



Wedding Receptions

Introduction

Congratulations on your forthcoming Marriage. We're delighted that you are considering The Pavilion as the venue for your Reception.

We know from experience that planning a wedding can be a very hectic time so please allow us to use our experience in making sure your day is one that will be remembered by you and your guests forever.

As you know The Pavilion is centrally located in the Wolverhampton area and easily accessible from the city centre and the motorway network and has ample free secure car parking.

Choice of Rooms

The Pavilion Suite

Available for a Wedding Breakfast (your first Meal as a Mr & Mrs) catering up to 65 guests and an Evening Buffet Reception catering up to 100 guests.

This room serves as our Restaurant in the evening and, should you not require these facilities for you Evening Buffet Reception, must be vacated no later than 6.00 pm. For your convenience we suggest that your Wedding Breakfast be arranged to start no later than 3.00 pm.

The Pavilion Room

A superb room suitable for the larger Wedding Reception, capable of accommodating 65 - 200 guests for a Wedding Breakfast (subject to table arrangements) and up to 300 guests for an Evening Buffet Reception. Our resident DJ is available with The Pavilion Room, or you may wish to make your own arrangements for entertainment.

The Sports/Leisure Lounge

The ideal venue for the more casual Evening Buffet Reception. A first floor room suitable to accommodate up to 80 guests.

Numbers don't Fit?

It may be possible, subject to availability, to use one room for your Wedding Breakfast and another for your Evening Buffet Reception.



More Information

How to Book

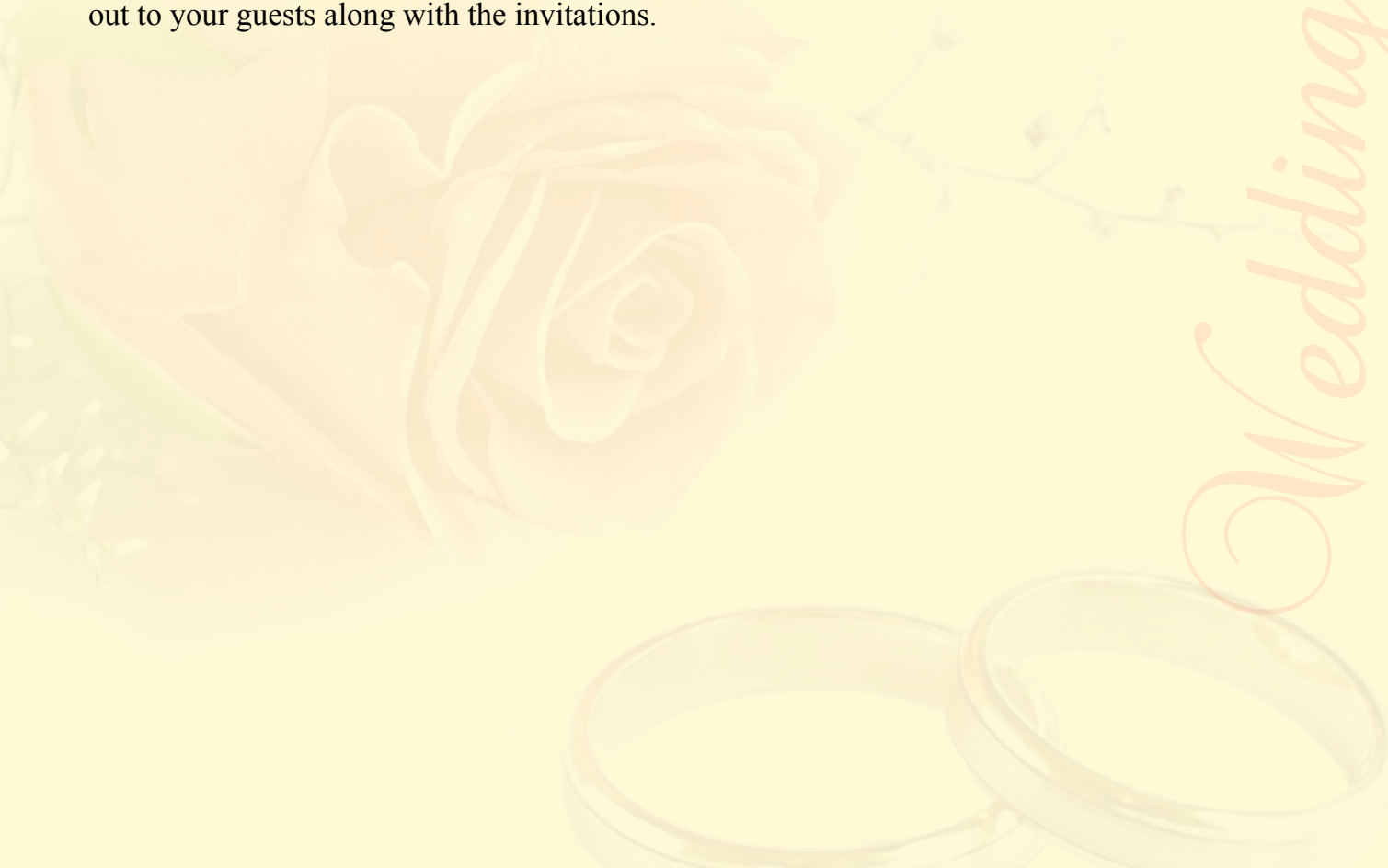
A provisional reservation may be made by contacting The Pavilion on 01902 396661. Provisional reservations will be held for a maximum of 7 days. To secure a provisional reservation a non-refundable deposit of £200.00 is required along with a completed booking form.

