



The Cresset Weddings



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The Cresset Ltd
Rightwell
Bretton
Peterborough
PE3 8DX

Congratulations!



You're getting married! Firstly we'd like to congratulate you on your forthcoming wedding. Secondly, we'd love to help make it the perfect day for you!

We have been holding wedding ceremonies in our elegant function suites since 1998, working closely with the team at Peterborough Register Office to ensure everything is perfect for that most important of moments.

The Register Office will advise on when to give notice of your marriage. This notice of your intent to marry must be made in person to the Superintendent Registrar of the district in which you live. Please note that the Registrar cannot be booked more than a year in advance. The content of the ceremony must be agreed with the Superintendent Registrar.

For further information please contact:

The Superintendent Registrar, Peterborough Register Office
The Lawns, 33 Thorpe Road, Peterborough, PE3 6AB, Telephone
01733 864646



If you live in Bretton or have a connection with Bretton Parish, you could hold your wedding ceremony at the Church of the Holy Spirit (CofE) within The Cresset. This convenient location means you can have the perfect Church wedding and reception all under one roof!

The Church also provide personal preparation for marriage sessions. This is a chance to prepare for life after the wedding and contemplate your future as a couple. This service is available to all couples, not just those getting married at the Church. For more information, contact Rev. Helena del Pino on 07561 520989 or email: revhelenadelpino@gmail.com



We also have a list of excellent and professional local providers who can make your day extra special, so if you're looking for room decor, photography, entertainment or any additional services just ask the Events Team and they'll put you in touch with some that we recommend.

So, what's next? Get in touch and arrange an appointment with one of our Events Team. See the rooms, talk about your day and see if we are the right venue for you. We think we might be!

