

wyckhillhouse

STOW-ON-THE-WOLD

contemporary weddings



nichehotels

yourdayyourway

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general information

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at **wyckhillhouse** weddings are a la carte, designed to your specifications making life easier with suggested food and drink packages combined. the chef and events team have come up with some great menus, winning formulas and something a little bit different to help you conjure how your ideal day will be at **wyckhillhouse**.

the award-winning kitchen has for 3 years consecutively been awarded the coveted 2 aa rosettes and are hoping in 2006/07 to increase this to 3. consultations can be made to discuss your menu with the chef and your wedding coordinator. we offer a menu tasting for the couple when the final preferred options have been narrowed down to two favourites with vegetarian options.

creating a bespoke menu or choosing a la carte is great, but don't forget this does not include the items in the packages. these are individually priced throughout this information pack and summarised for ease of budgeting.

other thoughts

we've managed one or two special events over the years, so feel free to ask us any manner of question, nothing has been too random...yet.

original arrivals

speech finale

grand entrances

sense of order

welcomedrink distractions

memorable touches

extravagant romance

indulgence

hot air balloons, helicopter, tractors

fireworks inside and out

bands and discos

master of ceremonies, lookie-likie's

jazz, chocolate fountains/marshmallow mountains

specialist companies: room dressing and themes

flowers, petals and candle arrangements

pre-spa treatments, or as great gifts

if you are working on 2007/8 and beyond add 5% per annum to gain an approximate price.

civilceremonies commitmentceremonies&roomhire

wyckhillhouse has four rooms licensed for civil and commitment ceremonies. our fees are in addition to the charges levied by the registrars.

roomhirecharges

bespoke and a'la carte menus and drinks.

up to 40 guests	1000.00
up to 80 guests	1500.00
up to 150 guests	2000.00
marquee on the orangery lawn up to 200 guests	4625.00*
exclusive use	on request

* marquee's are individually priced, this is a fairly accurate guide but depends on your requirements.

** these charges are based on menus for a'la carte only, room hire is included in our all inclusive packages.

civilceremonies, commitmentceremoniesandblessings

adamroom licensed for a maximum of 80 persons. overlooking the landscaped gardens and windrush valley with its original adams fireplace, elaborate frescos and air-conditioning this room is ideal for a summer wedding.

heythroom licensed for a maximum of 70 persons. benefiting from a real roaring log fire and original shutters this room is ideal for winter weddings.

thelibrary licensed for a maximum of 24 persons. wood panelled with views over the croquet lawn, original fireplace and picture windows, this room is perfect for the more intimate wedding.

thelordrissington licensed for a maximum of 150 persons. elevated room with double doors leading to a private balcony with views over the windrush valley.

please remember to contact the registry office to check availability of dates and times and to book your ceremony

up to 24 persons	750.00
up to 70 persons	1800.00
up to 80 persons	2800.00
up to 150 persons	5800.00

* these prices are for the hire of a room for a civil or commitment ceremony only and may be reduced if the ceremony is not being held on a saturday or if other items of the celebration are also being booked, like one of our all inclusive packages.

ask your co-ordinator to help you with your quote to accurately plan your budget. packages include room hire but are subject to the minimum numbers for the room which are subject to further restriction on popular dates and most saturday's. these charges for a commitment ceremony are in addition to the a'la carte room hire and the charges incurred by the registrar.

allinclusivepackages

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packages; it's not the most flattering title but our **allinclusivepackages** provide the most flexible on the market. instead of having the wine and menu dictated, our packages give a price range so you can choose your preferred wines that fit within the allowance according to your selection and the same goes for the menus. don't forget our packages also include all of these little extras:

allinclusivepackages

red carpet, an area for your welcome drinks on arrival and the drinks of your choice see

drinksmadesimple

use of grounds for photographs and landing of helicopters

hire of the celebration room for your meal

3 course menu, **menusmadesimple**

coffee and tea which can be served with your wedding cake

3 glasses of wine per person, red or white of your choice, **drinksmadesimple**

toast drink of your choice, 1 glass per person, **drinksmadesimple**

menucards provided and typed

placecards provided and typed

noticeboard for your tableplan and use of frame

tableplan typed and printed on a3 size white paper

all crockery, cutlery, glassware and crisp white linen tablecloths and napkins

accommodation for the bride and groom in a suite including breakfast in bed

reduced price accommodation with a limited allocation for your guests

allinclusivepackages - minimumnumbers

adam 30 people, **heythrop** 30 people, **restaurant&conservatory** 70 people,

thelordrissington 110 people

discountsonpackages for weddings not held on saturdays

upto20%

restrictions apply ask for details: minimum numbers apply to the packages and some saturdays ask for advice.

