

# Weddings at

THE BELL  
BELBROUGHTON



## WELCOME TO



## THE BELL

*Congratulations on your engagement and thank you for considering The Bell to host your special day.  
The Bell offers beautiful weddings in a truly unique location.*



The Bell offers beautiful weddings in a truly unique setting. Located in Belbroughton, near Stourbridge, The Bell is a fabulous pub that will allow you to enjoy your special day in the most stylish and comfortable surroundings.

The Bell's interiors have been designed to showcase elements of modern styling alongside the pub's rustic charm. The Barn and The Waldron Room are private spaces available to hire exclusively at The Bell. Both rooms provide the perfect setting to celebrate with your friends and family.

Not only is this charming country pub the ideal location for your wedding meal and reception; here at The Bell, we're also licensed to hold wedding ceremonies in our fantastic Barn.

The Barn is a building full of character and original features. The exposed brick walls and wooden beams provide a perfect backdrop for a stunning wedding ceremony, meal or evening party. The log burning fireplace is sure to keep your guests cosy in the winter months.



The Waldron Room is the ideal place to enjoy a delicious three course meal after your wedding ceremony. It's velvet drapes and statement lighting create a cosy, intimate atmosphere allowing you to relax and enjoy time with your guests.

The Bell also benefits from a beautifully designed outdoor patio space; perfect for photographs, drinks and canapés after your ceremony.

Our fantastic buildings, delicious seasonal menus and excellent service will mean that you and your guests have a fantastic day at The Bell. Our dedicated events team will ensure that you have everything you need for your perfect day.

Our Events and Sales Manager will be happy to discuss your wedding requirements in more detail and to arrange for you to view The Bell.

Just email: [premiumpubevents@mbplc.com](mailto:premiumpubevents@mbplc.com) or call on: 07885821286.

## WEDDING CEREMONIES

The wedding ceremony is arguably the most important part of your big day. Our beautiful Barn is the perfect place to exchange your vows in front of up to 50 special guests.

The exposed brickwork, wooden beams and fireplace make The Barn a magical space for more intimate and larger ceremonies alike.

The Registrars who carry out your wedding ceremony will need to be arranged by the couple through Worcestershire County Council by visiting [www.worcestershire.gov.uk](http://www.worcestershire.gov.uk) or by calling 01905 768181. The events team at The Bell are happy to offer guidance on the booking procedure.

After your ceremony, why not toast your marriage with a glass of fizz and some delicious canapés in the courtyard or the cosy bar area? This is the perfect opportunity to greet your guests, relax and have some stunning photographs taken before your wedding meal.



## WEDDING BREAKFASTS



Enjoying a delicious meal with your closest family and friends is the perfect way to celebrate your marriage.

Your wedding meal can be served in either the rustic Barn or stylish Waldron Room. Both rooms can seat up to 50 guests.

Our range of seasonal food and drinks packages have been put together by our wonderful brigade of chefs and bar team. They are sure to offer something to suit every taste.

## EVENING RECEPTIONS

Once the formalities of your ceremony, meal and speeches are over, why not let your hair down for your evening celebration?

Dance the night away with up to 80 people in our fantastic Barn. Enjoy live music from your DJ or band and indulge in some more delicious food and drink.

The Barn has its own pop-up bar which is open throughout the evening for your guests to use. We also offer a range of buffet menus for your evening guests.



## PACKAGE PRICING

Full day wedding packages at The Bell include the following:

- Use of The Barn for your wedding ceremony, The Barn or The Waldron Room for your celebration meal and The Barn for your evening party.
- A reception drink and canapés served after your ceremony.
- A three-course celebration meal.
- Half a bottle of wine per person to accompany your meal.

Evening buffet food and extra drinks packages can be added into your event details.

If a full day package doesn't suit your requirements, our Events and Sales manager is happy to discuss your day with you and build a bespoke package based on your ideas.

## FOOD AND DRINKS PACKAGES

Our daytime food and drinks packages are inclusive of: an arrival drink and canapés, a three-course meal, tea and coffee, a drink for your speeches and half a bottle of wine per person during the meal.

Sample menus are included on the next pages. Children's meals and any dietary requirements can also be arranged.

FOOD AND DRINKS PACKAGES	2019	2020	2021
<b>Silver</b>	£66.45 per person	£73.45 per person	£79.95 per person
<b>Gold</b>	£81.45 per person	£88.45 per person	£94.95 per person
<b>Platinum</b>	£91.45 per person	£98.45 per person	£104.95 per person

## EVENING FOOD

We can provide a variety of food for your evening reception from full buffets to something a little less formal such as pork rolls or a cheese selection.

Our buffet menus are shown in the following pages but if you'd prefer something a little different to these, speak to one of our events team who would be happy to discuss your ideas.



