



WEDDING RECEPTION AT PLATEAU



FINDING THE RIGHT WEDDING VENUE IS THE FOUNDATION FOR MAKING THAT SPECIAL DAY PERFECT.



PLATEAU IS AVAILABLE FOR EXCLUSIVE HIRE FOR WEDDING RECEPTIONS
AND CEREMONIES DURING THE WEEK AND ON WEEKENDS.

OUR WHOLE VENUE PROVIDES AN IDEAL LOCATION FOR DRINKS RECEPTION FOR UP TO 600 GUESTS
AND OUR RESTAURANT OFFERS AN ELEGANT BACKDROP FOR A DINNER FOR UP TO 250 GUESTS.

YOUR SPECIAL DAY

IT IS YOUR SPECIAL DAY, AND WE CANNOT BUT BEING THRILLED THAT YOU ARE CONSIDERING PLATEAU AS HOSTING VENUE.

PLATEAU HAS A WEDDING LICENSE AND THE BAR AND GRILL AREA CAN BE USED FOR THE CEREMONY WHERE WE CAN ORGANISE UP UNTIL 75 SEATING SPACES. FOR SMALLER CEREMONIES OUR RESTAURANT TERRACE WOULD ALSO WORK PERFECTLY WITH 30 SEATING SPACES.



LOUIS VUITTON £500 Wedding gift CARD PROMOTION:

HAVE YOUR WEDDING IN 2015 AT PLATEAU AND WE WILL TREAT YOU TO A LOUIS VUITTON £500 GIFT CARD



SET MENUS



MENU A £45.00 pp

CURED SCOTTISH SALMON, HERITAGE BEETROOT, CRAB SALAD
PRESSED FREE RANGE CHICKEN TERRINE, WALDORF GARNISH, SEASONAL LEAVES
WHITE TOMATO SOUP, BASIL AND RICOTTA TORTELLINI

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FILLET OF SEA BREAM, SUMMER SALAD OF FLAT PARSLEY, SQUID AND PIQUILLO PEPPERS
ROAST FREE RANGE CHICKEN WITH BROAD BEAN FRICASSEE
RAVIOLI OF RICOTTA AND SPINACH, ROSEMARY INFUSED BUTTER EMULSION

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BANANA CAKE, MILK ICE CREAM
STRAWBERRY AND BASIL CHEESECAKE
SELECTION OF 3 CONTINENTAL CHEESES, HOME MADE BREAD CHIPS

SET MENUS



MENU B £50.00 pp

Duck HAM, duck rillette, fruit chutney
CURRIED MUSSEL BROTH, LEMON AIOLI
Slow cooked HEN EGG SALAD

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SALMON AND CRAB RAVIOLI, shellfish bisque
ROAST SIRLOIN OF BEEF, wild garlic, POMME PUREE, SNAIL BORDELAISE
FENNEL TARTE TATIN, COURGETTE, GOATS CHEESE, ORANGE JUS

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HOT CHOCOLATE FONDANT, RASPBERRY filling, RASPBERRY SORBET
APRICOT AND GINGER SEMIFREDDO
SELECTION OF 5 CONTINENTAL CHEESES, HOME MADE BREAD CHIPS

TASTING MENU

PLEASE PRE SELECT YOUR MAIN COURSE 48 HOURS IN ADVANCE.
VEGETARIAN TASTING MENU AVAILABLE ON REQUEST



MENU C TASTING MENU £60.00 pp OR £80.00 pp with wine

CHEF'S APPETISER

ASPARAGUS

WYE VALLEY ASPARAGUS SALAD, PARMESAN EMULSION, SUMMER TRUFFLES
2013 SAUVIGNON BLANC, TINDOT HUT, NZ

FOIE GRAS

SEARED FOIE GRAS, SUMMER FRUIT, PAIN D'ÉPICE, MADEIRA JUS
2010 PINOT GRIS 'BRAND' GRAND CRU, CAVE DE TURCKHEIM, ALSACE, FRANCE

