

Weddings



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MenziesHotels

Fully Inclusive Wedding Packages

The enclosed menus and beverage packages have been compiled to assist with planning your wedding reception. We will however be delighted to discuss any ideas or preferences you may have.

When selecting a three-course menu with coffee and a drinks package we will also include:

- Red carpet on arrival
- Hire of function room
- Cake stand and cake knife
- Table plan, place cards, menus
- Colour co-ordinated napkins (subject to availability)
- A room for the bride and groom
- Special accommodation rates for your guests (subject to availability)
- Free Gym membership for the bride and groom for the month prior to the wedding

Below we have compiled three suggested set menus.

£26.05

Menu A

Starter

Chilled Rosette of Honeydew Melon
and fruit salsa

Main Course

Chicken Breast
glazed with mozzarella

Dessert

Profiteroles filled with Chantilly Cream
served with chocolate sauce
Coffee and Chocolate Mints

£28.60

Menu B

Starter

Creamed Leek and Potato Soup
finished with chive sour cream

Main Course

Salmon Fillet
with pea and spinach risotto and lemon oil

Dessert

Pavlova of Fresh Fruit
with lemon cream and passion fruit syrup
Coffee and Chocolate Mints

£35.25

Menu C

Starter

Rosette of Prawns and Smoked Salmon
served with a lemon and dill crème fraîche

Main Course

Sirloin of Beef Wellington
with red wine and port sauce

Dessert

Apple Crumble Tart
with vanilla ice cream and calvados anglaise
Coffee and Chocolate Mints

Wedding Menus

Menus - Starters • Soups • Sorbets

Starters

Chilled Rosette of Honeydew Melon • **£5.60**
and fruit salsa

Chicken Liver Parfait • **£5.60**
with port and shallot butter, fruit chutney and brioche

Rosette of Prawns and Smoked Salmon • **£7.65**
served with a lemon and dill crème fraîche

Ham Hock and Confit Chicken Terrine • **£5.60**
with piccalilli and crusty bread

Parma Ham, Roquette and Parmesan Salad • **£7.15**
with balsamic dressing

Open Tomato and Feta Cheese Tartlet • **£5.60**
with olive tapenade and basil dressing

