

# Bromsgrove Hotel & Spa

PACKAGES • MENUS • ADDITIONAL ITEMS

**We would like to take this opportunity to congratulate you on your engagement and thank you for considering the Bromsgrove Hotel & Spa for your wedding celebration.**

Our wedding specialist will take time to discuss in detail your wedding plans, guiding you through the running of the day. Our aim is to work with you to create your dream wedding, utilising our expertise and offering suggestions along the way.

Our head chef has prepared a selection of wedding menus to choose from and with your wedding specialist you can create a bespoke menu for your guests to enjoy.

**Let us bring your vision to life.**

## CONTENTS

Contents and Contact Information	Page 1
Elite Package	Page 2
Elite Confetti Package	Page 3
Elite Elegance Package	Page 4 & 5
Canapes Selection	Page 6
Wedding Breakfast Starters	Page 7
Wedding Breakfast Mains	Page 8
Wedding Breakfast Accompaniments	Page 9
Wedding Breakfast Desserts	Page 10
Wedding Breakfast Vegetarian & Vegan Options	Page 11
Evening Wedding Reception Buffet	Page 12
Alternative to Elite Package	Page 13
Evening Wedding Reception Only	Page 14 & 15

Our dedicated wedding specialist is always on hand to answer any questions about your big day.

## CONTACT INFORMATION

**Tel:** 0121 447 4595 **Email:** [weddings757@theelitevenueselection.co.uk](mailto:weddings757@theelitevenueselection.co.uk)  
Bromsgrove Hotel & Spa, Birmingham Rd, Bromsgrove, Birmingham, B61 0JB.

## ELITE *package*

Based on 40 Day Guests and 60 Evening Guests.  
With extra day & evening guests chargeable per person.  
Children catered for individually per person.

- ❖ Bucks Fizz or sparkling wine on arrival
- ❖ Red carpet on arrival
- ❖ 3 Course set menu including tea/coffee
- ❖ 1 Glass red or white wine with meal
- ❖ Glass of sparkling wine for toast
- ❖ White linen tablecloths, napkins and runners
- ❖ White chair covers and sashes
- ❖ White table skirt for top & cake table
- ❖ Use of cake stand & knife
- ❖ Complimentary bridal suite on the night of the wedding
- ❖ Preferential accommodation rates for your guests
- ❖ Services of our wedding specialist to guide you through the process
- ❖ 7 Item finger buffet

If having Civil Ceremony - £300.00 Room Hire charge applies.

Elite Wedding Package from **ONLY:**

**£3,800** (2025) **£4,000** (2026) **£4,200** (2027)

Elite package is subject to availability. Terms and conditions apply.

2

## ELITE CONFETTI *package*

Based on 60 Day Guests and 90 Evening Guests.  
With extra day & evening guests chargeable per person.  
Children catered for individually per person.

- ❖ White chair covers with coloured sashes
- ❖ White linen tablecloths, napkins & table runners
- ❖ White table skirt for top & cake table
- ❖ Use of cake stand & knife
- ❖ Sweet cart – bride to supply own sweets and bags
- ❖ Red carpet on arrival
- ❖ Pimm's or Selection of beers on arrival or celebration drink with trays of canapés
- ❖ 5 Course choice menu including tea/ coffee sorbet and cheese/fruit platter
- ❖ 2 Glasses of red or white wine with meal
- ❖ Glass of Champagne for toast
- ❖ LED dance floor
- ❖ Bride & groom complimentary Spindles Leisure 6 - month membership
- ❖ Complimentary bridal suite - night prior and on the night of the wedding
- ❖ Preferential accommodation rates for your guests
- ❖ Services of our wedding specialist to guide you through the process
- ❖ Photo booth
- ❖ 7 Item finger buffet

If having Civil Ceremony - £300.00 Room Hire charge applies.

Elite Confetti Wedding Package from **ONLY:**

**£7,199** (2025) **£7,399** (2026) **£7,599** (2027)

Elite confetti package is subject to availability. Terms and conditions apply.

