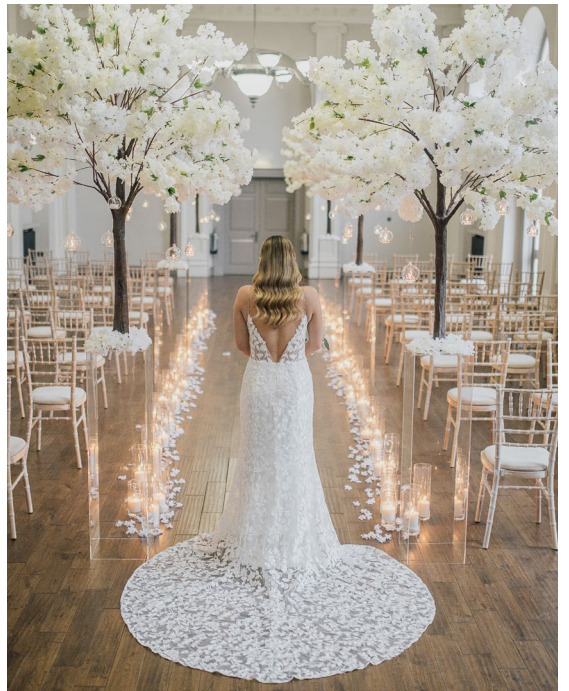




KINGS • HEAD

Your Wedding at the
Kings Head Hotel





Congratulations from the Kings Head Hotel team!

Elegance and history combine at the Kings Head creating the perfect Cotswold wedding venue. Whether you are hoping for an intimate ceremony, a lavish wedding breakfast, a lively evening in the cellars or simply a relaxed meal with close family and friends, the Kings Head has a unique space to suit.

Our contemporary décor complements any colour scheme, whilst the original historic features including oak flooring, wood panelling and brick fire places offer unique photo opportunities at every turn.

Our events team will be on hand from the initial meeting right through to your first dance and beyond, ensuring that the only thing you need to remember on the day is to say "I do"!

To book an appointment to come and have a look around and discuss your perfect wedding, please call our Events team on 01285 700900 and our Wedding Coordinator will be more than happy to arrange a convenient time to meet with you both.



Civil Ceremonies

The Kings Head Hotel are delighted that we are fully licensed to hold your Civil Marriage and Partnership Ceremonies. Offering a choice of spaces our rooms are suitable for all types of ceremonies, from a small intimate family gathering in our Library to one that includes all of your family and friends in our Assembly Room or Corn Hall.

Room Hire charges do apply for all Civil Marriage and Partnership Ceremonies in addition to our Wedding Package Prices:

The Panel Room up to 30 guests from £600

The Library up to 22 guests from £600

Watermoor Room up to 30 guests from £400

The Assembly Reception up to 50 guests from £500 - £800

The Vaulted Cellar up to 120 guests from £1,000 - £1,500

The Assembly Room up to 150 guests from £1,000 - £1,500

The Corn Hall up to 500 guests from £3000

Gloucestershire Registration Services will conduct your ceremony here at the hotel and for more information on their availability and services please contact them on 01452 425060 or visit www.gloucestershire.gov.uk for more details.

Please note that the Registrars fees are in addition to the Civil Ceremony Room Hire listed and are to be paid directly to Gloucestershire Registration Services.





Wedding Packages – Let's get to it!

It's your Wedding Day and here at the hotel we want all of our couple's to make it about them! Our packages are all carefully designed to be as flexible as possible making sure you and your guests have an amazing time!

If there is something that tickles your fancy from one package then you can upgrade – your guests remember the food and drink the most!

Prices

Monday – Thursday Off-peak

Casual	£84.00
Classic	£75.00
Feature	£88.00
Indulgent	£110.00

Friday – Sunday Peak

Casual	£94.00
Classic	£80.00
Feature	£93.00
Indulgent	£115.00

Packages are based on a minimum of 50 adults. Bank holidays would be a 'peak' day.

Packages are based on minimum numbers on 50 adults.

During 24th December and 2nd January an additional fee of £800.00 applies.





Canapes

The perfect start to your celebrations

Canapes are included in all of our packages.
Additional canapes can be added at £1.50 per person, per item.

Cornish Crab Crostini with aioli
Salmon & mascarpone roulade
Haddock goujons with tartare sauce
Duck Spring Roll with hoisin sauce
Rare roast beef & mini yorkies
Wild Mushroom & Blue Cheese tartlets (v)
Heritage Tomato Bruschetta with oregano (ve)
Vegetable gyoza, soy dressing (ve)
Beetroot & Feta Arancini (v)
Quail egg on toast with onion marmalade (v)
Hummus & flatbread (ve)

(ve) – vegan
(v) – vegetarian





Casual Dining

This package is perfect for the couples who do not want a formal three course meal but want something fun and for guests to keep talking about months after the wedding!

