



## **Bantham Bash Complete Wedding Day Package for £75 per head**

**Hatch Marquee Hire** has teamed up with **Entertaining Food** to offer an exclusive wedding package available on selected dates Friday 13, Saturday 14 and Friday 20 and Saturday 21 August 2010.

Bantham Bash marquee site has fantastic uninterrupted views out to sea towards Burgh Island and beyond. It is a superb location for a marquee wedding and a fantastic backdrop to your day. This is an outstanding deal giving you the opportunity to have a fabulous wedding with all the trimmings, but not all the costs!

***A unique venue, a stylish marquee and delicious food!***

### **What's Included...**

#### ***Marquee and associated equipment:***

Frame marquee with clear bell and window walls  
Full linings  
Carpet  
Uplighters  
Festoon Lighting (behind roof linings)  
Dancefloor  
Tables  
Wooden Chairs  
Generator & Luxury Toilets Hire  
Venue Rental Fee

### **Menu**

#### ***Three Course Family Style Menu\****

Entertaining Food creates the ultimate wedding experience. Our refreshing modern approach offers a unique twist to the traditional style wedding. With locally sourced produce, real attention to detail and an experienced dedicated team we create an unforgettable celebration for your special day.

Sumptuous handcrafted food stylishly presented for you and your guests is our priority. From alfresco style dishes to local seafood platters, mouth watering desserts to slates of West Country cheeses with homemade breads and chutneys.  
(The food simply talks for itself.)

Weddings are all about you, family and friends sharing a special day. Entertaining Food will look after the smallest details so you don't have to.

*\*Drinks packages are available - priced separately*



**To book a site visit or to discuss this package in more detail:**  
tel: 01548 550322 or 0800 055 6695      email: [info@hatchmarqueehire.com](mailto:info@hatchmarqueehire.com)



## **Family style service menu suggestions**

This refreshing modern approach offers a unique twist to the traditional style. Weddings are all about you, family and friends sharing a special day, Let the food simply speak for itself. Our Waitresses deliver the food to the tables for your guests to help themselves.

### **Starters:**

Antipasti platters- *Slow roasted vine cherry tomatoes with rocket & mozzarella, Parma ham piled over fresh melon wedges Assorted salami, marinated olives, Pots of warm Bruschetta, olive oil and balsamic dip*

Wooden platters- *Potted local Salcombe crab with Pedro Xeminez sherry, Chicken parfait with brandy soaked raisons, Red pepper humus, Pots of warm Bruschetta, olive oil and balsamic dip*

Bamboo platters of Fresh BBQ mackerel fillets with soy and fresh thyme  
*Served on a bed of slow roasted vine ripened large plum tomatoes & a fresh horseradish cream  
Pots of warm Bruschetta, olive oil, and balsamic dip*

### **Mains courses:** Choose one from the following

Note: we can supply Vegetarian options on request

Roasted salmon with vine ripened tomato's and Salsa Verde-  
*Whole sides of salmon roasted skin side up on fresh tomatoes, capers & thyme  
Served with fresh mint, parsley, lemon and caper dressing.*

Porchetta – *Belly of pork rubbed with fennel, garlic, lemon zest, chilli flakes and rock salt.  
Braised in white wine, until it melts in the mouth, with crisp crackling drenched in local honey.  
Served with russet apples stuffed with sage and onions. and baby roast potatoes with roasted red onions.*

Whole strip loin of beef-*marinated in red wine, bay leaves, garlic, fresh thyme , seared & roasted on the BBQ.  
Served with rosemary infused Dauphinoise potatoes, and pots of fresh horseradish sauce.*

Whole roast Chicken *stuffed with lemon, fresh thyme & garlic,*  
*Served with mini Yorkshire puddings and honey roast cocktail sausages.*

**Salads;**

Choose one from the following

- *Slow roast and fresh tomato salad with char-grilled peppers and garlic dressed in olive oil and balsamic topped with fresh wild rocket leave,*
- *Mixed baby leaf salad with roasted butternut squash and toasted seeds*
- *Fine green bean salad with toasted hazelnuts and orange dressing*