3

# ELITE ELEGANCE *package*

**Based on 80 Day Guests and 120 Evening Guests.  
With extra day & evening guests chargeable per person.  
Children catered for individually per person.**

- ❖ White chair covers with coloured sashes
- ❖ White linen tablecloths, napkins & table runners
- ❖ White table skirt for top & cake table
- ❖ Use of cake stand & knife
- ❖ Sweet cart – filled with sweets for 120 guests with bags
- ❖ Red carpet on arrival
- ❖ Cocktail or beer with trays of canapés
- ❖ 5 Course choice menu including tea/coffee sorbet and cheese/fruit platter
- ❖ 2 Bottles of red & white wine on table
- ❖ Glass of Champagne for toast
- ❖ 10 x Table arrangements colours of your choice
- ❖ Flower wall for photographs or behind top table
- ❖ Photobooth or magic mirror
- ❖ Love Letters
- ❖ LED dance floor
- ❖ Bride & groom complimentary Spindles Leisure 6 - month membership
- ❖ Complimentary 2 - night bridal suite with a 1 - night return visit to celebrate anniversary DBB
- ❖ Preferential accommodation rates for your guests
- ❖ Services of our wedding specialist to guide you through the process
- ❖ 2 Hours mini golf
- ❖ 10 Item finger buffet
- ❖ 2 Bottles of Champagne & chocolates night prior
- ❖ 15 Minutes fireworks
- ❖ 1½ Hours of live band
- ❖ Singing waiters during your wedding breakfast
- ❖ 10 Tickets to disco divas (hen party)

## Elite Elegance Wedding Package from **ONLY:**

**£13,199**  
(2025)

**£13,399**  
(2026)

**£13,699**  
(2027)

**If having Civil Ceremony - £300.00 Room Hire charge applies.**

**Looking for a bespoke package?**  
Please speak to a member of our specialist events team for more information.

# CANAPÉS *selection*

£37.50 PER TRAY - TO SERVE 10 GUESTS

40 pieces per tray

## OPTION 1: (248 Kcal)

### POLENTA BASE

With courgette and cherry tomato

### HORSERADISH CHEESE AND PAPRIKA

On sandwich bread with spinach

### CHOUX PASTRIES

With goat's cheese, almonds and pistachios

### AUBERGINE PREPARATION EWE'S CHEESE AND ALMONDS

On sandwich bread with fig and hazelnuts

### FROMAGE FRAIS

On sandwich bread with curry

### TOMATO AND BASIL CHEESE, GRILLED VEGETABLES

On walnut sandwich bread

### MINI BRIOCHE

With brie cheese cream, apple, fig and hazelnut

## OPTION 2: (222 Kcal)

### CHEESE, SMOKED SALMON AND LEMON

On mini blinis

### CHEESE WITH BASIL AND PRAWN

On spinach bread

### GREEN PEA AND MINT BLINIS

### CURRIED CHEESE

With marinated chicken tikka blinis

### GARLIC AND HERB CHEESE

With semi dried tomato and cucumber

### SMOKED SALMON AND CHIVE BLINIS

### GOATS CHEESE AND SWEET PEPPER

On white sandwich bread

### SALAMI AND WHOLEGRAIN MUSTARD

On white sandwich bread

### ASPARAGUS SPEARS

With hollandaise sauce

### TEMPURA KING PRAWNS

With sweet chilli sauce

# WEDDING BREAKFAST *starters*

Please pick a starter based on your chosen package.

### BAKED FLAT CAP MUSHROOMS (V) 178 Kcal

Filled with sun blush tomatoes and roasted peppers, topped with melted Monterey Jack cheddar

### MARINATED MELON (V) 87 Kcal

In orange jus with tropical fruits, strawberry coulis and fresh mint

### HOMEMADE LEEK

### AND POTATO SOUP (V) 241 Kcal

### OR CREAM OF VEGETABLE SOUP (V) 136 Kcal

Finished with crème fraîche, chives and croutons

### LOW ROASTED PLUM TOMATO, BUFFALO MOZZARELLA

### AND ROCKET SALAD 344 Kcal

With crispy pancetta and a basil pesto dressing

### TERRINE OF

### SCOTTISH SALMON 136 Kcal

With a cucumber and dill cream sauce  
(£2.50 Supplement charge per person)

### SMOOTH CHICKEN LIVER

### AND MUSHROOM PÂTÉ 270 Kcal

Served with a real ale chutney with warm garlic bread

Kcal indicated is per 40-piece tray.

