



Wedding Receptions 2017



Congratulations on your engagement!

As you look forward to your very special and exciting day, we offer a very personal as well as professional service to ensure that your big day is one you truly enjoy and cherish forever.

We offer both – an **All Inclusive Package** and **Individually Designed Packages**.

For Individually designed packages the following benefits are included:

- ❖ Free cake stand and knife
- ❖ Our toastmaster
- ❖ Day time and evening room hire
- ❖ White linen table cloths and napkins
- ❖ Red Carpet
- ❖ Full bar facilities
- ❖ 2 menu cards per table
- ❖ VAT at the current rate
- ❖ Once you have chosen your menu for your special day we will arrange for you to come and taste it
- ❖ Accommodation in a standard double room for Bride & Groom (not transferable)

Please note that the above terms do not apply to evening only wedding receptions.

Extras at a small charge:

- ❖ Tea lights for evening reception (6 per table)- £3.50 per table
- ❖ White chair covers (no bows) - £2.50 per chair
- ❖ Sweetie stand for your evening reception from - £100.00

The mature gardens provide an idyllic and unique setting for your photographs.

Feel free to contact us direct on 01482 672672, to discuss your wedding plans, how we can make your day unique and organise an appointment to view our indoor and outdoor facilities.

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Accommodation

A special wedding rate is available to you and your guests which will need to be booked directly with Reception, at least four weeks prior to the wedding. If you require a flexible rate, these are available on request from reception on 01482 652616.

Bride & Groom...

Standard accommodation is provided free of charge for the Bride & Groom on the evening of their wedding reception.

Upgrade to the Honeymoon Suite...

Start your married life in style and upgrade to one of our two deluxe honeymoon suites. Also included in the package is a free early check in and chocolates in the room. Full Champagne breakfast served in the restaurant the morning after, mineral water and national morning newspaper.

So why not upgrade to the honeymoon suite package for only £50.00?

Your wedding guests...

These special rates are for Bed and Breakfast, per room per night:

£60.00 per single occupancy room

£95.00 per room for a double or a twin, based on two sharing

£106.00 per room for a Double Executive based on two sharing

Two night stay offer available, please contact reception for further information

You can make a block booking (maximum 15 rooms) which must be named FOUR weeks before the wedding. Any unnamed rooms left after FOUR weeks will be cancelled without further notification. A booking form is enclosed for your use and we can recommend sending these forms out with your invitations. Further forms can be provided at your request.

If you require any further information regarding your wedding accommodation, please contact Reception on 01482 652616.

Our Suites

The Pavilion Suite

Overlooking the mature gardens and beautiful Victorian fountain, it provides an ideal setting for photographs and reception drinks. This Suite has a permanent dance floor and is fantastic for large evening parties with either a band or disco.

The Talbot Suite

Providing an excellent atmosphere for slightly smaller parties. This suite with its permanent dance floor, offers a super atmosphere for evening parties of up to 200 guests. **Smaller bands are ideal for this room but please note there is limited space available please discuss this with us prior to booking.**

The Lafite Suite & Icon Bar

The Lafite Suite has French windows overlooking the ornamental fountain and beautiful gardens. The Suite caters for a maximum of 80 guests. This Suite is only available until 7.00 pm.

The Margaux Suite

The Margaux Suite is especially comfortable for smaller parties of up to 30 guests; there is no minimum number for this room.

The Pavilion, Talbot and Margaux Suites have their own bar facilities and are fully air-conditioned. The Lafite Suite is fully air conditioned and has private use of the adjacent Icon bar.

Civil Ceremonies

We have 3 suites which are great for civil wedding ceremonies:

Margaux Suite	Maximum	50	(No Minimum)
Talbot Suite	Maximum	90	Minimum 50
Pavilion Suite	Maximum	200	Minimum 80

Should your numbers exceed the maximum then we will endeavour to move your ceremony to a more appropriate sized room.

The Margaux Suite, Talbot Suite and Pavilion Suite provide ideal surroundings for such a special occasion. Whether you decide to book on the all inclusive wedding package or an individually priced wedding, the room hire charges are:-

Sunday to Friday	£170.00 plus VAT (£204.00)
Saturday	£335.00 plus VAT (£402.00)

Please note that the Superintendent Registrar's fee is a separate item, which you should arrange directly with his/her office.

Clients are required to make their own disco arrangements. However we are able to recommend the following:

Gary Julian - Contact Gary on 01483 872631 or 07733166371

Steve Massam – Contact Steve on 01482 875347 or 07778985343

Should you make your own disco and/or band arrangements, please provide us with a copy of an electrical testing certificate (PAT) and Public Liability Certificate.

Minimum Numbers

As no room hire is charged with our wedding packages each of the Suites requires a minimum number for your day and evening reception.

A per person surcharge will apply to the day part of the wedding reception.

