

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

- Red carpet on arrival
- Hire of function room
- Cake stand and cake knife
- Table plan, place cards, menus
- White linen
- A room for the bride and groom
- Special accommodation rates for your guests (subject to availability)
- Complimentary 1 month's spa membership for the bride and groom (subject to availability)
- 10% off spa treatments during the wedding weekend for all residential wedding guests (subject to availability)

Below we have compiled three suggested set menus.

£44.00

Menu A

Starter

Plum Tomato and Roasted Pepper Soup

Main Course

Breast of Chicken

filled with red onion, chorizo and peppers,
roasted new potatoes, seasonal vegetables and basil jus

Dessert

Sable of Fresh Strawberries

with Romanoff cream

Coffee and Mints

£49.00

Menu B

Starter

Smoked Chicken, Caesar Salad
with parmesan shavings

Main Course

Saddle of Lamb

stuffed with a basil and sun-dried tomato mousse,
Provençale vegetables, dauphinoise potatoes

Dessert

Pears baked in Puff Pastry
and warm caramel sauce

Coffee and Mints

£55.00

Menu C

Starter

Terrine of Duck Confit and Foie Gras
with proscuttio, seasonal fruit chutney

Main Course

Traditional Fillet of Beef Wellington

Madeira and truffle essence, green bean and bacon bundle,
baby carrots and pommes Parisienne

Dessert

White Chocolate and Champagne Torte
with a compote of fresh strawberries

Coffee and Petit Fours

Wedding Menus

Canapés • Starters • Intermediate

Canapés

4 items - **£8.00** • 6 items - **£10.00**

Cold

Smoked Salmon and Dill in Pastry

Pumpernickel

with goats cheese and pesto

Rilette of Duck on Toasted Brioche

Bouchee of Marinated Scallops

San Danielle Ham on Granary Toast

with tapenade

Marinated Fruit Kebabs

Plum Tomato Tartar

Hot

Chicken Liver in Smoked Bacon

Tartlet of Provençale Vegetables

Mini Beef Satay

Thai Spiced Chicken

Vegetable Dim Sum

Chipolata Eclairs

Spiced Cous Cous Fish Cakes

Starters

Cream of Leek and Asparagus Soup • **£8.50**

Plum Tomato and Roast Pepper Soup • **£8.50**

with basil

Thai Chicken, Coconut and

Lemongrass Broth • **£10.50**

Fan of Galia Melon, Exotic Fruit Salsa and

Mint Syrup • **£10.50**

Smoked Chicken, Caesar Salad • **£10.50**

with shaved parmesan

Oak Smoked Salmon, Salad Mimosa • **£10.50**

Ballottine of Salmon, Smoked Trout

and Crab • **£11.50**

cucumber salad and dill crème fraiche

Crottin Goat's Cheese • **£11.50**

wrapped in Pancetta on a roast pepper and

rocket salad, aged balsamic

Terrine of Duck Confit and Foie Gras • **£11.50**

with prosciutto, seasonal fruit chutney

Seared Scallops, Asparagus Salad,

Truffle Dressing • **£12.50**

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 Velouté • **£4.95**

with truffle oil

Shellfish Bisque • **£5.95**

with Armagnac cream

Marinated Red Mullet, Provençale
Vegetables and Basil Foam • **£6.95**

Timbale of Sole and Crab • **£8.95**

with asparagus and sauce homardine

Wedding Menus

Main Courses • Vegetarian • Desserts • Coffee

Main Courses

Breast of Chicken • £25.00

filled with red onion, chorizo and peppers,
roasted new potatoes, seasonal vegetables and basil jus

Roast Rack of Pork • £25.00

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

Corn-fed Chicken Supreme • £25.00

black pudding, wild mushroom and shallot compote,
tarragon sauce, panache of seasonal vegetables and potatoes

Saddle of Lamb • £28.00

stuffed with a basil and sun-dried tomato mousse, Provençale
vegetables, dauphinoise potatoes

Sirloin of Beef • £28.00

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

Supreme of Turbot • £32.00

vegetable and langoustine nage with garden herbs and
saffron potatoes

Roast Rack of Lamb • £32.00

with black olive and pimento crust, roasted plum tomato,
château potato, green vegetables and sauce paloise

Traditional Fillet of Beef Wellington • £32.00

Madeira and truffle essence, green bean and bacon bundle,
baby carrots and pommes Parisienne

Vegetarian Main Courses

Wild Mushroom, Potato and Leek Pithivier,
Watercress Cream • £25.00

Asparagus, Smoked Pepper and Black Olive
Risotto • £25.00

with parmesan crackling

Mille Feuille of Vegetables • £25.00

with two pepper sauces

Roasted Vegetable Tart • £25.00

with a rich white onion sauce

Desserts

Milk Chocolate Cheesecake, Hazlenut Praline
and Mocha Sauce • £8.50

Sable of Fresh Strawberries • £10.50

with Romanoff cream

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

Pears baked in Puff Pastry and Warm

Caramel Sauce • £10.50

Warm Pineapple upside-down Sponge,

Coconut Ice Cream • £10.50

White Chocolate and Champagne Torte • £11.50

with a compote of fresh strawberries

Coffee and Chocolate Mints • included

Supplement for Handmade Petit Fours • £2.50

Wedding Menus

Evening Reception Buffet • Children's Menu

Evening Reception Buffet

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

An assortment of freshly cut sandwiches

Open Sandwiches

Vegetable Crudities with a selection of sauces

Roast Vegetable Tarts

Baked Potato Wedges topped with cheese, red onion and tomato salsa

Focaccia Bread with tomato sauce and mozzarella

Vegetable Fritto Misto

Salmon and Courgette Brochettes, Dill Mayonnaise

Chicken Satay

Pork Chipolatas glazed with honey and mustard

Lime Marinated Salmon and Courgette Skewers

Mini Minted Lamb Kofta's, minted yoghurt

Sesame Prawn Toast with soy and spring onion dip

Scandinavian Meatballs

Mini Spiced Thai Fish Cakes, sweet and sour dip

Please note evening receptions can only be booked in conjunction with a wedding breakfast

Children's Menu (for Children under 12)

Three Courses - **£12.50**

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 - **£2.95**

One drink on arrival and one with the meal.

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

Wedding Beverage Packages

£22.00

Package A

A glass of Bucks 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 Bucks Fizz
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 Pimm's No. 1
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
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 on arrival

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

A glass of Taittinger
Champagne for the toast

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