



# Congratulations on your engagement

The Half Moon, Sheet is a fully licensed Wedding Venue located within the heart of the South Downs National Park, in the village of Sheet, just outside the historic market town of

The Half Moon, Sheet is able to provide the complete wedding package, designed and tailored upon your individual needs. With our help, planning your perfect day will be fun, exciting and most importantly, stress-free! The Half Moon, Sheet is a family run business and customer satisfaction and enjoyment constitute the heart of our ethos.

We have three licensed areas including outdoor spaces available to hold Wedding Ceremonies that can hold between 40 and 120 people.

We are able to cater for Wedding Receptions for up to 120 guests and evening receptions of up to 250 people.

We have put together a selection of packages to try and make things a little easier for you. These are designed to suit a range of tastes and budgets, however, if you would like to mix and match or design your own package please do and we will be happy to quote you a price.

All packages are charged per person and are designed for a minimum of 40 guests. We can cater for more intimate weddings, and will be happy discuss your requirements on an individual basis.

### Our Wedding Packages include:

- Three course Wedding Breakfast
- Tea & Coffee Station
- Use of the event function room for Wedding Breakfast
- White table linen & linen napkins
- Tableware, glassware and crockery laid up
- Cake table with white tablecloth
- Serving of your wedding cake
- Full Staffing

# Wedding Ceremony

We have a choice of two spacious indoor ceremony suites, suitable for up to 120 guests. For fair weather weddings we have an intimate, sheltered garden venue, able to seat up to 30 guests.

#### The Crescent Suite

The Crescent Suite is our flagship room and is flooded in natural light. The room has White Oak beamed ceilings, giving the suite a chapellike feel, creating a romantic setting for up to 60 guests. Double doors open up onto the lawned garden, perfect to enjoy a glass of Pimms or two before the Wedding Breakfast

#### Capacity: 60

#### **Crescent Suite Room Hire**

Mid-Week*	£355
Friday & Saturday	£395

<sup>\*</sup>Monday-Thursday

#### The Function Suite

Our Function Suite is the larger of our two ceremony rooms. This suite also has access to the garden through the french doors. This suite allows for up-to 120 guests to the Wedding Ceremony.

#### Capacity:

#### The Function Suite Room Hire

Mid-Week*	£550
Friday & Saturday	£595

<sup>\*</sup>Monday-Thursday

#### **Arranging Your Wedding Ceremony**

Please see Page 18 in this booklet for advice on 'What Happens Next?'



# Wedding Breakfast

# **Gold Package**

We ask that you choose the same dish for everyone, with a preordered choice for vegetarians. Dietary requirements can be catered for on request.

The Wedding Breakfast takes place in The Function Suite, which can seat up to 120 people. We usually suggest a top table of between 8-10 and then round tables of 8 for your guests

Our aim at The Half Moon, Sheet is simple, to bring you great tasting home-cooked food. We like to think that we can deliver high quality dishes whilst offering value for money at the same time.

We have created a range of packages designed to suit different tastes and budgets. Of course, if you prefer we can also tailor make your package and will be happy to advise and guide you through all the options available to make your wedding individual, and unforgettable.



### **Starters**

#### Homemade Chef's Soup of your Choice

Your choice of soup served with freshly baked petit pain

#### **Chicken Liver Parfait**

Smooth chicken parfait, sweet chutney with sliced of toasted ciabatta

#### **Prawn Cocktail**

Thick Marie rose sauce over Atlantic prawns, sat on iceberg lettuce

### Mains

#### **Roast Beef**

Roast Beef with Yorkshire Pudding, crispy roast potatoes and fresh selection of vegetables

#### Chicken Breast with Mushroom & Garlic Sauce

Tender chicken breast smothered in a creamy mushroom, garlic & white wine sauce. Served with fluffy duchess potatoes and a selection of fresh vegetables.

#### Pork Tenderloin with Glazed Apple & Cranberry

Lean pork tenderloin topped with sweet sticky apple & cranberry glaze with fluffy duchess potatoes and a selection of fresh vegetables.

### Desserts

#### **Profiteroles with Chocolate Sauce**

Fresh choux pastry filled with whipped cream topped with rich chocolate sauce

#### Individual Banoffee Pie

Gingernut biscuit base, rich toffee & sliced bananas, topped with whipped cream

#### Seasonal Fruit Crumble

Hot seasonal fruit filling with sweet buttery crumble topping, served with thick custard



# Menu **Extras**

# Canapés

A selection of the list below

Brie, Grapes, Cracked Black Pepper Cream Cheese & Dill Circle Chicken Liver Parfait & Onion Relish Mini Smoked Salmon & Paprika Sandwich Cherry Tomato, Cream Cheese & Chives Mini Brioche topped with Cottage Cheese Polenta with fine Italian Ham & Pesto

## Vegetarian Mains

#### **Brie & Mushroom Parcel**

Mushroom, Brie & Redcurrants wrapped in a filo pastry parcel, served with a vegetable jus

#### **Nut Roast**

Made with cashew nuts, peanuts, almonds, walnuts and mature cheddar cheese with creamy mushroom

#### **Apricot & Cheese Wellington**

Puff Pastry filled with Apricots & Goats Cheese served with Tomato Concasse

#### **Roasted Stuffed Butternut Squash**

Halved Butternut Squash stuffed with Roasted Vegetables topped with Breadcrumbs & Cheese

# Wedding Breakfast

# **Platinum Package**

Please make a choice of up to three dishes for everyone to pre-order from, with a pre-ordered choice for vegetarians.

