



Your Lakeside Wedding

at Kettering Conference Centre



Your Wedding



Kettering Conference Centre congratulates you on your forthcoming wedding.

Whether you need a large, grand room or something a little more intimate, our professional and friendly team are here to help make your wedding day a successful and memorable occasion.



The Lakeside is a beautiful new room set beside our nine-acre lake with its own outdoor terrace and lawn, making it perfect for summer weddings. It has its own stylish bar with a dance floor and can accommodate up to 150 people for a meal and up to a maximum of 200 guests for the evening reception. All function rooms are fully air-conditioned.

For larger weddings our Fairisle room can accommodate up to 500 guests, with its own private bar, spacious dance floor and intelligent lighting to create the right atmosphere for your wedding.

To help you plan and budget your day we have put together two wedding packages as a guide. Our packages include a 4-course meal, drinks and an evening buffet.

Satin package £45 per person
Silk package £60 per person

A wedding reception for 65 people in our Lakeside suite will cost you only £2,925 based on our Satin package

We understand that not all weddings follow a formal pattern and are happy to discuss any variations or special requests that you may have.

There will be no room hire charge if you select one of our wedding packages.

Your Civil Ceremony

All of the rooms at Kettering Conference Centre are licensed for civil marriage ceremonies. There are ten rooms that are available for use, so any size ceremony up to 500 people can be catered for.

A ceremony in the Portland room works well in conjunction with a wedding breakfast in the Lakeside room. However, for larger weddings our Lighthouse theatre auditorium can seat over 500 for a ceremony and works well with a wedding breakfast in the Fairisle.

	Max Capacity	Hire charge for ceremony
Portland	150 people	£250
Lighthouse	500 people	£700

Please remember that for civil ceremonies the bridal party is responsible for booking of the registrar and all legal requirements.





Breakfast Packages



Satin Package £45 per person

- o Reception drinks - choice of one alcoholic and one non-alcoholic from the Satin menu
- o Four course meal from our Satin menu
- o Dedicated host on the day
- o Personalised menus
- o Tables set to your plan, with white table linen & napkins
- o A glass of red or white wine with your meal
- o A glass of sparkling wine for your toast
- o Evening buffet - five items from our buffet menu
- o Free parking

Prices are based on a minimum of 65 adults. Children up to the age of 11 can receive a smaller portion of your chosen menu, at a cost of £25 per child. Buffet for additional guests in the evening will be charged at £8.25 per person.

Silk Package £60 per person

- o Glass of champagne for bride & groom on arrival
- o Canapés on arrival
- o Reception drinks - choice of one alcoholic and one non-alcoholic from the Silk menu
- o Four course meal from our Silk menu
- o Dedicated host on the day
- o Personalised menus
- o Tables set to your plan, with white table linen & napkins
- o Free flowing house wine during the meal. Wine will be served up to the dessert
- o A glass of champagne for your toast
- o Evening buffet - seven items from our buffet menu
- o Free parking

Prices are based on a minimum of 65 adults. Children up to the age of 11 can receive a smaller portion of your chosen menu, at a cost of £30 per child. Buffet for additional guests in the evening will be charged at £11.25 per person.

Ribbons & Bows

We are happy to help with any extras that you may need to make your day perfect

- o Entertainment - DJ, live band, pianist, string quartet, brass quintet
- o Table decorations or coloured table linen
- o Table plan and place cards
- o Chair covers with organza sash to match your colour theme
- o Additional room decorations, bubble machines, confetti cannons
- o Wedding cake
- o Photographer

All prices are inclusive of VAT.



Satin Menu

Reception/arrival drinks

Choose **one** from: Sparkling wine, Bucks fizz, Alcoholic fruit punch
And choose **one** from: Non-alcoholic fruit punch or Orange juice

Starters (choose one)

Carrot & coriander soup with herb croutons

Ardennes pate with plums and brandy

Coarse pate served with a mixed leaf salad and apricot marmalade

Prawn, celery & apple salad

Vegetable terrine served with a sweet & sour dressing (v)

Homemade tomato & basil soup (v)

Fan of melon with a raspberry coulis (v)

Main Courses (choose one)

- all served with seasonal vegetables and potatoes -

Roast peppered beef with a red wine jus

Roast beef with Yorkshire pudding

Roasted breast of chicken with a basil & pesto mousse served with a red pepper sauce

Tuna supreme marinated with lime & coriander

Cold meat selection with assorted salads, homemade coleslaw and buttered minted new potatoes

Homemade creamy mushroom stroganoff (v)

Caramelised red onion & goat's cheese filo tart (v)

Desserts (choose one)

Tiramisu with a fruit coulis

Woodland fruit cheesecake and cream

Cream profiteroles with a chocolate sauce

Lattice apple pie with cream

Coffee & mints

Whilst every care is taken to check ingredients we cannot guarantee that our dishes are totally free from nuts and nut derivatives and that fish products are free from all bones.



