



WEDDING PACKAGES

2016



WEDDINGS AT THE LORD ERROLL

VENUES

The Lord Erroll offers a range of private event areas to suit the unique style of your ceremony and/or celebration

The Claremont
The Conservatory
The Garden
The Veranda

Either or all of the above locations are priced at a rate of 150,000 ksh

CATERING

The Lord Erroll does not allow outside catering or bars – catering is charged a separate cost
Set Menu options can be found on page 3

All tableware, chairs, crockery and linens can be provided by The Lord Erroll for indoor dining only

The Lord Erroll does not provide tents and outdoor furniture for outdoor seating

SET-UP & DÉCOR

Should the wedding party bring in their own equipment and décor, set up times must be determined by The Lord Erroll, who will communicate appropriate times due to other bookings

MUSIC

Outdoor music can be played until 6PM

From 6PM music can be played indoors only

Music must be turned off by 1AM, low playing background music can be used thereafter



DRINKS

The Lord Erroll will provide a Cash Bar for all wedding events
Pricing on attached list

Cash Bar can be set up with bar tenders and waiters

No beer, water, soft drinks or juices may be bought onto the premises

1 bottle of Champagne or Sparking Wine that accompanies the wedding cake will be allowed onto the premises. This is to be communicated to The Lord Erroll in advance and handed in before the wedding.

PAYMENT

The Lord Erroll requires a 50% deposit at the time of booking

The rest of the payment must be paid 7 days before the event



GOLD: OPTION 1
3,200 ksh per person

Cream of Butternut Squash Soup

-

Assorted Salads

-

Grilled Herb Chicken

Beef Sausages

Roast Beef Loin

Irio

Zanzibari

Spiced Rice

Roast Potatoes

Mixed Vegetables

BBQ & Hunters Style Sauce

-

From the Spit: Whole Roast Goat with Kachumbari

-

Tiramisu

Fruit Salad

Vanilla Ice Cream

-

Coffee/Tea



GOLD: OPTION 2
2,950 khs per person

Vegetable Soup

-

Assorted Salads

-

Beef Meatballs with a Hunters Sauce

Grilled Chicken with a Pili Pili Sauce

Roast Pork with an Apple Sauce

Baked Tilapia with a Dill Sauce

Pesto Pasta

Steamed Rice

Roast Potatoes

Mixed Vegetables

-

Roast Dopa with Kachumbari

Assorted Sausages

Chicken Satay

Beef Steak

-

Tiramisu

-

Coffee/Tea



GOLD: OPTION 3

2,850 ksh per person

Carrot & Ginger Soup

-

Assorted Salads

-

Grilled Herb Chicken

Chicken Tikka

Baked Tilapia Masala

Beef Stroganoff

Mini Beef Burgers

Roast Dopa with Kachumbari

Assorted Sausages

Vegetable Pasta Stir Fry

Pilau Rice

Roast Potatoes

Mixed Vegetables

-

Mango Ice Parfait

Fruit Salad

-

Coffee/Tea



GOLD: OPTION 4
2,750 ksh per person

Cream of Vegetable Soup

-

Assorted Salads

-

Grilled Chicken Tikka Masala

Red Snapper with a Saffron Sauce

Beef Stroganoff

Braised Leg of Lamb

Pilaf Rice

Lyonnais Potatoes

Mixed Vegetables

-

Vanilla Ice Cream with Chocolate Sauce

Fruit Platter

-

Coffee/Tea



SILVER: OPTION 1

2,000 ksh per person

Spinach Soup

-

Assorted Salads

-

Roast Beef Loin with a Herb Gravy

Grilled Chicken with a Tarragon Sauce

Tilapia Meunier

Mild Lamb Curry

Vegetable Lasagne

Rice with Tomato & Coriander

Mashed Potato

Mixed Vegetables

-

White Chocolate Gateau

-

Coffee/Tea



SILVER: OPTION 2

2,000 ksh per person

Chicken Coconut Soup

-

Roast Pork Loin with a Mustard Sauce

Grilled Tilapia with a Dill & Caper Sauce

Grilled Beef Steak with a Red Wine Gravy

Vegetable Lasagne

Risi Bisi Rice

Mashed Potato

Mixed Vegetables

-

White Chocolate Gateau with a Raspberry Coulis

-

Coffee/Tea



SILVER: OPTION 3

2,000 ksh per person

Roast Bell Pepper Soup

-

Assorted Salads

Chicken Tikka

Baked Tilapia with a Tomato Coulis

Roast Beef with a Red Wine Sauce

Assorted Sausages

Pork Spare Ribs

Rice with Peas

Roast Potatoes

Mixed Vegetables

-

Fruit Salad with Vanilla Ice Cream

-

Coffee/Tea



SILVER: OPTION 4

1,850 ksh per person

Cream of Tomato Soup

-

Assorted Salads

Grilled Chicken Masala

Grilled Tilapia with a Dill & Caper Sauce

Beef Stir Fry

Braised Leg of Lamb

Vegetable Lasagne

Rice Pilaf

Lyonnaise Potatoes

Mixed Vegetables

-

Vanilla Ice Cream with Chocolate Sauce

Fruit Platter

-

Coffee/Tea