Reception Drinks

Glass of prosecco

Sparkling Elderflower (soft drink)

Canapes

Choose any three items from the canape menu

Wine

See our wine page

Toast drink

Glass of prosecco

To Start

Selection of antipasti: cured meats, cheese, marinated vegetables, olives, & homemade breads

To Follow

Roast beef joints, pork rack, garlic & herb roasted -potatoes, seasonal vegetables with homemade gravy

To Finish

Please choose two options)

Lemon meringue pie

Banoffee pie

Treacle tart

Brownies

Choux buns with coffee cream





Classic Package

Spring/Summer - Ideally served from April to September

Please choose one meat/fish dish and one vegetarian dish per course

Reception Drinks

(Please choose one option)

Glass of prosecco

Bucks Fizz

Sparkling Elderflower (soft drink)

Canapes

Choose any two items from the canape menu

Wine

See our wine page

Toast drink

Sparkling wine

To Start

Soup of the Moment with homemade bread

Ham hock & smoked chicken terrine, baby pickles & English mustard

Buffalo mozzarella, Heritage tomato & avocado purée

Roast heritage beetroot & whipped goats cheese, pickled vegetables

To Follow

Roasted stone bass, cauliflower, raisin, turmeric, cous-cous

Chicken supreme, roasted carrots, wild mushrooms, mash potato

Slow cooked pork belly, Anna potato, spring greens, sesame

Pea & mint risotto with crumbled feta & herbs

To Finish

Sticky toffee pudding, clotted cream, salted caramel sauce

Vanilla cheesecake with macerated strawberries & basil

Citrus posset with seasonal fruits compote

Choux buns with coffee cream

Winter/Autumn - Ideally served from October to March

Please choose one meat/fish dish and one vegetarian dish per course

Reception Drinks

(Please choose one option)

Glass of prosecco

Bucks Fizz

Sparkling Elderflower (soft drink)

Canapes

Choose any two items from the canape menu

Wine

See our wine page

Toast drink

Sparkling wine

To Start

Soup of the Moment with homemade bread

Ham hock & smoked chicken terrine, baby pickles & English mustard

Roast heritage beetroot & whipped goats cheese, pickled vegetables

Salmon Gravadlax, whole grain mustard & dill dressing

To Follow

Roasted stone bass, cauliflower, raisin, turmeric, cous-cous

Chicken supreme, roasted carrots, wild mushrooms, mash potato

Beef cheeks, horseradish mash, curly kale

Slow cooked pork belly, mustard mash & creamed cabbage

Pumpkin & blue cheese risotto with toasted pine nuts

To Finish

Apple crumble, vanilla anglaise

Sticky toffee pudding, clotted cream, salted caramel sauce

Vanilla cheesecake with macerated strawberries & basil





Feature Package

Spring/Summer - Ideally served from April to September

Please choose one meat/fish dish and one vegetarian dish per course

Reception Drinks

(Please choose one option)

Glass of prosecco
Cloudy apple cosmo
(vodka, elderflower,
cloudy apple juice & lemonade)
Mojito (white rum, sparkling water,
lime juice & sugar)
Pimm's Original
Sparkling Elderflower (soft drink)

Canapes

Choose any three items from
the canape menu

Wine

See our wine page

Toast drink

House Prosecco

To Start

Soup of the Moment with homemade bread
Buffalo mozzarella, Heritage tomato & avocado purée
Ham hock & smoked chicken terrine, baby pickles & English mustard
Braised ossobuco, saffron risotto, parmesan
Citrus cured salmon, pickled cucumber & vanilla dressing
Roast heritage beetroot & whipped goats cheese, pickled vegetables

To Follow

Roasted stone bass, cauliflower, raisin, turmeric, cous-cous
Chicken supreme, roasted carrots, wild mushrooms, mash potato
Pave of lamb, basil mash potatoes, ratatouille
Slow cooked pork belly, Anna potato, spring greens, sesame
Pea & Mint Risotto with crumbled feta & herbs

To Finish

Citrus Posset with seasonal fruits compote
Chocolate tart, blackcurrant sorbet
Sticky Toffee Pudding, clotted cream, salted caramel sauce
Strawberry & vanilla pavlova

Winter/Autumn - Ideally served from October to March

Please choose one meat/fish dish and one vegetarian dish per course

Reception Drinks

(Please choose one option)

Glass of prosecco
Cloudy apple cosmo
(vodka, elderflower,
cloudy apple juice & lemonade)
Kir Royal (champagne with
creme de cassis)
Mulled wine
Sparkling Elderflower (soft drink)

