

A BOUTIQUE WEDDING AT

The Winery



A ONCE IN A LIFETIME OPPORTUNITY TO CELEBRATE
YOUR SPECIAL DAY IN A BEAUTIFUL ATMOSPHERIC BUILDING
SET IN A UNIQUE AND HISTORICAL SETTING...

A BOUTIQUE WEDDING AT

The Winery

CIVIL CEREMONY IN OUR GARDEN ROOM FOR UP TO 30 GUESTS WEDDING BREAKFAST FOR UP TO 60 GUESTS

A Boutique Wedding at the Winery is available Monday to Thursday 12pm – 6pm
(this can be extended for the evening if required)

Enjoy an intimate Wedding Breakfast in the Laurent Perrier and Garden Rooms
with reception drinks in our Mosaic area or beautiful landscaped Laurent Perrier Garden Terrace.

We offer a selection of arrival drinks, canapés and tailor made drinks packages if required

A selection of two Wedding Breakfast menus are available starting from £21.95 per person for two courses and £25.95 for three courses. Bespoke menus comprising dishes from our a la carte selection can be arranged by prior appointment with your Wedding Coordinator and Head Chef.

Children's packages are available on request with a three course menu starting at £9.95.

EXCLUSIVE USE OF OUR LAURENT PERRIER, GARDEN ROOM, MOSAIC ROOM & LAURENT PERRIER GARDEN TERRACE £450.00

EXTENDED EVENING HIRE £500

"Perfect if you want to make your celebration last just that little bit longer"



**NO TWO WEDDINGS WILL EVER BE THE SAME, WE BELIEVE THEY SHOULD BE AS
UNIQUE AS YOU ARE... IF THERE IS SOMETHING THAT IS NOT LISTED HERE PLEASE JUST
SPEAK TO US ABOUT ALL THE FINAL TOUCHES THAT WILL MAKE YOUR DAY
JUST THAT EXTRA BIT SPECIAL**

The Winery

FOR MORE INFORMATION OR TO DISCUSS YOUR WEDDING CALL 01283 568170



CANAPÉS SELECTION

...a little something to enjoy before the main event
and the perfect accompaniment with a welcome drink

BAKED QUEENIE SCALLOP, GRUYERE CRUST
MINI YORKSHIRE PUDDING, ROAST BEEF, CARAMELISED ONION, HORSERADISH CREAM
GOATS CHEESE, FRUIT & NUT FRITTERS, FRESH PINEAPPLE CHUTNEY
CAJUN SPICED SAUSAGE & BLACK PUDDING SKEWER
TERIYAKI SPICED TIGER PRAWN SKEWER, SWEET BELL PEPPER
SMOKED SALMON, CREAM CHEESE & CHIVES, CRISPY BREAD
CHICKEN CAESAR SALAD, SEA SALTED CROSTINI'S
WILD MUSHROOM ARANCINI BALLS

SELECT 3 OF THE ABOVE FOR £6.95 PER PERSON

SELECT 6 OF THE ABOVE FOR £9.95 PER PERSON

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BESPOKE WEDDING BREAKFASTS

Here at The Winery we don't believe that something as special as your wedding day is going to be as simple as choose menu A, B or C. All our boutique weddings are tailored to suit your requirements allowing you to create a truly memorable day.

To give you an idea of prices and to give you inspiration for your special day here are some menus that we have served to our guests previously...

SILVER MENUS

THREE COURSES £25.95

SUMMER

MINTED GARDEN PEA SOUP
tom ham hock, crispy pancetta, warm
French baguette

**GREMOLATA MARINATED
CHICKEN ROYAL**
broad bean, pea and shallot fricassee
buttered jersey new potatoes

VANILLA PANNACOTTA
topped with rhubarb and ginger
compote, brandy snap tuille

SPRING

CHICKEN, HAM & SAGE BALLOTINE
toasted brioche, salted Cornish butter,
caramelised apple chutney

PAN SEARED SEA BASS FILLETS
dauphinoise potatoes, green pod vegetables,
saffron sauce

