



WEDDING BROCHURE

THE CASA
HOTEL






VENUE HIRE

SUNDAY - THURSDAY*
COMPLIMENTARY

FRIDAY
£499

SATURDAY
£999

*Excluding Bank Holidays where Thursdays
and Sundays will be charged at the same
rate as a Saturday





BLUE SAPPHIRE

Fairy Light Curtain
Red Carpet
Chairs & Tables
Linen
Name Cards
Table Numbers
Easel
Silver Cake Stand
Cake Knife
Resident DJ
Wooden Dancefloor
Upgraded DJ Booth
4ft LED Love Letters
Sashes
Bridal Prep Room
Bridal Suite
Menu & Wine Tasting

Arrival Drink – Bucks Fizz
Reception Drink – Prosecco
3 Canapes
Wedding Breakfast
Half a Bottle of Wine
Tea & Coffee
Toasting Drink – Prosecco
4 Choice Evening Buffet

2023 – £129 per person
2024 – £135 per person
2025 – £142 per person

Evening Guests – £15.95





SAPPHIRE

Fairy Light Curtain
Red Carpet
Chairs & Tables
Linen
Name Cards
Table Numbers
Easel
Silver Cake Stand
Cake Knife
Resident DJ
Wooden Dancefloor
Bridal Prep Room
Bridal Suite
Menu & Wine Tasting

Reception Drink – Prosecco
3 Canapes
Wedding Breakfast
Half a Bottle of Wine
Toasting Drink – Prosecco
4 Choice Evening Buffet

2023 – £119 per person
2024 – £125 per person
2025 – £131 per person

Evening Guests – £15.95





DIAMOND

Fairy Light Curtain
Red Carpet
Chairs & Tables
Linen
Name Cards
Table Numbers
Easel
Silver Cake Stand
Cake Knife
Bridal Prep Room
Bridal Suite
Menu & Wine Tasting

Reception Drink – Prosecco
Nacho Bar
Wedding Breakfast
Glass of Wine
Toasting Drink – Prosecco
Bacon Bap Evening Buffet

2023 – £109 per person
2024 – £114 per person
2025 – £119 per person

Evening Guests – £15.95





WEDDING BREAKFAST

STARTERS

Roasted Peppered Mackerel, horseradish
sauce, fine bean and potato salad, with
cherry tomato salsa (GF, DF)

Roasted Tomato and Red Pepper Soup with
Sourdough Bread (V)

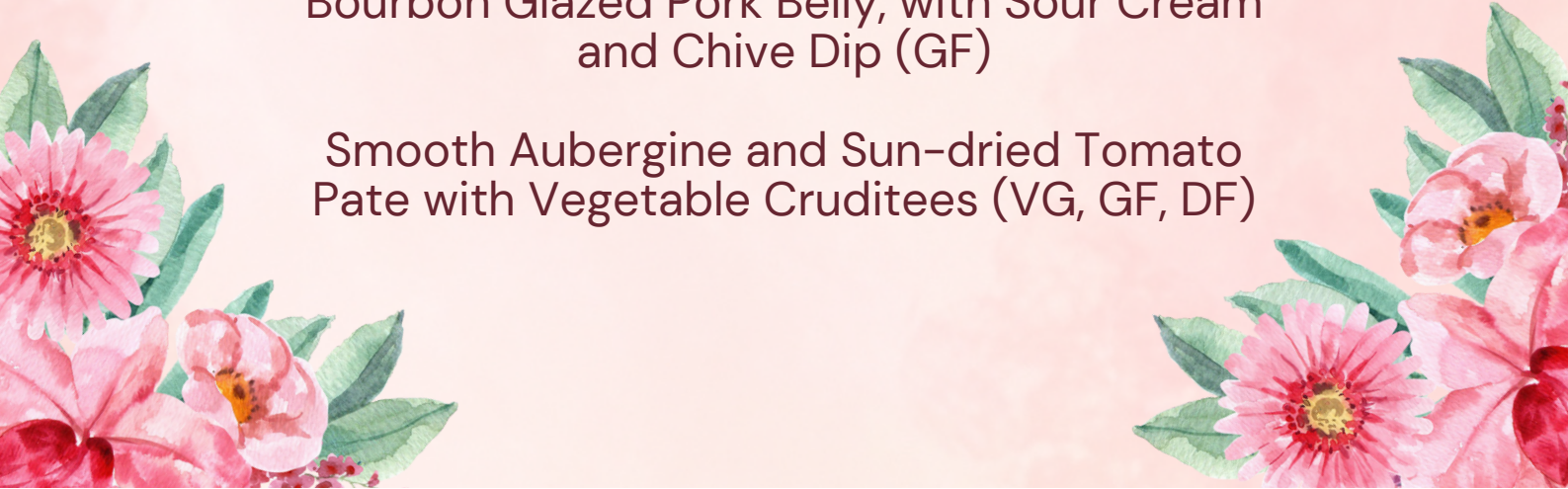
Ham Hock Terrine, Toasted Brioche and
Homemade Casa Apple Chutney