A room hire charge will apply to the evening reception if the minimum numbers are not met. Food must be taken when hiring an evening wedding room.

SUITE	MINIMUM DAY NUMBERS	SURCHARGE DAYTIME <small>(if numbers below the minimum)</small>	MINIMUM EVENING NUMBERS	EVENING ROOM HIRE <small>(if numbers below the minimum)</small>
Pavilion	80	£10.00 per person	150	£575.00
Lafite	50	£5.00 per person	n/a	n/a
Talbot	40	£5.00 per person	100	£430.00
Margaux	n/a	n/a	n/a	n/a

All Inclusive Wedding Reception Package

To include:

- Canapés
- Red Carpet on arrival
- 3 course Wedding Breakfast (from wedding breakfast menu 1 or wedding buffet menu 1)
If you would prefer a choice of main course for your guests, a £2.50 per person surcharge will apply
- Bucks Fizz Reception for your guests on arrival
- A Glass of Wine with your meal
- A Glass of Sparkling Wine for the toast
- Evening Buffet
- Wedding Taster Meal for the Bride & Groom
- Table Plan & Menus
- Floral Arrangement in neutral colours for each table
- Cake Stand & Knife
- Accommodation in a double room for Bride & Groom (not transferable)
- Master of Ceremonies for the day

<p>Lafite & Talbot Suites</p> <p>£3,650.00</p> <p>Based on: 50 Day Guests 100 Evening Guests</p>	<p>Pavilion Suite</p> <p>£5,600.00</p> <p>Based on: 80 Day Guests 150 Evening Guests</p>
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Additional Day Guests	£40.00 per person
Additional Evening Guests	£15.50 per person

Nibbles

Please choose a selection of three @ £3.65 per person: -

Cold

Crab Pate on Wholemeal Toast
Smoked Salmon on Brown Bread
Tartlet of Prawns with Seafood Sauce
Salmon & Cream Cheese Roulade
A Tartlet of Oak Smoked Duck with Red Onion Marmalade
Chicken Caesar en Croute
Chicken Liver Pate on Finger Toast
Tartlet of Spring Onion & Stilton

Hot

Mini Beefburger with Salsa Dip
Mini Yorkshire Pudding with Sticky Onion Jam
Traditional Mini Beef & Ale and Chicken & Tarragon Pies
Breaded Fish on a stick with Homemade Tartar Sauce
Chicken Tikka Kebab with Minted Yoghurt
Mediterranean Pesto Tart
Spicy Thai Fishcake with Sweet Chilli Dipping Sauce
Grilled Black Tiger Prawns with Lemon & Sesame Seeds
Salmon Tempura
Vegetable Tempura
Breaded Cod Finger with Caper Mayonnaise
Warm Welsh Rarebit

All Inclusive Wedding Package Canapé's

Please choose a selection of three from the following:

Chicken Liver Pate on Finger Toast
Chicken Satay
Warm Welsh Rarebit
Beer Battered Fish with Homemade Tartar Sauce
Tartlet of Goats Cheese & Sticky Onion Jam

Wedding Breakfast – Menu 1 – £38.00

(Children 12 years and under - £25.00)

Please select one choice from each of the courses plus one vegetarian

Starters

Medley of Mushrooms

served in a puff pastry cup with pecorino cheese & pesto dressed leaves

Platter of Melon

with fresh seasonal fruits and berries, topped with lemon sorbet

Homemade Cream of Tomato Soup with Herb Croutons

Homemade Leek and Potato Soup with Garlic Croutons

Chicken Liver & Brandy Parfait

with toasted brioche & pickled walnuts

Homemade Smoked Haddock Fishcakes

with gribiche sauce & cucumber ribbons

Main Courses

Pave of Topside Yorkshire Beef

slow cooked in red wine with roasted root vegetables, pomme puree & red wine braising jus
(Yorkshire pudding optional)

Lemon & Thyme Roast Chicken Breast

with celeriac & potato rosti, braised seasonal vegetables & lentils in a rich red wine sauce

Traditional Roast Chicken Breast wrapped in Streaky Bacon

served with sage & onion stuffing, baby roast potatoes, bread sauce & gravy

Roasted Turkey Steak

served with sauté red cabbage, cranberries, baby roasted potatoes & gravy

Peppered Medallion of Yorkshire Pork Loin

with all the trimmings, seasonal vegetables and gravy

Slow cooked Belly of Pork

with a pea & mint puree, fondant potato, seasonal vegetables & rosemary jus

Roasted & Sun-Dried Tomato Risotto V

topped with toasted pistachios

Vegetarian Moussaka V

with ricotta cheese topping

Desserts

Trio of Cheesecake

Strawberry, vanilla & lemon, served with poached cherries

White, Dark & Milk Chocolate Torte

with raspberries and raspberry sauce

Warm Apple Tart

with vanilla ice cream

Lemon & Mango Fool

with mini meringues & black cherries

Coffee & Mints

Cheese Platter £15.00 per table

two artisan cheeses with chutney, walnuts, celery, grapes & basket of assorted cheese biscuits

