



Weddings at Magna 2009

Congratulations on your engagement, now the real fun begins! Magna is a unique and awe-inspiring venue that can play host to a Wedding Ceremony or Reception with a difference. With a variety of spaces available, you will be spoilt for choice.

Venues (based on banqueting style layout)

<i>Big Hall</i>	<i>- Minimum Numbers 300</i>	<i>Maximum 1000</i>
<i>Face of Steel</i>	<i>- Minimum Numbers 150</i>	<i>Maximum 250</i>
<i>Red Hall</i>	<i>- Minimum Numbers 100</i>	<i>Maximum 200</i>
<i>Phoenix Rooms</i>	<i>- Minimum Numbers 60</i>	<i>Maximum 140</i>
<i>Fuel Restaurant</i>	<i>- Minimum Numbers 50</i>	<i>Maximum 100</i>

If you are looking to have the whole of your special day under one roof, Magna is licensed for Civil Ceremonies, to arrange your ceremony please contact the registrar on 01709 823 542.

Civil Ceremony Rooms – (based on Theatre Style layout)

<i>Big Hall</i>	<i>Maximum 2000</i>
<i>Face of Steel</i>	<i>Maximum 250</i>
<i>Red Hall</i>	<i>Maximum 360</i>
<i>Fuel Restaurant</i>	<i>Maximum 100</i>
<i>Meeting Room</i>	<i>Maximum 75</i>

Room Hire Prices

<i>Big Hall - £500</i>
<i>Face of Steel - £400</i>
<i>Red Hall - £400</i>
<i>Fuel Restaurant - £400</i>
<i>Meeting Room - £300</i>

Our specialist team will assist you in making the right choice of function room for your numbers, menu requirements and additional extras. From this we will be able to provide you with a price that suits your individual budget.

We look forward to welcoming you to Magna, so we can be a part of your very special day!



Wedding Breakfast Package

Room Hire of your chosen Function Room

4 Course Wedding Breakfast including Coffee and Mints from the banquet selector

Private Bar Facilities with late licence

*Tables, Chairs and White Linen (Table Cloths and Napkins) and Candelabras
Cake stand and knife*

From £35pp + VAT

Wedding Breakfast Fork Buffet Package

Room Hire of your chosen Function Room

Fork Buffet including Coffee and Mints from the fork buffet selector

Private Bar Facilities with late licence

Tables, Chairs and White Linen (Table Cloths and Napkins) and Candelabras

From £25pp + VAT

Additional Extras

Canapes – A selection of 6 per person - £8.95 + vat

Cheese and Biscuits - £3.95 + vat per person

Coloured Table Linen – Slips from £4.00 + VAT each

Napkins from £1.50 + VAT each

Decorations for the Tables – from £10.00 + VAT per table

(Balloons, Flowers, Table Confetti, all to match your chosen colour scheme)

Drinks Packages

Drinks Package 1

Arrival Drink of Bucks Fizz or Fruit Cup

Glass of Red or White house wine with the main course

A glass of Sparkling wine for the toast

£9.95 + vat per person

Drinks Package 2

Arrival Drink of Kir Royale or Champagne

Glass of Rioja or Sauvignon Blanc with the main course

A glass of Sparkling wine for the toast

£12.95 + vat per person

An additional glass of wine served with the main course would be a supplement of £3 + vat pp

Evening Reception

Evening Wedding Package

When taken with the Wedding Breakfast we can offer a special discounted rate – prices on request

Package 1

Room Hire of your chosen Function Room

Finger Buffet

Private Bar Facilities

Tables, Chairs and White Table Linen

30ft Black & White Dance floor

From £18.00pp + VAT

Package 2

Room Hire of your chosen Function Room

Fork Buffet

Private Bar Facilities

Tables, Chairs and White Table Linen

30ft Black & White Dance floor

From £25pp + VAT

Additional Extras

Resident DJ - £250.00 + VAT

Live Bands – prices on request

Fairground rides – prices on request

Additional Finger Buffet Items - £1.95pp per item + VAT

Decorations – from £10.00 + VAT per table

(Balloons, Flowers, Table Confetti, all to match your chosen colour scheme)

