



WEDDINGS

...where the journey begins
for the day of your dreams

YOU SAY "I DO", WE SAY "CAN DO"





CONGRATULATIONS!

We are delighted to introduce our Coast and Country Hotels wedding brochure. We have hotels in stunning locations throughout the UK, which can all cater for your special day.

Small and intimate, large and spectacular, we can cater for them all. We tailor make your special day to be just as you have always dreamed.

If it's on a beach or in one of our gardens, we have amazing hotels which will help you celebrate your special day in style.

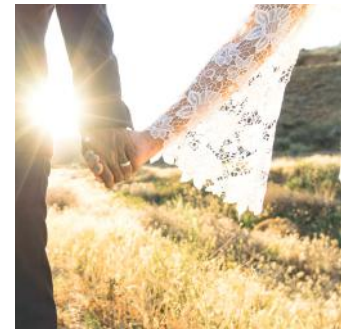
Whatever you are looking for, we can help, so enjoy browsing through our brochure as you start this memorable journey to the day of your dreams.





CIVIL CEREMONIES

Given the stunning locations why not consider getting married in one of our hotels, we'd love to be part of your special day. All of our hotels are licensed to hold your ceremony.





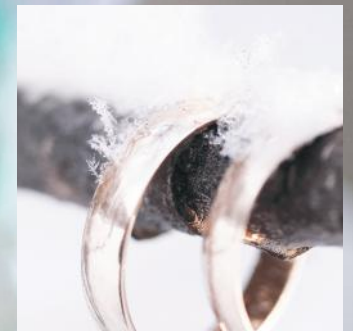
THEMED WEDDINGS

Anything from traditional to a theme that's a little more 'out there', talk to us and we will turn your dreams into reality.



WINTER WONDERLAND WEDDINGS

Winter Weddings are magical, romantic and most importantly budget friendly and hopefully with a sprinkling of snow. A beautiful winter wonderland ceremony and reception all tailor made to your dreams and wishes.





OUTDOOR WEDDINGS

Some of the hotels have beautiful landscaped gardens which are just the right place for that special wedding. We can organise your entire reception in a marquee with food and drink and entertainment, all in our wonderful gardens under the moonlit sky.



YOU SAY "I DO", WE SAY "CAN DO"

Our dedicated wedding coordinator will be only too happy to plan your special day. From the ceremony, to the reception, they will guide you and give you advice to make your dream become reality.



ENGLAND

The Derwentwater - Keswick

The Windermere - Windermere

The George - Chollerford

The St George - Harrogate

The Golden Lion - Hunstanton

The Charlecote Pheasant - Nr Stratford-Upon-Avon

The Lansdown Grove - Bath

The Grand Atlantic - Weston-Super-Mare

The Savoy - Bournemouth

The Imperial - Exmouth

The Ship & Castle - St Mawes

SCOTLAND

The Invercauld Arms - Braemar

The Pitlochry Hydro - Pitlochry

The Portpatrick - Portpatrick

WALES

The Imperial - Tenby



☎ 0344 4129013

www.coastandcountryhotels.com



COUNT DOWN TO YOUR BIG DAY

12+ MONTHS BEFORE

- Book your Coast & Country Hotel for your wedding
- Set up a personal website to keep your friends up to date about your wedding
- Plan guest list
- Send out save the date cards or emails
- Hire a wedding planner

9 MONTHS BEFORE

- Book a photographer
- Arrange to visit a florist
- Choose dress
- Book honeymoon
- Book entertainment

6 MONTHS BEFORE

- Book a florist
- Choose a hairstylist
- Choose a make-up artist
- Remind out of town guests to book accommodation
- Choose your gift list
- Go for a 2nd dress fitting
- Choose wedding rings
- Order wedding cake
- Choose bridesmaids dresses
- Book transport for the day
- Start planning your hen/stag do - Why not let us organise it for you

3 MONTHS BEFORE

- Ensure passports are valid for your honeymoon
- Arrange for a tasting of the food to be served
- Discuss service details with ceremony officials
- Send out wedding invitations

