*Basil oil*

## PLATED

### Pressed ham hock

*Leeks, peas, mustard, watercress*

### Poached salmon

*Cucumber, shallots, pickles*

### Apple & celeriac salad

*Soft egg, walnuts*

### Goat's cheese

*Heritage beetroot, basil*

### Shaved duck salad

*Orange, soaked raisins, celeriac slaw*

### Poached chicken salad

*Crispy bacon, egg, mustard dressing*

### Severn & Wye smoked salmon

*Pickle cream, dill, toasts*



## — MAIN COURSES —

### **Sirloin of beef**

*Yorkshire pudding, horseradish crème fraîche*

### **Chicken supreme**

*Pancetta, leeks, roast shallots*

### **Low & slow short rib of beef**

### **Pork fillet**

*Crispy sage & onion, caramelised pear*

### **Breaded chicken escalopes**

*Thyme, mustard*

### **Sea bass**

*Spinach, barley*

### **Rump of English lamb**

*Pressed shoulder*

## — PLATED VEGETARIAN —

### **Caramelised onion tart**

*Goat's cheese, fig, cress*

### **Tagliatelle**

*Pecorino, sun-blushed tomato, basil*

### **Roast heritage vegetables**

*Barley, herbs, mint hummus*



## POTATOES & VEGETABLES

### Choose your potatoes

Roast potatoes, thyme & sea salt

Potato gratin, caramelised onions

Hash potatoes

*Leeks, parsley*

Cream potato

Sweet potato

*Tarragon, garlic*

### Choose your vegetables

Tender stem broccoli

*Garlic, capers, shallots*

Savoy cabbage

*Pancetta*

Caramelised Celeriac

Carrots

*Honey, butter, parsley*

Rosemary roast butternut squash

Leeks, peas & pancetta

Fine beans & shallots



## DESSERTS

**Sticky toffee pudding**

*Vanilla ice-cream*

**Raspberry crème brûlée**

*Shortbread*

**Chocolate marquise**

*White chocolate sauce*

**Blueberry cheesecake**

*Vanilla tuille, blueberry coulis*

**Dark chocolate tart**

*Orange crème Anglais*

**Vanilla panna cotta**

*Strawberries, basil, shortcake*

**Clementine tart**

*Clotted cream*

**Regional cheese**

*Cheddar, blue, creamy  
chutney, celery, water biscuits*

## COFFEE & PETIT FOURS