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

Kcal indicated is per 100g.

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

## WEDDING BREAKFAST *Mains*

Please pick a main course based on your chosen package.

**ROAST BREAST OF TURKEY** 1072 Kcal  
Accompanied by all the trimmings.  
Served with a rich gravy and  
cranberry sauce

**BREAST OF CHICKEN** 702 Kcal  
Filled with a wild mushroom and  
asparagus farci, served with a white wine,  
pink peppercorn and chive cream sauce

**ROAST SIRLOIN OF BEEF** 937 Kcal  
With Yorkshire pudding, horseradish  
and a red wine and thyme jus  
(£2.50 Supplement charge per person)

**SLOW ROASTED LOIN OF PORK** 722 Kcal  
Coated with an apple cider and  
sage cream sauce

**BREAST OF CHICKEN  
WRAPPED IN BACON** 355 Kcal  
With an onion, garlic and rosemary jus

**DARNE OF SALMON** 910 Kcal  
Wrapped in bacon, served with a  
mushroom and asparagus cream sauce

**BREAST OF CHICKEN** 652 Kcal  
With an oyster mushroom, button  
onion and white wine cream sauce

## WEDDING BREAKFAST MAINS *accompaniments*

**VEGETABLE AND POTATO SELECTION**  
Please choose **TWO** vegetable dishes  
and one potato dish from the below  
selection to accompany your meal.

**VEGETABLE SELECTION**  
**Panache of garden vegetables  
selection or two from below:**

Green beans wrapped in bacon 88 Kcal  
Braised leeks 31 Kcal  
Honey roasted carrots 70 Kcal  
Broccoli 35 Kcal  
Grilled courgettes 39 Kcal  
Baby corn on the cob 34 Kcal  
Baton carrots 22 Kcal

**POTATO SELECTION**  
**Please choose one potato dish  
from below:**

Baby roast potatoes 118 Kcal  
Sautéed potatoes  
with caramelised onion 122 Kcal  
Dauphinoise potatoes 139 Kcal  
New potatoes 56 Kcal

**ADD A CHEESE COURSE**  
A cheese platter can be provided per  
table including; four traditional British  
cheeses, water biscuits and fruit  
for only **£40.00** per platter. 849 Kcal

**Kcal indicated is per 100g.**

Please let a member of the team know if you have any dietary  
requirements or allergies at the time of booking.

**Kcal indicated is per 100g.**

Please let a member of the team know if you have any dietary  
requirements or allergies at the time of booking.

# WEDDING BREAKFAST *desserts*

Please pick a dessert based on your chosen package.

## IRISH BAILEYS WHISKEY

**CHEESECAKE** 530 Kcal  
Ribbioned with caramel and a chocolate sauce

## DOUBLE CHOCOLATE

**TEARDROP** 576 Kcal  
With a cappuccino cream and chocolate curls

## INDIVIDUAL

**BANOFFEE PIE** 573 Kcal  
Ribbioned with toffee and chocolate sauce

## INDIVIDUAL STRAWBERRY & CHAMPAGNE TORTE

294 Kcal  
With a strawberry compote and crème fraîche

## MERINGUE NEST

300 Kcal  
Filled with pistachio ice cream, strawberries and warm chocolate sauce

## WILD BERRY PAVLOVA

388 Kcal  
With Chantilly cream and raspberry sauce

## STICKY TOFFEE

**SPONGE PUDDING** 344 Kcal  
With a vanilla bean sauce

## APPLE CRUMBLE

618 Kcal  
Served with traditional custard

## TRIO OF MINI

**DESSERTS** 361 Kcal  
Served with complimenting sauces  
(£3.50 Supplement charge per person)

Kcal indicated is per 100g.