2 MONTHS BEFORE

- Meet photographer to decide on what types of photos you want (a storyboard) and to advise of the key people at the wedding
- You should meet at the venue if you can
- Draw up a wedding day timetable
- Book a make-up trial session
- Book a hair session and be sure to take any veils/headpieces you will wear
- Buy gifts for bridesmaids / parents of the bride and groom
- Contact photographer to re-confirm booking
- Contact hair stylist and make-up artist to re-confirm booking
- Contact your florist to re-confirm booking

1 MONTH BEFORE

- Go for final dress fitting
- Ensure you have paid all of your suppliers
- Give notice of marriage to your local register office
- Confirm honeymoon bookings
- Ensure that you get your engagement ring cleaned

2 WEEKS BEFORE

- Sort out local currency for your honeymoon
- Wear in your new wedding shoes
- Pick up wedding rings

1 WEEK BEFORE

- Finalise seating plan
- Write place cards
- Reconfirm details with photographer (dates, times, location, contact numbers)
- Organise for note or gift to be delivered to your partner on the wedding day
- Pack for your honeymoon and ensure you leave all details with a friend in case of an emergency
- Reconfirm details with hairstylist & make-up artist (dates, times, location, contact numbers)
- Ensure your waxing/tanning is completed
- Pick up wedding dress
- Arrange to have your wedding cake delivered to your venue
- Make up the favours for your wedding day

1 DAY BEFORE

- Help decorate the venue
- Ensure your nails are manicured
- Run through the order of the day with the bridal party to ensure everyone knows what their roles and responsibilities are
- Get an early night

ON THE DAY

- Stay calm and enjoy yourself!



THE LANSDOWN GROVE

Make your wedding a special day to remember at The Lansdown Grove Hotel

The management and staff of the Lansdown Grove Hotel - Bath, would like to take this opportunity to congratulate you on your forthcoming wedding and wish you both all the very best for your future life together.

We understand that part of the delight of your wedding day is the uniqueness of the occasion – special to you, your family and friends. Part of our bespoke offer to you is a team of superbly trained professional staff, led by your Personal Wedding Co-ordinator and Duty Manager, who take pleasure in seeing you and your guests enjoy your amazing day. Our professional yet friendly service means that you can relax in the knowledge that every aspect of your day will be well looked after, allowing you to enjoy the day and soak up the memories.

Our Chef's take enormous pride in their cuisine and a fine selection of menus can be offered to meet your specific requirements. With so much experience, we are able to offer a wide choice for a formal wedding breakfast and an excellent selection of buffet menus for daytime and evening receptions.

We look forward to welcoming you to the Lansdown Grove Hotel.



ROOM INFORMATION

We have 53 bedrooms, all with traditional charm and elegance. You have the opportunity to upgrade to our Ambassador Rooms with added touches such as sumptuous beds for a really great night's sleep.

The Lansdown Grove Hotel has a beautiful garden terrace – where guests can relax during their stay.

Enjoy Dinner in the elegant restaurant and then kick back and relax in our wonderful bar and lounge.

Stay connected with free Wi-Fi throughout the hotel.

Ambassador Bedroom

Our Ambassador Rooms are unique at this hotel and typically feature luxurious beds, 32 inch flat screen digital television and a spacious bathroom with shower over bath. For your comfort, heating to both bedroom and bathroom are provided by a thermostatically controlled underfloor heating system. The Ambassador Rooms also have a hairdryer, shaving socket and tea and coffee making facilities.



Standard Bedroom

Our standard rooms are the perfect choice if you are looking for simple, crisp comfort. All our rooms have en suite facilities as well as a television, hairdryer, telephone and tea and coffee making facilities.



WEDDING VENUE

An historic hotel with a beautiful facade, close to the centre of Bath and set in lovely grounds. The Lansdown Grove is the perfect venue for your wedding and reception. Together with a professional and dedicated team, we will ensure that your special day is one to remember.

Please speak to us at the hotel directly to start planning your special day.

We know that your wedding day is one of the most important days of your life. At the Lansdown Grove we take pride in making your wedding day one to remember forever. We are here to help you every step of the way and we will do our best to see that everything runs as smoothly as it possibly can.



CIVIL CEREMONIES

The Lansdown Grove holds a full Civil Marriage Venue Licence meaning you can get married and host your reception all under one charming roof. Please contact the registrar directly to organise the official civil arrangements for your ceremony.

