

THE
BULL

MARTIN DEADMAN



EAT
DRINK
CELEBRATE
SLEEP

WEDDING PACKAGES

Leigh Anne & Elaine
Wedding Coordinators
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WEDDINGS AT THE BULL

OUR DEDICATED WEDDING COORDINATORS
NURTURE A RELATIONSHIP WITH EACH COUPLE,
BASED ON A GENUINE DESIRE TO
ORGANISE YOUR WEDDING EXACTLY THE
WAY YOU WANT IT TO BE.





ALL INCLUSIVE 50 GUEST WEDDING PACKAGE

** package price is for up to 50 day guests, but venue is not limited to 50 guests**

April '19 – March '20 £3,500 plus hire fee <i>Additional day guest £65 pp</i>	April '20 – March '21 £5,000 plus hire fee <i>Additional day guest £70 pp</i>	April '21 – March '22 £6,000 plus hire fee <i>Additional day guest £75 pp</i>
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<u>HIRE CHARGE</u>	Monday to Thursday	no additional hire fee
	Friday and Bank Holiday fire fee ...	+ £500
	Saturday hire fee	+ £1000

INCLUDED IN THE PACKAGE:

- Wedding coordinator throughout
- Venue hire for ceremony and reception
- Table linen & napkins
- Reception drinks
- Three-course wedding breakfast or smokehouse feast
- Third of a bottle of house wine per person
- Cake stand & knife
- Toast drinks
- Evening snack, hot baguettes or sliders
- Overnight stay in the honeymoon suite for married couple
- Full English breakfast the following morning for married couple

BOOKING CONDITIONS

Deposit £750. A further £1,000 to be paid at complimentary food tasting and final balance must be settled 6 weeks before wedding date. A further instalment may be required for weddings booked at least 18 months in advance. Deposits are non-refundable. Please read our contract for terms and conditions.



RECEPTION PACKAGE

Please choose up to 2 reception drinks (included in package):

- Pimm's and lemonade/ winter Pimm's with seasonal fruit
- Bucks Fizz - sparkling wine with orange juice
- Elderflower Spritzer, non-alcoholic
- Bottles of Peroni

CANAPÉS

We can offer a variety of canapés, including but not limited to:

Traditional canapés £4 per person – choose 4 options

- Chicken liver pate with caramelised onions
- Spinach and truffle
- Mushroom and Parmesan
- Smoked mackerel and chive
- Smoked salmon with horseradish
- Blue cheese and crème fraiche

Smokehouse canapés £5 per person – including all options

- Chargrilled chorizo
- The Bull sausage
- Smoked chicken



Sample
GOURMET WEDDING BREAKFAST

Included in Package

Starters

The Bull oak smoked salmon, rye bread, lemon crème fraiche, burnt cucumber

The Bull prawn cocktail, sea vegetable salad

Seasonal soup, homemade bread

Chicken liver parfait, caramelised onion, saffron fruit bread

Ham hock terrine, piccalilli, homemade bread

Main Courses

Slow cooked belly of pork, smoked mash, seasonal vegetables, crackling, apple sauce, jus

Traditional roast chicken breast, lamb shoulder or vegetarian roast (V) served with seasonal vegetables, homemade gravy, roast potatoes and Yorkshire pudding

Smoked beef rib, confit onion, BBQ cauliflower, horseradish mash

Smoked haddock fillet, haricot beans, Wensleydale crust, black pudding, seasonal vegetables

Seasonal risotto (V)

Desserts

Vanilla crème brûlée

Chocolate hazelnut brownie, blackcurrant sorbet

Apple crumble, vanilla ice cream

Summer fruit Eton Mess (Apr-Oct)

Winter rice pudding with strawberry jam (Oct-Apr)

Lemon posset, candied orange, shortbread

*1 starter, 1 main and 1 dessert from your chosen option menu.
If you would like extra courses or a bespoke menu the chef would be happy to discuss.*



Sample
SMOKEHOUSE WEDDING BREAKFAST

Using our 'Old Hickory Pit Smoker', imported direct from Texas

Included in Package

Smokehouse Wedding Breakfast

SMOKEHOUSE STARTER

- Chargrilled chorizo sausage
- The Bull sausage
- Padron peppers
- Caperberries

SMOKEHOUSE PLATTER

- Oak smoked chicken breast skewers
- 12 hour hickory smoked BBQ pork belly rib
- Pulled beef brisket
- Red slaw
- Mac 'n' cheese