discountsonaccommodation offered to clients booking our **allinclusivepackages**.

the discount varies, your co-ordinator will appropriately quote based on your enquiry.

discountsonanniversarydinners for clients booking our **allinclusivepackages** we offer free private room hire for your first anniversary celebration in either the **heythrop**, **library** or **adamroom**.

restrictions may apply on some dates

spackages

don't forget to ask about our spa packages available from november 2006.

drinksmalesimple

suggestionone **27.00pp**

- forthereception** 2 glasses mulled wine, bucks fizz or sparkling wine
- forthemeal** 3 glasses white or red wine (up to £20 per bottle)
- forthetoast** 1 glass of sparkling wine

suggestiontwo **39.50pp**

- forthereception** 2 glasses of devaux grande reserve brut nv champagne or
2 glasses of kir royale or
2 glasses of classic gin or vodka martinis
straight up or with a twist
- forthemeal** 3 glasses white or red wine (up to £25 per bottle)
- forthetoast** 1 glass of devaux grande reserve brut nv champagne

suggestionthree **69.00pp**

- forthereception** 2 glasses of veuve clicquot yellow label or
2 glasses of bollinger special cuvee
- forthemeal** 3 glasses white or red wine, any from the list
- forthetoast** 1 glass of veuve clicquot yellow label or
1 glass of bollinger special cuvee

suggestionfour **85.00pp**

- forthereception** 2 glasses of veuve clicquot yellow label or
2 glasses of bollinger special cuvee
- forthemeal** 3 glasses white or red wine, from any on the list
- withcheese** 1 glass of taylor's late bottled vintage port
- forthetoast** 1 glass of veuve clicquot yellow label or
1 glass of bollinger special cuvee
- onefortheroad** 1 glass of remy martin or any liqueur

menusmadesimple

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suggestionone

69.00pp

starter	any soup or starter up to 6.95pp
main	any main course up to 16.50pp
pudding	any pudding up to 6.50pp
drinks	package at 27.00pp
hire	drinks area, room for meal & package items

suggestiontwo

79.00pp

starter	any soup or starter up to 9.75pp
main	any main course up to 21.50pp
pudding	any pudding up to 8.50pp
drinks	package at 27.00pp
hire	drinks area, room for meal & package items

suggestionthree

89.00pp

starter	any soup or starter up to 9.50pp
main	any main course up to 19.50pp
pudding	any pudding up to 7.25pp
drinks	package at 39.50pp
hire	drinks area, room for meal & package items

suggestionfour

99.00pp

starter	any soup or starter or
intermediate	sorbet if choose a starter up to 8.50pp
main	any main course
pudding	any pudding
cheese	if choice of main course is up to 18.50pp
drinks	package at 39.50pp
hire	drinks area, room for meal & package items

drinks a' la carte

	per bottle
<p>champagne and sparkling wine</p> <p>devaux grande reserve brut nv</p> <p>matured for a minimum of three years in the bottle for a fresh & fruity taste. aromas of freshly baked bread with a long, lingering finish.</p>	45.50
<p>veuve clicquot yellow label</p> <p>full bodied, rich, fruity with great elegance and a delightful long finish.</p>	69.00
<p>bollinger special cuvee nv</p> <p>matured for a minimum of 3 years, special cuvee is the quintessential expression of the bollinger style. on average 80% of the grapes come from premiers & grand cru's in champagne.</p>	69.00
<p>laurent perrier rosé nv</p> <p>fruity and fresh with a rounded, smooth body.</p>	73.00
<p>veuve st vincent brut, nv france</p> <p>a great sparkler from france that is light, dry & easy drinking.</p>	19.95
<p>white bordeaux</p> <p>chateau bel air blanc</p> <p>wonderfully rich, soft and succulent wine in a classic graves style</p>	24.50
<p>red bordeaux</p> <p>monts & vaux malbec merlot vin de pays du lot</p> <p>the concentration of malbec with the softer juiciness of merlot combine in this bright ruby red.</p>	19.95
<p>white burgundy</p> <p>macon lugny 'les charmes</p> <p>rich nutty chardonnay on the nose with long lasting and enticing flavours on the palate.</p>	24.50
<p>chablis, domaine jean durup</p> <p>classic chablis – unadulterated chardonnay. steely dry and crisp. well made wine from a well-known producer.</p>	29.75
<p>red burgundy</p> <p>beaujolais villages 'chateau de nety' chandesais</p> <p>lots of rich concentrated fruit, good length and balance</p>	19.50
<p>fleurie, chateau de fleurie, domaine liron et fils</p> <p>terrific wine that is one of the best selling beaujolais cru. powerful yet stylish.</p>	29.75