*All food and drinks prices are correct at the time of going to press. The menus in the following pages are sample selections and may change based on our seasonal menus. Should any of the items on these menus be discontinued, an appropriate alternative will be offered.*

## SILVER WEDDING FOOD AND DRINKS PACKAGE

### ON ARRIVAL

A GLASS OF PROSECCO OR A GLASS OF PIMMS AND LEMONADE  
3 CANAPÉS FROM OUR SEASONAL SELECTION

### STARTERS

SOUP OF THE DAY with artisan rustic bread and butter (V)

DEEP-FRIED BRIE IN PANKO BREADCRUMBS with chutney (V)

DUCK LIVER & PORT PARFAIT with gooseberry & prosecco flavour compote and toasted ciabatta bread

### MAIN COURSES

SPIT ROASTED CHICKEN with lemon & garlic confit, fries, red wine jus and aioli

ROASTED PORK BELLY with potato dauphinoise, butternut purée, toasted almonds, crackling and red wine jus

LOBSTER AND DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed and fries

ROASTED BUTTERNUT SQUASH AND SWEET POTATO TART stuffed with roasted peppers, leeks and confit tomato, topped with Cropwell Bishop stilton custard and walnut crumb (V)

### DESSERTS

ICE CREAM AND HOME-BAKED TRIPLE CHOCOLATE COOKIE with bourbon vanilla, praline and double chocolate ice cream (V)

BRAMLEY APPLE AND BLACKBERRY SHORTBREAD CRUMBLE with custard (V)

STRAWBERRIES AND FROZEN NATURAL YOGHURT with rhubarb and rose flavour curd (V)

TEA AND COFFEE SERVED AFTER YOUR MEAL

### SILVER PACKAGE DRINK OPTIONS

A GLASS OF PROSECCO SERVED WITH YOUR TOASTS

HALF A BOTTLE OF TABLE WINE PER PERSON FROM THE FOLLOWING SELECTION:

SANDBOX CHENIN BLANC 13% South Africa

VQ MERLOT ROSÉ 12% Spain

CRUSH GRAPES NOT DREAM CABERNET SAUVIGNON 14% South Africa

# GOLD WEDDING FOOD AND DRINKS PACKAGE

## ON ARRIVAL

A GLASS OF PROSECCO OR A GLASS OF PIMMS AND LEMONADE  
3 CANAPÉS FROM OUR SEASONAL SELECTION

## STARTERS

LOBSTER AND KING PRAWN POT IN DEVON CRAB CRÈME FRAICHE with toasted ciabatta  
CRISPY KARAAGE CHICKEN with cucumber ribbons, mooli, kale & cauliflower couscous salad and warm katsu sauce  
THYME-ROASTED PORTOBELLO MUSHROOMS IN CROPWELL BISHOP CUSTARD SAUCE with rustic toast (V)  
DUCK LIVER & PORT PARFAIT with gooseberry & prosecco flavour compote and toasted ciabatta bread

## MAIN COURSES

9OZ RIBEYE STEAK with twice-cooked chunky chips, crispy onions, grilled mushroom, tomato confit and baby kale  
PAN-FRIED CORNFED CHICKEN SUPREME with crushed baby potatoes, crispy chicken skin, spinach purée and jus  
LAMB RUMP with dauphinoise potatoes, chorizo, peas, baby onions, asparagus and jus  
PAN-FRIED SEABASS FILLETS with parmentier potatoes, pancetta lardons, spinach, tomatoes, olives and white wine veloute  
ROASTED BUTTERNUT SQUASH AND SWEET POTATO TART stuffed with roasted peppers, leeks and confit tomato, topped with Cropwell Bishop stilton custard and walnut crumb (V)

## DESSERTS

WARM BELGIAN CHOCOLATE BROWNIE with bourbon vanilla ice cream (V)  
BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (V)  
STICKY TOFFEE PUDDING with bourbon vanilla ice cream (V)  
VANILLA CRÈME BRÛLÉE TOPPED with strawberries and served with home-baked oatmeal biscuits (V)

TEA AND COFFEE SERVED AFTER YOUR MEAL

## GOLD PACKAGE DRINK OPTIONS

A GLASS OF PROSECCO SERVED WITH YOUR TOASTS

HALF A BOTTLE OF TABLE WINE PER PERSON FROM THE FOLLOWING SELECTION:

TOKOMARU BAY SAUVIGNON BLANC 12.5% New Zealand  
LA VIE EN ROSÉ CINSAULT 11.5% France  
RAMÓN BILBAO RIOJA 13.5% Spain