We have three private rooms to choose from for your ceremony, wedding breakfast and evening reception, depending on the size and budget for your party. Options include our spectacular Beau Nash Suite which holds up to 70 people for a sit down dinner and 100 people for an evening reception.

Room Hire is charged for the Suite that the ceremony will be held in:

The Beau Nash Suite

Seating for 70-100 guests - **£250**

To arrange your Civil Ceremony you will need to check availability with the Hotel and the Registrars Office on 01225 477234
(The registrars fees are separate and payable directly to them).



CRYSTAL WEDDING MENU

Your wedding has been designed to create the perfect day at one special price.
Food and beverage upgrades are available - *please ask your wedding co-ordinator for more details.*

50 GUESTS - DAYTIME SEATED, 80 GUESTS - EVENING BUFFET

- Dedicated personal guidance from the Hotels Wedding Coordinator... to assist in the planning of your special day
- Dedicated Hotel Functions Coordinator
- 3 course Wedding Breakfast
- Glass of Bucks Fizz on arrival
- Glass of red, white or rosé wine with your meal
- Glass of sparkling wine for the toast
- Evening finger buffet
- Cake stand and knife
- White linen and napkins
- Complimentary bedroom on your wedding night
- Use of hotel and gardens for your photographs
- Red Carpet on arrival to welcome the bridal party
- Senior member of management to act as master of ceremonies
- Preferential accommodation rates for your guests - *subject to availability*

To Commence

Choice of Soups

Please ask for details of our soups we offer

Assiette of Melon

With mixed berry coulis

.....

To Continue

Chicken Supreme

Wrapped in parma ham and served with creamy mushroom sauce

Roast Topside of Beef with Yorkshire Pudding

Served with pan gravy and horseradish sauce

Roasted Red Peppers (v)

Filled with cous cous

SERVED WITH CHEFS SELECTION OF
SEASONAL VEGETABLES AND POTATOES

To Conclude

Cream Filled Profiteroles

With warm chocolate sauce

Fresh Fruit Salad

Served with clotted cream

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To Finish

Coffee and After Dinner Mints

£2,995

Additional daytime guests charged at **£41.95** per person.

Additional evening guests charged at **£14.95** per person.

Children can be catered for with a half portion of your chosen wedding breakfast. This is charged at half the price of the adult menu.
Alternatively children between 5 -12 years old can dine from the special children's menu with a choice of 2 or 3 courses.
Children under 5 years old dine on a complimentary basis. Please speak to your wedding coordinator for further details.

Chef is happy to discuss any amendments or special dietary requirements. Prices may be amended dependent on changes.



DIAMOND WEDDING MENU

Your wedding has been designed to create the perfect day at one special price.
Food and beverage upgrades are available – *please ask your wedding co-ordinator for more details.*

50 GUESTS – DAYTIME SEATED, 80 GUESTS – EVENING BUFFET

- Dedicated personal guidance from the Hotels Wedding Coordinator... to assist in the planning of your special day
- Dedicated Hotel Functions Coordinator
- 3 course Wedding Breakfast
- Glass of Prosecco or Pimms on arrival
- Glass and top up of red, white or rosé wine with your meal
- Glass of Cava sparkling wine for the toast
- Evening finger buffet
- Cake stand and knife
- White linen and napkins
- Complimentary bedroom on your wedding night
- Use of hotel and gardens for your photographs
- Red Carpet on arrival to welcome the bridal party
- Senior member of management to act as master of ceremonies
- Preferential accommodation rates for your guests – *subject to availability*

To Commence

Game Pate

Served with toasted brioche and onion chutney

Melon and Prawns

Seasonal melon, succulent prawns, mixed leaves and Marie Rose sauce

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To Continue

Crispy Duck Confit

Bubble and Squeak, root vegetables and rich port reduction

Salmon Fillet

Poached Salmon fillet topped with a Champagne, lemon and basil sauce

Butternut Squash & Goats Cheese Risotto (v)

Peas, Rocket and olive Oil

SERVED WITH CHEFS SELECTION OF
SEASONAL VEGETABLES AND POTATOES

To Conclude

Pavlova

Meringue, seasonal berries and chantilly cream

Luxury White Chocolate and Honeycomb Cheesecake

A crunchy biscuit base with white chocolate, honeycomb, cream toffee sauce and more chocolate

.....

