



Wedding Package 2010

We hope this Package will assist you in your plans for the Perfect Wedding Day. It is our aim to help you organise your very Special Day, as you wish, at a price you can afford. With over 20 years experience in catering for wedding/receptions we are more than happy to cater for any style of wedding. It is your day and we will endeavour to do anything and everything to make it a perfect one. Should you have any queries with regards to this package or would like to come and view the venue please feel free to contact us on 01603 738513.

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Licensed for Civil Ceremonies

The Old Rectory Hotel is fully licensed for the Solemnization of Marriage. Civil ceremonies in 2010 can be performed on our premises at 10:00am, 12:00pm, 2:00pm, 4:00pm 7 days a week, pending availability of the date. For 2011 onwards civil ceremonies can be performed at 10:00am, 11:00am, 12:00pm, 1:00pm, 2:00pm, 3:00pm and 4:00pm. Our Wedding Co-ordinator is available to give advice on timing of the ceremony.

(The booking and payment of the registrar is the responsibility of the couple. The Couple must contact the Registrar directly on 01603 767600 to book their services. All Registrar fees are separate and must be paid direct.)

Exclusive Wedding Venue

We aim to not only take care of the Bride and Groom but each and every guest. To ensure that you receive the highest quality service and attention to detail, it is our policy to accept only one wedding a day.

We have two rooms to choose from:

Conservatory – Max 110 seated / 150 Informal.

This beautiful hexagonal room offers idyllic surroundings for any wedding ceremony/reception. With high vaulted ceiling, excellent light and views of the gardens it also benefits from an adjoining bar, central dance floor and access to gardens and patio seating.

Victoriana Suite – Max 60.

A cozy room with beamed ceiling and adjoining lounge. Perfect for smaller parties and those who prefer more intimate surroundings. The Bar and gardens are also available for use.

Venue Hire

Civil Ceremony

Civil Ceremony ONLY in Victoriana Suite- Max 60 persons.	£300.00
Civil Ceremony ONLY in Large Hexagonal Conservatory, max 150 persons	£350.00
★ Civil Ceremony in Victoriana Suite followed by Wedding Breakfast	£275.00
★ Civil Ceremony in Large Conservatory followed by Wedding Breakfast	£275.00

Wedding Breakfast — We do not charge a room hire for this part of the day.

★ If the wedding breakfast is also catered for the ceremony room hire will be reduced to £275.00 for either room.

Evening Reception - A room hire charge of £375.00 is required for the evening reception.

If an evening reception is booked in addition to a wedding breakfast the Newlyweds will receive the Honeymoon Suite complimentary for the evening of their wedding.



Making a Booking

Please contact us to check availability of your preferred date. Couples may provisionally reserve a date with us for a period of 2 weeks whilst availability of the Registrar/church is being checked. In order to confirm your chosen date with us we will require a Booking Fee of £600.00. Please note: This booking fee is not an additional cost and will be deducted from your final bill.

Wedding Co-ordinator

The Old Rectory Wedding Co-ordinator Nicola Cornwall will be available to answer all your queries and assist in the planning of your day. Offering advice on menu, drinks, timings, seating, décor and colour scheme.

We also offer extras as standard as part of our wedding packages. The following is provided free of charge:

- ★ Master of ceremonies – an experienced member of staff will be on hand throughout the big day to assist with the organization and timing of the days events
- ★ Wedding co-coordinator to assist in the planning of your day
- ★ Hoops of flowers and pedestals around the room. (Ceremony & reception)
- ★ White table linen and coloured napkins of your choice.
- ★ Cake stand and knife.
- ★ White table skirt and swags to adorn the top table.
- ★ Complimentary Honeymoon suite for the newlyweds (only when reception is booked).
- ★ Unique gift for every bride and groom compliments of the Old Rectory.
- ★ Special features for photographs, including pergola, gazebo, stile and fountain.
- ★ Dance floor for evening entertainment.

Chair Covers

For that extra special touch, we can offer custom made chair covers. Available for hire with co-ordinating sashes at very competitive rates.

Balloons

Co-ordinating helium balloons (bunches and balloon arch) can also be offered at very competitive rates.

Entertainment

If you require a disco for the evening reception our experienced resident DJ is available for hire. We are also fully licensed for live entertainment.