HALIBUT

ROAST HALIBUT BRAISED BABY GEM, CURRIED SHELLFISH EMULSION
2013 CHARDONNAY ESPRIT DE SERAME, VdP, FRANCE

OR

BEEF

FILLET OF AGED BEEF ROSSINI, ROAST TURNIP PUREE, POMME ANNA
2011 ONTANON, RIOJA CRIANZA, SPAIN

LYCHEE

LYCHEE SORBET, LIQUOR LYCHEE JELLY

CHOCOLATE

HOT CHOCOLATE FONDANT, SAFFRON FILLING, VANILLA ICE CREAM

CANAPÉS MENUS

PLEASE ALLOW FOR 8 CANAPÉS PER PERSON

Grilled ASPARAGUS WITH PARMESAN

HONEY HAM, PICALLILLI

VEGETABLE SPRING ROLL, SWEET CHILLI DIPPING SAUCE

DILL AND LEMON CURED SALMON ON RYE

QUAIL SCOTCH EGG

MOROCCAN SPICED CHICKEN SKEWERS

DEEP FRIED ARANCINI BALL

MINI PRAWN COCKTAIL TART

MINI RATAOUILLE TARTLET WITH GOATS CHEESE CRUMB

ROLLED DUCK RILLETTE, CELERIAC REMOULADE

SEARED TUNA, WASABI MAYONNAISE

ALL OF THE ABOVE CANAPÉS ARE £2.50 PER CANAPÉS

COLCHESTER OYSTERS ON ICE, SHALLOT VINEGAR £2.50 EACH

MINI BEEF BURGERS IN HOME MADE BUN £3.00

SALT AND PEPPER SQUID, GARLIC MAYONNAISE £3.00

HAM AND CHEDDAR CROQUETTAS £3.00

ORGANIC SALMON FISH CAKES, LEMON MAYONNAISE £3.50

MINI FISH AND CHIPS, TARTARE SAUCE £3.50

HAND CUT CHIPS £3.75

VEGETABLE CRUDITÉS WITH HOUMUS £3.50

ALL ITEMS PRICES INDIVIDUALLY

PLATEAU'S bowl food

THESE CAN BE ADDED TO YOUR CHOSEN CANAPÉ MENUS OR AS EVENING SNACKS



SAVOURY

Mini CAESAR SALAD WITH GRILLED CHICKEN AND PARMESAN
DUCK CONFIT SALAD WITH GINGER AND SOY DRESSING
PRAWN SALAD WITH MARIE ROSE SAUCE
HOT MERQUEZ SAUSAGES, SHALLOT JUS
SPICED LAMB CURRY, JASMINE RICE
PARSLEY RISOTTO WITH PEA SPROUTS
CREAMED WILD MUSHROOM WITH BRIOCHE CRUMB

SWEET TREATS

Mini APPLE STRUDEL WITH APPLE SAUCE
TIRAMISU SHOTS
ÉCLAIR WITH CHOCOLATE PASTRY CREAM
Mini BLUE BERRY CRÈME BRULÉE AND BERRY SALAD

All items £5.00 per bowl
WE RECOMMEND THREE BOWLS PER PERSON

SET MENUS



WE kindly REQUIRE THAT YOU SELECT EITHER MENU A, B OR TASTING MENU IN ADVANCE.

FOR up to 20 GUESTS you will be offered THE full SET MENU ON THE day.

FOR up to 25 GUESTS WE kindly ask you to CHOOSE TWO STARTERS, TWO MAINS AND TWO DESSERTS
FROM WHICH YOUR GUESTS will ORDER ON THE day.

FOR up to 30 GUESTS WE kindly ask you to CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT FOR all your GUESTS.

DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY, PLEASE ADVISE OUR EVENTS TEAM AT LEAST
2 WORKING days PRIOR THE EVENT.

WINES AND CHAMPAGNES

Sparkling wine

N.V. CASTILLO PERELADA, CAVA, BRUT RESERVA, SPAIN	45.00
N.V. ROSÉ LAGREIN SPUMANTE, ITALY	45.00
N.V. CHANDON, BRUT, UCO VALLEY, MENDOZA ARGENTINA	45.00
2009 NYETIMBER CUVEE CLASSIC, WEST SUSSEX, ENGLAND	80.00

CHAMPAGNE

N.V. MOET & CHANDON IMPERIAL	65.00
SANGER, BLANC DE NOIRS	70.00
SANGER, BLANC DE BLANCS	75.00
N.V. LAURENT – PERIER	80.00
N.V. BILLECART SALMON	80.00
N.V. TAITTINGER	85.00
N.V. LOUIS ROEDERER	90.00
N.V. POL ROGER	95.00
2004 DOM PÉRIGNON	210.00
N.V. KRUG GRANDE CUVEE	220.00
2006 CRISTAL, LOUIS ROEDERER	240.00