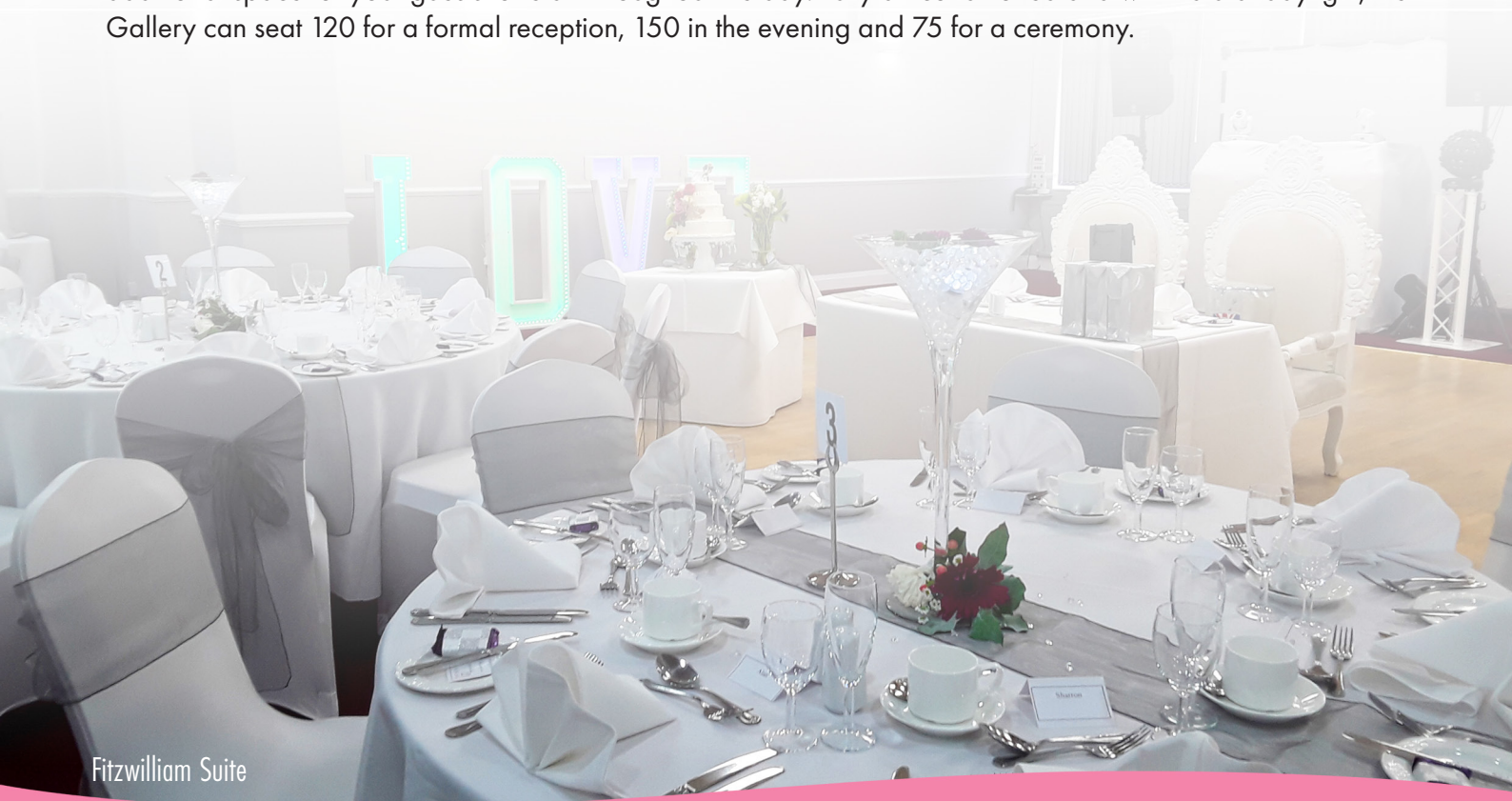
The Suites



Gallery Suite

The Fitzwilliam Suite is a popular suite for wedding receptions, with an open layout and completely self contained facilities with private bar, dance floor and seating all in the main room. With a capacity of 120 daytime and 150 evening, the Fitzwilliam Suite is air conditioned and has natural daylight.

The Gallery Suite, also on the first floor is extremely popular with couples looking for the perfect venue. This L-shaped space which can be divided or opened-up as required gives you excellent flexibility when planning your day. The layout makes it ideal to host both the ceremony and reception, with the reception area providing additional space for your guests to relax throughout the day. Fully air conditioned and with natural daylight, the Gallery can seat 120 for a formal reception, 150 in the evening and 75 for a ceremony.