Canapes

Choose any three items from
the canape menu

Wine

See our wine page

Toast drink

House Prosecco

To Start

Soup of the Moment with homemade bread
Ham hock & smoked chicken terrine, baby pickles & English mustard
Slow cooked pork cheeks, celeriac purée, cider jus
Salmon Gravavlax, whole grain mustard & dill dressing
Roast heritage beetroot & whipped goats cheese, pickled vegetables

To Follow

Roasted stone bass, cauliflower, raisin, turmeric, cous-cous
Chicken supreme, roasted carrots, wild mushrooms, mash potato
Pumpkin & blue cheese risotto with toasted pine nuts
Pave of lamb, basil mash potatoes, ratatouille
Slow cooked pork belly, Anna potato, spring greens, sesame

To Finish

Apple crumble, vanilla anglaise
Chocolate tart, blackcurrant sorbet
Sticky toffee pudding, clotted cream, salted caramel sauce
Vanilla cheesecake with macerated strawberries & basil





Indulgent Package

Spring/Summer - Ideally served from April to September

Please choose one meat/fish dish and one vegetarian dish per course

Reception Drinks

(Please choose one option)

Glass of prosecco

Bellini bar (prosecco with mango/
strawberry/raspberry purée)

1.5 glasses per person

Limoncello spritz (limoncello,
prosecco & soda)

Mint Julep (bourbon whiskey,
soda water, sugar syrup & mint leaves)

Sparkling Elderflower (soft drink)

Orange juice (soft drink)

Canapes

Choose any three items from
the canape menu

Surprise Course - Palette Cleanser

Lemon Sorbet topped with tequila

Wine

See our wine page

Toast drink

House Champagne

To Start

Soup of the moment with homemade bread

Mediterranean vegetable roulade, buffalo mozzarella

Confit duck terrine pickled baby vegetables, brioche

Braised ossobuco, saffron risotto, parmesan

Charred mackerel, sweet pickled beetroots

To Follow

Sea reared trout, broccoli & chilli purée, crushed potatoes

Gressingham duck breast, fondant potato, carrot & orange purée,
soy dressed greens

Rump of Saltmarsh lamb, courgette & mint purée, millet &
sundried tomato

Slow Roast single muscle rump of beef, Swiss chard, summer
mushrooms, fondant potato

Roast aubergine, cous-cous, apricot, sumac & pomegranate

To Finish

Chocolate brownie with raspberries & pistachio ice cream

Strawberry & vanilla pavlova

Seasonal fruit panna cotta

British cheeseboard, crackers & chutney

Winter/Autumn - Ideally served from October to March

Please choose one meat/fish dish and one vegetarian dish per course

Reception Drinks

(Please choose one option)

Glass of prosecco

Bellini bar (prosecco with mango/
strawberry/raspberry purée)

1.5 glasses per person

Limoncello spritz (limoncello,
prosecco & soda)

Mint Julep (bourbon whiskey,
soda water, sugar syrup & mint leaves)

Sparkling Elderflower (soft drink)

Orange juice (soft drink)

