



YOUR WEDDING
CHOICES

AT DOUBLETREE BY HILTON
CADBURY HOUSE

YOUR
PERFECT DAY...

We have carefully selected our Wedding offerings to wrap up your Wedding in one neat parcel for you.

The Wedding packages include all of the food and beverage throughout your Wedding day, taking care of everything for you and your guests.

Choose your Wedding Package alongside your Room Choice and Venue Hire to make up your ideal Wedding Day.

*...BE ENCHANTED, BE ROMANTIC,
BE INDIVIDUAL*



WILLOW

£69 PER PERSON

WILLOW...

- Arrival Drink of Bucks Fizz
- Three Course Wedding Breakfast from Menu One with Coffee and Chocolate Mints
- A Glass of House Wine with the Meal
- A Glass of Sparkling Wine for the Toast
- Evening Finger Buffet with Five items
- Deluxe Double Bridal Room for the night of your Wedding

£69 PER PERSON

ADDITIONAL EVENING GUESTS £16.95 PER PERSON



BLOSSOM

£85 PER PERSON

BLOSSOM...

- Two Arrival Drinks per person of Prosecco, Bucks Fizz, Pimms or Mulled Wine
- Three Course Wedding Breakfast from Menu One or Two with Coffee and Local Fudge
- Half a Bottle of House Wine with the Meal
- A Glass of Prosecco for the Toast
- Evening Food of Farmhouse Platter or Finger Buffet with Seven items or Pork Joints served in Floured Baps and Apple Chutney or Bacon and Sausage Baps
- Junior Suite for the night of your Wedding
- Flowers for your Top Table

£85 PER PERSON

ADDITIONAL EVENING GUESTS £18.95 PER PERSON

A close-up photograph of mulberry leaves, showing their characteristic lobed shape and serrated edges. The leaves are a vibrant green color. A white circular overlay is centered on the image, containing the text 'MULBERRY' in a serif font, underlined, and '£105 PER PERSON' in a smaller serif font below it.

MULBERRY

£105 PER PERSON

MULBERRY...

- Two Arrival Drinks per person of Champagne, Peach Bellini or Kir Royale
- Canapés
- Four Course Wedding Breakfast from any Menu with Coffee and Petit Fours
- Half a Bottle of Wine with the Meal from our Mulberry Wine Selection (please ask your co-ordinator)
- A Glass of Champagne for the Toast
- Evening Food of Hog Roast or BBQ or Farmhouse Platter or Finger Buffet with Ten items or Pork Joints served in Floured Baps and Apple Chutney or Bacon and Sausage Baps
- Premier Loft or Panoramic Suite for the night of your Wedding
- Flowers for your Top Table and Guest Tables

£105 PER PERSON

ADDITIONAL EVENING GUESTS £20.95 PER PERSON

MINIMUM NUMBERS OF 50 ADULT GUESTS FOR MULBERRY PACKAGE



BONSAI

CHILDREN'S MENU
£22 PER PERSON

BONSAI...

Children's Menu

Suitable for children under 12 (under 2's are free of charge)

- Arrival Drinks per person of Juice or Squash
- Three Course Wedding Breakfast from Children's Menu
- Two Glasses of Juice or Squash with the Meal
- Evening Food of the same as the Adults

£22 PER PERSON

*HALF PORTIONS OF ADULT PACKAGES ARE 50%
DISCOUNT ON FULL PRICE PACKAGE*

A photograph of a wedding room with white chairs and a central aisle. The room has a high ceiling with white beams and recessed lighting. The walls are light blue. The floor is dark wood with a light-colored carpet runner down the center. The chairs are covered in white fabric with a grey sash tied around the back. The text is overlaid on a large white circle in the center of the image.

YOUR WEDDING

ROOM CHOICES

ONCE YOU HAVE SELECTED THE
WEDDING PACKAGE YOU DESIRE,
PLEASE CHOOSE YOUR VENUE DATE AND
WEDDING ROOM BASED ON THE NUMBER
OF GUESTS YOU INTEND TO INVITE.

WHAT'S INCLUDED...

