



Congratulations on your engagement!

*We would be delighted to host your
Wedding Day here*

*The Herongate Suite
at
The Halfway House Brentwood*

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About Us



Here at The Halfway House, we are extremely proud of our recently refurbished facilities and our outstanding team members.

We are situated in the heart of Essex, with fantastic transport links to London and neighbouring counties.

Surrounded by the beautiful English countryside, we are a true gem of Brentwood. Ever popular with our guests for our service, catering and attention to detail, we are very excited and honoured that we are of interest to you as your chosen venue.



Whether you are planning an intimate gathering with your nearest and dearest, or you would like a much larger less formal celebration, we are able to cater for all types of events from just 30 people to 150 people.



The HERONGATE SUITE

Our Herongate Suite has proved to be a very popular option for Wedding Ceremonies and Wedding Receptions

This fully contained suite has everything you need to deliver a celebration to remember.

Newly refurbished, our Herongate suite is a truly versatile space.

With its clean lines and subtle hues of grey and white, this room can be transformed into a perfect setting for your event without losing any of the elegance.







The Herongate Suite

The Herongate Suite is a truly versatile space.

Complete with private bar, entrance and restrooms it makes the perfect Wedding venue.

We can create a Wedding package from the choices you make and what you have in mind for your day.

We can help and guide you through developing your package to make sure you have all you need for your special day, at a price that is affordable for you.

The Herongate Suite Capacity



Sit Down | 30-90 guests

Party/Casual | 60-150 guests





Our dedicated events planner and banqueting team will work with you to create the perfect Wedding Day for you and your guests.

We offer delicious menus for you to choose from. If you have any questions or would like to change anything on the menu you have chosen, please do not hesitate to contact us to discuss your requirements.





Hire Prices

Hire of the Herongate Suite

Monday - Thursday £1400

Friday & Sunday £1900

Saturday £2400

Hire includes exclusive use of the venue from 11am- midnight, a dedicated Wedding Coordinator to oversee your day, event & bar staff for the duration of your Wedding.

Please note one of our sit down meal or Reception buffet menu options will need to be chosen.

Please choose 1 stater, 1 main and 1 dessert for your guests

Evening Buffet prices are per guest, we suggest catering for between 75-80% of your total number of guests.

Say 'I Do' here too

Ceremony Room Set up/Turnaround Charge of £400
applies to all Ceremonies

Set Menu 1

£55 PER PERSON

Starters

Duo of Melon with Raspberry Coulis (v)
Duck Liver Pate with Toasted Ciabatta & Red Onion Chutney

Soup

Roasted Tomato & Basil (v)

Main Courses

Roast Topside of Beef OR Roast Turkey with Yorkshire Pudding, Roast Potatoes, served with all the trimmings

Pan fried Chicken Breast with Mushroom & White Wine Sauce served with Sauté Potatoes

(All dishes served with Chef's seasonal Vegetables)

Vegetarian Options

Beetroot, Butternut Squash & Lentil Wellington with Roast Pepper & Crème Fraiche Sauce

Desserts

Apple Crumble & Creamy Custard
Strawberry & White Chocolate Cheesecake with Cream
Warm Chocolate Brownie with Chocolate Sauce & Vanilla Ice-cream

Set Menu 2

£70 PER PERSON

Starters

Honeydew Melon with Parma Ham
Prawn Cocktail with Marie Rose Sauce
Duck Liver Pate with Toasted Ciabatta & Red Onion Chutney
Bruschetta topped with creamy Garlic Mushrooms (ve)

Soups

Roasted Tomato & Basil (v)
Roasted Parsnip & Carrot with Cumin (v)
French Onion (v)

Main Courses

All dishes served with Chef's seasonal vegetables

Roast Topside of Beef OR Roast Turkey with Yorkshire Pudding,
Roast Potatoes, served with all the trimmings
Chicken Breast stuffed with Sun-dried Tomato, Pesto, & Mozzarella with
a Tomato & Mascarpone sauce served with Crispy Potatoes
Pork Loin stuffed with Apple, Apricot & Pork Sausage served with a
Cider Gravy & Dauphinoise Potatoes
Fillet of Salmon with a light Lemon Crème Fraiche & Dill Sauce with Savoury Rice

Vegetarian Options

Mediterranean Vegetable Lasagne with Rocket Parmesan & Balsamic Salad
Butternut Squash & Walnut Wellington served with Seasonal Leaves (ve)

Desserts

Profiteroles with Warm Chocolate Sauce
Warm Chocolate Brownie & Ice Cream
Strawberry & Vanilla Cheesecake with pouring Cream
Sticky Toffee Pudding with Toffee Sauce & Creamy Custard
Passion Fruit Pot
Eton Mess

Set Menu 3

£85 PER PERSON

Starters

Prawn & Crayfish Salad with Mango & Chilli Dressing
Duck Liver Pate with Handmade Walnut Bread & Red Onion Marmalade
Breaded Brie & Cranberry Preserve with crisp Salad
Carpaccio of Beetroot & Dolcelatte with honeyed Walnuts (v)

Soups

French Onion & Gratin Gruyere Crouton
Butternut Squash & Chilli Soup with Crispy Sage
Pea & Ham Hock Soup

