



## *Wedding Package 2012*

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 2012 can be performed on our premises by an appointed registrar every hour on the hour from 10.00am – 4.00pm 7 days per week, pending availability. Our Wedding Co-ordinator is available to give advice on timings for 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.)

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*

### *Exclusive Wedding Venue*

We aim to not only take care of the Newly Weds 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. Our venue hire for 2012 is £450.00

### *Civil Ceremony*

Civil Ceremony ONLY in Victoriana Suite- Max 60 persons.	£350.00
Civil Ceremony ONLY in Large Hexagonal Conservatory, max 150 persons	£400.00
Civil Ceremony in Victoriana Suite followed by Wedding Breakfast	£295.00
Civil Ceremony in Large Conservatory followed by Wedding Breakfast	£295.00

### *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 we will require a Booking Fee of £600.00.

Please note: This booking fee will be deducted from your final bill but remains non refundable in the event of cancellation.



### *10% Discount for out of season weddings*

For weddings booked out of season, November and January – March inclusive we offer a 10% discount off your final wedding bill.

### *Wedding Co-ordinator*

The Old Rectory Wedding Co-ordinator 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 service. The following are provided free of charge:

- ★ Wedding Butler – an experienced member of staff will be on hand throughout the big day to assist with the organization and timing of the days events (introducing speeches, cake cutting etc)
- ★ Wedding co-coordinator to assist in the planning of your day
- ★ Hoops of flowers and pedestals around the room. (Ceremony & reception)
- ★ Candle stand centre pieces.
- ★ White table linen and coloured napkin inserts 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.

### *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 16 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 from the menu selector must be three courses. Main course price includes Starter, Main Course, Dessert, Tea and Coffee. 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 goats cheese tartlet. Puff pastry tart filled with sweet red onion topped with melted goats cheese, finished with rocket and balsamic dressing. (V)

Homemade soup served with hot crusty bread. E.g. Cream of Tomato, Broccoli and stilton, Cream of Mushroom, Minestrone, Country Vegetable, Leek & Potato

Fanned trio of Melon. Galia, Honeydew and Water melon delicately fanned and served with a raspberry & port coulis and fresh berries. (V)

Sautéed mushrooms served in a creamy oyster sauce accompanied by crunchy wholemeal toast points. (V)

Lightly spiced chicken satay skewers complimented by a deliciously tangy sweet & sour dip, served on a bed of dressed salad leaves

Crisp filo pastry parcel filled with mushroom, brie, rocket and tangy redcurrants. (V)

Duck & Orange Terrine complimented with a sweet beetroot chutney and crunchy melba toasts

Oak smoked Scottish salmon with lemon and dill infused cream cheese set on a bed of baby spinach and served with crunchy melba toasts

Medley of Tropical Fruits drizzled with sweet coconut rum and garnished with fresh coconut shavings. (V)

Greenland Prawns dressed with a sherry infused seafood sauce, topped with fresh lemon, paprika dusting and whole crevette

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



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### *Main Course:*

Pan seared chicken fillet, filled with brie and served with a wild mushroom sauce	<b>£34.55</b>
Oven roasted chicken supreme with either: Bacon wrapped chipolata and sage and onion stuffing and gravy Or a sauce of your choice, choose either; creamy white wine and tarragon, mushroom and bacon, stilton sauce.	<b>£34.75</b>
Roast Norfolk turkey with bacon wrapped chipolata sausage and apricot and walnut stuffing served with a cranberry sauce and gravy	<b>£35.30</b>
Grilled salmon fillet set on fine green beans accompanied by classic hollandaise sauce and finished with fresh lemon	<b>£35.00</b>
Slow roasted leg of lamb basted with honey and rosemary accompanied by homemade Yorkshire puddings and rosemary infused gravy	<b>£35.95</b>
Fresh cod fillets gently poached with an Italian herb sauce and served with sun dried tomatoes	<b>£35.10</b>
Pan seared Barbarie duck breast fillet with a rich and tangy plum sauce topped with parsnip crisps	<b>£35.85</b>
Braised loin of pork set on a ménage of roasted vegetables with a cider, apple and whole grain mustard sauce	<b>£36.25</b>
Local Butchers roast topside of beef with Yorkshire puddings and horseradish sauce	<b>£35.55</b>
Smoked haddock fillet served on a bed of leeks and accompanied by a prawn mornay sauce	<b>£36.30</b>
French trimmed Rack of lamb with rosemary, redcurrant and Marsala reduction	<b>£39.30</b>
Beef Wellington, prime fillet of beef smothered in a rich mushroom duxelle, encased in puff pastry and served with a light creamy horseradish sauce	<b>£42.30</b>