### Children's Menu £9.00

(For children aged 2-12) Arrival Glass of Juice

A Choice of:

Chicken Nuggets, Fish Fingers or Sausages with Chips & Baked Beans Ice Cream and a glass of squash



### **Starters**

#### Homemade Chef's Soup of Your Choice

Your favourite soup served with freshly baked petit pan

#### **Avocado Pear & Prawn Medley**

Ripe avocado pear with Atlantic prawns sat on crisp lettuce leaves topped with thousand Island sauce

#### **Smoked Salmon Hollandaise**

Scottish smoked salmon sat on thick slices of fresh ciabatta, drizzled with a hollandaise sauce

#### Deep Fried Brie in Breadcrumbs

Golden breadcrumbs coat melted creamy Brie with rich cumberland sauce

#### **Ham Hock & Pea Terrine**

Coarse, chunky ham hock & garden pea terrine, served with sweet chutney and toasted ciabatta

#### **Garlic Mushrooms**

A thick creamy garlic sauce over button mushroom, served with sliced Braised Confit of Duck

### Mains

#### Chicken Chorizo

Whole tender chicken breast stuffed with chorizo & wrapped in bacon, served with a creamy cheese sauce, dauphenoise potatoes

#### Roast Lamb & Yorkshire Pudding

Roast English minted lamb with Yorkshire pudding, crispy roast potatoes and a rich thick gravy

#### Slow Roasted Pork Belly

Our tender pork belly is roasted with garlic and red onions, twice cooked with a rich cider reduction and served with daupheniose potatoes

#### Salmon & Watercress en Croute

Salmon fillet with fresh watercress wrapped in flaky puff pastry with a creamy watercress sauce and new potatoes

#### Pan Fried Sea Bass

Fillet of sea bass served with crushed new potatoes and drizzled with berrue blanc

Slow cooked confit of duck leg with a port glaze with a sweet potato & thyme puree

All served with and fresh vegetables

### Desserts

#### **Chocolate Fudge Roulade**

Hand rolled chocolate sponge with a thick fudge and chocolate cream centre, decorated with chocolate sauce and served with pouring cream

#### Raspberry & White Chocolate Cheesecake

Biscuit base, whole raspberries topped with white chocolate curls, served with pouring cream

#### **Lemon Posset**

Delicious, zesty smooth dessert served with a chocolate coated shortbread biscuit

#### Meringue Swans filled with Strawberries & Cream

Our famous creation, meringue in the shape of a swan, filled with succulent strawberries and cream, with a raspberry coulis

#### **Treacle & Orange Tart**

Inside a buttery shortbread crust, a molten goo of golden syrup drowns breadcrumbs and orange zest, served warm with hot custard

#### **Caramel Apple Jalouise**

Caramelised braeburn apples held between puff pastry and dusted with sugar, served with hot custard





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# Drink Packages

## Package 1 £11.00

#### **Arrival Drink**

Choice of Bucks Fizz, Pimms, Fruit Cup or Orange Juic

#### Wedding Breakfast

A bottle of house red and white wine per table of 8

#### Toast

1 glass per person of sparkling wine

## Package 2 £16.00

#### **Arrival Drink**

hoice of Bucks Fizz, Pimms, Fruit Cup or Orange Juice

#### **Wedding Breakfast**

1/2 a bottle of House Red Wine

or 1/2 a bottle of House White Wine

glass of Prosecco

Upgrade to Pink Prosecco for £1.2

### Package 3 £21.00

#### **Arrival Drink**

A Cosmopolitan, Bellini or Appletini

#### **Wedding Breakfast**

1/2 a bottle of premium white or red wine per person, with the option do discuss, taste and choose your wine with our expert wine somme

#### Toast

1 glass of Prosecco

# **Extras**

Late Night Bacon Roll House DJ Round Mirrors (each) LED White Star Cloth

£4.00 £250.00 £4.00 £195.00

# Suppliers

We have a wide variety of supplier that we recommend, anything from photographers or florists to wedding cars or decorations. Please ask us for further details

#### **Photographers**

wowphotography.co.uk | 01420 560649

#### **Bridal Boutique**

creatiques.co.uk | 02392 826622

#### **Wedding Cars**

Arrive in Style Limosines | 02392 358627 | www.finishingtouchlimosines.co.uk

# Praise

"We had our Wedding Reception here...

And it was great. The staff and owner really went out of their way to make our day special. Thanks to you all. The food was good and timely and the rates were incredibly reasonable."

"Just wanted to say a massive thank you to you and all your staff for making our day lovely and so relaxing. The food and service was outstanding"

# Gala Buffets

Buffets can take a long time and are therefore not recommended for numbers in excess of 80. Desserts are served plated for your convenience.