Main Courses

Chicken Breast stuffed with fresh Spinach, Sweet Peppers & Mushroom with a
Tomato & Mascarpone Sauce & Sauté Potatoes
Roast Pork Loin, stuffed with a Pancetta, Mushroom & Bramley Apple Stuffing
with Dauphinoise Potatoes
Fillet of Salmon with a Pesto Herb Crust served with Savoury Rice & light Lemon Sauce
Lamb Rump on a bed of colcannon with a sweet Redcurrant Jus
(All dishes served with Chef's seasonal Vegetables)

Vegetarian Options

Red Onion & Goats Cheese Tartlets with sweet Chutney and seasonal salad
Butternut Squash & Walnut Wellington served with seasonal salad (ve)

Desserts

Salted Caramel Steam Pudding & Creamy Custard
Zesty Lemon Tart & Cream
Pear & Almond Tart with Creamy Custard
Profiteroles with Warm Chocolate Sauce
Honeycomb Cheesecake & Cream
Tiramisu and homemade almond biscuits
Trio of Desserts;
(Lemon & Lime Cheesecake - Salted Caramel Brownie - Shortbread & Strawberries)

Children's Set Menu 1

UPTO 11 YEARS | £40

Starters

Prawn Cocktail

Tomato Soup

Cheesy Garlic Bread

Main Courses

Roast Beef OR Roast Turkey, served with all the trimmings

Homemade Chicken Nuggets with Chunky Chips & Peas

Sausage & fluffy Mash with Onion Gravy

Fish Goujons & Chunky Chips & Peas

Penne Napolitano (V)

Desserts

Apple Crumble & Custard

Chocolate Fudge Brownie with Vanilla Ice Cream & Chocolate Sauce

Vanilla Ice Cream with Mini '99 Chocolate Flake & Strawberry Sauce

Reception Buffet Menu

£49 PER PERSON

Pan Fried Chicken in a Mushroom White Wine Cream Sauce

Beef Stroganoff

Salmon Gratin

Beef Ragu with Penne

Stuffed Peppers (V)

Rice (V)

Buttered Potatoes (V)

Chefs Vegetables (V)

Mixed Salad (V)



Why not add a mini dessert buffet platter to your Reception Buffet?

Only £7.50 PP

Evening Buffet Menu

BUFFET ONE | £20.95

Assorted Sandwiches (Ham, Cheese, Tuna, Egg Mayonnaise)

Sausage Rolls

Spicy Chicken Pieces

Chunky Chips & Dips

Chefs Bruschetta (V)

BUFFET TWO | £22.95

Assorted Sandwiches (Ham, Cheese, Tuna, Egg Mayonnaise, Cheese & Coronation Chicken, with sides of Pickle, Tomato & Coleslaw)

Sausage Rolls

Chefs Bruschetta (V)

Honey Glazed Mini Sausages

Spring Rolls (V)

Samosas (V)

Chicken Wings or Chicken Goujons

Potato Wedges & Dips

BUFFET THREE | £25.95

Meatballs in Tomato Sauce with Cheese Gratin

Honey Glazed Mini Sausages

Fish Goujons with Tartare Dip

Oriental Chicken Wings

Vegetable Gyozas

Cheddar & Spring Onion Potato Skins

Chefs Bruschetta (V)

Coleslaw

Mixed Salad (V)

Rice or Pasta Salad

Grazing Table Menu

Our signature grazing tables are the perfect way for your guests to indulge in a delicious selection of foods, from savoury breads to sweet pastries and fruit.

All appetites and dietary requirements can be catered for.

Meats & Cheeses
Fresh Fruit
Crackers & Fresh Bread
Dips & Spreads
Olives & Pickles
Cakes, Pastries & Tarts

2 Metres | Up to 50 people | £900

3 Metres | Up to 80 people | £1460

4 Metres | Up to 100 people | £1800

Additional guests | £22pp



Fancy adding something hot?

We can also add mini honey-glazed sausages, chicken wings, mini ribs, wedges and sausage rolls to your grazing table.

Additional £70 per Metre



Our Recommended Suppliers

Sweets & Favours

—  —
Sweet Cheek Sisters
07898 623228

Cake Maker

—  —
Sev's Cakes
www.facebook.com/sevscakesx

LED Dancefloor & Letters

—  —
Essex Event Hire
www.essexeventhire.co.uk

Venue Decorator

—  —
White Lace Events
www.whitelaceevents.co.uk

Venue Decorator

—  —
Unique Rentals
www.instagram.com/uniquerentalsnoccasions/

Venue Decorator

—  —
Best Day Events
www.bestdayevents.co.uk

Our Recommended Suppliers

Children's Entertainment



Little Party Monkeys
www.littlepartymonkeys.com

Inflatables & Soft Play



Posh Totz
www.poshtotz.co.uk

DJ



Eternity Events
www.eternityeventsessex.co.uk

Teepees



Dream Away Teepees
www.dreamawayteepees.net

Photographer/ Videographer



Fountain Fotos
www.fountainfotos.com

Chiavari Chair Hire



Mi Amor Events
www.miamorevents.com



Contact

If you have any questions at all, please do not hesitate to contact us:

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