drinks a' la carte

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rhonered	perbottle
cotes du rhone, chateau la renjardiere	19.75
gold medal paris 2002. soft and stylish wine showing the generosity typical of the southern rhone.	
chateauneuf du pape, chais du batard	35.50
a big rolling hearty wine, brimming with curranty fruit, lifted by careful barrel ageing	
loirevalley	
sancerre 'la crele', domaine lucien thomas	29.95
rich sauvignon bouquet and crisp gooseberry fruit on the palate.	
pouilly fume 'genetin', domaine tinel blondelet	34.50
quality fume made from 'vieilles vignes'. full sauvignon on the nose.	
italianwhite	
pinot grigio, la tunella, venezia-giulia	19.75
soft aromas which are succulent and fruity with a hint of lemon.	
italianred	
chianti leonardo, cantine leonardo da vinci	23.50
silver medal iwc 2002. well balanced wine with mouth-filling fruit flavours and very long finish.	
barolo, gigi rosso	39.95
deep in colour with blackcurrant and red berries on the nose and palate.	
spanishred	
rioja reserva, campo viejo	27.50
popular rioja house which never fails to appeal. mature rich fruit flavours.	
chileanwhite	
la huerta sauvignon blanc	19.50
soft, leafy sauvignon on the nose with delicious deep soft flavours on the palate.	
chileanred	
la huerta cabernet sauvignon	19.50
a wine brimming with soft, succulent blackcurrant fruit. ripe and youthful with good variety colour.	
australianwhite	
rothbury estate hunter valley verdelho	23.50
a nose of passion fruit, mango and pawpaw followed by lingering, soft, elegant, tropical fruit flavours.	
australian red	
brian mcguigan private bin shiraz	21.50
with the richness so typical of australian shiaz, this is full-flavoured and spicy with ripe fruit flavours. soft and approachable.	

we reserve the right to change shippers and vintages. all prices are inclusive of vat

menu a la carte

canapés option one

6.95pp

11

cold

duck liver parfait & orange compote
rosemary croutons, tomato & mozzarella
mini red onion tartlet
smoked salmon & lemon cream

warm

mini quiche lorraine
chicken & sesame seed satay
cotswold sausage, honey & mint
vegetable spring rolls

canapés option two

10.95pp

cold

smoked duck & walnut salad
cherry tomato & avocado salsa
ham & leek mini scones
asparagus, tomato & cream cheese
smoked trout & cucumber tarts

warm

prawn & sesame seed toast
vegetarian samosa
goats cheese & apple tarts
mini crab cakes
sunblushed tomato & spinach quiche

menu a la carte

12

soups

cold

6.95pp

iced gazpachio soup & garlic croutons
cucumber & mint soup, toasted almonds
chilled melon soup, port syrup
honey & banana soup, chocolate chip cookies
vichyssoise soup, cheese straws

hot

6.95pp

curried parsnip soup, honey & coriander cream
plum tomato soup, crème fraiche & chives
wild mushroom & garlic soup, herb croutons
french onion soup, smoked cheddar croutons
butternut squash & thyme soup
mussel & vegetable broth scented with saffron
pearl barley & winter vegetable broth
chicken consommé, poached quail eggs & pearl vegetables
carrot & ginger soup, coriander croutons

lobster & seafood bisque, rosemary bread

9.00pp

menu a la carte

starters

	price on request
platter of oysters, lemon grass, shredded vegetables & dill dressing	
scallop & lobster ravioli, creamed cabbage, asparagus & shellfish velouté	14.75pp
assiette of smoked fish, salad greens, horseradish & lemon vinaigrette	9.95pp
pressed baby leek & corn fed chicken terrine, pickled vegetables & toasted brioche	9.75pp
smooth chicken liver & foie gras parfait, rich truffle oil & crisp pancetta	9.50pp
confit duck leg, oriental vegetables & sesame oil	8.75pp
warm goats cheese, hazelnut, fennel & avocado salad, beetroot jus (v)	8.75pp
fennel, caramelised onion & gruyere tart, walnut dressing (v)	8.75pp
char grilled asparagus, parmesan, sun blushed tomato, olive oil dressing (v)	8.50pp
buffalo mozzarella, roasted vegetables, rocket salad & pesto (v)	8.50pp
baked aubergine, basil & feta cheese crust, sun-blushed tomatoes (v)	8.50pp
carpaccio of peppered beef, olive tomatoes, parmesan & rocket leaves	8.25pp
salad of green beans, artichoke hearts, endive & parsnip crisps (v)	8.25pp
double baked stilton soufflé, pak choi & watercress (v)	7.25pp
crab & salmon fish cake, braised leeks, light grain mustard cream	6.95pp
endive, stilton & walnut salad, aged balsamic vinegar(v)	6.95pp
ham hock & parsley terrine wrapped in savoy cabbage, spiced fruit chutney	6.95pp
duck liver pate, purple fig compote	6.95pp
potted salmon and haddock, cucumber and horseradish cream	6.95pp

