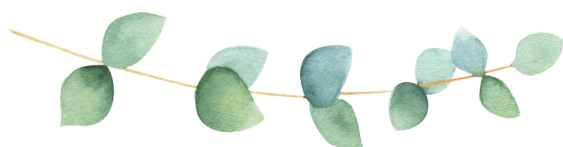




THE GRANTLEY ARMS
WONERSH

Our Wedding Packages

Our Bookable Spaces



The Bakery

This room maybe small but is full of character with its woodburner for that extra cosy feel, ideal for those smaller intimate get togethers.

SEATS 20 / STANDING 40

The Dining Room

With its high ceiling, traditional panelling and overlooking our courtyard garden, which only adds to the atmosphere of this stunning room. An ideal setting for your drinks reception or intimate wedding breakfasts.

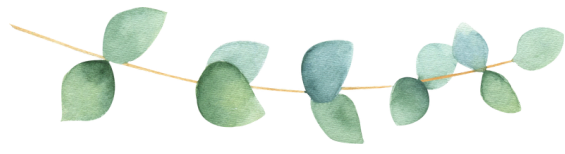
SEATS 50 // STANDING 100

The Courtyard Garden

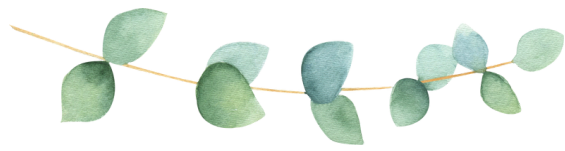
This stunning outside space is partially covered and ideal for your whole day. With its versatile space you can have your whole day from your Wedding BBQ through to the evening celebrations.

SEATS 40 // STANDING 40

Wedding Tipples



After the ceremony, smiles and possibly tears of joy, a drink is most certainly called for. Whether a glass of champagne, prosecco or a crafted cocktail - we can cater to your taste. The biggest draw to having your wedding in a pub - the range of drinks available. Our extensive wine list features wines from all over the globe, and together with our wide choice of beers and spirits we'll ensure you and your guests never go thirsty.



Tempio Prosecco DOC - £34.25

Izzaro Rosé Provence Sparkling - £39.5

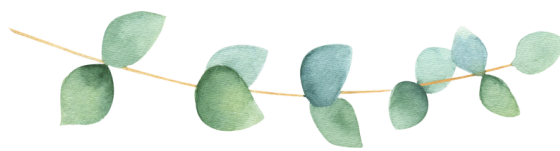
Nyetimber Classic Cuvee - £65

Nyetimber Rosé - £75

Nyetimber Blanc de Blanc - £80

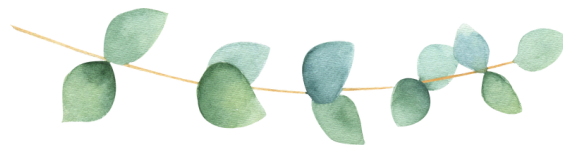
Veuve Clicquot Brut Yellow Label Champagne - £89

We allow for 6 glasses per bottle of Champagne or Prosecco



Please ask to see our full wine list or pop in and sample our extensive list.

Sample Wedding Menu



Starters

- Dingley Dell pork rillette Yorkshire rhubarb chutney, sourdough / 705 Kcal
Smoked mackerel nicoise, Burford Brown egg, olives, tomato, potatoes / gf /
610 Kcal
- Davidstow cheddar croquettes, marmite mayonnaise / v / 532 Kcal
Feta, pomegranate & almond salad, Israeli cous-cous, golden raisins / vg /
358 Kcal

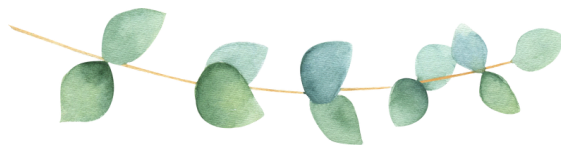
Mains

- Pan fried Chalk Stream Trout, crushed potatoes, samphire, sun-blushed
tomato & caper butter / gf / 516 Kcal
- 8oz Flat Iron Steak, fries, grilled tomato, blue cheese & peppercorn butter /
gf / 1264 Kcal
- Suffolk chicken escalope, wild garlic butter, fennel & gooseberry salad,
hassel back potatoes / 918 Kcal
- Whipped ricotta & chive galette, Cornish new potatoes, wild garlic pesto /
vga / 1008 Kcal

Dessert

- Affogato - espresso, Amaretto, vanilla ice cream / gf / 185 kcal
Chilled blood orange & vanilla rice pudding / vg / 492 kcal
Elderflower & Yorkshire rhubarb Eton mess, vanilla ice cream, yuzu coulis
gf / 332 kcal
- Sticky banoffee pudding, honeycomb ice cream, caramelised banana /
950 kcal

Buffet Menu



£23.5 per person (Minimum of 15 people)

£25 per person (including tea and coffee)

Canapes

Sun-blushed tomato & harissa hummus, seeded crackers (vg) (143 kcal)

Welsh rarebit on toast (v) (190 kcal)

Pitchfork Cheddar Cheese straws (v) (246 kcal)

Spiced cauliflower and chickpea falafels, mint yoghurt (vg) (93 kcal)

Mini battered haddock and chips with tartare (87 kcal)

Seasonal sausage rolls (183 kcal)

Sandwiches

Copper Maran egg mayo and watercress (v) (155 kcal)

Cumberland sausage and grain mustard mayo (264 kcal)

Pitchfork Cheddar and green tomato chutney (vga) (200 kcal)

Something Sweet

Scone and jam (106 kcal)

Double chocolate cake (174 kcal)

T's and C's

Securing your booking

In order to confirm your booking, we require a pre-authorisation from a credit/debit card for the amount of £10 per guest. No money will be taken unless you fail to turn up for your booking or cancel within 24 hours of the booking. Once we have received the deposit, we can confirm the booking.

Confirmation, deposit and pre-payment

Once the booking is confirmed and all details finalised we require a 50% deposit of the total amount. The deposit is fully refundable up to 14 days prior to your bookings date, any later than this and we're afraid it becomes non-refundable. The remaining balance is payable two weeks prior to the date of your bookings via card or cash payment. Unfortunately we cannot take payments by cheque.

Guest Numbers & Pre - Ordering

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance. Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 14 working days prior to your event.

Minimum Spend

All bookings require a minimum spend dependant on the day of your booking and the bookable size.

Service Charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.