## Menu A

£20.00

Honey Roast Ham
Fresh Sliced Turkey
Vegetable Quiche
Tossed Salad
Rice Salad
Coleslaw
Hot New Potatoes
Roll & Butter
ooo
Your choice of Dessert

### **Extras**

Add Starter
Add Sliced Sirloin of Beef
Add Mixed Seafood Platter

£5.00 £3.50 £6.00



# Menu B

£23.00

Honey Roast Ham
Fresh Sliced Turkey
Decorated Fresh Whole Salmon
Tossed Salad
Coleslaw
Waldorf Salad
Rice Salad
Pasta Salad
Hot New Potatoes
Roll & Butter
ooo
Your Choice of Dessert

# M<u>enu</u> C

£23.00

Beef Stroganoff
Chicken with 5 Spices & Lemon Grass
Spicy Pork Sausages
Medley of Stir-Fry Vegetables
Fried Rice
Potato Skins, Tossed Salad
Various Dips & Sauces
French bread
000
Your choice of Dessert

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# Alfresco Dining

# Hog Roast

(Plus the Hog Roast Hire @ £195.00)

Minimum of 100 guests, all guests must be catered for.

We do not recommend this option as the sole Wedding

Breakfast choice. Hog Roast's are available for smaller

numbers. Prices are available upon request.

Locally sourced Hog Roast hand carved with Apple Sauce and Stuffing, served on floured Baps

## **Barbecues**

£12.75

(Plus the Barbecue Hire @ £195.00) Minimum of 50 guests, all guests must be catered for.

A selection of:
Vegetable & Chicken Kebabs,
Butchers Sausages & Beef Burgers
Served with Rolls and Butter.



# **Upgrade**

£4.50

Add the following items to your Alfresco Dining option:

Tossed Mixed Leaf Salad Coleslaw, Waldorf Salad, Rice Salad Baby Jacket Potatoes or Hot New Potatoes

# Option 1

£9.00

Selection of Sandwiches
Cocktail Sausage Rolls
Cocktail Cheese Rolls
Cheese and Pineapple
Potato Wedges & Dips
Chicken Goujons
Cocktail Sausages on sticks
Savoury Quiche
Crisps

# Finger Buffet

All evening guests must be catered for and also approximately half of the guests who have eaten the Wedding Breakfast.

# Option 2

£11.00

All items from Option 1, plus:
Vegetable Samosas
Crudités & Dips
A selection of Small Cakes

# **Option 3** £13.00

Selection of Traditional Cheeses
Farmhouse Pâté & Game Terrine
Sliced selection of Meats
Variety of Cheese Biscuits
Selection of Breads
Crudités & Dips

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# Stay The Night?

Here at the Half Moon we have 4 comfortable rooms available for bed and breakfast. They are all en-suite and are a mix of double and twin rooms.

Rooms are £70 per room per night bed and breakfast.





# What Happens Next?

When What Happens

Now Contact to book a show round and view the facilities at The Half Moon, Sheet on 01730 263859

Provisionally hold your preferred date at The Half Moon, Sheet for one week while you contact your church or Next

registrar for availability.

Confirm your date with The Half Moon, Sheet. Return booking form with a £250.00 deposit and your Then

date and arrival time will be confirmed.

5 Months Prior Meet with your Wedding Coordinator to discuss the arrangements and menu choices for your

wedding. Following your appointment the details discussed and an invoice for your 40% deposit will

be posted / emailed to you.

Your final appointment with your wedding coordinator to confirm all your details and numbers as 1 Month Prior

discussed at your five month appointment. Payment of your final balance will be required.

Day Before Arrange to deliver any gifts, favours, wedding cake and table decorations to The Half Moon, Sheet.

Wedding Day Enjoy the day!

Day After Collect anything left behind.

# Book Your Wedding Ceremony: Local Registration Office: Your Wedding Ceremony needs to be arranged at approved premises such Petersfield Library,

as The Half Moon, Sheet. You will need to contact and book the Registrar to ensure they are available at your chosen date and time. Once this has been confirmed you are then able to confirm your provisional booking with us!

27, The Square, Petersfield Hampshire, 0845 603 5637 ceremonies.southhants@hants.gov.uk **\*Booking Form** 

I would like to confirm my	booking for;	
A Wedding Ceremony for _	estimated guests (including Bride & Groom)	
A Wedding Reception for_	estimated guests, which we expect to include;	
_	Adults	
_	Children under 12	
_	Babies under 2	
An Evening Reception for_	additional guests.	
Date of Wedding		
Name of Bride	Name of Groom	
Address to which correspondence should be sent		
Telephone No	Mobile No	
•		
I would like to book		
	ancellations must be in writing and deposits will only can be re-booked. Full Terms & Conditions available	
•	being £250 deposit for Reception and £30 ked. Cheques payable to The Half Moon.	
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#### Prices Valid Until December 2016

The Half Moon, Sheet, Petersfield, Hampshire GU31 4BE **t:** 01730 263859 **e:** info@halfmoonsheet.co.uk **w:** www.halfmoonsheet.co.uk.