Accommodation

We have 17 en-suite rooms available to guests for the evening of your wedding. Whilst we only cater for one wedding at a time hotel accommodation is available on a 'first come first served' basis. However, we would be happy to discuss your requirements and the relevant exclusivity fees if you wish to have exclusive use of the whole hotel.

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Wedding Breakfast - Menu Selector

Please note that all menus selected must be three courses.
Set menus are preferred however a choice of two for each course plus 1 vegetarian may be selected.
All menus must be pre-ordered

Starter:

Caramelized red onion and balsamic tartlet with goat's cheese and salad garnish	v	£5.25
Homemade soup served with hot crusty bread. E.g. Cream of Tomato, Cream of Mushroom, Minestrone, Country Vegetable, Leek & Potato	v	£5.65
Fanned trio of Melon in a raspberry & port coulis	v	£5.65
Mushrooms in Oyster Sauce served with crunchy toast points	v	£5.40
Chicken Satays served with a sweet & sour dip on a bed of dressed salad		£5.85
Duck & Orange Terrine served on a bed of mixed salad leaves		£6.40
Mushroom, brie, rocket and redcurrant filo bundle	v	£6.25
Smoked Salmon served on a bed of mixed salad leaves and topped with lemon,		£6.75
Seafood Gratin topped with piped potato & grilled cheese		£6.95
Medley of Tropical Fruits in Malibu garnished with fresh coconut	v	£6.95
Ocean Prawns on a bed of crisp salad topped with seafood sauce and a fresh crevette		£6.99
Pan fried king prawns in garlic and ginger butter served on a bed of mixed leaves		£7.99

Fish Course: A fish course may be added at an extra cost. Please ask.

Main Course:

Chicken breast fillet with a sauce of your choice, e.g. White Wine & Tarragon or Mushroom & Bacon or Stilton or whole grain mustard sauce		£17.00
Roast Chicken breast fillet with chipolata sausage & sage and onion stuffing		£17.20
Roast Norfolk Turkey with chipolata sausage and stuffing		£17.75
Leg of lamb roasted with honey and rosemary served with Yorkshire puddings		£17.75
Fresh Cod fillets gently poached and served with a creamy mushroom sauce		£17.75
Magret Duck breast fillet served with an orange & raspberry sauce		£17.75
Roast Pork with sage and onion stuffing and homemade apple sauce		£17.95
Roast Topside of Beef with Yorkshire puddings and horseradish sauce		£18.00
Stuffed Sole with egg & prawn filling and a creamy tomato & dill sauce		£18.75
Medallions of pork tenderloin served with white wine and herb sauce		£18.70
Rack of lamb with rosemary, redcurrant and marsala jus		£21.75
Succulent Fillet of Beef cooked in red wine-glazed shallots and horseradish sauce,		£24.75

All of the above are served with a selection of seasonal vegetables and potatoes.



Wedding Breakfast - Menu Selector

Please note that all menus selected must be three courses.
Set menus are preferred however a choice of two for each course plus 1 vegetarian maybe selected.
All menus must be pre-ordered

Vegetarian Main Course:

Nut Roast, mixed nut & vegetable loaf served with a tomato relish.
Broccoli Gratin, fresh broccoli florets & red pepper in a light three cheese sauce
Wild Mushroom Risotto, an array of wild mushrooms with tender risotto rice
Onion & Potato Tart with short pastry crust & cheese topping
Stuffed Peppers, roast pepper halves stuffed with Mediterranean vegetables and rice

All @ £16.75

Dessert:

Raspberry Pavlova served with a red fruit coulis & fresh double cream
Lemon Cream Dream, light tangy lemon mousse on a shortbread base
Homemade Cheesecake various toppings e.g. strawberry, raspberry, kiwi, mandarin, lemon & lime
Fresh Fruit Salad served with fresh cream or ice cream
Hot Apricot Bake, bread & butter style pudding with juicy apricots & a sweet toasted crust
Homemade Apple Pie & custard served hot from the oven,
Homemade berry trifle, muffin sponge topped with berries, kirsch, custard and whipped cream
Profiteroles, choux pastry buns filled with fresh cream and smothered in a hot chocolate sauce
Fresh Strawberries & Cream (when in Season)
Crème brulee with butter shortbread and fresh berries
Chocolate Box – Belgian, dark chocolate moose with a buttery caramel centre and on a shortbread base

All @ £6.95

Fresh Ground Coffee or Tea

£1.85 per cup

Children under 10yrs- half price, children in highchairs - free
✓ Suitable for Vegetarians
If you have any special dietary requirements please advise a member of staff.



