



PROM / GRADUATION PACKAGES 2020/2021

With over 10 years' experience hosting proms, school leavers celebrations, and gala dinners, you can be assured your Alnwick Garden event will be one to remember. The Pavilion Room is a light and contemporary space with high ceilings and glass walls allowing for panoramic views of The Alnwick Garden Cascade. The room can accommodate up to 150 guests with space for a dance floor and/or buffet area. Our catering specialises in using high quality, locally sourced produce. We offer a range of delicious menus to suit every appetite and budget.

All prices are inclusive of venue hire, a mocktail on arrival, jugs of juice on the tables, and your chosen menu *prices are based on 50 guests*

BUILD YOUR OWN MENU

£27.50 per person

Served buffet style, with fries and salad

Mexican

Build your own tacos

Chilli Beef

Vegetarian Spicy Bean Mix

Mexican Rice, Cheese, Salsa,
Guacamole, Sour Cream

Tortilla Wraps, Crispy Taco Shells

American

Build your own burger

Beef, Chicken or Vegetable Burgers

Cheese, Tomato, Lettuce, Red Onion

Brioche Buns, Slaw, Sauces

BUFFET MENU

£29.50 per person

Choose 2 hot dishes and 3 sides

Hot Dishes

Mini Beef Sliders

Pizza Slices

Haddock Goujons

Macaroni Cheese

Chilli Con Carne

Chicken Curry

Side Dishes

French Fries

Potato Wedges

Garlic Bread

Green Salad

Rice

BANQUETING MENU

£32.50 per person

Starter

Spiced candied beetroot, whipped
goats cheese, honey granola

Spiced sweet potato and red onion
soup

Main Course

Roast chicken supreme, roasted
potatoes, seasonal greens and
tarragon sauce

Aubergine ravioli, rocket pesto,
courgette spaghetti

Dessert

Chocolate brownie, vanilla bean ice
cream, caramel sauce

Lemon tart, raspberry sorbet

Get in touch

To find out more about the events we offer and our alternative menus, contact The Alnwick Garden Hospitality team for further details on 01665 660318 or hospitality@alnwickgarden.com