Supper Food – Bacon and Sausage Rolls - £2.95pp + VAT

Hog Roast – prices on request

BBQ – prices on request

***PLEASE NOTE THAT SPECIALIST LIGHTING WILL BE NECESSARY IN OUR
FUNCTION ROOMS – PRICES AND CONTACTS ARE AVAILABLE ON REQUEST
All our packages can be tailored to each of your individual needs, please contact our specialist
team to discuss your requirements further***



Sample Dinner Menus

Alternative Menus Available on Request

Please choose 1 item from each course to create a 3 course set menu

Starters Meat

Chicken Liver Parfait Red Onion Marmalade Mesculim Salad and Rye Bread

Duck Liver Pate with Cumberland Sauce and Mezune Salad

Heather Smoked Corn Fed Chicken, Heather Honey Watercress Salad and Red Onion Marmalade

Parma Ham, Rocket, Balsamic and Parmesan Salad

Starters Fish

Poached Salmon and Prawn Salad, Rocket and Watercress, Dill and Mustard Dressing

Salmon Mousse wrapped in Smoked Salmon in Potato, Chive and Crème Fraiche Salad

Starters Vegetarian

Asparagus and Poached Hens Eggs Hollandaise Sauce

Buffalo Mozzarella and Yellow Tomato Salad

Goats Cheese and Beetroot Tart on Curly Endive Salad

Marinated Wensleydale and Cherry Tomato Salad with Mesculime and Pine Nuts

Plain Caesar Salad

Roasted Vegetable Terrine with Tomato and Basil Coulis

Stilton and Broccoli Tart on Spinach and Walnut Salad

Trio of Melon Balls with Mango and Strawberries

Yorkshire Goats Cheese sliced onto Pea, Poached Pear and Mint Salad

Meat

Barnsley Chop with Mint Crust, Colcannon Mash and Roasted Root Vegetables

Beef and Kjelam Island Beer Casserole with Yorkshire Pudding

Chicken Breast, Fondant Potato and Turned Root Vegetables and Red Wine Sauce

Chicken Stuffed with Wensleydale wrapped in York Ham, Cranberry Compote, Chataux potatoes and Roasted Vegetables

Chicken with Asparagus wrapped in York Ham, Green Beans with Courgette and Layered potato with Onion and Asparagus Sauce

Corn Fed Chicken, Tarragon and Mustard Sauce, Dauphinois Potato and Tender Stem Broccoli

Lamb Casserole with Mint and Berry Dumplings

Lamb Rack, Gratin Dauphinois Potato, Green Bean and Courgette Bundle with Redcurrant and Redwine Sauce

Lamb Shank, Bubble and Squeak, Roasted Root Vegetables and Lamb Shank Sauce

Roasted Leg of Lamb, Apricot Stuffing, Chataux Potatoes with Lamb and Mint Sauce

Loin of Pork, Slow Roasted, Cider Fondant Potato, Roasted Vegetables, Apple and Apricot Seasoning and Pan Gravy

Pheasant Wrapped in York Ham with Berry Dumplings, Fondant Potatoes and Game Jus

Pork Fillet with Ginger and Honey on Oriental Stir Fry with Tryisfi Sauce

Pork Fillet, Mustard Mash, Vegetable Florettes and Mild Peppercorn Sauce

Fish

Derwent Trout, Stuffed with Whitby Prawns with Crushed New Potato Cakes and Green Beans

Salmon on Samphire Grass with Bolongere Potatoes and Brurre Blanc

Whole Roasted Sea Bass Stuffed with Sun Blushed Vegetables and Baby Squid with Roasted New Potato

Vegetarian

Fountains Gold and Field Mushroom Risotto

Open Roasted Vegetable Lasagne, Parmesan Sauce and Layered Rocket

Red Onions and Wensleydale Tartain

Twice Baked Hartington Stilton Soufflé

Yorkshire Feta and Cherry Tomato Tart

Yorkshire Goats Cheese and Spinach Risotto

Vegan

Marinated Tofu, Roast Cherry Vine Tomatoes, Garlic New Potatoes with Tomato and Basil Coulis

Round Baby Courgette, Stuffed with Ratatouille, Roasted Baby Aubergine with Pepper Risotto and Roasted Baby Squash