Canapes

Choose any three items from
the canape menu

Surprise Course - Palette Cleanser

Strawberry Sorbet topped with
Champagne

Wine

See our wine page

Toast drink

House Champagne

To Start

Soup of the moment with homemade bread

Mini camembert, onion marmalade, toasted sourdough

Confit duck terrine pickled baby vegetables, brioche

Braised oxtail, pumpkin purée, curly kale

Charred mackerel, sweet pickled beetroots

To Follow

Fillet of hake, shellfish velouté, samphire, Fregola

Roast loin of pork, honey parsnips, roast potatoes

Lamb shank, mash potato, rosemary jus, green beans

Slow Roast single muscle rump of beef, cauliflower cheese,
heritage carrots

Pumpkin & blue cheese risotto, toasted pine nuts

To Finish

Chocolate brownie with raspberries & pistachio ice cream

Baileys cheesecake, chocolate cream

Seasonal fruit crumble, warm anglaise

British cheeseboard, crackers & chutney





Wine Packages

Casual Dining

White

La Serre Sauvignon Blanc Vin de Pays d'Oc, France, Sauvignon Blanc

Red

El Oscuro, Mendoza, Argentina, Malbec

Classic Package

White

Le Coste Trebbiano di Romagna, 2019, Emilia Romagna, Italy, Trebbiano

Red

Lorosco, Reserva, 2019, Colchagua, Chile, Carmenere

Feature Package

White

Minini, Pinot Grigio, Veneto, Italy, Pinot Grigio

Cap Cete Picpoul de Pinet, Languedoc-Roussillon, France, Picpoul

Red

Tannu, IGP Terre Siciliane, 2019, Sicily, Italy, Nero d'Avola Merlot

Le Versant Languedoc-Roussillon, France, Pinot Noir

Indulgent Package

White

Stellenrust, Stellenbosch, South Africa, Chenin Blanc

Domaine Lafage, Languedoc-Roussillon, France, Chardonnay

Journeys End Weather Station, Stellenbosch, South Africa, Sauvignon Blanc

Tim Adams, Skilly Ridge, 2015, Clare Valley, Australia, Riesling

Red

Zensa IGP Puglia, Italy, Primitivo

Damana 5 Tinto Ribera del Duero, Spain, Tempranillo

Journeys End The Pastors Blend Stellenbosch, South Africa,

Cabernet Sauvignon, Merlot





Drinks

On your wedding day, you may have a small gap to fill during a room turn around whilst your band/DJ is setting up. You have extra evening guests arriving and you would like to greet them with a drink or you just want to have extra drinks!

Mini Bar: £12.50 per person (2 glasses per person) - minimum spend of £650

Please choose one of the below

(of course you can have both but unfortunately no mix and matching)

Gin bar: Selection of gins with tonics & botanical garnishes

Rum bar: Selection of rums with mixers & fruit garnishes



Beer bundle - 48 bottles of beer - £240

Can be served at anytime of the day



Mini prosecco bundle - 24 bottles of prosecco - £190

Can be served at anytime of the day





For Children

£22.00 per child, 3 – 12 years

Please choose 1 starter, 1 main course and 1 dessert for all children attending.

To Start

Soup of the day, served with toasted soldiers

Melon, fresh melon with berries & a fruit coulis (v)

Cheesy fingers, toasted bread topped with melted cheddar & dressed leaves salad (v)

To Follow

Pizza, flat bread pizza topped, tomato sauce, cheese, crispy fries & salad (v)

Jacket potato, mini jacket potatoes, baked beans (v)

Grilled chicken, served with new potatoes, seasonal vegetables, gravy

Pasta pomodoro, linguini pasta, chunky tomato & basil sauce, grated cheese (v)

Sausage & Mash

To Finish

Chocolate brownie, downsized chocolate brownie with vanilla ice cream

Fresh fruit, served with raspberry sorbet

Ice-cream, 2 scoops of ice-cream (*choose either chocolate or vanilla*)

Glass of orange juice during speeches

(ve) – vegan

(v) – vegetarian





Evening Food

Pizza Station - £15.00 per person

(Choose two toppings from the following)

Spiced pepperoni with chorizo, mozzarella & fresh chilli
Chicken, red onion, sweetcorn, mozzarella drizzled with barbeque sauce
Pancetta, pineapple, mushrooms with mozzarella
Caramelised onion & goats' cheese with pine nuts
Roasted vegetables with basil pesto & mozzarella



Turkish Meze - £18.95 per person

(Includes the following items)

Lemon & herb chicken or lamb meatballs with a harissa tomato sauce
Feta & spinach filo parcels
Flat breads
Houmous
Aubergine dip
Tzatziki



Mexican Station - £18.95 per person

(Includes the following items)

Chilli con carne or Shredded beef
Chili & lemon prawns
Fajita seasoned vegetables
Spicy rice
Tortilla wraps with cheese, shredded lettuce, guacamole, salsa & sour cream

**Items above we recommend to cater for 80% of the total number
of evening guests**

Charcuterie Platters - £15.95 per person

Crackers, grapes, chutney to accompany a cheese 'cake' - *£4.95 per person

*Cheese cake to be organised separately with KHH.

£4.95 does not include cheese





Evening Food

Hog Roast

Gloucestershire Spot Hog Roast – £1,000.00 for up to 60 guests

Gloucestershire Whole Hog Roast – £1,500.00 for up to 150 guests

(Prices include rolls, stuffing & apple, along with delivery & pickup)

Parties are to hire a chef for carving - £120.00 per chef

Sides

Choose two of the following salads & one potato option for £12.50 per person

Caesar Salad – lettuce, parmesan shavings, anchovy's & Caesar dressing

Greek Salad – tomatoes, cucumber, red onion, olives, feta cheese & olive oil

House Salad – mixed leaves, tomatoes, cucumber & onion

Creamy potato salad with spring onions

Fries

Spiced potato wedges



Light Bites - £5.95 per portion

(Recommend at least 2 light bites per person, choose from the following)

Mini fish & chip cones

Mini cheese burgers with onion relish

Hot dogs with caramelised onions & mustard mayonnaise *(served in a soft roll)*

Vegan sausage with caramelised onions *(served in a soft roll)*

Brie & tomato chutney, soft roll

Sausage & red onion marmalade, soft roll

Cured bacon, soft roll

- Roasted beef & caramelised white onion, soft roll

Lightly spiced chicken, soft roll