All Weddings at Cadbury House have the following complimentary products and services included in your Venue Hire;

- A dedicated and experienced Wedding Planner throughout the entire preparation of your Wedding, creating an extensive and detailed event sheet to ensure your day runs smoothly, exactly to your requirements.
- A Master of Ceremonies who will be on hand throughout your Special Day.
- Red Carpet on arrival or for your Ceremony.
- Complimentary Bridal Room or Suite for the night of your Wedding (as part of your Wedding Choices).
- Ceremony Room Hire in your Wedding Reception Room.
- Wedding Day and Evening Reception Room Hire.
- Full Set Up of Your Wedding; leaving you and your guests free to get ready for your day.
- Disco with our Resident DJ.
- Diamante Style Table Confetti.
- Tea Lights and Clear Glass Holders.
- Use of Two Pedestal Stands.
- A Choice of Cake Stands and an Ornate Knife.
- Crockery, Glassware and Cutlery.
- White Linen Table Cloths and Napkins.
- Table Numbers and Stands.
- An Easel for Your Table Plan.
- Use of Our Music System.
- Complimentary Menu Taster for the Bride and Groom.
- Special Accommodation Rates for Ten Bedrooms for Your Guests.
- Service and VAT.
- There are No Hidden Costs!

VENUE HIRE

GREAT ROOM

Minimum day numbers 80. Minimum evening numbers 120. Maximum evening numbers 400.

	<i>Spring / Summer</i>	<i>Autumn / Winter</i>
<i>Fridays</i>	£2500	£2000
<i>Saturday and Bank Holidays</i>	£3000	£2500
<i>Sundays</i>	£2000	£1500
<i>Midweek</i>	£1500	£1000

DRAWING ROOM

Minimum day numbers 60. Minimum evening numbers 80. Maximum numbers 100 day time and 160 evening

	<i>Spring / Summer</i>	<i>Autumn / Winter</i>
<i>Fridays</i>	£2000	£1500
<i>Saturday and Bank Holidays</i>	£2500	£2000
<i>Sundays</i>	£1500	£1000
<i>Midweek</i>	£1000	£850

MASTERS SUITE

Minimum day numbers 35. Minimum evening numbers 50. Maximum numbers 40 day time and 100 evening.

	<i>Spring / Summer</i>	<i>Autumn / Winter</i>
<i>Fridays</i>	£1250	£1000
<i>Saturday and Bank Holidays</i>	£1750	£1500
<i>Sundays</i>	£1000	£850
<i>Midweek</i>	£850	£750

THE GAZEBO

Minimum numbers 35, maximum numbers 100. To upgrade your ceremony to the al fresco Gazebo there is a charge of £395.00 (Refundable in the event of adverse weather)

THE GARDEN ROOM

Minimum numbers 35, maximum numbers 80. Please speak to your Wedding co-ordinator for a quotation.

Spring / Summer is from April to September. Autumn / Winter is from October to March. Minimum numbers are based on adult guests. Numbers which fall below minimum numbers indicated above for any applicable function room can be catered for however a supplement may apply. Please discuss with your Wedding Co-ordinator.



YOUR
BEDROOM
CHOICES

GUEST BEDROOMS...

At Cadbury House we take the stress out of your guest's bedroom bookings. Our dedicated team will set up an allocation of ten guest bedrooms offered at a special Wedding rate inclusive of bed and breakfast for your Wedding party. A personalised online booking page will be in place for your guests to simply log in online, put in your Wedding code and book their accommodation on the special rate on your designated room group.

SUNDAY-THURSDAY - £99

FRIDAY - £109

SATURDAY - £129

All rates are based of two guests sharing on a bed and breakfast rate, per room, per night.

YOUR WEDDING IS A CELEBRATION, LET US REWARD YOU

With Wedding Incentive Points from Hilton HHonors™, we want to make your big day even more special. Earn thousands of HHonors Bonus Points that could be used towards your dream honeymoon, premium gifts, unforgettable experiences and more.

- *EARN BONUS POINTS FOR RESERVING YOUR ACCOMODATION GROUP*
Earn 100 Bonus Points for every room booked under your designated room group, with a minimum of 10 rooms.
- *EARN BONUS POINTS FOR CATERING*
Receive 10 Bonus Point(s) for every dollar spent on catering, with a minimum spend of \$5000.
- *REWARD YOUR GUESTS*
Your Wedding guests will receive 1000 HHonors Bonus Points each when they stay at DoubleTree by Hilton Cadbury House under your Wedding room group.



MENUS

CANAPES...

