



BEECHLAWN HOUSE HOTEL



Wedding Planner



**Beechlawn House Hotel**  
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**[www.beechlawnhotel.com](http://www.beechlawnhotel.com)**

# Wedding Planner

At the Beechlawn House Hotel we specialise in providing a Wedding Reception that is exclusive to every Bride & Groom. We have been catering for wedding receptions since 1966 and pride ourselves in a friendly, professional and attentive service.

In 2004 the hotel was granted a Civil Ceremony License which further enhanced our wedding capabilities and allows the Bride & Groom to have their complete day in one venue.

You and your guests will be in the capable hands of our specially trained and experienced management team who will co-ordinate your wedding reception requirements.

Our aim is to exceed all Bride & Grooms' expectations!



# Your Wedding Package Includes...

- Experienced Banqueting Manager to co-ordinate and liaise with you on your very special day
- A red carpet welcome for your wedding party
- A superb selection of refreshments to compliment your day
- Extensive menus carefully compiled by our Executive Chef
- Table plan to assist seating arrangements
- White linen table cloths
- Table napkins to compliment your chosen colour scheme
- Cake stands & knife for presentation and cutting of the cake (Square, Round, American or Swan)
- Landscaped garden for photographs
- Many areas inside suitable for photographs, should the weather be inclement
- Complimentary Room Hire for your Reception and Evening entertainment
- Entertainment Licence provided until 1am
- Overnight accommodation for the Bride & Groom with our compliments
- Ample car parking facilities for your guests

*\*Please note the size of your reception can determine if all items on the Wedding Package are applicable*



## Civil Ceremony Information...

Why not save time and worries on your big day by holding your Ceremony and Reception all under one roof.

Many couples are now discovering the benefits of in-house Ceremonies

- Time saved travelling between venues
- Transport cost greatly reduced
- More time and accessibility to your guests

Our Malone Suite and Dunmurry Suite have been licensed for Civil Ceremonies and the room hire is £100 Sunday to Thursday / £200 Friday and Saturday.

You will have the added benefit of an experienced Manager to assist you with the smooth running of your ceremony and advise you on making the necessary appointments with your Registrar or Clergy.

# Banquet Menu

## SOUPS (Choose One)

Farmhouse Broth  
Cream of Vegetable  
Potato & Leek

Roast Tomato & Basil  
Minestrone  
Lentil & Bacon

Cream of Chicken  
Cream of Mushroom  
Seafood Chowder (extra £1.50)

**Additional Starter Choice £1.00**

## MAIN COURSES (Choose One)

	Sun-Thu	Fri	Sat
<b>Roast Breast of Chicken &amp; Smoked Bacon</b> with a Savoury Stuffing & Traditional Gravy.	£18.50	£20.50	£22.50
<b>Honey Baked Ulster Gammon</b> with Pineapple.	£18.50	£20.50	£22.50
<b>Oven Roasted Loin of Pork</b> with Traditional Gravy and Apple Sauce.	£18.50	£20.50	£22.50
<b>Prime Irish Roast Beef</b> with Traditional Gravy & Horseradish Sauce.	£20.50	£22.50	£25.00
<b>Roast Turkey &amp; Ham</b> with Savoury Stuffing, Traditional Gravy & Cranberry Sauce.	£20.50	£22.50	£25.00
<b>Roast Leg of Lamb</b> with Traditional Gravy & Mint Sauce.	£21.50	£23.50	£25.00
<b>Vegetarian Selection</b> Roast Vegetable Tart / Vegetable En Croute Potato & Vegetable Bake / Mediterranean Vegetable Cutlet	£18.50	£20.50	£22.50
<b>Supreme Fillet of Chicken</b> stuffed with Brie, served with a White Wine & Herb Sauce.	£21.50	£23.50	£25.00
<b>Fillet of Salmon</b> with a Hollandaise Sauce.	£21.50	£23.50	£25.00
<b>Medallions of Pork Fillet</b> with a Brandy & Mustard Cream.	£21.50	£23.50	£25.00
<b>Oven Roasted Sirloin of Beef</b> with Traditional Gravy, Yorkshire Pudding & Horseradish Sauce.	£22.50	£25.00	£27.95
<b>Extra Sauce £1.00</b> Peppered / Brandy & Mustard Cream / Italian Tomato / Garlic & Rosemary Jus / Mushroom, Shallot & Red Wine / Whiskey & Mushroom Cream / White Wine & Herb.			
<b>Additional Main Course Choice £2.00</b>			