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

### *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	<b>£34.30</b>



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### *Dessert:*

Raspberry Pavlova. Crisp meringue and whipped cream tower scattered with fresh raspberries and finished with red fruit coulis

Lemon cream dream. Shortbread base topped with a light lemon mouse, finished with tangy lemon curd, fresh cream and white chocolate flakes

Freshly prepared fruit medley with fresh double cream or vanilla ice cream

Homemade cheesecake with a crunchy biscuit base and a choice of fruit toppings. Choose either: strawberry, raspberry, mandarin, kiwi, lemon and lime

Hot Apricot Bake. Bread & butter style pudding with juicy apricots & a sweet toasted crust

Deep filled Bramley apple pie with short crust pastry, finished with a sprinkle of sugar and topped with deliciously creamy vanilla custard

Berry trifle. Kirsch soaked muffin layered with a medley of jellied summer berries, custard and whipped cream, finished with dark chocolate shavings and topped with a fresh cherry.

Profiteroles. Choux pastry buns filled with fresh cream, smothered in hot chocolate sauce and finished with sugar dusting and scoop of vanilla ice cream

Crème Brûlée. Set vanilla cream topped with crunchy caramelized sugar served with a shortbread biscuit and topped with fresh berries

Chocolate Box. Individual French all butter shortbread topped with layers of delicious Belgian mousse, caramel filling and caramel cream. Coated with a velvet chocolate dusting and gold dust finish

### *Fresh Ground Coffee or Tea*

Children under 10yrs eating from above menu = half price, children in highchairs = free  
Bespoke children's menus on request

(V) 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.*

**£39.50 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.

**£31.00 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*

Lightly floured white baps 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 platters  
Crisps and nuts on the tables

The above menu is served canapé style

**£10.50 per person**

### *Menu B Finger Buffet*

Trio of vegetable dim sum - money bags, vegetable gyozas spring rolls with a sweet and sour dip, Selection of white and wholemeal sandwiches with a variety of fillings; Ham, Beef, Turkey, Egg, Cheese, salmon  
Homemade sausage rolls  
Hot potato wedges with sour crème and chive dip  
Tortilla chips with chilli relish and guacamole  
Loaf filled with hot cocktail sausages in a mild wholegrain mustard

**£13.75 per person**

### *Menu C Finger Buffet*

Tempura battered prawns with a thai sweet chilli dip  
Bridge rolls filled with: -Tuna & Sweet corn, Chicken Mayonnaise & Watercress, Ham & Pickle, Cream, Cheese & Spring Onion, Egg Mayonnaise, Roast Beef & Creamy Horseradish  
Homemade Sausage Rolls  
Battered prime chicken breast chunks with a tangy sweet and sour dip  
Mini samosa selection, paneer tikka masala, chana dal and punjabi  
Mixed Dips & Crudités (Celery, Carrot & Spring Onion)  
Vegetable Spring rolls & hoisin sauce  
Tortilla chips with chilli relish and guacamole

**£15.50 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 vinaigrette  
Coleslaw & Potato Salad  
Cold Pasta in a creamy tomato and pesto sauce  
Fragrant Rice  
Selection of Dips / Pickles  
**£13.75 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 vinaigrette  
Coleslaw & Potato Salad  
Cold Pasta in a creamy tomato and pesto sauce  
Fragrant Rice  
Selection of Dips / Pickles  
**£15.60 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 vinaigrette  
Coleslaw & Potato Salad  
Cold Pasta in a creamy tomato and pesto sauce  
Fragrant Rice  
Hot potatoes  
Selection of Dips / Pickles  
**£18.25 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  
**£9.25 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:-