**NEW YORK STYLE BAKED
VANILLA CHEESECAKE,**
blueberry coulis,
chocolate chip and cinnamon cookie

AUTUMN

BAKED PORTOBELLO MUSHROOM
topped with brie de meaux, crispy bacon, garlic
croustade, dressed lambs leaf lettuce

SLOW BRAISED BLADE OF BEEF
"bubble and squeak" mash,
honey glazed carrots

**VALRHONE CHOCOLATE
MARQUISE**
Crumbled all butter shortbread,
Amaretto ice cream

GOLD MENUS

THREE COURSES £34.95

WINTER

**TIGER PRAWNS SAUTÉED IN
GARLIC AND PARSLEY BUTTER
& PAN SEARED SCALLOP**
granary ciabatta, curry spiced cauliflower
puree, fresh lemon

**OVEN BAKED MEDALLIONS
OF BEEF FILLET**
Dovedale blue cheese sauce, turned chateau
potatoes, char grilled courgette,
caramelised shallots

DESSERT ASSIETTE
Amalfi lemon tart
Crème brulee crusted with summer fruits
Mini sticky toffee pudding & custard
*cinnamon infused clotted cream
& amaretto ice cream*

SUMMER

**PRAWN, LOBSTER AND
CRAYFISH BISQUE**
toasted sourdough shards,
topped with crème fraîche

**HERB CRUSTED BEST END OF
TEXTIL ENGLISH LAMB,**
Rosemary jersey new potatoes, broccoli,
glazed carrots, Rioja, garlic & rosemary jus

DESSERT ASSIETTE
Mini Cointreau & chocolate panacotta
Key lime pie
Raspberry Eton mess
*chocolate shards,
vanilla ice cream*

SPRING

**PARMA HAM, AVOCADO &
CHAR GRILLED CHICKEN SALAD**
honey and wasabi dressed leaves,
char grilled English asparagus

SEAFOOD MEDLEY
Pan seared sea bass with fennel purée
Poached salmon & hollandaise
Pancetta wrapped monkfish medallions
*Braised spring cabbage & bacon,
saffron chateau potatoes,
buttered broad beans*

DESSERT ASSIETTE
Black cherry cheesecake
Malibu crème brulee
Mini chocolate sponge with chocolate sauce
Vanilla Chantilly cream

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TO DRINK

To complement your wedding breakfast we have a range of wines, champagnes and reception drinks for you to choose from. We can tailor make your drinks to your own individual requirements, or alternatively you can choose one of our drinks packages. *Unless requested otherwise, our wine and sparkling wines are served in a 175ml glass.*

SILVER DRINKS PACKAGE

£11.95 PER PERSON

ARRIVAL DRINKS

Choose one glass per person from:

PROSECCO FRIZZANTE
BUCKS FIZZ
PIMMS AND LEMONADE
MULLED WINE



WITH YOUR MEAL

ONE GLASS PER PERSON FROM OUR
RENOWNED SILVER WINE SELECTION

*(Upgrade to half a bottle per person
for an additional £3.50pp)*

COMPLIMENTARY STILL AND
SPARKLING WATER

will be provided for the table.



FOR YOUR TOAST

ONE GLASS PER PERSON OF
PROSECCO FRIZZANTE



SOFT DRINKS

FRUIT JUICES AND UNLIMITED SQUASH
FOR THE CHILDREN

GOLD DRINKS PACKAGE

£14.95 PER PERSON

ARRIVAL DRINKS

Choose one glass per person from:

CHAMPAGNE GALLIMARD CUVÉE
RESERVÉ (NV BRUT, NV ROSÉ)
PROSECCO FRIZZANTE
BUCKS FIZZ
PIMMS AND LEMONADE



WITH YOUR MEAL

ONE GLASS PER PERSON FROM OUR
RENOWNED GOLD WINE SELECTION

*(Upgrade to half a bottle per person
for an additional £3.50pp)*

COMPLIMENTARY STILL AND
SPARKLING WATER

will be provided for the table.



