



PROM & GRADUATION 2021 PACKAGES

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

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

£27.50 per person

BUFFET MENU

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

£29.50 per person

BANQUETING MENU

3 Course Meal

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

£32.50 per person

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