**Desserts;**

Choose one from the following:

Sumptuous Meringue Pavlova

*Piled with fresh soft summer berries, and local Devonshire cream*

Triple Chocolate platters

*Warm dense chocolate brownies, mini pots au chocolat*

*Fresh tropical fruit skewers with a warm cointreau, orange & Belgian chocolate dip.*

Glass Trifle bowls of Tangy home-made lemon mousse

*Topped with fresh raspberries and served with jugs of pouring cream.*

Vintage Devonshire cream tea

*Tiered cake plates piled with fresh scones, clotted Devonshire cream & home-made strawberry jam & bowls of fresh locally picked strawberries*

Slates of West-country cheeses, such as Sharpham Brie ,Ticklemore goats cheese, Devon Blue, Cornish Yarg, organic Godminster Cheddar

*Served with wheat wafers and fresh summer fruits and home-made chutneys.*

Freshly brewed Coffee and tea infusions



## **Entertaining Food Drinks package for 2010**

### ***Menu A @ £13.50 per head***

This drinks package includes;

- ✓ Unlimited soft drinks all evening including water on tables.
- ✓ Unlimited local keg ale
- ✓ Cava champagne reception
- ✓ Soft alternative for reception drink i.e Elderflower Presse
- ✓ Allows a total of one bottle of house wine/Cava per guest.

### ***Menu B @ £14.50 per head***

This drinks package includes;

- ✓ Unlimited soft drinks all evening including sparkling and still water on tables
- ✓ Unlimited local keg ale and generic bottled lager
- ✓ Cava Champagne reception
- ✓ Soft alternative for reception drink as above
- ✓ Cava champagne toast at speeches
- ✓ Optional Fruit puree for a reception champagne cocktail, e.g. White peach Bellini
- ✓ Allows a total of 1.2 bottles of House wine including a Rose alternative and Cava per guest

### ***Menu C @ £16.50 per head***

This drinks package includes;

- ✓ Unlimited soft drinks including sparkling and still water on the table
- ✓ Unlimited keg ale and generic bottled lager
- ✓ Cava Champagne reception.
- ✓ Soft alternative for reception drink ,i.e Elderflower presse or Home-made lemonade
- ✓ Optional fruit puree for the reception Champagne cocktail e.g White peach Bellini
- ✓ Unlimited House wine including Red white and Rose
- ✓ Pannier Brut Champagne toast allowing 1 glass per person

### ***Note;***

We can offer a Pimms reception drink instead of Cava, please advise.

## **Entertaining Food House wine list 2010**

### ***White wine***

#### **Sauvignon Blanc, Bodegas Lauquita 2008/09 (Maule/Chile)**

Fresh, crisp white wine with a juicy fruit centre - touches of gooseberry to the finish. From the Maule Valley.

### ***Red Wine***

#### **Merlot, Bodegas Lauquita 2007/08 (Maule/Chile)**

An easy drinking red wine with fine plum flavours and a touch of spice. Cherry fruit on the nose, with layers of vanilla on the palate

### ***Rose Wine***

#### **Pinot Grigio 'Il Cantico' Rosato, Casa Carlo Botter 2008 (Veneto/Italy)**

Aromas of strawberries and raspberries with a crisp, delicious dry finish. A very quaffable rose.

### ***Champagne***

#### **Cava Castillo Perelada Brut Reserva NV (Catalunya/Spain)**

Lively gracious bubbles with honey and peach flavours and a long fresh, dry finish.

#### **Pannier Brut Selection NV (Champagne/France)**

Brilliant gold with elegant honey and peach flavours and a long, fresh finish. Gold medal at the International Wine Challenge.

### ***Note;***

Corkage will be charged at £2.00 per head if you wish to supply your own wine  
Or alternatively please ask for our more extensive wine list to choose from.