FOR YOUR TOAST

ONE GLASS PER PERSON OF
CHAMPAGNE GALLIMARD CUVÉE
RESERVÉ (NV BRUT, NV ROSÉ)



SOFT DRINKS

FRUIT JUICES AND UNLIMITED SQUASH
FOR THE CHILDREN

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CELEBRATION BUFFETS

Choose from one of our Evening Reception Buffets.

FINGER BUFFET

£17.95 PER PERSON

Please select any five items from below;

**CHEF'S SELECTION OF
OPEN AND CLOSED SANDWICHES**

on flavoured breads

BRUSCHETTA OF GRILLED PEPPERS

basil and goat's cheese

DEEP FRIED FISH CAKES

tartare sauce

MINI LAMB KOFTAS

cucumber and mint raita

MINI BEEF BURGER IN SEEDED ROLL

tomato relish

ORIENTAL VEGETABLE SPRING ROLL

sweet chilli

FISH AND CHIPS

beer batter and sea salt

**HOMEMADE PORK, BLACK PUDDING
AND APPLE SAUSAGE ROLL**

sweet pickle

CRISP SALT AND PEPPER PORK BELLY

ROASTED CHICKEN KEBABS

teriyaki marinade, spring onions

WILD MUSHROOM AND BLUE CHEESE ARANCINI

crusted in polenta

HOT BUFFET

£21.50 PER PERSON

A buffet consisting of hot dishes served to your guests as they come up to the buffet table.

The hot dish is served with an appropriate accompanying vegetable dish alongside bowls of salad, crusty bread, garnishes and sauces.

Please select any two items from below.

LANCASHIRE HOT POT

pickled red cabbage

PAELLA

seafood, chicken and chorizo with saffron rice

CHICKEN AND MUSHROOM PIE

puff pastry, seasonal vegetables

TROFFIETTI PASTA, CHAR-GRILLED

MEDITERRANEAN VEGETABLES,

goat's cheese and basil pesto

TRADITIONAL COTTAGE PIE

chantenay carrots, garden peas

LASAGNE

Layers of tomato and beef ragu, parmesan crust

CORONATION CHICKEN CURRY

pilau rice, toasted almonds and coconut

STEAK AND ALE PIE

flaky pastry, carrot and swede

MOROCCAN SPICED SALMON

spiced cous cous and toasted almonds,
minted yoghurt dressing

THE FINISHING TOUCHES

We believe that attention to detail is important when bringing your day together and we work with local suppliers to arrange:

CHAIR COVERS • COTTON LINEN • TABLE ARRANGEMENTS • BALLOONS • RED CARPET • CAKE STANDS

If you would like to discuss your requirements with us we are more than happy to help in any way that we can to make this the most special day it can be for you and your guests

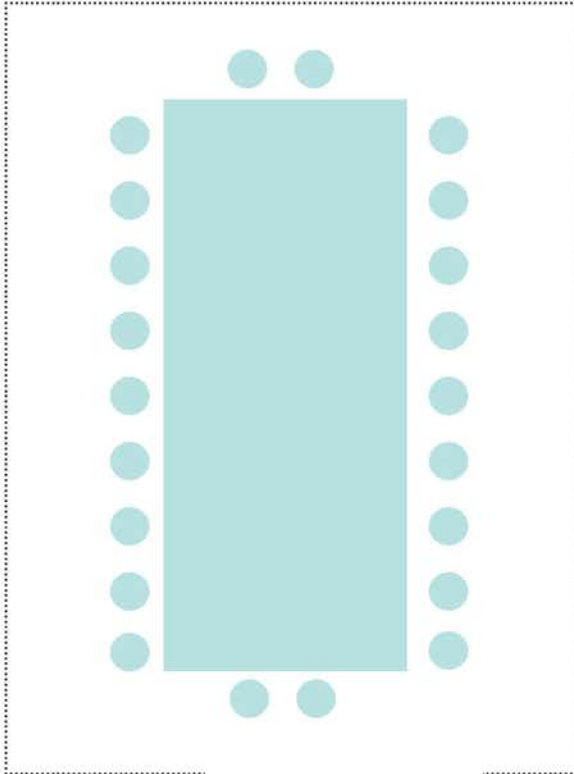
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LAURENT PERRIER ROOM LAYOUTS

