

Summer Wedding Package

Fantastic value Summer Weddings at **orocco pier**



All inclusive offer for: April – September 2012
April – September 2013

- ~ Dedicated wedding planner to help with the preparations
- ~ Dedicated operations manager one month before your wedding who will oversee your wedding day and assist in all the necessary announcements.
- ~ 1 glass of prosecco per person for drinks reception
- ~ Fuchsia exclusive for wedding breakfast
- ~ White table linen and linen napkins
- ~ Personalised menus, name place cards, table names/numbers and table plan
- ~ Choice of floral centre pieces and tea light candles
- ~ Traditional silver cake stand and cake knife
- ~ 3 Course menu including coffee and petit fours
- ~ 1 glass of wine per person with wedding breakfast
- ~ Still and sparkling mineral water
- ~ 1 glass of prosecco per person for the toast
- ~ Fuchsia exclusive for evening reception
- ~ DJ included for evening reception
- ~ Finger buffet for the evening reception
- ~ Accommodation inclusive of Champagne breakfast for bridal couple (subject to availability)
- ~ Special rates on our accommodation for your wedding guests (subject to availability)

Upgrade your special day

- ~ Include your ceremony for £300 (does not include registrar fees)
- ~ Include Canapés and upgrade your food and beverage package
- ~ Special rates on Piper, Flame Gas Torches and Chair Covers recommended by Orocco Pier

Sunday to Thursday from **£4,395**
Friday & Saturday from **£7,145**

To book your Summer wedding at Orocco Pier call **0870 118 1664 (opt 3)** or email **weddings@oroccopier.co.uk**





Menu selector

Please choose from one starter, one main and one dessert:

Cream of mushroom and Dunsire blue cheese soup.

Chicken and black pudding terrine with tomato chutney and oatcakes.

Tomato mozzarella rocket salad with a balsamic reduction.

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Chargrilled tenderloin of pork, haggis mash and Diane sauce.

Chicken stuffed with garlic and thyme, crushed potatoes, roasted vegetables and port jus.

Oven baked salmon with French beans, new potatoes and chive butter sauce.

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Dark chocolate brownie with vanilla ice cream.

White chocolate cheesecake with fresh Scottish strawberries.

Summer berry pavlova.

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Coffee and petit fours.

Drinks selector

Reception drinks:

Prosecco

Wine with wedding breakfast:

Shiraz and Chardonnay

Water with wedding breakfast:

Still and sparkling mineral water

Toast drinks:

Prosecco

Evening Buffet

Bacon rolls.

Roasted pepper, tomato, basil, olive and mozzarella foccacia.

Spicy cajun wedges and dips.

All menus apply to weddings booked for April – September 2012, menus for Summer 2013 will be advised nearer the time.

Package prices

Friday – Saturday

Day Guest	72	84	96	108
Evening Guest	120	130	140	150
Inclusive price 2012	£6,495	£7,295	£7,895	£8,795
Inclusive price 2013	£7,145	£8,025	£8,685	£9,675

Sunday – Thursday

Day Guest	48	72	84	96	108
Evening Guest	90	120	130	140	150
Inclusive price 2012	£3,995	£5,995	£6,695	£7,395	£8,295
Inclusive price 2013	£4,395	£6,595	£7,365	£8,135	£9,125

* Terms and Conditions: This offer is available for weddings booked after 1st November 2011 and applies to weddings booked between April – September 2012 and 2013. This special price is fixed for any number of guests included within the package taken and does not reduce if numbers decrease. Day and evening numbers are inclusive of children. If numbers increase the package and price will be subject to change.

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