



**CHISWICK**  
MORAN HOTEL  
L O N D O N

**YOUR SPECIAL DAY...**

<b>Civil Ceremony</b>	<b>Fairfax Suite</b>		
Room Hire	£400.00		
Capacity	60		
Ceremony fees <sup>1</sup>	<b>PLEASE REFER TO NOTES BELOW</b>		
<b>Reception</b>	<b>Fairfax Suite</b>	<b>Napa</b>	<b>Globe Bar</b>
Room Hire	£500.00	£4000.00 MINIMUM SPEND	POA
Capacity	60	115	180
<b>Entertainment</b>			
DJ <sup>2</sup>	£350.00		
Trio Jazz Band – per hour	From £100.00		
Harpist - per hour	From £100.00		

**The Ceremony**

- Once you have checked with us to see if the date and time you require is available, you must then contact the Superintendent Registrar to make arrangements for the Superintendent Registrar and Registrar to attend on the day
- We will provisionally hold the date until the Registrar has confirmed with you
- For further information call **Hounslow Registry Office on 020 8583 2090**

**The Reception**

- To assist with planning, we offer a range of drinks packages **from £7.50** per person
- We offer an excellent variety of menus **from £25.00** per person
- NAPA Restaurant & Fairfax Suite available until midnight.

**Accommodation**

- We offer your guests special rates on accommodation that are fully inclusive of full Irish breakfast – please ask us for more information

**What Next?**

- Contact our Conference & Banqueting Co-ordinator, to discuss your requirements or to book a show around: **020 8996 5200/chiswickc&b@moranhotels.com**

<sup>1</sup> The service fee is paid to the Registrar – the hotel charges room hire fee for hosting the ceremony

<sup>2</sup> If you book your own DJ, they will need to have public liability insurance – we require a copy of the insurance certificate at least three weeks prior to the reception



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**CANAPE LIST**

PRICE IS ITEM PER PERSON (2pieces per person) Minimum 5 Items

**COLD**

Goats cheese and roasted red pepper en croute	£2.50
Stilton and spiced pears	£2.50
Roasted peppers en croute, black olive tapenade	£2.50
Pressed fig cake, roasted figs and shaved Grana Padano	£2.75
Smoked salmon and pickled cucumber	£3.00
Smoked salmon tartar, caper cream and Keta caviar	£3.25
Tuna and wasabi sushi	£3.00
Selection of Sushi Nori (Blue fin tuna, salmon, vegetable)	£3.50
Peppered seared tuna, sweet pickled Mooli and ginger	£3.00
Duck rilette on toast with gherkin	£3.00
Rolled parma ham, mascarpone and fig	£3.25
Pressed foie gras on toasted brioche, confit of wild mushrooms	£3.75

**HOT**

Tomato and pesto tart	£2.50
Hummus with olive bread	£2.50
Pumpkin tempura, smoked paprika aioli	£2.50
Saffron risotto cakes, parmesan and truffle oil	£3.00
Fresh white crab and saffron tart	£3.00
Thai fish cakes with chilli dip	£3.00
Smoked haddock and saffron fritters	£3.00
Calamari tempura with tartar sauce	£3.25
Baked queen scallops with garlic butter	£3.50
Baked French new potatoes, crème fraiche and caviar	£4.00
Smoked chicken tempura, sweet chilli sauce	£3.25
Individual venison Wellingtons, caramelised cranberries	£3.75



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**BANQUETING SELECTOR MENU**

**STARTERS**

Grilled goats cheese tart Provençal  
Smoked chicken and mango salad  
Sliced Bresaola, baby spinach, parmesan  
Pressed foie gras, leek and wild mushroom terrine  
Grilled tuna tart Nicoise  
Tian of crab, spiced avocado and tomato salsa  
Wild mushroom tart with rocket and olive oil  
Baked goats cheese with tomato, bacon and balsamic vinegar  
Loch Fyne smoked salmon  
Grilled vegetables, buffalo mozzarella and olives

**MAINS**

Fillet of bream, grilled fennel confit, rocket and salsa verde	£30.00
Chicken Bourguignon, garlic mash	£30.00
Rump of lamb with baked beetroot and spring onion mash	£32.50
Fillet of sea bass, grilled vegetables and saffron aioli	£32.50
Breast of duck, crushed potatoes, olives and coriander	£32.50
Roast rib of beef, glazed shallots and red wine	£35.00
Veal cutlet, soft polenta, pickled lemon and oregano	£40.00
Rack of lamb, olive crust, tomato, chickpea and okra bamia	£40.00
Fillet of beef with oxtails, roast onions and parsley mash	£40.00

**DESSERTS**

Baked New York style cheesecake, seasonal berry compote  
Lemon and lime delice, citrus crème raiche  
Dark Belgian chocolate and caramel mirror, Anglaise sauce  
Tiramisu  
Port and blackcurrant jelly, honey Madeleine  
Peppered pineapple tart tatin, vanilla ice-cream  
Fresh raspberry crème brûlée  
Fresh passion fruit pavlova