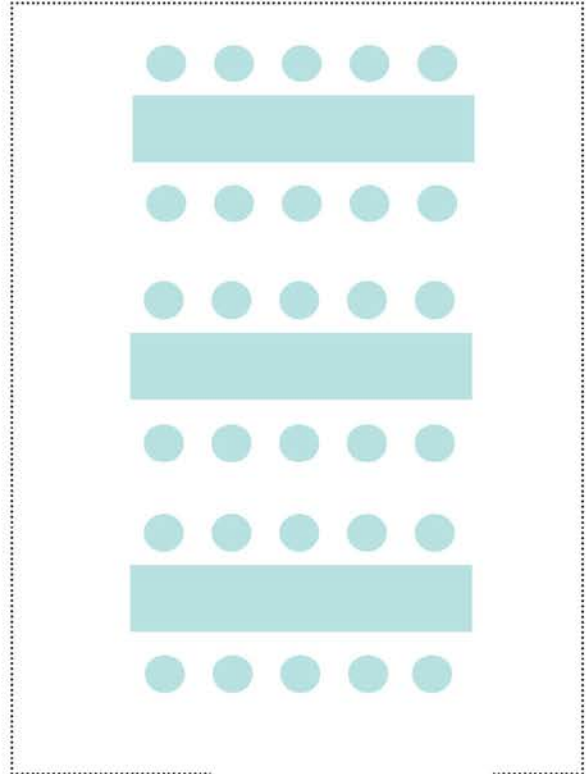
BOARDROOM STYLE

22 people in total



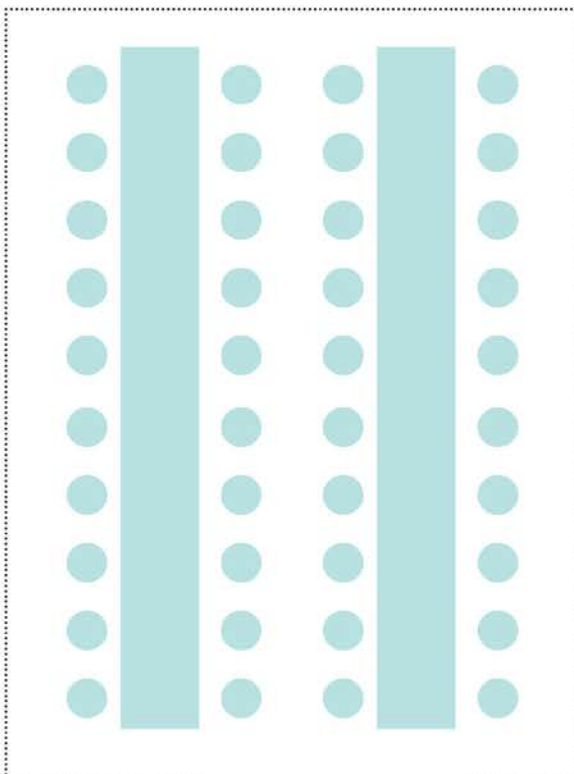
THREE LONG TABLES

30 people in total



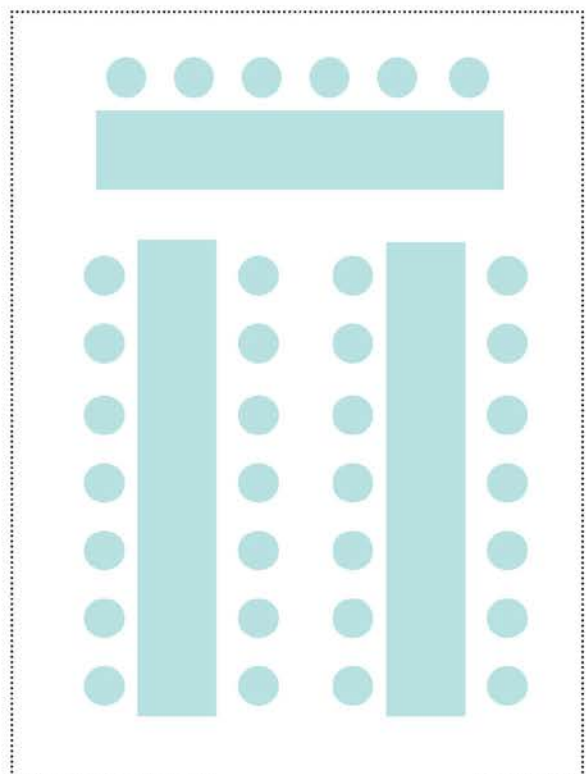
TWO LONG TABLES

40 people in total



HORSESHOE

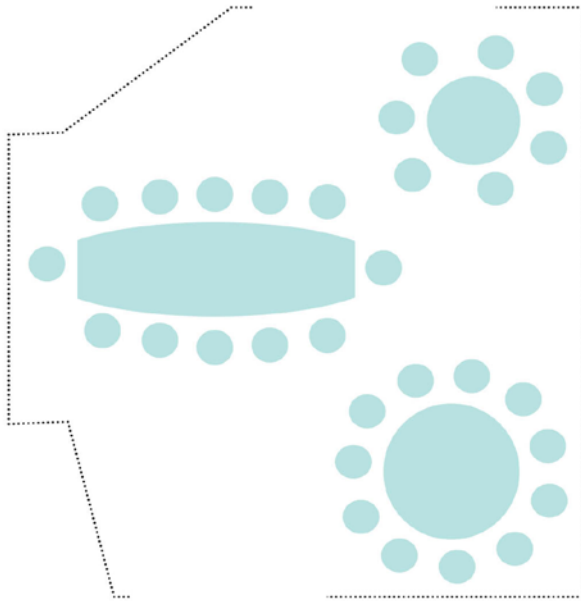
34 people in total



GARDEN ROOM LAYOUTS

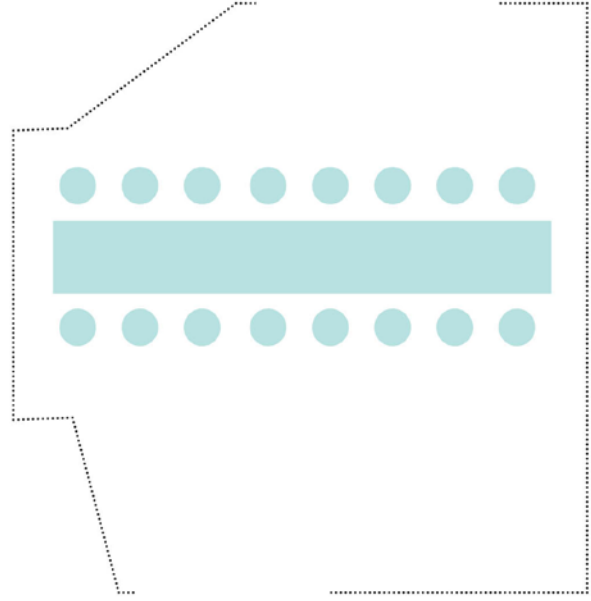
THREE TABLES

30 people in total



ONE LONG TABLE

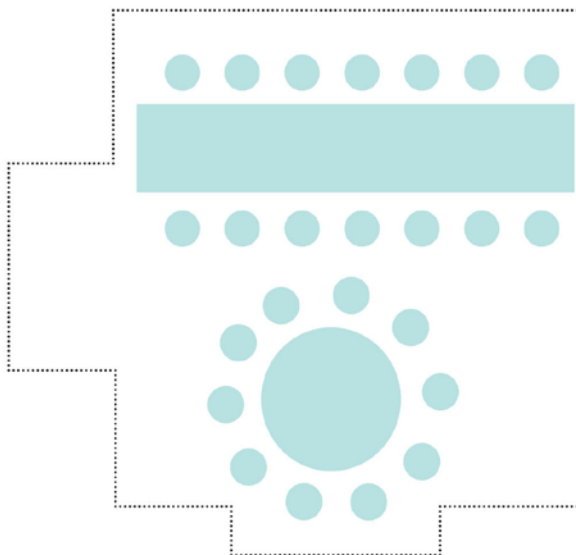
16 people in total



MOSAIC ROOM LAYOUTS

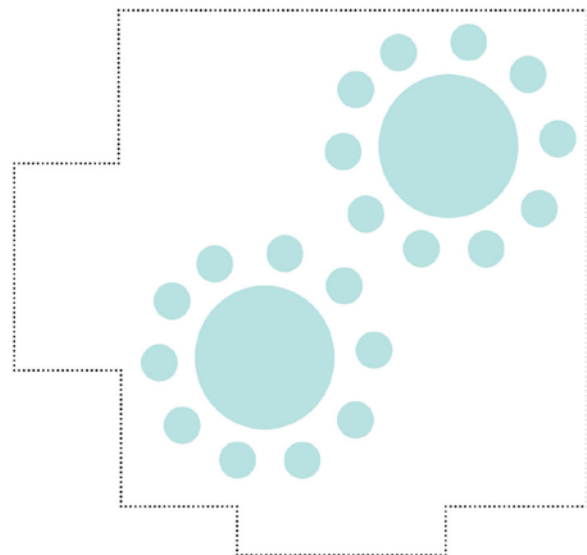
ONE LONG/ONE ROUND TABLE

24 people in total



TWO ROUND TABLES

20 people in total



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A HISTORY OF *The Winery*

the Winery is located within The Abbey in Burton. It was first used in 650 AD for religious purposes by St Modwin ("Modwena") along with her two Irish nuns during the 7th and 9th centuries.