## POTATOES (Choose Two)

Creamed  
Roast

Gratin  
Lyonnaise

Jacket Baby Boiled  
Saute

**Extra Potato Choice £1.00**

## VEGETABLES (Choose Two)

French Beans  
Cauliflower Mornay  
Garden Peas

Honeyed Carrots  
Broccoli  
Buttered Sprouts

Oven Roasted Parsnips  
Braised Celery  
Savoury Cabbage

**Extra Vegetables Choice £1.00**

## DESSERTS (Choose One)

Fresh Fruit Salad  
Apple Pie  
Fresh Fruit Pavlova  
Baileys Irish Cream Cheesecake

Chocolate Fudge Cake  
Profiteroles & Chocolate Sauce  
Banoffee  
Assiette of 3 Mini Desserts (extra £1.50)

**Extra Dessert Choice £1.00**

## TEA, COFFEE & DINNER MINTS

## ALTERNATIVE APPETIZERS & ADDITIONAL COURSES

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<b>Fruit Sorbet</b>	<b>£2.95</b>
<b>Champagne Sorbet with Seasonal Berries</b>	<b>£3.50</b>
<b>Chilled Fan of Melon &amp; Fruit Coulis</b>	<b>£4.50</b>
<b>Chicken Liver &amp; Brandy Paté with Wheaten Bread</b>	<b>£4.95</b>
<b>Caesar Salad &amp; Smoked Bacon</b>	<b>£4.95</b>
<b>Smoked Salmon &amp; Prawn Cornets</b>	<b>£5.95</b>
<b>Tempura Tiger Prawns drizzled with Sweet Chilli Sauce or Hoi Sin</b>	<b>£5.95</b>
<b>Seafood Medley with a White Wine &amp; Cream Sauce</b>	<b>£5.95</b>
<b>Portavogie Prawn Salad dressed with Marie Rose Sauce</b>	<b>£5.95</b>

## CHILDRENS MENU (under 12 only) £9.95

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### MAIN

**Chicken Chunks, Beef Burger, Pork Sausages or Cod Goujons**  
with Chefs Potatoes & Vegetables or French Fries & Baked Beans

### DESSERT

**Jelly & Ice Cream or Trio of Ice Cream**

## PLATTER MENU £22.50

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### COLD

**Prime Roast Irish Beef; Roast Breast of Chicken;**  
**Honey Glazed Ham & Pineapple; Dressed Irish Salmon**

Coleslaw; Seasonal Tossed Salad; Mixed Peppers & Pasta Salad Vinaigrette;  
Potato Salad with Mixed Herbs

### DESSERT

**(Choose one from Desserts list)**

TEA, COFFEE & DINNER MINTS

## DELUXE MENU £34.95

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### STARTER (Choose Two)

**Fan of Melon & Fruit Coulis; Caesar Salad & Smoked Bacon;**  
**Chicken Liver & Brandy Paté with Wheaten Bread**

### HOT (Carved at the Buffet Table)

**Roast Sirloin of Beef, Baked Ulster Gammon with Honey Glaze**

Baked Potatoes, Jacket Baby Boiled Potatoes

### COLD

**Dressed Irish Salmon, Glazed Roast Turkey & Cranberry Dressing, Coronation Chicken**

Chicken Liver & Brandy Paté; Seasonal Tossed Salad; Tomato & Red Onion with Balsamic Vinegar; Mixed Peppers & Pasta Salad Vinaigrette; Coleslaw; Potato Salad with Mixed Herbs; Selection of Salad Dressing

### DESSERT

**(Choose two from Desserts list)**

TEA, COFFEE & DINNER MINTS

# Refreshments

## ARRIVAL & RECEPTION REFRESHMENTS

Tea/Coffee	£1.25
Fruit Cordial (per Jug)	£3.00
Mineral Water (per Litre)	£4.25
Mulled Wine	£3.50
Bucks Fizz	£3.75
Sparkling Grape Juice (per 750ml)	£5.75
Cocktails (per Pitcher)	£11.95
Sherry	£2.75
After Dinner Liqueur	£3.00
Assorted Biscuits	£1.00
Shortbread	£1.25
Tray Bakes	£1.50
Petit Fours	£2.50
Mixed Scones with Preserves	£2.00
Nibbles (Tortilla Chips, Crisps, Bombay Mix & Nuts)	£2.50
Canapes	£3.00
Strawberries & Cream	£3.50