VEGETARIAN OPTION

- Mushroom and Shallot Burger (V)
- Red Slaw
- Mac 'n' cheese

DESSERT

- Summer fruit Eton Mess (Apr-Oct)
- Lemon posset, candied orange, shortbread
- Dark chocolate and hazelnut brownie

BBQ Buffet Including Your Own Personal Chef

BBQ NIBBLES TO START

- Chargrilled chorizo sausage
- The Bull sausage
- Chargrilled halloumi with thyme oil

SERVED STRAIGHT FROM THE BBQ

Smokehouse Buffet

- Oak smoked chicken breast skewers
- 12-hour hickory smoked BBQ pork belly rib
- Pulled beef brisket

OR

Whole BBQ shoulder of pork with apple sauce

OR

Whole BBQ lamb leg with mint sauce

OR

Whole smoked jointed chicken

All served with:

- BBQ Jacket potatoes
- Corn on the cob
- Mac n' cheese
- Green salad
- Slaws

DESSERT (supplement £5 per person)

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- Dark chocolate and hazelnut brownie
- Orange chocolate cheesecake
- Lemon posset, candied orange, shortbread



EVENING FOOD OPTIONS

£6.95pp	£8.95pp	£13.95pp
<p><u>Selection of hot baguettes:</u></p> <p>Sausage and caramelised onions</p> <p>Mozzarella, tomato and pesto</p> <p>Brie and bacon</p> <p style="text-align: center;">*OR*</p> <p><u>Sliders:</u></p> <p>10-hour smoked pulled pork slider with red slaw & pickled carrot</p> <p>10-hour smoked beef brisket slider with sauerkraut</p>	<p><u>Selection of mixed sandwiches:</u></p> <p>Free range egg mayonnaise</p> <p>Salmon pate</p> <p>Ham & mustard</p> <p>Cheese & pickle</p> <p><u>Served with:</u></p> <p>Crisps</p> <p>Homemade sausage rolls</p> <p>Crudities with salsa and humus</p>	<p><u>Selection of mixed sandwiches:</u></p> <p>Cream cheese & roasted peppers</p> <p>Chicken & pesto</p> <p>Hartley bottom ham & wholegrain mustard</p> <p>Smoked salmon & cucumber</p> <p><u>Served with:</u></p> <p>Skewered tempura battered prawns with sweet chilli dip</p> <p>Homemade sausage rolls</p> <p>Asian spring rolls</p> <p>Indian samosas</p> <p>Chicken Satay</p>

HOT BUFFET £16.50pp* *Minimum order for each dish 20 portions*

- Braised beef stew with juniper, smoked garlic
- Smoked haddock and celeriac pie
- 12-hour smoked brisket of beef, red slaw
- 12-hour smoked pulled pork, kimchi
- Moroccan lamb tagine, fresh apricots
- Asian glazed pork belly, water chestnut, beansprout and coriander salad
- Chicken, mushroom and tarragon stew
- Burnt beetroot and chorizo smoked bean stew
- Moroccan bean tagine (v)

*** Served with a choice of side, rice, salad, mac n cheese, new potatoes, stump, roasted vegetables etc*

PREMIUM EVENING BUFFET £30 pp *Minimum 40 people*

- Hartley Bottom roast beef served with a horseradish crème fraiche
- Mustard glazed whole gammon served with a maple and mustard dressing
- Salami selection
- Artisan cheese board selection of six different varieties, biscuits, apples, grapes and celery
- Coronation chicken
- Whole dressed salmon
- Beetroot, shaved fennel, mixed leaves, Gorgonzola and toasted walnut salad, preserved lemon dressing
- Potato and chives salad



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A UNIQUE AND BEAUTIFUL COUNTRY INN
SITUATED IN THE DELIGHTFUL VILLAGE
OF HISTORIC WROTHAM. BOASTING CHARM
AND CHARACTER TO CREATE THE PERFECT
VENUE FOR YOUR WEDDING.

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