Cheese Platter £20.00 per table

three artisan cheeses with chutney, walnuts, celery, grapes & basket of assorted cheese biscuits

Wedding Breakfast – Menu 2 – £39.95

(Children 12 years and under - £26.00)

Please select one choice from each of the courses plus one vegetarian

Starters

Smoked Chicken Salad

with baby vegetables, pear chutney & red wine dressing

Red Onion & Mushroom Tartlet

with French goats cheese & salsa verde

Poached Scottish Salmon & Cold Water Prawn Cocktail

with cherry tomatoes, apple & cocktail sauce

Homemade Roasted Butternut Squash Soup

Cream of Field Mushroom & Rosemary Soup

Crispy Duck Salad

With watermelon, pomegranate & coriander

Main Courses

Roast Chicken Breast with Swiss Cheese Stuffing wrapped in Parma Ham

with sauté potatoes, seasonal vegetables & chicken gravy

28 Day Matured Roasted Sirloin of Beef (Cooked Medium Rare)

served with yorkshire pudding, roasted potatoes, seasonal vegetables and red wine jus

Roast Tenderloin of Pork

wrapped in pancetta, fondant potato, apple chutney, seasonal vegetables,
brandy peppercorn sauce

Roast Leg of Yorkshire Lamb

with potato and spring onion galette, seasonal vegetables, mint chestnut stuffing & gravy

Goats Cheese & Roasted Vegetable Wellington V

with rustic bean & spinach ragout

Thai Green Vegetable Curry V

with coconut rice, yoghurt & minted cucumber garnish

Desserts

Mango & Cherry Syllabub

with shortbread fingers

Hot Chocolate Brownie

with chocolate sauce & vanilla ice cream

Fresh Strawberries

with local vanilla ice cream & sweet pastry biscuits

Vanilla Panacotta

with summer fruits & tuille biscuits

Coffee & Mints

Cheese Platter £15.00 per table

two artisan cheeses with chutney, walnuts, celery, grapes & basket of assorted cheese biscuits

Cheese Platter £20.00 per table

three artisan cheeses with chutney, walnuts, celery, grapes & basket of assorted cheese biscuits

Wedding Breakfast – Menu 3 – £41.95

(Children 12 years and under - £27.00)

Please select one choice from each of the courses plus one vegetarian

Starters

Parma Ham

with melon, figs & raspberry salad

Baked Goats Cheese & Tomato Tart

with pickled tomato salad

Homemade Cod Finger

with minted pea purée, tartare sauce & herb salad

French Onion Soup with a Glazed Gruyere Flute

Broccoli & Blue Wensleydale Soup

Platter of Tropical Fruits

with lemon sorbet and passion fruit syrup

Main Courses

8oz Sirloin Steak (Cooked Medium Rare)

with homemade onion rings, chunky chips, peppercorn sauce & dressed mixed salad

Roasted Rack of Lamb

with rattie potatoes, broad beans & peas, redcurrant & mint jus

Chicken Wellington

with mushroom duxelle, puff pastry, dauphinoise potatoes, seasonal vegetables & burgundy sauce

Honey Roast Gressingham Duck Breast

with herb rosti, seasonal vegetables & port jus

Spinach & Stilton Crepes V

with mixed seasonal salad

Vegetarian Choices off Wedding Menus 1 & 2

Desserts

Individual Bread & Butter Pudding

with banana custard

Chocolate Fondant

with cherry ice cream, chocolate & kirsch sauce

Yorkshire & French Cheese Plate

with homemade chutney, pickled walnuts, celery & grapes

Black Treacle Tart

with citrus ice cream

Coffee & Mints

Cheese Platter £15.00 per table

two artisan cheeses with chutney, walnuts, celery, grapes & basket of assorted cheese biscuits

Cheese Platter £20.00 per table

three artisan cheeses with chutney, walnuts, celery, grapes & basket of assorted cheese biscuits

Wedding Breakfast – Menu 4 – £43.95

(Children 12 years and under - £29.00)

Please select one choice from each of the courses plus one vegetarian

Starters

Sliced Scottish Salmon

with chive blinis and lemon crème fraiche

Confit of Gressingham Duck Leg

served upon sweet potato purée, mustard & rocket salad

Medley of Seafood (mussels, clams, tiger prawns and salmon)

in white wine sauce, served in a puff pastry case

Rocket & Potato Soup with Sour Cream

Roasted Tomato and Basil Soup with Garlic Croutons

Wild Mushroom & Leek Tartlet

with local goats cheese & pickled beetroot salad

Main Courses

6oz Yorkshire Fillet Steak (Cooked Medium Rare)

with potato rosti, sauté spinach, roast shallots & wild mushroom sauce

Duo of Local Pork

roast fillet and confit of belly with boulangere potato, savoy cabbage, shallot purée & thyme gravy