## DRINKS PACKAGES

	Sun-Thu	Fri & Sat		Sun-Thu	Fri & Sat
<b>No. 1</b>	£3.95	£4.50	<b>No. 2</b>	£7.50	£8.50
<b>On Arrival:</b> Tea / Coffee & Biscuits			<b>On Arrival:</b> Tea / Coffee & Shortbread		
<b>With Dinner:</b> Fruit Cordial			<b>With Dinner:</b> Fruit Cordial and 1 Glass of Red or White House Wine		
<b>As Toast:</b> Sparkling Grape Juice			<b>As Toast:</b> 1 Glass of Sparkling Wine or Grape Juice		
<b>No. 3</b>	£11.50	£12.95	<b>No. 4</b>	£13.50	£14.95
<b>On Arrival:</b> Bucks Fizz, Tea / Coffee & Tray Bakes			<b>On Arrival:</b> Bucks Fizz, Sherry, Tea / Coffee & Petit Fours		
<b>With Dinner:</b> Fruit Cordial and 2 Glasses of Red or White House Wine			<b>With Dinner:</b> Fruit Cordial and 2 Glasses of Red or White House Wine		
<b>As Toast:</b> 1 Glass of Cava or Sparkling Grape Juice			<b>As Toast:</b> 1 Glass of Cava or Sparkling Grape Juice		
<b>No. 5</b>	£15.50	£17.25	<b>No. 6</b>	£16.50	£18.50
<b>On Arrival:</b> Bucks Fizz, Tea / Coffee, Canapes & Nibbles			<b>On Arrival:</b> Bucks Fizz, Sherry, Tea / Coffee, Petit Fours and Strawberries & Cream		
<b>With Dinner:</b> Fruit Cordial and 2 Glasses of Red or White House Wine			<b>With Dinner:</b> Fruit Cordial and 2 Glasses of Red or White House Wine		
<b>As Toast:</b> 1 Glass of Cava or Sparkling Grape Juice			<b>As Toast:</b> 1 Glass of Cava or Sparkling Grape Juice		

\* Packages above are prices per Person

# Evening Buffet Menus

## FINGER BUFFET

(Minimum 20 Persons)

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<b>3 from Selection</b>	<b>£6.50</b>
<b>5 from Selection</b>	<b>£8.25</b>
<b>7 from Selection</b>	<b>£10.00</b>
<b>with Tea/Coffee add 75p</b>	

(Choose from Selection below)

**Assorted Sandwiches**

**Cocktail Sausages**

**Sausage Rolls**

**Samosas**

**Onion Bhaji**

**Filo Prawns**

**Cod Goujons**

**Seafood Vol-Au-Vents**

**Quiche Lorraine**

**Mini Spring Rolls**

**Mushroom Vol-Au-Vents**

**Chicken Vol-Au-Vents**

**BBQ Chicken Wings**

**Chicken Strips**

**Sticky Ribs**

**Pizza Slices**

**Garlic Bread**

**Spicy Potato Wedges**

**Fresh Cut Chips**

*(Finger Buffet is served with complimentary Dips)*

## PARTY CATERING

(Minimum 20 Persons)

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<b>Soup</b>	<b>£3.50</b>
<b>Sausage or Bacon Rolls</b>	<b>£3.95</b>
<b>Hot Roast Beef Rolls</b>	<b>£4.95</b>
<b>Canapes</b>	<b>£3.00</b>
<b>Nibbles (Tortilla Chips, Crisps, Bombay Mix &amp; Nuts)</b>	<b>£2.50</b>
<b>Desserts</b>	<b>£4.50</b>

## HOT FORK BUFFET

(Minimum 20 Persons)

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<b>1 from Selection</b>	<b>£9.95</b>
<b>2 from Selection</b>	<b>£12.95</b>

(Choose from Selection below)

**Chicken Curry; Sweet & Sour Chicken;**

**Chicken Bourguignon; Sweet Chilli Chicken;**

**Beef Stroganoff; Beef Curry;**

**Beef Bourguignon; Chilli con Carne;**

**Sweet & Sour Pork; Pork Stroganoff;**

**Vegetable Lasagne; Vegetable Curry;**

**Vegetable Stroganoff**

Baked Potatoes; Oriental Rice;