<b>Bucks Fizz</b> Chilled Sparkling wine with orange juice	<b>£3.80</b>
<b>Glass of Red or White Wine.</b> No.1 from wine list below	<b>£3.70</b>
<b>Traditional fruit punch</b> with brandy, cider and fresh fruit pieces	<b>£4.45</b>
<b>Refreshing Pimms</b> Cocktail with mint and cucumber	<b>£4.10</b>
<b>Pink Bubbly</b> , Cava Rosada Brut or Pelletier Rosé	<b>£4.20</b>
<b>Bellini</b> , Delicious peach schnapps and sparkling wine cocktail, dressed with fresh strawberry	<b>£5.70</b>

### 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 <b>Sauvignon Blanc, El Emperador (Chile)</b> Light and dry with citrus fruit flavours.	<b>£3.70</b>
R ② <b>Cabernet/Carmenere, El Emperador (Chile)</b> Ripe cherry fruit with mellow, spicy flavours.	
2 W ① <b>Eagles Point, Colombard/Chardonnay (Australia)</b> Easy-drinking blend with a smooth, ripe finish	<b>£3.70</b>
R ② <b>Eagles Point, Cabernet/Merlot (Australia)</b> A popular blend with plenty of backbone and sumptuous fruit	
3. W ① <b>Pinot Grigio, Trefili (Italy)</b> Delicate, bright and just off-dry in style, easy to drink	<b>£4.00</b>
R ② <b>Pinot Noir, Laforet Bourgogne (France)</b> Burgundian style, fruity with light and elegant tannins	
4. W ② <b>Unoaked Chardonnay, Peter Lehmann (Australia)</b> An unusually restrained yet full-bodied beauty	<b>£4.10</b>
R ③ <b>Thorn Hill Shiraz (South East Australia)</b> Typical Aussie shiraz with bags of rich, ripe fruit	
5. W ① <b>Chablis A.C. Domaine Fourrey (Burgundy)</b> Elegant, ripe chardonnay traditionally made by a small family producer	<b>£4.70</b>
R ③ <b>Valpolicella, Classico Superiore, Masi (Italy)</b> 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;

- |     |   |  |              |
|-----|---|--|--------------|
| 19. | ② | <b>Pol Clement, Brut (France)</b> , loveley fragrant fizz with a fresh, appley character   | <b>£4.10</b> |
| 20. | ① | <b>Cava René Barbier (Spain)</b> Classy, dry "sparkler" with a fine mousse and floral bouquet  | <b>£4.70</b> |
| 21. | ① | <b>House Champagne, Claude Baron</b> , Elegant, classic blend with a biscuity nose and full, rounded palate  | <b>£7.15</b> |
| 22. | ④ | <b>Champagne Verve Cliquot, Demi-Sec</b> , A mellow, semi sweet sensation. Rich golden colour with a fine effervescence and aromas of ripe fruit and brioche | <b>£7.40</b> |

### **Pink Champagne/ Sparkling Rosé**

- |     |   |   |              |
|-----|---|---|--------------|
| 23, | ③ | <b>Pinot Grigio Blush, Casa Defra, Sparkling.</b> Lovely, pale peach tones with a delicate, lively mousse. Light and fruity with just a hint of sweetness | <b>£4.40</b> |
| 24, | ② | <b>Champagne Baron, Cuvee Perle Rose.</b> Classic blend with a delicate salmon pink colour and a refreshing palette of summer fruits                      | <b>£5.50</b> |

#### White Key

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

#### Red Key

- Soft = ①
- Medium = ②
- Full = ③



## *Canapés*

Canapes make an excellent addition to any wedding and can add that extra special touch. The perfect accompaniment to arrival drinks or served prior to a late buffet. Any combination of delectable treats can be selected to suit your guest's tastes.

Selection of mini smoked salmon skewers

Marinated roast salmon skewers

Celery crudités topped with cream cheese

Stilton and chutney rarebits

Smoked haddock and gruyere cheese pastry pinwheels

Parma ham and tomato wraps

Aubergine, pesto and halloumi wraps

Smoked salmon blinis

Selection of Mediterranean bruschettas

Parmesan straws

Cheese and chive tartlets

Goats cheese and caramelized red onion tartlets

Selection of Italian crostinis

Honey and wholegrain mustard coated cocktail sausages served hot in a rustic loaf

Mixed smoked salmon canapés with a variety of fillings

Mixed selection meat, fish and vegetarian blinis

Please select a choice of 5 canapés  
**£8.50 per person**