St Modwin died in Scotland but she is believed to have been buried on the site circa 780 AD. The site was established in 1003 as a Benedictine Abbey by Wulfric Spott (believed to be a descendant of King Alfred) and was further developed thereafter. In the 13th to 14th centuries there were around thirty monks in residence though this had fallen off to almost half the number by the 1520s

The abbey was dissolved in 1539, to be re-founded in 1541 as a college for the Dean and four Prebendaries or Religious Canons. It was again dissolved in 1545 and granted to Sir William Paget. The town of Burton upon Trent was merely the close areas around the Abbey between 1010 and 1540 AD. (It was not until the middle of the 17th century when the brewing industry started to expand.)

Parts of the abbey church were initially retained for parish use, but most of the buildings were however demolished and replaced by a new church between 1719 and 1726. The main part of the current

premises was originally the chapel and another smaller hall. The small hall was built of stone from the ground up to the first floor, then half-timbered to a fine open roof all in English oak. It was the home of the monk with the title "Master of the Infirmary".



BREWING WAS REPORTEDLY THIRSTY WORK IN THOSE DAYS AND AS A REWARD FOR THEIR HARD TOIL EACH MONK AT BURTON ABBEY WAS GIVEN A PERSONAL ALLOWANCE OF 16 PINTS A DAY!

From 1910, the Burton Club Ltd took occupation of the premises and built on the current brick and mock timber framed single storey extension in two phases, i.e. 1911 and 1920. In 1975, the Burton Club consolidated their occupation generally into the first floor rooms and the ground floor was subsequently turned into Public House premises to known as "The Abbey Inn".

After sympathetic and loving restoration from The Kerry family, The Winery has been restored in grandeur and returned to its former glory within local society. The bar and restaurant areas have been tastefully and sympathetically designed to maintain the integrity of the historic abbey. Our terrace area outside, with rolling lawns and next to the banks of the river

Trent, offers the opportunity for relaxed drinking and dining where you can kick your shoes off and enjoy a glass or two in the shadow of the old abbey.