French Bread; Garlic Bread;

Tossed Salad

**Tea / Coffee**



# Suggested Reception

**A.**                      **Sun-Thu**                      **Fri**                      **Sat**  
                                  **£21.50**                      **£23.50**                      **£25.50**

**On Arrival:** Tea / Coffee & Biscuits  
**As Starter:** Farmhouse Broth  
**With Dinner:** Fruit Cordial  
**As Main Course:** Roast Breast of Chicken & Smoked Bacon with Savoury Stuffing & Traditional Gravy, served with Garden Peas & Honeyed Carrots, Creamed & Roast Potatoes  
**As Dessert:** Profiteroles & Chocolate Sauce  
**To Finish:** Tea / Coffee & Dinner Mints

**B.**                      **Sun-Thu**                      **Fri**                      **Sat**  
                                  **£25.45**                      **£28.00**                      **£29.50**

**On Arrival:** Tea / Coffee & Biscuits  
**As Starter:** Potato & Leek Soup  
**With Dinner:** Fruit Cordial  
**As Main Course:** Supreme Fillet of Chicken stuffed with Brie, served with a White Wine & Herb Sauce, French Beans & Honeyed Carrots, Gratin & Jacket Baby Boiled Potatoes  
**As Dessert:** Fresh Fruit Pavlova  
**As Toast:** Sparkling Grape Juice  
**To Finish:** Tea / Coffee & Dinner Mints

**C.**                      **Sun-Thu**                      **Fri**                      **Sat**  
                                  **£28.50**                      **£31.50**                      **£33.25**

**On Arrival:** Tea / Coffee & Shortbread  
**As Starter:** Cream of Vegetable Soup  
**With Dinner:** Fruit Cordial and 1 Glass of Red or White House Wine  
**As Main Course:** Roast Breast of Chicken & Smoked Bacon with Savoury Stuffing & Traditional Gravy or Fillet of Salmon with Hollandaise Sauce, served with Broccoli & Honeyed Carrots, Creamed & Saute Potatoes  
**As Dessert:** Fresh Fruit Salad  
**As Toast:** 1 Glass of Sparkling Wine or Grape Juice  
**To Finish:** Tea / Coffee & Dinner Mints

**D.**                      **Sun-Thu**                      **Fri**                      **Sat**  
                                  **£33.00**                      **£36.00**                      **£38.00**

**On Arrival:** Tea / Coffee & Shortbread  
**As Starter:** Lentil & Bacon Soup  
**As Appetizer:** Champagne Sorbet with Seasonal Berries  
**With Dinner:** Fruit Cordial and 1 Glass of Red or White House Wine  
**As Main Course:** Prime Irish Roast Beef with Traditional Gravy & Horseradish Sauce, served with Buttered Sprouts & Cauliflower Mornay, Creamed & Roast Potatoes  
**As Dessert:** Assiettes of 3 Mini Desserts  
**As Toast:** 1 Glass of Sparkling Wine or Grape Juice  
**To Finish:** Tea / Coffee & Dinner Mints

**E.**                      **Sun-Thu**                      **Fri**                      **Sat**  
                                  **£38.50**                      **£41.95**                      **£44.45**

**On Arrival:** Tea / Coffee & Tray Bakes  
**As Starter:** Roast Tomato & Basil Soup  
**With Dinner:** Fruit Cordial and 2 Glasses of Red or White House Wine  
**As Main Course:** Roast Turkey & Ham with Savoury Stuffing, Traditional Gravy & Cranberry Sauce, served with Oven Roasted Parsnips & Honeyed Carrots, Creamed & Roast Potatoes  
**As Dessert:** Baileys Irish Cream Cheesecake  
**As Toast:** 1 Glass of Cava or Sparkling Grape Juice  
**To Finish:** Tea / Coffee & Dinner Mints  
**As Evening Buffet:** Assorted Sandwiches, Honey Glazed Cocktail Sausages & Mushroom Vol-Au-Vents

**F.**                      **Sun-Thu**                      **Fri**                      **Sat**  
                                  **£48.50**                      **£52.75**                      **£55.70**