Wedding Breakfast

Cold Meat Carvery - Three Course

This menu can be chosen as an alternative to the menu selector. It is ideal for summer weddings and perfect for couples who wish to offer their guests lots of choice on the day. It works well as a sit down meal but can also be served informally. Includes table linen, place settings and table service. Main course is self service.

Starter

Choose one from the Menu Selector

Main Course

Choose two meats from:
Whole Ham slow cooked with a demerara and English mustard glaze
Roasted Norfolk turkey crown
Roast topside of beef
Roast loin of pork
All Carved at the Buffet table

Also includes Whole poached salmon infused with lemon, balsamic and bay leaves
Prawn and crevette platters,
Salads, pickles, new potatoes, French bread (See Salad Bar Selection)

Dessert

Choose two from the Menu Selector

Fresh ground Coffee and tea.

£38.50 per person

A Two Course Carvery is also available for 4.00pm ceremonies (Sunday – Friday)
Choice of two carved meats
Full salad bar selection
Choice of two desserts from menu selector
Fresh ground coffee and tea.

£29.75 per person



Salad Bar Selection

The Salad Bar is included in the Cold Meat Carvery Menus and comprises of;

Bowls of crisp green Salad
Platters of Tomatoes
Sliced Cucumber
Spring Onions
Radishes
Peppers Red/Yellow & Green
Celery

Two varieties of Homemade Quiches e.g;
Quiche Lorraine
Broccoli & Stilton
Cheese & Tomato
Cheese & Onion

Vegetarian Nut roast

Bowls of coleslaw
Potato Salad
Waldorf Salad
Sweet corn
Beetroot
Fragrant Rice
Pasta in Mediterranean Sauce
Egg Halves
Selection of Pickles, Dips & Dressings

Hot Baby Boiled Potatoes
Hot French Bread & Butter



Evening Buffet Menus

Menu A

Selection of white and wholemeal rolls filled with unsmoked back bacon served with a choice of strips of brie and cranberry compot or Tomato and brown sauce (Vegetarian alternative also available)
Cones of chunky chips
Exotic fruit kebabs
Crisps and nuts on the tables

The above menu is served canapé style

£8.75 per person

Menu B Finger Buffet

Selection of white and whole meal sandwiches with a variety of fillings;
Ham, Beef, Turkey, Egg, Cheese, salmon
Homemade sausage rolls
Hot potato wedges with sour crème and chive dip
Tomato and ricotta brochettes
Loaf filled with hot cocktail sausages in a mild wholegrain mustard
Crisps, nachos and salsa dip

£12.95 per person

Menu C Finger Buffet

Bridge rolls filled with:-Tuna & Sweet corn
Chicken Mayonnaise & Watercress
Ham & Pickle
Cream Cheese & Spring Onion
Egg Mayonnaise
Roast Beef & Creamy Horseradish

Chicken Drumsticks & Nuggets with a Sweet & Sour Dip
Homemade Sausage Rolls
Mixed Dips & Crudités (Celery, Carrot & Spring Onion)
Vegetable Spring rolls & Sweet & Sour Dip
Crisps and Nuts

£14.75 per person

A dessert can be added to any of the above at £6.95 per person



Evening Bar-B-Que Menus

Pork and apple burgers and hotdogs served hot from the Bar-B-Que
Fried onions and selection of sauces
Mixed Salad with cherry tomatoes cucumber, peppers in classic vinegarette
Coleslaw & Potato Salad
Cold Pasta in a creamy tomato and pesto sauce
Fragrant Rice
Selection of Dips / Pickles
£12.95 per person

Chicken drumsticks with a Cajun marinade
Pork and apple burgers & Sausages served hot from the Bar-B-Que
Fried onions and selection of sauces
Mixed Salad with cherry tomatoes cucumber, peppers in classic vinegarette
Coleslaw & Potato Salad
Cold Pasta in a creamy tomato and pesto sauce
Fragrant Rice
Selection of Dips / Pickles
£14.95 per person