Pan Roast Fillet of Sea Bass

on a bed of crushed new potatoes, artichoke purée, spinach and seafood nage

Roast Rump of Lamb

with split pea purée, pomme fondant, young vegetables & red wine jus

Stir Fry of Oriental Vegetables & Noodles V

with Shitake Bean Sprouts, Spring Roll

Vegetarian Choices off Wedding Menus 1, 2 & 3

Desserts

French Lemon Tart

with blackcurrant sorbet & vanilla anglaise

Belgian Chocolate Tart

with passion fruit sorbet & white chocolate sauce

Summer Pudding

with kirsch glazed summer fruits

Maple & Pecan Tart

with custard ice cream and roasted pecans

Coffee & Mints

Cheese Platter £15.00 per table

two artisan cheeses with chutney, walnuts, celery, grapes & basket of assorted cheese biscuits

Cheese Platter £20.00 per table

three artisan cheeses with chutney, walnuts, celery, grapes & basket of assorted cheese biscuits

Wedding Reception Buffets

Wedding Buffet 1 £37.95

(Children under 12 years and under - £25.00)

This is a cold buffet where guests view the buffet table & make a selection with the assistance of hotel staff

Roulade of Smoked Salmon & Prawns
with apple & radish salad, dill crème fraiche

-oOo-

A full sliced display of the following: -

Sliced Roast Sirloin of British Beef (served pink)
with Horseradish Cream
Freshly Sliced Roast English Turkey
Sliced Honey Glazed Yorkshire Ham
Lightly Poached Scottish Salmon Supreme
Mediterranean Vegetable, Olive & Pesto Tart

Hot Parsley Potatoes
Egg & Crispy Bacon Salad
Beetroot Salad with Red Onion & Mint
Greek Salad
Waldorf Salad
Mixed Salad Leaves with French Dressing

- oOo -

Chocolate & Honeycomb Pie with Brandy Snap Crisp
Strawberry & Pastry Cream Tart with Vanilla Anglaise
Fresh Seasonal Fruit Salad with Pouring Cream

- oOo -

Freshly Ground Coffee with Mints

Wedding Buffet 2 £39.95

(Children under 12 years and under - £26.00)

This is a hot buffet and is carved by the staff to the guests requirements

Cream of Vegetable Soup

Or

Tian of Salmon & Prawn Cocktail

with mango cucumber salad, dill & crème fraiche dressing

- oOo -

Roast Breast of Turkey with Walnut Stuffing,
Pork Sausage wrapped in Bacon
Roast Gravy and Cranberry Sauce

28 day matured Sea Salt & Rosemary Roasted
Sirloin of Local Beef (med rare)
with Yorkshire Pudding, Sweetened Shallots

Lightly Poached Supreme of Scottish Salmon
Fillet with White Wine & Dill Velouté

Savoury Pancakes filled with Mediterranean
Vegetables & Feta Cheese, Roast Tomato Sauce

Served with Roast Potatoes,
Parsley New Potatoes,
Sauté Leeks with Cheddar Cheese Sauce
Steamed Florets of Cauliflower and Broccoli
Baby Carrots with Lemon Butter

- oOo -

Selection of Artisan Cheeses
with Homemade Chutney, Water Biscuits
Or
Raspberry & Chocolate Brulee Cheesecake
with Poached Pears

- oOo -

Freshly Ground Coffee with Mints

Wedding Reception Buffets

Wedding Buffet 3 £41.95 **(Children under 12 years and under £27.00)**

This is a cold buffet of decorated joints of meat and is carved by the staff to the guests requirements

A starter of your choice chosen from any of the other menus

- oOo -

Decorated Whole Scottish Salmon with Mussels, Clams, Prawns & Crab Meat
Freshly Roasted & Carved Turkey Breast with Pork Chipolatas & Cranberry Compote
Roast Sirloin of Yorkshire Beef with Mini Yorkshire Pudding, Red Onion Marmalade
Honey Baked Yorkshire Ham decorated with Fresh Fruits
Roast Chicken Breast in a Caesar Sauce
Greek Feta & Red Onion Tart
Vine Leaves stuffed with Spiced Rice with Chilli Dip

Hot Minted New Potatoes
Pear & Walnut Salad with Goats Cheese
Marinated Button Mushroom Salad
Freshly Mixed Salad Leaves with Creamy French Dressing
Oriental Salad
Grape & Watercress Salad with Walnut, Blue Cheese Dressing
Chicory & Celeriac Coleslaw
Plum Tomatoes & Red Onion Salad, Balsamic Vinegar