Silk Menu

Reception/arrival drinks

Choose **one** from: Sherry, Pimm's & lemonade, Sparkling wine, Bucks fizz, Alcoholic fruit punch
And choose **one** from: Non-alcoholic fruit punch or Orange juice

Starters (choose one)

Lime & coriander chicken kebab with a mixed leaf salad

Prawn and smoked salmon cocktail served on a bed of rocket and red chard

Smoked salmon & cod terrine

Skewered tempura battered prawns with a sweet & sour dip

Breaded brie served with a redcurrant jelly (v)

Homemade stilton & celery soup with a parmesan crouton (v)

Main Courses (choose one)

- *All served with seasonal vegetables and potatoes-*

Sirloin of beef steak with a mushroom & Madeira sauce

Roasted breast of chicken wrapped in smoked bacon served with a tarragon sauce

Breast of duck on a bed of braised red cabbage with a bitter orange sauce

Roast loin of pork with a caramelised red onion and thyme gravy

Roasted lamb shank with a port and rosemary sauce

Salmon fillet with a creamy tarragon & vermouth sauce

Wild mushroom risotto with fresh parmesan cheese and balsamic dressing (v)

Mushroom, brie, rocket & redcurrant filo bundle (v)

Desserts (choose one)

Raspberry and Belgium white chocolate bavarois

Summer pudding with cassis served with vanilla cream

Dark or white chocolate torte

Fresh fruit platter

Cheese and biscuits

Coffee & chocolate truffles

Whilst every care is taken to check ingredients we cannot guarantee that our dishes are totally free from nuts and nut derivatives and that fish products are free from all bones.



Buffet Selector

Our Satin and Silk menus include an evening buffet. For the Satin menu choose **five** items from the buffet menu below. For the Silk menu choose **seven** items from the buffet menu below.

Additional items are charged at £1.20 each.

Sandwiches/rolls

A selection of assorted sandwiches
Open topped rolls
Filled rolls
Mini filled ciabatta rolls
Filled croissants

Meat

Mini salsa chicken fajitas
Mini ham & cheese paninis
Duck & hoisin spring rolls
Pigs in blankets glazed in honey
Mini southern fried chicken fillets
Breaded chicken fillets
Chicken balls of fire
Wings of fire
Roasted chicken drumsticks
Lime & coriander chicken kebabs
Sausage rolls
Buffet savoury eggs
BBQ chicken drumsticks
Mixed pastries
Chicken pieces with garlic mayonnaise
Mini toad in the hole

Fish

Goujons of cod with a tartar sauce
Smoked haddock spinach & gruyere pastry bites
Sole fish goujons in a salt & black pepper crumb
King prawn skewers
Salmon & dill quiche
Breaded butterfly king prawn
Scampi bites
Salmon & asparagus quiche
Salmon pastries
Thai & ginger kebabs
Roast salmon skewers
Battered prawn balls
Prawn fritters
Japanese style breaded prawns
Lemon sole goujons
Assorted dim sum

Vegetarian

Spinach & dolcette tartlets
Roast vegetable & salsa tartlets
Goats cheese & caramelised red onions
Brie & pesto
Spinach & feta goujons
Vegetable spring rolls
Vegetable sate & dip
Vegetarian nuggets
Tomato & basil quiche
Carrot & coriander goujons
Vegetable crolines
Onion bhajis
Potato curry bites
Vegetable samosas
Sea salt & black pepper potato wedges
Southern fried spirals
Mixed pastries
Mixed crudities with dips
Mixed crisps and nuts

Selections

Assorted cold meats
Smoked fish selection
Selection of cheese
Assorted breads & biscuits
Mixed bowl of olives & sundried tomatoes
Green salad with feta cheese
Homemade coleslaw
Apple & pear salad
Selection of continental salads

Desserts

Mini Danish pastries
Mini sweet pastries
Fresh fruit
Slices of melon & pineapple



Come and see us...

You are welcome to come and see us at anytime, however if you can make an appointment first then we can make sure that one of our wedding coordinators is here to meet you and that the rooms are available for you to view.

We have a friendly team who will be happy to show you around and talk through your wedding day.

Please call us for an appointment on 01536 414 414.



 **Kettering**
Conference Centre

Kettering Conference Centre Thurston Drive, Kettering, Northants NN15 6PB
Telephone: 01536 414 414 www.ketteringconference.co.uk