- *Please select one choice of starter, main course and dessert for your party.*
- *The menu is priced per person on the basis of the main course.*
- *There will always be a vegetarian option available.*



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**FORK BUFFET MENUS**

MIN 20 PEOPLE – Buffets @ £25 per person

**A**

Beef lasagne  
Salmon and mixed shellfish fisherman's pie  
Roast tomato, shallot & mascarpone tarts  
New potatoes / seasonal vegetables  
Tomato and red onion salad  
Classic Caesar salad  
Potato, spring onion and parsley salad  
Chocolate and walnut brownies

**B**

Lamb koftas with chilli, tomato, garlic and herb sauce  
Cajun spiced salmon fillet  
Beef steak tomatoes filled with butter and herb couscous  
Basmati rice / braised beans with chilli  
Baby spinach, avocado and sun blushed tomato salad  
Potato and bacon salad  
Fresh cream choux buns, chocolate sauce

**C**

Sauté of chicken with mushrooms and tarragon  
Sea bream with fennel and vermouth cream sauce  
Penne pasta with rocket, garlic cream Sauce  
Creamed potatoes / seasonal vegetables  
Mixed Bean Salad  
Baby leaf and cucumber salad  
Marinated crayfish tails, pomegranate and mizuna  
Tiramisu

**D**

Thai green chicken curry and rice  
Squid tempura with sweet chilli sauce  
Oriental vegetables and bean shoots with oyster sauce  
Egg fried rice  
Chinese leaf with peanut and barbeque dressing  
Soya and sesame seed noodle salad  
Rice and pepper salad  
Peppered pineapple tart tartin



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**FINGER BUFFET MENU**

Please select a minimum 5 Items for your menu

The items are priced per person (2 pieces per person) and the whole group must have the same menu.

Traditional sandwich selection	£3.00
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Salmon goujons with dill crème fraiche	£3.50
Lemon sole goujons, tartar sauce	£3.75
Baked queen scallops with garlic butter	£4.00
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Chicken satay with satay sauce	£3.00
Hoi-Sin chicken drumstick	£3.00
Teriyaki beef brochette	£3.75
Lamb koftas with chilli, garlic and mixed herbs	£3.75
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Mini vegetable spring rolls with soy dip	£3.00
Goats cheese and sweet tomato mini tartlet	£3.25
Roasted vine tomato, shallot and mozzarella tart	£3.25
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Mini choux buns with chocolate sauce	£3.25
Mini choc brownies	£3.25
Mini fresh strawberry tarts	£3.50



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**DRINKS PACKAGES**

To help with budgeting, we offer the following drinks packages. However, if you would prefer a customised drinks package for your event, just let us know and we can assist you with this. All drinks packages prices quoted are per person

<b>Option 1</b> <ul style="list-style-type: none"><li>• Half bottle of house red or house white wine</li></ul>	£9.50
<b>Option 2</b> <ul style="list-style-type: none"><li>• One glass of champagne or bucks fizz</li><li>• Half bottle of house red or house white wine</li></ul>	£16.50
<b>Option 3</b> <ul style="list-style-type: none"><li>• One glass of champagne or bucks fizz</li><li>• Bottle of house red or house white wine</li></ul>	£22.00
<b>Beers</b> <ul style="list-style-type: none"><li>• Selection of eight bottles of Heineken and/or Miller</li></ul>	£24.00
<b>Soft Drinks</b> <ul style="list-style-type: none"><li>• Selection of eight bottles of soft drinks (coke, diet coke, lemonade, ginger beer, J20)</li></ul>	£16.00

If you are unable to find the wine or Champagne you require from our extensive list, please let us know and we will try to source it for you. Alternatively, you may bring in your own wine or Champagne but you will be charged the following corkage:

- **Wine**                      **£10.00 per bottle**
- **Champagne**              **£15.00 per bottle**



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**CHAMPAGNE**

	Btl
St Evremond Brut, NV A fantastic Champagne produced by the house of Taittinger. Youthful and vibrant with elegant floral notes, fresh bread and citrus fruit.	42.00
Perrier Jouet, NV This distinguished Champagne provides lightness, freshness and a rounded fruity character.	50.00
Moët et Chandon, Brut Imperial, NV A consistent style with good quality fruit and pronounced yeasty character. Straightforward and easy to drink.	56.00
Taittinger Brut Reserve, NV Brilliant, golden straw yellow with fine bubbles. The nose is both fruity and bready.	48.00
Taittinger Rosé, NV Vibrant and youthful salmon pink colour. The bouquet exhibits freshness with aromas of red fruits, citrus notes and brioche.	62.00
Veuve Cliquot, NV This Champagne has a restrained delicate nose. The palate has good intensity of fruit with notes of citrus fruit and yeasty complexity.	59.00
Roederer Cristal, 2000 The 2000 vintage is classic Cristal – full, yeasty and complex with a tight and focused acidity that structures the whole wine.	285.00