- oOo -

Strawberry Cheesecake with Strawberries in Red Wine
Tropical Fruit Salad with Freshly Whipped Cream
A Display of English & Continental Cheeses dressed with Fresh Fruits
Baked Dark Chocolate Tart with Vanilla Anglaise

- oOo -

Freshly Ground Coffee with Mints

Children's Menu & Drinks Package

8 Years & Under- £12.45

Includes a glass of orange squash on arrival
A glass of orange squash with meal
A lemonade flute to toast

Please choose one item from each course

Starters

Fresh Orange Juice

Baked Garlic Dough Balls

Mozzarella Cheese Straws
and baby vine tomatoes with cheese fondue

Homemade Creamy Tomato Soup

Main Courses

Penne Pasta
with tomato sauce and grated cheese

Homemade Fish Fingers
with chips and peas

Best Local Pork Sausages
served with mini Yorkshire pudding, creamy
mashed potato, garden peas and gravy

Crispy Chicken Pieces
served with French fries and peas

Homemade Cheese & Tomato Pizza
with French fries and salad

Desserts

Chocolate Brownie
with vanilla ice cream

Vanilla Ice cream
with chocolate sauce

Chocolate Mousse
with chocolate fingers

Waffle
with ice cream & maple syrup

Fresh Strawberries
with ice cream

12 Years & Under- £14.70

Includes a glass of orange squash on arrival
A glass of orange squash with meal
A lemonade flute to toast

Please choose one item from each course

Starters

Potato Skins
stuffed with ham and cheese

Breaded Garlic Mushrooms

Tex Mex Nachos

Sliced Melon
accompanied by seasonal fruits

Main Courses

Homemade Beefburger in a bun
served with French fries

Battered Fish & Chips
with garden peas

Homemade Beef Lasagne
served with mixed salad

Roast Breast of Chicken
served with potatoes, vegetables & roast gravy

Spaghetti Bolognese
topped with mozzarella cheese

Desserts

Chocolate Brownie
with vanilla ice cream

Banana Split

Profiteroles filled with Chantilly Cream
topped with hot chocolate sauce

Trio of Ice Cream
vanilla, strawberry & chocolate chip
with brandy snap crisp

Homemade Pancake
with ice cream & maple syrup

Please be aware the portion sizes of these meals are relevant to the children's age. If any teenagers attending wish to have the above menu, then please discuss this at your wedding details meeting.

Drinks Packages

A £16.65

1 Glass of Bucks Fizz
for the Reception

**

2 Glasses of House Wine
White or Red with the Meal

**

1 Glass of Sparkling Wine for the Toast

B £19.95

2 Glasses of Pimms
for the Reception

**

2 Glasses of House Wine
White or Red with the Meal

**

1 Glass of House Champagne for the Toast

C £13.10

1 Glass of Rose Wine
for the Reception

**

1 Glass of House Wine
White or Red with the Meal

**

1 Glass of Sparkling Wine for the Toast

D £24.00

1 Glass of Sparkling Wine
for the Reception

**

Half Bottle of Wine Per Person
White or Red with the Meal

**

1 Glass of Champagne for the Toast

E £17.00

1 Glass of Australian Sparkling Wine
for Reception

**

2 Glasses of Australian Chardonnay or
Australian Shiraz with meal

**

1 Glass of Australian Sparkling Wine for the
Toast

F £21.80

1 Glass of House Champagne
for the Reception

**

2 Glasses of Chardonnay (White)
or Merlot (Red) with the Meal

**

1 Glass of House Champagne for the Toast

G £16.75

2 Glasses of Bucks Fizz
for the Reception

**

1 Glass of House Wine
White or Red with the Meal

**

1 Glass of Sparkling Wine
for the Toast

H £16.00

1 Glass of Chilled White Wine
for the Reception

**

2 Glasses of House Wine
White or Red with the Meal

**

1 Glass of Sparkling Wine
for the Toast

I £16.00

1 Glass of Hot Mulled Wine
for the Reception
**

2 Glasses of House Wine
White or Red with the Meal
**

1 Glass of Sparkling Wine for the Toast

J £19.40

1 Glass of Bucks Fizz
for the Reception
* *

2 Glasses of House Wine
White or Red with the Meal
* *

1 Glass of House Champagne for The Toast

K £16.80

1 Glass of Pimms
for the Reception
* *

2 Glasses of House Wine
White or Red with the Meal
* *

1 Glass of Sparkling Wine for the Toast

L £13.00

1 Glass of Alcoholic Fruit Punch
for the Reception
**

1 Glass of House Wine
White or Red with the Meal
**

1 Glass of Sparkling Wine for the Toast

M £15.85

1 Glass of Alcoholic Fruit Punch
for the Reception
**

2 Glasses of House Wine
White or Red with the Meal
* *

1 Glass of Sparkling Wine for the Toast

Still Mineral Water - £4.20

Sparkling Mineral Water- £4.20

Bucket of 10 Assorted Lagers - £37.50

Jug of Orange Juice - £6.40

A full wine list is available upon request.
These prices may alter should there be any increase in duty

Evening Buffets

Only available in conjunction with a daytime reception
(All guests must be catered for – if not minimum numbers will apply see page 4)

£12.95 per person

Option 1...