Minted Lamb kebabs, chicken breast marinated in a BBQ sauce, hotdogs and steak kebabs
Fried onions and selection of sauces
Mixed Salad with cherry tomatoes cucumber, peppers in classic vinegarette
Coleslaw & Potato Salad
Cold Pasta in a creamy tomato and pesto sauce
Fragrant Rice
Hot potatoes
Selection of Dips / Pickles
£17.50 per person

Economical Bar-B-Que

Pork and apple burgers and hotdogs served hot from the BBQ
Fried onions and mustard and selection of sauces
£8.95 per person

A dessert may be added to any of the above menus at an additional charge of £6.95 per person



Drinks Options

Second glass of table wine offered at no additional cost if all three drinks are selected.

Welcome Drink

The first drink is usually offered after the ceremony or on arrival if having a church wedding. Choose one from:-

Bucks Fizz Chilled Sparkling wine with orange juice	£3.40
Glass of Red or White Wine. No.1 from wine list below	£3.50
Traditional fruit punch with brandy, cider and fresh fruit pieces	£4.25
Refreshing Pimms Cocktail with mint and cucumber	£3.90
Pink Bubbly, Cava Rosada Brut or Pelletier Rosé	£4.00
Bellini, Delicious peach schnapps and sparkling wine cocktail, dressed with fresh strawberry	£5.50

Wine with the meal

All guests will be offered the choice of red or white wine with their meal. Please choose one option;

1 W ② Sauvignon Blanc, El Emperador (Chile) Light and dry with citrus fruit flavours.	£3.50
R ② Cabernet/Carmenere, El Emperador (Chile) Ripe cherry fruit with mellow, spicy flavours.	
2 W ① Eagles Point, Colombard/Chardonnay (Australia) Easy-drinking blend with a smooth, ripe finish	£3.50
R ② Eagles Point, Cabernet/Merlot (Australia) A popular blend with plenty of backbone and sumptuous fruit	
3. W ① Pinot Grigio, Trefili (Italy) Delicate, bright and just off-dry in style, easy to drink	£3.80
R ② Pinot Noir, Los Manitos (Chile) Silky soft with a velvety finish, perfect partner for turkey or game	
4. W ② Unoaked Chardonnay, Peter Lehmann (Australia) An unusually restrained yet full-bodied beauty	£3.90
R ③ Thorn Hill Shiraz (South East Australia) Typical Aussie shiraz with bags of rich, ripe fruit	
5. W ① Chablis A.C. Domaine Fourrey (Burgundy) Elegant, ripe chardonnay traditionally made by a small family producer	£4.50
R ③ Valpolicella, Classico Superiore, Masi (Italy) A robust, voluptuous red to enjoy with big meaty dishes	



Toast Wine

Sparkling Wine / Champagne

Traditionally served before the speeches as a toast wine. Please choose one;

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| 19. | ② | Pol Clement, Brut (France) , loveley fragrant fizz with a fresh, appley character | £3.70 |
| 20. | ① | Cava René Barbier (Spain) Classy, dry "sparkler" with a fine mousse and floral bouquet | £4.50 |
| 21. | ① | House Champagne, Claude Baron , Elegant, classic blend with a biscuity nose and full, rounded palate | £6.95 |
| 22. | ④ | Champagne Verve Cliquot, Demi-Sec , A mellow, semi sweet sensation. Rich golden colour with a fine effervescence and aromas of ripe fruit and brioche | £7.25 |

Pink Champagne/ Sparkling Rosé

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| 23, | ③ | Pinot Grigio Blush, Casa Defra, Sparkling . Lovely, pale peach tones with a delicate, lively mousse. Light and fruity with just a hint of sweetness | £4.00 |
| 24, | ② | Champagne Baron, Cuvee Perle Rose . Classic blend with a delicate salmon pink colour and a refreshing palette of summer fruits | £5.25 |

White Key

- ① = Dry
- ② = Medium-Dry
- ③ = Medium
- ④ = Sweet

Red Key

- Soft = ①
- Medium = ②
- Full = ③