To Finish

Coffee and After Dinner Mints

£3,495

Additional daytime guests charged at **£46.75** per person.

Additional evening guests charged at **£14.95** per person.

Children can be catered for with a half portion of your chosen wedding breakfast. This is charged at half the price of the adult menu.
Alternatively children between 5 -12 years old can dine from the special children's menu with a choice of 2 or 3 courses.
Children under 5 years old dine on a complimentary basis. Please speak to your wedding coordinator for further details.

Chef is happy to discuss any amendments or special dietary requirements. Prices may be amended dependent on changes.



PLATINUM WEDDING MENU

Your wedding has been designed to create the perfect day at one special price.
Food and beverage upgrades are available - *please ask your wedding co-ordinator for more details.*

50 GUESTS - DAYTIME SEATED, 80 GUESTS - EVENING BUFFET

- Dedicated personal guidance from the Hotels Wedding Coordinator... to assist in the planning of your special day
- Dedicated Hotel Functions Coordinator
- 4 course Wedding Breakfast
- Glass of Kir Royale with Champagne on arrival
- Two glasses of red, white or rosé wine with your meal
- Glass of house Champagne for the toast
- Evening finger buffet
- Bottle of sparkling or still water on the table
- Cake stand and knife
- White linen and napkins
- Complimentary bedroom on your wedding night
- Use of hotel and gardens for your photographs
- Red Carpet on arrival to welcome the bridal party
- Senior member of management to act as master of ceremonies
- Preferential accommodation rates for your guests - *subject to availability*

To Commence

Scottish Smoked Salmon

Served with lemon, capers and cracked black pepper

Antipasto

Mozzarella with tomatoes, olive oil and basil, black olives, prosciutto and brushetta

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Intermediate

Citrus Sorbet Framboise

A soft, refreshing sorbet that captures both sweetness and tang of the raspberries drizzle

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To Continue

Lamb Shank

Slowly cooked whole shank served with red wine and tomato sauce

Rainbow Trout Mediterranean

Olives, peppers and tomatoes

Mushroom and Pepper Stroganoff (v)

Served on a bed of wild rice

SERVED WITH CHEFS SELECTION OF SEASONAL VEGETABLES AND POTATOES

To Conclude

Assiette of Desserts

Citrus tart, creme brulee, chocolate cheesecake and quenelle of raspberry sorbet

Bitter Orange Tart

With a quenelle of rich chocolate mousse

Chefs selection of Cheese

A trio of cheese with grapes and a selection of savoury biscuits and chutney

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To Finish

Coffee and After Dinner Mints

£3,995

Additional daytime guests charged at **£57.75** per person.

Additional evening guests charged at **£14.95** per person.

Children can be catered for with a half portion of your chosen wedding breakfast. This is charged at half the price of the adult menu. Alternatively children between 5 -12 years old can dine from the special children's menu with a choice of 2 or 3 courses. Children under 5 years old dine on a complimentary basis. Please speak to your wedding coordinator for further details.

Chef is happy to discuss any amendments or special dietary requirements. Prices may be amended dependent on changes.



MENU SELECTOR

Please create your own menu by choosing one starter, one main course and one dessert for all your guests.

Starters

Citrus Sorbet Framboise **£3.25**

A soft, refreshing sorbet that captures both sweetness and tang of the raspberries drizzle

Choice of Soups **£4.65**

Please ask for details of the soups we offer

Mozzarella and Beef Tomato Salad **£5.65**

With ripped basil, virgin olive oil and reduced balsamic vinegar

Game Pâté **£5.65**

Served with toasted brioche and onion chutney

Pear, Blue Cheese and Rocket Salad **£5.65**

English Stilton, pear and rocket

Assiete of Melon **£5.95**

With mixed berry coulis

Melon and Prawns **£6.25**

Seasonal melon, succulent prawns, mixed leaves and Marie Rose sauce

Smoked Mackerel and Horseradish Parfait **£6.25**

A creamy rich blend of smoked mackerel, mayonnaise and horseradish served with a beetroot drizzle

Bang Bang Chicken **£6.50**

Slices of smoked chicken, crispy vegetable and little gem with a spicy peanut sauce and toasted sesame seeds