Homemade Chicken Liver Pate, Red Currant
Jelly, Cornichons and Melba Toast

Marinated Duck Salad, Oragne Segments,
Pomegranate Seeds with Hoisin Dressing
(GF)

Bourbon Glazed Pork Belly, with Sour Cream
and Chive Dip (GF)

Smooth Aubergine and Sun-dried Tomato
Pate with Vegetable Cruditees (VG, GF, DF)





WEDDING BREAKFAST

MAINS

Roasted Suckling Piglet with Crackling, Homemade Apple Sauce, Duck Fat Roasted Potatoes and Red Wine Jus, Served with Seasonal Vegetables (GF)

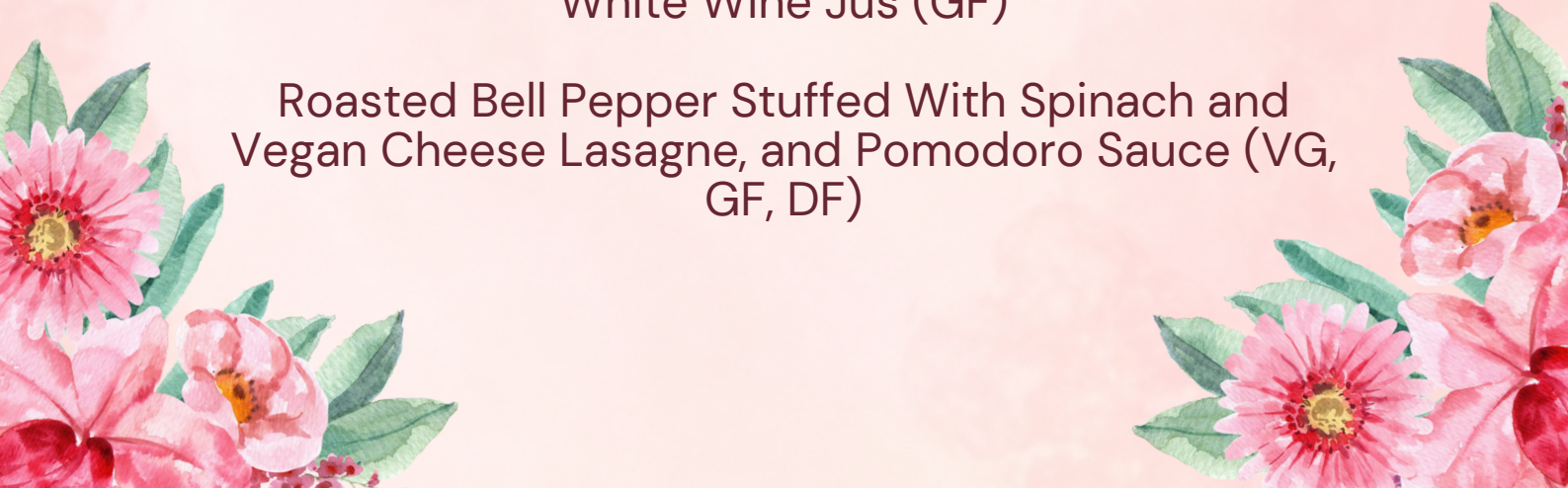
Slow Cooked Beef Brisket, Mixed Vegetables, Rich Roasting Gravy and Rosemary Roasted Potatoes

