

Midweek/Winter Packages 2024

Available on Monday through Thursday, we are able to offer these all – inclusive packages for parties of 60 or more. This package is not available on Bank Holiday Weekends or over the Christmas Period.

£6,950 in 2024

£7,300 in 2025

Additional adult guests at £65.00 per head in 2024

Additional adult guests at £68.00 per head in 2025

Additional children at £46.00 per child based on them having the same 3 course adult menu or £33.00 per child when they have from the children's 2 course menu in 2024 and £48.50 or £35.50 in 2025.

These Packages Include:

- ✓ Use of both barns
- ✓ A glass of Bucks Fizz or Mulled Wine on arrival
- ✓ A 3 course sit down meal from our Laverton menu
(includes Tea & Coffee)
- ✓ A mix of wine to a third of a bottle per person
(Red & White)
- ✓ Jugs of iced tap water on all tables
- ✓ All table linen, crockery, cutlery & glassware
- ✓ 6 table centres (Hessian Table Runner with Wooden
Logs & Church Candles or Candelabras)
- ✓ Strawberry Field's usual high standard of service

There are no provisions for you to supply your own drinks with this package other than the toast drink, for which a drinks service charge would be made of £3.75 per person (£4.15 per person in 2025).

**We offer a 25% discount on all post Wedding Breakfast
Catering for this package.**

Laverton Dinner Menu

Small Plates

- ❖ Avocado, Tomato & Smoked Bacon Salad
- ❖ Duck Liver Parfait w/ Spiced Chutney & Toasted Brioche
- ❖ Chicken Caesar Salad w/ Ciabatta Croutons & Parmesan Shavings
- ❖ Catalan Roast Vegetable Soup (v)
- ❖ Roast Pepper Terrine w/ Parmesan Twist (v)

All Small Plates are accompanied w/ Artisan Bread Selection & Butter

Big Plates

- ❖ Braised Beef, Dumpling's w/ Cabernet Gravy
- ❖ Grilled Pork Loin w/ Caramelised Apple
- ❖ Seared Banham Farm Chicken w/ Provençale & Balsamic
- ❖ Fillet(s) of Cornish White Fish w/ Lemon Butter

All Big Plates are accompanied by New Potatoes with Herb Butter & Seasonal Vegetables

Dessert Plates

- ❖ Warm Apple & Cinnamon Slice w/ Crème Anglaise
- ❖ Petit Pot du Chocolat
- ❖ Homemade Carrot Cake w/ Whiskey Cream
- ❖ Chocolate & Hazelnut Mousse
- ❖ Orange Bread & Butter Pudding w/ Vanilla Custard

Buffet Tea & Coffee

Midweek Package Information

- Available Monday – Thursday for 60+ guests. Not available on Bank Holiday Weekend or across the Christmas period.
- Additional adult guests charged at £65.00 per person.
- Additional child guests charged at £46.00 (3-course adult menu) or £33.00 per child (2-course children's menu).
- To upgrade all 3 courses to a different menu, the supplement charge will be the difference between the Laverton menu (included) and the menu they have selected. If it is just 1 or 2 courses, the supplement charge will be quoted on a bespoke basis.
- To offer your guests a choice menu, the supplement charge will be quoted on a bespoke basis.
- To upgrade to Antipasti, the supplement charge per person is £5.15pp
- To upgrade the reception drink to Prosecco, the supplement charge of £4.20 per person will apply.
- To upgrade the reception drink to Pimm's, the supplement charge of £3.00 per person will apply.
- To upgrade to half a bottle of wine per person during the Wedding Breakfast, the supplement charge of £5.50 per person will apply.
- To upgrade to any other wines on the Wine List, quoted on a bespoke basis.
- You CANNOT provide Reception Drink/ Table Wines but CAN provide toasting wine which is charged at £3.75 per person. We serve 2 bottles of clients sparkling wine per table.
- Invoices will be done in FULL approx. 2 weeks prior to the wedding date. The maximum amount payable on Credit Card is £1000.00 per event.

Evening Catering

- If numbers remain the same or similar throughout, clients can cater for a minimum of 75% of their evening numbers.
- If numbers are doubling/more than doubling, must cater for 100%.
- Finger Buffets & Grazing Tables are for 100% of total evening numbers only.
- Clients can provide their own cheese, SFC WILL supply accompaniments to go with cheese. Cheese must be pasteurised. The charge will then be £10.20 per person.

General FAQ's

- Access to Wick Farm if available the day before will be between 12.00pm & 2.00pm. ONLY as a general rule.
- Clients CANNOT supply ice-cream tricycles/ popcorn machines in replacement of canapes/ evening catering.
- Clients can provide sweet carts.
- Drinks deliveries MUST be on Tuesday or Wednesday the week of the wedding between 9.00am & 4.30pm only to Strawberry Field Catering Ltd, The Kitchens, Pixash Lane, Keynsham, Bristol, BS31 1TP.
- Children's menus are for children 12 years and under. Adult menu portions are available at a higher cost.
- Final details MUST be with SFC 3 weeks before the wedding date.
- Reduction to final numbers can be made up until 2 weeks before the wedding but NOT after.
- Increase in numbers after the invoice has been sent will be charged via card over the phone BEFORE the wedding. Amended invoice will be sent after the event.
- Table plans MUST be with us 2 weeks prior to the wedding.
- Client can provide Polypins of Ale; however this MUST be racked bright. The charge per pint dispensed is £3.75 – charged to the clients on their invoice or to guests via our bar facility.
- Cakes can be supplied by wedding guests if it is not replacing canapes or evening catering. Cakes cannot contain Fresh Cream, Cream Cheese or Mascarpone.

Please note that all prices quoted are 2024 prices and there could be an increase in these prices for 2025.