Fitzwilliam Suite



Gallery Suite

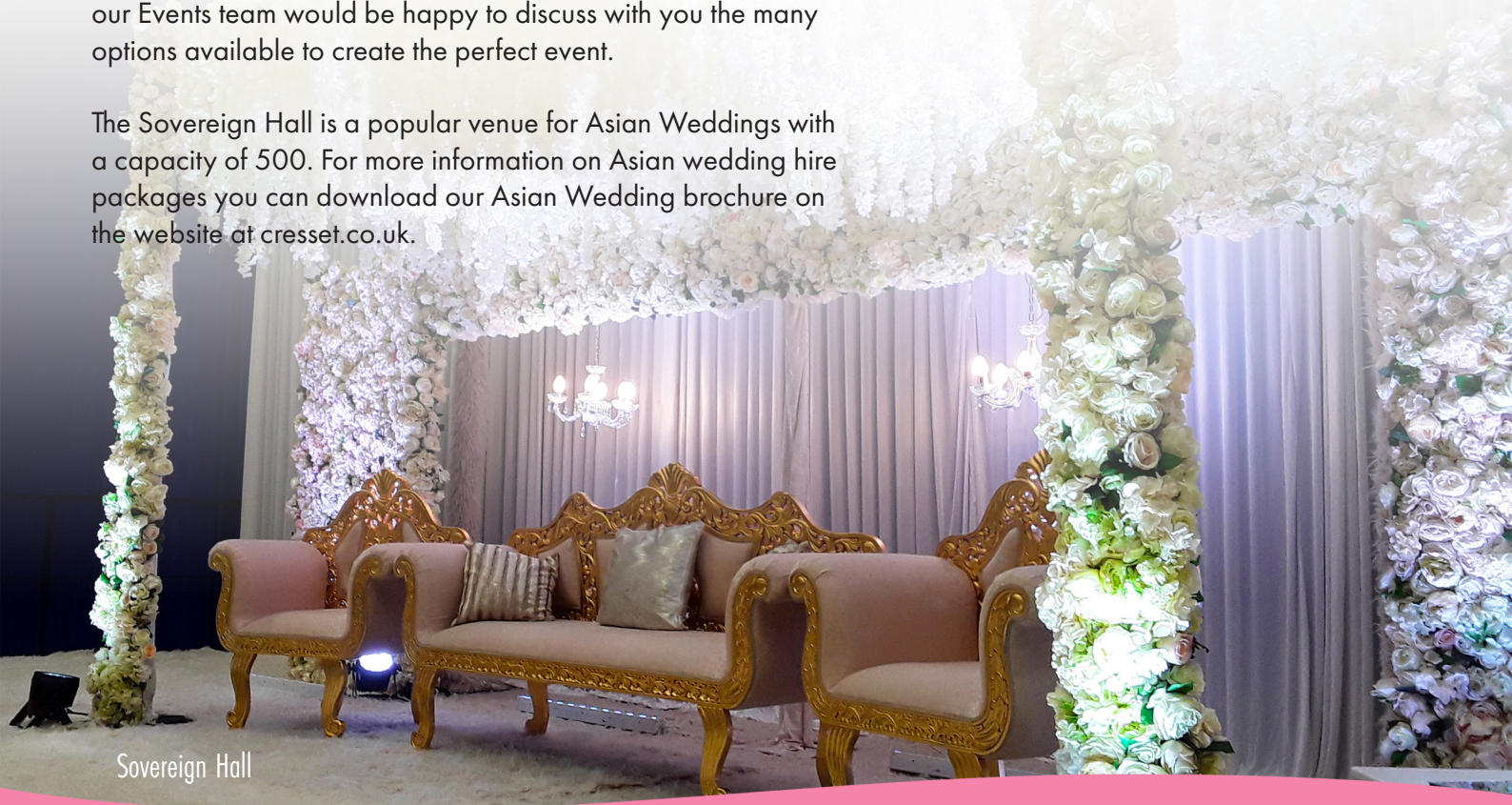
The Milton Suite can be booked in conjunction with the Fitzwilliam Suite and is the perfect space for a small ceremony of up to 50 guests. The Milton Suite can also offer additional space for a reception in the Fitzwilliam, for use as a buffet area or for those added extras you might wish to provide for your guests.



Milton Suite

On the ground floor, the Sovereign Hall is the largest room at The Cresset, and is a multi-purpose venue which is also the main theatre auditorium! The flexibility of the seating, staging and furniture makes this a spectacular venue for large weddings and our Events team would be happy to discuss with you the many options available to create the perfect event.

The Sovereign Hall is a popular venue for Asian Weddings with a capacity of 500. For more information on Asian wedding hire packages you can download our Asian Wedding brochure on the website at cresset.co.uk.



Sovereign Hall

Choosing your menu

Here are our hand-picked menus selected by our team based on our 40 years of experience in hosting weddings. Our 2- and 3-course packages include complimentary bread rolls and coffee & mints for all your guests. We recommend that you select no more than 2 options for each course.

If you have any particular dishes or menu items which you would like to include, please do let us know and we will be happy to provide a personalised menu for you at a bespoke price.

Any dietary requirements can be catered for, if you have any concerns do discuss them with your event manager at your planning appointment. Full allergen information for your chosen menu is available on request.

Starters

Chicken Parfait

Chicken liver parfait, caramelised red onion chutney, toasted bread

Smoked Salmon (GF)

Smoked Scottish salmon, cucumber, lemon, crème fraîche, brown bread & butter

Homemade Soup (VG, GF)

Tomato and basil
Carrot and coriander
Leek and potato

Melon and Berries (VG, GF)

Honeydew melon, mixed berries, raspberry coulis

Prawn Cocktail (GF)

Atlantic prawns, iceberg lettuce, Marie Rose sauce, brown bread & butter

Garlic Mushrooms (V)

Mushrooms in garlic butter, toasted ciabatta

Tomato & Mozzarella Stack (V, GF)

Beef tomato, mozzarella, basil, balsamic dressing

3-courses £35.00 per person

2-courses £31.50 per person

V - vegetarian, VG - vegan, GF - gluten free, GFO - gluten free option available

Main Courses

Roast Beef (GFO)

Slow roasted featherblade of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine gravy

Roast Chicken (GFO)