**On Arrival:** Bucks Fizz, Tea / Coffee, Canapes & Nibbles  
**As Starter:** Chilled Fan of Melon & Fruit Coulls  
**With Dinner:** Fruit Cordial and 2 Glasses of Red or White House Wine  
**As Main Course:** Oven Roasted Sirloin of Beef with Peppered Sauce or Traditional Gravy, Yorkshire Pudding & Horseradish Sauce, served with French Beans & Honeyed Carrots Creamed, Jacket Baby Boiled & Roast Potatoes  
**As Dessert:** Fresh Fruit Pavlova or Profiteroles & Chocolate Sauce  
**As Toast:** 1 Glass of Cava or Sparkling Grape Juice  
**To Finish:** Tea / Coffee & Dinner Mints  
**As Evening Buffet:** Chicken Strips, Filo Prawns, Spicy Wedges and Dips

# Decorative Packages

We are pleased to offer two exclusive packages in conjunction with Party Solutions.



## Package 1

Top Table Backdrop & Skirt  
with feature Fairy Lights  
Chair Covers with Bow to compliment  
your chosen colour scheme

**£6.00 per Guest (Mon-Thurs)**

**£7.00 per Guest (Fri-Sun)**

## Package 2

Top Table Backdrop & Skirt  
with feature Fairy Lights  
Chair Covers with Bow to compliment  
your chosen colour scheme  
'Vase & Mirror' Table Centre-pieces

**£7.00 per Guest (Mon-Thurs)**

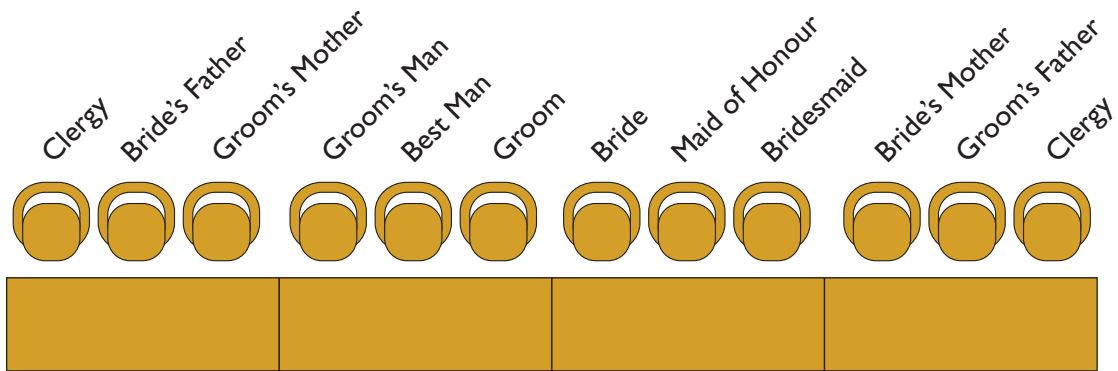
**£8.00 per Guest (Fri-Sun)**

*(minimum of 60 guests apply)*

# Traditional Speeches & Toasts

1. The Hotel Banqueting Manager asks guests to stand and greet the Bride and Groom as they enter the banqueting suite for the meal.
2. The Hotel Banqueting Manager asks Clergyman or nominated person to say Grace before the meal.
3. The Hotel Banqueting Manager asks the Bride and Groom to cut the Cake after dessert has been cleared.
4. Best Man calls on Bride's Father or Family representative to say a few words followed by a toast to the Bride and Groom.
5. Best Man calls Groom's Father or Family representative to speak and propose health and happiness to the Bride & Groom.
6. Best Man calls on the Groom to reply and proposes a toast to the Bridesmaids.
7. Best Man replies on behalf of the Bridesmaids.
8. The Best Man calls on anyone else who wants to speak.
9. Best Man/Groom's Man reads cards, telegrams and offers greetings from the guests.

