



WEDDINGS

at Sandman Signature London Gatwick Hotel



A MODERN AND STYLISH HOTEL



A MARRIAGE IS A LIFETIME CELEBRATION AND WE WANT YOURS TO BE LIKE NO OTHER.

Of course, on this special day you need the perfect wedding venue, look no further than **Sandman Signature London Gatwick Hotel**.

Our dedicated wedding team will ensure your day runs smoothly leaving you with nothing to worry about.

WHAT'S INCLUDED?

- Dedicated Wedding Coordinator
- Glass of Prosecco on arrival for the happy couple
- Room hire of the Canadian Suite
- Wedding Breakfast
- White table linen and napkins
- Arrival drink, wine with your meal and Prosecco for the toast
- White chair covers and choice of decorative sash
- Complimentary overnight accommodation for the couple



WEDDING EXPERIENCES



THE MOST
IMPORTANT DAY
OF YOUR LIFE
SHOULD BE HELD
IN A SPECIAL PLACE
THAT WILL NEVER BE
FORGOTTEN

	Classic	Signature	Premium
2022 and 2023	£60.00	£70.00	£80.00

Civil Ceremony Room Hire - £150.00

Evening Reception Room Hire - £500.00

This price example is based on a minimum of 100 guests, we can tailor your package to suit your required numbers. 2024 prices are subject to an increase. Smaller and midweek weddings can also be accommodated with prices available on request.



CLASSIC

WEDDING BREAKFAST

Starters

Roasted Plum Tomato and Basil Soup (V/GF/DF)

Pressed Chicken Terrine
Piccalilli and Country Style Ciabatta

Fan of Gala Melon
Compote of Berries, Lemon Sorbet (V/GF/DF)

Mains

Roasted Breast of Chicken
*Wilted Greens, Garlic Mash, Grain Mustard
and Tarragon Cream (GF)*

Seared Fillet of Seabass
*Stir-Fried Vegetables and Egg Noodles,
Toasted Sesame and Soy*

Baked Aubergine Slipper
Filling of Mediterranean Vegetables, Creamy Brie (V/GF)

Desserts

Strawberry Eton Mess
Drizzled with Mint Syrup

Warm Sticky Toffee Pudding
Toffee Sauce, Vanilla Ice Cream

Two British Cheeses served with Quince Jelly
Celery, Grapes and Artisan Biscuits

Tea and Coffee

DRINKS PACKAGE

A glass of Prosecco, Mimosa
or Fruit Juice on arrival

A glass of Prosecco for the toast

Half a bottle of House Wine per person



SIGNATURE

WEDDING BREAKFAST

Starters

Leek and Potato Soup
Snipped Chives (V/GF/DF)

Heritage Tomato and Buffalo Mozzarella Cheese
Drizzled with Balsamic (V)

Smoked Salmon with Black Pepper
Fried Capers and Lemon

Mains

Roasted Rump of Beef
*Yorkshire Pudding, Roast Potatoes, Roasted Vegetables
and Horseradish Jus*

Seared Fillet of Bass
Stir-fried Vegetables, Noodles, Sesame, Light Soya Sauce

Butternut, Chickpea, Lentils and Coconut Curry
with Basmati Rice (V/VG)

Desserts

Warm Apple Crumble
Clotted Cream and Butterscotch Sauce

Lemon Tart
Mango Coulis

Fruit Pavlova
Whipped Cream and White Chocolate Sauce

Tea and Coffee

DRINKS PACKAGE

A glass of Prosecco, Mimosa or
Fruit Juice on arrival

A glass of Prosecco for the toast

Half a bottle of House Wine per person



PREMIUM

WEDDING BREAKFAST

Starters

King Prawn Cocktail
Marie Rose Sauce (GF)

Chicken and Duck Terrine
*with Red Onion Marmalade and
Country Style Bread*

Roasted Plum Tomato and Red Pepper Soup
with a Fresh Baked Roll (V/VG)

Mains

Roasted Duck Breast
Fondant Potatoes, Carrot Puree and Thyme Sauce

Seared Fillet of Bass
*Stir-fried Vegetables and Noodles, Sesame, Light
Soya Sauce*

Sweet Potato and Chickpea Stew
Jewelled CousCous and Naan Bread (V/VG)

Desserts

Passionfruit Tart
Vanilla Crème Fraiche

Tropical Fruit Salad
with Passionfruit Sorbet

Cream Filled Profiteroles
Caramel Sauce

Tea and Coffee

DRINKS PACKAGE

A glass of Prosecco, Mimosa or Fruit Juice on arrival

A glass of Prosecco for the toast

Half a bottle of House Wine per person



CHILDREN'S MENU

Starters

Mozzarella Sticks

Garlic Bread

Mains

Macaroni Cheese and Fries

Two Mini Beef Burgers and Fries

Chicken Tenders and Fries

Desserts

Chocolate Brownies and Ice Cream

Selection of Ice Cream

Fruit Salad

Unlimited Soft Drinks

£10.00 Per Child





EVENING BUFFET

CHOOSE ANY THREE

£10.95pp

CHOOSE ANY FOUR

£12.95pp

CHOOSE ANY FIVE

£14.95pp

Mains

Assorted hand cut Sandwiches
and Deli Wraps

Thai Chicken Drumsticks
with Coriander Yogurt

Goujons of Haddock with Tartare Sauce

Thai-style Fishcakes with
Sweet Chilli Sauce

Honey and Sesame glazed mini Sausages

Spicy Jacket Wedges with Sour Cream (V/GF)

Nachos with Dips and Mozzarella Cheese (V)

Smoked Salmon Tarts with Dill Cream

Mediterranean Vegetable Bruschetta (V)

Filolo Wrapped Prawns with Sweet Chilli Sauce

Mini Cumberland Sausages

Chicken Liver Crostini

Lamb Samosas

Honey and Mustard Chipolatas

Honey and Mustard Chicken Drumsticks

Bowls of Olives and Sundried Tomatoes

Tropical Cut Fruit and Berry Platter with
Greek Yogurt and Honey Dip

Desserts

Assorted Afternoon Cakes

Platter of seasonal cut Fruits and Berries

Carrot Cake

Chocolate Fudge Cake

Coffee and Walnut Cake

Sticky Toffee with Toffee Sauce

Tiffin

Rich Chocolate Brownie

Caramel Tart with Caramel Ice Cream