menu a la carte

14

sorbet

5.50pp

green apple
passion fruit
strawberry
orange
kiwi fruit
blackcurrant & crème de cassis
raspberry
mango
lemon
redcurrant
champagne
gin and tonic
lemon parsley and gin
aftershock
wild strawberry and banana
pear and cinnamon
tia maria
whiskey

menu a la carte

maincourse

	price on request
monkfish wrapped in parma ham leek mash, pesto & balsamic dressing	
fillet of beef, sautéed foie gras, potato & herb galette, forestiere sauce	25.50pp
haunch of venison, apple & cranberry compote, fondant potato & game jus	21.50pp
fillets of seabass, baby leek & langoustine risotto, caviar beurre blanc	19.50pp
baked cod, spaghetti of vegetables, thai green curry cream	18.75pp
roast sirloin of beef, horseradish mash, red wine & onion gravy	18.50pp
braised shank of lamb, red onion mash, tomato & mint jus	16.50pp
pork tenderloin, dauphinoise potatoes, stilton & smoked bacon cream	16.50pp
tagliatelle of field mushroom, rocket leaves, parmesan & basil oil (v)	16.25pp
shallot tart tatin, saffron new potatoes, rocket & parmesan, red pepper syrup (v)	15.95pp
roast bell pepper, black eye bean cous cous braised leeks and herbs (v)	15.75pp
vegetable kebab, sweet potatoes, salad greens, spiced chilli jam (v)	15.50pp
saffron risotto, steamed baby vegetables, wild mushrooms (v)	15.50pp
pan-fried chicken, bacon & mustard potatoes, wild mushroom & shallot jus	15.50pp
scottish salmon, buttered new potatoes, saffron spinach & tomato cream	15.50pp
mediterranean vegetable cannelloni,	15.50pp
aubergine caviar, beetroot crisps (v)	15.50pp
open vegetable lasagne, goat's cheese & basil crust (v)	15.50pp

menu a la carte

16

puddings

rich dark chocolate & raspberry tart, white chocolate mille feuille, chocolate pannacotta, chocolate sorbet	8.50pp
raspberry crème brulee, basket of raspberry sorbet	7.25pp
dark truffle torte, almond nougatine, white chocolate sauce	7.25pp
lemon & blueberry cheesecake, crème fraiche, orange syrup	6.75pp
honey & almond panna cotta, cinnamon & star anise syrup	6.50pp
sticky toffee pudding, poached apricots & white chocolate ice cream	6.50pp
warm pear & almond tart, honey anglaise	6.50pp
marmalade bread & butter pudding, fruit compote	6.50pp
black currant & cassis delice, blackcurrant coulis	6.25pp
chocolate, amaretto & banana parfait, butterscotch sauce	6.25pp
glazed lemon tart, mascarpone cream fresh raspberries	5.75pp
iced lime soufflé, citrus fruit syrup	5.50pp

menu a la carte

cheese platters & cheese plates

17

cheese courses	8.95pp
french & english cheeses	
mature cheddar	
cerney	
stilton	
somerset brie	
with water biscuits, celery, grapes & fruit chutney	
cheese platter per table suggestion (order allows portions for 8)	68.50

menu a la carte

18

evening buffet: fork food (option one)

17.50pp

hot

ham hock & leek pie, thyme potatoes, herb puff pastry lid
various homemade quiches

cold

selection of home cured meats to include
roast beef & horseradish, danish salami, pancetta,
bayonne ham, chorizo sausage, steamed salmon,
spinach & saffron roulade

salads and stuff

coleslaw
potato & watercress
cucumber & prawn
tomato, red onion & basil
cous cous
selection of rustic breads
olives
parsnip crisps
beetroot crisps

puddings

apple & ginger crumble, vanilla ice cream
mixed berry cheesecake, raspberry coulis
iced passion fruit parfait almond nougatine

please choose one pudding to accompany your buffet

evening buffet: fork food (option two)

25.00pp

hot

coq au vin, lardons of bacon & herbs

cold

platter of home cured meats to include
smoked ham, roast beef & asparagus, danish salami,
parma ham, shaved pastarami
seafood & sunblushed tomato terrine, aubergine caviar

menu a la carte

evening buffet: fork food (option two cont.)

