

Weddings



- Packages
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MenziesHotels

Fully Inclusive Wedding Packages

The enclosed menu 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, a drinks package and an evening buffet we will also include:

- Dedicated Wedding Coordinator
- Hotel toastmaster
- Red carpet on arrival or for the civil ceremony
- A glass of Champagne for the Bride & Groom on arrival or after the civil ceremony
- Use of the grounds & gardens
- Hire of the function room
- Cake stand and cake knife
- Table plan, place cards and menus
- White table linen
- Complimentary menu tasting for the bride & groom
- A room for the Bride & Groom
- Special accommodation rates for your guests (subject to availability)
- Complimentary 1 month's spa membership for the Bride & Groom (subject to availability)
- 10% off spa treatments during the wedding weekend for all residential wedding guests (subject to availability)

All prices include Value Added Tax at the prevailing rate

Wedding Menus

Menus - Canapés

Canapés

4 items - **£8.00** per person

6 items - **£10.00** per person

Cold

Cornish Crab and Avocado Teaspoon

Tomato, Pepper and Olive Bruschetta

Rosemary Focaccia with Aubergine Caviar

Rillettes of Duck on Toasted Brioche

Goat's Cheese Mousse and Tomato Basil Jelly

Shot Glass of Chilled Gazpacho

Hot

Chicken Liver in Smoked Bacon

Smoked Salmon and Herb Scone

Caramelised Onion and Anchovy Tart

Spicy Tempura Prawns

Mini Beef Satay

Sesame and Soy Chicken Skewers

Vegetable Dim Sum

Homemade Sausage Rolls

Champagne Canapés

Price on application

Fillet Beef Tartare

Scotch Quail Eggs

Fresh Rock Oysters, Shallot Vinaigrette

Marinated Scallops, Spicy Vegetable Salsa

Langoustine with Hollandaise Sauce

Wedding Beverage Packages

£22.00

Package A

A glass of Bucks Fizz or Peach Fizz on arrival

A glass of House Red or White Wine with the meal

A glass of Sparkling Wine for the toast

£25.00

Package B

A glass of Sparkling Wine or Alcoholic Fruit Punch on arrival

Two glasses of House Red or White Wine with the meal

A glass of Sparkling Wine for the toast

£28.00

Package C

A glass of Pimms No 1, Cosmopolitan or Mulled wine on arrival

A half bottle of Sauvignon Blanc or Merlot with the meal

A glass of Champagne for the toast

£34.00

Package D

A glass of House Champagne or Kir Royale on arrival

A half bottle of Gloire de Chablis or Fleurie les Bellaudes with the meal

A glass of House Champagne for the toast

£39.00

Package E

A glass of Taittinger Champagne or Pimms Royale on arrival

A half bottle of Gloire de Chablis or Fleurie les Bellaudes with the meal

A glass of Taittinger Champagne for the toast

Non Alcoholic

Jugs of Orange Juice

£10.50 each

Jugs of Non Alcoholic Fruit Punch

£10.50 each

Jugs of Mango Crush

£15.00 each

Wedding Menus

Menus - Soups • Starters • Intermediate

Soups

Cream of Woodland Mushroom Soup • **£8.50**
with tarragon cream

Roast Tomato and Basil Soup • **£8.50**

Roast Butternut Squash and Sweet Potato Soup • **£8.50**

Leek and Asparagus Soup • **£8.50**

Chinese Style Chicken Broth • **£10.50**

Starters

Galia Melon and Pineapple Gateaux • **£10.50**
with tropical fruit soup

Smoked Chicken Caesar Salad • **£10.50**
with shaved Parmesan

Smoked Salmon Roulade • **£10.50**
with cucumber, leaves and lemon crème fraîche

Crottin Goats Cheese and Grilled Vegetable Salad • **£11.50**
with aged Balsamic

Salmon Gravavlax • **£11.50**
with fennel and cucumber pickle and lemon oil

Classic Crayfish and Prawn Cocktail • **£10.50**

Chicken Liver Parfait • **£11.50**
with onion marmalade and brioche toast

Terrine of Duck Confit and Foie Gras • **£11.50**
with Prosciutto and seasonal fruit chutney

Intermediate

Lemon Sorbet • **£3.50**
with fresh basil

Champagne Sorbet • **£3.95**
with Crème de Cassis

Chicken Consommé • **£4.50**
with wild mushroom and herb dumplings

White Bean Veloute • **£4.95**
with truffle oil

Shellfish Bisque • **£5.95**
with Armagnac cream

Wedding Menus

Menus - Main Courses • Vegetarian Alternatives

Main Courses

Roast Rack of Pork • £25.00

with a sage and apple crust, braised red cabbage, chateau potatoes and seasonal vegetables

