

# Deluxe Micro Wedding Package 2026

for 20 guests

£2950

Dedicated wedding hotel coordinator to plan your special day

Ceremony room hire for the conservatory/ garden ceremony

Master of ceremonies to host your big day

Suite dressed with crisp white linen and napkins

Personalised printed menu

Red carpet on arrival for you and your guests

Cake stand with ceremonial sword for that all important picture

Use of our wedding postbox

4 course Wedding breakfast, 2 choices per course, tea and coffee

Glass of prosecco after the ceremony

2 glasses of house wine with the meal (Red/White/Rose)

Glass of Prosecco to go with the speeches

£350.00 credit bar

Honeymoon suite on the night

First year anniversary stay with dinner and a bottle of Champagne in the room

## **Additional Day Guests**

£95.00 per person

## **Add evening buffet and extra evening guests**

from £10.00 per person

## **Accommodation Package**

Friend and family package at £600.00

2 x Superior rooms

2 x Standard rooms

## **Terms and conditions**

Not to be used in conjunction with any other offer

Accommodation package has to be purchased if there is an evening function with music

Available 7 days a week. Excludes\* Fridays and Saturdays in May, June, July,

August, September & December

\*Ask for late availability for Friday & Saturdays during 2026

Maximum number of guest on this package is 29

Rooms and wedding package to be paid 14 days before wedding date

£1000.00 deposit to confirm booking

Call to enquire on 01292 314747 or email [weddings@piersland.co.uk](mailto:weddings@piersland.co.uk)



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# Deluxe Micro Wedding Package Menu

## STARTERS

Classic prawn cocktail with a rich seafood sauce  
Grilled goats cheese with onion marmalade, beetroot & walnut salad and pesto dressing  
Platter of melon with mint syrup and green apple sorbet  
Hot smoked Salmon, potato and chive salad, lemon oil and mixed leaves  
Terrine of chicken liver parfait with Cumberland sauce and herb bread  
Tempura chicken fillets with salad and a sweet chilli sauce

## SOUPS

Leek and potato  
Cream of tomato  
French onion soup with cheese croutons  
Minestrone Italienne  
Farmhouse chicken and vegetable broth  
Lentil

## SORBET

Apple  
Raspberr  
Passion Fruit

## MAINS

Chicken stuffed with haggis with a brandy and peppercorn sauce  
Salmon fillet in a white wine, tarragon and tomato cream  
Fillet of seabass and tempura king prawns topped with a garlic butter  
Beef Bourguigon creamed mashed potato, shallots lardon of bacon red wine jus  
Roast breast of gressingham duck with lavender honey glaze and market vegetables  
Angus sirloin steak with a brandy and peppercorn sauce (£10.00 supplement)

## DESSERTS

Warm Chocolate brownie served with vanilla ice cream  
Individual baked Alaska  
Vanilla panacotta with berry compote  
Brandy snap basket filled with coconut ice cream and a rich chocolate sauce  
Strawberry cheesecake with fruit coulis and cream  
Milk Chocolate & raspberry torte with berry puree and raspberry sorbet



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