salads and stuff

goats cheese, beetroot wrapped in spinach, tomato chutney
hot buttered new potatoes, wild mushroom & herb
cherry tomato & feta cheese, broad beans & pancetta
orange & fennel salad, mango shrimp & coriander
selection of rustic breads, olives, parsnip & beetroot crisps

puddings

strawberry crème brûlée, lemon curd ice cream
iced chocolate, amaretto & banana parfait
warm pecan tart, clotted cream ice cream

please choose one pudding to accompany your buffet

evening buffet: fork food (option three)

32.50pp

hot

steak & guinness pie, roasted vegetables, dauphinoise potatoes
buffalo mozzarella, asparagus & plum tomato tart, frizzy salad

cold

selection of home cured meats
smoked venison & duck, bresaola, milano salami, smoked ham
confit duck, wrapped in savoy cabbage, spiced plum jam
baby leek & lobster terrine, wild mushrooms & crisp parma ham

salads and stuff

goats cheese, rocket & beetroot, tuna nicoise,
wild rice salsa, pear, devon blue & hazelnut
cucumber & smoked salmon, selection of rustic breads
porsennie potatoes, marinated olives
parsnip crisps or beetroot crisps

puddings

cappuccino mousse, kahlua anglaise, dark chocolate & raspberry tart
iced lemon soufflé, almond nougatine

please choose one pudding to accompany the buffet

menu a la carte

20

fully decorated buffet

45.00pp

whole salmon, langoustine & lobster saffron mousse
hot carved suckling pig, apple & calvados compote
whole roasted honey glazed ham
roast rib of scottish beef, asparagus & horseradish
rock oysters, shredded vegetables & caviar
mediterranean vegetable cannelloni, red pepper syrup
platter of meats
smoked venison, de tray air dried ham, chorizo, smoked pot roasts

salads and stuff

king prawn & purple potato, rocket parma ham & strawberry
asparagus & orange, coconut cous cous
roasted squash & pecorino
herb roasted potatoes
selection of rustic breads

puddings

dark chocolate truffle torte, griottine cherries
exotic fruit tart, lychee compote, mango coulis
baileys cheesecake, hazelnut biscotti

please choose one pudding to accompany your buffet

menusa'lacarte

eveningbuffet: fingerfood

all are individually priced and you can **mixandmatch**. we thought we'd put some combinations together to get you thinking. remember they are all mini's for dainty eating!

suggestionone 13.00pp

cold

salmon & spinach roulade	3.00pp
tortilla crisps & spiced dips	1.00pp
crudities & dips	1.00pp

warm

barbeque spare ribs	3.00pp
mini cottage pies	1.00pp
assorted dim sums	2.00pp
onion bhajis	1.00pp
prawn & sesame seed toast, soya & waterchestnut dip	1.00pp

fingerpuds

wedding cake, we will prepare	own
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suggestiontwo 16.50pp

opensandwichestoinclude 7.50pp

- roast beef & horseradish
- cheddar cheese & tomato jam
- honey glazed ham & tarragon mustard
- smoked salmon & crème fraiche

cold

crudities & dips	1.00pp
broccoli & chorizo sausage quiche	2.00pp

warm

goujons of plaice, lemon & chive mayonnaise	3.00pp
oriental style chicken satay	2.00pp
mini vegetable spring rolls	1.00pp

fingerpuds

wedding cake	own
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menu a la carte

22

suggestion three

17.00pp

cold

tortilla wraps, hoi sin sauce & a selection of fillings
 mixed olives, feta cheese, sunblushed tomatoes
 sweet chilli marinade salmon en croute

2.00pp

3.00pp

2.00pp

hot

vegetable filled samosas
 tomato, basil & mozzarella pizza
 chinese spring rolls
 thai green pork fillet kebabs
 oriental spring rolls
 tempura of vegetables
 vegetable samosas

2.00pp

2.00pp

1.00pp

2.00pp

1.00pp

1.00pp

1.00pp

suggestion four

19.00pp

cold

assorted quiches
 profiteroles with duck liver parfait & onion chutney
 scotch eggs
 smoked trout on rosemary bread

3.00pp

2.00pp

2.00pp

2.00pp

hot

chicken korma triangles
 honey & mustard cotswold sausages
 thai vegetable moneybags
 potato jackets with cream cheese and chives
 vegetable & spinach pakora
 cocktail lamb samosas
 cornish recipe fish cakes

1.00pp

2.00pp

1.00pp

1.00pp

1.00pp

1.00pp

3.00pp

menu a la carte

evening buffet: fingerpuds

apricot fruit tartlets & vanilla cream	3.00pp
fruit kebabs, cinnamon syrup	2.00pp
assorted sponge fondants	2.00pp
caramel slice squares	1.00pp
chocolate fudge brownie	2.00pp
lemon curd tartlet	2.00pp
mini cappuccino eclairs	1.00pp
mini orange tarts, lemon crème fraiche	3.00pp
puff pastry cream slice	1.00pp
selection of seasonal fruits	1.50pp

barbeque: main & puddings (option one)