ROSÉ CHAMPAGNE

N.V. TAITTINGER	90.00
N.V. BILLECART SALMON	95.00
N.V. MOET & CHANDON	105.00
N.V. LAURENT PERRIER	115.00

WHITE WINES

2013 CORTESE, ARALDICA, PIEDMONT, ITALY	21.50
2013 CUVEE JEAN – PAUL, PAYS DES COTES DE GASCONY	21.50
2014 SAUVIGNON BLANC, LONG BEACH, SA	23.00
2013 SOAVE CLASSICO, ALPHA ZETA, VENETO, ITALY	24.00
2013 PINOT GRIGIO, VIA NOVA, VENETO, ITALY	26.00
2014 CHENIN BLANC, STORMY CAPE, SOUTH AFRICA	27.00
2013 CHARDONNAY ESPRIT DE SERAME, VdP, FRANCE	29.00
2013 SAUVIGNON DE TOURAINE, LOIRE VALLEY, FRANCE	29.50
2013 MUSCADET, CHATEAU DU COING, LOIRE, FRANCE	33.00
2013 UNOAKED CHARDONNAY, SIEFRIED, NELSON, NZ	35.00
2012 PINOT BLANC, KLEVNER RESERVE HUNAWIHR, ALSACE	37.00
2013 SAUVIGNON BLANC, TINDOT HUT, NZ	38.00
2012 GRÜNER VELTLINER, MESSWEIN, GOETTWEIG, AUSTRIA	43.00
2013 CHABLIS, PRIEURÉ SAINT CÔME, BURGUNDY, FR	45.00
2012 RIESLING, REICHSGRAF VON KESSELSTATT, GERMANY	45.00



WHITE WINES

2012 GEWÜRZTRAMINER, KOEING, ALSACE, FRANCE	45.00
2012 RIESLING TROCKEN 'UNPLUGGED' TESCH, NAHE, GERMANY	47.00
2013 GAVI LA GIUSTINIANA, PIEDMONT, ITALY	49.50
2013 POUILLY FUME, LES JEUNES, HENRI BOURGEOIS, LOIRE VALLEY, FRANCE	50.00
2013 VINTER'S RESERVE CHARDONNAY, KENDAL JACKSON, US	52.00
2013 SANCERRE, SILEX, PHILIPPE GIRARD, LOIRE VALLEY, FRANCE	54.00
2010 CROZES HERMITAGE, ETIENNE GUIGAL, RHONE VALLEY, FRANCE	57.00
2014 CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, NZ	62.00
2012 RULLY BLANC, JOSEPH DROUHIN, BURGUNDY, FRANCE	65.00
2012 CHABLIS 1ER CRU MONTEE TONNERRE, DOM. CHARDONNAY	66.00
2012 CLARENDELLE by CHATEAU HAUT – BRION, BORDEAUX, FRANCE	70.00
2012 MAS DE DAUMAS GASSAC BLANC, LANGUEDOC, FRANCE	73.00
2013 SAINT-AUBIN 1ER CRU LE CHAMPLIT, S. LANGOUREAU, BURGUNDY, FRANCE	80.00
2013 PULIGNY MONTRACHET, "LES ENSEIGNERES" CHAVY CHOUET, BURGUNDY, FRANCE	105.00

Red Wines

2013 BARBERA, ARALDICA, PIEDMONT, ITALY	21.50
2013 MERLOT, OCHAGAVIA, CHILE	23.50
2013 PRIMITIVO SALENTO BOHEME, PUGLIA, ITALY	24.50
2013 CABERNET SAUVIGNON, LOS ESPINOS, CENTRAL VALLEY, CHILE	27.00
2014 FINCA LOS PRADOS, CABERNET/MALBEC, MENDOZA, ARGENTINA	27.00
2013 MOULIN DE GASSAC CLASSIQUE, LANGUEDOC, FRANCE	28.00
2013 SHIRAZ, SOLDIER'S BLOCK, SOUTH AUSTRALIA	28.00
2013 COTES DU RHONE TERRE DE MISTRAL, FRANCE	29.00
2012 TEMPRANILLO, SANTA ROSA ESTATE, MENDOZA, ARGENTINA	29.50
2013 SYRAH, BARON PHILIPPE DE ROTHSCHILD, PAYS D'OC, FRANCE	29.75
2011 SANDHILL CRANE, CABERNET SAUVIGNON, CALIFORNIA, US	33.00
2013 MONTEPULCIANO FAVUGNE, TEANUM PUGLIA, ITALY	33.00
2013 PINOT NOIR, NOSTROS RESERVA, CASABLANCA, CHILE	35.00
2009 CHATEAU DAMASE, BORDEAUX SUPERIEUR, FRANCE	35.00
2013 CABERNET SAUVIGNON, ALPATACO, PATAGONIA, ARGENTINA	35.00
2012 CAHORS, CEDRE HERITAGE, MALBEC, FRANCE	35.00
2011 ONTAÑON, RIOJA CRIANZA, SPAIN	35.00
2012 CORBIERES, DOMAINE DES CROUZETS, FRANCE	36.00
2013 TILIA, MALBEC, MENDOZA, ARGENTINA	37.50
2011 DAMANA 5, BODEGA TABULA, RIBERA DEL DUERO, SPAIN	43.50

