

# A PERFECT WEDDING VENUE TO START YOUR EXCITING JOURNEY TOGETHER

**A REAL DEPARTURE**

**NRM**



From the glory of the Flying Scotsman to the romance of Brief Encounter to the luxury of the Orient Express, trains have transported, inspired and entertained us.

The National Railway Museum provides the perfect platform for your wedding day. Wedding ceremonies are available for between 2 and 300 guests and receptions for 10 to 500 people. Whatever you choose, we promise we are dedicated to making your day special.

A Real Departure.

## **Civil Ceremonies**

We are licensed to perform civil ceremonies throughout the NRM.\*

## **The Royal Platforms**

*(suitable for up to 100 guests)*

Enjoy your ceremony in the regal setting of the Royal Platform, on the red carpet between the carriages of Queen Victoria and Edward VII.

## **The Great Hall**

*(suitable for up to 300 guests)*

Hold your wedding ceremony alongside our turntable amidst some of the museums most spectacular locomotives

\*A supplementary room hire applies – please contact us for a tailored quote.





## Civil Ceremonies

**Valiant** (*suitable for up to 16 guests*)\*

For smaller, more intimate ceremonies you can get married aboard Valiant, our painstakingly restored exquisite, Pullman-style Carriage. Stationed in a nostalgic railway livery setting, this beautiful carriage is lavishly furnished with period veneers.

For the wedding ceremony the York Registrar must be booked for which there is an additional fee. For further information please call the York Registry office on **01904 654477**.

\*A supplementary room hire applies – please contact us for a tailored quote.

## **Reception Drinks**

Start your married life with a drinks reception along side some of the museums most prestigious locomotives. Choose from a glass of bubbly or a cocktail of your choice.

## **Canapés**

Indulge with a variety of canapé to tantalise your taste buds and entertain your guests while You take some time for photos and mingle with guests.





## Wedding Breakfasts

Enjoy a seated dinner in a variety of stunning locations including Station Hall, Great Hall, the Walker Suite or Valiant. Expert chefs will prepare up to six mouth-watering courses of locally sourced and freshly prepared seasonal food.

## Buffets or Bowl Food

For a more informal reception why not consider a slightly more relaxed buffet or fashionable bowl food?

## Entertainment & Accessories

Your dedicated wedding planner can also assist you in sourcing any of the following:

- Bands / DJs
- Entertainers such as caricaturists or magicians
- Professional Toast Masters
- Chair covers
- Flowers



# Canapé Selector Menu

## **Canape Selector (£2.10 per item)**

### Meat

Duck Confit with Parma Ham & Capers

Foie Gras Terrine on Brioche Toast

Mini Yorkshire Pudding, Beef & Horseradish

Chicken Caesar Basket

Pastrami & Focaccia Croute

### Fish

Red Snapper Skewer, Hoi Sin Dip

Tiger Prawn Filo Roll, Chilli Dip

Crayfish Thermidor Tartlets

Dill Scones with Smoked Trout & Horseradish Crème Fraiche

Poached Salmon, Lemon Mayonnaise in a Filo Cup

Crab, Lime, Ginger & Coriander Tartlet

Smoked Salmon on a Lemon Thyme Blini

### Vegetarian

Basil, Red Pepper & Roasted Garlic Tart

Goats Cheese & Poppy Seed Roulade with Roasted cherry tomato

Asparagus & Truffle Oil Shots

Gazpacho Shots

Red Pepper & Wasabi Sushi Roll

Wild Mushroom Filo Cups

### Dessert

Chocolate Dipped Strawberries

Mini Lemon Meringue Pie

Mini Lemon Tarts

Selection of Chocolate Truffles

Baileys Chocolate Cup

Hazelnut Meringues

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# Seated Dinners

Please select one choice per course

## **Starters**

Smoked Salmon & Cucumber Parfait with Lemon, Dill & Rocket Salad	£7.50
Warm Tart of Asparagus, Yorkshire Blue Cheese & Pine Nuts with Watercress & Tomato Dressing	£6.60
Galia Melon & Exotic Fruit Compote with Poppy Seed Syrup	£5.95
Cream of Artichoke & Pancetta Soup with Truffled Focaccia Croutons	£5.95
Salad of Smoked Chicken & Mango with Chilli Dressed Leaves	£7.80
Assiette of Salmon:- Smoked, Cured & Parfait with Lime Pickle Cucumber	£9.00
Prawn, Crayfish & Crab Cocktail with a Tomato & Lime Dressing	£8.40

