Weddings at

The Allerford Inn

Congratulations on your engagement

from all of the Allerford Inn team

This brochure is here to guide you through the services we can offer for your special day.

Here at the Allerford Inn, we pride ourselves on being a welcoming, family pub located just outside of Taunton. We have a large bar with intimate dining areas. Our function room and dance floor are perfect for any occasion. Outside we have a large decking area with country views, two beer gardens and an ample size car park.

Please look through this guide and if you have any special specifics in mind that you can't find, let us know and we will try everything we can to make it happen for you.

Drinks Options

Welcome Drinks

-Bucks Fizz (£3 per glass) – Pimm's (£4 per glass) – Fruit Cider (£4 per glass) – Cocktails (£4 per glass) – Orange/Apple juice (£5 per litre jug) – Mulled Wine (£3 per glass) – Elderflower Presse (£3 per glass) –

Table Drinks

-Wine for the table (£17 per bottle)--Wine by the glass- Small (£3.30) - Medium (£4.60) - Large (£6.50) --Choice of red, white and rose--Price reduction on bulk orders-

Toast Drinks

-Prosecco (£5 per glass) – Champagne (£8 per glass) – Orange/Apple Juice (£1 per glass)

Drink Packages

Drinks Package 1 £11

Welcome drinks– Bucks Fizz Toast drinks– Prosecco Table drinks– Small glass of wine with meal Drinks Package 2 £13

Welcome drinks– Pimms Toast drinks– Prosecco Table drinks– Medium glass of wine with meal Drinks Package 3 £15

Welcome drinks– Your choice Toast drinks– Prosecco Table drinks– Large glass of wine with meal

Drinks Package 4 £18

Welcome drinks– Your choice Toast drinks– Champagne Table drinks– Large glass of wine with meal



Traditional Wedding Breakfast - Carvery

 $2 \text{ course carvery} - \pounds 21$ $3 \text{ course carvery} - \pounds 27$

Starters

Pate served with chutney and home baked bread
 Roasted fig, parma ham and goats cheese parcel
 Home made soup of your choice
 Salmon and prawn rosette with cream cheese and dill dip
 Wild garlic mushrooms served on a crisp crouton
 Sector Secto

–Shoulder of pork – Topside beef – Turkey – Gammon Vegetarian options– Vegan lentil and sweet potato loaf– Vegan Wellington

All served with yorkshire puddings, sage and onion stuffing, a large selection of fresh vegetables, cauliflower cheese and homemade gravy Vegan and gluten free options available

Choice of 4
 Apple and berry crumble Sticky toffee pudding Fresh fruit salad Cheesecake of your choice Banoffee pie Raspberry and white chocolate roulade Chocolate brownie stack Mixed ice cream-



Traditional Wedding Breakfast

Please note, this is an example menu, items can be changed on request

 $3 \text{ courses} - \text{\pounds}28$

Starters

Pate served with chutney and home baked bread
Roasted fig, parma ham and goats cheese parcel
Home made soup of your choice
Salmon and prawn rosette with cream cheese and dill dip
Wild garlic mushrooms served on a crisp crouton

Mains

Pan seared chicken breast topped with melted brie served with fresh vegetables, sautéed potatoes and a creamy garlic and tarragon sauce–

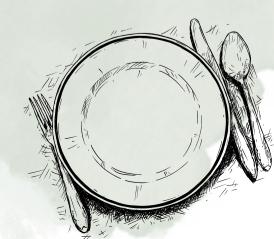
Slow cooked pork served with fresh vegetables, creamy mash potatoes and an apple and cider gravy
 Beef brisket served with fresh carrots and green beans, bubble and squeak. Topped with a red wine gravy
 Fresh baked cod topped with a lemon and caper butter. Served with fresh vegetables and new potatoes
 Mushrooms stuffed with blue cheese and walnuts served with salad and chips

chere and the second and the second s

Desserts

-Apple and berry crumble--Sticky toffee pudding--Fresh fruit salad--Cheesecake of your choice-