Chicken breast, roast potatoes, seasonal vegetables, sage and onion stuffing, Yorkshire pudding
Choose either traditional gravy or creamy Diane sauce

Grilled Sea Bass (GF)

Sea bass fillet, new potatoes, seasonal vegetables, lemon butter sauce

Roast Pork (GFO)

Slow-cooked pork shoulder, Yorkshire pudding, dauphinoise potatoes, seasonal vegetables, gravy

Mushroom Stroganoff (V, GF)

Mushrooms, creamy stroganoff sauce, long grain rice

Vegetable Tagine (VG)

Moroccan style vegetable tagine, sun-dried tomato cous cous

3-courses £35.00 per person

2-courses £31.50 per person

V - vegetarian, VG - vegan, GF - gluten free, GFO - gluten free option available

Desserts

Eton Mess (V, GF)

Chantilly cream, mixed berries, meringue

Baked Vanilla Cheesecake (V)

Fruit coulis, double cream

Banoffee Pie (V)

with double cream

Chocolate Brownie (V)

Hot chocolate brownie with vanilla ice cream

Classic Lemon Tart (V)

with blackcurrant sorbet

Cheese & Biscuits (V,GF)

Cheddar, Stilton & Brie, Celery, Grapes, Red Onion Chutney, Crackers

£2.50 supplement

3-courses £35.00 per person

2-courses £31.50 per person

V - vegetarian, VG - vegan, GF - gluten free, GFO - gluten free option available

Alternative Wedding Breakfasts

Ideal as a lighter alternative for your wedding breakfast, served in a more informal buffet style.

Option 1

Sliced cold gammon ham & roast turkey
Hot buttered new potatoes
Mixed leaf salad
Tomato, cucumber and red onion Salad
Homemade chunky coleslaw
Pasta salad with peppers & onions
Continental rolls

Option 2

Homemade lasagne
Italian herb potatoes
Mixed leaf salad
Homemade chunky coleslaw
Garlic bread

Option 3

Homemade chicken curry / Vegetable balti
Basmati rice
Onion bhaji
Mixed leaf salad
Mango chutney
Naan bread

Desserts

Choose one to be served to your guests at the table
Vanilla cheesecake
Lemon tart
Chocolate brownie

2-course buffet menu £27.50 per person
Main course only £23.50 per person

V - vegetarian, VG - vegan, GF - gluten free, GFO - gluten free option available

Children's Menu

To cater for the children aged 12 and under attending your wedding reception, simply halve the price of the adult menu and replace each course with one of the following options.

Starters

- Melon Boat (Vg)
- Garlic bread, BBQ dip (V)
- Vegetable crudités & Dips (Vg)
- Tomato Soup (Vg)

Main Courses

- Roast chicken, mashed potato, vegetables, Yorkshire pudding, gravy (GFO)
- Toad in the hole, mashed potato, gravy (GFO)
- Breaded free range chicken goujons, chips, peas
- Breaded fish fingers, chips, peas
- Macaroni Cheese, salad (V)

Desserts

- Chocolate Brownie (V)
- Trio of Ice Creams (V)
- Sorbet (Vg)

3-courses £17.50 per person

2-courses £15.75 per person

V - vegetarian, VG - vegan, GF - gluten free, GFO - gluten free option available

Evening Buffets

Finger Buffets

Our finger buffet menus include your choice of a selection of freshly made sandwiches, wraps or rolls using the fillings we have found to be most popular with our guests. These include Grated Cheddar & Pickle, Home-cooked Ham & Tomato, Tuna Mayonnaise & Cucumber, Chicken Mayonnaise, and Egg & Cress. If you would like to amend any of these standard items just ask your event manager.