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

# WEDDING BREAKFAST VEGETARIAN & VEGAN *options*

We would ask that you select **one starter**, **one main course** and **one dessert** from the **vegetarian** options below.

## STARTERS

**HOMEMADE SOUP** (V) 87 Kcal  
With crème fraîche, chives & crutons

**MARINATED MELON** (Ve) 96 Kcal  
In orange, with tropical fruits and strawberry coulis

**MEDITERRANEAN VEGETABLES AND FETA CHEESE STRUDEL** (V) 229 Kcal  
Served with an oyster mushroom sauce

**CREAM OF VEGETABLE AND LENTIL SOUP** (Ve) 87 Kcal

## DESSERTS

**VEGETARIAN DESSERTS** (V)  
A selection of vegetarian desserts will be available

**CHOCOLATE PASSION FRUIT TART** (Ve) 470 Kcal

## MAIN

**TORTELLINI RICOTTA** (V) 229 Kcal  
Served in a white wine and pesto sauce, roasted pimentos and tomatoes accompanied by a green leaf salad and sour cream

**WOODLAND MUSHROOMS** (Ve) 317 Kcal  
Cooked with Arborio rice, rocket, asparagus and blush tomatoes drizzled with basil pesto and balsamic

**MEDITERRANEAN COUS COUS** (Ve) 225 Kcal  
A selection of Mediterranean vegetables bound in cous cous, arranged on a rosti potato, served with a black olive and plum tomato sauce

Kcal indicated is per 100g.

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

# EVENING WEDDING RECEPTION *buffet*

BASED ON 60 EVENING GUESTS INCLUSIVE WEDDING PACKAGE

Finger Buffet Menu 1 included in our **Elite and Elite Confetti Wedding Packages**,  
Finger Buffet Menu 3 included in our **Elite Elegance Package**.

## FINGER BUFFET MENU 1

**ASSORTED SANDWICHES**

**GARLIC PIZZA BREAD** 366 Kcal

**VEGETABLE SAMOSA** 223 Kcal  
With lime pickle

**CHICKEN SATAY** 262 Kcal  
With a tangy apple sauce

**SAUSAGE ROLLS** 319 Kcal

**EGG AND PORK PIE** 341 Kcal  
With Branston pickle

**VEGETABLE CROLINES** 206 Kcal  
With sweet chilli sauce

## FINGER BUFFET MENU 2

**£3.50pp UPGRADE**

**ASSORTED DANISH OPEN SANDWICHES**

**CHEESE AND ONION PIZZA BREAD**

**CHICKEN SATAY**  
With a tangy apple chutney

**FILO PRAWNS** 248 Kcal  
with a sweet chilli dip

**LAMB KOFTAS** 125 Kcal  
With a mint and yoghurt dip

**HUNTERS PIE** 301 Kcal  
With real ale chutney

**BRIE, CELERY AND GRAPE TARTLETS** 404 Kcal

**FRESH FRUIT PLATTER AND FRUIT COULIS**

## BBQ BUFFET MENU

**£3.50pp UPGRADE**

**BURGERS** 355 Kcal

**SAUSAGES** 326 Kcal

**CORN ON THE COB** 88 Kcal

**FRIED ONIONS** 447 Kcal

**CHICKEN WINGS** 254 Kcal

**POTATO WEDGES** 275 Kcal

**COLESLAW** 155 Kcal

**MIXED SALAD** 11 Kcal  
tomato, cucumber, mixed pepper, red onion and lettuce

**ASSORTED DRESSINGS**  
Mayonnaise and BBQ sauce

# ALTERNATIVE TO ELITE *package*

INSTEAD OF THREE COURSE MEAL

## MAINS

**CHICKEN BALTI** 152 Kcal  
With tomatoes and spinach

**BRAISED BEEF** 291 Kcal  
In wine with red peppers

**MEDITERRANEAN VEGETABLES AND PASTA BAKE** 598 Kcal  
Glazed with mozzarella

**LEMON PORK** 391 Kcal  
With Chinese greens

**COLD HAM**  
And continental meats

**SELECTION OF SALADS**  
With dressings and accompaniments

**EGG FRIED RICE** 333 Kcal  
Cooked in a chasseur sauce

## DESSERTS

**STRAWBERRY GATEAU** 271 Kcal

**APPLE PIE** 254 Kcal  
With cream

**CHEESE AND BISCUITS** 250 Kcal

Kcal indicated is per 100g.