**A selection of Closed Sandwiches
PLUS any 6 items from the list below**

- Chicken Goujons with Spicy Chilli Dip
- Mediterranean Bruschetta topped with Mozzarella
- Lemon Peppered Chicken Wings
- Hot Marinated Chicken Pieces
- Vegetable Samosas
- Mini Poppadoms with curried chickpeas, onion relish & mango chutney
- Potato Wedges with Sour Cream & Chives
- Homemade Mini Beefburger with a Tomato & Chilli Relish
- Onion Bhaji
- Vegetable & Spinach Pakoras
- Crudités – Raw Vegetables with a Trio of Dips
- Cheeseboard
- Warm Sausage Rolls
- Vegetable Spring Rolls
- Breaded Plaice with Mushy Peas and Tartare Sauce
- Mini Pitta Bread with Hummus
- Hot Cocktail Vol au Vents of Mushroom & Chicken
- Vegetarian Quiche
- Mini Pork Pie served with Sweet Pickle
- Hot Selection of Homemade Vegetarian Pizza
- Tortilla Chips with Avocado, Yoghurt & Cucumber and Tomato Salsa
- Chicken Satay with Peanut Sauce
- A Selection of Crisps & Nuts
- Scones with Jam & Cream
- Selection of 3 Mini Desserts

...should you wish to have more than **six** items from these choices please allow an additional cost of £2.00 per person, per item. This menu does not apply to an evening only party, however it does apply to the Evening Celebration Package.

Option 2...

**Please choose two items to be enjoyed
by the whole party**

- Steak & Mushroom Pie with Mushy Peas
- Beef Lasagne & Mixed Salad
- Vegetable Lasagne & Mixed Salad
- Chicken Tikka & Rice with Naan Bread
- Vegetable Sweet & Sour with Prawn Crackers
- Best Pork Sausage with Yorkshire Pudding, Mashed Potato & Gravy

Option 3...

**Hot Baps, Rolls & Baguettes served with Chunky
Chips**

**Please choose two items to be enjoyed
by the whole party**

- Bacon Roll
- Best Pork Sausage & Onion Baguette
- Roast Pork Loin & Stuffing Baguette
- Fish Finger Baps with Minted Peas & Tartare Sauce
- Yorkshire Ham & Melted Cheese Bap
- Beefburger with Tomato Salsa in a Seeded Bun
- Proper Hot Dogs with Onions
- Ciabatta Sandwich of Grilled Vegetables with Pesto & Mozzarella

Coffee Station

Serving a selection of teas and coffee at £1.70 per person

Pavilion Suite Evening BBQ

(Available in conjunction with a day reception only)

£15.50 per person

Sweet & Sour Baby Pork Spare Ribs

Sticky Chicken Drumsticks

6oz Prime Beef Burger

Cumberland Sausage

Served with...

Herb Baked New Potatoes

A Selection of Five Freshly Made Salads

A Bread Bun

Evening Only Wedding Reception

(For larger guest numbers, please speak to the wedding co-ordinator)

Available after 7.00pm

£1,470.00

Based on 80 Guests

£2,200.00

Based on 120 Guests

£2,750.00

Based on 150 Guests

Bucks Fizz Reception
Red Carpet
Buffet
Toastmaster
Sparkling Wine (Toast)
White Linen Table Cloths
Accommodation in a standard double room for Bride & Groom (not transferable)
Cake Stand & Knife

Additional Guests - £17.50 per person

Pavilion Suite Evening BBQ Celebration Package

£3,100.00

Based on 150 Guests

Bucks Fizz Reception
Red Carpet
Evening BBQ
Toastmaster
Sparkling Wine (Toast)
White Linen Table Cloths
Accommodation in a standard double room for Bride & Groom (not transferable)
Cake Stand & Knife

Additional Guests - £19.50 per person

Evening Only Wedding Reception Menus

Option 1, 2 & 3 only available in conjunction with our Evening Celebration Package

Option 1...

