

Your options



Silver

- Our Wedding co-ordinator's assistance to plan your day
- Red carpet treatment on arrival
- A glass of red or white wine on arrival or after the ceremony
- Three course wedding breakfast with coffee and mints from the wedding menu selector
- Two glasses of red or white wine with the meal
- A glass of sparkling wine for the toast
- Use of the silver cake stand and knife
- Hire of the function room with private bar
- Linen table cloths and napkins
- Table plan, place cards and typed menus
- Complimentary overnight accommodation for the Bride and Groom

2009 £42
2010 £44

Gold

- Our Wedding co-ordinator's assistance to plan your day
- Red carpet treatment on arrival
- A choice of wine, Bucks Fizz or Pimms on arrival or after the ceremony
- Canapes served with arrival or after the ceremony drinks
- Three course wedding breakfast with coffee and mints from the wedding menu selector
- Half a bottle red or white wine per person served with the meal
- A glass of sparkling wine for the toast
- Use of the silver cake stand and knife
- Hire of the function room with private bar
- Linen table cloths and napkins
- Table plan, place cards and typed menus
- Complimentary overnight accommodation for the Bride and Groom

2009 £45
2010 £47

Platinum

- Our Wedding co-ordinator's assistance to plan your day
- Red carpet treatment on arrival
- A choice of wine, Bucks Fizz or Pimms on arrival or after the ceremony
- Canapes served with arrival or after the ceremony drinks
- Three course wedding breakfast with coffee and mints from the wedding menu selector
- Half a bottle red or white wine per person served with the meal
- A glass of champagne for the toast
- Use of the silver cake stand and knife
- Hire of the function room with private bar
- Linen table cloths and colour co-ordinating napkins
- Chair covers with colour co-ordinating sash
- Table plan, place cards and typed menus
- Complimentary overnight accommodation for the Bride and Groom

2009 £50
2010 £54

Wedding Breakfast



Please select one option per course for all your guests and advise us of any vegetarians and special dietary requirements. Menu choices are required no later than two weeks prior to the event.

Starter

- Tomato and Basil Soup with Garlic Croutons
- Fan of Seasonal Melon with Berry Compote and Orange Syrup
- Potato, Garlic and Watercress Soup
- Chicken Liver Pate with Red Onion Marmalade and Melba Toast
- Ragout of Field Mushrooms served in a Puff Pastry Case
- Tian of Poached Salmon bound in a Lemon and Dill Mayonnaise with a Caper Dressing
- Prawn and Avocado Salad with Marie Rose Sauce and Parmesan Cheese Straw
- Plum Tomato and Mozzarella Salad with Aubergine Caviar and Pesto Dressing

Main

- Chicken Breast with a Mushroom and Thyme Veloute
- Roast Loin of Pork with Apple Chutney and Sage Sauce
- Chicken Supreme with Bacon and Shallot Farce with Wholegrain Mustard Cream Sauce
- Roast Chicken with Chipolata Sausages, Bread Sauce and Rich Pan Gravy
- Steamed Fillet of Salmon with a Hollandaise Sauce
- Roast Leg of Lamb Studded with Garlic and Rosemary and served with a Redcurrant Sauce
- Fillet of Sea Bass with a Crayfish and Caper Butter
- Roast Sirloin of Beef with Traditional Yorkshire Pudding, Roast Potatoes and Red Wine Gravy. A £3.00 per person supplement will apply

Dessert

- Profiteroles filled with Sweet Cream and coated in Chocolate Sauce
- Warm Apple Pie with Pouring Cream
- Fruits of the Forest Cheesecake with Fruit Coulis
- Glazed Lemon Tart with Raspberry Sauce and Sweet Cream
- Fresh Fruit Salad and Pouring Cream
- Meringue Nest filled with Chantilly Cream, Fresh Strawberries and Red Berry Coulis
- Duo of White and Dark Belgian Chocolate Terrine with an Orange Syrup
- English Continental Cheese served with Crispy Celery and Sweet Grapes

To Finish: Coffee and Mints

Vegetarian Options:

- Penne Pasta Tossed with Red Onions, Peppers and Artichokes in a Basil Cream Topped with Parmesan Shavings
- Tart of Garlic Roasted Mediterranean Vegetables topped with Goats Cheese and served with a Rich Tomato Sauce

Optional Extras



When celebrating your special day it's the little details that make all the difference, our Wedding Co-ordinator can assist you with the following:

- Champagne and Canape Reception £8.95 per person
- Cheese Course £3.50 per person
- Chair Covers with colour co-ordinated sash £4.95 per chair
- Colour co-ordinated Table Runners £3.95 per table
- Toastmaster £350.00
- Disco for the Evening Reception £300.00

Civil Ceremonies

We can offer a complete wedding package and are able to host Civil Ceremonies on site as follows:

- Conservatory (up to 60 guests) £250.00
- Cherwell Suite (up to 100 guests) £300.00

Accommodation

We are pleased to offer a complimentary bedroom for the bride and groom on the day of the wedding including full English breakfast when booking one of our inclusive wedding packages.

Accommodation for wedding guests is available at the following special bed and breakfast prices:

Two night accommodation

2009 £80.00 per room per night

2010 £83.00 per room per night

One night accommodation on a Friday or Saturday

2009 £85.00 per room per night

2010 £88.00 per room per night

Please note that group bookings are limited to a maximum of 10 rooms and a credit card number is required at the time of booking.

Upgraded bedrooms are available with a £15.00 per night supplement.

Information



Discounts

We offer a 10% discount on our inclusive wedding packages for weddings held on Fridays and Sundays

Menu Selection

Please choose the same starter, main course and dessert per person.

Please notify us in advance if any member of your party has a food allergy or particular dietary requirements.

Children

Children aged 12 and under can be served a half portion of the chosen menu or a meal from the Children's menu at the following charge:

	2009	2010
Children's Meal	10.00	12.00
Children's portion	14.00	16.00

Deposits and Payment

- A non refundable payment of £500 is required within 14 days of the provisional booking.
- 25% of the estimated balance is due 6 months prior to the date of the event
- A further 50% of the estimated balance is due 3 months prior to the event
- The remaining estimated balance is payable 1 month prior to the event and must be accompanied by the final numbers
- Any additional charges must be paid prior to checking out of the hotel