Scottish Smoked Salmon **£6.95**

Served with lemon, capers and cracked black pepper

Seafood Tartlet **£6.95**

Mixed seafood poached in a vermouth and mixed herb cream served with a puff pastry tartlet

Antipasto **£7.65**

Mozzarella with tomatoes, olive oil and basil, black olives, prosciutto and bruschetta

Main Courses

Butternut Squash & Goats Cheese Risotto (v) **£14.25**

Peas, Rocket and olive oil

Mushroom and Pepper Stroganoff (v) **£14.25**

Served on a bed of wild rice

Roasted Red Peppers (v) **£14.25**

Filled with cous cous

Loin of Pork Flamande **£14.95**

Served with cider apple sauce with braised red cabbage

Roasted Chicken Breast **£15.25**

With sage and onion stuffing and rich roast gravy

Luxury Fish Pie **£15.25**

Chunks of salmon, haddock, cod and prawns in a white wine sauce topped with mash and cheddar cheese

Chicken Supreme **£15.65**

Wrapped in Parma ham and served with creamy mushroom sauce

Salmon Fillet **£15.95**

Poached Salmon fillet topped with a Champagne, lemon and basil sauce

Rainbow Trout Mediterranean **£15.95**

Olives, peppers and tomatoes

Roast Topside of Beef with Yorkshire Pudding **£16.25**

Served with pan gravy and horseradish sauce

Crispy Duck Confit **£17.25**

Bubble and squeak, root vegetables and rich port reduction

Lamb Shank **£18.65**

Slowly cooked whole shank served with red wine and tomato sauce

Lobster Thermidor **P.O.A.**

A French classic of lobster meat flambéed in cognac then finished in a rich creamy sauce topped with cheese.

Desserts

Cream Filled Profiteroles **£4.95**

With a warm chocolate sauce drizzle

Creme Brulee **£4.95**

Baked custard finished with caramelised sugar served with seasonal berries and shortbread

Fresh Fruit Salad **£4.95**

Served with clotted cream

Chocolate Fudge Cake **£4.95**

Served warm with cream

Pavlova **£5.25**

Meringue, seasonal berries and chantilly cream

Bitter Orange Tart **£5.25**

With a quenelle of rich chocolate mousse

Luxury White Chocolate and Honeycomb Cheesecake **£5.25**

A crunchy biscuit base with white chocolate, honeycomb, cream toffee sauce and more chocolate

Sticky Toffee Pudding **£5.25**

With rich toffee sauce and Beechdean dairy vanilla ice cream

Brandy Snap Basket **£5.95**

With fresh fruit and cream

Chefs selection of Cheese **£6.25**

A trio of cheese with grapes and a selection of savoury biscuits and fruit chutney

Assiete of Desserts **£6.25**

Citrus tart, creme brulee, chocolate cheesecake and raspberry sorbet

Coffee and After Dinner Mints **£1.95**

Chef is happy to discuss any amendments or special dietary requirements. Prices may be amended dependent on changes.

Minimum numbers for the selector menu on a Saturday will be 50 day guests and 80 evening guests.

CHILDRENS MENU

£11.95 per child

Starters

Tomato soup
With crunchy croutons

Fruity Melon
Chilled and served with fruit coulis

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Main Course

Fish Fingers and Chips
*Fabulous fish fingers with golden fried chips
with baked beans or garden peas*

Beef Burger and Chips
4oz burger served in a warm bun with golden chips

Chicken Goujons and Chips
Golden crispy fried bites with fries, baked beans or garden peas

Children can be catered for with a half portion of your chosen wedding breakfast. This is charged at half the price of the adult menu.

Pudding

Ice Cream Sundae
*2 scoops of vanilla, chocolate or strawberry ice cream
topped with chocolate sauce and marshmallows*

Fruity Salad
A juicy fruity medley of fresh mixed fruit

Cream filled Profiteroles
With warm chocolate sauce



Chef is happy to discuss any amendments or special dietary requirements. Prices may be amended dependent on changes.