A selection of Closed Sandwiches PLUS any 6 items from the list below

- Chicken Goujons with Spicy Chilli Dip
- Mediterranean Bruschetta topped with Mozzarella
- Lemon Peppered Chicken Wings
- Hot Marinated Chicken Pieces
- Vegetable Samosas
- Mini Poppadoms with curried chickpeas, onion relish & mango chutney
- Potato Wedges with Sour Cream & Chives
- Homemade Mini Beefburger with a Tomato & Chilli Relish
- Onion Bhaji
- Vegetable & Spinach Pakoras
- Crudites – Raw Vegetables with a Trio of Dips
- Cheeseboard
- Warm Sausage Rolls
- Vegetable Spring Rolls
- Breaded Plaice with Mushy Peas and Tartare Sauce
- Mini Pitta Bread with Hummus
- Hot Cocktail Vol au Vents of Mushroom & Chicken
- Vegetarian Quiche
- Mini Pork Pie served with Sweet Pickle
- Hot Selection of Homemade Vegetarian Pizza
- Tortilla Chips with Avocado, Yoghurt & Cucumber and Tomato Salsa
- Chicken Satay with Peanut Sauce
- A Selection of Crisps & Nuts
- Scones with Jam & Cream
- Selection of 3 Mini Desserts

...should you wish to have more than **six** items from these choices please allow an additional cost of £2.00 per person, per item.

Option 2...

Please choose two items to be enjoyed by the whole party

- Steak & Mushroom Pie with Mushy Peas
- Beef Lasagne & Mixed Salad
- Vegetable Lasagne & Mixed Salad
- Chicken Tikka & Rice with Naan Bread
- Vegetable Sweet & Sour with Prawn Crackers
- Best Pork Sausage with Yorkshire Pudding, Mashed Potato & Gravy

Option 3...

Hot Baps, Rolls & Baguettes served with Chunky Chips

Please choose two items to be enjoyed by the whole party

- Bacon Roll
- Best Pork Sausage & Onion Baguette
- Roast Pork Loin & Stuffing Baguette
- Fish Finger Baps with Minted Peas & Tartare Sauce
- Yorkshire Ham & Melted Cheese Bap
- Beefburger with Tomato Salsa in a Seeded Bun
- Proper Hot Dogs with Onions
- Ciabatta Sandwich of Grilled Vegetables with Pesto & Mozzarella

Pavilion Suite Evening BBQ Menu

Only available in conjunction with our Pavilion Suite Evening BBQ Celebration Package

Sweet & Sour Baby Pork Spare Ribs
Sticky Chicken Drumsticks
6oz Prime Beef Burger
Cumberland Sausage

Served with Herb Baked New Potatoes

A Selection of Five Freshly Made Salads

Served with a Bread Bun

Booking

A provisional booking can be made after you have visited us and looked around the facilities and the gardens. We will hold this booking for a period of two weeks.

Deposits

To confirm your booking you will need to sign and return a copy of the Booking Form together with your £500.00 deposit. Payment can be made by cash, cheque or debit card. Credit cards are subject to a 3% surcharge.

Six months prior to the wedding an additional £500.00 payment will be due.

Payment

Three months prior to the Wedding Reception we will write to you to arrange a mutually convenient time to discuss the final arrangements. After that meeting we will send you a copy of the details along with a pro forma invoice. Payment by cash, cheque, debit card or credit card is due four weeks prior to the date of the wedding. Please note there is a 3% surcharge for credit card payments. The final numbers are due 16 days prior to the wedding and full payment of any outstanding balance is due 14 days before your wedding. Payments are non-refundable for guest no shows or a decrease in numbers. Number increases will be accepted up to 36 hours prior to the wedding and must be paid in full.

For further information please refer to our full Terms & Conditions.

Bridal Packages

Pamper Package for Two - £100.00

Perfect for the bride and mother of the bride to de-stress a week before the big day!

Our Bridal Pamper Package includes the following treatments per person:

- 30 minute – Dermalogica Facial
- 30 minute – Back, Neck & Shoulder Massage
- 15 minute- Scalp Massage

Pick & Mix - £50.00 per person

Please note you will need to allow 2hrs treatment time per person.

Please pick two treatments from the following:

- | | | |
|-------------------|----------------------|--------------------|
| Full Body Massage | Aromatherapy Massage | Dermalogica Facial |
| Gel Polish | Luxury Pedicure | Luxury Manicure |
| | Salt & Oil Scrub | |

With both the **Pamper Package** and **Pick & Mix** you can also enjoy our fantastic spa which has a pool, sauna, steam room and relaxing jacuzzi.

Bride's Wedding Day Package - £50.00

- Trial Make up (week prior to the wedding day)
- Eyebrow Wax & Tint (week prior to the wedding day)
- Cleanse followed by Wedding Day Make Up

**We recommend booking in advance as the beauty therapist can be very busy.
For further details or to make a booking please contact Kirsty
at the health club reception on 01482 672659.**

The Sweetie Bar



This cute sweetie bar would make an excellent addition to any party!

Choose from the old fashioned retro favourites or goodies colour co-ordinated to suit your wedding!