Desserts

Apricot and Almond Mousse

Baked Chocolate Torte

Baked Lemon and Sultana Tart

Baked Strawberry Cheesecake

Baked White Chocolate and Ginger Tart

Chocolate and Caramel Iced Pear and Amoretti Frang

Chocolate and Orange Charlotte

Citrus Meringue Tart

Double Chocolate Torte

Duo of Raspberry and Vanilla Mousse

Ginger and Almond Tart

Jam Rolly Poly Pudding Tart

Marbled Chocolate and Mango Delice

Milk Chocolate and Hazelnut Delice

Mochatart

Rhubarb and Vanilla Lychees Cake

Sliced Apricot Pudding Tart

Strawberry and Chocolate Cheesecake

White Chocolate and Ginger Tart

White Chocolate and Mincemeat Teardrop

White Chocolate Cake and Soft Caramel

An Assiet of 3 of the Above

All dietary requirements can be catered if we are notified in advance.

Please note that some dishes may contain traces of nuts

(v) denotes vegetarian

Bespoke menus packages are available upon request



Sample Fork Buffet Menus
Alternative Menus Available on Request
Please select the following from the lists below:

Selection of Cold Meats

1 Meat Dish

1 Fish Dish

1 Vegetarian Dish

A Selection of Breads

6 Salads

1 Choice of Dessert

Tea & Coffee

Cold Meat Platter

A mixture of the following:

Roasted Sirloin of Beef

Honey Roast Gammon

Turkey Breast

Meat Dishes

Beef Dishes

Beef and Kjelham Island Beer Pie

Beef Stroganoff

Beef Bourguignon

Cottage Pie

Honey and Mustard Beef

Chicken Dishes

Chicken Chasseur

Coq Au Vin

Chicken and Leek Pie

Chicken in Tarragon and Mustard Sauce

Chicken Brochettes with Lemon Cous Cous

Lamb Dishes

Navarin of Lamb

Derbyshire Lamb Stew with Mint Dumplings

Lamb Rump Consolate

Leg of Lamb

Pork Dishes

Pork in Mustard Sauce

Rack of Pork Stuffed with Black Pudding

Fish Dishes

Salmon in Champagne Sauce
Seared Tuna Steak on a bed of Roasted Vegetable
Cod with Chilli Jam
Sea Bass and Squid with buttered Linguini

Vegetarian Dishes

Parmesan, Sun blushed Vegetable and Roquette Risotto
Spinach & Ricotta Tortellini
Asparagus & Porcini Mushroom Ravioli
Wild Mushroom & Truffle Capilatti
Roasted Vegetable Lasagne

All Served with appropriate Garnish i.e. potatoes and Vegetables

Breads

A Selection of breads

Salads

Apple, Peach and Nut
Caribbean Rice
Carrot and Nut
Celery Nut and Sultana
Coleslaw
Cuscus and Chargrilled Vegetables
Tomato and Onion Salad
Cucumber and Onion
Curried Potato
Curried Rice
Florida Coleslaw
Rocket and parmesan
Greek Salad
Harvard Beetroot Salad
Potato Salad
Mixed Bean Salad
Pasta and Sundried Tomato
Pasta Prawn and Tuna
Pesto Pasta
Red Cheddar and Pineapple
Sweetcorn and Pepper
Tabbouleh (Bulgar Wheat)
Thai Noodle
Vegetable and Rice
Waldorf
Mixed Rice
Caesar
Tomato and Mozzarella

Desserts

You will automatically receive the following

Fresh Fruit Salad

plus 1 other from the lists below:

Cold Desserts

Apricot and Almond Mousse

Baked Chocolate Torte

Baked Lemon and Sultana Tart

Baked Strawberry Cheesecake Tart

Baked White Chocolate and Ginger Tart

Chocolate and Caramel Iced Pear and Amoretti Frang

Chocolate and Orange Charlotte

Citrus Meringue Tart

Double Chocolate Torte

Duo of Raspberry and Vanilla Mousse

Ginger and Almond Tart

Jam Rolly Poly Pudding Tart

Marbled Chocolate and Mango Delice

Milk Chocolate and Hazelnut Delice

Mochatart

Rhubarb and Vanilla Lychees Cake

Sliced Apricot Pudding Tart

Strawberry and Chocolate Cheesecake

White Chocolate and Ginger Tart

White Chocolate and Mincemeat Teardrop

White Chocolate Cake and Soft Caramel

Hot Desserts

Hot Crumble & Custard
(please ask for seasonal fruit available)