Soups

French Onion Soup • **£6.65**
with Gruyère croûton

Garden Vegetable Soup • **£4.60**
with herbs and croûtons

Tuscan White Minestrone Soup • **£5.60**
with white beans and pancetta

Roast Tomato and Fresh Basil Soup • **£5.10**

Pea and Ham Soup • **£5.10**
with pea shoots and mint

Creamed Leek and Potato Soup • **£5.10**
finished with chive sour cream

Shellfish Bisque • **£6.65**
with rouille croute

Sorbets

Raspberry Sorbet • **£4.60**

Lemon Sorbet • **£4.60**

Mango Sorbet • **£4.60**

Strawberry Sorbet • **£4.60**

Orange Sorbet • **£4.60**

Champagne Sorbet • **£4.60**

Blackcurrant Sorbet • **£4.60**

Wedding Menus

Menus - Main Courses • Vegetarian Main Courses

Main Courses

Salmon Fillet • £15.35

with pea and spinach risotto and lemon oil

Seabass Fillet • £16.35

served with braised fennel and saffron cream sauce

Baked Cod Loin • £14.30

with herb crust and lemon butter sauce

Chicken Breast Glazed with Mozzarella • £13.30

served with tomato and fresh basil sauce

Corn Fed Chicken Breast • £15.30

with one of four sauces -

chasseur, peppercorn, Dijon mustard, mushroom and tarragon

Rump of Lamb Minted Peas and Baby Onions • £16.85

with port wine jus

Roast Turkey with Sage and Onion Stuffing • £14.80

served with bacon wrapped chipolata, cranberry sauce and pan gravy

Beef Medallions • £26.55

topped with pâté, mushrooms, thyme and Madeira sauce

Roast Loin of Pork • £14.80

with sage and onion stuffing, apple sauce and roast gravy

Roast Saddle of Lamb • £25.55

stuffed with semi dried tomatoes, black olives and basil

served with a garlic jus

Sirloin of Beef Wellington • £19.95

with red wine and port sauce

Roast Chicken Breast • £13.30

with one of four sauces -

chasseur, peppercorn, dijon mustard, mushroom and tarragon

Vegetarian Main Courses

Cajun Sweet Potato and Baby Corn Ragoût • £13.30

with saffron rice and tortilla chips

Roast Vegetable Wellington • £13.30

with leek and chive sauce

Black Bean and Green Pepper Chilli • £14.80

flavoured with dark chocolate, spring onion and coriander rice

Ricotta Cheese and Parmesan Pancakes • £14.30

served with tomato and basil sauce

Potato Gnocchi • £13.30

fried with sage butter, roasted garlic and fresh parmesan

Wedding Menus

Menus - Sweets • Finger Buffet • Children's Menu

Sweets

Pavlova of Fresh Fruit • **£5.60**
with lemon cream and passion fruit syrup

Dark Chocolate Marquise • **£4.60**
with peanut brittle and coffee bean sauce

Crème Brûlée • **£4.60**
with shortbread biscuits

Orange Marmalade Cheesecake • **£5.10**
with chocolate sauce

Profiteroles filled with Chantilly Cream • **£4.60**
served with chocolate sauce

Apple Crumble Tart • **£5.10**
served with vanilla ice cream and calvados anglaise

Sticky Toffee Pudding • **£5.60**
served with sticky toffee sauce

Selection of Cheeses • **£8.15**
served with chutney and biscuits

Chocolate Truffle Torte • **£6.64**
raspberry sorbet and chocolate sauce

Coffee and Mints • **£2.55**
Coffee and Petits Fours • **£4.10**

Finger Buffet

6 items - **£13.25**

8 items - **£16.20**

Assorted Sandwiches
Bacon and Mushroom Tartlet
Thai Seafood Dim Sum with Oriental Dipping Sauce
Lamb Kofte Meatballs with Minted Yoghurt
Pork and Pepper Meatballs with Tomato and Chilli Sauce
Loaded Potato Skins with Sour Cream Dip -
(cheese and onion + cheese and bacon)
Grilled Ciabatta with Tomato, Pesto and Mozzarella
Smoked Salmon Crostini with Crème Fraîche
Duck Spring Rolls with Hoi Sin Sauce
Cheese and Spring Onion Tartlet
Cajun Spiced Chicken Wings
Lemon and Coriander Chicken Kebabs
Mini Vegetable Spring Rolls
BBQ Spare Ribs
Spicy Potato Wedges with Tomato Salsa and Sour Cream
Chicken Satay Skewers with Dipping Sauce
Selection of Raw Vegetable Crudités with Dips
Fresh Fruit Kebabs with Passion Fruit Syrup
Mini Chocolate Éclair
Mini Meringue Nest and Strawberries
Lemon Drizzle Cake
Mini Chocolate Brownies

Children's Menu

3 Courses - **£8.85**

Starters

Cream of Tomato Soup
Melon Boat
Prawn Cocktail

Main Courses

Breaded Chicken Goujons
Goujons of Plaice
Penne Pasta in a Tomato Sauce
Grilled Pork Sausages

Sweets

Selection of Ice Cream
Banana Split
Fresh Fruit Salad with Crème Fraîche

Half Portion

Half portion of the selected adult menu at half price.

Children's Drink Packages - **£3.05**

One drink on arrival and one with the meal.

Choice of; orange juice, apple juice, lemonade or cola.

Wedding Beverage Packages

£12.75

Package A

Choice of House White Wine or freshly squeezed Orange Juice on arrival

A glass of House Red or White Wine with the meal

A glass of Sparkling Wine for the toast

£15.80

Package B

Choice of Sparkling Wine, Pimm's No. 1, Bucks Fizz with Sparkling wine or freshly squeezed Orange Juice on arrival

Two glasses of House Red or White Wine with the meal

A glass of Sparkling Wine for the toast

£17.85

Package C

Choice of Sparkling Wine, Pimm's No. 1, Bucks Fizz with Sparkling Wine or freshly squeezed Orange Juice on arrival

Two glasses of House Red or White Wine with the meal

A glass of Champagne for the toast

£19.90

Package D

Choice of House Champagne, Pimm's No. 1, Bucks Fizz with Champagne or freshly squeezed Orange Juice on arrival

Two glasses of House Red or White Wine with the meal

A glass of Champagne for the toast

£24.00

Package E

Choice of two glasses of House Champagne, Pimm's No. 1, Bucks Fizz with Champagne or freshly squeezed Orange Juice on arrival

Two glasses of House Red or White Wine with the meal

A glass of Champagne for the toast

Wedding Packages

Example Costs

At Menzies Hotels we try and make our wedding packages as clear as possible, but appreciate that some people often need a quick summary of costs. Please find below example costs of 2 types of events: A wedding breakfast and evening reception where there is a minimum of 80 guests during the day and also another with a minimum of 40 guests during the day. In both examples, the least expensive food and beverage items from the menu choices have been chosen.