Seared Fillet of Sea Bream, Warm Salad of Piccolo Tomato, Potatoes, Courgette and Watercress with a Mint and Pea Puree (GF)

Braised Lamb Shoulder, Rosemary Roasted Potatoes, Honey Roasted Parsnips, Carrots and Celeriac with Red Wine Jus (GF)

Roasted Chicken Breast with Sage Stuffing, Duck Fat Roasted Potatoes, Mixed Vegetables and White Wine Jus (GF)

Roasted Bell Pepper Stuffed With Spinach and Vegan Cheese Lasagne, and Pomodoro Sauce (VG, GF, DF)





WEDDING BREAKFAST

DESSERTS

Blackcurrant Cheesecake

Sticky Toffee Pudding, Salted Toffee Sauce and
Vanilla Ice Cream

Italian Tiramisu

Sticky Sicilian Orange and Chocolate Cake

Fresh Lemon Tart, Fresh Raspberries and
Homemade Coulis

Coconut and Mango Pannacotta with Peach
and Mango Compote (VG, GF, DF)





WEDDING BREAKFAST

CHILDREN'S MENU

STARTERS

Soup of the Day (GF)

Mini Garlic Bread (V)

MAINS

Homemade Chicken Goujons, with Skinny
Chips and Fresh Garden Salad

Homemade Fish Fingers, with Skinny Chips and
Green Peas

DESSERTS

Traditional Ice Cream Sundae (GF, V)

Chocolate Brownie and Vanilla Ice Cream (GF)



WINTER WEDDING PACKAGE

Our bespoke Winter Wedding Package is made for
60 day guests and 80 evening guests

Fairy Light Curtain
Red Carpet
Chairs & Tables
Linen

Name Cards
Table Numbers
Easel

Silver Cake Stand
Cake Knife

Resident DJ

Wooden Dancefloor

Bridal Prep Room
Bridal Suite

Reception Drink – Prosecco
Set Wedding Breakfast
Glass of Wine

Toasting Drink – Prosecco
Bacon Bap Evening Buffet

November 2023 – March 2024

£4449

November 2024 – March 2025

£4999

Additional Day Guests – £63.00

Evening Guests – £15.95

CHRISTMAS WEDDING PACKAGE

Our bespoke Christmas Wedding Package is made for
60 day guests and 80 evening guests

Festive Decorations

Fairy Light Curtain

Red Carpet

Chairs & Tables

Linen

Name Cards

Table Numbers

Easel

Silver Cake Stand

Cake Knife

Resident DJ

White DJ Booth

4ft LED Love Letters

White LED Dancefloor

Bridal Prep Room

Bridal Suite

Reception Drink – Mulled Wine

Mini Mince Pies

Set Wedding Breakfast

Glass of Wine

Toasting Drink – Prosecco

Bacon Bap Evening Buffet

November 25th 2023 – December 30th 2024

£5499

November 25th 2024 – December 30th 2025

£5999

Additional Day Guests – £69.95

Evening Guests – £15.95

WINTER/CHRISTMAS WEDDING BREAKFAST

STARTERS

Roasted Tomato and Red Pepper Soup with
Sourdough Bread (VG, GF, DF)

