

Five
RIVERS
OUTDOOR

FIVE RIVERS
at Bank House

FIVERIVERSOUTDOOR.CO.UK



When it comes to entrusting someone with the delicate task of preparing a gourmet feast that will truly impress your guests, it's essential to choose a caterer that knows the art of exquisite food and exceptional hospitality.

PASSIONATE · TRUSTED · PIONEERS

THIS IS FIVE RIVERS

The Venue

Set against the picturesque backdrop of the stunning Malvern Hills in the idyllic Worcestershire countryside, the Bank House Hotel, Spa & Golf Club is the perfect setting for your special day.

If you're dreaming of an unforgettable day filled with friends, family and romance, then the Bank House is the only place you will want to host your asian wedding. Whether you're planning an intimate civil ceremony of less than 100 guests or a lavish celebration for up to 450 guests, The Bank House has multiple wedding suites for your special occasion.

The Elgar Suite is the Bank House Hotel's grand ballroom. A bright, airy and impressive room that is sure to exceed all expectations.



Our ² Food

Call us old fashioned but the food should
be THE focal point of your day.
Even more than the venue or the dress itself!
After all a replete guest is a content guest!

Five Rivers offers a truly exceptional
and flexible service to each individual client,
with bespoke menus and service packages
tailored for all budgets and requirements.

Whether it's a North-Indian menu,
South Indian, Gujarati, Lebanese or Chinese
the opportunities are endless.



3 Weddings

Our dedicated team will orchestrate your day from start to finish, going above and beyond to ensure it is special and enjoyable for you and your guests.

With years of nurtured relationships with renown industry suppliers we can make your wedding dreams come true, whether it's a pimp your prosecco station, personalised tableware, or a pop-up ice cream parlour! The list is endless...



Here at Five Rivers, planning weddings is a passion and a loved way of life. Where immersing ourselves into a world of luxury, beauty and new ideas is part of the job description.

Working with select couples year on year allows us to devote valuable time to our clients, scheduling regular meetings to perfect an itinerary with a meticulous approach to detail and design.



About the Venue

VENUE FACILITIES



Sporting Venue



Countryside



Civil Ceremonies



Nikah Ceremonies



Mandap Ceremonies



Accommodation



Spa



Car Parking

CAPACITIES

ROOM

The Elgar Suite

The Garden Room

Malvern View

DINNER & DANCE

380

150

80

THEATRE

450

200

120



SAMPLE
Menu



The Beas

The Sutlej

The Chenab

The Ravi

The Narmada

Questions?

THE BEAS

FROM £44.00 INC VAT*

STARTERS

Cocktail Samosa (V/G/N)

Murgh Tikka (D)

Raunaq -e- Sheekh

Fish Amritsari

STARTERS WILL BE SERVED WITH

Fresh Green Salad, Mint Yoghurt Sauce (V/D)

Pakora Chutney (V) & Tamarind Sauce (V)

MAIN COURSE

Aloo Bengan (V)

Dhaba Murgh (D)

Karahi Gosht

MAIN COURSE WILL BE SERVED WITH

The Chef's Raita (V/D), Lamb Pilau & Tawa Roti (V/G)

DESSERTS

Rasmalai (V/D/G/N)

*Price P/H includes the following services:

Incorporating the hire of the Elgar Suite, Corkage (Excluding Draught Beers), Overnight Bridal Accommodation, Crockery, Cutlery, Glassware, White Table Linen & Napkins, Food Service Option of Porcelain Bowls, Banqueting Manager, Hospitality Staff & Soft Drinks.

Price P/H quoted is based on a reservation for 380 guests on the basis that there will be a maximum of 38 tables each accommodating 10 guests in the dining area.

Should any changes be made to the banqueting menu, services or number of guests attending the function the prices quoted above may be subject to change.

Prices quoted are for Mondays through to Fridays. Surcharges apply for Saturday & Sunday bookings.

Please note dishes that are marked with a (V) are vegetarian, dishes marked with a (N) may contain nuts and/or traces of nuts, dishes marked with a (D) contain dairy, dishes marked with a (G) contain gluten and dishes marked with a (E) contain egg.