Example 1

Wedding breakfast and evening reception for 80 guests

Wedding Breakfast Food	£26.05
(starter, main, dessert, coffee & mints)	
Beverages	£12.75
(arrival drink, glass of wine with meal, sparkling wine for the toast)	
Evening Reception Buffet	£13.25
(based on 100 guests)	
Disco	£395.00
Total Cost	£4824.00
Cost per guest	£38.80
Cost per evening guest	£13.25

Example 2

Wedding breakfast and evening reception for 40 guests

Wedding Breakfast Food	£26.05
(starter, main, dessert, coffee & mints)	
Beverages	£12.75
(arrival drink, glass of wine with meal, sparkling wine for the toast)	
Evening Reception Buffet	£13.25
(based on 100 guests)	
Disco	£395.00
Total Cost	£2877.00
Cost per guest	£38.80
Cost per evening guest	£13.25

Terms & Conditions

CONFIRMATION OF BOOKINGS

A booking will only be considered as confirmed when it has been guaranteed with the appropriate non-refundable deposit.

PAYMENT

1. A deposit of at least £500 is payable at the time of the confirmation, however at some hotels on certain popular dates a greater deposit may be required.
2. 50% of the confirmed value is payable 45 days prior to the date of arrival.
3. The balance of the confirmed value is payable 14 days prior to the date of arrival.

CANCELLATIONS

Period of Notice	Cancellation charge as % of confirmed value
60 days or more	50%
Less than 60 days	75%
Less than 14 days	100%

VARIATION OF CONFIRMED BOOKINGS

The hotel reserves the right at its own discretion to treat as a cancellation:

- 1) any variation being a reduction of 10% or more of the confirmed numbers or value, or
- 2) any postponement to the confirmed booking date.

Up to 28 days prior to the date of arrival, clients may reduce the numbers attending a function or conference by up to 10% without invoking the cancellation provisions. For variations of more than 10% of the confirmed value or numbers where the function or event is held, the hotel reserves the right to make a charge of 90% of the confirmed value. The cancellation provisions will apply at the sole discretion of the hotel.

If the variation is a reduction of 10% or more of the confirmed booking, the hotel may at its discretion provide a more appropriate room.

For catering purposes the hotel requests that final numbers are provided at least 14 days prior to arrival and the client charged accordingly. In cases where there is a reduction in numbers or value, the above provisions will apply.

ADDITIONAL CHARGES

The client agrees to pay the hotel for any food and beverage or other services not provided for in this contract but made available upon the request of the client or one of its representatives, unless the hotel has received specific instructions in writing that such services are provided only on the basis of direct cash settlement by the guest or attendee.

INSURANCE

Cancellation cover is available for all bookings the full details of which are available on request.

Menzies Hotels Operating Ltd is not able to accept liability for loss or damage to property owned by or in possession of the client whilst that property is on the hotel premises.

The client is advised to arrange appropriate insurance cover at all times.

LIABILITY

Menzies Hotels Operating Ltd accept no responsibility for death, bodily injury or disease arising from any cause whatsoever to persons attending or visiting the premises, except for legal liability arising due to the negligence of the hotel, its servants, employees or representatives.

The client hereby undertakes to indemnify Menzies Hotels Operating Ltd for any damage to the premises or property whether or not owned by Menzies Hotels Operating Ltd, caused by the actions or activities of any person attending or visiting a function, staying at the hotel or a guest of anyone using the hotel under this contract. The client shall ensure that the client or attendees and guests of the client shall observe a high standard of behaviour at all times and the hotel reserves the right to expel or remove any guest or attendee behaving in a manner which it regards as detrimental to the standing of the hotel or likely to cause inconvenience or annoyance to any other hotel guest or user. In the event of such actions by the hotel, the hotel shall not be obliged to pay any compensation or make any refunds to the client.

Menzies Hotels Operating Ltd shall not be liable for any breach of this contract because of strikes, labour disputes, accidents or other causes beyond its control. In such an event the hotel shall offer the client alternative accommodation and facilities, if these are available, failing which the hotel will cancel the contract and refund any deposits already paid. Menzies Hotels Operating Ltd's obligation to the client will be limited to the refund of any deposits held.

MenziesHotels

A unique portfolio of distinctive hotels located throughout the UK

Central Reservations 0845 850 3013

www.menzieshotels.co.uk