Tea and Coffee



Evening Buffet Options

Finger Buffet – $\pounds 9$ per person

-Hot roast potatoes--Sausage rolls--A selection of open sandwiches--Chicken Goujons--A selection of pizza--Salad-

Standard Buffet – £14 per person

-Hot roast potatoes--Sausage rolls--A selection of open sandwiches--Chicken Goujons--A selection of pizza--Salad-

-Hand carved meats--Sausages in honey and sesame seeds--Coleslaw--A selection of Chinese/Indian snacks-

Premier Buffet – $\pounds 22$ per person

-Hot roast potatoes--Sausage rolls--A selection of open sandwiches--Chicken Goujons--A selection of pizza--Salad--Hand carved meats--Sausages in honey and sesame seeds--Coleslaw--A selection of Chinese/Indian snacks--Dressed salmon--A selection of canapés-



Evening Buffet Options

The following require a minimum of 30 people

Mini Hog Roast – \pounds 14 per person

-Pulled pork with crackling--Bread Rolls--Apple sauce--Stuffing--Roast potatoes--Salad--Salad-Standard BBQ - £13 per person

-Choice of 3 meats--Salad--Potato salad--Fried onions--Coleslaw--Tomato and basil pasta--Olives and feta--Olives and feta--Olives and feta--Olives and feta--Choice of 4 meats--Salad--Potato salad--Fried onions--Coleslaw--Tomato and basil pasta-

–Olives and feta– –Mini hog roast–

-Roast potatoes-

BBQ meat selection Beef burger/ Pork and apple burger/ Lamb and mint burger/Mixed Sausages Lamb kofta/Cajun chicken strips/Vegetable kebabs

Additional Extras

Why not take a look at the additional extras we can provide to make your day extra special

Fire Pit hire – $\pounds 50$ each

Doughnut Wall – from £24 $_{Minimum order of 30}$

Sweet Cart – from £50

Chocolate Fountain – from £150 minimum guests 50

effer and the self of the self

Room Dressings

Tablecloths – £4 each

Chair Covers – £2 each

Table centrepieces – from £3 per table

Fairy Lights – £40



Terms & Conditions

Confirmation & Deposit

To confirm your wedding, a non-refundable deposit of 25% of your quotation is required. All dates are provisionally held until a deposit is received.

The balance subject to payment term and must be settled prior to your event. Any additional spending occoured on the day will be invoiced to the Bride and Groom after the wedding and must be settled the following day.

Ale and Back of the sol of the se

Cancellations

All deposits are non-refundable Payment plan payments may be refunded depending on circumstances and are at the discretion of management.

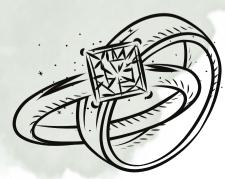
efter a charge a charge a charge

Damages

The Bride and Groom will be held for any damages, however caused, during the wedding by either themselves or their guests.

Alto and alto a for a solates a Food and Drink

Only food and drink purchased at The Allerford Inn may be consumed on our premises, with the exemption of wedding cake and wedding favours.



Additional questions

We have added a couple of frequently asked questions in hopes this makes it easier for you should you wish to celebrate with us.

When is final payment due?

Final payment is due a month before the event date. After the initial 25% deposit is taken, you are welcome to pay in instalments or

as a full sum.

Can you have exclusive use of the pub?

When the total invoice is $\pounds 2500$ or over, we offer exclusive use of the pub free of charge. This allows you full access to the whole pub without other dining customers

If the $\pounds 2500$ is not met, you are entitled to full use of the carvery/ function room however there may be other diners on the other half of the pub.

Are we able to decorate?

Yes, you are able to bring along your own personal decorations in order to add that special touch to your day.

You will have access to the rooms the day before your event allowing you to decorate and add final touches before the day.

What happens to our decorations?

After your event, our staff clear up and tidy away your decorations for us allowing you to have a stress free morning.

All we ask is that you leave boxes so that we can pack them away and that all decorations are collected before 12pm the day after your event.



Don't take our word for it ...

Heres a few examples of what previous Brides and Grooms have done here!

