SOMETHING SAVOURY

Rare Roast Beef on Toasted Brioche with Parmesan and Truffle Oil

Crostini with Spicy Tomato Chutney and Local Soft Cheese

Crab, Smoked Salmon and Crème Fraîche Blini

Pea, Leek and Parmesan Tart

Chilli Prawn Toasts

Pisa Mozzarella, Sun Dried Tomato, Crispy Basil

Asparagus, Broad Bean and Mozzarella Bruschetta

Mini Yorkshire Pudding and Beef with Horseradish Cream

Roquefort and Peach Bruschetta

Smoked Salmon, Dill Cream Cheese, on Rye Toast

Goats' Cheese and Spicy Red Onion Tartlet

SOMETHING SWEET

Mini Macaroons

Strawberry Cheesecake Pots

Chocolate and Cranberry Cheesecake Shot

£7.50 PER PERSON (FOUR PER PERSON)

(WHEN NOT PART OF YOUR WEDDING PACKAGE)

SORBETS

£2.95 PER PERSON (WHEN NOT PART OF YOUR WEDDING PACKAGE)

Champagne, Raspberry and Strawberry, Green Apple, Lemon, Passion Fruit and Mango

BAR SNACKS

£3.50 PER PERSON

Root Vegetable Crisps, Mediterranean Olives, Sun Dried Tomatoes, Bread Sticks
Smokehouse Mixed Nuts, Chilli Puffs

CHEESE BOARD

£35.00 PER TABLE (BASED ON TABLE OF 10)

Selection of Local and Continental Cheeses served with Grapes, Celery, Biscuits and Butter

RETRO SWEET CART

£2.50 PER PERSON (MINIMUM OF 80 PEOPLE)

MENU ONE...

PLEASE CHOOSE ONE STARTER, MAIN AND DESSERT

Roasted Tomato Soup, Basil Crisp (V)

Ham Hock Terrine, Apple and Cider Chutney, Toasted Croûte

Smoked Mackerel Pâté, Yellow Chilli Jam, Rye Bread

Roasted Chicken Breast, Duck Fat Roast Potatoes, Spinach, Buttered Greens, Gravy

Local Somerset Pork Chop, Bubble and Squeak, Curly Kale, Roasted Apple, Gravy

Baked Salmon Fillet, Spring Onion and Basil Potato Cake, Buttered Spinach,
Confit Tomato Sauce

Profiteroles, Chantilly Cream, Warm Chocolate Sauce

Lemon and Mascarpone Cheesecake, Chocolate Stick, Fresh Berries

English Berry Eton Mess, Fresh Mint

Fresh Filtered Coffee and Chocolate Mints

MENU TWO...

PLEASE CHOOSE ONE STARTER, MAIN AND DESSERT

Leek and Potato Soup, Rosemary Cream (V)

Chicken Liver Pâté, Plum Chutney, Gherkins, Toasted Brioche

Smoked Haddock and Mozzarella Fishcake, Poached Duck Egg

12 hour Braised Lamb Shank, Pomme Purée, Buttered Cabbage, Bacon Crisp, and Gravy

Roast Striploin of Beef, Homemade Yorkies, Duck Fat Fondant, Baby Carrots and Turnips, Swede Purée, Red Wine Sauce

Grilled Sea Bream, Roasted Courgettes and Asparagus, New Potatoes, Lemon Butter

Trio of Chocolate Mousse, Honeycomb Ice Cream

Warm Sticky Toffee Pudding, Butterscotch Sauce

Lemon Posset, Shortbread, Fresh Raspberries

Fresh Filtered Coffee and Local Fudge

MENU THREE...

PLEASE CHOOSE ONE STARTER, SORBET, MAIN AND DESSERT

Cauliflower Velouté, Cheddar Cheese Crute, Truffle Oil (V)

Potted Duck, Green Peppercorns, Toasted Sourdough

Smoked Salmon, Warm Beetroot, Horseradish Cream

Warm Spinach and Feta Cheese Tart, Rocket Salad (V)

.....
Braised Featherblade of Ashdale Beef, Boulangère Potato, Braised Salsify, Roasted Carrots,
Celeriac and Horseradish Purée, Red Wine Sauce

Duo of Welsh Lamb, Roasted Rack and Braised Neck, Dauphinoise Potato, Curly Kale, Pea
Ragù, Chargrilled Leek, Red Wine Jus

Roasted Red Mullet, Confit Wild Mushroom, Wild Mushroom Velouté, Truffle Oil, Spinach

Braised Belly Pork, Bubble and Squeak, Kale, Cider and Mustard Velouté

.....
White Chocolate Cheesecake, Blueberry Compote

Amaretto Truffle Torte, Crème Fraîche, Strawberries

Spiced Apple and Pecan Crumble with Mascarpone Vanilla Cream

Chocolate and Orange Tart, Confit Orange Compote

.....
Followed by Coffee and Petit Fours

BONSAI MENU...