Ham Hock Terrine, Toasted Brioche and
Homemade Casa Apple Chutney

MAINS

Roasted Chicken Breast with Sage Stuffing,
Duck Fat Roasted Potatoes, Mixed Vegetables
and White Wine Jus

Roasted Bell Pepper Stuffed with Spinach and
Vegan Cheese Lasagne with Pomodoro Sauce
(VG, GF, DF)

DESSERTS

Sticky Toffee Pudding with Salted Toffee Sauce
and Vanilla Ice Cream

Coconut and Mango Pannacotta with Peach
and Mango Compote (VG, GF, DF)



ADDITIONAL MENUS

CANAPES

Vol-au-vent:

Prawn Cocktail
Smoked Salmon and Cream
Cheese
Ham and Mushroom with
Bechamel Sauce

Skewer:

Warm Grilled Chicken Thigh with
Sweet Chilli
Honeydew Melon Wrapped in
Parma Ham
Bocconcini of Mozzarella and
Cherry Tomato

Open Sandwiches:


Parma Ham and Sundried
Tomato on Cheese Bread
Mushroom and Truffle Pate on
Toasted Brioche
Chorizo, Mozzarella and Rocket
on Oatcake


BUFFET ITEMS

Sweet Chilli Chicken Wraps
Greek Salad Wraps (V)
Meat Feast Pizza
Margherita Pizza (V)
Potato Wedges (VG)
Vegetable Cruditees (VG)
Chicken Goujons
Pork Ribs
Chicken Kebabs
Cheesy Nachos (V)
Mini Lamb Koftas
Chicken Wings
Goats Cheese Tartlets (V)
Mushroom Bouchees Ragout (V)

Profiteroles

Valrohna Chocolate Mousse
Fresh Lemon Tart





ADDITIONAL UPGRADES

DRINKS

Upgrade to a glass of Prosecco
+£1.00 per person

Upgrade to a glass of Pimms
+£2.50 per person

Upgrade to a Cocktail
+£4.50 per person

Upgrade to a glass of Champagne
+£8.00 per person

Upgrade to a Bottle of Wine
+£9.95 per person

"Pimp" my Prosecco Station
£50.00

Beer Bucket (8 beers)
£32.00

Tea & Coffee
£2.95 per person

FOOD

Additional option on your menu
+£2.00 per person

Nacho Bar
£5.00 per person

Hog Roast
+£34.95 per person

Woodfired Pizza Buffet
+£12.95 per person

Chef Cooking Pizzas
£250.00

BBQ
+£24.95 per person

Cheese Course
£12.50

Sorbet Course
£2.00





ADDITIONAL ITEMS

DECORATION

Organza or Satin Chair Sashes
£2.00 per chair

Organza or Satin Table Runners
£5.00 per table

Silver Candelabras
£10.00 per table

Mirror Plates
£4.00 per table

2 x Ivory Rose Trees
£30.00

Fairy Light Curtain
£99.00

LED Dancefloor
£350.00

LED Love Letters
£150.00




OTHER

Resident DJ
£400.00

Photobooth
£300.00

Late License
£350

Outdoor Ceremony
£450.00





FREQUENTLY ASKED QUESTIONS

Can special dietary requirements be catered for?

Yes, please make all dietary requirements clear on your menu pre order sheet. We also have a set Vegan, Dairy Free and Gluten Free dish on the menu for each course.

Can we supply our own alcohol?

Prefferably no. We have a large selection of alochol available behind our bars. However if you would like to bring your own please speak with your Wedding Specialist regarding a corkage fee.

What time does the ballroom close?

Standard finish time is midnight however you can add on a late license for £350.

Do you permit candles?

Yes, you are welcome to have real candles.

What time can we start setting up for our wedding?

You and your suppliers can access the ballroom from 9am the morning of your wedding day.

What time do we need to clear out the ballroom?

You and your suppliers must remove all your belongings from the ballroom by 9am the following morning.

Does the bar take cash?

