



PROM & GRADUATION PACKAGES 2022

With over 10 years' experience hosting proms, school leavers celebrations, and gala dinners, you can be assured your Alwick 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 Alwick Garden Cascade. The room can accommodate up to 120 guests with space for a dance floor and/or buffet area. By including the Atrium space, this can increase guest numbers up to 250. 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 minimum of 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

£28.95 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

£30.95 per person

BANQUETING MENU

3 Course Meal

Starter

Spiced candied beetroot, whipped
goats cheese, honey granola

Curried parsnip soup (vg)

Main Course

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

Gnocchi with smoked aubergine
caviar (vg)

Dessert

Chocolate brownie, vanilla gelato (vg)

Lemon tart, raspberry sorbet

£34.50 per person

Get in touch

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