



STEPHENS
HOUSE & GARDENS

FINCHLEY • LONDON

Wedding Packages 2017/2018

The Orchid Package
£75 per person

Exclusive use of the Drawing Room, Salon and Terrace including your Ceremony
From 3pm until 11.30pm

White Table Linen & Napkins

Reception Drink & Dry Snacks after your Ceremony

A 3 Course Meal from our Traditional Dining Menu

½ a bottle of House Wine per person

Tea and Coffee after your meal

Cash Bar Facility

The Gardenia Package
£95 per head

Exclusive use of the Drawing Room, Salon and Terrace including your Ceremony
From 2pm until 11.30pm

White Table Linen & Napkins

Reception Drink & Canapes after your Ceremony

A 3 Course Meal from our Traditional Dining Menu

½ a bottle of House Wine per person

Tea/Coffee and Chocolates after your meal

Glass of Prosecco for Toast

Dry Snacks and Olives in the Evening

Cash Bar Facility

Events Co-ordinator*

*(*based on a minimum of 50 guests and until the first dance)*

Home of 'Inky' Stephens

Stephens House & Gardens, 17 East End Road, Finchley, London N3 3QE

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The Winter Rose Package

£70 per person

Exclusive use of the Drawing Room, Salon and Terrace including your Ceremony
From 3pm until 11.30pm

White Table Linen & Napkins

Mulled Wine & Dry Snacks after your Ceremony

A 3 Course Meal from our Winter Dining Menu

½ a bottle of House Wine per person

Tea and Coffee after your meal

Glass of Prosecco for Toast

Dry Snacks and Olives in the Evening

Cash Bar Facility

*Winter Weddings Only. December – March**

**Excluding the Christmas – New years holidays*

Additional Extras

- White Chair Covers with Coloured Sash of your choice - £3.50 per chair
 - Chef's Choice Evening Finger Buffet - £10 per head
- Cheeseboard (Mature Cheddar, Blue Stilton and Brie) - £7 per head
 - A Selection of 3 Canapes - £13.50 per head
 - Additional Canapes Choice - £3 per Choice

Packages are available for numbers up to 70; we can cater for smaller groups on a bespoke basis

We are delighted to recommend the services of a Florist and Photographers that know and understand our beautiful historic venue



Traditional Dining Menus

First Courses

Trio of Smoked Fish with Horseradish Cream and Green Leaf Salad

Coarse Liver Pate with Victorian Tomato Chutney and Melba Toast

Stilton and Walnut Salad with Port Vinaigrette (V)

Warm Broccoli and Cheddar Tart on a bed of Crunchy Leaf (V)

Prawn and Quails Egg Marie Rose

Warm Salad of Roast Field Mushrooms and Watercress with Aioli (V)

Spicy Crab Cakes with Chilli and Tomato Dipping Sauce

Glazed Pineapple and Melon Platter

Olive, Tomato and Feta Salad

Asparagus Hollandaise (V)

Main Courses

Supreme of Chicken stuffed with Brie and Wrapped in Green Back Bacon

Roast Rack of Lamb with a Minted Crust and a Redcurrant Sauce

Fillet of Pork on a bed of Glazed Apple with Calvados Sauce

Pan Fried Rib Eye Steak with a Watercress Sauce

Griddled Salmon Steak with a Green Peppercorn Sauce

Braised Delice of Cod on a bed of Wilted Spinach

Fillets of Plaice Veronique

Vegetarian Alternatives

Vegetable Nut Roast with Roasted Onion Gravy

Field Mushroom stuffed with Spinach and a Stilton Rarebit

Herb Risotto with Goats Cheese & Butternut Squash

All Main Courses are served with Chef's Selection of Seasonal Vegetables



Puddings

Chocolate and Baileys Pots

Lemon Tart with Chantilly Cream

Bakewell Tart with Sauce Anglaise

Highland Flummery

Traditional Sherry Trifle

Eton Mess

Indulgent Bread and Butter Pudding

Poached Spiced Red Wine Pears with Mascarpone

Treacle Sponge and Custard

(The package is based on all diners taking the same choice for each course, with the exception of special dietary requirements)

Coffee and Chocolates

Food Allergies and Intolerances

We are an Allergy Aware business; please speak to our staff about the ingredients in your meal when making your order. Thank you

Cancellation Insurance

We recommend you consider purchasing appropriate cancellation insurance to minimise your financial risk should you need to cancel your event at short notice. Please ask us about this service.



Sample Chef's Selection Finger Buffet

Sandwich Selection

(Served on a Brown and White Bread)

Brie and Cranberry (V)
Egg Mayonnaise and Cress (V)
Smoked Salmon
Tuna and Sweetcorn
Roast Beef and Horseradish
Roast Chicken and Stuffing

Sandwiches are served on individual platters of Vegetarian, Fish or Meat

Hot Finger Food

Meat

Sweet and Sour Chicken Skewers
Baby Honey Glazed Sausages

Fish

Fish Goujons and Tartare Sauce
Wrapped Prawns and Sweet Chilli Dip

Vegetarian

Vegetable Spring Roll
Roast Rosemary and Sea Salt Baby New Potatoes

Dessert

Mini Cup Cakes
Selection of Sliced Fruit

Sample Canapé Selection

Smoked Salmon and Cream Cheese Roulade
Herb Rolled Goats Cheese with Green Tomato Chutney (V)
Tartlet of Feta and Sundried Tomato (V)
Mini Yorkshire Puddings with Roast Beef and Horseradish
Goujons of White Fish with Tomato Dipping Sauce
Mini Vegetable Dim Sum (V)