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

Kcal indicated is per 100g.

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.



# EVENING WEDDING RECEPTION *only*

ELGAR SUITE 100 MIN - 200 MAX | £450.00 ROOM HIRE  
BROMSGROVE SUITE 50 MIN - 100 MAX | £300.00 ROOM HIRE  
COMPLIMENTARY OVERNIGHT STAY FOR BRIDE AND GROOM

## FINGER BUFFET MENU 1 £18.00 PER PERSON

ASSORTED SANDWICHES

GARLIC PIZZA BREAD 366 Kcal

VEGETABLE SAMOSA 223 Kcal  
With lime pickle

CHICKEN SATAY 262 Kcal  
With a tangy apple sauce

SAUSAGE ROLLS 319 Kcal

EGG AND PORK PIE 341 Kcal  
With Branston pickle

VEGETABLE CROLINES 206 Kcal  
With sweet chilli sauce

## FINGER BUFFET MENU 2 £19.00 PER PERSON

ASSORTED DANISH OPEN SANDWICHES

CHEESE AND ONION PIZZA BREAD

CHICKEN SATAY  
With a tangy apple chutney

FILO PRAWNS 248 Kcal  
with a sweet chilli dip

LAMB KOFTAS 125 Kcal  
With a mint and yoghurt dip

HUNTERS PIE 301 Kcal  
With real ale chutney

BRIE, CELERY AND GRAPE TARTLETS 404 Kcal

FRESH FRUIT PLATTER AND FRUIT COULIS

## FINGER BUFFET MENU 3 £20.50 PER PERSON

ASSORTED TRIPLE DECKER SANDWICHES

MUSHROOM QUICHE

BBQ PORK SPARERIBS  
With hickory sauce

CHICKEN AND PRUNE WRAPPED IN BACON  
Served with a light teriyaki sauce

VEGETABLE CHIMICHANGAS  
With guacamole and sour cream

MINI TURKEY KIEVS  
With garlic mayonnaise

GALA PIE  
With tomato pickle

VEGETABLE KEBAB  
With a light tomato and chilli sauce

SMOKED SALMON  
With asparagus tarts

Kcal indicated is per 100g.

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

Continued from previous page

## FORK BUFFET MENU 1 £25.00 PER PERSON

CHICKEN BALTI 152 Kcal  
With tomatoes and spinach

BRAISED BEEF 291 Kcal  
In wine with red peppers

MEDITERRANEAN VEGETABLES AND PASTA BAKE 598 Kcal  
Glazed with mozzarella

LEMON PORK 391 Kcal  
With Chinese greens

COLD HAM  
And continental meats

SELECTION OF SALADS  
With dressings and accompaniments

EGG FRIED RICE 333 Kcal  
Cooked in a chasseur sauce

STRAWBERRY GATEAU 271 Kcal

APPLE PIE 254 Kcal  
With cream

CHEESE AND BISCUITS 250 Kcal

Kcal indicated is per 100g.

Please let a member of the team know if you have any dietary requirements or allergies at the time of booking.

## FORK BUFFET MENU 2 £26.00 PER PERSON

CHICKEN AND MUSHROOM STROGANOF

LAMB HOTPOT  
Topped with Boulangere potatoes

LASAGNE  
With Mediterranean vegetables

STRIPS OF BEEF AND MUSHROOM  
Cooked in a chasseur sauce

JACKET POTATOES

STEAMED RICE

GREEN LEAF SALAD

PROFITEROLES

FOREST BERRY CHEESECAKE  
With cream

CHEESE AND BISCUITS