## **Main Courses**

Chicken Supreme wrapped with Prosciutto Ham & Sage, Tian of Mediterranean Vegetables & Tomato Dauphinoise Potatoes	£17.45
Baked Salmon Fillet with a Lemon & Tarragon Crust, Fine Green Beans, New Potato & Herb Mash & Sauce Beurre Blanc	£22.75
Roast Lamb Rump (served pink) with Confit of Root Vegetables, Chateau Potatoes & Rosemary & Redcurrant Jus	£23.40
Traditional Roast and Accompaniments	
Pork	£20.40
Lamb	£22.80
Chicken	£18.00
Roast Sirloin of Beef	£25.20
Fillet of Sea Bass with Caponata, Wilted Greens and Rosti Potatoes	£22.80
Yorkshire Dales Pork, Leek & Cranberry Sausage with Spring Onion Mash & Caramelised Red Onion Gravy	£17.40

## **Desserts**

Chocolate Marquise with a Red Berry Compote & Vanilla Cream	£7.20
Lime, Coconut & Ginger Crème Brulee with a Chilli Biscuit	£6.30
Raspberry & Clotted Cream Fool with Almond Shortbread	£6.60
Caramelised Lemon Tart with Mascarpone Cream	£6.95
Iced Coffee Parfait with Chocolate Sauce with Cinnamon Sauce	£5.95
Chocolate Truffle Torte with Orange Caramel & Cointreau Cream	£7.15

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# Buffet Selector Menu

*(35.95 per person)*

**Please choose any three dishes from the selection:**

Beef bourguignon  
Lemon and tarragon chicken  
Salmon and rocket fishcakes with a herb seed crust, leaf salad and a cucumber salsa  
Spicy beef and aubergine baked with tomato and mozzarella cheese  
Spinach and ricotta tortellini with cherry tomatoes, basil and cream  
Thai spiced green vegetarian curry  
Salmon and spinach pie with a cheddar and parsley crust  
Ragout of lamb, borlotti beans, garlic, olives and tomato  
Slow braised lamb hotpot  
Chicken sauté with chorizo and red onion  
Smoked haddock, leek, spinach boulangere  
Tagine of sweet potatoes, chick peas, apricots and almonds  
Potato, mushroom and leek crumble

**Please choose two salads from the selection:**

Roasted tomato and onion  
Cous cous salad  
Caesar salad  
Dressed rocket salad  
Fennel and almond slaw  
Potato and red onion  
Cucumber mint and watermelon  
Pasta salad

**Please choose two vegetables from the selection:**

Wilted Savoy cabbage  
Lemon fragrant rice  
New potatoes  
Bubble and squeak  
Roasted carrots with thyme  
Green beans with baby onions

**Please choose one dessert:**

Glazed lemon tart with mascarpone and crushed raspberries  
Pear and ginger cheesecake  
Chocolate marquis with roast hazelnut cream and white chocolate sauce  
Cappuccino crème brulee with pecan nut shortbread  
Selection of British and continental cheese

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# Evening Buffets and Survivors Breakfasts

## **Selection One** **£15.55\***

*Selection of homemade sandwiches and wraps  
Basil marinated mozzarella and cherry tomato brochette  
Pork, apple and leek sausages with grain mustard dip  
Spinach and chive quiche  
Spicy fishcakes with a sesame crust  
Mini cherry flapjack and chocolate brownie*

## **Selection Two** **£18.55\***

*Selection of homemade sandwiches and wraps  
Feta cheese and olive skewer  
Trio of sausage with an onion marmalade  
Sunblushed tomato and red onion quiche  
Smoked salmon and asparagus tartlet  
Sticky Jack Daniels marinated chicken wings  
Mini chocolate éclairs*

