



WEDDINGS

AT SHREWSBURY TOWN

CONGRATULATIONS TO YOU BOTH

On behalf of the Chairman, Directors, Management and all the Staff, please accept our congratulations on your recent engagement.

Here at Shrewsbury Town, we would welcome the opportunity to make your wedding day truly memorable.

Every wedding is individual so we offer various packages, whether you decide on a smaller, more intimate reception with close family and friends or something more lavish, we can tailor make your package to suit your individual requirements.

We are here to help make the planning of your day easier. You can speak to one of our Hospitality Co-ordinators, who will be able to provide expert guidance to assist with the preparation of your ideal Wedding Day.





THE WEDDING PACKAGE

At Shrewsbury Town Football club we offer the following packages allowing you to create your own menu for day and evening receptions.

- Welcome Drink on Arrival
- Glass of House Wine with Wedding Breakfast
- Glass of Sparkling Wine to Toast the Bride and Groom
- Master of Ceremonies
- Hire of Daytime Reception Suite
- Table Linen

All of this is available for just
£35.00 per person

***Civil Ceremony Room Hire is available at an additional cost,
please ask for details*



ARRIVAL DRINKS

We can offer the following options for your Arrival Drink, if you have something more specific in mind, please let us know.

- Bucks Fizz - *£2.90 per glass*
- Fruit Punch - *£2.90 per glass*
- Mulled Wine - *£2.50 per glass*
- Pimms and Lemonade - *£3.50 per glass*
- Robe D'or Sparkling Wine - *£3.50 per glass*
- Cava Brut - *£3.50 per glass*
- Champagne - *£5.75 per glass*
- Non Alcoholic Fruit Punch - *£2.00 per glass*
- Fruit Juice - *£1.90 per glass*



CANAPÉS

We offer a varied selection of canapés allowing you to build a selection of your choice.

- Cherry tomato, basil and mozzarella skewer
- Tempura battered king prawn
- Duck liver pate and chutney cups
- Smoked salmon and lemon mayonnaise roll with capers
- Prawn cocktail crostini
- Baby jacket potatoes with cream cheese and chive
- Mini beef burgers
- Brie and cranberry ciabatta
- Chef's mini onion bhaji
- Piri piri spiced chicken skewers

Choice of 2 canapés £2.95 per person

Choice of 3 canapés £3.75 per person

Choice of 4 canapés £4.25 per person



STARTERS

Please Choose a maximum of 2 options

- (v) Seasonal vegetable soup, toasted ciabatta croutons and fresh herbs
- (v) Leek and potato and onion soup with fresh cream and chives
 - (v) Balsamic roast tomato soup with basil pesto
- (v) Salad of water melon and pineapple, berry puree and sorbet
 - Pressed ham terrine, piccalilli and pea shoots
 - Duck and orange parfait, ciabatta toast, cranberry vinaigrette and rocket
 - Oaked smoked salmon, with cucumber ribbons, lemon mayonnaise and capers
- Salad of cocktail prawns, pink mayonnaise, iceberg lettuce and lemon



INTERMEDIATE

Available at a supplement of £2.50 per person

- Supreme of salmon with green salad, lemon mayonnaise and coriander
 - Champagne sorbet
 - Warm mini salmon fishcakes with papaya and tomato salsa
- Pineapple and grapefruit salad, raspberries and blueberry syrup



MAIN COURSE

Please Choose a maximum of 2 options plus 1 vegetarian

- Traditional roast chicken with sage and onion stuffing, bread sauce and gravy
- Baked breast of chicken with leek cream and chive sauce
 - Parmesan crusted breast of chicken, tomato and roast red pepper sauce
 - Chicken chasseur
- Finest roast sirloin of beef, Yorkshire pudding and pan gravy
- Roast loin of pork with seared apples and apple and sage scented gravy
- Herb crusted fillet of salmon, lemon cream sauce and fine beans
- Fillet of sea bass, ratatouille, mussels and baked vine tomatoes
 - (v) Sundried tomato, basil and mozzarella tortellini, pesto cream and parsley
 - (v) Wild mushroom and parmesan risotto, parmesan wafers and asparagus
 - (v) Leek and potato tart, roast tomatoes, and balsamic
 - (v) Red pepper and fennel tart tatin, red pepper sauce and spinach



DESSERTS

Please Choose a maximum of 2 options

- Sticky date pudding, toffee sauce and vanilla seed ice cream
- Warm chocolate brownie, raspberry ripple cream, fresh berries and raspberry crumble
- Dark chocolate torte, orange cream and cocoa nib tuille biscuit
- Lemon tart, compote of fresh strawberries, lemon jelly and shortbread
- Vanilla cheesecake, fresh berries, bramble puree and mint
- Apple and blackcurrant crumble, vanilla seed custard
- Chocolate orange bread and butter pudding, vanilla seed custard
- Warm raspberry and coconut sponge pudding, vanilla seed custard



EVENING BUFFET

Our specially designed buffet menu selector has been created to allow you to tailor make your own menu for £14.00 per person. Please choose 7 items from the below selection.