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**WHITE WINE**

		Glass	
	Btl	175ml	250ml
Embleme D'Argent Colombard 2005/6 A dry easy drinking wine with good fruitiness and a refreshing finish.	16.00	4.20	5.40
Santa Puerta Sauvignon Blanc 2007 A really nice sauvignon blanc combining tropical fruits and fresh, herbaceous notes. Chile	16.00	4.20	5.40
Ca' Lunghetta Pinot Grigio 2007 A lovely gentle wine with intense citrus on the palate and a clean finish.	18.00	4.70	6.10
Miolo Chardonnay 2007 A modern chardonnay with complex peach, citrus fruit and a hint of vanilla.	21.00		
Vouvray Domaine Toussaint 2005 A pale golden colour with notes of citrus and honey. France	24.00		
Tesch Riesling 2006 A fantastic wine showing ripe fruit and intense minerality.	24.50		
Macon Lugny Blanc'Les Genievres' 200 Fresh and clean with a floral nose and apples and lemons on the palate. France	28.00		
Chablis Emile Petit 2006 A top quality Chablis with fine minerality, firm structure and a dry finish. France	30.00		
Chateau de Rully Blanc 2002 Fine and delicate with toasted nuts, honey and citrus. Fruity with a soft finish. France	38.50		
Chateauneuf du Pape Blanc Duclaux 2004 Complex notes of honeysuckle, honey and spice with a full but long and soft finish.	49.50		
Cloudy Bay Sauvignon Blanc 2006 An iconic wine with intense tropical fruit complimented by a sharp acidity.	54.50		



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**ROSÉ AND RED WINE**

		Glass	
	Btl	175ml	250ml
<b>Rosé Wine</b>			
Ca' Lunghetta Pinot Grigio Rosé An easy to drink wine with an elegant and fruity bouquet.	18.00	4.70	6.10
Domaine Fontanyl 2006 A serious rosé with dry crisp aromas of red berries.	19.00		
<b>Red Wine</b>			
Embleme d'Argent Merlot 2006 Berries, cherries and ripe plums. Soft and easy drinking. France	16.00	4.20	5.40
Santa Puerta Cabernet Sauvignon 2005 Intense aromas of cassis, dark chocolate and spices. Well balanced. Chile	16.00	4.20	5.40
Bodegas Muerza Rioja 2006 An unoaked rioja. Clean and easy to drink at any time. Spain	18.00	4.70	6.10
Lagarde Malbec 2004/5 A big wine with great flavours of dark fruits and spices. Argentina	25.00		
Chateau La Claymore St. Emillion 2001/2 Berries and plums with a well structured fruit concentration. France	30.00		
Marques de Riscal Reserva 2003 A classic Rioja with red berries and vanilla. Powerful.	32.00		
Chateauneuf du Pape 'Duclaux' 2004 Liquid velvet with dark fruits, leather and exotic spices on the palate.	50.00		
Gevery Chambertin 'Clos Prieur' 2004 A vigorous and powerful wine with red fruits and spices. Mature and complex.	58.00		



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**Your special day - Our special price:**

We are pleased to introduce our new set price weddings. Packages are available for up to 100 guests.

<b>Package 1: £3,500.00 – 60 Guests</b>	<b>Package 2: £5,500.00 – 100 Guests</b>
<ul style="list-style-type: none"><li>• NAPA Restaurant</li><li>• 3 course meal**</li><li>• ½ bottle of wine per person</li><li>• Glass of Champagne on arrival/toast</li><li>• Tea/Coffee</li><li>• Room Hire</li><li>• DJ</li><li>• Complimentary Bridal suite</li></ul> <p><b>Additional Guests available at £50.00 per person</b></p>	<ul style="list-style-type: none"><li>• Napa restaurant</li><li>• 3 course meal**</li><li>• ½ bottle of wine per person</li><li>• Glass of Champagne on arrival/toast</li><li>• Tea/Coffee</li><li>• Room Hire</li><li>• DJ</li><li>• Complimentary Bridal suite</li></ul> <p><b>Additional Guests available at £50.00 per person</b></p>

Add-on packages available. Please ask our wedding co-ordinator.

**\*\*3 course meal is only applicable to the menus below.**



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## SET PRICE WEDDING CHOICES

### STARTERS

Smoked chicken, pork & apricot terrine  
Smoked salmon, shallots, capers & lemon  
Plum tomato & goat's cheese bruschetta, pesto dressing  
Wild mushroom & tarragon tartlet, rocket salad

### MAIN COURSES

Corn fed chicken breast, dauphinois potato, green beans & pancetta  
Fillet of salmon, champ mash, tomato buerre Blanc.  
Artichoke, roasted Mediterranean vegetables & pecorino risotto.  
Fillet of sea bream, sweet potato mash, chilli, spring onion & coriander salsa

### DESSERTS

Tiramisu, anglaise sauce  
Vanilla parfait, seasonal berry compote  
Chocolate & walnut brownie, chocolate sauce  
Fresh Passion fruit & mango Pavlova

*Please select one choice of starter, main and dessert for your party.  
There will always be a vegetarian option available.*