23.50pp

hot

barbeque beef burgers, sesame seed & tomato relish
 griddled sardines, lemon & tyme butter
 cotswold sausages, honey & mint
 chicken satay, capsicum relish
 buttered new potatoes
 mediterranean vegetable kebabs
 barbequed corn on the cob

salads and stuff

coleslaw
 tomato red onion & basil
 mixed leaves
 potato & watercress
 selection of rustic breads

puddings

tropical fruit salad, clotted cream
 tiramasu

menu a la carte

24

barbequemain&puddings (optiontwo)

29.50pp

hot

seasoned steaks
marinated chicken kebabs, ginger & yoghurt dressing
pork & spiced tomato burger, poppy seed bun
lemon & herb sea trout, cajun spice
barbequed corn on the cob
buttered new potatoes

saladsandstuff

classic nicoise
egg & fennel
pesto rice
pasta nut & parmesan
mixed leaves
selection of rustic breads

puddings

baked pineapple alaska
ginger & pear cheesecake

barbequemain&puddings (optionthree)

38.50pp

hot

spare ribs with hoi sin sauce
griddled lamb, lavender & balsamic marinade
peppered rump steaks & horseradish
salmon & prawn kebabs, chinese spices
grilled vegetable kebabs, tomato, basil & sausages
buttered warm new potatoes
barbequed corn on the cob

saladsandstuff

cous cous, three bean, courgette & mint, pasta, tomato & red onion, mixed leaves
roasted mediterranean vegetables in olive oil, selection of rustic breads

puddings

glazed lemon tart & raspberry coulis
cinnamon apples & crème anglaise

menu a la carte

barbequemain&puddings (optionfour)

48.50pp

25

hot

cajun spiced mackerel, lime & coriander
surf and turf barbeque brochettes
cous cous stuffed peppers
griddled lamb cutlets & rosemary
fillet of beef kebab, yoghurt & chive dressing
tenderloin of pork, thai green curry
wild boar & apple sausages
barbequed corn on the cob

salads and stuff

wild mushroom & rice, caesar, saffron & beetroot, cucumber prawn & dill
mixed leaves, buttered new potatoes, selection of rustic breads

puddings

baked bananas, spiced vanilla
fresh strawberries & raspberries, clotted cream

barbequemain&puddings (optionfive)

79.00pp

hot

whole spit roast suckling pig, sage & onion seasoning
medallions of peppered beef fillets & horseradish
6 bone rack of lamb, mint sherry dressing
tofu kebab, aubergine & peppers, miso pesto
whole baked seabass, lime & cajun spices
veggie burgers, coriander & garlic cream
baked mini jacket potatoes
buttered saffron potatoes

salads and stuff

lobster & king prawn salad, rocket, strawberry & parma ham, wild mushroom & chive salad
red wine pear & blue cheese, orange, fennel & asparagus salad, butternut squash & thyme
salad, mixed salad leaves, selection of rustic breads

puddings

dark chocolate truffle torte, griottine cherries
iced chocolate, amaretto and banana parfait

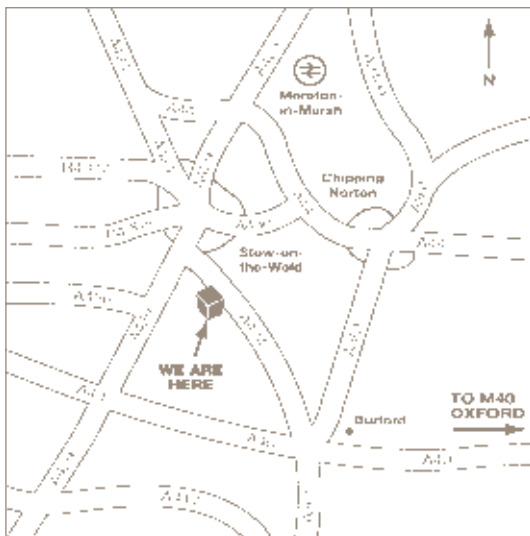
bookingyourwedding

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provisional bookings can be held initially for two weeks until a site visit can be arranged at a convenient time to yourself and your wedding co-ordinator, after the site visit a further short period of time may be allowed for the provisional booking to be held but as at maximum of two further weeks you will be asked to confirm the space being held by signing a contract and paying a £1000 non-refundable, non-transferable deposit. if this is does not reach the hotel during this period the hotel may automatically release the space.

the full balance is required for the total event six weeks prior to your event date. for further information on the terms and conditions please see our general terms enclosed with this information.

we highly recommend you take out insurance from a reputable supplier.