# Seating / Table Plan

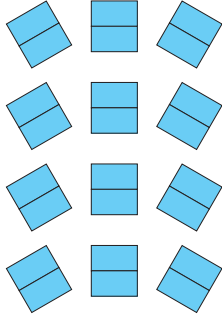


## DUNMURRY SUITE

## MALONE SUITE

### Block

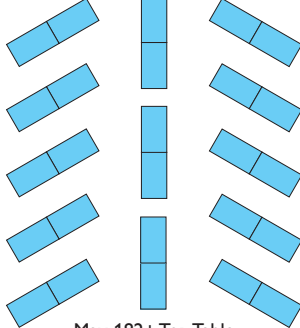
Top Table (recommend 12)



Max 120 + Top Table

### Sprigs

Top Table (recommend 12)



Max 182+ Top Table

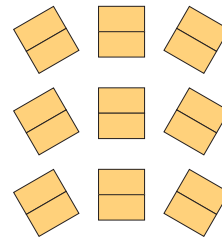
### Ceremony



Maximum numbers as Reception

### Block

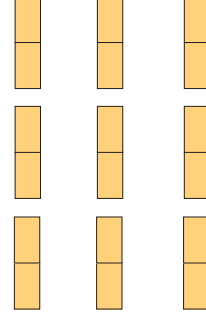
Top Table (recommend 12)



Max 90 + Top Table

### Sprigs

Top Table (recommend 12)