Red Wines

2011 BARBERA di Asti, LA CAPLANA, Piedmont, Italy	44.00
2012 LA PETIT CLOS, PINOT NOIR, MARLBOROUGH, NEW ZEALAND	45.00
2011 SILVER LABEL, MONASTRELL, BODEGAS JUAN GIL, JUMILIA, SPAIN	47.50
2009 SHIRAZ/GRENACH/MOUVEDRE G. MERRILL, McLAREN VALE, AUSTRALIA	53.00
2012 BOURGOGNE PINOT NOIR, J. M. PILLOT, FRANCE	55.00
2010 CLOS DE LOS SIETE, MENDOZA, ARGENTINA	57.00
2013 FLEURE "PONCIE", DOMAINE DE VISSOUX, BEAUJOLAIS, FRANCE	58.00
2006 RAMON BILBAO, GRAN RESERVA, RIOJA, SPAIN	58.50
2011 POST SCRIPTUM 'DE CHRYSEA', DOURO, PORTUGAL	60.00
2009 CLARENDELLE by CHATEAU HAUT BRION, BORDEAUX, FRANCE	62.00
2012 CROZES HERMITAGE, PAPILLON DOMAINE GILLES ROBIN, RHONE, FRANCE	62.00
2010 CLOS DE LA CURE, GRAND CRU, SAINT EMILION, BORDEAUX, FRANCE	65.00
2008 KENDALL JACKSON, CAB SAUV. RESERVE, CA, US	70.00
2010 CHOREY-LES-BEAUNE, TOLLOT-BEAUT, BURGUNDY, FRANCE	77.00
2011 FROGS LEAP, CABERNET SAUV. NAPA VALLEY, US	86.00
2008 BRUNELLO DI MONTALCINO, FATTORIA DEI BARBI, TUSCANY, ITALY	90.00
2007 CHATEAU CANTENANC BROWN, 3EME CRU CLASSE, MARCAUX, FRANCE	130.00
2010 AMARONE DELLA VALPOLICIELLA, ALLEGRINI, ITALY	130.00
2008 IZADI RESERVA, RIOJA JEROBOAM (300cl)	160.00

AFTER DINNER TREATS



Coffee and Tea's

3.85

SWEET WINE

N.V. MUSCAT DE RIVESALTES, FRANCE 50cl

37.00

2010 CHATEAU MOURAS, GRAVES SUPERIEEURES, FRANCE

46.00

2007 CASTELNAU du SUDIRAUT, SAUTERNES, FRANCE

77.00

2005 Tokaji 5 PUTTONYOS, Disznoko, HUNGARY 50cl

85.00

PORT

N.V. GRAHAM'S Six GRAPES

43.50

N.V. WARRE'S OTIMA 10 YEAR old TAWNY PORT 50cl

49.00

SHERRY

N.V. BARBADILLO SOLEAR MANZANILLA 37.5cl

19.75

N.V. BARBADILLO AMONTILLADO

33.00

N.V. BARBADILLO PEDRO XIMENEZ

38.00

BAR SELECTION



Cocktails

Bellini	£8.50
Cosmopolitan	£9.00
Mojito	£9.00
CAIPIRINHA	£9.00
MARGARITA	£9.00

FOR MORE COCKTAIL SUGGESTIONS PLEASE ASK YOUR EVENTS MANAGER , WHO WILL BE HAPPY TO HELP WITH ANY REQUEST

Soft drinks

FRESHLY SQUEEZED ORANGE OR FRESHLY PRESSED APPLE	£4.50
CRANBERRY, PINEAPPLE, GRAPEFRUIT, TOMATO	£3.00
COKE AND DIET COKE 200ml	£3.00
BELU STILL AND SPARKLING WATER 75cl	£3.75

BEERS

ASAHI, JAPAN, 33cl	£4.50
SAN MIGUEL, SPAIN, 33cl	£4.50
CORONA EXTRA, MEXICO, 33cl	£5.00
MEANTIME LAGER, UK, 33cl	£5.00
HOEGAARDEN, BELGIUM, 33 cl	£5.00
VIRU, ESTONIA 33cl	£5.75

PREFERRED SUPPLIERS

ENTERTAINMENT/AV EQUIPMENT

Funkbox Productions Limited

T: 07539 155 383

Email: rob@funkboxdjs.co.uk

www.funkboxproductions.com

www.funkboxweddings.co.uk

ENTERTAINMENT/AV EQUIPMENT

Planned 2 Perfection

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