

THE WESTGATE

Event Packages

2026/27

Wedding Packages

The Gold Package

Minimum 25 guests
Champagne reception - 2 glasses per guest
(Sparkling elderflower for non drinkers)
3 course Prestige set menu
White table linen, cutlery, napkins, cake stand & knife
Bridal suite for the night of the wedding
Prosecco toast drink
Tea and coffee station
Evening buffet platter selection
Use of our sound system for speeches and music
£100 per guest

The Silver Package

Prosecco reception - 2 glasses per guest
(Sparkling elderflower for non drinkers)
3 course Signature set menu
White table linen, cutlery, napkins
Tea and coffee station
Prosecco toast
1 late night snack
£75 per guest

The Intimate Package

For 25 guests maximum
Prosecco reception - 1 glass per guest
(Sparkling elderflower for non drinkers)
3 course Signature set menu
Prosecco toast
£55 per guest

Drinks

After the ceremony, smiles and possibly tears of joy, a drink is most certainly called for.

Whether a crisp glass of champers, a perky prosecco or a cleverly crafted cocktail - we can cater to your taste. The biggest draw to having your wedding in a pub - the range of drinks available. Our extensive wine list features wines from all over the globe, and together with our wide choice of beers and spirits we'll ensure you and your guests never go thirsty.

Champagnes

Veuve Clicquot Yellow Label Brut

Nyetimber English Sparkling

We allow for 6 glasses per bottle of Champagne or Prosecco

Passionfruit Martini

Negroni

Mojito

Please ask to see our full drinks list or pop in and try our fine selection.

All pricing correct at time of printing, however is subject to change from time to time.

Signature Set Menu

Please choose one starter, main and dessert for your event.

Modifications can be made on request for vegetarians,
vegans and guests with allergies.

Starters

Caprese salad of mozzarella, heritage tomato, basil & balsamic glaze (gif)

Chicken liver paté, toasted sourdough

Roasted Isle of Wight tomato soup with baked bread roll (vg)

Charcuterie selection of bresaola, coppa, salami, ham, olives (gif)

Main

Baked trout filled, gratin potato, tenderstem broccoli,
sauce vierge, samphire (gif)

Treacle glazed rump of beef, boulangère potatoes,
seasonal greens, peppercorn sauce (gif)

Supreme of chicken, lemon beurre blanc, roasted
greens, parmentier potatoes

Roasted beetroot & balsamic shallot tart, mixed leaf salad (vg)

Pudding

Triple chocolate brownie, vanilla crème pâtissière (vgo)

Summer berry mess; meringue, cream and berry medley (gif)

Lemon posset with shortbread

£45 per person

Minimum 15 guests

Seasonal sample menu only, subject to ingredient availability

v = vegan, gif = gluten ingredient free

Gold Set Menu

Please choose one starter, main and dessert for your event.

Modifications can be made on request for vegetarians,
vegans and guests with allergies.

Starters

Pan-fried scallops with chorizo (gif)
French onion soup with freshly baked bread
Lightly dusted squid with a baja sauce (gif)
Tempura wild mushrooms with aioli (vg, gif)

Main

Confit belly of pork, creamed mash, roasted apple
braised cabbage, creamed leeks (gif)
Whole plaice, anchovy & sage butter, new potatoes, orange,
fennel & cress salad (gif)
Venison bourguignon, creamed mash, tenderstem broccoli (gif)
Slow-cooked beef short rib, duck fat chunky chips, salad (gif)
Roasted beetroot & balsamic shallot tart, mixed leaf salad (vg)

Pudding

Pineapple carpaccio, rum & butterscotch sauce (gif)
Crème brûlée, strawberry coulis (gif)
Sticky toffee pudding, Madagascan vanilla custard
Sharing board of local cheese and crackers

£55 per person

Minimum 15 guests

Seasonal sample menu only, subject to ingredient availability

v = vegan, gif = gluten ingredient free

Sharing Board Selection

All of our sharing boards are designed for 10 guests.

You can mix and match as many sharing boards as you wish to create a bespoke buffet for your event.

Burger Sliders Board (gfo)

Classic

3oz Ex-dairy cow beef, cheddar, pink pickled onions, burger sauce

Bacon truffled double cheese

3oz Ex-dairy cow beef burger, bacon, cheddar & mozzarella truffle cheese sauce, pink pickled onions, burger sauce

Spicy chicken

Southern fried chicken thigh, Louisiana hot sauce mayo, blue cheese sauce

Loaded vegan (vg)

Portobello mushroom, lettuce, tomato, pink pickled onion, burger sauce

£65

Sandwich Board

All served on our rustic farmhouse bloomer

Mature cheddar & piccalilli

Slow roasted ham & heritage tomato

Homemade hummus & rainbow slaw (vg)

Pulled pork & roasted apple sauce

£55

Available by pre order only. Allergens vary depending on our suppliers, please ask for allergy information on sharing boards.

All boards are subject to ingredient availability and we may substitute items to suit seasonal availability.

Cutlery, napkins and side plates are provided with all sharing boards. (vg) vegan (gfo) gluten ingredient free option available

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Charcuterie Board (gfo)

Salami
Coppa
Bresaola
Slow roasted ham
Chicken liver pate
Cornichons
Pink pickled onions
Roasted red pepper salsa
Toasted sourdough flatbread

£75

Bar Classics Board

Cumberland sausage roll
Black pudding scotch egg
Cheese straws
Cornichons
Pink pickled onions
Chimichurri mayo
Caramelised onion chutney

£75

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Garden Board (vg, gfo)

Mixed peppers
Cucumber
Carrot
Radish
Mangetout
Sourdough flatbreads
Hummus
Garlic and olive oil aioli
Tzatziki
Kalamata olives
Whipped feta with basil oil

£68

Cheese Board

Mature British cheddar 250g
Cornish Blue cheese 250g
Whipped Greek feta 250g
Selection of grapes on the vine
Celery
Watercress
Seeded crispbread
Chutney selection

£100

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Sharing Board Selection

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Pudding Board (veo, gfo)

Triple chocolate brownie
Fruit scones with jam & clotted cream
Lemon posset with shortbread & raspberry coulis

£65

Sides (veo, gif)

Our sharing sides are designed for 10 guests.

Triple cooked thick-cut chips £45
Double cheese truffled loaded chips £55
Rosemary and garlic roasted new potatoes £45
Greek salad of feta, olive, cucumber, tomato, red onion & leaves £45
Rainbow slaw - heritage carrot, onion, red & white cabbage, cress £45

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Cutlery, napkins and side plates are provided with all sharing boards.

(veo) vegan option available (gfo) gluten ingredient free option available

What next?

Contact our dedicated Sales & Events Manager, Emily, to arrange a viewing and to secure your event date

Telephone 01962 820 222

Email events.westgate@youngs.co.uk

All prices include VAT at the current rate

Whilst every attempt has been made to ensure the accuracy of information within this document, all prices and menus are subject to change due to the nature of the supply chain.

Full allergy and calorie information for all dishes is available on request.

Please note our kitchen handles all allergens and although we separate dishes, we cannot 100% guarantee that any product served buffet style is entirely free of any allergen to risk of cross contamination at the buffet table