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terms&conditions

1 Preliminary

Save as otherwise expressed stated herein, these terms and conditions apply to all conference, banquet or other function bookings (including, without limitation, wedding receptions, dinners, lunches, day meetings or golf events) (herein after referred to as 'the Event'), whether or not accommodation is provided.

2 Definitions

In these terms and conditions the following expressions shall have the following meanings: 'Niche Hotels' means Niche Hotels Ltd, 'the Client' means the person, firm or company specified as such in the booking 'the Contract' means the agreement between Niche Hotels Ltd and the Client in relation to the Event incorporating the conditions and any amendments agreed in writing 'the Conditions' means the special conditions specified in the booking together with these general terms and conditions so far as the same are not inconsistent with any special conditions 'the scheduled date' means the first date upon which the hotel is used in relation to the Event.

3 Offer and Acceptance

- 3.1 This document shall constitute a quotation by the Hotel in relation to the Event subject to the Conditions. The signing and returning both copies of this document by the Client shall constitute an order by the client subject to the Conditions which shall only be binding upon Niche Hotels if it is accepted by Niche Hotels in writing.
- 3.2 An order must be placed with Niche Hotels in response to a quotation within 7 days of the quotation falling which it shall be deemed to have been withdrawn unless otherwise specifically agreed in writing by Niche Hotels
- 3.3 No variation waiver or supplement to the conditions shall be binding on Niche Hotels unless expressly authorised by Niche Hotels and the Client in writing.

4 Confirmation of Numbers

- 4.1 Non-residential Events
 - 4.1.1 Not later than 28 days prior to the scheduled date of the Event the Client shall notify the Hotel in writing of the Client's best estimate of the number of people attending the Event ('the estimated numbers')
 - 4.1.2 Not later than 14 days before such date the Client shall notify the Hotel of the final numbers of such people attending the Event ('the final numbers')
 - 4.1.3 Niche Hotels shall be under no obligation to accept any increase over the estimated numbers or the final numbers and any such acceptance shall be at Niche Hotels' sole and unfettered discretion
 - 4.1.4 The final numbers shall constitute the number of people in respect of which Niche Hotels shall charge the client in relation to the Event notwithstanding that the actual numbers attending is less (assuming no increase of the estimated numbers is accepted pursuant to Clause 4.1.3)
 - 4.1.5 If the final numbers are less than 90% of the estimated numbers then for the purposes of the Clause 4.1 the final numbers shall be deemed to be 90% of the estimated numbers.
- 4.2 Residential Events
 - 4.2.1 Where the Event includes bedroom accommodation, not later than 28 days prior to the scheduled date of the event, the Client shall notify the Hotel in writing of the final accommodation booking ('the final accommodation')
 - 4.2.2 Where at the time of placing this order bedroom accommodation has been reserved ('the reserved accommodation') Niche hotels shall be under no obligation to accept any increase over the reserved accommodation or the final accommodation and any such acceptance shall be at Niche Hotels' sole and unfettered discretion.
 - 4.2.3 The Client shall be charged for the final accommodation unless the final accommodation is less than 90% of the reserved accommodation (assuming no increase in the reserved accommodation or the final accommodation accepted pursuant to Clause 4.2.2) in which case the Client shall be charged for 90% of the reserved accommodation.
 - 4.2.4 Not later than 14 days prior to the scheduled date of the Event the client shall provide the Hotel in writing with a rooming list comprising the names of all persons using the accommodation and the type of rooms composed within the reserved accommodation with which each such person is to be allocated.

5 Cancellation by the Client

If the Client cancels an Event, the following charges will be due:

Notice of Cancellation	% of Confirmation Charges
26 – 52 weeks notice	50%
12 – 26 weeks notice	75%
4 – 12 weeks notice	90%
1 – 4 weeks notice	100%

6. Cancellation by Niche Hotels

- 6.1 Niche Hotels shall have the right at any time (giving as much notice as possible to the Client) to cancel the Contract in the event that:
 - 6.1.1 the Hotel or any part thereof is closed due to circumstances outside the control of Niche Hotels including (without limitation) by reason of fire, flooding, unavailability or interruption of water, fuel, heat, light or any other power supplies mandatory or voluntary compliance with a direction, request or order of any person having or appearing to have authority (local or national), strikes, lock-outs or other labour disputes or shortages of staff.
 - 6.1.2 the Client is unable to pay its debts (within the meaning of Section 123 of the Insolvency Act 1986) or if a receiver, administrative receiver, liquidator, administrator or supervisor is appointed over the whole or any part of or in respect of the Client or if the Client shall take any steps to be

taken towards such appointment or (if the Client is an individual) if a petition is presented for a bankruptcy order in respect of the Client or if the Client shall propose to enter into any composition or arrangement (formal or informal) with his creditors or if the Hotel shall have reasonable cause to suspect that the Client will be unable to meet its obligations to the Hotel.