CANAPÉS

Based on 3 canapés per person - **£3.95** Based on 6 canapés per person - **£5.95**

Cold

Chicken Liver Parfait on Melba Toast
Smoked Salmon, Dill Crème Fraîche, Toasted Croûte
Smoked Salmon Blinis
Vol au Vent selection
Smoked Mackerel and Cream Cheese Mousse Toasted Croûte
Melon and Prosciutto Ham
Antipasta Bites
Beetroot and Goats Cheese Crustini
Sweet Beetroot and Horseradish Bites

Hot

Breaded Scampi and Tartare Sauce
Mini Croque Monsieur
Brie and Cranberry Tartlets
Black Pepper and Lemon Scallop Skewers
Mini Toad in the Hole with Mustard
Camembert Bites
Tempura Prawns
Vegetable Spring Rolls with Sweet and Sour
Plaice Goujons with Tartare Sauce
Sausage wrapped in Bacon
Mini Fish Bites with Tomato Sauce



Chef is happy to discuss any amendments or special dietary requirements.

Prices may be amended dependent on changes.

HOT EVENING LITE BITES BUFFET

Choose 2 items from the following.

£9.50 per person

Warm Beef Baguettes

With caramelised onions

Pulled Pork Baguettes

Served with sage and onion stuffing and apple sauce

Brie and Grape Baguettes (v)

With cranberry sauce

Battered Cod Goujons and Chips

Individually wrapped in authentic newspaper cones

Cheese Burgers

With a brioche bun and tomato relish

Bacon Butties

In white bloomer bread and tomato relish



*Chef is happy to discuss any amendments or special dietary requirements.
Prices may be amended dependent on changes.*

HOT SIT DOWN BUFFET

£18.95 per person

Choose 2 from the following:

- Chicken curry with pilau rice
- Beef bordelaise
- Chilli con carne with rice
- Mushroom and pepper stroganoff on a bed of wild rice
- Sweet and sour pork with rice
- Thai green curry and infused rice
- Chick pea and mango curry with rice
- Three cheese penne pasta bake

Accompaniments:

- Warm honey and mustard new potatoes
- Mediterranean vegetable medley
- Potato and chive salad
- Pasta, tomato, basil and black olives
- Cucumber and minted yogurt
- Seasonal mixed leaves

Choose 2 from the following:

- Cream filled profiteroles with warm chocolate sauce
- Citrus tart
- Chocolate fudge cake
- Cheese and biscuits

Coffee and Mints

Chef is happy to discuss any amendments or special dietary requirements. Prices may be amended dependent on changes.



BARBECUE MENU

£16.95 per person / £2 supplement on finger buffet

Beef Burgers and Caramelised Onions

Served in a warm brioche roll

Cumberland Sausage Ring

Served in a warm brioche roll

Seasoned Chicken Fillet

Served in a warm brioche roll

Corn on the Cob

Mini Jacket Potatoes

Seasonal Mixed Leaves

New Potato and Spring Onion

Red Onion Coleslaw & Relishes



*Chef is happy to discuss any amendments or special dietary requirements.
Prices may be amended dependent on changes.*

AFTERNOON TEA

£17.95 per person

A selection of finger sandwiches served on malted or white bloomer bread

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Freshly made scones served with preserves and clotted cream

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Selection of miniature desserts

.....

Choice of speciality teas

.....

A glass of chilled prosecco

*Chef is happy to discuss any amendments or special dietary requirements.
Prices may be amended dependent on changes.*



FINGER BUFFET

Please choose 8 items from the following.

£14.95 per person

Mini pork pie
Scotch eggs
Chicken satay
Selection of warm quiches
Chefs selection of finger sandwiches
served on malted or white bloomer bread
Various vol au vents
Plaice goujons with tartare sauce
Camembert bites with cranberry sauce
Cocktail Pork sausage rolls
Mini sausages with honey and mustard

Spiced vegetable samosas
Pizza wedge selection
Duck spring rolls with hoisin sauce
Vegetable spring rolls with sweet and sour sauce
Barbecue chicken
Mexican chicken tortilla wrap
Chefs selection of continental rolls
Spicy beef, lime and coriander tortilla wrap
Focaccia bread and dipping oil
Pitta bread and humous

Additional buffet items £2.00 per person



Chef is happy to discuss any amendments or special dietary requirements. Prices may be amended dependent on changes.

GALA FORKED BUFFET

£32.50 per person

Chefs carved cold meat platter including beef, pork and ham.

Seafood platter including prawns, smoked mackerel, poached salmon.