(UNDER 12'S)

Fan of Melon, Fruit Compote (V)

Chef's Seasonal Soup (V)

Fish Fingers, Chicken Nuggets or Sausages served with Chips, Baked Beans or Peas

Cheese and Tomato Pizza (V)

Jelly and Ice Cream

Chocolate Sundae

HALF PORTIONS OF ADULT PACKAGES ARE 50% DISCOUNT ON FULL PRICE PACKAGE

VEGETARIAN MENU

(CAN BE ADDED TO ANY MENU)

Grilled Goats' Cheese, Parsley Jelly, Toasted Pine Nuts, Elderberries, Balsamic
Beef Tomato and Buffalo Mozzarella Stack, Basil Pesto, Cracked Black Pepper
Warm Spinach and Feta Cheese Tart, Rocket Salad

Roasted Butternut Squash, Quinoa, Toasted Seeds, Blue Vinny

Gnocchi, Spinach Sauce, Deep Fried Broccoli Florets

Roasted Vegetable Bread and Butter Pudding, Tomato Sauce

Pumpkin and Lentil Curry, Coriander Rice

ALL DESSERTS ARE MADE TO BE VEGETARIAN FRIENDLY



EVENING

FOOD

WILLOW, BLOSSOM AND MULBERRY

FINGER BUFFET;

All Finger Buffets come with a selection of open sandwiches with a variety of fine toppings including;

- Ham and Mustard Mayo
- Beef and Horseradish
- Smoked Salmon and Cream Cheese
- Coronation Chicken
- Goats' Cheese and Red Onion

AND IN ADDITION TO THE OPEN SANDWICHES PLEASE CHOOSE EXTRA ITEMS FROM;

- Duck Spring Rolls
- Honey and Mustard Cocktail Sausage
- Onion Rings and Dips (V)
- Mini Vegetarian Samosas
- Mini Onion Bhajis with Mango Chutney (V)
- Spiced Potato Wedges (V)
- Dim Sum Selection (V)
- Fish Goujons with Tartar Sauce
- Satay Chicken Skewers with Minted Yoghurt Dip
- Selection of Olives and Feta Cheese
- Ginger and Lime Chicken Goujons
- Mixed Vegetarian Crolines

5 ITEMS INCLUDED IN WILLOW PACKAGE / 7 ITEMS INCLUDED IN BLOSSOM PACKAGE (£2 SUPPLEMENT PER PERSON FROM WILLOW) 10 ITEMS INCLUDED IN MULBERRY PACKAGE (£4 SUPPLEMENT PER PERSON FROM WILLOW AND A £2 SUPPLEMENT PER PERSON FROM BLOSSOM)

BLOSSOM AND MULBERRY

FARMHOUSE PLATTER

Honey Roasted Ham, Course Country Pâté, Coppa Ham, Bresaola, Somerset Cheese Selection,
Fresh Speciality Breads, Chef's Salad Selection, Pickles, Olives and Relishes

PORK JOINTS

Slow Roasted Pork Leg, Apple Chutney, Floured Baps and Rolls

BRITISH BITES

Bacon and Sausage Baps, Chips and Sauces

FISH AND CHIP SHOP

Mini Fish and Chip Cones

PULLED PORK PITTAS

Slow Cooked Pulled Pork in Pitta Bread with Wedges

MEDITERRANEAN PITTAS

Roasted Vegetables with Halloumi in Pitta Bread with Wedges

(£2 SUPPLEMENT PER PERSON FROM WILLOW)

MULBERRY

HOG ROAST (MIN NO. 80):

Whole Local Roasted Pig, Homemade Stuffing, Apple Chutney, Caramelised Onions, Floured Baps and Rolls, Chef's Selection of Salads and Chunky Potato Wedges.

WEST COUNTRY BBQ (MIN NO. 50):

- Homemade Burgers
- Locally Made Sausages
- Selection of Five Seasonal Salads
- Chicken and Pimento Kebab with Sweet Chilli Dipping Sauce
- Chunky Potatoes Wedges
- Corn on the Cob
- Relishes and Pickles
- Jacket Potato
- Floured Baps and Rolls

ADDITIONAL EVENING GUESTS PER PERSON ADDED TO EACH WEDDING CHOICE;

£16.95 FOR WILLOW

£18.95 FOR BLOSSOM

£20.95 FOR MULBERRY

FOR ALL MENUS FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.

SOME MENU ITEMS MAY CONTAIN NUTS AND / OR GLUTEN