THE BELL, BROMSGROVE ROAD, BELBROUGHTON, STOURBRIDGE, DY9 9XU

# PLATINUM WEDDING FOOD AND DRINKS PACKAGE

## ON ARRIVAL

A GLASS OF PROSECCO OR A GLASS OF PIMMS AND LEMONADE  
3 CANAPÉS FROM OUR SEASONAL SELECTION

## STARTERS

CROPWELL BISHOP CUSTARD with a stilton & walnut crumb and a radish & beetroot salad (V)  
PAN-SEARED SCALLOPS with minted pea purée and crispy bacon  
LOBSTER & DEVON CRAB FISHCAKE with asparagus, pea & truffle oil velouté topped with crispy seaweed  
CHARGRILLED LAMB KOFTAS with goat's curd, plum tomato, roasted red pepper, cucumber & mint salad and lavash bread

## MAIN COURSES

CORNFED CHICKEN SUPREME STUFFED with Nduja sausage and served with buttered baby potatoes, seasonal greens and pesto  
7OZ FILLET STEAK SERVED with twice-cooked chunky chips and an ale-glazed shallot tart topped with Cropwell Bishop custard and stilton & walnut crumb  
PAN-SEARED VENISON STEAK with spiced poached pear, potato rosti, tenderstem broccoli, carrots and jus  
PANCETTA WRAPPED MONKFISH stuffed with crab and red pepper and served with chargrilled fennel and smoky tomato relish  
WILD MUSHROOM & SPINACH GNOCCHI with white wine velouté, truffle oil and Moravia cheese (V)

## DESSERTS

DULCE DE LECHE LAVA FONDANT with praline ice cream and peanut butter crumb (V)  
SELECTION OF BRITISH CHEESES with Fudge's nut and mixed seed biscuits, grapes, celery and chutney  
LEMON TART served with homemade lime posset, whipped cream and candied lemon (V)  
TRIO OF MINI DESSERTS Belgian chocolate brownie, Sicilian lemon cheesecake and apple & blackberry shortbread crumble (V)

TEA AND COFFEE SERVED AFTER YOUR MEAL

## PLATINUM PACKAGE DRINK OPTIONS

A GLASS OF PROSECCO SERVED WITH YOUR TOASTS

HALF A BOTTLE OF TABLE WINE PER PERSON FROM THE FOLLOWING SELECTION:

JEAN-MARC BROCARD, CHABLIS 12.5% France  
MOUTON CADET RESERVE, BORDEAUX BLEND 13% France  
PARADIS, GRENACHE ROSÉ 12.5% France

THE BELL, BROMSGROVE ROAD, BELBROUGHTON, STOURBRIDGE, DY9 9XU



# BUFFET MENU

## FORK BUFFET SELECTION £15.95 PER PERSON

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PORK RIBS with barbecue sauce

BREADED BRIE BITES in panko breadcrumbs with chutney (v)

SALT & SZECHUAN PEPPER SQUID with aioli

MARGHERITA PIZZA Mozzarella, cherry tomatoes and basil (v)

CARNE PIZZA Chorizo, pepperoni, hand-pulled chicken, 'nduja sausage, mozzarella and chilli

MEDITERRANEAN MEZZE Roasted lentil falafel, chargrilled courgette topped with Gran Moravia cheese, harissa hummus, tzatziki, roasted peppers, Lebanese-style cumin dip and seasoned flatbread (v)

FRIES with sea salt (v)

WHOLEFOOD SALAD with kale and cauliflower couscous, asparagus, tenderstem broccoli, avocado, butternut squash, sweet potato, pomegranate and roasted pumpkin seeds with a pineapple, lemongrass & ginger dressing (v)

## SANDWICH BUFFET SELECTION £9.95 PER PERSON

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HAM & MAYONNAISE BRIOCHE Ham, mayonnaise and baby kale

CHEESE & CHUTNEY BRIOCHE Mature cheddar and red onion chutney (v)

LOBSTER & PRAWN BRIOCHE Lobster and prawn with dill mayonnaise

EGG & MAYONNAISE BRIOCHE Egg, mayonnaise and parsley (v)

FRIES with sea salt (v)

ROCKET & PARMESAN SALAD

FRUIT PLATE Strawberries and Red Grapes (v)

TYRRELLS CRISPS Sea Salt & Cider Vinegar, Mature Cheddar & Chives, Sweet Chilli & Red Pepper and Lightly Sea Salted

## BUFFET DESSERTS

(+£2 per person)

MINI WARM BELGIAN CHOCOLATE BROWNIE with Belgian chocolate sauce (v)

MINI BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (v)

## LIGHTER BUFFET OPTIONS

PORK BAPS with gravy, stuffing, crackling and apple sauce - £7.95 per person

*Add roast potatoes for £1.50 per person*

BACON & SAUSAGE BAPS with ketchup and brown sauce - £5.95 per person

*Add fries for £1.00 per person*