The Beas

The Sutlej

The Chenab

The Ravi

The Narmada

Questions?

THE SUTLEJ

FROM £45.00 INC VAT*

STARTERS

Tawa Tikki (V/G)

Chana Amritsari (V)

Chilli Paneer (V/D/G)

Jeera Chicken (D)

Fish Amritsari

STARTERS WILL BE SERVED WITH

Fresh Green Salad, Mint Yoghurt Sauce (V/D)

Pakora Chutney (V) & Tamarind Sauce (V)

MAIN COURSE

Daal Bukhara (V/D)

Award Winning Saag Punjabi (V/G/D)

Aloo Matar Gobi (V)

Lamb Rogan Josh

MAIN COURSE WILL BE SERVED WITH

The Chef's Raita (V/D), Jeera Rice (V) & Tawa Roti (V/G)

DESSERTS

Warm Gulab Jaman (V/D/G/N)

accompanied by Vanilla Crème Glacé (V/D)

or

Mango & Passionfruit Cheesecake (E/D/G)

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The Beas

The Sutlej

The Chenab

The Ravi

The Narmada

Questions?

THE CHENAB

FROM £46.00 INC VAT*

STARTERS

Oriental Pastries (V/G/N)

Stir Fried Haka Noodles (V/G)

Lasani Chilli Mushrooms & Paneer (V/G/D)

Mirchi Murgh (G)

Sami Kebab

Fish Amritsari

STARTERS WILL BE SERVED WITH

Fresh Green Salad, Mint Yoghurt Sauce (V/D)

Pakora Chutney (V) & Tamarind Sauce (V)

MAIN COURSE

Malai Kofté (V/D/G)

Fresh Vegetable Jalfrezi (V/D/G)

Methi Paneer (V/D)

Karahi Chicken

MAIN COURSE WILL BE SERVED WITH

The Chef's Raita (V/D), Jeera Rice (V) & Tawa Roti (V/G)

DESSERT

Mango Pannacotta (V/D)

or

Salted Caramel Profiteroles with Chantilly Cream (V/D/G/E)

or

Chukander Ka Halwa (V/N/D)

accompanied by Vanilla Crème Glacé (V/D)

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The Beas

The Sutlej

The Chenab

The Ravi

The Narmada

Questions?

THE RAVI

FROM £44.00 INC VAT*

STARTERS

Aloo Tikki Chaat ^(V/G)
Stir Fried Haka Noodles ^(V/G)
Manchurian ^(V/G)
Cocktail Samosa ^(V/G)
Lasani Chilli Mushrooms ^(V/G)

STARTERS WILL BE SERVED WITH
Fresh Green Salad, Mint Yoghurt Sauce ^(V/D)
Pakora Chutney ^(V) & Tamarind Sauce ^(V)

MAIN COURSE

Tarka Daal ^(V)
Bhindi Dopiazza ^(V)
Makhani Paneer ^(V/D)
Corn Soya Matar ^(V/N)

MAIN COURSE WILL BE SERVED WITH
The Chef's Raita ^(V/D), Jeera Rice ^(V) & Tawa Roti ^(V/G)

DESSERTS

Gajar Ka Halwa ^(V/D/G/N)
accompanied by Vanilla Crème Glacé ^(V/D)

or
Coconut Kheer Pudding ^(V/D/N)

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The Beas

The Sutlej

The Chenab

The Ravi

The Narmada

Questions?

THE NARMADA

FROM £42.00 INC VAT*

BUFFET BREAKFAST

Vegetable Samosa

accompanied by Coriander & Green Chilli Chutney (V/G)

Ghatia (V/G)

Jalebi (V/G)

Masala Chai

English Coffee

BUFFET LUNCH

Panchratna Undhiyu (V/N/G)

Rasabateka (V)

Puri (V/G)

Kadhi (V/D)

Matar Pilau Rice (V)

Puri (G)

Khaman Dhokla (V)

accompanied by Coriander & Green Chilli Chutney (V/G)

Matar Kachori

accompanied by Imli Chutney (V/G)

Papad & Farfar (V/G)

Shirkand (V/N/D)

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Let's Talk

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EVERY BRIDE'S *first* CHOICE