- ◇ **A selection of sandwiches and 3 Items of your choice £13.45**
- ◇ **A selection of sandwiches and 4 Items of your choice £15.45**
- ◇ **A selection of sandwiches and 5 Items of your choice £17.45**

*Please note, you must cater for no less than 90% of your total number of evening guests.
Gluten free and vegan menu options are available on request.*

Served Hot

Southern Fried Chicken Goujons
Breaded Plaice Goujons with Tartare Sauce
Mini Cheese & Tomato Pizzas (v)
BBQ Chicken Wings
Mac & Cheese Bites (v)
Assorted Crolines - puff pastry with savoury fillings
Garlic Breaded Mushrooms (v)
Indian Snack selection - Pakora, Bhaji, Samosa
Spicy Potato Wedges (v)
Puff Pastry Sausage Rolls
Cocktail Sausages
Cheese & Onion Rolls (v)
Chips

Served Cold

Cheddar & Pineapple / Mini Pickled Onions (v)
Feta Cheese & Cherry Tomato Skewers (v)
Mini Savoury Eggs
Pork Pie
Crisps, Tortillas & Dips (v)
Traditional Quiche - Including Vegetarian options
Fresh Crudités and Hummus (v)

Additional items are priced at £3.00 per person.

Hot Food Menus

A great alternative to the traditional finger buffet, perfect as an informal option to cater your evening reception, served from a buffet counter. All served with chips, a mixed salad and homemade coleslaw

- ◇ Hog Roast Baps - Roast pork with stuffing & apple sauce in a floured bap
- ◇ Bacon Rolls - Grilled back bacon in a floured bap
- ◇ Beefburger & Chips - with burger cheese, onions & sauces in a seeded bun
- ◇ Chicken Burger & Chips - Battered chicken breast in a seeded bun with sauces

Extras: Add battered Onion Rings or Garlic Bread Slices for £2 per person

*Not available for daytime receptions.
Gluten Free / Vegan options available.
You must cater for 100% of the guests.*

£10.50 per person

V - vegetarian, VG - vegan, GF - gluten free, GFO - gluten free option available



Drinks

Silver Package

Reception - Bucks Fizz
 With the meal - Glass of House Wine
 Toast - Glass of Prosecco
 £13.50 per person

Gold Package

Reception - Pimm's & Lemonade
 With the meal - Glass of House Wine
 Toast - Glass of Prosecco
 £14.95 per person

Diamond Package

Reception - Glass House Wine
 With the meal - 2 Glasses of House Wine
 Toast - Glass of Prosecco
 £17.50 per person

Per Glass

House Wine White, Red or Rosé	£4.50
Sparkling Wine Prosecco	£5.75
Champagne H Lanvin Cuvée Selection Brut	£11
Pimm's With mint, cucumber, fresh fruit and lemonade	£5.50
Child's Drinks Package Chilled Orange Juice x 3 servings	£5
Bucks Fizz Sparkling Wine & Chilled Orange Juice	£4.50

We would be happy to tailor make a bespoke package for you - just ask for details.
 If you would like to allow your guests to serve themselves from wine bottles on the tables please
 ask your event manager for our current wine list to order this option.

Our Pricing

Room Hire

Room	Ceremony	Reception
Fitzwilliam Suite	-	£350
Milton Suite	£150	Included with Fitzwilliam
Gallery Suite	-	£350
Gallery 2	£200	Included in suite

*Free room hire for all-day receptions is based on the booking of a full catering package (daytime meal and evening buffet) for a minimum of 50 guests.

Room hire for the Sovereign Hall is dependent on a wide range of factors, please ask for a tailor made quotation.

Included in your Room Hire price.....

- ◇ White table linen
- ◇ Private licensed bar service
- ◇ White China, glassware, cutlery
- ◇ Cake stand and knife
- ◇ Coloured napkins and table covers
- ◇ Printed menus and table plan
- ◇ Dedicated wedding co-ordinator
- ◇ Full event staffing inc. cleaning
- ◇ Use of wedding garden
- ◇ Air conditioning
- ◇ PA & Music system for ceremony
- ◇ Table centres
- ◇ Mood lighting
- ◇ VAT at current rate.

Menu	Per person	Child's Price
3-Course Meal	£35.00	£17.50
2-Course Meal	£31.50	£15.75
2-Course Day Buffet	£27.50	£13.75

Silver Drinks Package	£13.50	£5
Gold Drinks Package	£14.95	£5
Diamond Drinks Package	£17.50	£5

Menu	Per person
Evening Finger Buffet + 3 items	£13.45
Evening Finger Buffet + 4 items	£15.45
Evening Finger Buffet + 5 items	£17.45
Hot Food Menu - Evening	£10.50



We hope to see you at The Cresset soon. To book a viewing appointment with one of our event managers, please get in touch.

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