Yes.





FREQUENTLY ASKED QUESTIONS

Do you provide a dancefloor?

Yes, we have a 10ft by 12ft wooden dancefloor.
Alternatively you can hire our LED Dancefloor for £350.

Can I bring my own decorations?

Yes.

Are there any restrictions when decorating?

Yes, please do not put any cellotape or blu tac on our walls.

Do you have a microphone?

Yes.

What happens if it rains so I can't get married outside?

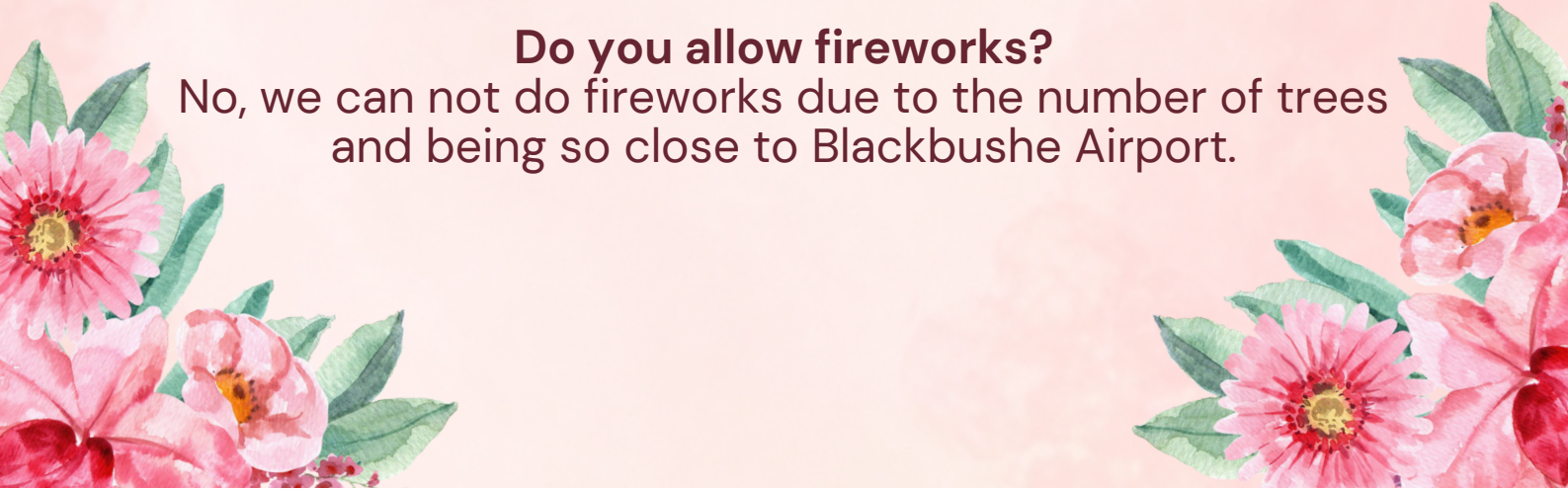
We will move your ceremony inside and you will receive 50% of your outdoor ceremony cost as a bar tab.

Do you allow confetti?

No confetti is allowed outside.

Do you allow fireworks?

No, we can not do fireworks due to the number of trees and being so close to Blackbushe Airport.





CONTACT OUR WEDDING SPECIALIST

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Landline: 01252 749 144

Email: weddings@thecasahoteluk.com

FIND US ONLINE

Website: www.thecasahoteluk.com

Facebook: The Casa Hotel, Yateley

Instagram: @TheCasaHotel

TikTok: @TheCasaHotelUK

COMPLIMENTS

We held our wedding at the Casa in May. From the initial meeting planning, tasting, preparation to the actual event, staff and service were exceptional throughout. I would thoroughly recommend the Casa for anyone looking for a relaxed and beautiful venue. The food was delicious.

**Rachel & Ashley
28.05.2022**