Wedding Co-ordinator

Once your date is confirmed, with the required deposit, an appointment is made for you to meet with our Wedding Co-ordinator. Our Co-ordinator has many years of experience in arranging weddings and will discuss and assist you in finalising every detail of your big day and as you are aware there are many details to consider from Menus, Drinks Plans, Seating Arrangements, Table Decorations, Colour Schemes.....and Much More.

Enclosed is a Menu Selector from which to make your Wedding Breakfast Selections. To offer your guests a choice of menu is possible however our Catering Team will require a pre-order of requirements along with final numbers. Once you've made your choices of Starters, Main Courses and Desserts your menu will be prepared and sent to you. Please make copies of the menu and send out to your guests along with the invitations.

Wedding Reception





Wedding Starters

Chef's Selection of Homemade Soups

Served with Warm Crusty Bread & Butter

~

Parisian Mushrooms En Crôte

Crispy Garlic Crôte topped with Button Mushrooms
in a rich Cream & Brandy Sauce

~

Pavilion Prawn Cocktail

Classic Starter served with Brown Bread & Butter

~

Melon & Summer Fruits

Chilled Honeydew Melon topped with fresh Strawberries and Kiwi Fruit

~

Warm Chicken & Bacon Salad

Pan-fried Chicken & Bacon on a bed of Mixed Leaves finished
with a Honey & Mustard Sauce

~

Melon, Berries & Port

Pearls of Honey Melon, Blackberries, Black Grapes and Cherries laced with Port

~

Pavilion Crispy Chicken Fillets

Served with a tangy Barbecue Dip

~

Indian Platter

A platter of Vegetable Samosas and Onion Bhaji on a bed of Chopped Salad
served with a Mango Chutney Dip

~

Farmhouse Loaded Skins

Mini loaded Potato Shells filled with Cheddar Cheese & Crispy Bacon

~

Peppercorn Mushroom Boats

Succulent slices of Breaded Mushrooms finished
with a creamy Peppercorn Sauce

~

Chicken Liver & Redcurrant Paté

A smooth Liver Paté with fine Herbs finished with a Redcurrant Glaze

Wedding Reception





Wedding Main Courses

Traditional Roast Topside of Beef

Served with Yorkshire Pudding

~

Roast Norfolk Turkey

Served with Chipolata, Seasoning & Cranberry Sauce

~

Roast Leg of Welsh Lamb

Served with Mint Sauce

~

Roast Loin of Pork

Served with Seasoning, Crackling and Apple Sauce

~

Supreme of Chicken

Served with either a Chasseur Sauce, White Wine & Mushroom Sauce
or with Seasoning and Traditional Roast Gravy

~

New England Salmon

A Poached Fillet of Salmon on a bed of Buttered Leeks
finished in a rich Cheese Sauce

~

Braised Steak Forestiere

Prime Rump Steak braised in a rich Red Wine and Mushroom Sauce

~

Parisian Mushroom Tart (V)

Puff Pastry Tart filled with pan-fried Mushrooms in a Cream and Brandy Sauce

~

Homemade Vegetable Lasagne (V)

£29.95 per adult

£15.00 per child (Under 11)

Wedding Reception





Wedding Main Course Vegetables

Please Select One Potato Dish and Two Vegetable Dishes

Baby Roast Potatoes

Garlic & Herb Roast Potatoes

Dutchess Potatoes

Dauphinoise Potatoes

Minted/Buttered New Potatoes

~ ~ ~

Baton Carrots

Petit Pois

Buttered Summer Cabbage

Brussels Sprouts

Whole French Beans

Broccoli Florets/Mornay

Cauliflower Florets/Mornay

Buttered Leeks/Mornay

Honey Roast Parsnips

Wedding Reception



Wedding Desserts

Lavish Lemon

~

Dime Bar Crunch Pie

~

Chocolate Truffle Cheesecake

~

Strawberry & White Chocolate Cheesecake

~

Raspberry & White Chocolate Roulade

~

Irish Cream Lumpy Bumpy

~

Raspberry & Devon Clotted Cream Gateau

~

Honeycomb Charlotte

~

Homemade Sherry Trifle

~

Chocolate Lumpy Bumpy

~

Raspberry & Apple Chiffonard

~

Homemade Apple & Blackcurrant Crumble

Wedding Reception