Max 108 + Top Table

### Ceremony

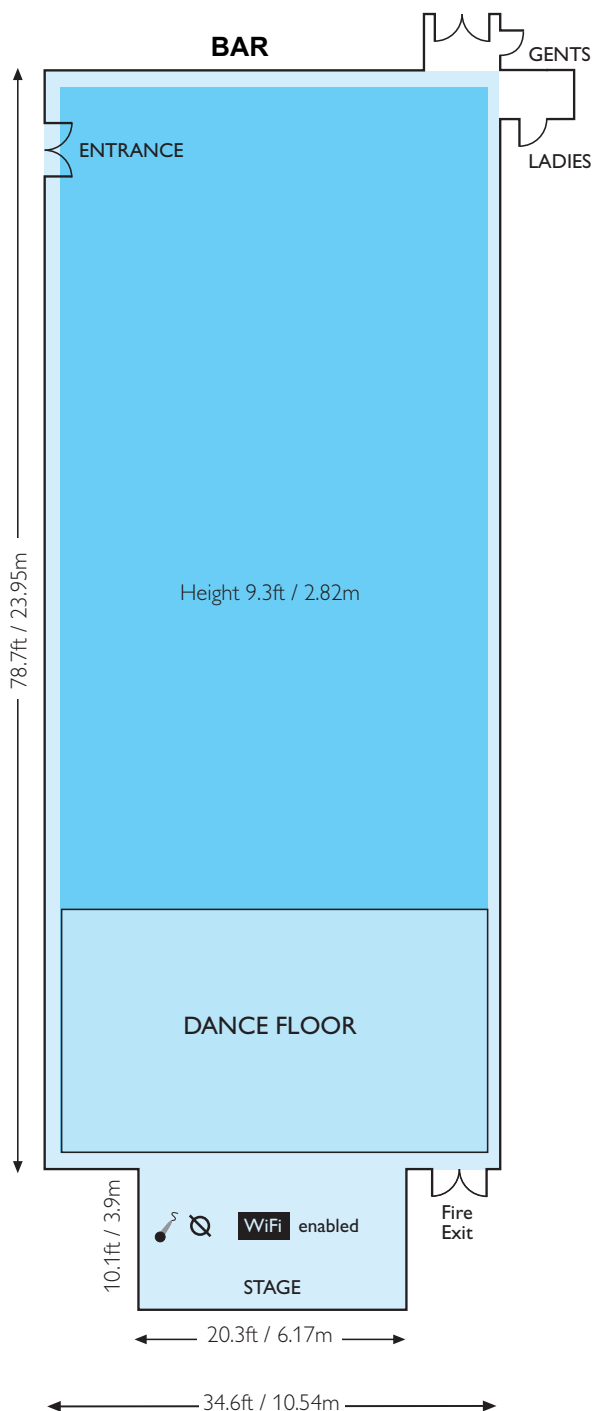


Maximum numbers as Reception

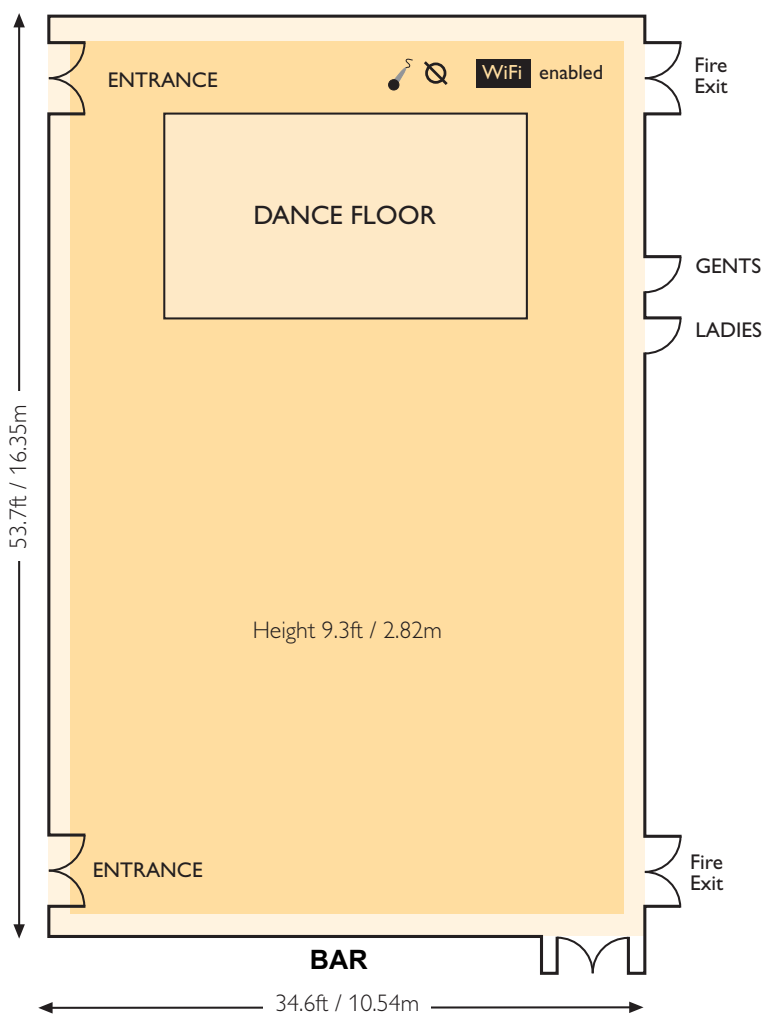
# Capacity

Function Room	Capacities			Area m <sup>2</sup>
	Block Dining Reception	Sprigs Dining Reception	Ceremony	
<b>Dunmurry Suite</b>	132	194	As Reception	276
<b>Malone Suite</b>	102	120	As Reception	172

## DUNMURRY SUITE



## MALONE SUITE



# Your Countdown Diary

## 2 YEARS - 1 YEAR

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- Book your Reception at the Beechlawn House Hotel and confirm by payment of your initial deposit and 1st confirmation deposit
- Visit your clergyman or obtain registrar's certificate if necessary
- Compile wedding guest list
- Choose bridesmaids, best man and ushers
- Have fittings for your own and bridesmaids' dresses

## 1 YEAR

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- Book wedding cars
- Book photographer/video company
- Make payment of 2nd confirmation deposit to the Hotel



## 4 MONTHS

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- Order wedding cake
- Buy wedding rings
- Order wedding stationery for ceremony and reception
- Organise wedding gift list

## 3 MONTHS

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- Confirm reception details and pay final deposit to the Hotel
- Buy the presents for your attendants
- Organise all wedding flowers

## 2 MONTHS

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- Post wedding invitations
- Make list of acceptances and refusals as they are returned
- Send thank you letters for wedding presents as they arrive

## 1 MONTH

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- Arrange a seating plan for the reception
- Go to hairdressers with your headwear and book final appointment
- Practise any new make-up
- Check all wedding clothes are near completion
- Hold your hen and stag night

## 1 WEEK

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- Hold wedding ceremony rehearsal
- Make final checks - cake, transport, flowers and photographer
- Check all your wedding clothes

## 48 HOURS

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- Confirm final numbers, provide seating plan and make final payment to Hotel

## 24 HOURS

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- Arrange delivery of cake to Hotel
- Arrange to have going-away clothes and suitcase taken to the Hotel