## **Selection Three** **£21.55\***

*Selection of open sandwiches on assorted breads and wraps  
Thyme and shallot scone with blue cheese and olive brochette  
King prawn filo wraps  
Lemongrass and chilli chicken with lime marmalade  
Trio of sausage with grain mustard, mashed potato in a Yorkshire pudding  
Sticky Jack Daniels marinated chicken wings  
Spicy jalapeño pepper stuffed with cream cheese  
Seasonal berry tart with mascarpone and vanilla*

## **Survivors Breakfast (available after 10pm only)**

**£10.50**

*Tea & Coffee  
Bacon butties (and egg butties as a vegetarian option)  
Spicy Wedges with a garlic mayonnaise dip.*

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# Wine List

## **Champagne and Sparkling**

1 Thomas Mitchell Brut NV, Australia	£22.00
2 Jeio Prosecco Brut, Valdobbiadene, Italy	£23.50
3 De Nauroy brut, Reims, France, NV	£38.50
4 Louis Roederer Brut Premier NV, Reims, France	£66.00

Branded Champagnes such as Veuve Clicquot, Moët & Chandon and Krug are also available – POA

## **Crisp Whites**

5. El Muro DO Carinena Macabeo, Spain	£15.00
6. Saam Mountain Sauvignon Blanc, Paarl, South Africa	£19.50
7. Sancerre Blanc Domaine de la Chezatte, Loire, France	£28.00

## **Fruity and Aromatic Whites**

8. Saam Mountain Chenin Blanc, Paarl, South Africa	£19.00
9. Riva Leone Gavi, Piemonte, Italy	£20.50
10. Riesling 'H' Prinz Von Hessen, Rheingau, Germany	£26.00

# Wine List

## **Rounder and Fuller Whites**

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|--|--------|
| 11. Libertad Chenin Blanc/Chardonnay, Mendoza, Argentina   | £16.00 |
| 12. Macon Villages, Bouchard Aine & Fils, Burgundy, France | £23.00 |
| 13. Chablis Francoise Chauvenet, Chablis, France           | £33.00 |

## **Rose Wine**

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| 14. Chateau d'Astros Rose, Cotes du Provence, France | £18.00 |
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## **Soft Reds**

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| 15. El Muro DO Carinena Tempranillo/Garnacha, Spain       | £15.00 |
| 16. Les Nuages Pinot Noir, Loire, France                  | £19.50 |
| 17. Fleurie Millesime Cave de Fleurie, Beaujolais, France | £25.00 |

## **Mediterranean Style, Spicy Reds**

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| 18. Thesaurum Corvina/Cabernet Sauvignon, Veneto, Italy                            | £22.00 |
| 19. Rioja Crianza, Castillio di Clavijo, Rioja, Spain                              | £20.00 |
| 20. D'Arenberg 'The Stump Jump' Grenache/Shiraz/Mourvedre, McLaren Vale, Australia | £20.50 |

## **More Robust Fuller Red**

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| 21. Delicato Family Vineyards Merlot, California, USA            | £21.00 |
| 22. Château La Croix Ferrandet St. Emillion, Bordeaux, France    | £24.00 |
| 23. Saam Mountain Heldersig Shiraz/Viognier, Paarl, South Africa | £25.50 |

# Reception Drinks

## Drinks receptions (per glass)

House wine	£3.60
Sparkling wine	£4.80
Champagne	£8.10
Bucks fizz (orange juice/ sparkling wine)	£5.10
Kir (blackcurrant liqueur/ house wine)	£4.20
Kir Royale (blackcurrant liqueur/ sparkling wine)	£5.70
Pimms (Pimms, lemonade, fresh mint, strawberry and cucumber)	£4.50
Non-alcoholic fruit cocktail (selection of still fruit juices, lemonade and fruits)	£3.00
Orange juice	£1.80
Non-alcoholic fruit cocktail (selection of fruit juice, lemonade & fruits)	£3.00