Choose 2 from the following:

- Quiche lorraine
- Cheese and onion quiche
- Spanish quiche
- Scotch eggs
- Thin crust pizza
- Garlic ciabatta
- Breaded mushrooms
- Breaded brie wedges

Choose 1 from the following:

- Jacket potatoes
- Minted new potatoes
- Potato wedges

Choose 5 from the following:

- Caesar salad
- Five bean salad
- Tomato and red onion salad
- Creamy coleslaw
- Potato and chive salad
- Waldorf salad
- Seasonal mixed leaves
- Pasta, tomato, basil and black olives
- Cucumber and minted yogurt
- Asian style salad

Choose 2 from the following:

- Cream filled profiteroles with warm chocolate sauce
- Citrus tart
- Chocolate fudge cake
- Fresh fruit salad and cream
- Cheese and biscuits

Coffee and Mints

Chef is happy to discuss any amendments or special dietary requirements. Prices may be amended dependent on changes.



WEDDING DRINKS PACKAGES

Package 1

Glass of bucks fizz or alcoholic fruit punch on arrival
Glass of red, white or rosé wine served with your meal
Glass of sparkling wine for the toast

£13.95 per person

Package 2

Glass of Prosecco or Pimms served on arrival
Glass and a top up of red, white or rose served with your meal
Glass of Cava sparkling wine for the toast

£17.00 per person

Package 3

Glass of house Champagne served on arrival
Two glasses per person of red, white or rosé wine served with your meal
Glass of house Champagne served for the toast

£19.95 per person

Package 4

Glass of Kir Royale with house Champagne served on arrival
Two glasses per person of red, white or rosé wine served with your meal
Glass of house Champagne served for the toast
Bottle of sparkling or still water on the table

£22.50 per person

Children's Package

Choice of soft drinks on arrival
Glass of orange juice served with your meal
Glass of sparkling water served for the toast
Jugs of iced water are provided on all tables

£5.95 per person

Champagne

Why not upgrade from house Champagne to Taittinger Brut Reserve NV for only **£3.00** per glass





INVITING HOTELS IN STUNNING LOCATIONS

TERMS & CONDITIONS

The management reserves the right to alter or amend any details in the brochure without notice; but will make every effort to notify guests of any changes.

Provisional bookings will be released if a deposit of £500.00 is not received within 14 days of the initial enquiry.

Children aged between 3-12 years are charged at half price. Babies and children up to the age of 3 are free of charge.

Evening buffets must cater for a minimum of 80% of the evening guests.

We regret we cannot offer corkage facilities.

After confirming the wedding date the Hotel cannot be held responsible for accommodation being fully booked.

The hotel management will be the sole arbiter as to the accepted level of noise created by a function and reserves the right to terminate a function that fails to moderate its sound levels when requested.

The customer is liable for all losses or damages sustained in respect of the premises, furnishings, utensils or equipment either caused wilfully by negligence or default and shall be liable for the cost of the replacement, plus compensation for the loss of business caused thereby.

Final numbers must be confirmed at least 1 month in advance – this will be the minimum numbers charged for.

PAYMENT

£500.00 deposit due within 14 days of initial enquiry.
40% of Estimated Balance due 6 months prior to Wedding Date.
100% Final Balance paid 1 month prior to the wedding day.
After this payment, should numbers increase any extra payment required must be settled before the wedding day.

All payments made are non-refundable.

In the unfortunate event of you having to cancel a confirmed booking, then the space is, therefore not re-lettable, the hotel will submit cancellation charges as follows:

Anytime after the confirmation until 90 days before the date of the wedding	15% is chargeable
From 60 days to 90 days prior to event	25% is chargeable
30 days to 59 days prior to event	50% is chargeable
Less than 30 days prior to the event	100% is chargeable

(Applicable to total estimated value of the business for the meal and bar spend less VAT at the current rate)

Cancellations must be confirmed in writing.

Deposits are non-transferrable.

Prices are correct at the time of printing, but may be subject to change We uphold the right to amend prices due to supplier or budget increase. VAT is included at the current rate. No price increase will apply within three months prior to the event, or the time you confirm details.


Signed for and
on behalf of the Client:.....

Date:.....

Signed for and
on behalf of the Hotel:.....

Date:.....

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