PRICES

50 people - 10-15kg £100.00 100 people - 15-20kg £200.00
 150 people - 20-25kg £300.00 200 people - 25-30kg £400.00
 £25.00 non refundable deposit



BEST WESTERN Willerby Manor Hotel
 Well Lane, Willerby. East Yorkshire HU10 6ER
 Tel: 01482 652616

Email : conference@willerbymanor.co.uk

Please note Sweetie Bar is only available for functions held at BEST WESTERN Willerby Manor Hotel



Terms & Conditions – Willerby Manor Hotels Ltd Registered in England 859139

1. A provisional booking can be made for a period of 2 weeks, after which time a non-refundable deposit of £500.00 will be required to secure the booking, along with a completed and signed booking form. Payment can be made by cheque or cash, credit or debit card; however, credit card payments are subject to 3% surcharge. Evening bookings will not be taken without a daytime reception. **A Wedding Booking Form must be completed and returned with the deposit.**
2. Six months before the wedding we will require an additional £500 non-refundable payment.
3. Three months prior to the Wedding Reception we will write to you to arrange a mutually convenient time to discuss the final arrangements. After that meeting we will send you a copy of the details along with a pro forma invoice. Payment by cash, cheque, debit card or credit card is due four weeks prior to the date of the wedding. Please note there is a 3% surcharge for credit card payments. The final numbers are due 16 days prior to the wedding and full payment of any outstanding balance is due 14 days before your wedding. Payments are non-refundable for guest no shows or a decrease in numbers. Number increases will be accepted up to 24 hours prior to the wedding and must be paid in full.

We are happy to accept the following methods of payment, cash, cheques, debit card or credit card. Please note there is a 3% surcharge for credit card payments.

4. Each room has a minimum number of guests stated, should your number drop below this amount there will be a surcharge of £5.00 per person below the minimum number.
5. Cancellations

In the event that you cancel your confirmed booking at any time, the Company will require payment of a cancellation charge on the following basis:

- a) If the cancellation occurs more than 6 calendar months before the date of the event, the charge will be 100% of any deposit payable on confirmation of the booking. The Company will also retain any amount pre-paid for room hire.
- b) If the cancellation occurs 6 calendar months or less but more than 3 calendar months before the date of the event, the charge will be 50% of the minimum cost of the event (excluding VAT) as set out in the accepted confirmation of the booking and of any variations to the minimum cost subsequently agreed in writing with the Company.
- c) If the cancellation occurs 3 calendar months or less but more than 6 weeks before the date of the event, the charge will be 75% of the minimum cost of the event (excluding VAT) as set out in the accepted confirmation of the booking and of any variations to the minimum cost subsequently agreed in writing with the Company.
- d) If the cancellation occurs 6 weeks or less before the date of the event, the charge will be 100% of the minimum cost of the event (excluding VAT) as set out in the accepted confirmation of the booking and of any variations to the minimum cost subsequently agreed in writing with the Company.

Notice of any cancellation must be given in writing. Emails will not be accepted.

The Company will use reasonable efforts to obtain alternative bookings for the date of any cancelled event and if successful, will reduce the amount of any cancellation charge payable and refund, if appropriate, any pre-paid room hire charges. The Company reserves the right to make an administration charge in these circumstances.

Any reduction or waiver of cancellation charges or other refunds will be entirely at the discretion of the Company's directors.

6. Postponements or Changes of Date

A postponement or change of date of the event will be treated by the Company as a cancellation, unless a new date is set immediately and is in within 2 months of the original date for the event agreed on confirmation of the original booking. The Company cannot make any commitment regarding availability of alternative dates for postponed or changed events.

7. If the Willerby Manor is unable to honour any booking for any cause outside of its control, it shall be entitled to cancel the booking without liability.
8. The Hotel accepts no responsibility for loss or damage to any property brought onto the premises by the customer or persons authorised by the customer. All belongings remain the sole responsibility of the client and must be removed from the room at the end of the function. Any items left will be disposed of at the Hotel's discretion.
9. Wedding cards and gifts brought to the day reception are the sole responsibility of the Bride & Groom and must be removed by 7pm. Any items left will be disposed of at the Hotel's discretion. All evening gifts will be collected at the door and given to the Bride & Groom at the end of the event.
10. The customer shall, at his or her own expense, make good any and all damage arising in any way from this hiring, however such damage be caused and by whosoever it is caused.
11. The customer or the customers' guests may bring no food, wine, beer or spirits into the Hotel for consumption on the premises. In the event that this occurs all lights will be turned on and all music will be turned off. All service will cease until the individuals have been removed from the premises. Any alcohol or food will be disposed of.
12. The correspondence between the Hotel and the customer shall be taken as confirmation of the customer's agreement with and acceptance of the terms and conditions. An exchange of letters constitutes a contract.