

WEDDINGS & EVENTS IN THE FORGE MARQUEE & GARDENS

The Marquee here at The Forge is the perfect setting for A wedding, event or great party. The marquee boasts room for up to 160 guests, fully stocked bar & ready to use dance floor and arrival area alongside a fabulous location and ample on site cart parking.

Please view our menu choice to put together your perfect event.

THE CLASSIC

STARTERS - on the table

A Selection of chicken liver,

Red lentil & smoked salmon Pates, salami, chorizo & Parma hams, olives, cured vegetables & feta cheese on the table with Warm Bread & Homemade Butter

MAIN COURSE - From the carvery

Roast meats; Beef, Glazed Ham, & Crown of Turkey.

Served with a selection of seasonal vegetables, Cauliflower cheese, roast potatoes,

Yorkshire puddings, gravy & condiments.

DESSERT- FROM THE BUFFET

Dark Chocolate brownies, peanut butter cheese cake & fresh red fruit Pavlova

Or

Forge style

STARTERS - served canape style while guest enjoy arrival drinks

A Selection of tomato, salami & smoked salmon crostini's,
Spicy samosas, chicken goujons, veggie sticks & hummus

Main course- sharing platter

Grilled steak, Roast Chicken, BBQ Pulled Pork, Lamb Sausage &
slow Ribs

Served with fries & sides

FISH CHOICE -from the kitchen

Tomato & Olive Baked Cod. Or Sea bass fillets

VEGETARIAN- From the kitchen

Spinach, goat's cheese & Mushroom Strudel. Or Chickpea &
coriander fritter (VEGAN)

DESSERT- FROM THE BUFFET

Dark Chocolate brownies, peanut butter cheese cake & fresh red
fruit Pavlova

40.00 pp

Canapes £10pp

Crostini selection, spicy samosas,
Southern fried chicken goujons, veggie sticks & hummus

PACKAGES

Drink on arrival

two drinks per person

Choice of Punch, prosecco or beer on Arrival

(Choose two)

Half a Bottle of Wine per Person on the table

Full dinner menu

Choose from the **Classic** or **Forge** style for your day

Evening food

BBQ pulled pork baps (vegan available)

Fresh slaw, fries & sweet potato fries, condiments

Or

Selection of Brie, cheddar & stilton cheeses with all the trimmings

Marquee hire

Chair cover hire

£70 pp

The BBQ

Grilled steak burgers (vegan opt)

Roast Chicken

BBQ Pulled Pork (vegan opt)

House Sausage

Baked feta cheese & olives (vegan opt)

Roast salmon fillet with peppers

Bread rolls

Fresh slaw

House salad

Skinny fries

Sweet potato fries

DESSERT- FROM THE BUFFET

Dark Chocolate brownies, peanut butter cheese cake & Fresh
fruit platters

£30pp

Extras

Marque hire 200

The Party

Suitable for lunch or evening events & celebrations

Pulled pork

Vegan pulled pork

Bread rolls

Fresh slaw

House salad

Skinny fries

Sweet potato fries

Chocolate brownie bites

Watermelon & strawberry platters

£21.50pp

Wedding Planning Form

Brides Name & contact		
Grooms Name & contact		
Date of Wedding		
Number on guests	Children	
Place & time of Ceremony		
Arrival Time at forge		
canapes		
Drink on arrival choice		
B & G arrival time		
Photographer Name and time plan		
Wedding Breakfast time		
Wedding menu		
Drinks with meal		
Speeches length and time Before/ after		
toast with speeches		
Cutting of the cake time/service		
Notes		
Chair cover hire		
Evening party. Numbers Arrival time Drinks on arrival Food option		
Band/dj (booked)		
Wedding cake information delivery		
Decorations Flowers Favours		
Table plan Name tags		
Music finishes 12am		
Bar tab		
Deposit due		
Full Payment		

Signature.....