- A selection of freshly prepared sandwiches on white and wholemeal bread with a selection of meat and vegetarian fillings
- A selection of open rolls served on white and wholemeal bread with a selection of meat and vegetarian fillings
 - Freshly baked warm sausage roll
 - (v) Homemade vegetarian pizza
 - (v) Lightly spiced potato wedges
- (v) A selection of raw vegetable crudities served with a mayonnaise dip
- Breaded king prawns with lime and sweet chilli dip
 - Cajun spiced chicken drumsticks
 - (v) Vegetarian samosas
- Selection of freshly baked warm Danish pastries
 - (v) Platter of fresh sliced fruits
- Cocktail sausages rolled in honey and sesame
 - Chicken skewers
- Homemade lamb koftas with minted yoghurt



HOT KNIFE & FORK BUFFET

A choice of 2 dishes from the following:

- Chicken Curry
- Turkey a la King
- Beef Bourguignon
- Vegetable or Meat Lasagne
- Catalan Chicken
(diced chicken with a tomato, paprika & olive sauce)
- Vegetable Moussaka (V)

Served with Basmati Rice, New Potatoes, Tomato & Red Onion Salad, Mixed Salad Leaves & Coleslaw

£15.90 per person



C O L D K N I F E & F O R K B U F F E T

Choose three from the following:

- Sliced Roast Sirloin of Beef
- Sliced Honey Baked Ham
 - Coronation Chicken
 - Sliced Turkey
- A Selection of Continental Meats
 - Cold Salmon Supremes
 - Cheese Platter Selection

Plus choose four from the following salads:

- Pasta
- Mixed Leaf
- Tomato & Red Onion
- Potato
- Cucumber & Mint
- Coleslaw
- Mixed Vegetable & Coriander

£16.35 per person inclusive of bread & butter



GOLDEN WEDDING PACKAGE - £4400

Minimum 60 adult is required for the day and 100 for the evening

- Pre wedding consultation with our experienced staff
- Room hire for the wedding breakfast and evening reception
 - Red carpet on arrival
 - Drinks on arrival (buck fizz, or Mulled wine)
 - 3 course wedding breakfast
- 2 Glasses of house wine per person with the wedding breakfast
 - Glass of sparkling wine with toast
 - 3 Canape per person on arrival
 - Evening buffet
- Display table for the wedding gifts

*Additional Day Guests will be charged at 43.50 per person
Additional Evening Guests will be charged 14.50 per person*



GOLDEN WEDDING PACKAGE - MENU

Please choose one starter, one main course and one dessert per person for your party.

Starter

Roasted plum tomato and red pepper soup
golden herb croutons (V)

Prawns and smoked salmon tian with crusty bread
and marie rose sauce

Homemade chicken liver pate served with
warm brioche and onion chutney

Baked goat's cheese and red onion tart served with
red pepper chutney and rocket salad (V)

Main Course

Braised lamb with dauphinoise potatoes served with
red cabbage and red wine jus

Roasted breast of chicken wrapped in Parma ham served with
fondant potato, cheddar sauce and smoked bacon sauce

Baked fillet of salmon served with crusted potatoes,
cream spinach and chive butter sauce

Mushroom and squash vegetarian Wellington served with
roasted potatoes and broad beans and smokes bacon cream.

Dessert

Vanilla cream Brule with short bread

Lemon tart with raspberry coulis

Espresso panna cotta served with cinnamon hazelnut brittle.

Selection of ice cream

Freshly brewed coffee and petit four



GOLDEN WEDDING PACKAGE - EVENING BUFFET

Mini fish and chips, Mini burger

Or

Hot dogs on trays with a selection of sauces

Or

Hog Roast



SILVER WEDDING PACKAGE - £3600

From September to November & January to March.

Minimum 60 adult is required for the day and 100 for the evening

- Pre wedding consultation with our experienced staff
- Room hire for the wedding breakfast and evening reception
 - Red carpet on arrival
 - Drink on arrival (buck fizz, or Mulled wine)
 - 3 course wedding breakfast
- Glass of house wine with the wedding breakfast
 - Glass of sparkling wine for the toast
 - Evening buffet
 - Display table for the wedding gift
 - Use of the square cake stand and knife
- Chair cover with sash to match your colour scheme
- Colour co-ordinated liner napkins and table line
 - DJ to play from 7.30 until 12.30
 - Use of our dance floor

*Additional Day Guests will be charge at 38.50 per person
Additional Evening Guests will be charge 12.50 per person*



SILVER WEDDING PACKAGE - MENU

Starter

Winter vegetable soup

Main Course

Breast of chicken served with seasonal vegetables,
roast potato and pan jus
(V) Goats cheese and red onion tart with tomato jus

Dessert

White chocolate cheese cake



Telephone: 01743 289177 (option 2)

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