- 6.1.3 the Client is more than 30 days in arrears with any payment whatsoever owed by the client to Niche Hotels
- 6.2 If the Contract is cancelled by Niche Hotels any money paid by the Client will be returned but in the case of circumstances 6. 1, 2, 3 &4 a deduction will be made for reasonable expenses if any.

7 Payment of Charges

- 7.1 All monies owed by the client to Niche Hotels shall be due and payable within 14 days from the date of the invoice. In default of such payment interest will be payable in respect of the amount owed from the date of such an invoice at the rate of 2% per annum above the base lending rate of Niche Hotels' Bank such interest to apply before as well as after any judgement.
- 7.2 Where the Contract provides that the whole or any part of the Event will be charged at current rates prevailing at the date of the Event the Client shall not be entitled to object to the level of such charges whether or not the same may have been notified to the Client prior to the Event.
- 7.3 If the client has any query in relation to any part of any invoice issued by Niche Hotels the Client shall pay the undisputed balance of the invoice on the date and the remainder forthwith upon the resolution of the query.
- 7.4 Niche Hotels reserves the right at any time without notice to withhold, vary or withdraw credit facilities.

8 Information and Advertising

- 8.1 At the request of the Hotel, the Client shall provide such information in relation to the Event as the Hotel deems necessary to enable the Hotel to make a full assessment of its obligations in respect of the Event. Where such requests have been made and have been complied with, the Client shall have no right to raise any objection in relation to the Event if the subject matter of any such objection was covered by such request.
- 8.2 If the general public are to be admitted to the Event, the Client shall not be entitled to use the name or any trade marks of Niche Hotels without the prior written consent of Niche Hotels. No tickets, posters or other advertising or promotional materials for the Event may be used without prior written consent of Niche Hotels. The granting of such consents shall be at the sole and unfettered discretion of Niche Hotels.

9 Use of the Hotel

- 9.1 The Client shall and shall procure that all persons attached or involved with the Event shall:
 - 9.1.1 comply with all licensing, health and safety, hygiene and all other regulations relating to the Hotel and / or the Event
 - 9.1.2 not carry out any electrical or other works at the Hotel (including amplification or lighting) without the prior written consent of Niche Hotels and where such consent is given in accordance with the directions of the Hotel.
 - 9.1.3 not bring into the Hotel any dangerous or hazardous items and shall promptly remove such items at the request of the Hotel
 - 9.1.4 not consume any food or drinks at the Hotel not supplied by the Hotel or its duly authorised caterers without the prior written consent of Niche Hotels
 - 9.1.5 not act in any improper or disorderly manner
 - 9.1.6 leave promptly at the appropriate time and comply with all regulations issued by the Hotel and with all reasonable requests of the staff of the Hotel.

10 Liability

- 10.1 The Hotel shall be liable to the Client and/or any persons attending or involved with the Event for injury to persons or loss or damage to property only where and to the extent that such injury or loss or damage is caused by the negligence of the Hotel. Save as aforesaid the Hotel shall have no liability whatsoever to the Client or to any such person.
- 10.2 The Client shall be liable (without limitation) for the acts or omissions of the Client and the Client's guests and agents for any injury, loss or damage suffered by Niche Hotels its staff, contractors and other Clients in relation to the Event.

11 General

- 11.1 Niche Hotels will take all reasonable steps to hold the Event to the best of its ability and in accordance with the Contract but reserve the right to provide alternative services of at least equivalent standard at no additional cost to the client.
- 11.2 The Client shall not be entitled to assign the Contract to a third party whatsoever nor to use the Hotel's facilities other than for the purpose of the Event
- 11.3 Niche Hotels shall not be entitled to assume, in the absence of specific written notice to the contrary issued by the Client, that all persons representing or purporting to represent the Client have the authority to enter into or vary the contract and to bind the Client.
- 11.4 While the Hotel has taken all reasonable steps to ensure that the information contained in its brochures, tariffs, leaflets or other advertising or promotional material is accurate, the same shall not be or be deemed to be a representation or warranty of the same and the Hotel reserves the right to alter, substitute, suspend or withdraw any service, facility or amenity at any time (with or without prior notice) and the Client shall raise no objection in relation thereto.
- 11.5 The Contract shall be governed by the law of the Country in which the Hotel is situated.



nichehotels

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