Stuffed Breast of Chicken • £26.00

filled with spinach and mushrooms, roast potatoes, root vegetables, button onions and tarragon cream sauce

Roast Breast of Corn Fed Chicken • £26.00

with smoked bacon, shallot ragout, roast new potatoes, seasonal vegetables and sage gravy

Noisettes of Lamb • £30.00

with roast potatoes, tomato, red onion and pepper compote and olive gravy

Roast Rack of Lamb • £32.00

with a herb crust, gratin potato, provencal vegetables and rosemary sauce

Roast Breast of Duck • £28.00

with braised potato, red cabbage and fig and apple jam

Sirloin of Beef • £28.00

with bourguignonne garnish, fondant potato, green beans and red wine jus

Individual Beef Wellington • £32.00

with Madeira and truffle essence, roast root vegetables and Pommes Parisienne

Vegetarian Alternatives

Wild Mushroom, Potato and Leek Pithivier

with watercress cream

Asparagus, Smoked Pepper and Black Olive Risotto

with parmesan crackling

Mille Feuille of Vegetables

with two pepper sauce

Roasted Vegetable Tart

with a rich white onion sauce

Wedding Menus

Menus - Desserts • Children's Menu

Desserts

Milk Chocolate Cheesecake • **£8.50**

with hazelnut praline and mocha sauce

Glazed Lemon Tart • **£8.50**

with raspberry sorbet

Dark Chocolate Marquise • **£8.50**

with Grand Marnier Anglaise and candied orange

Vanilla Crème Brûlée • **£8.50**

with almond cookies

Warm Sticky Toffee Pudding • **£9.50**

with toffee sauce

Pears Baked in Puff Pastry • **£10.50**

with warm caramel sauce

Fine Apple Tart • **£10.50**

with vanilla ice cream

Sable of Strawberries • **£10.50**

with Romanoff cream

White Chocolate and Champagne Torte • **£11.50**

with a compote of fresh strawberries

Trio of Desserts • **£11.50**

Sticky toffee pudding with toffee sauce

Vanilla crème brûlée with brandy snap

Iced milk chocolate parfait with chocolate sauce

Coffee and mints included

Coffee and handmade Petits Fours • **£2.50**

Childrens Menu

(for Children under 12 years) • **£12.50**

Cream of Tomato Soup

Melon Boat

Prawn Cocktail

Breaded Chicken Goujons

Goujons of Plaice

Penne Pasta in a Tomato Sauce

Grilled Pork Sausages

Selection of Ice Cream

Banana Split

Fresh Fruit Salad with Crème Fraîche

Half portion of the selected adult menu at half price

Childrens Drink Package • £2.50

One drink on arrival and one with the meal.

Choice of: Orange Juice, Apple Juice, Lemonade or Cola

Wedding Menus

Menus - Evening Reception

Evening Reception

Bacon rolls, sausage ciabattas, vegetarian alternative
Served with chips and coleslaw
£10.50 per person

Selection of homemade pizzas, garlic bread,
selection of seasonal salads
£12.50 per person

Selection of Farmhouse Cheeses and/or Pâtés
Served with grapes, celery, homemade chutney,
biscuits and homemade breads

Individual portion **£7.50** per person
Platter for up to 10 people - **£50.00** each

Finger Buffet

6 items - **£17.00**
8 items - **£22.00**

Choose from the following items:

An Assortment of Freshly Cut Sandwiches
Vegetable Crudities with a Selection of Sauces
Roast Vegetable Tarts
Baked Potato Wedges
topped with Cheese, Red Onion and Tomato Salsa
Pizza Slices
Breaded Plaice Goujons
Chicken Satay
Barbeque Chicken Wings
Lime Marinated Salmon and Courgette Skewers
Smoked Haddock and Leek Quiche
Sesame Prawn Toast
with Soy and Spring Onion Dip
Scandinavian Meatballs
Mini Spiced Thai Fish Cakes, Sweet and Sour Dip

BBQ

£25.00 per person

Homemade Burgers
Cumberland Style & Vegetarian Sausages
Marinated Chicken Pieces
Basil and Garlic Scented Salmon
Coleslaw
Tomato and Red Onion Salad
Mixed Salad
Garlic Baguettes
Jacket Potatoes
Selection of Dressing, Dips and Salsa
Hot Barbeque Sauce
Fresh Fruit Salad
Selection of Mini Desserts

*Please note evening reception buffets can be only be booked
when having a wedding breakfast.*

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 £1000 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