Sticky Toffee Pudding with Cream

Steamed Hot Chocolate Sponge with Chocolate Sauce & Cream

Ginger Sponge with Crème Anglaise

Traditional Apple Pie with Custard
(Please ask for alternative seasonal fruit available)

Any type of sponge pudding can be provided, please tell us your preferences



Sample Finger Buffet Menus

Alternative Menus Available on Request

PLEASE CHOOSE 6 ITEMS IN TOTAL

Sandwiches with a variety of fillings on either

Baguettes

Triangles

Wraps

Ciabattas

Spring Rolls

Vegetable - sesame and oyster sauce

Duck and Hoi Sin Sauce

Chicken and lemon grass

Samosas

Lamb

Vegetable

Chicken

Bhaji

Yakitori Chicken

Pakora

Vegetable and Spinach

Chicken

Dim Sums

Vegetable dumplings

Chicken dumplings

Shrimp Shao Mai

Fish roll with seaweed

Thai mixed selection

Seafood selection

Vegetable selection

Chicken

Chicken Goujons

Chicken Wings

Wings of fire

Thai Chicken wings

Chicken Breast Kebab

Thai Chicken Skewers

Fish

Salmon Goujons

Plaice Goujons

Battered Thai Prawns

Oriental Prawn Toast

King Prawn Rolls

Breaded King Prawns

Seafood Crostines



Vegetarian

Spinach and Feta Goujons
Soft Cheese and Garlic Stuffed Mushrooms
Tempura Battered Wasabi Vegetables
Cajun Mushroom Boats
Cheese and Garlic Doughballs
Cheese and Cranberry Bites
Stuffed Jalapeño Peppers
Deep Fried Camembert

Traditional

Sausage Rolls
Gala Pie
Mini Savoury Eggs
Scotch Eggs
Quiche
Tomato and Basil Tartlets
Mini Quiche
Mini Cornish Pasties

Pizza

Mini Stone Baked Cheese and Tomato
Mini Stone Baked Cheese and Pepperoni
Stone Baked with Various Toppings

Bruchetta

Spinach and Feta Cheese
Ham and Mozzarella

Canapes

Please choose 6 items

Meat Canapés

Chicken Tikka on Naan Bread with Mango Chutney and Coriander
Roulade of Chicken with Red Onion Confit
Duck parfait with Caramelised Orange
Beef Teriyaki with Sesame Seeds
Duck and Hoi Sim Vegetable Pancakes
Carpaccio of Beef Crustini, Balsamic and Parmesan
Smoked Chicken and Mango Salsa
Bacon and Avocado cup
Lemon Chicken Mousse
Cajun Chicken and Salsa Crustini
Beef and Truffle Toast

Fish Canapés

Rose of Salmon Pearls of Beluga Caviar on Rye Bread
Seared Scallops, Sun Blushed Pepper and Chilli
Herbed Monk Fish with Carrot
Fresh Water Prawns with Dill
Hot Smoked Salmon and Cucumber
Medallion of Lobster and Asparagus and Roe
Parcels of Smoked Salmon filled with Crab
Crab with Mango and Parmesan
Cray Fish Tails and Sun Blushed Pepper
Scallop and Parma Ham
Carpaccio of Tuna with Lime and Chilli
Garlic Prawns with Dill and Lemon

Vegetarian Canapés

Ragout of Wild Mushrooms and Chives
Roasted Vegetable and Parmesan Wafer
Spinach Mascarpone and Aubergine Roulade
Ratatouille with Chevre Goats Cheese
Kiwi and Mascarpone
Strawberry Black Pepper and Buffalo Mozzarella
Chinese Vegetable and Plum Sauce Pancakes
Quails Egg Cherry tomato and Hollandaise
Goats Cheese Olive Tapenade Crustini