# Terms & Conditions

1. All Deposits are non-refundable or transferable.
2. Room hire & overnight accommodation will incur additional costs if the minimum numbers are not catered for: Malone Suite 60 adults, Dunmurry Suite 100 adults
3. Initial deposit of £200.00 is required to secure a booking.
4. 2 Years prior to your reception a 1st confirmation deposit of £300.00 is required.
5. 1 Year prior to your reception a 2nd confirmation deposit of £250 is required
6. 3 months prior to your reception a final deposit of £250.00 is required.
7. Menu choice and full details are required 3 months prior to your reception.
8. Final numbers and full payment are required 48 hours before the reception and payment will be made on these numbers at the price applicable on the wedding day.
9. All accounts should be cleared by Bankers Draft, Cash, Credit or Debit Card. (No surcharge for payment by Credit Cards)
10. All Weddings must have a seating plan confirmed with the hotel 48 hours prior to reception.
11. All prices are inclusive of VAT
12. All prices indicated are correct at the time of print and are valid until 31st December 2012, however they may be subject to fluctuations if excessive cost increases are incurred. Any price increase within the current year should not exceed 5%.
13. No food or beverages are to be brought onto the premises by the client or their guests.
14. Miniature Favours can be provided by the hotel as alcohol not purchased on the premises is not permitted.
15. The client assumes responsibility for damage caused by them or any guests, or other persons attending their reception, whether in the function suite reserved or any other part of the hotel.
16. The client undertakes to make good or pay restitution for any material damage of furniture, fixtures or equipment, that may be caused by persons attending your reception or working on your behalf.
17. Nothing should be affixed to the floor, walls, ceiling or columns of the hotel by nails, screws, drawing pins or tape.
18. No advertisement, notice, decoration, flag, emblem or device referring to your reception may be attached or displayed in or above the interior or exterior of the hotel unless by prior arrangement with management.
19. Patrons are expected to comply with health and safety regulations.
20. The Client undertakes to bring their function to an end at the agreed time and ensures that their guests vacate the premises.
21. All cancellations must be in writing at least 3 months before the date reserved or a further cancellation fee will be charged.
22. The hotel has the right to approve any external entertainment or activities or persons working on your behalf which you have arranged and the hotel cannot accept liability for any resulting costs.
23. Accommodation at the Beechlawn House Hotel is subject to availability and is sold on a 'First Come Basis'. Bedroom accommodation may only be reserved with a £30 deposit per room and valid Credit Card details. No provisional bookings will be accepted. (Alcohol is not permitted in the bedrooms unless purchased on the premises.)
24. The hotel will not be liable for any failure or delay in providing facilities, service, Food & Beverages as a result of events outside its control.
25. For any reason 'Beyond its Control' the hotel may need to make any amendments to your booking we reserve the right to offer an alternative choice.
26. The hotel is not liable for the damage or loss of any articles left on the premises before, during or after the reception.



BEECHLAWN  
HOUSE HOTEL

*The perfect  
venue for your  
perfect day...*



# Mid Week Wedding Offer

up to 60 Guests for just £1000

## your wedding package includes

- A red carpet welcome for your wedding party
- Experienced Banqueting Manager to co-ordinate and liaise with you on your very special day
- Four Course Wedding Meal & Refreshments (as shown)

<b>On Arrival:</b>	Tea / Coffee & Biscuits
<b>On the Table:</b>	Jugs of Fruit Cordial
<b>Starter:</b>	Farmhouse Broth
<b>Main Course:</b>	Roast Breast of Chicken, Smoked Bacon with Savoury Stuffing & Traditional Gravy, served with Garden Peas & Honeyed Carrots, Creamed & Roast Potatoes
<b>Dessert:</b>	Fresh Fruit Pavlova
<b>To Finish:</b>	Tea / Coffee & Dinner Mints
(Vegetarian options available)	

- Table plan to assist seating arrangements
- White linen table cloths
- Table napkins to compliment your chosen colour scheme
- Cake stands & knife for presentation and cutting of the cake
- Landscaped garden for photographs
- Many areas inside are suitable for photographs, should the weather be inclement
- Complimentary Room Hire for your Reception and Evening Entertainment, for a Civil Ceremony add £100 room hire
- Entertainment Licence until 1am  
with DJ add £200 | with Band add £500 | or provide your own
- Overnight accommodation for the Bride & Groom with our compliments
- Ample car parking facilities for your guests

### Terms and Conditions:

Offer only available Sunday to Thursday (all dates are subject to availability)  
£500 non-refundable deposit payable on booking, then normal payment terms apply  
Any additional meals for over 60 guests will be charged at £20 per person  
Price of £1000 applicable until 30/12/2012  
Wedding Terms & Conditions from numbers 5-26 also apply